



Grand Slam All Inclusive Plated Dinner Package

Price: C\$159.00

Passed Sparkling Wine for all guests on Arrival

Premium Bar

Jack Daniels Bourbon / Bushmills Whiskey / Beefeater Gin / Ketel One Vodka / Barcardi Dark and White Rum /
Kokanee / Coors / Canadian / Budweiser / Sleemans / Pop and Juices

Passed Hors D'oeuvres on Arrival (3pcs per person/variety)

Albacore Tuna and Avocado Tostada
Coconut Prawns with Sweet Chili Thai Dip
Thai Chicken Satay Skewers with Peanut Drizzle
Beef Carpaccio on Potato Crisp with Anchovy Mayo
Vegetarian Spring Rolls with Plum Sauce

Dinner Service Wines

Vina Maipo Chardonnay and Vina Maipo Sauvignon Blanc (Chile)
Vina Maipo Camenere and Vina Maipo Cabernet Sauvignon (Chile)

Amsue-Bouche

Chef creation "mouth amuser" to start you meal

First Course (Choose One)

Rare Albacore Tuna Salad

Quilchena Golf & Country Club

Roma Tomato and Bocconcini Salad with Olive Oil, Balsamic Glaze and Fresh Basil

Seasonal Baby Lettuce Salad Tossed in a Honey Lime Dressing

Traditional Caesar Salad with Sourdough Croutons, Fresh Parmesan and Pancetta Crisp

West Coast Seafood Chowder with Bacon, Yukon Gold Potatoes, Baby Clams and Smoked Salmon

Roasted Tomato and Fresh Basil Bisque

Second Course (Choose Two)

Roasted Chicken Breast in a Wild Mushroom Demi-Glace, Garlic Mash Potatoes, Seasonal

Vegetables

Grilled Chicken Breast topped with Fresh Basil Pesto, served with Roasted Potatoes and Seasonal

Vegetables

Sapna's Butter Chicken served with Basmati Rice and Grilled Naan Bread

Grilled 6oz. AAA Tenderloin with Peppercorn and Red Wine Demi-Glace, Roasted Potatoes, Seasonal

Vegetables

7oz. Sirloin Steak cooked Medium Rare with Rosemary Demi, Garlic Mashed Potatoes and Seasonal

Vegetables

Wild Salmon Filet with Lemon Caper Butter Sauce, Basmati Rice and Seasonal Vegetables

Wild Salmon Filet with Sweet Soy and Lime Sauce served with Mashed Fingerling Potatoes and

Seasonal Vegetables

Vegetarian Option (Choose One)

Roasted Butternut and Wild Mushroom Barley Risotto with Hazelnut and Arugula Pesto

Ricotta and Spinach Cannelloni in a Roasted Tomato Cream Sauce

Garden Vegetable Ratatouille with Pesto Couscous

Third Course (Choose One)

New York Cheesecake with a Fresh Berry Compote

Vanilla Bean Crème brûlée

Chocolate Sacher Torte with a Sour Cherry Compote

All Dinners served with Freshly Baked French Baguette and Butter

Freshly Brewed Coffee and Tea

Package Also Includes:

Quilchena Golf & Country Club

Room Rental Fees
Bridal Room
Socan and ReSound Fees
Microphone and Podium
AV Screen and Projector
Easels x 3
Catering Coordination
DJ / Gift / Guest Book Tables
White Linens, napkins, cutlery, dinnerware and glassware
Centre mirror on all tables with 2 votive candles
Stage for Head Table or Live Band
Coat Room (Self Serve)
Covered Outdoor Patio
Complimentary Wireless Internet access
Free Parking