Catering & Events Information

UPLANDS GOLF CLUB

THE COURSE YOU CAN WALK FOR LIFE!

UPLANDS
EST. 1922
GOLF CLUB

BE A TRENDSETTER

DISCOVER UNFORGETTABLE CELEBRATIONS

Thank you for choosing Uplands Golf Club for your upcoming event. We specialize in creating the perfect atmosphere and ensuring your day is stress-free and successful.

Contact Christina Pullen for inquiries
(250) 592-7313 | fbmanager@uplandsgolfclub.com

BE A TRENDSETTER

DISCOVER UNFORGETTABLE CELEBRATIONS

Our Clubhouse offers 8,500 square feet of event space, with four unique areas: the 19th Grille, President's Lounge, Arthur Thompson Dining Room and Oak Bay Room.

Our team is dedicated to making your event a success. Our Chefs take pride in crafting menus from the finest local ingredients, presenting seasonal dishes that are both simple and elegant. We can't wait to meet you!

WHAT'S INCLUDED

RENTAL RATES

All Room Rentals are subject to applicable taxes

Presidents Lounge - $150.00
Arthur Thompson Dining Room - $800.00
Oak Bay Room - $275.00
Arthur Thompson Dining Room & Oak Bay Room combined - $1000.00

ADDITIONAL FEES

Upland's Screen & Projector - $150.00

ALL WEDDING BOOKINGS INCLUDE

- Your choice of menu prepared by our Executive Chef
- Uplands tables and chairs
- Microphone & Podium
- Gift table & Cake table
- Linens
- Dance Floor
- Dedicated Washrooms
- Wedding Cake Cutting
- Bar & service staff

DEPOSIT INFORMATION

MEETINGS & EVENTS

Uplands Golf Club requires the room rental fee as deposit to confirm your booking. This deposit is due within seven (7) business days of reserving your date. Please note, deposits are non-refundable unless we can rebook the space for an equal or greater value. Meeting room deposits are non-refundable if cancellation occurs within five (5) business days.

If a function is cancelled with less than seventy-two (72) hours' notice, 75% of the estimated food charges will apply.

WEDDINGS

A $1,000 deposit is required to confirm your booking at Uplands Golf Club. This deposit is non-refundable unless we can rebook the room for equal or greater value. Additionally, we ask for a 50% deposit on estimated food costs eight (8) weeks before the wedding.

Once the deposit has been received, we will secure the date. You will receive a function contract via email, to be signed and returned with the deposit.

Important: The balance is due within 15 days after your function.

FOOD & BEVERAGE

CONFIRMING YOUR NUMBERS

Function menus must be confirmed fourteen (14) days prior to the scheduled event date and a minimum number of attendee numbers must be given fourteen (14) days prior to the event. Final numbers must be confirmed 48 hours prior to the event, excluding weekends.

Uplands 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.

Due to the fluctuation of Food & Beverage costs, prices are guaranteed for no more than 60 days prior to the event.

No Food or Beverage items will be permitted to be brought in to the Club, with the exception of Wedding or specialty cakes made in a commercial kitchen.

CRD regulations prevent left over food leaving the premises.

BEVERAGE INFORMATION

In accordance with BC liquor laws, beverages cannot be brought into or taken out of a licensed establishment with the exception of commercially produced wine products. A $17.00 corkage fee, plus gratuity and taxes will be charged per 750 ml bottle of wine.

TAXES & GRATUITY

TAXES, GRATUITY & FEES

A gratuity of 18% will be added to all Food & Beverage charges on all member or member sponsored functions.

All liquor, beer and wine are subject to a liquor tax of 10%

5% GST applies to the total function bill.

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 member sponsor account. Interest will be charged at 2% per month.

A SOCAN fee of $59.17 plus taxes will be added to all live entertainment and DJ's.

A $250 cleaning charge will be applied to all parties using confetti.

HOUSE RULES

ADDITIONAL INFORMATION

Guests at Uplands Golf Club are required to adhere to the rules, regulations and policies of the Club, including dress code.

No cellphones permitted in the Club.

Guests are permitted only in designated function areas unless accompanied by a member.

The Host (lessee) is responsible for guests while they are on Club property and for all damage beyond normal wear and tear.

Last call is 12:00am, end of Bar Service is 12:30am and the Clubhouse is to be vacated by 1:00am.

Guests may pay with credit, debit or cash.

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

The Food & Beverage Manager must be notified of all external suppliers and of their arrival times to ensure proper storage and set up.

Please advise the Food & Beverage Manager of your intention to decorate the banquet room for your function. Uplands does not permit nails, staples, tacks and any tape etc. to be used on any function room walls.

The use of confetti is not permitted inside or outside of the Clubhouse.

UPLANDS GOLF CLUB

EVENT RENTAL CONTRACT

Event Name: _____
Event Date: _____
Client Name: _____

Terms and Condition
I, the undersigned, have read, understood and agree to abide by the terms and conditions outlined in the Uplands Golf Club Event Rental Contract. I confirm that all information provided is accurate and I accept full responsibility for the terms of this agreement.

I acknowledge that a non-refundable deposit of $1,000 is required to secure the booking date. The balance is due within 15 days of the event date.

Final guaranteed number of guests must be provided no later than three business days prior to the function by noon. Should you not provide final numbers, you will be billed for the contracted number of guests or the actual number of guests (whichever is greater).

Signatures
Client Signature: _____
Printed Name: _____
Date: _____
Uplands Golf Club Representative Signature: _____
Printed Name: _____
Date: _____

Contact Information
Uplands Golf Club
Address: 3300 Cadboro Bay Rd.
Phone: 250-592-7313
Email: fbmanager@uplandsgolfclub.com
Website: www.uplandsgolfclub.com

Please sign and return this page along with any necessary payments to confirm your event booking at Uplands Golf Club.

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

PLATED DINNERS

ENTREES

TWO COURSE | THREE COURSE PRICING

PRIME RIB DINNER 52 | 58
8oz Rib Eye, Yorkshire pudding, Beef demi-glace

ROASTED NEW YORK STRIPLOIN 48 | 56
Mustard & herb crust, cabernet pan sauce, red onion jam

BRAISED BEEF SHORTRIB 46 | 52
Boneless Short rib, mustard and date braising liquid, sweet potato crisps

STUFFED CHICKEN SUPREME 40 | 46
Spinach & goat cheese stuffing, chicken jus reduction, green olive & red pepper tapenade

CHICKEN SALTIMBOCCA 40 | 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

PLATED DINNERS

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

BUFFET PRICING

OPTION ONE | 60
Choice of three salads, choice of two hot entrées, dessert table

OPTION TWO | 70
Choice of three salads, choice of two hot entrees, one carvery, dessert table

OPTION THREE | 85
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 dessert table with an assortment of squares, house-baked pies, mini dessert bites, cakes, mousse shooters, fresh fruit & berries

PRICED PER PERSON

BUFFETS

COLD TABLE

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

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

BUFFETS

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

BUFFETS

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

BUFFETS

BUFFET & RECEPTION ENHANCEMENTS

POACH SEAFOOD PLATTER | 12
Poached local salmon & halibut, marinated prawns, mussels & clams, lemon & tarragon aioli

ANTIPASTO PLATTER | 12
Grilled italian vegetables, house cheeses, cured meats, olive oil crostini, hummus, and green olive tapenade

SALUMI SELECTION | 10
Crudo & cotto cured meats, mustard selection, pickles

VEGETABLE CRUDITE | 6
Seasonal fresh vegetables, house dip

CHEESE BOARD | 12
Domestic & imported cheeses, dried fruits & nuts, crackers & flatbreads

POACHED PRAWN TOWER | 12
Poached jumbo prawns, lemon herb marinade, chipotle cocktail sauce

CHOCOLATE DIPPING STATION | 8
Callebaut chocolate fountain, fresh fruit, berries & spongecake

PRICED PER PERSON
MINIMUM 30 people

RECEPTIONS

COLD CANAPES

$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

RECEPTIONS

HOT CANAPES

$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

RECEPTIONS

RECEPTION TABLES

Minimum 25 people

AFTERNOON SOCIAL - $25 PER PERSON

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 PER PERSON

VEGETABLE CRUDITE
Seasonal vegetables, house dip

CHEESE BOARD
Domestic & imported cheeses, dried fruits & nuts, crackers & flatbread

FRESH SEASONAL FRUITS & BERRIES

SWEETS BARS & SQUARES

RECEPTIONS

RECEPTION TABLES

Minimum 25 people

WEST COAST – BASED ON 6 PIECES PER PERSON, $28 PER PERSON

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

RECEPTIONS

RECEPTION TABLES

Minimum 25 people

GARRY OAK – BASED ON 10 PIECES PER PERSON, $35 PER PERSON

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

RECEPTIONS

ACTION STATIONS

RISOTTO STATION - MADE TO ORDER | 12
Roasted mushrooms, bacon, goat's cheese, roasted peppers & caramelized onions

FLAMBE PRAWN STATION | 15
Brandy flamed prawns, garlic herb butter, garlic crostini, lemon

AAA STRIPLOIN BUN | 16
Chef carved, pretzel rolls, grainy mustard, horseradish, caramelized onions, rocket greens

FRESH OYSTER STATION | MARKET PRICE PER DOZEN
Vancouver Island Oysters, fresh horseradish, raspberry shallot mignonette, Tabasco & Worcestershire sauce

WOOD FIRED PIZZA | 12
Marguerita, Pepperoni & Italian Sausage, Pesto Prawn Arrabiatta,
April to October only

PRICED PER PERSON

RECEPTIONS

MEETING BREAKS

THE COFFEE BREAK | 8
Fresh baked muffins, scones, butter, house-made jam, Café Umbria Coffee

THE SMOOTHIE SHOPPE | 16
Fresh berry & yogurt, lemon & vanilla bean

SOUP & SANDWICH | 16
Soup of the Day, sandwiches, wraps & bunwiches

THE SALAD BAR | 14
Build your own artisan salad, fresh vegetables, sourdough croutons, power greens, two dressings

THE PLOUGHMAN'S | 16
Sliced cold cuts, cheese, filone crostini, 9-minute egg, grainy mustard, green apple, grapes

THE SWEET TOOTH | 8
House baked cookies, dessert squares, almond biscotti

PRICED PER PERSON