

WEDDINGS

at The Okanagan Golf Club | 2025



THE
OKANAGAN
GOLF CLUB



TABLE
NINETEEN
—
KELOWNA



CONGRATULATIONS

"Our daughter and son-in-law had a perfect wedding day. It began with a glorious outdoor ceremony at the Okanagan Golf Club gazebo and continued with a beautiful reception in the club house. We were immediately impressed with the promptness of response from the Wedding and Banquet Coordinator. This promptness of response was a direct reflection of the efficiency, helpfulness and encouragement we received from the entire Okanagan Golf Club staff. From the planning to the organization, to the sumptuous buffet meal, to the cheerful, constantly accommodating staff, we could not have asked for more. Thank you for helping to make our daughter's & son-in-law's wedding day special!"

**Brian and Grace Klein,
Parents of the Bride**

First of all, **congratulations!** Thank you for thinking of The Okanagan Golf Club and Table Nineteen to help in your journey to your wedding day. Nestled amongst spectacular ponderosa pine forests and emerald greens, The Okanagan Golf Club offers truly unique and beautiful settings for your very special day.

Our commitment is to provide the highest standard of service and the finest quality food to you and your guests in a relaxed, but elegant and friendly atmosphere. Our team brings over 50 years of combined experience to the planning and execution of your event, and are pleased to offer suggestions and guidance to assist with all the details for your reception.

We are confident that you will find our venue creates a beautiful and seamless backdrop, and look forward to the opportunity in creating memories of your special day.

Kind regards,

Karin Dowsett

Sales & Event Manager
kdowsett@golfbc.com
(250) 765-5955

James Grassie

Sales & Membership Manager
jgrassie@golfbc.com
(250) 765-5955



ROOM CAPACITY & CEREMONY SITE

The Okanagan Golf Club features unique areas for your pre-dinner reception and stunning sites for photographic opportunities. A beautiful, partially covered patio offers a breathtaking vista of the emerald fairways.

Ponderosa Room: \$3,500*

DIMENSIONS: 48ft x 58ft | 2784 sq ft | Ceiling Height: 11.5ft

The Ponderosa Room comfortably accommodates up to 150 guests for dinner, including head table, or 230 for a stand up cocktail reception. The room is available after 8:00am on the morning of your wedding, unless other arrangements have been made with the coordinator. Buyout options for the entire clubhouse available, contact your coordinator for pricing. **Price increases on statutory holidays; pls inquire.*

Table Setup/Floorplan

Depending on your floor plan, you may seat as many guests as you wish at your head table. Based on your total number of guests and your serving requirements, we will advise the most suitable set up and number of tables required. A floor plan will be provided to assist with your seating arrangement.

Outdoor Ceremony Site: \$1,000

We have two beautiful outdoor wedding sites: our Gazebo Site, nestled in the Ponderosa Pines overlooking the picturesque and truly unique 18th hole of The Quail course and our Waterfront Site, tucked away down by Els Lake for a more intimate ceremony.

Rental of the Ceremony Site includes the following:

... Signing table and chair	... DJ Table if required
... Electrical outlets for music	... Floral urns at each post
... Full day usage	... Complimentary rehearsal time
... Photography areas	... 4 Complimentary Golf Carts (additional can be rented at member rate)

Ceremony chair rentals are your responsibility, however, we are happy to make arrangements for you. Please inquire with our Wedding Coordinator. *Ceremony-only events are available Sunday to Thursday only. \$2,000 ceremony site fee will be charged for ceremony-only events*

All wedding bookings include the following:

... Welcome and directional signage	... Coffee and tea service
... Event planning and consultation	... Full bar service, including bartender (<i>bartender fee waived after \$500 in bar sales</i>)
... P/A + A/V system, including podium	... Two complimentary rounds of golf (<i>please inquire</i>)
... Outside patio tables and chairs, with linen	... Table settings including cutlery, stemware, china, full length linens on 60" rounds (black or white)
... Photography areas and referrals for wedding services	... Extra table accessories, please contact coordinator for banquet tables
... Assistance with floor plan and built in dance floor	
... Complimentary parking	
... Tables for gifts, DJ, guest signing and cake	
... Tea lights	



SERVICES, DÉCOR & ENTERTAINMENT

Décor Options

Full length black or white linen and white napkins, cutlery, dinnerware, glassware, and tea lights are included. Most often the bridal party will supply the centerpieces that reflect their overall theme or colour combination. Due to fire regulations, we request that you do not use taper candles. No flower petals are allowed indoors. Absolutely no tape, staples or glue is permitted on any walls or ceilings.

P/A + A/V Equipment

We are able to provide any P/A or A/V equipment that you may require for presentations. Please advise us 4 days in advance. Additional costs may apply.

Photography

Photos may be taken at either ceremony site or on any of the grounds which don't disturb our golfing guests. Please consult with us prior to the event to familiarize yourself with the appropriate locations. We are happy to recommend wedding and event photographers; please refer to pages 12 and 13 in this package.

Bar Service

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley, as well as imported products for your guests' enjoyment. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. A bartender is available at \$40 per hour (fee waived if bar sales reach a minimum of \$500).

Dance Floor

The Okanagan Golf Club has a built-in standard size dance floor (15ft by 15ft), which is included in your room rental.

Wedding Cake

Wedding cakes are the one food item wedding parties are allowed to bring into The Okanagan Golf Club, however, it must be prepared in a commercial bakery or by someone with their FoodSafe Certificate. Certificate or receipt of purchase must be presented 4 days in advance. We charge a cake cutting fee of \$4 per person (plus tax and gratuity), whereby we will cut and serve your cake to your guests. Should you prefer to allow your guests to cut and serve themselves, we will gladly waive this fee and provide plates, cutlery and napkins.

Music

The Okanagan Golf Club is pleased to provide background dinner music. You are welcome to hire a band or a DJ for the evening - we're happy to provide you with referrals. Please note that with live music (band or DJ), there will be a SOCAN and RESOUND FEE of \$94.63 added to your invoice, which is a federally legislated fee that is levied whenever a dance or music is provided. It is submitted to "The Society of Composing Artists" by the banquet facility in which the event takes place.

Other Services

We are pleased to recommend a number of services including Photographers, DJs, Wedding Cake Suppliers etc. Please refer to page 12 in this package.

Confirmation Requirement

To confirm our venue for your wedding celebration, we require a non-refundable booking fee of \$1,000 to guarantee your space. A 75% pre-payment is due 7 days prior to your event. This is based on your guaranteed number of guests. An estimate for food and beverage will be prepared for you at this time.

Cancellation Policy

Non-refundable booking fee required at time of booking, cancellations must be given in writing. Please refer to Terms & Conditions on page 14 for full details.



ALL INCLUSIVE WEDDING & RECEPTION PACKAGE

Celebrate your special day with ease and elegance at the Okanagan Golf Club. Our all-inclusive wedding reception package offers a seamless experience, allowing you to enjoy every moment, from the first toast to the last bite. Delight in a thoughtfully curated menu by Executive Chef Prasad Chavan, featuring everything from a delectable cocktail hour Charcuterie to a beautifully crafted dinner, with late-night snacks to round off your culinary journey. Complement your celebration with our signature alcoholic and non-alcoholic punches, along with delicious red and white wine for dinner. Let us handle every detail, so you can focus on creating unforgettable memories.



\$130 per adult
\$75 per young adult
\$50 per child
Free children 0-6

COCKTAIL RECEPTION FOLLOWING THE CEREMONY

Trio of Dips
Okanagan Charcuterie Meats & Antipasti
Sangria or Punch (alcoholic or non)

DINNER RECEPTION

Golden Bear Dinner Buffet
see page 10 for selections

House red or white wine
Served with dinner

Dessert
Fruit platter with Chef's selection of delightful sweets

Coffee & assorted teas

LATE NIGHT SNACK STATION

Poutine Station OR Nacho Station



HORS D'OEUVRES

Chef's Note

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

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

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

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

12-16 pieces per person = dinner!



HOT

\$165 per selection

Vegetarian Spring Rolls
plum sauce

Oven Fresh Spanakopita

Mini Quiches

Mac + Cheese Croquets

Loaded Potato Skins
with bacon, cheese, green onion, sour cream

Beef or Chicken Sliders

Waygu Beef or Vegetable Dumplings

Sticky Ribs

Coconut Shrimp

Meatballs
with tomato sauce

Wild Mushroom Crostini

Beef Crostini
with horseradish cream

Prices are per 50 pieces

COLD

\$160 per selection

Goat Cheese Crostini
roasted red pepper relish

Prosciutto and Melon

Smoked Salmon
with caper cream cheese served on a baguette

Deviled Eggs
whipped with chipotle, paprika, and herbs

Tomato Bruschetta
served on crostini

Rice Paper Vegetable Spring Rolls

Tomato Bocconcini Skewers

Watermelon Poké Cups
with sesame lime sauce

Ahi Tuna Cups



DINNER BUFFETS

THE HOGAN **\$53pp**

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards



SALAD | select two:

Mixed Seasonal Greens
house dressing

Classic Caesar Salad
parmesan cheese, herb croutons

Baby Red Potato Salad
tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad
tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad
balsamic vinaigrette, roasted vegetables, and fresh herbs

Tomato Bocconcini Salad
fresh basil, balsamic drizzle

HOT SELECTIONS | select one:

Wild BC Salmon Fillet
lemon herb sauce

Herb Crusted Pork Tenderloin
white wine grainy mustard sauce

Roasted Chicken
white wine herb sauce

Roast Barron of Beef
pan just

Cheese Stuffed Tortellini
garlic alfredo sauce or baked tomato sauce

Seasonal Mushroom Risotto
with garlic and parmesan

Additional Entrée selection

... ADD \$10 per person

Upgrade Entrée to a Prime Rib or Braised Beef

... ADD \$15 per person

STARCH | select one:

Herb Roasted Potatoes

Garlic Mashed Potatoes

Lemon Herb Rice Pilaf

VEGETABLES | select one:

Charred Brussels Sprouts
with caramelized onions and bacon

Glazed Carrots
with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables
tossed with olive oil

BUFFET INCLUDES

Fresh Baked Rolls

DESSERT

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



DINNER BUFFETS

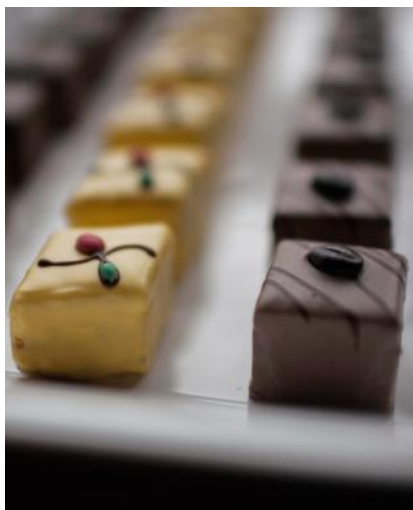
THE PALMER

\$62pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards



SALADS | select two:

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ENTRÉES | select two:

Wild BC Salmon with citrus butter sauce

Herb Crusted Pork Tenderloin with white wine grainy mustard sauce

Roasted Chicken with herb wine sauce

Slow Roasted Baron of Beef with pan jus

Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce

Mushroom Risotto with garlic and parmesan

Additional Entrée selection ... ADD \$10 per person

Upgrade one Entrée to a Prime Rib or Braised Beef ... ADD \$15 per person

STARCH | select one:

Herb Roasted Potatoes

Garlic Mashed Potatoes

Lemon Herb Rice Pilaf

VEGETABLES | select one:

Charred Brussels Sprouts with caramelized onions and bacon

Glazed Carrots with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables tossed with olive oil

BUFFET INCLUDES

Fresh Baked Rolls

DESSERT

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



DINNER BUFFETS

THE NICKLAUS **\$72pp**

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF

traditional Yorkshire Pudding, au jus, horseradish and mustards



SALADS | *select three:*

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ACCOMPANIMENTS

Seasonal Raw Vegetable Display
ranch dressing

Okanagan Charcuterie Meats + Antipasti
local cured and roasted delicatessen meats, mustards, marinated vegetables, pickled items, assorted crackers

ENTRÉES | *select two:*

Wild BC Salmon Fillet with lemon herb sauce

Herb Crusted Pork Tenderloin with white wine grainy mustard sauce

Thyme Roasted Chicken with herb white wine sauce

Baron of Beef with pan jus

Additional Entrée selection ... ADD \$10 per person

Upgrade one Entrée to a Prime Rib or Braised Beef... ADD \$15 per person

VEGETABLES | *select one:*

Charred Brussels Sprouts with caramelized onions and bacon

Glazed Carrots with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables tossed with olive oil

BUFFET INCLUDES

Roasted Herb Potatoes -OR- Garlic Mashed Potato -OR- Lemon Herb Rice Pilaf

Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce -OR- Mushroom Risotto

Fresh Baked Rolls

DESSERT

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



DINNER BUFFETS

THE GOLDEN BEAR \$90pp

Make your event extraordinary with a buffet that is truly unique. Customize your buffet with an upgrade to:

PRIME RIB OF BEEF
traditional Yorkshire Pudding, au jus, horseradish and mustards



COCKTAIL RECEPTION | *served before dinner:*

Trio of Dips

classic hummus, roasted red pepper & beetroot hummus with raw vegetables & pita bread

Okanagan Charcuterie Meats + Antipasti

local cured and roasted delicatessen meats, mustards, marinated vegetables, pickled items, assorted crackers

SALADS | *select three:*

Caesar Salad with traditional dressing, croutons, parmesan

Mixed Seasonal Greens with house dressing

Baby Red Potato Salad tossed with yellow mustard, mayonnaise, hard boiled eggs, and spring onions

Mediterranean Salad with tomato, cucumber, bell pepper, olives, feta cheese

Pasta Salad with balsamic vinaigrette, roasted vegetables and fresh herbs

Tomato Bocconcini Salad with fresh basil and balsamic drizzle

ENTRÉES

Thyme Roasted Chicken with herb white wine sauce

Wild BC Salmon Fillet with lemon herb sauce

Prime Rib of Beef with traditional yorkshire pudding, au jus, horseradish and mustards

Additional Entrée selection ... ADD \$10 per person

VEGETABLES | *select two:*

Charred Brussels Sprouts with caramelized onions and bacon

Glazed Carrots with honey butter

Oven Roasted Fresh Vegetables

Steamed Fresh Seasonal Vegetables tossed with olive oil

BUFFET INCLUDES

Roasted Herb Potatoes **-OR-** Garlic Mashed Potato **-OR-** Lemon Herb Rice Pilaf

Cheese Stuffed Tortellini with garlic alfredo or baked tomato sauce **-OR-** Mushroom Risotto

Fresh Baked Rolls

DESSERT

Chef's Selection of Desserts

Freshly Brewed Coffee and Assorted Teas

...GF breads/desserts available ...ADD \$2 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



INDIAN MENU

Created by Chef Prasad Chavan, Executive Chef

VEGETARIAN BUFFET

\$45 per person

Choice of **two** appetizers, **three** vegetarian dishes, **two** salads/sides, **two** roti/rice, **one** sweet, **one** beverage

STANDARD BUFFET

\$55 per person

Choice of **two** appetizers, **two** vegetarian dishes, **two** meat dishes, **two** salads/sides, **two** roti/rice, **two** sweet, **two** beverage

DELUXE BUFFET

\$65 per person

Choice of **three** appetizers, **three** vegetarian dishes, **three** meat dishes, **three** salads/sides, **three** roti/rice, **two** sweet, **two** beverage

PREMIUM BUFFET

\$75 per person

Choice of **five** appetizers, **four** vegetarian dishes, **four** meat dishes, **three** salads/sides, **three** roti/rice, **three** sweet, **two** beverage

APPETIZERS |

Samosa vegetable or chicken, Pakora vegetable, paneer or fish, Tandoori Aloo Tikka, Tandoori Chicken Wings, Tandoori Prawns, Achari Aloo Tika, Paneer & Vegetable Puffs, Mali Chicken Tikka, Chicken Chapli Kababs, Tandoori Chicken

VEGETARIAN |

Dal Tadka, Dal Makhani, Shani Paneer, Kadai Paneer, Martar Paneer, Palak Paneer, Paneer Chili, Gobi Martar, Aloo Gobi, Aloo Palak, Vegetable Korma, Bhindi Marsala, Kadhi Pakora, Jeera Aloo, Chana Masala, Pav Bhaji

ROTI |

Naan, Paratha, Jeera Rice, Basmati Rice, Mutter Pulao, Biryani-Vegetable, Chicken or Prawn

MEAT |

Chicken Tikka Masala, Kadai Chicken, Amritsari Chicken Masala, Chicken Chettinad, Butter Chicken, Chicken Curry, Chicken Keema, Mughlai Chicken, Laal Maas, Sali Boti, Goat Curry, Goat Rogan Josh, Lamb Curry Lamb Korma

SALADS & SIDES |

Sliced Cucumber, Tomato & Onion, Mixed Greens, Chickpea Salad, Roasted Corn Salad Raita with Cucumber, Pineapple & Bondi

SWEETS & BEVERAGES |

Kheer, Rasgulla, Gulab Jamun, Rice Pudding, Falooda, Soan Papdi, Masala Chaas, Shikanji, Assam Tea, Chai

ADDITIONAL APPETIZER OR ENTRÉE SELECTION ... ADD \$5 per person

...Subject to applicable taxes & surcharges

...Minimum 40 people



RECEPTION ENHANCEMENTS

Make your event extraordinary with a menu that is truly unique. Add to your menu by selecting from the options here.

Don't see something here you were hoping for? Just ask! Customized menus available.

RECEPTION PLATTERS

Large platters account for 75 guests | Small platters account for 40 guests

- Trio of Dips** **\$230 | \$142**
classic hummus, roasted red pepper & beetroot with pita bread, crackers, and raw vegetables
- BC Salmon** **\$375 | \$245**
cold smoked wild BC salmon, baguette and assorted crackers, capers, onions and lemon wedges
- Crudités** **\$180 | \$102**
crisp raw vegetables, tortilla chips + pico de gallo, and herbed ranch dip
- Cheeses** **\$275 | \$150**
artisan and farmhouse Canadian and imported cheeses, and fruit with assorted crackers
- Italian Antipasto** **\$325 | \$175**
cured meats, assorted salami, bocconcini, grilled marinated vegetables, smoked salmon and artisan baguettes
- Jumbo Shrimp Ice Bowl** **\$258 | \$172**
cocktail sauce (100 pieces) | (50 pieces)
- Assorted Deli Meat** **\$285 | \$160**
vintage ham, roast beef, turkey breast, smoked chicken, corned beef and salami, with fresh baked baguette and mustards
- Fruit** **\$250 | \$140**
fresh seasonal sliced fruit

STATIONS AND LATE NIGHT SNACKS

- Slider Station | select one:** **\$12.5 per person**
*Beef Slider with cheddar and burger sauce
Crispy Chicken Slider with shredded lettuce and burger sauce
ADD FRIES & GRAVY ...\$3/person*
- Poutine Station** **\$12.5 per person**
cheese curds and gravy
- Soft Taco Station | select one:** **\$14 per person**
*Beef
Chicken
with flour tortilla, lettuce, cheddar, sour cream, and pico de galo
ADD GUACAMOLE ...\$2/person*
- Housemade Pizza** **\$24 per pizza**
chef's selection of 14" pizza sliced into 8's
- Nacho Station** **\$12.5 per person**
*build your own nachos with:
diced tomato, onion, jalapeño, bell peppers, nacho cheese, pico de gallo, and sour cream
ADD CHICKEN OR BEEF ...\$4/person
ADD GUACAMOLE ...\$2/person*



...Prices are per person, subject to applicable taxes & surcharges



BANQUET BEVERAGES

The Okanagan Golf Club offers an excellent selection of Beer, Wine and Spirits. Please ask for current menu and price list. Custom Cocktails are available upon request.

HOSTED BAR

The host agrees to pay for drinks according to current menu prices.

TICKETED BAR

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

NON-HOSTED BAR

Guests purchase beverages individually. All methods of payment accepted, debit, credit, or cash. Tabs are to be settled individually before departure.

SUBSIDIZED BAR

Your guests pay a set price for beverages and host agrees to pay the balance at menu prices. (example: Toonie Bar)

BARTENDER FEE: \$40 PER HOUR

Fee waved if bar sales exceed \$500

OKANAGAN GOLF CLUB PUNCH

Bowls are 6 litres and serve roughly 50 guests

Non-Alcoholic Fruit Punch **\$90** per bowl
sparkling pop, blended with tropical juices

Alcoholic Fruit Punch **\$150** per bowl
as above; with your choice of champagne, gin, rum or vodka

Sangria (Red, White, or Rosé) **\$155** per bowl
brandy, triple sec, juices, fresh fruit, soda

Flavoured Water Station **\$40** per bowl
lemon lime, strawberry kiwi, orange mint, cucumber basil, and more!



*...All beverages are to be provided by Okanagan Golf Club. NO outside alcohol is permitted, per BC liquor laws.
...Prices subject to tax and surcharges, and to change without notice.*



PREFERRED VENDORS

PHOTOGRAPHY

Candid Apple Photography	(250) 808-2240	cassandra@candidapple.ca	candidapple.ca
Vickie Huber Photography	(250) 215-5178	vickiehuberphotography@gmail.com	vickiehuberphotography.ca

FLORAL

Sweet Elegance Floral Design	(778) 215-0075	connie@sweetelegance.ca	sweetelegance.ca
Petal & Vow Floral	(250) 718-2498	info@petalandvow.com	petalandvow.com
Village Flower Shop	(250) 860-3113	villageflowers@showbiz.ca	kelownavillageflowers.com

DJ / MUSIC

DJ Haymaker	(250) 764-2424	jeff@djaymaker.com	djaymaker.com
DJ John Byrne	(778) 478-6281	john@johnbyrnemusic.com	johnbyrnemusic.com
DJ Krucial "The Fly'in Hawaiian"	(778) 755-5333		djkrucialk.com

OFFICIANT

Naihomi Carswell	(250) 491-7818	kelweddings9@gmail.com	
Jenny McAlpine	(250) 864-5309	jenny@jennymcalpine.ca	www.jennymcalpine.ca

WEDDING CAKES

Cupcasions	(250) 860-3690	cupcasions@outlook.com	cupcasions.ca
Kakes by Kathie	(250) 808-3382	info@kakesbykathie.com	kakesbykathie.com

ENTERTAINMENT

Flash & Frame Photo Booth	(250) 263-2763	flashandframe@outlook.com	flashandframe.com
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DÉCOR / EVENT RENTALS

Glitz & Glam	(250) 469-3699	glitznglampartysupply@gmail.com	glitznglampartysupply.com
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ACCOMODATION

The Borgata Lodge & Pinnacle Point	(250) 491-0881	info@vacationskelowna.ca	vacationskelowna.ca
4-Points by Sheraton	(250) 807-7422		marriott.com



FREQUENTLY ASKED QUESTIONS

Do you have a food and beverage minimum requirement?

Food and Beverage minimums include: \$8,000 Friday & Saturday. Full clubhouse buyout is a minimum Food and Beverage spend of \$20,000. Special pricing for weddings booked Sunday through Thursday.

Do you have pictures of the Clubhouse and Banquet Facilities?

To view pictures of the Banquet Facilities and Grounds, please visit our website (okanagangolfclub.com) or find us on Facebook/Instagram (@okanagangolfclub)

What are the Terms & Conditions of booking?

Upon confirmation of booking you will receive a copy of our “Terms and Conditions” and need to provide a non-refundable booking fee of \$1,000 to secure your booking. Please read these carefully and ask any questions prior to signing and returning with booking fee.

How and when do we pay for the wedding?

We will provide you with a complete estimate with all costs and payment schedule. A 75% pre-payment is required 7 days prior to the wedding, based on your guaranteed number of guests, and a reconciliation of charges will occur afterwards.

When is our guaranteed number of guests required?

We require your guaranteed number of guests 7 days prior to the event. This number may not decrease, however, it may increase by up to 5% more guests, and you will be charged the difference.

What do we pay for children?

Tiered pricing is available for children for each buffet menu as follows: 1-4 years- free, 5-11 years- 50% discount, 12+ years- full price. We also offer a variety of plated children’s menu options, ask us for more details.

Are we able to bring our own wine or bar beverages?

All corkage functions are respectively declined. This policy adheres to all legislated liquor laws and our liquor license.

What type of bar service is available?

We will work with you to determine the best options for service. You may choose to host all beverages, have a cash bar, Toonie bar, drink tickets, etc...

Who is responsible for getting our guests home safely?

Our professional serving staff have “Serving it Right” certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guests transportation.

When will the room be available?

Your banquet room will be available after 8:00am on the date of your event, unless arrangements are made for an earlier availability.

Can golf be arranged before or after the wedding?

Yes! We would be happy to reserve tee times for the golfers in your group. Times can be arranged before or after the wedding on either our Quail or Bear Courses, based on availability. Please ask us or visit our website for our seasonal rates.



TERMS & CONDITIONS

1. Okanagan Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during, or following your event. You are welcome to bring in family heirloom china or rental merchandise, however, Okanagan Golf Club does not assume liability should anything be damaged or misplaced in the normal course of business.
2. The Client (bride/groom) of the event will be held responsible for all damages to property or personal injuries incurred by him/her, his/her guests or outside sub-contracted suppliers hired or working on behalf of the client (i.e. bands, decorators, DJ, etc.). All repair costs plus a service charge of \$200/damaged area will be added to the final bill.
3. A room rental charge of \$3,500 will be levied for all functions held on site. A site fee is applicable for all ceremonies held at Okanagan Golf Club – see package options. A \$4,500 room rental charge will be levied for events held on statutory holidays. Discounted venue fees for weddings booked Sunday through Thursday.
4. A Ceremony Site fee of \$1000 will be charged for Ceremonies at the Waterfront or Gazebo sites when booked with reception. \$2,000 ceremony site fee will be charged for Ceremony Only events. Canadian Statutory holidays are subject to additional labor charges.
5. There is a fee associated with having live music or a DJ, the SOCAN Music License Fee + sound tariff is \$94.63.
6. Bookings require a \$1,000 non-refundable booking fee to confirm the function. This booking fee will be applied towards your final invoice. Cancellations made within 60 days of the event date will be charged 50% of the total estimated cost of your event.
7. All requirements and menus must be finalized a minimum of 2 weeks in advance.
8. Due to licensing requirements and quality control issues, no food or beverage will be permitted to be brought in or taken off the premises, with the exception of a wedding cake.
9. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
10. The Event Coordinator must be notified of all equipment, decorations, and items being delivered to arrange times for access. A \$100 storage fee will be charged for any items not removed from the premises at the end of the event, unless prior arrangements have been made.
11. **Outside alcohol is not permitted. All alcohol is to be provided by Okanagan Golf Club.** Alcohol service must end by 12:00am, music to stop by 12:30am and clubhouse to be vacated by 1:00am. Any outside liquor will be removed and may result in a fine to the bride and groom.
12. The use of confetti and glitter is prohibited inside or outside the Clubhouse. The use of nails, staples, glue or any like substance is not permitted on any walls, doors, ceiling or furniture.
13. All contracted events will incur an 18% automatic Service Charge.
14. 5% Goods & Services Tax (GST) will be applied. If liquor is part of the event, a 16% Liquor Tax will also apply. All applicable taxes are subject to change based on Federal and/or Provincial tax laws.
15. Guaranteed number of guests is required 7 days prior to your event. This number may not decrease. Final billing will be based on the final guaranteed number or actual number of guests, whichever is higher.
16. Please Note: a credit card is required along with a signed contract upon booking. A 75% pre-payment of your event is required 7 days before your event, this payment is based on your guaranteed number of guests.
17. Catering Prices are guaranteed three (3) months prior to your event.
18. Terms and conditions are subject to change without notice.