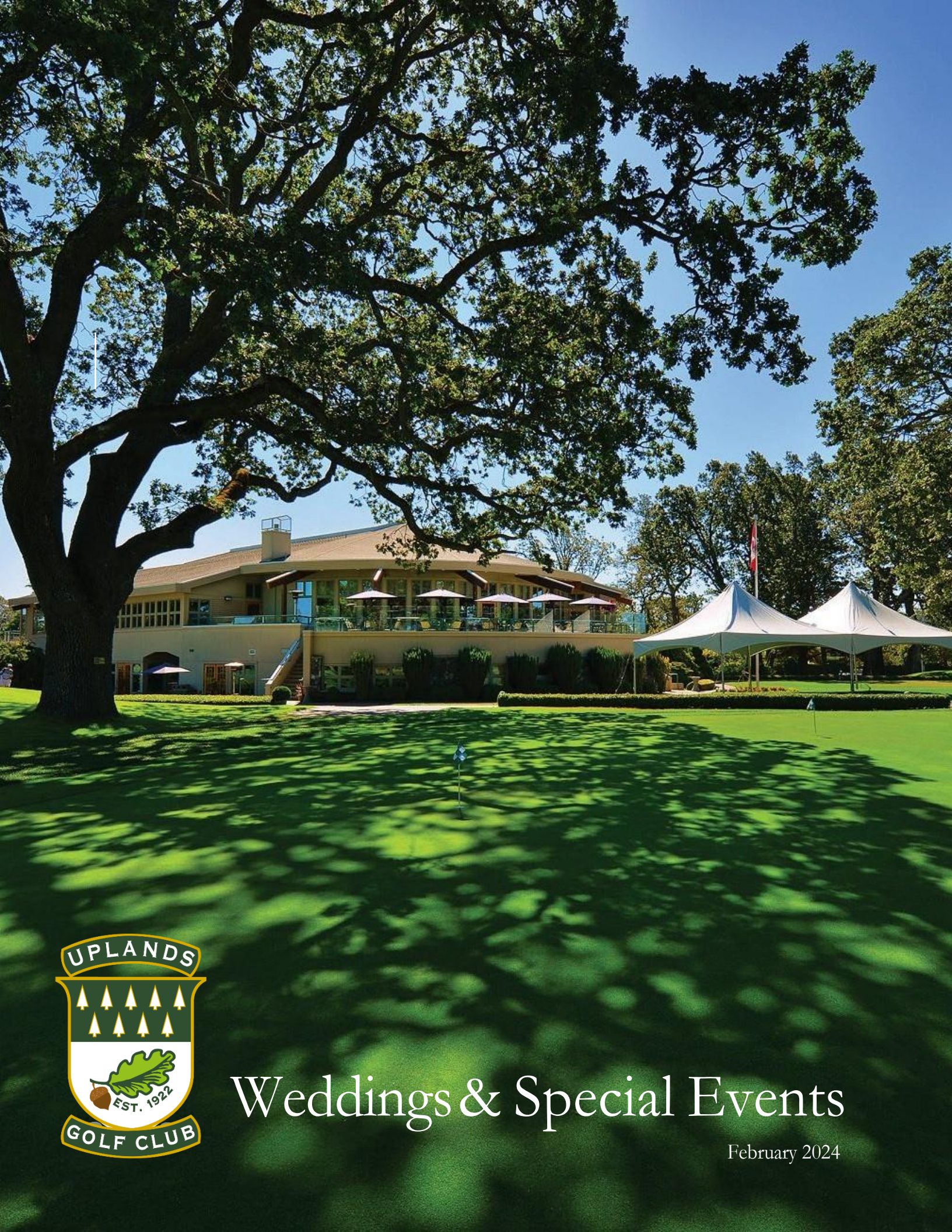


Weddings & Special Events

February 2024



We would like to thank you for choosing Uplands Golf Club as the venue for your upcoming wedding or special event. We specialize in creating the ideal ambience for your celebration, and strive to alleviate any stress or anxiety thereby ensuring the success of your special day.

The Clubhouse features 8500 square feet of function space. This is divided into four distinctive spaces — the 19th Grille, President's Lounge, The Arthur Thompson Dining Room and Oak Bay Room.

Along with our celebrated facility, our professional team is dedicated to making your event a success.

Our Culinary Team is proud to offer the finest, locally sourced and freshest foods available. The season's best is showcased by simple, yet elegant, cuisine that is prepared with imagination and adventure. We welcome the opportunity to create a menu inspired for your day. This package is designed to give you an understanding of how Uplands Golf Club can be an integral part of your big day. Please review the brochure and contact us if you require any further assistance.

We look forward to meeting you in the near future.

Warm Regards,

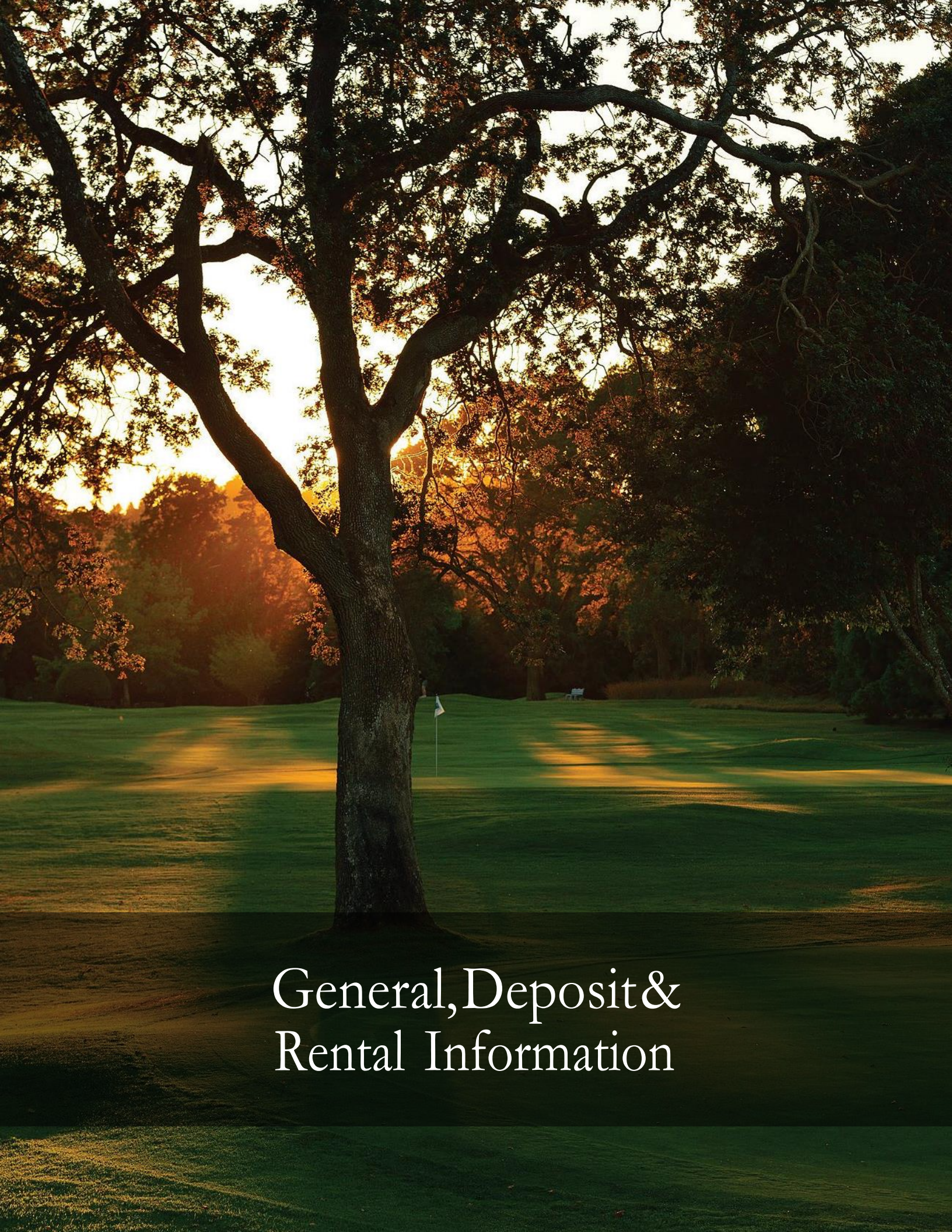
Gary Henry

Food & Beverage Manager

Uplands Golf Club

250.592.7313

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General, Deposit & Rental Information

Uplands Golf Club is unequalled when it comes to looking after its members and guests. Our renowned Clubhouse, with rooms that accommodate gatherings both large and small, enjoys views of our incredible wooded course. The Clubhouse is complemented by spacious sundecks that allow you to enjoy the outdoors year round in a comfortable and sheltered setting. As we are a private club, we would like to take the opportunity of advising you of the criteria established for the use of our facilities.

1. Guests at Uplands Golf Club are required to adhere to the rules, regulations and policies of the Club, including dress code, *i.e.: NO CELL PHONES IN CLUB.*
2. Guests are permitted only in designated function areas unless accompanied by a member.
3. The host (Lessee) is responsible for guests while they are on Club property and for all damage beyond normal wear and tear.
4. All activities are to be completed and the Clubhouse to be vacated by 1:00 am.
5. Uplands Golf Club is a private golf club and our members sign chits and are billed monthly. Credit cards & debit cards are accepted. Please inform your guests that all Clubhouse transactions will be on a cash basis only unless a house account has been established prior to the function date.
6. The Food & Beverage Manager must be notified of all entertainment, equipment, décor, etc., being provided by the host or lessee for functions and arrange the time at which items/entertainers would be arriving to ensure proper storage/placement set-up.
7. Please advise the Food & Beverage Manager of your intention to decorate the banquet room for your function. The Club does not permit nails, staples, tacks, any tape etc. to be used on function room walls. The use of confetti is **NOT** permitted in or outside the Clubhouse. A cleaning charge of $250.00 will be levied to all parties using confetti.

8. No food or beverage items will be permitted to be brought in, or taken out of the Club, with the exceptions of wedding or specialty cakes.

9. In accordance with British Columbia liquor laws, beverages cannot be brought into or taken out of a licensed establishment with the exception of commercially produced wine products. Therefore a $17.00 corkage fee plus gratuity & taxes is charged per 750ml bottle of wine.

10. Due to fluctuation of food and beverage costs, prices are guaranteed for no more than 60 days prior to the event.

11. Function menus must be confirmed seven (7) day prior to scheduled event, and minimum attendee numbers must be given seven (7) days prior to event.

MEETINGS & FOOD AND BEVERAGE FUNCTIONS

Uplands Golf Club requires the room rental as deposit when booking your function. Your function will not be confirmed until the deposit is received. Deposits are due no later than (7) business days after tentatively booking the room(s) and, in the event of a cancellation, the deposit is non-refundable, with the exception of Uplands Golf Club re-booking the room(s) for equal or greater value. Meeting room deposits are non-refundable if cancelled with less than 5 business days' notice. Functions cancelled with less than seventy-two (72) hours notice will be charged 75% of the estimated food charges.

PLEASE NOTE: The club requires menus to be finalized a minimum of five (5) business days in advance of function.

WEDDINGS

Uplands Golf Club requires a deposit of $1000.00 to be received before confirmation of the function. This deposit is non-refundable unless the Club can re-rent the room for equal or greater value. We also require a 50% deposit on the estimated food charges eight (8) weeks prior to the wedding.

PLEASE NOTE: The club requires menus to be finalized a minimum of ten (10) business days in advance of function.

1. Uplands Golf Club requires a guaranteed number of attendees for a meal function forty-eight (48) hours in advance (excluding Saturday, Sunday & Holidays). The Club will only be responsible to provide the agreed menu and seating for 10% above the guaranteed number. The host (lessee) is responsible for payment of the guarantee or the actual number served, whichever is greater.
2. Every member, guest or any other person is responsible for their own property while on the Club premises and for their legal liability to others for bodily injury or property damage. The Club bears no legal responsibility for members, guests or other persons;
    a. Own property, for loss or damage from any cause; or
    b. Liability for bodily injury or property damage.
3. *You should ensure that your own personal insurance is extended to provide coverage.*
4. A gratuity of 18% will be added to all food and beverage charges on all member or member sponsored functions.
5. All liquor, beer and wine are subject to liquor tax of 10%.
6. The current rate of 5% GST applies to the total function bill.
7. Accounts are payable within fifteen (15) days. Accounts that remain unpaid for a period of thirty (30) days after the due date will be transferred to the sponsoring member's account. Interest will be charged at the rate of 2% per month.
8. A SOCAN fee of $59.17 plus taxes will be added for all live entertainment and DJ's.
9. CRD regulations prevent leftover food leaving the premises. NO EXCEPTIONS.

ALL WEDDING BOOKINGS INCLUDE

- A choice of Excellent Menus prepared by our Executive Chef
- Microphone & Podium
- Gift table, Cake Table, Registration Table, Head Table
- White Linen Tablecloths, Table Skirting and a variety of Napkin Colors
- Dance Floor
- Dedicated Washrooms
- Wedding Cake Cutting
- Bar & Service Staff

RENTAL RATES

All Room Rentals are subject to applicable taxes

President's Lounge $150.00
Arthur Thompson Dining Room $800.00
Oak Bay Room $275.00
Arthur Thompson Dining Room & Oak Bay Room $1000.00

ADDITIONAL FEES

Uplands' Projector $200.00
10x10 Screen $100.00



Receptions

COLD CANAPÉS

$30.00 per dozen

Tomato & Feta Bruschetta

Goat Cheese Truffles
Roasted beet & aged cheddar crisp

Vegetable Sushi Rolls
Tempura Yam, pickled ginger, tamari

Watermelon, Feta & Mint Skewers
Chili gastrique

Smoked Salmon
Rye toast, herb cream cheese

Edamame Bean Salad
Belgian endive, daikon radish, champagne vinaigrette

Caprese Salad Skewer
Plum tomatoes, baby bocconcini, fresh basil

Poached Prawn Skewer
Fresh mango, Thai basil

Traditional Devilled Eggs

Tuna Tataki
Wasabi Aioli, Radish sprouts, Tobikko

HOT CANAPÉS

$34.00 per dozen

Chicken Satay
Thai peanut sauce

Prawn Brochettes
Fresh Mango Salsa

Vegetable Spring Roll
Thai chili sauce

Vegetable Gyozas
Sweet soy dip

Ratatouille Vegetable Tarts

Uplands Bacon & Cheddar Sliders

Spinach & Feta Spanakopita
Tzatziki dip

Apple Fennel Sausage Roll
Honey mustard

RECEPTION TABLES – *minimum 25 people*

WEST COAST – based on 6 pieces per person**, $28 pp**

Vegetable Sushi Rolls
Tempura Yam, pickled ginger, tamari

Poached Prawn
Mango & Thai Basil Skewer

Vegetable Spring Roll
Teriyaki dipping sauce

Chicken Satay
Thai Peanut Sauce

Vegetable Crudite
Seasonal fresh vegetables, house dip

Cheese board
Domestic & imported cheeses, dried fruits & nuts, crackers & flatbread

Nanaimo Bars, Lemon Meringue Tartlets

GARRY OAK – based on 10 pieces per person**, $35 pp**

Watermelon, Feta & Mint Skewer
Chili gastrique

Tuna Tataki
Wasabi Aioli, Radish Sprouts, Tobiko

Chicken Satay
Thai Peanut Sauce

Uplands Bacon & Cheddar Sliders

Vegetable Gyoza
Sweet Soy dip

Salumi Selection
Crudo & cotto cured meats, mustard selection, pickles, baguette

Cheese board
Domestic & imported cheeses, dried fruits & nuts, crackers & flatbread

Dessert Bars & Squares, sweet bites,

Fresh fruit & berries

AFTERNOON SOCIAL - $25 pp

Sandwich bites
Traditional fillings, local breads

Cheese board
Domestic & imported cheeses, dried fruits & nuts, crackers & flatbread

Fresh Seasonal fruits & berries

Sweets Bars & Squares

UPLANDS RECEPTION - $20 pp

Vegetable Crudite
Seasonal vegetables, house dip

Cheese board
Domestic & imported cheeses, dried fruits & nuts, crackers & flatbread

Fresh Seasonal fruits & berries

Sweets Bars & Squares

ACTION STATIONS

Risotto Station – Made to order
Roasted mushrooms, bacon, goat's cheese, roasted peppers & caramelized onions 12pp

Flambe Prawn Station
Brandy flamed prawns, garlic herb butter, garlic crostini, lemon 15pp

AAA Striploin Bun
Chef carved, pretzel rolls, grainy mustard, horseradish, caramelized onions, rocket greens 16pp

Fresh Oyster Station
Vancouver Island Oysters, fresh horseradish, raspberry shallot mignonette, Tabasco & Worcestershire sauce, market price per dozen

Wood Fired Pizza
Marguerita, Pepperoni & Italian Sausage, Pesto Prawn Arrabiatta, April to October only 12pp

MEETING BREAKS

The Coffee Break
Fresh baked muffins, scones, butter, house-made jam, Café Umbria Coffee, 8pp

The Smoothie Shoppe
Fresh berry & yogurt, lemon & vanilla bean, 16pp

Soup & Sandwich
Soup of the Day, sandwiches, wraps & bunwiches 16pp

The Salad Bar
Build your own artisan salad, fresh vegetables, sourdough croutons, power greens, two dressings, 14pp

The Ploughman's
Sliced cold cuts, cheese, filone crostini, 9-minute egg, grainy mustard, green apple, grapes 16pp

The Sweet Tooth
House baked cookies, dessert squares, almond biscotti, 8pp



Plated Dinners



STARTERS

Roasted Squash Bisque
Lime crème fraiche

Wild Mushroom Soup
With rye croutons

Tomato Fennel Bisque
Coriander sabayon

Artisan Salad Greens
Cucumber ribbon, oven roasted tomatoes, julienne vegetables, white balsamic vinaigrette

Warm Spinach Salad
Roasted mushrooms, hard cooked egg, asiago crisps, warm bacon vinaigrette

Traditional Caesar Salad
Crisp romaine, house dressing, Sourdough croutons, Grana Padano

Waldorf Salad
Chiffonade fennel, apple & celery root, grapes, candied walnuts, champagne vinaigrette

Garlic Prawns
Jumbo prawns, filone crostini, dressed arugula, shaved fennel, Americano vinaigrette

Westcoast Seafood Cake
Local salmon, halibut & prawns, sweet corn emulsion, fresh mango salsa

ENTRÉES – *Two course/ three course pricing*

Prime Rib Dinner ..... 47 | 53
6oz Rib Eye, Yorkshire pudding, Beef demi-glace

Roasted New York Striploin ..... 45 | 53
Mustard & herb crust, cabernet pan sauce, red onion jam

Braised Beef Shortrib..... 43 | 51
Boneless Shortrib, mustard and date braising liquid, sweet potato crisps

Stuffed Chicken Supreme ..... 38 | 46
Spinach & goat cheese stuffing, chicken jus reduction, green olive & red pepper tapenade

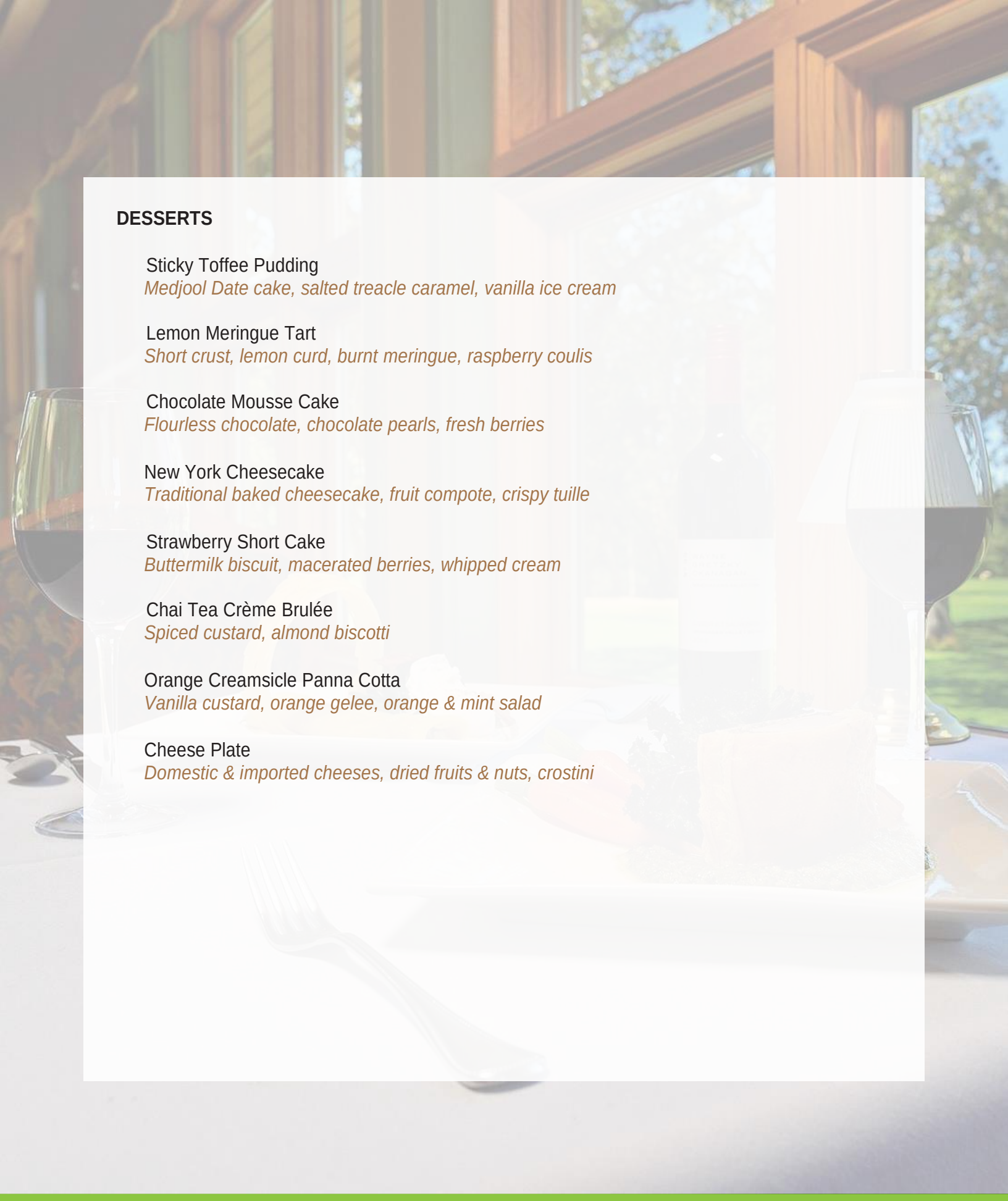
Chicken Saltimbocca ..... 38 | 46
Sage, Prosciutto crudo, chicken jus café au lait, microgreens

Seared Salmon ..... 43 | 51
Local sockeye salmon, grainy mustard crust, fennel puree, orange relish

Pan Seared Halibut ..... Market Price
Herb & panko crust, tarragon hollandaise, red wine reduction
Available May to October, fresh only, market price

Stuffed Pork Loin ....38 | 46
Roast pork loin, apple fennel stuffing, calvados pan jus, leek hay

Vegetable Curry ..... 36 | 44
Sauteed vegetables, spinach, curry sauce, jasmine rice, cilantro



DESSERTS

Sticky Toffee Pudding
Medjool Date cake, salted treacle caramel, vanilla ice cream

Lemon Meringue Tart
Short crust, lemon curd, burnt meringue, raspberry coulis

Chocolate Mousse Cake
Flourless chocolate, chocolate pearls, fresh berries

New York Cheesecake
Traditional baked cheesecake, fruit compote, crispy tuille

Strawberry Short Cake
Buttermilk biscuit, macerated berries, whipped cream

Chai Tea Crème Brulée
Spiced custard, almond biscotti

Orange Creamsicle Panna Cotta
Vanilla custard, orange gelee, orange & mint salad

Cheese Plate
Domestic & imported cheeses, dried fruits & nuts, crostini



Buffets

All buffets include fresh rolls and bread, assorted pickles & olives, roasted nugget potatoes or rice pilaf & seasonal vegetables.

COLD TABLE

Artisan Mixed Greens
House vinaigrette and dressing

Spinach Salad
Mushrooms, bacon, hard cooked egg, blue cheese dressing

Caesar Salad
Romaine, Grana Padano, sourdough croutons, traditional dressing

Roasted Potato Salad
Onions, celery, bacon, apple cider dressing

Asian Noodle Salad
Julienne vegetables, roasted peanuts, maple soy vinaigrette, microgreens

Caprese Salad
Vine tomato, Fior di Late, fresh basil, balsamic reduction

Watermelon & Feta Salad
Chili gastrique, fresh mint

Roasted Carrot Salad
Heirloom carrots, pickled red onions, tamari almonds, fenugreek, Madras yogurt

Roasted Beet Salad
Red beets, caramelized onions, goat's cheese, pumpkin seeds, horseradish vinaigrette

Buddha Bowl
Miso barley, edamame beans, chick peas, radish, carrot, red cabbage, nutritional yeast dressing

MAIN COURSES

Grilled Chicken Medallions
Chicken velouté, artichoke & asparagus salad

Sockeye Salmon
Local salmon, Basmati Rice, fresh mango salsa, lime beurre blanc

Stuffed Pork Loin
Apple fennel sausage stuffing, Calvados pork pan sauce

Wild Mushroom Ravioli
Roasted mushrooms, asiago cream, balsamic reduction

Pesto Chicken Penne
Pulled fryer hen, basil almond pesto cream, sundried tomato, rocket greens

Curried Vegetable Tagine
Red lentil tomato curry, roasted root vegetables, basmati rice, cucumber raita

Prawn Jambalaya
Jumbo prawns, chorizo sausage, red pepper ragout, saffron rice

CARVERY

Roast New York Striploin
Mustard & herb crust, mini Yorkshire pudding, cabernet demi glace, mustard & horseradish

Turkey Breast
Dried fruit stuffing, turkey gravy, cranberry sauce

Charbroiled Lamb Leg
Pistachio olive tapenade crust, mint red wine pan jus

Roast Porchetta
Garlic & Basil run, fresh tomato pico, chimichurri sauce, hot mustard

Beef Brisket
Slow cooked beef, natural jus, crispy fried onions, harissa sauce

UPLANDS BUFFET PRICING

Buffet #1 .....$60.00
Choice of three salads, choice of two hot entrées, dessert table

Buffet #2 ..... $70.00
Choice of three salads, choice of two hot entrees, one carvery, dessert table

Buffet #3 .....$85.00
Choice of four salads, choice of three hot entrees, one carvery, dessert table

- Buffets include fresh baked bread, cold pickled vegetables, roast nugget potatoes & hot seasonal vegetables.

- Buffets include a lavish dessert table including squares, house-baked pies, mini dessert bites, cakes, mousse shooters, fresh fruit & berries





BUFFET & RECEPTION ENHANCEMENTS

Poach Seafood Platter
Poached local salmon & halibut, marinated prawns, mussels & clams, lemon & tarragon aioli 12pp

Antipasto Platter
Grilled Italian vegetables, breads & crostini, Hummus & green olive tapenade 8pp

Salumi Selection
Crudo & cotto cured meats, mustard selection, pickles 10pp

Vegetable crudite
Seasonal fresh vegetables, house dip 6pp

Cheese board
Domestic & imported cheeses, dried fruits & nuts, crackers & flatbreads 12pp

Poached Prawn Tower
Poached jumbo prawns, lemon herb marinade, chipotle cocktail sauce 12pp

Chocolate Dipping Station
Callebaut chocolate fountain, fresh fruit, berries & spongecake 8pp



Frequently Asked Questions

WHAT IS THE AMOUNT REQUIRED FOR DEPOSIT?

Uplands Golf Club requires a $1000.00 deposit to be received before confirmation of the function. This deposit will secure your date and is non-refundable unless the Club can re-rent the room for equal or greater value. We also require a 50% deposit on the estimated food charges eight (8) weeks prior to the wedding. Functions cancelled with less than seventy-two (72) hours' notice, will be charged 75% of the estimated food charges.

WHEN IS THE DEPOSIT DUE?

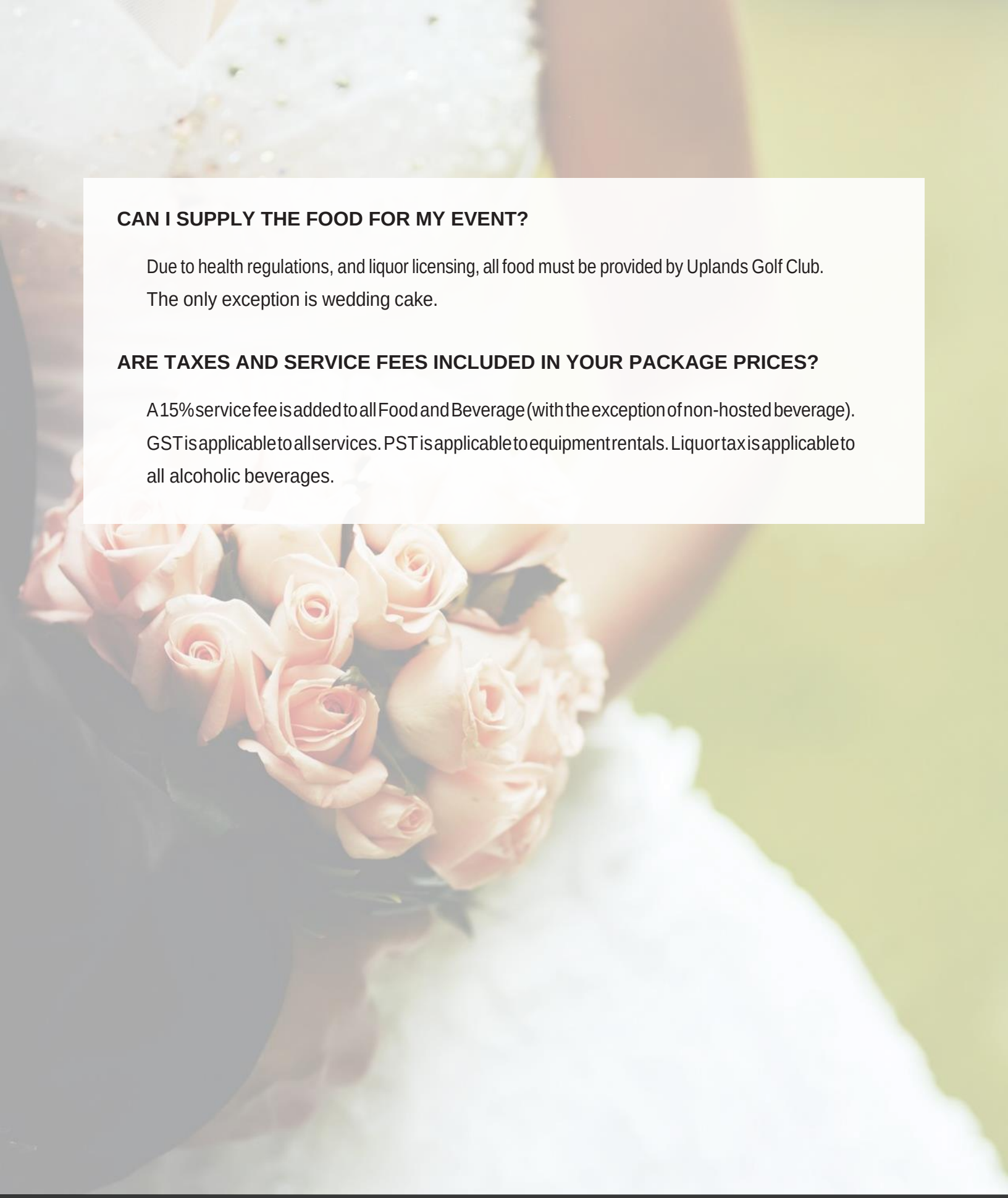
The deposit is due to hold the room for your function. Once we receive your deposit, we will secure the date. You will receive a function contract by email or fax which you will need to sign and return with your deposit. If we do not receive your deposit, we will give you a courtesy call. If we do not hear from you within 24 hours, the reservation will automatically be released, without written notice. The remaining balance is due within 15 days after your function.

WHEN WILL YOU PROVIDE US WITH A COST ESTIMATE AND WHEN IS PAYMENT DUE?

After the menu selections are made, our Food and Beverage Manager will provide you with an estimated cost for your event, which will include all food and beverage.

WILL THE FOOD AND BEVERAGE MANAGER PERSONALLY HANDLE AND ATTEND OUR EVENT?

The Food and Beverage Manager will guide and assist you through the planning stages. The Banquet Supervisor or Head Server assigned to your group will oversee your event.



CAN I SUPPLY THE FOOD FOR MY EVENT?

Due to health regulations, and liquor licensing, all food must be provided by Uplands Golf Club. The only exception is wedding cake.

ARE TAXES AND SERVICE FEES INCLUDED IN YOUR PACKAGE PRICES?

A 15% service fee is added to all Food and Beverage (with the exception of non-hosted beverage). GST is applicable to all services. PST is applicable to equipment rentals. Liquor tax is applicable to all alcoholic beverages.