

MEETINGS & BANQUETS

at Mayfair Lakes | 2025





WELCOME

Thank you for your interest in **Mayfair Lakes Golf & Country Club!**

Since our opening in 1989, we have earned a reputation for excellent food and great service. By continually improving our product and services, and exceeding the high standards that our guests have come to expect, we wish to grow and build upon this success.

With tremendous pride, we offer the following collection of our favourite menus. Tried and true, they are guaranteed to delight you and your guests. For a more unique meal, our chef would be pleased to work with you to create a menu perfectly tailored for your special event.

We offer three modern function rooms which can accommodate groups of 8 to 200. Our Boardroom can accommodate up to 8 people sitting around a large oval table. Our Lakeside Grill with adjoining patio can accommodate groups up to 90 overlooking the spectacular North Shore mountains; and our Greenside Room with adjoining patio can accommodate groups up to 200 overlooking our championship 18 hole golf course.

Let our event co-ordinators take the hassle and worries out of planning of your event. We listen carefully, discuss your ideas, and execute the details to ensure you and your guests' expectations have been clearly exceeded.

We look forward to the opportunity to host your event in 2023!

Best Regards,

DAVE KUK

Sales & Events Manager
dkuk@golfbc.com
604-276-0585 ext 120

JENNIFER KANG

Wedding Coordinator
jkang@golfbc.com
604-276-0585 ext 118



CORPORATE MEETINGS AND LUNCHEON

COFFEE BREAKS

Freshly Brewed Coffee and Tea <i>12 cup thermos</i>	\$50
Freshly Brewed Coffee and Tea <i>85 cup urn</i>	\$240
All Day Coffee Service <i>priced per guest</i>	\$20
Pitcher of Fresh Orange Juice	\$50
Assorted Bottled Soft Drinks	\$5
Assorted Bottled Juices	\$6
Homemade Jumbo Cookies <i>1 dozen per order</i>	\$57
Assorted Freshly Baked Muffins <i>1 dozen per order</i>	\$54
Mini Danishes <i>18 pieces per order</i>	\$40
Dessert Bars and Squares <i>1 dozen per order</i>	\$60
Cakes <i>14 pieces per order</i>	\$55



PLATTERS | *suitable for 50 guests*

Fresh Vegetable Crudités	\$200
Fresh Sliced Fruit Display	\$280
Antipasto Platter <i>roasted and grilled vegetables, assorted meats, cheeses, pickles, olives, marinated mushrooms, artichokes, breads, crackers, drizzled with olive oil and balsamic reduction</i>	\$390
Canadian & European Cheese Selection <i>edam, gouda, blue cheese, havarti, aged cheddar, swiss and camembert, assorted crackers</i>	\$360
Selection of European Cold Cuts <i>capicollo, salami, smoked turkey, black forest ham, mortadella bologna, pickle and olive garnish</i>	\$360
Smoked Salmon and Shrimp Cocktail	\$530
Cocktail and Finger Sandwiches	\$240
Sashimi Platter <i>wild sockeye salmon, albacore tuna, wasabi, pickled ginger, soya sauce</i>	\$465
Deluxe Maki Tray <i>30 large california rolls, 60 nori rolls</i>	\$350
Peanuts or Pretzels	30 per bowl
Tortilla Chips with Fresh Cut Salsa	\$30
<i>add sour cream</i>	\$25
<i>add guacamole</i>	\$35

PLEASE NOTE: prices throughout are subject to change without notice, inquire about room minimums.



RECEPTIONS

HORS D'OEUVRES | 50 pieces each

HOT SELECTIONS

\$165 PER SELECTION

Tomato, Spinach & Goat Cheese Tartlets

Grilled Chicken Skewers
spicy peanut or thai chili dipping sauce

Mini Cheese Bacon Quiche

Vegetable Spring Rolls
plum sauce

Fried Chicken Gyoza

Beef Satays
spicy peanut or thai chili dipping sauce

Flat Bread with Roasted Vegetables
pesto and goat cheese

Flat Bread with Bacon
caramelized onions, artichokes, bacon, kalamata olives, spinach and bacon

Spiced Lamb Meatball
with tzatziki

Panko Breaded Tiger Shrimp
cocktail sauce

Crab and Shrimp Mushroom Caps

Shrimp Dumplings
with chili oil

Vegetable Dumplings
sweet soya chilli sauce

Pork Dumplings
with chili oil

COLD SELECTIONS

\$165 PER SELECTION

Tomato, Basil and Goat Cheese
balsamic reduction on toasted crostini

Grilled Chicken Tarragon Salad
toasted crostini

Tomato Bruschetta

\$175 PER SELECTION

Crab Salad on Crostini
marie rose sauce

Shrimp Salad
served on cucumber rounds

Oysters on the Half Shell (60 pieces)
lemon cocktail sauce

Tuna Tartare
cucumber lime salsa

BC Smoked Salmon on Rye
dill cream cheese, onion caper relish

Wild Salmon Tartare
toasted crostini

CHEF'S NOTE

A general guide to hors d'oeuvres quantities required is as follows

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer reception, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner



PUNCHES | Suitable for 50 guests

Cranberry Explosion **\$140** Non-alcoholic
cranberry, orange, and pineapple juices, ginger ale and lime **\$180** Vodka or Rum

Arnold Palmer **\$140** Non-alcoholic
a twist on the old favourite: blend of iced tea, lemonade, garnished with fresh lemon **\$180** Rum or Gin

Mayfair Sunset Punch **\$140** Non-alcoholic
ruby red grapefruit, pineapple, and sparkling apple juices, finished with fresh oranges **\$180** Prosecco

Sangria **\$180**
sparkling red wine punch with citrus and fresh seasonal fruit



BREAKFAST

*"Thank you for organizing a wonderful evening!
The Social Committee received many compliments on the entrees and to our gracious bartender. Our compliments to the kitchen staff for providing an excellent buffet."*

Transoft Social Committee, Richmond

BREAKFAST BUFFET ADD-ONS

Pancakes
syrup and whipped butter

French Toast
syrup, whipped butter, whipped cream

Eggs Benedict

Bacon, Sausage, or Ham

...ADD \$10 per item, per person

THE STARTER

\$25 per person

Freshly Squeezed Orange Juice

Fresh Sliced Fruit Display

Assortment of Fresh Baked Goods
muffins, assorted danishes,

assorted baked loaves (chocolate banana, lemon and blueberry)

Freshly Brewed Coffee and Tea

THE EARLY BIRD

\$35 per person

Freshly Squeezed Orange Juice

Toast and Preserves

Scrambled Eggs

Selection of Breakfast Meats
sausages, bacon

Hashbrowns

Fruit Salad

Freshly Brewed Coffee and Tea

... Breakfast buffets based on a 15 guest minimum

... Available from 8-11am



LUNCH BUFFETS

All Lunch Buffets include Freshly Brewed Coffee and Tea

THE DELI LUNCH

\$35

Mixed Green Salad
tomato balsamic vinaigrette
 Chef's Homemade Soup
 Assorted Deli Style Sandwiches
 Assorted Pickle and Olive Tray
 Fresh Fruit Display

THE MEXICAN

\$37

Mixed Green Salad
tomato balsamic vinaigrette
 Soft Flour Tortillas
seasoned ground beef, blackened cajun chicken, cheeses, lettuce, tomato, salsa, sour cream, guacamole
 Tortilla Chips and Refried Beans
 Spanish Rice
 Fresh Fruit Display

THE AMERICAN

\$37

Mixed Green Salad
tomato balsamic vinaigrette
 Potato Salad
 Beef and Chicken Burgers
cheese, accompaniments
 House Cut French Fries
 Fresh Fruit Display

THE ITALIAN

\$42

Garlic Bread
 Caesar Salad
croutons, parmesan cheese
 Homemade Baked Lasagna
 Chicken Parmesan
 Assorted Cakes

THE ASIAN

\$43

maximum 80 guests
 Mixed Green Salad
sesame thai dressing
 Shrimp Fried Rice
 Vegetarian Spring Rolls
plum sauce
 Beef and Broccoli
lime-oyster sauce
 Chicken and Vegetable Chow Mein
 Fresh Fruit Display

THE HEARTY LUNCH

\$52

Assortment of Warm Rolls
whipped butter
 Mixed Green Salad
tomato balsamic vinaigrette
 Red Skin Potato Salad
 Caesar Salad
 Greek Salad
 Top Round of Beef
au jus, horseradish
 Cheese Tortellini
tomato rosé sauce
 Creamy Mashed Potatoes
- or -
 Roasted Potatoes
 Steamed Vegetables
fresh herbs, virgin olive oil
 Fresh Baked Pies



*... lunch buffets based on a 30 guest minimum
 ... prices are per person*



THE HEARTY DINNER BUFFET

Buffet includes assorted rolls with whipped butter

PLATTER

Vegetable Crudités

SALADS

Mixed Green Salad
tomato balsamic vinaigrette

Caesar Salad
garlic croutons, fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

ACCOMPANIMENTS

Cheese Tortellini
tomato rosé sauce

Fresh Steamed Vegetables
fresh herbs, virgin olive oil

Wild Rice Mushroom Pilaf

Choice of Potato Accompaniment
roasted red skin or creamy mashed

CARVERY

Slow Roasted Top Round of Beef
au jus, horseradish

ENTRÉE | *select one:*

Rosemary Garlic Chicken Breast
peppercorn demi

Grilled Chicken Breast
chimichurri sauce

Dijon Roasted Chicken Breast
demi glaze

Teriyaki Chicken Thighs

Roasted Wild Coho Salmon
lemon cream sauce

Roasted Wild Coho Salmon
lemon dill sauce

Roasted Wild Coho Salmon
soy ginger cream sauce

Roasted Pork Loin
creamy mushroom demi glaze

Roast Leg of Lamb
red wine au jus

Roasted Snapper Filet
pineapple salsa

DESSERT

Fresh Baked Pies

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

\$66 PER GUEST

minimum of 40 guests required



TRADITIONAL DINNER BUFFET

Buffet includes assorted rolls with whipped butter

PLATTERS

Vegetable Crudités

SALADS

Mixed Green Salad
tomato balsamic vinaigrette

Caesar Salad
garlic croutons, fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

ACCOMPANIMENTS

Cheese Tortellini
tomato rosé sauce

Fresh Steamed Vegetables
fresh herbs, virgin olive oil

Wild Rice Mushroom Pilaf

Choice of Potato Accompaniment
roasted red skin or creamy mashed

CARVERY

Carved Roast New York Strip Loin
au jus, horseradish

ENTRÉE | *select two:*

Rosemary Garlic Chicken Breast
peppercorn demi

Grilled Chicken Breast
chimichurri sauce

Dijon Roasted Chicken Breast
pommery mustard demi glaze

Teriyaki Chicken Thighs

Roasted Wild Coho Salmon
lemon cream sauce

Roasted Wild Coho Salmon
lemon dill sauce

Roasted Wild Coho Salmon
soy ginger cream sauce

Roasted Pork Loin
creamy mushroom demi glaze

Roast Leg of Lamb
red wine au jus

Roasted Snapper Filet
pineapple salsa

Additional Entrée ... ADD 14.95 per guest

DESSERT

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

\$77 PER GUEST

minimum of 40 guests required



THE CLASSIC DINNER BUFFET

Buffet includes assorted rolls with whipped butter

PLATTERS

- Vegetable Crudités
- Platter of Assorted European Cold Cuts
- Canadian and European Cheese and Crackers
- Steamed BC Salmon Platter Chilled *cocktail sauce*

SALADS

- Mixed Baby Greens *tomato balsamic vinaigrette*
- Caesar Salad *garlic croutons, fresh parmesan cheese*
- Greek Salad
- Thai Noodle Salad
- Red Skin Potato Salad

ACCOMPANIMENTS

- Cheese Tortellini *tomato rose sauce*
- Fresh Steamed Vegetables *fresh herbs, virgin olive oil*
- Wild Rice Mushroom Pilaf
- Choice of Potato Accompaniment *roasted red skin or creamy mashed*

CARVERY

Slow Roasted New York Strip Loin *au jus, horseradish*

ENTRÉES | *SELECT TWO:*

- Rosemary and Garlic Roasted Chicken Breast *peppercorn demi*
- Grilled Chicken Breast *chimichurri sauce*
- Teriyaki Chicken Thighs
- Dijon Roasted Chicken Breast *pommery mustard demi glaze*
- Roasted Wild Coho Salmon *lemon cream sauce*
- Roasted Wild Coho Salmon *lemon dill sauce*
- Roasted Wild Coho Salmon *soy ginger cream sauce*
- Roasted Pork Loin *creamy mushroom demi glaze*
- Roast Leg of Lamb *red wine au jus*
- Roasted Snapper Fillet *pineapple salsa*

Additional Entrée Selections ... *ADD \$14.95 per guest*

DESSERT

- Assortment of Cakes and Pies
- Fresh Sliced Fruit Display
- Coffee and Tea *regular and decaffeinated*

\$89 PER PERSON

minimum of 40 guests required

BANQUET BEVERAGE SELECTIONS



BEVERAGES AND SPIRITS

Soft Drinks	\$5.00
Fruit Juice	\$6.00
Non-Alcoholic Beer	from \$7.50
Unlimited Soft Drinks	\$10.00 per guest
Domestic Beer	from \$7.50
Single Highball	from \$8.00
Coolers	from \$8.50
House Wine by the Glass	from \$9.00
Imported and Craft Beer	from \$9.00
Sparkling Apple Cider	\$22 per bottle

RED WINE—PLEASE ASK FOR FULL WINE LIST

Peller Estates Merlot	\$40
Inniskillin Cabernet Sauvignon	\$40
Pascual Toso Malbec	\$42
Sandhill Cabernet Merlot	\$44
See Ya Later Ranch Meritage	\$57

WHITE WINE

Peller Estates Chardonnay	\$40
Inniskillin Pinot Grigio	\$40
Red Rooster Pinot 3	\$42
Babich Sauvignon Blanc	\$51
Laughing Stock Pinot Gris	\$55

SPARKLING WINE / CHAMPAGNE

Ruffino Prosecco	\$45
Stellar Jay Brut	\$61
Louis Roederer	\$210

... We are pleased to offer a full cocktail list, please inquire.
 ... We are happy to accommodate special orders for items not on our wine list.
 ... All prices are subject to applicable tax and service charges.



ADDITIONAL INFORMATION

INSTEAD OF HEADING BACK TO THE OFFICE, HEAD TO THE PRACTICE TEE!

Our PGA of Canada professionals can help you improve your game

Contact us to add a instruction package to your meeting

EQUIPMENT AND SERVICES

Flip Charts	\$30
Screen and Projector	\$200
Special Order Audio Visual equipment	Market Price
Administration Services <i>photo copying, faxing, telephone services</i>	Market Price

INTERNET

Complimentary Wireless internet is available.

SERVICE CHARGE

All food and beverage is applicable to a 18% service charge.
Please note that applicable government taxes are levied on the service charge.

ROOM CAPACITIES

	GREENSIDE*	LAKESIDE	BOARDROOM
Room Rental Rates	\$1000	Please Inquire	\$300
Size in feet	57 X 43	43 X 41	15 X 12
Size in metres	17 X 13	12.5 X 13.25	5 X 4
Square footage	2451	1783	288
Square metres	227	165.6	26
Dinner	180	90	8
Dinner/Dance	180	90	n/a
Cocktail Style Reception	200	125	n/a
Theater	200	100	n/a
Classroom	100	75	n/a

**Note: Greenside Room can be separated to create Greenside A and Greenside B. Lakeside & Greenside can not be combined.*