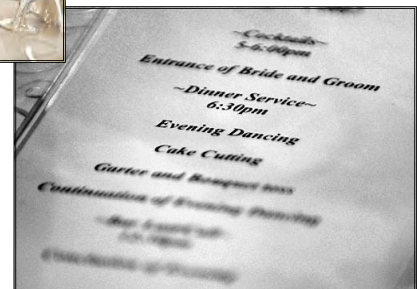




# **CATERING PACKAGE**

## **2019**



**WEDDINGS**

**BANQUETS**

**MEETINGS**

**CONTACT:** Sandy Day  
in Events and Catering  
  
604-929-5491 ext. 226  
catering@seymourgolf.com

3723 Mount Seymour Parkway  
North Vancouver, B.C.  
Canada V7G 1C1

website:  
[www.seymourgolf.com](http://www.seymourgolf.com)



**SEYMOUR**  
GOLF & COUNTRY CLUB

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## ESCAPE TO SEYMOUR

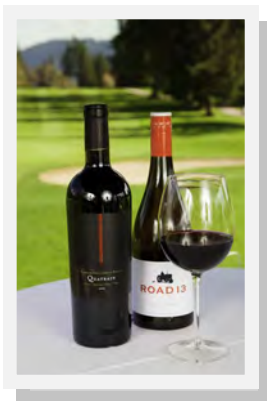
Thanks for considering Seymour Golf and Country Club for your event. We promise we'll make it an event you can be proud of.

Seymour Golf and Country Club is located twenty minutes from downtown Vancouver, yet is situated at the base of a mountain amidst old-growth forest. Once you enter our gates, you enter a world far away from the bustle of a major metropolitan city.



Our club has been hosting successful events since it opened in 1953. We're aware of the challenges facing event coordinators and we'll work with you to create the event you want within the budget you've been given.

The following Catering Package should be used as a guide to the successful planning of your event. Contact our sales team when you are ready to customize your own experience.



Sincerely,

*Dave McNeilly*

GENERAL MANAGER  
SEYMOUR GOLF & COUNTRY CLUB



SEYMOUR  
GOLF & COUNTRY CLUB

## *DINNER BUFFET # 1*

\$ 55 PER PERSON

Select 4 Salads:

Marinated Roma Tomato & Arugula Salad  
Baby Artisan Lettuces with Fresh Dressings  
Beet & Goat Cheese Salad with Candied Walnuts  
Caesar Salad with Herb Croutons & Shaved Parmesan  
Broccoli & Red Grape Slaw with Sunflower Seeds  
Mediterranean Grilled Vegetable Salad with Fresh Herbs & Balsamic Reduction

Seasonal Vegetables

Lemon & Herb Roasted Baby Potatoes

Select 1 Rice:

Wild Mushroom Rice Pilaf with Truffle Oil and Shaved Parmesan  
Spanish Rice  
Lemon Herb Rice

Pasta in a Tomato Sauce with Fresh Herbs and Shaved Parmesan

Grilled Chicken Breast with your Choice of Sauces:

Mushroom Tarragon Cream  
Tandoori Citrus Gremolata  
Lemon Herb Pan Jus

Roasted Wild Salmon with your Choice of Sauce:

Lemon Caper Brown Butter  
Lobster Dill Cream  
Pineapple Salsa  
Maple Dijon

Chef's Selected Mousse Cakes & Cheesecakes

JJ Bean Select Fair Trade Coffee and Assorted Specialty Teas

Substitute Italian Pastries for dessert \$4.00 per person

Add Seafood Presentation \$4.00 per person



SEYMOUR  
GOLF & COUNTRY CLUB

## *DINNER BUFFET # 2*

\$ 58 PER PERSON

Select 4 Salads:

Marinated Roma Tomato & Arugula Salad  
Baby Artisan Lettuces with Fresh Dressings  
Beet & Goat Cheese Salad with Candied Walnuts  
Caesar Salad with Herb Croutons & Shaved Parmesan  
Broccoli & Red Grape Slaw with Sunflower Seeds  
Mediterranean Grilled Vegetable Salad with Fresh Herbs & Balsamic Reduction

Seasonal Vegetables

Lemon & Herb Roasted Baby Potatoes

Select 1 Rice:

Wild Mushroom Rice Pilaf with Truffle Oil and Shaved Parmesan  
Spanish Rice  
Lemon Herb Rice

Pasta in a Tomato Sauce with Fresh Herbs and Shaved Parmesan

Grilled Chicken Breast with your Choice of Sauces:

Mushroom Tarragon Cream  
Tandoori Citrus Gremolata  
Lemon Herb Pan Jus

~OR~

Roasted Wild Salmon with your Choice of Sauce:

Lemon Caper Brown Butter  
Lobster Dill Cream  
Pineapple Salsa  
Maple Dijon

Slow Roasted AAA Baron of Beef~ Hand Carved, with Au Jus and Horseradish

Chef's Selected Mousse Cakes & Cheesecakes

JJ Bean Select Fair Trade Coffee and Assorted Specialty Teas

Add Seafood Presentation \$4.00 per person

Substitute Prime Rib for Baron of Beef \$10.00 per person

Substitute Italian Pastries for dessert \$4.00 per person

*Prices do not include service charges or applicable taxes. Menus & Prices subject to change without notice*



SEYMOUR  
GOLF & COUNTRY CLUB

## *DINNER BUFFET # 3*

\$ 65 PER PERSON

Select 4 Salads:

Marinated Roma Tomato & Arugula Salad  
Baby Artisan Lettuces with Fresh Dressings  
Beet & Goat Cheese Salad with Candied Walnuts  
Caesar Salad with Herb Croutons & Shaved Parmesan  
Broccoli & Red Grape Slaw with Sunflower Seeds  
Mediterranean Grilled Vegetable Salad with Fresh Herbs & Balsamic Reduction

Seasonal Vegetables

Lemon & Herb Roasted Baby Potatoes

Select 1 Rice:

Wild Mushroom Rice Pilaf with Truffle Oil and Shaved Parmesan  
Spanish Rice  
Lemon Herb Rice

Pasta in a Tomato Sauce with Fresh Herbs and Shaved Parmesan

Grilled Chicken Breast with your Choice of Sauces:

Mushroom Tarragon Cream  
Tandoori Citrus Gremolata  
Lemon Herb Pan Jus

Roasted Wild Salmon with your Choice of Sauce:

Lemon Caper Brown Butter  
Lobster Dill Cream  
Pineapple Salsa  
Maple Dijon

Slow Roasted AAA Baron of Beef~ Hand Carved, with Au Jus and Horseradish

Chef's Selected Mousse Cakes & Cheesecakes

JJ Bean Select Fair Trade Coffee and Assorted Specialty Teas

Add Seafood Presentation \$4.00 per person

Substitute Prime Rib for Baron of Beef \$10.00 per person

Substitute Italian Pastries for dessert \$4.00 per person



SEYMOUR  
GOLF & COUNTRY CLUB

## LUNCH BUFFETS

### **\$30 PER PERSON - SANDWICH BUFFET**

Soup of the Day

Baby Artisan Lettuces with Fresh Dressings  
Caesar Salad with Herb Croutons and Shaved Parmesan

House Made Sandwiches on Freshly Baked Breads:  
Wild Salmon with Capers and Arugula  
Cured Ham with Aged Cheddar and Dijon  
In House Roast Beef with Dijon Mayo

Dessert Squares and Bars

♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦ ♦

### **\$31 PER PERSON– BBQ LUNCH**

Caesar Salad with Herb Croutons and Shaved Parmesan  
Chef's Feature Salad

French Fries and Yam Fries with Chipotle Mayo

Barbecued Pulled Pork Burger  
Wild Salmon Burger  
Angus Beef Burger

Served with Lettuce, Tomatoes, Pickles, Onions, Mayonnaise and Aged White Cheddar

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SEYMOUR  
GOLF & COUNTRY CLUB

## COFFEE BREAK MENU

Prices are Per Person

JJ Bean Select Fair Trade Coffee and Assorted Specialty Teas  
\$3.50

### FROM THE BAKERY

\$4.00 PER PERSON  
Fresh baked goods made in house

### SWEET INDULGENCES

Decadent Mousse Cakes and Cheesecakes \$4.25  
Dessert Squares and Bars \$3.50

### HEALTHY CHOICES

Assorted Fruit Yogurts \$3.00  
House made Granola Bars \$4.00  
Fruit Kebobs \$4.00  
Whole Fruit (Apples, Oranges, Bananas, Pears) \$3.00

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**SEYMOUR**  
GOLF & COUNTRY CLUB

## *COCKTAIL RECEPTIONS*

(Minimum 20 people)

### **CHEESE BOARD**

International and Domestic Cheese, Grapes, Rainforest Crisps and Fresh Baguette

\$13 Per Person

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### **FRESH FRUIT AND SEASONAL BERRY PLATTER**

\$8 Per Person

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### **FRESH CRUDITÉS**

Freshly Cut Vegetables with House Made Dips

\$7 Per Person

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**SEYMOUR**  
GOLF & COUNTRY CLUB

## *COCKTAIL RECEPTIONS*

(Minimum 30 people)

### **CHARCUTERIE SELECTION**

Genoa Salami, In House Roasted Ham, Prosciutto  
Served with Pickles, Mustards and Rolls

\$15 Per Person

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### **WESTCOAST SEAFOOD PRESENTATION PLATE**

White Wine Poached Wild Salmon, Garlic Prawns, Smoked Salmon,  
Peppered Mackerel with Citrus Aioli and Rainforest Crisps

\$16 Per Person

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### **ASSORTMENT OF SANDWICHES**

Wild Salmon with Capers and Arugula, Cured Ham with Aged Cheddar and Dijon,  
In House Roast Beef with Dijon Mayo, Tuna with Sweet Red Onion and Citrus Mayo, Egg Salad  
with Bacon and Avocado

\$14 Per Person

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### **ANTIPASTO PLATTER**

Italian Meats, Grilled Peppers, Marinated Mushrooms and Artichokes drizzled  
with a Balsamic Reduction

\$11 Per Person

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SEYMOUR  
GOLF & COUNTRY CLUB

## COCKTAIL RECEPTIONS

### CHEF'S CARVERY

#### Roast AAA Prime Rib

Mini Yorkshires, Au Jus  
Mustards, Pickles & Horseradish

\$22 Per Person (40 Minimum)

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#### Roast AAA Striplion

Garlic Baguette, Fresh Baked Rolls  
Mustards, Pickles & Horseradish

\$20 Per Person (30 Minimum)

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#### AAA Slow Roasted Baron of Beef

Garlic Baguette, Fresh Baked Rolls, Au Jus  
Mustards, Pickles & Horseradish

\$17 Per Person (80 Minimum)

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#### Roast Beef

Fresh Baked Rolls  
Mustards, Pickles & Horseradish

\$15 Per Person (30 Minimum)

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#### Baked Honey Glazed Ham

Fresh Baked Rolls with Mustards

\$14 Per Person (30 Minimum)

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**SEYMOUR**  
GOLF & COUNTRY CLUB

## *HORS D'OEUVRES*

### **CHILLED SELECTION**

\$32/Dozen (Minimum 2 Dozen Per Item)

Crostini with your choice of:

Smoked Salmon Dill Cream Cheese, Cheddar and Bacon, Mediterranean Grilled Vegetable,  
Tomato Bruschetta or Duck Breast Fig Chevre and Merlot Jelly

Your choice of:

Prawn Cocktail or Cherry Tomato & Bocconcini Skewers with Balsamic Reduction

Rare Roast Beef, Horseradish Mayo on Mini Yorkies

\$28/Dozen (Minimum 2 Dozen Per Item)

Devilled Egg, Sweet Pickle

Cucumber Gazpacho Cups

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### **HOT SELECTION**

\$36/Dozen (Minimum 2 Dozen Per Item)

Mini Angus Beef Sliders

Dungeness Crab Cakes with Chipotle Lime Aioli

Bacon Wrapped Scallops

\$32/Dozen (Minimum 2 Dozen Per Item)

Vegetable Spring Rolls with Sweet Chili Sauce

Stuffed Puff Pastry Chef's Inspiration

Vegetable Samosas with Mint Raita

Tandoori Chicken Satays with Thai Peanut Sauce

Beef or Pork Meatball Skewers with your choice of:

Red Curry Yogurt, Green Onion Evo, Sweet & Salty, Thai Peanut or Citrus BBQ



## BEVERAGES

### BANQUET BAR PRICES

(Host or Cash)

High Balls	\$6.45
Domestic Beer	\$6.45
Imported Beer	\$7.50
House Wines (6oz)	\$7.40
Champagne and OJ	\$7.95
Cider	\$7.50
Soft Drinks	\$3.45
San Pellegrino	\$7.50
Canned Juices	\$4.40

### PUNCH STATION

(non-alcoholic)

Small (40 People)	\$30.00
Large (80 people)	\$60.00



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## WINE PROGRAM

### Banquet Wines:

#### WHITE

Raymi Sauvignon Blanc	32
St. Hallett Poacher's Blend	32
Pentage Pinot Gris	36

#### RED

Raymi Cabernet Sauvignon	32
Finca Los Primos Malbec	32
St. Hallett Gamekeeper's Reserve	32

You may also choose any bottle from the Members' Wine List, at the Member price plus \$6.00.

The wine program at Seymour Golf & Country Club is committed to providing diverse choices for wine drinkers, with a quality and value level that makes Seymour a wine destination for members, guests, and the public.

We're relaxed and informal, and we're most interested in ensuring that you find the right wine on each visit. We'd love to help you discover something new, or something different, or to share an opinion on what's drinking well right now. Our staff taste our wines regularly and many have taken wine education courses sponsored by the club - take advantage of their knowledge!



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## ROOM CAPACITIES AND RENTAL RATES

### BANQUET & MEETING SPACE CAPACITIES

The following indicates the dimensions and seating capacities for each meeting room.  
These are **maximum** capacities. Numbers reduce when head tables, audio-visual and meeting aids are introduced.

Meeting Room	Dimension	Sq.Ft	Ceiling	Theatre	Class-room	U/Shape	Board-room	Hollow Square	Dinner/Dance	Dinner Only
Windows on the Green	62' 10" x 36' 3"	2254	10'	250	125	60	56	80	120	140
Windows on the Green East	31' 8" x 36' 3"	1154	10'	130	60	34	28	44	N/A	70
Windows on the Green West	30' 3" x 30'	909	10'	100	52	26	28	36	32	60



Meeting Room	Half Day With Catering	Half Day Without Catering (Meeting Space Only)	Full Day With Catering	Full Day Without Catering (Meeting Space Only)
Windows on the Green	\$500	\$800	\$800	\$1600
Windows on the Green East	\$400	\$600	\$600	\$1000
Windows on the Green West	\$300	\$500	\$500	\$750
Ceremony Fee: \$250				



## *ADDED TOUCHES*

Seymour Golf & Country Club is pleased to offer the following complimentary services for your event:

Ample Complimentary Parking

Beautiful Heated Outdoor Patio Overlooking the Golf Course

Podium

In-house Satellite Music Stations

Speaker System and iPod Hook-up

Complete AV Equipment Set-up

Display Supplies

Mirrored Table Centre Pieces

Table Number Stands

Simple Black and White Table Numbers

White Linens, Skirting and Napkins

Barware, Glassware and Dinnerware

Additional Rental Coordination

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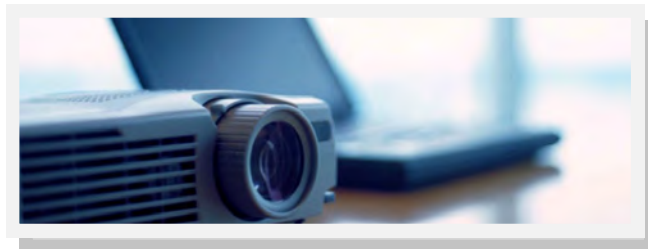


## *AUDIO-VISUAL*

### **AUDIO-VISUAL RENTALS**

We offer wireless high-speed Internet, and have an NEC 3,500 Lumen digital projector as part of our available A/V rental options.

<b>EQUIPMENT</b>	<b>RENTAL COST PER DAY</b>
LCD Projector/Screen (8 ft.)	\$200.00
Screen	\$50.00
Flipchart with Markers	\$30.00
Microphones	\$25.00 each
High Top Tables	\$25.00 each
Ceremony Arch	\$50.00



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