

# TOBIANO EVENT MENU



**George Moutsos**  
*Executive Chef*

**Food and Beverage Department**

**Tobiano Golf**  
38 Holloway Dr.  
Kamloops, B.C.  
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tobiano

Best New Course  
in Canada, 2008  
*SCOREGolf*

Best New Canadian  
Course, 2008  
*Golf Digest*

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# Tobiano Event Menu

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Thank you for considering Tobiano as your group choice.  
Please note these menus are solely suggestions and options to your appetite.  
Our team will be thrilled to custom create any menus to meet your needs  
and those of your valued guests.

We look forward to hosting your event!

Executive Chef, George Moutsos  
Food & Beverage Department

*Prices are subject to government taxes and 15% Service Charge  
Prices are subject to change without notice  
Menu Items may be substituted to equal or higher value  
Effective April 01, 2009*



## BREAKFASTS

### *Hot Box*

Rise & Shine Wrap

Orange Juice

Whole fruit

**\$8.95**

### **On-The-Go Breakfast**

### *Cold Box*

Muffin, Whole fruit

Orange Juice

Yogurt parfait

**\$8.95**

*Minimum 20 people or additional charge will apply to a Maximum of 60 people.*

### **“Lake Star Continental”**

Your Selection of the Following Fruit Juices to Include:

Orange, Apple, Cranberry

Assortment of Seasonal Whole Fruit

Individual Fruit and Plain Yogurt Parfaits

8 Grain Breads for Toasting

Assorted Breakfast Muffins

Jams and Butter

Seattle’s Best Coffee & Tazo Tea, Decaffeinated Coffee

**\$10.95 per guest**

### **“Sage Light Breakfast”**

Your Selection of the following Fruit Juices to

Include:

Orange, Apple, Cranberry

Assorted Bagels and Cream Cheese

8 Grain Breads for Toasting

Jams & Butter

Farmed Fresh Scrambled Eggs

French Toast

Crispy Smokey Bacon & Maple Sausage

Tobiano Style Potatoes

Seattle’s Best Coffee, Decaffeinated Coffee,

Tazo Tea Collection

**\$14.95 per guest**

### **“Rancher’s Spur Breakfast”**

Your Selection of the following Fruit Juices to

Include:

Orange, Apple, Cranberry

Assorted Breakfast Muffins & Whole Fruit

Very Berry Smoothie’s

Assorted Bagels and Cream Cheese

8 Grain Breads for Toasting, Jams & Butter

Farmed Fresh Scrambled Eggs

French Toast

Crispy Smokey Bacon & Maple Sausage

Tobiano Style Potatoes

Seattle’s Best Coffee, Decaffeinated Coffee,

Tazo Tea Collection

**\$19.95 per guest**

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*Effective April 01, 2009*



**PLATED BREAKFAST**  
**“Relax and Kick-back Breakfast”**

*Maximum 24 People*  
*Designed for small groups with early & quick tees*

**Family Style**

Orange Juice  
Seasonal Fruit Smoothie  
Platter of sliced fruit

Muffin of the day

**Plated**

*Choice of One:*

Sourdough & cranberry French toast, sausage link  
Served with maple syrup

Scrambled eggs with ham, scallion & cheddar  
With bacon, sautee baby potato's & 8 grain toast

get up and go wrap  
scrambled eggs, bacon, aged cheddar, salsa & sour cream  
wrapped in a sun dried tomato tortilla  
served with sautee baby potato's

Jams and Butter  
Seattle's Best Coffee, Decaffeinated Coffee, Tazo Tea Collection

**\$17.00 per guest**

Our Chef Recommends choices been made per person before start of tee times  
Add 15% service Charge



## TAKE AWAY LUNCHES

### **“Build Your Own Box Lunch”**

Please feel free to personalize your selections for your specific guest needs. You may choose as many items from below. (Minimum purchase of \$10 is required)

#### *Snacks*

Granola Bars, Miss Vickies Salt & Vinegar Chips, Sour Cream Chili Chips,  
Dorito Nacho Chips, Planters Honey Roasted or Salted Peanuts,  
Kit Kat, Mars, Oh Henry Candy Bars

**\$2.00**

#### *Gourmet Snacks*

Rice Crispy Squares, Oreo, Chips Ahoy Individual Cookies  
Pringles Plain

**\$2.25**

#### *Whole Fresh Fruit*

Gala or Granny Smith Apples, Naval or Mandarin Oranges,  
Asian Pear, Pear, Bananas, based on season

**\$1.50**

#### *Soft Drinks*

Coke, Diet Coke, Sprite, Iced Tea, Orange Juice, Dasani Water

**\$2.50**

#### *Gourmet Beverages*

Perrier, Powerade, Monster Energy Drink, Vitamin Water

**\$3.00**

#### *Tobiano Sandwiches*

Roasted Turkey & Swiss on sourdough bread & Creamy Cranberry-Mayo  
Honey Ham & Smoked Gouda on 8 grain Wheat Bread  
Shaved Roast Beef & Grainy Mustard on an Onion Kaiser  
Vegetable Wrap Tossed Grilled Vegetables

**\$8.00**

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## **"Grab & Go Grill"**

Chilled Assorted Soft Drinks & Juices

### **Off the Grill**

*Choice of One:*

Grain Fed 6 Mile Hamburgers

Or

Marinated Chicken Breast

### **Make it Complete:**

Sesame Seed Rolls

Lettuce, Red Onion, Sliced Tomato,

Hot Peppers, Pickles,

Ketchup, Mayonnaise, French's Mustard

Sliced Swiss cheese,

Sliced cheddar cheese

*Choice of One:*

Miss Vickies Salt & Vinegar Chips, Cheetos,

Dorito Nacho Chips

Twix, Mars, Oh Henry Chocolate Candy Bars

**\$16.95 per guest**

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## BUFFET STYLE LUNCH

### **“Tobiano Burger Grill”**

*Minimum 20pax or additional charges will apply*

Tri-Colour Tortilla Chips & Fresh Salsa

#### Choice of 2 Salads:

Hearts of Romaine & Chopped Romaine Chipotle

Caesar Dressing

Pesto Pasta Salad with Grilled Vegetables

Creamy Coleslaw Salad

German Potato Salad with Grainy Mustard

Vinaigrette

Roma Tomato and Balsamic Vinaigrette

#### Choice:

*Off the Grill*

Grain Fed 6 Mile Hamburgers

Add one of the following for an additional:

Marinated chicken breasts \$6

Gary’s Deli Jumbo Smokies \$4

*To Make it Complete:*

Sesame Seed Rolls

Lettuce, Red Onion, Sliced Tomato

Hot Peppers, Pickles, Potted Onions

Ketchup, Mayonnaise, Grainy, Dijon, French’s

Mustard

Sliced Swiss cheese,

Sliced cheddar

Sliced Gouda

**\$16.95 per guest**

#### Chef Dessert Station

Seattle’s Best Coffee & Tazo Teas

**Add \$6 per guest**

### **“Above Par Deli Lunch”**

*Minimum 20pax or additional charges will apply*

#### Choice of Soup:

Potato & Leek

Wild Mushroom Bisque

Tri-Colour Tortilla Chips & Fresh Salsa

#### Choice of 2 Salads:

Hearts of Romaine & Chopped Romaine Chipotle

Caesar Dressing

Pesto Pasta Salad with Grilled Vegetables

Creamy Coleslaw Salad

German Potato Salad with Grainy Mustard

Vinaigrette

Roma Tomato and Balsamic Vinaigrette

#### Sandwiches

Roast Turkey & Cranberry-Mayo on Sourdough Roll

Roast Beef & Grainy Mustard on an Onion Roll

Honey Ham & Gouda on 8 Grain

Falafel Vegetable Sundried Tomato Wrap

fresh sprouts, vegetables, Tobiano’s falafel patty

tahini spread

#### Accompaniments

Mayonnaise, mustards, hot peppers

Pickles

**\$17.95 per guest**

#### Chef Dessert Station

Seattle’s Best Coffee & Tazo Teas

**Add \$6 per guest**

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**PLATED LUNCH**  
**"Getting Energized"**

*Maximum 24 People*  
*Designed for small groups with early & quick tee times*

**Family Style**

**Salad**

*Choice one:*

hand picked farm greens, house roasted pickled beets  
chickpeas, feta cheese, cumin orange vinaigrette

Tender hearts & chopped romaine topped with chipotle Caesar dressing  
crispy bacon bits, garlic croutons & parmesan cheese

**Main**

*Choice one:*

Tobiano Mediterranean Cobb Salad

Marinated chicken skewers, crispy romaine hearts, tomato, cucumber, red onion, kalamata olives,  
served with fried feta & tzatiki

6 mile hamburger

chargrilled grain feed beef burger, topped with house potted onions, lettuce, tomato & red onion on a  
sesame seed roll ,served with fries

Grilled Tuna Rare

arugula, bacon, sweet pepper jam

Falafel Vegetable Sundried Tomato Wrap

fresh sprouts, vegetables, Tobiano's falafel patty  
tahini spread

Seattle's Best Coffee, Decaffeinated Coffee and  
Tazo Tea Collection

***Our Chef Recommends choices been made per person before start of tee times***

**\$22 per guest**

Add 15% service Charge

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## RECEPTION

### *Canapes*

#### **Cold**

Baby tomato, mozzarella lollipop, basil  
 Shrimp ceviche, green apple, corn tortilla chip  
 Watermelon with balsamic reduction  
 Sesame Crusted Tuna, pickled cucumber, soy ginger  
 Curried chicken salad, crushed almonds, sundried tomato wrap  
 Almond crusted honey goat cheese balls  
 Tomato basil bruschetta, olive brushed crostini

#### **Hot**

Mushroom empanadas  
 Parsley & garlic crusted fried feta balls, tzatiki dip  
 Samosas, apple chutney  
 Ham & potato croquettes  
 Tempura shrimp, sweet chilli sauce  
 Beef Sate, soy ginger glazed  
 Chicken skewers, cucumber raita  
 Tempura greens beans, sesame soy sauce

**\$21.95 per dozen**

*Additional Items*

#### **PLATTERS**

**(SERVES 25)**

Mexican Salsa & Guacamole, chips \$40.95  
 Cheese Platter...\$89.95  
 Roasted Vegetable Antipasto...\$79.95  
 Fresh Seasonal Fruit Platter...\$79.95  
 Crudités Platter...\$69.95

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## BUFFET STYLE DINNER

### **“Ranchland Grill”**

*Minimum 25pax or additional charges will apply*

Fresh Rolls and Butter  
Mexican salsa  
Fried Colored Corn Tortillas

#### ***Choice of 3 Salads:***

Hearts of Romaine & Chopped Romaine  
Chipotle Caesar Dressing  
Hand picked greens, Sprouts and Confetti  
Vegetable  
Herb dressing, Balsamic Vinaigrette  
Sliced Cucumbers, Cherry Tomatoes, Julienne  
Red Onions, Julienne Carrots,  
Crumble Blue Cheese  
Tomato and Buffalo Mozzarella, Basil Froth  
Pesto Vinaigrette, Balsamic Drizzle  
Chimichurri Marinated Grilled Vegetables

#### **Off The Grill**

##### ***Choose 1 of the Following:***

Seasoned Sirloin Steaks, Horseradish Cream  
Herbed Marinated Chicken Breasts Sweet Soy  
Ginger Glaze  
Seared Atlantic Salmon Herb Aioli  
*Combine 2 items for an additional \$6 per guest*

#### **Accompaniments**

Rosemary Roasted Baby Potatoes, cast iron pan  
Grilled corn on the cob, butter

**\$24.95 per guest**

#### **Chef Dessert Station**

Seattle’s Best Coffee & Tazo Teas  
*Add \$6 per guest*

### **“Sage Family-Style”**

*Minimum 25pax or additional charges will apply*

Fresh Rolls and Butter

#### ***Choice of 3 Salads:***

Hearts of Romaine & Chopped Romaine  
Chipotle Caesar Dressing  
Hand picked greens, Sprouts and Confetti  
Vegetable  
Herb dressing, Balsamic Vinaigrette  
Sliced Cucumbers, Cherry Tomatoes, Julienne  
Red Onions, Julienne Carrots,  
Crumble Blue Cheese  
Tradition Roasted Yukon Potato Salad  
Mediterranean Cobb Greek Salad  
Sweet peppers, cucumber, tomato, olives, red  
onion, feta cheese

#### **Off The Grill**

##### ***Choose 2 of the Following:***

Seasoned Sirloin Steaks, Horseradish Cream  
Marinated Spanish Chorizo  
Grain Fed 6 Mile Hamburgers  
Gary Deli’s Smokies  
Herbed Marinated Chicken Breasts Sweet Soy  
Ginger Glaze  
Vegetarian Burger

#### **Accompaniments**

Baked Potato, sour cream & chives  
Mix Vegetable Brochette

**\$29.95 per guest**

#### **Chef Dessert Station**

Seattle’s Best Coffee & Tazo Teas  
*Add \$6 per guest*



## **“Rancher Style BBQ Dinner”**

*Minimum 30 guest*

Baked Bread, Rolls and Butter

### Salads:

Hearts of Romaine & Chopped Romaine  
Chipotle Caesar Dressing  
Tradition Roasted Yukon Potato Salad  
Coleslaw, Soy ginger dressing  
Tomato, Onion, Salad  
basil balsamic vinaigrette

### From Our Grills

Slow Roasted Spiced Rubbed Brisket, BBQ sauce  
Baby Back Ribs, Hoisin Ginger, BBQ Glaze  
Herbed Marinated Chicken Breasts  
Sweet Soy Ginger Glaze

### Accompaniments

“Greek Style Mac & Cheese”  
parmesan, feta cheese, with truffle essence  
Green Bean Casserole  
panko herb crust  
Seasonal Vegetables & Corn

**\$35.95 per guest**

### Chef Dessert Station

Seattle’s Best Coffee & Tazo Teas  
Add \$6 per guest

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## **“RED BLUFF DINNER BUFFET”**

*Minimum 30 guests*

Baked Bread, Rolls and Butter

### Soups:

*Choice of One:*

Wild Mushroom Soup  
Potato & Leek

### Salads

*Choice of 3:*

Grilled Vegetable Antipasto:  
Mediterranean Cobb Greek Salad:  
Sweet peppers, cucumber, tomato, olives, red onion, feta cheese  
Grilled Chicken and Pasta Salad, Cilantro Dressing:  
Sliced Roma Tomatoes and Mozzarella Tray  
Pesto Vinaigrette, balsamic:  
Mixed Young Salad  
Assorted Dressings and Creative Salad Bar Toppings  
Lemon Pepper Grilled Tuna Salad Nicoise,  
Roast Baby Potato, Green Beans, Hard Boiled Egg, Kalamata  
Olives, Cherry Tomatoes, Caper Lemon Emulsion:  
Traditional Roasted Yukon Potato Salad:

*Choice of 2:*

Whole Roasted Jerk Style Chicken, natural jus  
  
Marinated Triple AAA Sirloin Steak, Horseradish Sauce  
Double smoked pork ribs, Barbecue Sauce  
Seared Strips of Skirt Steak, Roasted Peppers, Onions and Garlic

Emincé of USDA Tenderloin of Beef  
Mushrooms and Creamy Peppercorn Sauce  
Buttered Noodle



**"Red Bluff Dinner Cont'd"**

Creamy Parmesan & Herb, Wild Mushroom Risotto

Grilled Chicken Breast

Vegetable Ratatouille and Olives, Red Wine Demi

Duet of Salmon Fillet and Grilled Prawn "Al Chipotle"

Roasted Onion Bulbs and Grilled Young Potatoes

Seasonal Vegetables

*Additional item for \$6.00 Person*

**"Pasta!"**

*Choice of one:*

Fettuccine with cilantro pesto cream or

Penne with basil, caper, tomato sauce

Toppings to Include:

Three Colored Peppers, Mushrooms, Zucchini, Olives,

Chilies, Onions, Cherry Tomato and Grated

Reggiano Parmesan Cheese

**\$38.95 per guest**

**Chef Dessert Station**

Seattle's Best Coffee & Tazo Teas

Add \$6 per guest

**DINNERS - "Addition to Buffet Dinners"**

*Any of the Following Items Can be Added to Any of Our Dinner Buffet Menus*

Whole Filet of Beef Tenderloin, Carved by Our Chef \$15 Person

Selection of Regional and Imported Cheese Board

Nuts, Grapes and Sliced Baguette \$11 Person

All Buffets will be scheduled for a 90 minute Duration

An additional \$50 charge for personal Chef Carving Stations

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## **“Copper Creek Buffet”**

*Minimum 50 guests*

Baked Bread, Rolls and Butter

### Soups:

*Choice of One Soup:*

Wild Mushroom

Potato & Leek

Carrot, Cardamon & Ginger

### Salads

Grilled Vegetable Antipasto:

Cheeses, Meats & Pickles:

Cobb Salad Bar Assorted Greens & Chopped Romaine:

Sweet peppers, cucumber, tomato, olives, red onion, feta cheese, grilled chicken

House dressing, Balsamic dressing, Ranch Dressing

Tomato, Mozzarella & Basil Salad:

Traditional Roasted Yukon Potato Salad

Coconut “Laksa” Mussels

Butter Garlic Clams

### Main:

Grilled Chicken Breast with Sherry Mushroom Cream Sauce

Seared Salmon, Tiger Shrimp, scallions

beurre blanc sauce

Roasted & Carved Beef

red wine sauce

Roasted Garlic Yukon Potato Mash Potato

Seasonal Vegetables

**\$45.95 per Guest**

### Chef Dessert Station

Seattle’s Best Coffee & Tazo Teas

Add \$6 per guest

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**PLATED DINNER**  
**“SUNSET AT TOBIANO”**

*Maximum 24 People*

*Designed for small groups with mid-late tee times*

**Family Style**

**Salad**

*Choice one:*

hand picked farm greens, house roasted pickled beets  
chickpeas, feta cheese, cumin orange vinaigrette

Tender hearts & chopped romaine topped with chipotle Caesar dressing  
crispy bacon bits, garlic croutons & parmesan cheese

**Main**

*Choice one:*

Orecchiette, fagioli borlotti, Italian sausage  
fresh tomato, herbs, reggiano  
parmesan truffle nage

**Roasted Half Chicken**

Cilantro dumplings, sugar snaps, vegetable salad  
Lemon grass, kaffir lime coconut broth

**8oz Angus Reserve Striploin**

“ all dressed” salt brine mash potato, vegetable  
blue cheese topping, demi glace

Starbucks Brewed Coffee, Decaffeinated Coffee and  
Tazo Tea Collection

Our Chef Recommends choices been made per person before start of tee times

**\$27 per guest**

Add 15% service Charge

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### **"Sunset Grill"**

*Designed for small groups with mid-late tee times*

Assorted dinner rolls & butter

#### **Family Style**

Serves 4 people

Chopped tender romaine lettuce, tossed in chipotle dressing,  
Reggiano parmesan cheese, bacon bits, croutons

#### **Off the Grill**

Chorizo Kebabs

Tobiano Spiced Prime Aged Sirloin

Rosemary Roasted Baby Potatoes

*Sour cream, bacon bits and sliced scallions*

Grilled Seasonal Vegetables

#### **Desserts**

*Chef's selection and creation*

Seattle's Best Coffee & Tazo Teas

**\$24.95 per guest**

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## **“Wedding Options”**

### *Receptions Package Heavy Canapes & Station*

#### ***Cold Station***

Mexican Salsa & Guacamole  
Fried Tortilla Chips  
Crudités Platter, ranch dip

Tzatziki, Hummus dip with pita points  
Assorted meat and cheese platter

#### ***Hot Items***

Samosas, apple chutney  
Chicken Skewers, cucumber raita  
Parsley & Garlic Crusted Fried Feta, Tzatziki Dip

Mini Homemade Burger  
Mini Kaisers, sliced cheddar, mini burger garnishes  
condiments  
Chorizo & Vegetable Kebabs

Fresh Seasonal Fruit Platter  
(15 Pounds of Belgium Chocolate, served 175ppl  
\$ 400.00 for rental)

*\$26.95 per person++*

*our Executive Chef George Moutsos  
will custom build buffets and dinner are available upon request*



### *"Evening Enhancements"*

Must be served prior to 10:30pm, must be ordered for entire guest count, minimum 25 guest required

#### *Late Night Snack*

Tortilla Chips and Salsa  
Domestic Sliced Cheeses  
Vegetable Crudite and Dip  
Deli Meat Platter garnished with Pickles  
Assorted Dinner Rolls  
Squares

\$18.00 per person

#### *Sweet Perfection*

Assorted Mini Pastries  
Nuts, Cheese and Fruit

\$10.00 per person

#### *Chocolate Fountain*

15 Pounds of Belgium Chocolate, served 175 ppl

\$ 400.00

add:

strawberries, banana's, pineapple, melons

\$3.00 per person



## BEVERAGE

### Tobiano Wine List

#### *Whites Wines Bottle*

Calona Unoaked Chardonnay	\$29.00
St. Hubertus Pinot Blanc	\$38.00
Misconduct "Misfit" Chardonnay	
Chenin Blanc-Semillion	\$39.00
Red Rooster Gewurztraminer	\$39.00
Hester Creek Semillon-Chardonnay	\$41.00
Mission Hill "Five Vineyard"	
Pinot Grigio	\$42.00
Blue Mountain Pinot Gris	\$ 54.00

#### *Red Wines Bottle*

Peller Estates Merlot	\$29.00
Yalumba Oxford Landing Shiraz	\$36.00
Hester Creek Cab-Merlot	\$42.00
Mission Hill "Five Vineyard"	
Pinot Noir	\$46.00
Cat Amongst the Pigeons	
"Nine Lives" Shiraz 2007	\$49.00
Hillside Merlot	\$51.00
Blue Mountain Gamay Noir	\$54.00
Montecillo Reserva	\$62.00

#### *Champagne "Brut" Bottle*

Blue Mountain "Gold Label"	
Sparkling Wine	\$59.00

#### *Whites Wines by Glass*

Calona Unoaked Chardonnay	\$6.00
St. Hubertus Pinot Blanc	\$8.00
Misconduct "Misfit"	\$8.00
Mission Hill Pinot Grigio	\$9.00
Blue Mountain Pinot Gris	\$10.00

#### *Red Wines by Glass*

Peller Estates	\$6.00
Yalumba Shiraz	\$8.00
Mission Hill Pinot Noir	\$9.00
"Nine Lives" Shiraz 2007	\$11.00
Blue Mountain Gamay Noir	\$12.00

Wines Listed Change Periodically

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## **Liquor**

**Bar Well Brands** - Skyy Vodka, Appleton White Rum, Gibson's Rye, Dark Rum

Beefeater Gin

**\$6.00 ea**

**Premium Brands** – Greygoose, Absolute Flavored Vodkas, Bombay Sapphire Gin, Tanqueray Gin, Crown Royal, Jack Daniels, Captain Morgan Spiced Rum, Liquors

**\$7.00 ea**

**Cocktails** – Special Cocktails from of Bar

**\$7.00 ea**

**Coffee Drinks** – Specialty Coffee drinks

## **Beers**

**Domestic** – Kokanee, Budweiser, Coors light, Alexander Keith's

**\$5.75 ea**

**Import** – Heineken, Corona, Sleemans Honey Brown, Miller Genuine Draft

**\$6.00 ea**

**Draft** – Stella Artios, Alexander Keith's, Molson Canadian, Okanagan 1516

**\$8.50 - \$9.25**

**Cider/Cooler** – Mike's Hard Lemonade, Strongbow, Rockstar Vodka, Smirnoff Ice

**\$6.00 ea**

## **Non-Alcohol Beverages**

Pop \$2.50 ea

Juice \$2.75 ea

Virgin Cocktails \$4.00 ea

Prices are subject to applicable

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## CATERING GUIDELINES

### MENU SELECTIONS

Our Professional and creative teams have assembled a comprehensive selection of choices for each occasion. Our Executive Chef takes advantage of all locally produced products we are committed to make your event a success and we welcome the opportunity to custom-design menus just for you. Please discuss the details directly with your Hospitality Manager. Tobiano reserves the right to be the sole supplier of all food and beverage on property (Including on the Golf Course).

### GUARANTEE OF ATTENDANCE

Buffets are designed and priced for minimum mentioned. For all meal functions a seven-day attendance guarantee is required. If a meal is not given, Tobiano will set it based the last available written estimate. The guest will be charged either for the guaranteed number or the actual number served, whichever is greater

### SPECIAL DIET REQUIREMENTS

Our staff will be happy to assist you with any special diet requirements. Please advise your Hospitality Manager in advance.

Vegetarian Menus are available or could be custom designed accordingly.

### DECORATIONS, MUSIC & ENTERTAINMENT

Theme décor, specialty linens, flowers, and entertainment can be ordered through your Hospitality Manager. Confetti is not permitted at Tobiano Golf Course.

A \$65.00 Charge for event music must be paid for the SLOCAN Event License Fee.

### AUDIO VISUAL REQUIREMENTS

Any request for audiovisual must be made no later than 7 days prior to the event through your Hospitality Manger.

### SEATING

Seating will be set with indoor & outdoor furniture with groups larger than 60 People. Seating will be at 60" round tables of 10 People each.

### SET UP CHARGES

Functions that are larger than 60 People will need to be located on the Tobiano Event Lawn under a rented white tent. Tent rentals must be ordered through your Hospitality Manager and depending on size the prices will vary. Additional equipment and/or set-up labor fees will be included.

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### **SERVICE STANDARDS**

One server per twenty-five (25) guests - Buffet Events

One server per sixty-five (65) guests - Cocktail Receptions

One bartender per sixty-five (65) guests - Host Bars

One bartender and one cashier per sixty-five (65) guests - Cash Bars

### **TAXES AND SERVICE CHARGES**

A 15% Service Charge is added to all Food & Beverage charges. There is a 5% Tax on all goods & services.

### **LABOUR CHARGES**

There is an additional labor charge of \$50 per 90 minutes for required Chefs and Carvers.

A Bartender fee of \$100 dollars will be charged on all bars not exceeding 250 dollars in consumption, plus 15% gratuities per bar, per hour a fee of \$50 dollars per bar per hour will be applied on all cash bars.

### **CASUAL LABOR RATES**

Guest requests for additional labor may be provided at \$25 dollars per hour, per staff member.

### **CREDIT ARRANGEMENTS**

In order to obtain billing privileges, credit status must be arranged with our Accounts Department. All credit information must be provided at least four weeks in advance of your function. Non-refundable \$1000 deposit is required at booking - 75% Food & Beverage payment is required 30 business days before the event. Please contact Food and Beverage Department.

### **PRICE GUARANTEE**

All price charges are subject to change without notice. Quoted prices will be honored 60 days prior to any event. All alcoholic beverage and other commodities pricing are subject to change without notice.

### **OUT DOOR EVENTS**

All tent rentals will be handled through our Food and Beverage Department. No outside contracting will be permitted. For Groups of 60 or more a tent rental will be required due to the size of the Clubhouse.

### **Initial:**

*Prices are subject to government taxes and 15% Service Charge*

*Prices are subject to change without notice*

*Menu Items may be substituted to equal or higher value*

*Effective April 01, 2009*



**Rental Pricing:**

*Rentals and Pricing are subject to Change*

**Glasses:**

Highball – 8oz -	.32
Collins - 12oz -	.32
Wine – 11 ¾ oz	.42
Wine – 8oz	.38
Coffee Cup & Saucier	.40
Goblet, water	.38

**Plates**

Side plate 7" -	.37
Dinner plate 10"	.40
Square plate	.35
Option available	

**Silverware:**

Tea Spoon	.27
Soup Spoon	.27
Salad Fork	.27
Dinner Fork	.27
Dinner Knife	.27
Coffee Spoon	.27

*Up-graded silver available  
At higher cost*

**Chairs & Tables:**

White wedding folding	\$1.75
Table 8 foot banquet 8-10ppl	\$8.50
Table 5 Foot sits 8ppl	\$9.50
Cocktail Reception	\$11.00
Serpentine Table	\$12.00

**Linen:**

Tablecloth, white – 54"x96"	\$8.50
Tablecloth, white – 54"x120"	\$9.00
White napkin	\$.50
Colored napkin	\$.70
White Rounds 90"	\$10.00
White Linen Skirting 13 foot	\$26.00
White Rounds 120"	\$17.00
Colored Rounds 120"	\$19.00
White Linen Skirting 8 foot	\$20.00
Number Table Holders 12"	\$1.50
Numbers 1-50	\$.10

**Tent Rental:**

40 x40 Olympic	\$1350.00
Tent Mid Section 20 x 40 Ft	\$500.00
Lights/Lantern	\$25.00
20 Ft Running Window or Door wall	\$2.50 per ft

Approximate cost for 100-150ppl wedding  
\$3000.00 - 3500.00



Event Information

Please complete the following:

Company name: \_\_\_\_\_

Function Date: \_\_\_\_\_

Day of the Week: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Telephone \_\_\_\_\_

Email address: \_\_\_\_\_

Fax# \_\_\_\_\_

Number of People \_\_\_\_\_

Guaranteed# \_\_\_\_\_

Expected# \_\_\_\_\_

We require a minimum guarantee of number of people 7 days prior to your event.

Billing Address: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Room Rental:

Exclusive Event:

Semi-Private Event:

Credit Card #:

Card Holders Name:

Cardholder's Signature:

Expiry Date:

Cardholder Phone#:

**Initial:**

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*Prices are subject to change without notice*

*Menu Items may be substituted to equal or higher value*

*Effective April 01, 2009*