

Weddings

at Gallagher's Canyon

2010



Congratulations on Your Engagement

We are pleased to present the **2010 Wedding Package** to showcase our wonderful facilities at Gallagher's Canyon Golf & Country Club. Nestled amongst spectacular ponderosa pine forests and emerald greens, Gallagher's Canyon offers truly unique and beautiful settings for your very special day.

Our commitment is to provide the highest standard of service and the finest quality food to you and your guests in a relaxed and friendly atmosphere. We bring over 20 years of experience to the planning and execution of your event and are pleased to offer suggestions and guidance to assist with all the details for your reception.

Once again, thank you for considering Gallagher's Canyon. We are confident you will find our wedding package very attractive and look forward to the opportunity of making your wedding a very special memory.

Kind regards,

Leah Zimmermann

Sales & Events Coordinator

lzimmermann@golfbc.com

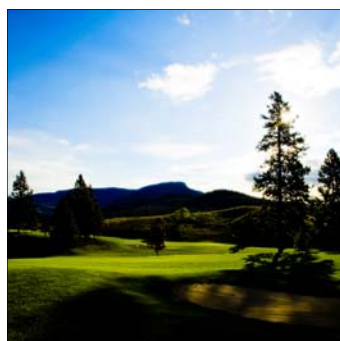
(250) 861.4240

Tim Buckley

Executive Chef

tbuckley@golfbc.com

(250) 861.4240



Canyon Side Ceremony Site

Gallagher's Canyon Golf & Country Club features a beautiful Canyon Side Ceremony Site for your ceremony. Alongside Gallagher's Canyon, with stunning views of the valley and Mission Creek running below, the Canyon Side Site will make this a memorable venue for your special day. Gallagher's Canyon will provide you with return shuttle service from the Wedding Site to the Clubhouse via Passenger golf carts chauffeured by our professional team.

PHOTOS

This site offers unique, and stunning views of the Okanagan Valley, Layer Cake Mountain, and Gallagher's Canyon to serve as a backdrop for your photos.

MUSIC

Music is allowed at the wedding. There is no power at the site, but generators are allowed. Volume levels need to be monitored due to the proximity to the golf course, and golfers.

DECORATIONS

Decorations are allowed at the wedding site. Please check with your wedding coordinator with specific requests.

CHAIRS

Chairs are not provided by Gallagher's Canyon Golf & Country Club. Chair rentals can be arranged with your wedding coordinator. A 15% handling and storage fee will be applied to all chair rentals, for storage, set up, and take down.

SITE RENTAL

A \$750 site rental fee will be charged for all Canyon Side Weddings. Ceremony only requests are respectively declined.



Rooms, Services, Décor, Entertainment

We supply a fully catered event that includes a Buffet or Plated menu service.

This includes bar and wine service. We supply the linen, china, and stemware.

DÉCOR OPTIONS

Black or white linen and white napkins, as well as cutlery, dinnerware and glassware are included in our basic package. Most often the bridal party will supply the centerpieces that reflect the overall theme or colour combination. Due to fire regulations, we request that you do not use taper candles. Any additional table décor must be approved and rented through Gallagher's Canyon Golf & Country Club in advance. Please contact us for more information.

AUDIO VISUAL EQUIPMENT

Gallagher's Canyon is able to offer LCD projector and screen. We are able to refer you to local businesses for any other requirements.

PHOTOGRAPHY

You may have your photos taken on any of the grounds which don't disturb our golfing guests. Please consult with us prior to the event to familiarize yourself with the appropriate locations. We would be pleased to recommend photographers; please contact us for more information.

CONFIRMATION REQUIREMENT

To confirm our venue for your wedding celebration, we require a non-refundable deposit of \$1000 to guarantee your space. Confirmed minimum numbers are required 96 hours out. Numbers may increase slightly, but may not decrease.

OTHER SERVICES

We would be pleased to recommend a number of services including Photographers, DJ's, and Wedding Cake Suppliers etc. Please contact us for more information.

BAR SERVICE

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley, as well as imported products for your guests' enjoyment. Corkage functions are respectively declined. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am.

DANCE FLOOR

Gallagher's Canyon Golf & Country Club has a standard 12ft X 12ft dance floor available for your event included in your room rental.

MUSIC

Gallagher's Canyon is pleased to provide background dinner music. You are welcome to hire a band or a DJ for the evening — we're happy to provide you with referrals. Please note, there will be a SOCAN FEE of \$62.13 added to your invoice, which is a federally legislated fee that is levied whenever a dance or music is provided. It is submitted to "The Society of Composing Artists" by the banquet facility in which the event takes place.

ROOM RENTALS

Banquet Facility \$500
Canyon Side Ceremony Site \$750

Okanagan Valley Plated Dinner

Two Courses \$30 | Three Courses \$35 | Four Courses \$40

STARTERS

Langoustine Caesar Salad with Asiago Crustini
Spiced Black Bean Soup with Lime Crème Fraiche
Spinach Salad with Bacon, Egg, Pine Nuts & Basil Vinaigrette
Mountain Salad with Smoked Salmon & Honey Lime Dressing
Chicken Satays with Peanut Sauce & Candied Peppers
Potato & Leek Soup with Brie on Brioche



ENTREES

Chef will make two Entrees Available for your group served with Chef's Vegetables & your choice of rice or potatoes

New York Steak, Brandied Peppercorn Sauce
Charbroiled Salmon Fillet, Fresh Basil Pesto
Grilled Lamb Chops, Minted Demi-Glaze
Seafood Stuffed Chicken Breast, Roasted Red Pepper Cream
Four Peppered Halibut, Lime Beurre Blanc
Pork Tenderloin Medallions, Dijon Shiitake Mushroom Glaze



DESSERTS

Black Forest Cake, Sour Cherry Kirsch Sauce
Lemon Cream Shortcake, Raspberry Coulis
Triple Chocolate Tiger Cake, Vanilla Crème Anglaise
Profiteroles with Triple Berry Sauce and Whipped Cream
New York Cheesecake with Blackberry Glaze



Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 36 people.

Gallagher's Grande Buffet

TO START

Herb Butter and Smoked Salmon Butter
Poached Tiger Prawns with Ancho Chile Yogurt
Cilantro Marinated Blue Mussels
Fresh Assorted Dinner Rolls with Baguette
Indian Candied Salmon
Olive Tapenade duet with Grissini

COLD SELECTIONS

Charcuterie Platter
Grilled Vegetable Antipasti with Blue Cheese
European Deli Meat and Cheese with Crackers
Pickled Asparagus and Artichokes
Deli Olives and Pickles Display
Heirloom Tomato and Boconcinni Platters
Smoked Salmon with Pumpernickel Bread and Capers

ENTRÉES *Choose Three of the Following Options:*

... Four Peppered Halibut with Lime Beurre Blanc
... Tomato Roasted Wild Mushroom Cannelloni, Gorgonzola Cream
... Chicken Breasts, Langoustines, Asparagus and Hollandaise
... Braided Salmon in Gewürztraminer Sauce
... Shrimp Scampi with Garlic Butter
... Brie, Cranberry and Asparagus stuffed chicken breasts
... Chicken Picatta Parmesan
... Roasted Sablefish with Citrus Zest and Champagne Cream
... Curried Coconut chicken stuffed with scallop mousse
... Pork Loin Chops, Caramelized Onion Relish & Blackberry Glaze
... Prawn and Scallop Lasagna with Spinach and Ricotta Cream

DESSERT

Dessert Squares	Belgian Chocolate Mousse cups	Okanagan Seasonal Fruit with Melons
Chocolate Dipped Strawberries	Chef's Tiramisu with whipped Cream	Fresh Berries and Grapes Display
Petite Fours	Premium Cakes Display	Profiteroles with Dessert Sauces

\$65 per guest

SALADS

Grape Tomato and Tortellini salad with olives
Grilled Vegetable Salad with Okanagan cider vinaigrette
Citrus Roasted wild mushrooms and Goat Cheese
Seven Color Pasta Salad with Langoustines
Artisan Greens and English Salad Cream

HOT SELECTIONS

Duchess Potatoes
Wild Mushroom Risotto Balls
Chorizo and Shrimp Paella
Green Beans Almondine
Buttered baby carrots and snow peas

CHEF CARVED ENTRÉES *Choose Two of the Following Options:*

... Beef Wellington with Veal Farce and sauce Bordelaise
... "AAA" Prime Rib Au Jus with Yorkshire Puddings
... Leg of Lamb with Mint Jus
... Bourbon Marinated New York Strip loin, Merlot Demi Glaze
... Cranberry Sage Stuffed Pork Loin
... Rosemary Citrus Glazed Ham

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Mountain View Buffet

ON TABLES

Fresh Baguettes and Dinner Rolls
Rosemary Green Olive Tapenade
Herb Butter and Smoked Salmon Butter
Pita Bread with Eggplant Hummus and Tzatziki

SALADS

Classic Greek Salad
Artisan Greens with Okanagan Berry Vinaigrette
Spinach Salad with Bacon Mushroom and Egg
Roasted Carrot and Green Bean Salad
Tomato Platter with mini Boconcinni and Basil

COLD SELECTIONS

Pickled Asparagus and Artichokes
Deli Olives and Pickles Display
European Deli Meat and Cheese with Crackers
Smoked Salmon Presentation

HOT SELECTIONS

Thyme Roasted Potato Spears
Steamed Eight Grain Rice
Roasted Vegetables Au Gratin
Buttered Baby Carrots with Snow Peas

ENTRÉE SELECTIONS

Choose Three of the Following Options:

Wild Mushroom Pork Schnitzels
Sole Almandine with Green Beans
Chicken Cacciatore
Braised Chicken Thighs with Shitake Mushrooms
Spinach Ravioli with Fire Roasted Tomato Sauce
Seafood Lasagna with Romano Cream and Basil
Blackened Catfish with Bean and Corn Salsa
Chicken Picatta Parmesan
Pacific Salmon with Champagne Cream
Torchietti with Shrimps and Scallops in aged Cheddar Sauce
Swiss steak with Bell Peppers

CHEF CARVED ENTRÉES

Choose One of the Following Options:

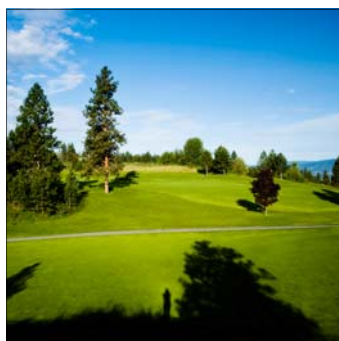
“AAA” Prime rib au jus with Yorkshire Puddings
Slow Baked Rosemary Ham
Leg of Lamb with Mint Jus
Apple and Sage Stuffed Pork Loin

DESSERT

Chef’s Tiramisu with Whipped Cream
Okanagan Seasonal Fruit with Melons
Fresh Berries and Grapes Display
Assorted Cakes and Pies
Chef’s Granite Bars

\$49 per guest

Prices quoted in this package are subject to change and do not include taxes and service charges. Minimum 36 people.



Canyon Vista Buffet

CHILLED ITEMS

Fresh Rolls and Whipped Butter
Mountain Salad with Original Dressings
Chilled Asian Noodle Salad
Heritage Potato Salad with Egg
Caesar Salad with Herb Croutons
Tomato & Feta Platters with Basil Vinaigrette
Fresh Vegetable Presentation with Ranch Dip
Assorted Pickles & Olives

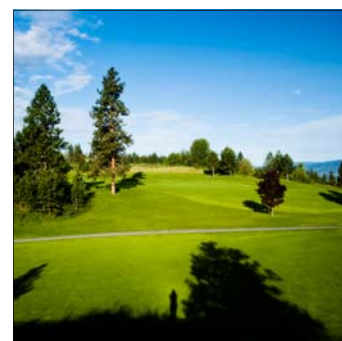


HOT ITEMS

Roasted Nugget Potatoes
Eight Grain Rice Pilaf
Chef's Vegetable Medley
Choose one additional entrée:
Pesto Chicken Torchietti
Wild Mushroom Chicken Breasts
Braided Salmon with Gewürztraminer Cream
Savory Herb Roasted Chicken
Broccoli and Cheese Stuffed Sole with Lemon Cream
Vegetarian Lasagna

Choose one Chef attended carved meat:

...Herb Mustard Crusted Pork Loin
...Roast Beef with Merlot Demi-glaze
...Rosemary Ham



DESSERT

Assorted Dessert Squares
Chef's Assorted Cakes & Pies
Fresh Fruit Presentation
Coffee and Tea

\$37 per guest

... Substitute Slow Roasted Prime Rib	Add \$6.00
... Yorkshire Pudding	
... Additional Entrees	Add \$4.00
... Late night snack option available	Add \$2.50



Prices quoted in this package are subject to change. Excludes taxes and service charges. Minimum 36 people.

Reception & Banquet Additions

PETITE PLATTERS *prices per 20 guests*

Fresh Fruit Display Seasonal Okanagan fruits and berries with melon and pineapple	\$55
Vegetable Crudit� Platter Garden fresh vegetable presentation with original buttermilk ranch dip	\$45
European Deli Meat Presentation Smoked and cured deli meats with French and German mustard	\$70
Artistic Cheese Display Import and Domestic varieties with fancy crackers and grapes	\$90

CANYON PLATTERS *serves 40-50 guests*

Sourdough Bread Bowl Stuffed with cream cheese spinach dip and served with Artisan bread	\$85
Smoked Salmon Platter Herbed cream cheese, candied red onions, capers and pumpernickel	\$165
Sushi Display Spicy Tuna and California rolls with Pink Ginger, Wasabi and Soya	\$140
Poached Tiger Prawn Mirror Chipotle Mango Relish and Traditional Cocktail Sauce	\$185
Cilantro Ginger Marinated Mussels	\$95
Fresh Shucked Oysters on the Half Shell	\$150

BY THE BASKET *serves 8 - 10 people*

Dry lemon ribs	\$18
Nacho chips with house made salsa	\$12
Potato chips or pretzels	\$10
Fresh vegetables & buttermilk ranch dip	\$13
Chicken wings with celery and blue cheese dip	\$23
Battered zucchini sticks with sour cream	\$15
Fantail Shrimp with Ancho Chile Yogurt	\$22
Calamari rings with red onions and original tzatziki	\$19
Eight Layer Dip with nacho chips	\$22



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Reception & Banquet Additions

HORS D'OEUVRES *prices by the dozen, minimum order 2 dozen*

CHILLED APPETIZERS

Nigiri Sushi Pickled pink ginger, wasabi and soya sauce	\$24
Southwestern Sushi Rolls Smoked salmon, avocado cream cheese, cucumber and scallion	\$22
Wonton Crisps - <i>Crispy wonton cup with your choice of filling:</i> ...Mirin chicken with soy glaze and black sesame seeds ...Dilled seafood and cream cheese ...Red thai curry chicken with coconut	\$24
Devilleed Eggs Just a hint of Dijon and horseradish	\$18

HOT APPETIZERS

Panchos Individual single bite nachos with refried beans, sliced chorizo sausage, cheddar, sour cream, house made salsa and Chef's original guacamole	\$17
Mini Quiche Tartlettes - <i>baked with your choice of filling:</i> ...Caramelized onions with caraway and goat cheese ...Baby shrimp with dill, cheddar and feta cheese ...Smoked salmon and capers	\$24
Smoked Chicken Filo Tarts Chicken, sundried tomato and crème fraiche	\$26
Spanikopita with original Tzatziki Filo tarts of Spinach and Feta Cheese	\$24
Teriyaki Beef wrapped Asparagus	\$20
Chicken Satay with Peanut Sauce	\$22
Rice Noodle Wrapped Prawns Spicy cocktail sauce and lemon	\$25
Vegetarian Spring Rolls with Sweet Chili Sauce	\$16
Jumbo Stuffed Mushroom Caps Stuffed with dilled cream cheese and baby shrimp	\$22
Salsa Fresca Crustini's with Feta Cheese	\$20

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Banquet Beverage Selections

LIQUOR

Bar Brands	\$4.46
Premium Brands	\$5.36
Coffee Drinks	\$5.36
Martinis	\$7.14

BEER

Domestic	\$4.91
Draft	\$4.91
Import	\$5.80

CIDER / COOLER

Regular	\$4.91
Premium	\$6.25

PUNCH

Alcoholic	\$75.89 Per 4 Litres
Non-Alcoholic	\$40.18 Per 4 Litres

NON-ALCOHOLIC BEVERAGES

Pop	\$2.01
Juice	\$2.46
Virgin Cocktails	\$3.13
Non-Alcoholic Beer	\$3.57

BOTTLED WHITES

Calona Chardonnay	\$27.00
Jackson Triggs Sauvignon Blanc	\$31.00
Red Rooster Pinot Blanc	\$31.00
Peller Estates Pinot Blanc	\$31.00

BOTTLED REDS

Calona Artist Series Merlot	\$27.00
Jackson Triggs Cabernet Sauvignon	\$31.00
McLarens on the Lake Shiraz	\$31.00
Hester Creek Merlot	\$39.00

ROSÉS

Sumac Ridge Cellar Selections Rosé	\$27.00
Sandhill Rosé	\$39.00

SPARKLING WINES

La Scala Spumante	\$18.00
Banrock Station Sparkling Chardonnay	\$29.00
Sumac Ridge Steller's Jay Brut	\$53.00

NON-ALCOHOLIC SPARKLING CIDER

Applesence Pear, Peach, Apple	\$11.61
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Frequently Asked Questions

Do you have a minimum number of guests required for booking?

Saturday evenings - A minimum of 100 guests. Other evenings are flexible depending on availability.

Do you have pictures of the Clubhouse and Banquet Facilities?

To view pictures of the Banquet Facilities and Grounds, please visit our website at www.golfbc.com, click on Gallagher's Canyon or The Okanagan Golf Club. Click on "Course Information", click on "Virtual Tour" or "Photo Gallery" for the images.

What are the Terms & Conditions of booking?

Upon confirmation of booking you will receive a copy of our "Terms and Conditions" along with request for deposit of \$1000. Please read these carefully and ask any questions prior to signing and returning with deposit.

How much is the deposit?

We request a non-refundable deposit of \$1000 to secure your booking. You will have two weeks from the date you signed the terms & conditions for a full refund. Should you need to cancel the date after the two weeks, your deposit may be applied to an alternate date.

How and when do we pay for the wedding?

We will provide you with a complete estimate with all costs. You will be invoiced following the event for all costs.

When is our Guaranteed number of guests required?

We require your guaranteed number of guests 96 hours prior to the event. This number may not decrease, however, it may increase by up to 5% more guests. You will be charged for whichever is greater.

What do we pay for children?

The price for the buffet menu is as follows:
1-4 years – no charge, 5-11 years – 50%, 12+ - full price.
Plated service may require you to order a more suitable menu item for your young guests.

Are we able to bring our own wine or bar beverages?

All corkage functions are respectively declined. This policy adheres to all legislated liquor laws and our liquor license.

What type of Bar Service is available?

We will work with you to determine the best options for service. You may choose to host all beverages, have a cash bar, Toonie bar, drink tickets, etc...

Who is responsible for getting our guests home safely?

Our professional serving staff have "Serving it Right" certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guests transportation.

Do you have a dance floor?

A built in standard (12ft by 12ft) size dance floor is supplied for no charge.

Can we bring in our Wedding Cake?

Yes, this is one item you may supply. We are able to keep it refrigerated up to one day in advance. We will also assist with cake cutting or scoring the cake. Please discuss your options with us. Must be made by a professional or someone with a valid FoodSafe Certificate.

When will the room be available?

Your banquet room will be available after 9:00am on the date of your event.

What do you supply for the guest tables?

Gallagher's Canyon will provide linen, stemware, cutlery, specific to your choices. Most often the bridal party will supply their own centerpieces

Terms & Conditions

1. The host is responsible for all guests and any damages that may occur to Gallagher's Canyon property.
2. Gallagher's Canyon Golf and Country Club assumes no responsibility for any individual property damage or bodily injuries incurred while at the Club.
3. A \$500 room rental fee will be levied for all functions. \$750 site rental applies for the Canyon Side Site.
4. There is a fee associated with having a dance, the SOCAN Music License Fee of \$62.13.
5. Bookings require a \$1000.00 non refundable deposit to confirm the function.
6. All requirements and menus must be finalized a minimum of three weeks in advance.
7. No food or beverage will be permitted to be brought in or taken off the premise with the exception of specialty or wedding cakes
8. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
9. Corkage functions are respectively declined.
10. The catering department must be notified of all equipment, decorations etc., being provided to arrange times for access.
11. You are welcome to bring in family heirloom china or rental merchandise, however, Gallagher's Canyon does not assume liability should anything be damaged or misplaced in the normal course of business.
12. Clubhouse to be vacated by 1:00 am.
13. The use of confetti is prohibited inside or outside the Clubhouse.
14. Food & Beverage requirements are subject to a 15% service charge.
15. 5% Federal Goods and Services Tax applies to all prices, goods & services. 7% Provincial Sales Tax applies to all equipment rentals. 10% Provincial Liquor Tax applies to all alcoholic beverages. After July 1st 2010 there will be a 12% Harmonized Sales Tax (HST) applied to all items and services previously taxed with PST, LST and/or GST. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
16. Any additional rentals need to be finalized 1 month prior to the event to avoid late cancellation fees. All rentals are subject to 15% handling fee.
17. Guaranteed number is required 96 hours prior to your event. This number may not decrease. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.
18. Terms & Conditions are subject to change without notice.

