



SEYMOUR
GOLF & COUNTRY CLUB

CATERING PACKAGE

2023



WEDDINGS

BANQUETS

MEETINGS

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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



Dinner Buffet # 1

\$78 PER PERSON

Select Four Salads

Caesar Salad with Herb Croutons & Shaved Parmesan

Artisan Green Baby Gem Mixed Greens, Cucumber, Carrot, Grape Tomato

Greek Bell Pepper, Cucumber, Red onion, Tomato, Kalamata, Feta, Greek Vinaigrette

Quinoa & Chickpea Baby Gem Mixed Greens, Red cabbage, Dried Cranberry, Cucumber, Carrots, Toasted almonds

Caprese Bocconcini Cheese, Tomato, Arugula, Red Onion, Fresh Basil, Balsamic Reduction

Waldorf Spinach Roasted Walnuts, Dried Cranberry, Celery, Apple, Blue Cheese Dressing

Pasta Sweet Pickle, Red Pepper, Celery, Red Onion, Egg, Traditional Creamy Dressing

Seasonal Garden Vegetable Medley

Select One Potato:

Dauphinoise Potato

Roasted Baby Nuggets

Mashed Potato

Select One Rice:

Basmati

Dill Basmati

Spanish (Cumin, Tomato, Corn, Black Bean)

Wild Mushroom Pilaf

Tuscan Pasta Tomato Sauce with Fresh Herbs and Shaved Parmesan

Grilled Free Run Chicken with Your Choice of Sauce:

Mushroom Tarragon Cream

Tuscan (Artichoke, Caramelized Red Onion, Tomato, Parsley)

Lemon Caper Brown Butter

Chimichurri

Roasted Wild Sockeye Salmon with Your Choice of Sauce:

Lobster Dill Cream

Lemon Caper Brown Butter

Maple Dijon

Mango Pico di Galo

Chef's Selected Mousse Cakes & Cheesecake

JJ Bean Select Fair Trade Coffee and Assorted Specialty Teas

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



Dinner Buffet # 2

\$83 Per Person

Select Four Salads

- Caesar Salad** with Herb Croutons & Shaved Parmesan
- Artisan Green** Baby Gem Mixed Greens, Cucumber, Carrot, Grape Tomato
- Greek** Bell Pepper, Cucumber, Red onion, Tomato, Kalamata, Feta, Greek Vinaigrette
- Quinoa & Chickpea** Baby Gem Mixed Greens, Red cabbage, Dried Cranberry, Cucumber, Carrots, Toasted almonds
- Caprese** Bocconcini Cheese, Tomato, Arugula, Red Onion, Fresh Basil, Balsamic Reduction
- Waldorf** Spinach Roasted Walnuts, Dried Cranberry, Celery, Apple, Blue Cheese Dressing
- Pasta** Sweet Pickle, Red Pepper, Celery, Red Onion, Egg, Traditional Creamy Dressing

Seasonal Garden Vegetable Medley

Select One Potato:

- Dauphinoise Potato
- Roasted Baby Nuggets
- Mashed Potato

Select One Rice:

- Basmati
- Dill Basmati
- Spanish (Cumin, Tomato, Corn, Black Bean)
- Wild Mushroom Pilaf

Tuscan Pasta Tomato Sauce with Fresh Herbs and Shaved Parmesan

Grilled Free Run Chicken with Your Choice of Sauce:

- Mushroom Tarragon Cream
- Tuscan (Artichoke, Caramelized Red Onion, Tomato, Parsley)
- Lemon Caper Brown Butter
- Chimichurri

~OR~

Roasted Wild Sockeye Salmon with Your Choice of Sauce:

- Lobster Dill Cream
- Lemon Caper Brown Butter
- Maple Dijon
- Mango Pico di Galo

Slow Roasted AAA Baron of Beef Hand Carved, with Au Jus and Horseradish
Substitute Prime Rib for Baron of Beef \$12.00

Chef's Selected Mousse Cakes & Cheesecakes
JJ Bean Select Fair Trade Coffee and Assorted Specialty Teas

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Dinner Buffet # 3

\$88 Per Person

Select Four Salads

Caesar Salad with Herb Croutons & Shaved Parmesan

Artisan Green Baby Gem Mixed Greens, Cucumber, Carrot, Grape Tomato

Greek Bell Pepper, Cucumber, Red onion, Tomato, Kalamata, Feta, Greek Vinaigrette

Quinoa & Chickpea Baby Gem Mixed Greens, Red cabbage, Dried Cranberry, Cucumber, Carrots, Toasted almonds

Caprese Bocconcini Cheese, Tomato, Arugula, Red Onion, Fresh Basil, Balsamic Reduction

Waldorf Spinach Roasted Walnuts, Dried Cranberry, Celery, Apple, Blue Cheese Dressing

Pasta Sweet Pickle, Red Pepper, Celery, Red Onion, Egg, Traditional Creamy Dressing

Seasonal Garden Vegetable Medley

Select One Potato:

Dauphinoise Potato

Roasted Baby Nuggets

Mashed Potato

Select One Rice:

Basmati

Dill Basmati

Spanish (Cumin, Tomato, Corn, Black Bean)

Wild Mushroom Pilaf

Tuscan Pasta Tomato Sauce with Fresh Herbs and Shaved Parmesan

Grilled Free Run Chicken with Your Choice of Sauce:

Mushroom Tarragon Cream

Tuscan (Artichoke, Caramelized Red Onion, Tomato, Parsley)

Lemon Caper Brown Butter

Chimichurri

Roasted Wild Sockeye Salmon with Your Choice of Sauce:

Lobster Dill Cream

Lemon Caper Brown Butter

Maple Dijon

Mango Pico di Galo

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

Substitute Prime Rib for Baron of Beef \$12.00

Chef's Selected Mousse Cakes & Cheesecakes

JJ Bean Select Fair Trade Coffee and Assorted Specialty Teas

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Upgrades & Add-On's

(Minimum 30 People, All Prices Per Person)

CHEF'S CARVERY

Inside Round Roast

Fresh Baked Rolls, Au Jus, Grainy Mustard, Horseradish
\$19 Add-On

Beef Striploin

Fresh Baked Rolls, Grainy Mustard, Horseradish
\$11 Upgrade \$26 Add-On

Beef Ribeye

Fresh Baked Rolls, Au Jus, Grainy Mustard, Horseradish
\$14 Upgrade \$29 Add-On

Beef Tenderloin

Fresh Baked Rolls, Grainy Mustard, Horseradish
\$17 Upgrade \$33 Add-On

Pork Loin with Your Choice of Sauce:

Pearl Onion & Red Wine Demi Glaze

Chimichurri

Wild Mushroom Demi Glaze

Peppercorn Demi Glaze

\$17 Add-On

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



Upgrades & Add-On's

(Minimum 30 People, All Prices Per Person)

Free Run Chicken with Your Choice of Sauce:

Mushroom Tarragon Cream
Tuscan (Artichoke, Caramelized Red Onion, Tomato, Parsley)
Lemon Caper Brown Butter
Chimichurri
\$17 Add-On

Wild Sockeye Salmon with Your Choice of Sauce:

Lobster Dill Cream
Lemon Caper Brown Butter
Maple Dijon
Mango Pico di Galo
\$17 Add-On

Ling Cod with Your Choice of Sauce:

Lobster Dill
Lemon caper Brown Butter
Pesto & Almond Crusted
Mango Pico Di Galo
\$17 Add-On

Pasta's

Cannelloni Spinach & Ricotta
Cannelloni Shrimp & Scallop
Butternut Squash Ravioli
Mushroom Mascarpone Ravioli
\$7 Upgrade \$12 Add-On

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



Lunch Buffets

\$40 Per Person – Sandwich Buffet

Soup of the Day

~OR~

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

House Made Sandwiches on Freshly Baked Breads:

Egg Salad
Chicken Salad
Wild Sockeye
Honey Ham & Cheddar
Turkey Pesto & Havarti
Roast Beef, Red Onion, Arugula, Dijon Aioli
Cucumber, Tomato & Herb Cream Cheese

Chef's Selected Desserts

\$45 Per Person– BBQ Lunch

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

Barbecued Pulled Pork Burger
Wild Salmon Burger
Angus Beef Burger

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

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SEYMOUR
GOLF & COUNTRY CLUB

Cocktail Receptions

(Minimum 30 people)

Westcoast Seafood Presentation

Smoked Salmon & Mackerel, Crab Legs, Prawns, Bacon Wrapped Scallops, Cocktail Sauce, Lemon Garlic Aioli

\$21 Per Person

Antipasto Platter

Assorted Deli Meats, Pickles, Olives, Grilled Mediterranean Vegetables, Marinated Bocconcini

\$16 Per Person

Cheese Platter

Mix of domestic and imported cheeses

\$18 per guest

Assorted Sushi Platter

Tuna Avocado Roll, Dynamite Roll, California Roll, Yam roll

\$9 Per Person (8 pc)

(Minimum 20 people)

House Made Sandwiches on Freshly Baked Breads:

Egg Salad

Chicken Salad

Wild Sockeye

Honey Ham & Cheddar

Turkey Pesto & Havarti

Roast Beef, Red Onion, Arugula, Dijon Aioli

Cucumber, Tomato & Herb Cream Cheese

\$15 Per Person

Assorted Fruit and Berries (Seasonal)

\$9 Per Person

Market vegetable Crudites & Dip

\$9 Per Person

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Hors D'oeuvres

\$44/Dozen (Minimum 3 Dozen Per Item)

Crostini with your choice of:

Traditional Italian, Tomato, Shallot, Garlic & Basil with Gran Padano cheese, Balsamic Reduction

Smoked Wild Sockeye, Herb Cream Cheese, Shallot, Caper, Lemon Zest.

Cold Selection:

Citrus Poached Prawn Cocktail sauce

Bocconcini Skewer, Grape Tomato, Basil, Balsamic Reduction, Cracked Pepper

Prosciutto Wrapped Melon

Almond Crusted Avocado & Goat Cheese Rare

Roast Beef, Horseradish Mayo on Mini Yorkies

Hot Selection:

Vegetable Samosa

Prosciutto Wrapped Asparagus

Crab Stuffed Mushroom Cap

Spring Rolls Plum Sauce

Prawn Gyoza Sriracha Aioli, Toasted Sesame, Scallions

Pork Sui Mai Sweet Soy Glaze, Toasted Sesame, Scallions

Hawaiian Chicken Skewer, Peppers, Red Onion, Teriyaki Glaze

Steak & Gorgonzola Arancini

Mushroom Truffle & Goat Cheese Arancini

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Beverages

Banquet Bar Prices (Host or Cash)

High Balls	\$7.25
Domestic Beer	\$7.25
Imported Beer	\$7.95
House Wines (6oz)	\$8.25
Champagne and OJ	\$8.50
Strongbow 500ml	\$9.75
Soft Drinks	\$4.25
San Pellegrino	\$7.50
Juices	\$4.25



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Wine Program

Banquet Wines:

WHITE

Raymi Sauvignon Blanc \$35

RED

Raymi Cabernet Sauvignon \$35

You may also choose any bottle from the Members' Wine List, at the Member price plus \$10.00.

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'	180	55	60	40	40	100	120
Windows on the Green East	31' 8" x 36' 3"	1154	10'	75	25	34	24	44	N/A	50
Windows on the Green West	30' 3" x 30'	909	10'	40	25	30	22	36	N/A	40



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	\$1000	\$1600
Windows on the Green East	\$400	\$600	\$600	\$1000
Windows on the Green West	\$300	\$500	\$500	\$750
Ceremony Fee: \$250				

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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 Numbers

White Linens, Skirting and Napkins

Barware, Glassware, and Dinnerware

Additional Rental Coordination

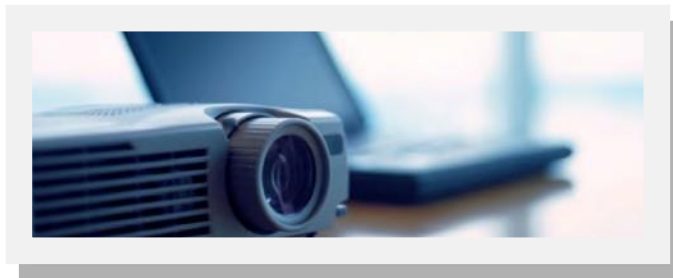


Audio - Visual

Audio-Visual Rentals

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

EQUIPMENT	RENTAL COST PER DAY
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



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