



Catering

A T H O L L Y B U R N

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Welcome

Thank you for considering Hollyburn Country Club for your upcoming event. Our venue offers a variety of options for celebrations of all types including, birthdays, corporate galas, meetings, memorials, holiday parties and weddings.

We are set amidst the North Shore mountains in the renowned British Properties offering a warm atmosphere and spectacular views of Burrard Inlet, Mount Baker, and the Lower Mainland. Hollyburn is located directly off Highway 1, within easy driving distance of anywhere in the lower mainland, Whistler or Vancouver Island.

Our recent \$15 million renovation includes the expansion of our scenic West Patio, an ideal location for a ceremony, or plated dinner or patio party. The Panorama Dining Room is the preferred location for a reception, with two adjoining decks and breathtaking panoramic views; the room is the perfect setting for dinners and cocktail receptions. And of course, our Club Ballroom offers members and guests a large open space with natural light and unlimited décor options.

Our Executive Chef, Paul Benallick, has created a dining experience that combines the freshest seasonal ingredients with a west coast flair. Our menus and catering packages are flexible and we invite you to share your vision and ideas with us to make your event unique and special.

At Hollyburn Country Club, our Catering Team strives to deliver personalized service. From décor to menu selection, we will work with you to make sure your vision is transformed into your perfect event.

We look forward to discussing your Hollyburn Country Club event plans further. Please contact us for further details and available dates.

Kind regards,

JAN FREEMAN

Catering Manager
jfreeman@hollyburn.org
604.913.4513

PAUL BENALICK

Executive Chef
pbenallick@hollyburn.org
604.913.4514

 Follow us on Instagram @hollyburnevents



Meet Our Team

JAN FREEMAN / Catering Manager



Jan first started at Hollyburn Country Club in 1974 while still in high school as a Cafeteria Attendant making \$2.75 an hour! Through the years she has been fortunate to work in a few other different positions at the Club, but she has always come back to her first passion which is the Food and Beverage Department. She has been in her current role as Catering Manager for over 16 years.

As the Catering Manager part of her job includes booking many different types of events such as weddings, celebrations, and fundraisers and corporate meetings. Working closely with her clients she can also assist in the planning of décor, entertainment as well as give valuable advice about timelines and menu choices. We have a full range of menu options

available but we are not limited to those options. As a catering team we keep on top of current trends and have also developed great relations with vendors related to our business. The exciting part of

the job is that the possibilities are endless! Her job is to make sure that your event is the best it can be in every way.

After 39 years she has seen many changes at the Club. Seen little ones grow up and have families of their own; organized their birthday parties and done their weddings. We have celebrated the birth of new babies and honored the passing of many great members. She is proud to be a part of some of the great memories that have been created at Hollyburn Country Club.

PAUL BENALLICK / Hollyburn's Executive Chef



Joining Hollyburn is our new Executive Chef Paul Benallick, who brings with him a world of experience, most recently working as the Executive Chef at Black & Blue downtown. He is well known in the industry for mentoring and training young cooks and improving the depth of talent in the kitchen. Having a strong kitchen improves consistency and better delivery of menu items, contributing greatly to improved Club experiences. We are excited to welcome Paul's experience and vision for our food and beverage program to the Club!

FROM PAUL

I have been fortunate to work with some of the great Chefs from Toronto. Spent many years honing my craft in restaurants, hotels, bistros and culinary colleges in Ontario. But it was not until I owned my own restaurant in the UK that I learned the most important lessons. Cooking is about love.

The love for food, for raw product, the best you can get your hands on. My grandfather taught me the joy of nurturing fruit and vegetables from seed. Of making the most of what you have and wasting nothing! Eating raspberries so plump they burst at picking and pickling beets so that we could have them on toast in the winter. Important lessons learned.

The love for hospitality. Conviviality. Peter Oliver showed me that with vision and drive you can accomplish anything. More importantly he instilled in me the knowledge that ensuring the experience from start to finish was impeccable. That we have to create an environment that makes people feel as if they are guests in our home.

The love for details. The experience is in the details. Michael Bonacini taught me to see the details. To fret over them, to obsess over them. How have we cut the onions, are the plates lined up, are our uniforms pressed and clean, have we tasted, tasted, tasted everything! There are so many lists could go on.

The heart of cooking is to make people happy. Once I learned that everything fell into place. The years in the kitchen sweating, burning, cutting, missing so many family engagements that eventually people stop inviting you because it became worth it. The joy of finding tomatoes at their peak and serving them simply. Seeing people, guests and staff, have joy in that tomato. That is what cooking is about! That is why I cook.

Facility Features and Benefits

Established nearly 60 years ago, Hollyburn Country Club has grown from a small community sports club into one of the most premier, private, recreational, competitive and family-friendly clubs in Canada. Located on 42 prime acres in the British Properties of West Vancouver, it is truly one of the most beautiful vistas in all of Vancouver.

The Club offers members state-of-the-art facilities, breathtaking views and a strong sense of community. The Club is surrounded by greenery providing a west coast feel, a perfect setting for events of all types.

Hollyburn Country Club is conveniently located right off of 15th Street exit on HWY #1, 15 minutes from downtown Vancouver, 10 minutes from Horseshoe Bay ferry terminal and 5 minutes from Park Royal Mall. Our location is perfect for guests coming from all areas and offers hassle-free parking.

Our Service Includes

By booking your event here at Hollyburn we will gladly provide the following:

- Tables and chairs
- Black table linens and white napkins
- China, stemmed glassware, cutlery
- Complimentary parking for guests
- Private consultation with event planner
- Customized floor plan

Take your event to the next level

Our Catering Team is happy to help you source the following through one of our preferred vendors:

- Specialty linens
- Chairs and chair covers
- Live music (band, dj, pianist, etc)
- Décor options
- Florals/centerpieces
- Pipe and drape
- Custom backdrop for head table
- Photobooth

For a complete list of preferred vendors please see page 21.



OceanWise

Hollyburn Country Club is a proud Ocean Wise partner. Our Ocean Wise menu choices allow guests to choose sustainable seafood choices that ensure the health of our oceans for generations to come.

Breakfast Buffets

For groups of 10+

Capilano Continental

\$12 per person

orange or apple juices
coffee, decaffeinated coffee, assorted teas

From the Bakery

assortment of croissants, muffins,
breakfast breads, butter and preserves

whole fruit, bananas & apples or seasonal option

Hollyburn Continental

\$16 per person

orange or apple juices
coffee, decaffeinated coffee, assorted teas

From the Bakery

assortment of croissants, muffins, breakfast breads,
NY bagels, cream cheese butter and preserves

fresh fruit platter
house made granola and fruit yogurt parfait

Hot Breakfast Sandwiches / Wraps

\$21 per person, 2 pieces per person

orange or apple juices
coffee, decaffeinated coffee, assorted teas
fresh fruit salad
assorted yogurts

Choose One:

Belitch

herb scramble, bacon, tomato, smoked cheddar & mayo

Veggie Breakfast Burrito

Mexican egg white frittata, black bean rice,
grilled peppers, salsa fresca

Tijuana Breakfast Wrap

grilled chorizo, cumin black beans,
Mexican scrambled eggs, jalapeno havarti cheese

*vegan and dairy free options available

The Dundarave Breakfast

\$27 per person, for groups of 20+

orange or apple juices
coffee, decaffeinated coffee, assorted teas
seasonal fresh fruit platter
assorted yogurts

From the Bakery:

assortment of croissants, muffins, breakfast breads,
butter and preserves, selection of artisan breads,
bagels & cream cheese

Free Run Scrambled Eggs *with chives*

Pan Roasted Nugget Potatoes *with sautéed onions & peppers*

Maple Turkey Breakfast Sausage

Double Smoked Bacon or Breakfast Ham



Breakfast Enhancements

(Added to your breakfast menu; for groups 20+)

OMELETTE STATION

Chef Attendant @ \$100

Free Range Eggs / Egg Whites

choice of ham, bacon, cheddar, goat cheese, caramelized mushrooms, tomatoes, sautéed peppers, smoked salmon, green onion & spinach

EGGS BENEDICT

\$13 per person

Two Poached Eggs on Toasted English Muffin

house made hollandaise served on choice of ham, spinach & mushroom, or smoked salmon

PANCAKES

\$6 per person

House Made Pancakes

maple syrup, caramelized apples, icing sugar

FRENCH TOAST

\$7 per person

House Made Cinnamon French Toast

maple syrup, toasted pecans, icing sugar

BREAKFAST EXTRAS

House Made Granola

\$4⁰⁰ per person

Oatmeal

\$5⁰⁰ per person

with brown sugar, raisins & toasted pecans

Andrea's Banana Bread

\$4⁰⁰ per person

Fruit Salad

\$5⁰⁰ per person

Yogurt

\$3⁰⁰ per person

Assorted Juice

\$3⁷⁵ per person

Bacon 3pc

\$5⁰⁰ per person

Maple Turkey Sausage 2pc

\$5⁵⁰ per person

Quiche

\$45⁰⁰ serves 10

Plated Breakfast

AMBLESIDE BREAKFAST

\$24 per person

choice of house baked pastry or muffin
herb scramble with aged cheddar, home fries
double smoked bacon or sausage
toast with butter & preserves
coffee, decaffeinated coffee, assorted teas

WEST BAY BREAKFAST

\$26 per person

choice of house baked pastry or muffin
fruit cup
poached eggs with spinach & roasted peppers
chorizo hash with scallion & mushrooms
lemon hollandaise
coffee, decaffeinated coffee, assorted teas

Mid- Morning Break

MILK AND COOKIES

\$8 per person

coffee, decaffeinated coffee, assorted teas
assorted house made cookies
ice cold milk

HEALTHY BREAK

\$12 per person

coffee, decaffeinated coffee, assorted tea
fresh fruit kebabs
house made healthy square

SMOOTHIE STATION

Smoothies \$6⁰⁰ per person
yogurt, juices, assorted fresh and frozen fruits

BREAK EXTRAS

Assorted Soft Drinks	\$2 ²⁵ per drink
Assorted Juices	\$2 ⁷⁵ per drink
Assorted Tea	\$1 ⁶⁵ per tea bag
Pellegrino – small	\$2 ⁵⁰ per bottle
Pellegrino – large 750mL	\$5 ⁰⁰ per bottle
Hot Chocolate	\$4 ⁰⁰ per drink
Starbucks Coffee, Decaf Coffee	\$3 ⁷⁵ per drink
A 10 Cup Pump Station	\$20 per cardfe



Working Lunch Buffets

For groups of 10+

The Baden Powell Sandwich Buffet

\$28 per person

SOUPS - Choose One:

Tomato Basil Bisque
with parmesan croutons,

West Coast Seafood Corn Chowder

Cauliflower Bisque
blue cheese with chive yogurt

Wild Mushroom Bisque

with chevre croutons served on the side

*House Made Vegetarian or Vegan soups available

SALADS - Choose Two:

Seasonal Mixed Greens
with assorted dressings

Tomato Bocconcini

with basil, capers & red onion, balsamic dressing

Kale & Quinoa Salad

with craisins & toasted pecans, cider dressing

Gold Beet & Cucumber Salad

with fresh herb dressing

SANDWICHES - Choose Three:

Old fashioned ham and cheese, whole grain mustard and swiss on a baguette

House roasted turkey, smoked bacon, havarti, cranberry mayonnaise, lettuce

Prosciutto, fig jam, blue cheese, roasted pepper, baby arugula on ciabatta

House roasted beef, onion jam, lettuce & tomato, arugula, & horseradish aioli on Russian rye bread

Soppressata salami, provolone cheese, banana peppers, tapenade, basil & red onion on a portuguese bun

Greek salad wrap with cucumber, tomato, red onion, peppers, feta, olive, hummus & tzatziki in a tortilla wrap

Soy & rice wrap with sushi brown rice, peanuts, pea shoots, cucumber, daikon & pickled ginger, soy wasabi dip

DESSERTS - As Follows:

Assorted cookies or brownies & squares
coffee, decaffeinated coffee, assorted teas

The Cypress Bowl Lunch Buffet

\$34 per person

SOUPS - Choose One:

Tomato Basil Bisque
with parmesan croutons,

West Coast Seafood Corn Chowder

Cauliflower Bisque
blue cheese with chive yogurt

Wild Mushroom Bisque

with chevre croutons served on the side

*House Made Vegetarian or Vegan soups available

SALADS - Choose Two:

Seasonal Mixed Greens
with assorted dressings

Tomato Bocconcini

with basil, capers & red onion balsamic dressing

Kale & Quinoa Salad

with craisins & toasted pecans cider dressing

Gold beet & Cucumber Salad

with fresh herb dressing

ENTRÉES - Choose Three:

Pan Roasted Lois Lake Steelhead
with sautéed spinach, lemongrass & chive cream

Grilled Fraser Valley Chicken
with sautéed mushrooms and natural jus

House Made Macaroni and Cheese
braised beef short rib, truffle cream cheese sauce

Vegan Polenta Lasagna
with spinach, sautéed mushrooms, caramelized onion, soy cheese & tomato sauce

DESSERTS - As Follows:

Assorted cookies or brownies & squares
coffee, decaffeinated coffee, assorted teas

Working Lunch Buffets

For groups of 10+

'The Mexican Standoff'

\$30 per person

Build Your Own Soft Shell Taco/Burrito

FILLING:

- spiced beef carne asada
- pulled ancho chile chicken
- sautéed bell peppers & onion
- cumin black bean rice

GARNISH:

- romaine lettuce
- white cheddar
- fresh made tomato salsa
- black olives
- jalapeno peppers

served with caesar salad

churros with chocolate sauce, creme caramel
coffee, decaffeinated coffee, assorted teas

Hollyburn Burger Bar

\$26 per person, for groups of 10+

House Made Burgers

6oz beef, grilled chicken or savory chickpea patty
(vegan & gluten free) on freshly baked buns

BUILD YOUR OWN TOPPINGS:

- butter lettuce
- sliced tomatoes
- white cheddar
- sautéed mushrooms
- bacon
- caramelized onion
- ketchup
- mustard
- pickles
- variety of house made sauces

all burgers come with fries
and mixed green salad

chocolate brownies, coffee, decaffeinated coffee,
assorted teas

Japanese Inspired Lunch Buffet

\$36 per person

Miso Soup

with tofu & shiitake mushroom

Cucumber & Shrimp Sunomono

rice vermicelli

Spinach Gomae

with sesame dressing

Pan Seared Steelhead

sticky rice, nori snacks, tamari, maple
& yuzu glazed steelhead

Chicken Kaarage

tempura chicken with scallions, teriyaki glaze

Coconut Mousse Cake

coffee, decaffeinated coffee, assorted teas

ADDITION:

\$14 per person

house made maki rolls (California, salmon, tuna,)
'6 pieces'

South Asian Inspired Lunch Buffet

\$38 per person, for groups of 10+

tomato & cucumber raita

cauliflower & lentil salad

steamed cumin basmati rice

lamb 'rogan gosht'

butter chicken

potato & peas 'aloo gobi'

spiced chana masala

pappadoms & roti

mango & ginger pot de crème

coffee, decaffeinated coffee, assorted teas

Boxed Meals

BREAKFAST IN A BAG

\$19 per person
scrambled egg, bacon,
cheddar, an english muffin
house made granola and
fruit yogurt parfait
seasonal fruit
bottled water

WEST COAST SNACK

\$20 per person
smoked salmon, caper,
dill cream cheese, sliced
tomato, bagel
quinoa salad
house made granola bar
apple
bottled water

THE DELI

\$20 per person
old fashioned ham and
white cheddar sandwich
with grain mustard
tabouleh salad
chocolate brownie
banana
bottled water

THE FITNESS

\$20 per person
the greek wrap
greek salad of tomato,
cucumber, red onion,
feta, peppers, hummus &
tzatziki
oatmeal cookie
apple
bottled water

Reception Hors D'oeuvres

Minimum order of 3 dozen per canapé. Suggested 4 – 6 canapés per person.

Cold

\$39⁵⁰ per dozen

**Prosciutto & Compressed
Cantaloupe Skewer***
with pistachio & agrodolce

**Chorizo & Manchego
Cheese Skewer***
with oven dried tomato

Gold Beet & Chevre Spoon*
with pistou & balsamic drizzle

**Spinach Gomae Stuffed
Shiitake Mushroom***
with toasted sesame

Tomato Bocconcini Skewer*
with basil & balsamic glaze

Compressed Watermelon Skewer*
with feta & lemon thyme syrup

\$42⁰⁰ per dozen

Scallop Ceviche Spoon*
lime, cilantro, ancho chile

**BC Sidestripe Shrimp
Profiterole Yuzu**
sesame, scallion

Poached Prawn Cocktail Spoon*
with house made cocktail sauce

BC Steelhead Salmon Tartar Crostini
with cucumber & tobiko

Sliced Smoked Salmon*
*on chickpea blini, chives,
dill crème fraîche*

Albacore Tuna Tataki Spoon*
with pickled shiimeji & ponzu

Pressed Sushi*
*with togarashi albacore tuna tataki
pickled cucumber & wasabi*

Beet Tartar
*on garlic crostini with
gherkin*

Chicken Liver Mousse Crostini
with apple & quince jelly

Smoked Duck Breast
*carpaccio caramelized
pear crostini with fig jam*

Rillet of Duck*
*with Saskatoon berry on
thyme potato crisp*

Albacore Tuna Poke Cone
*with avocado crema & wakame
(Minimum order 4 dozen)*

Hot

\$39⁵⁰ per dozen

Falafel*
with tzatziki cashew cream

**Hot Smoked BC Salmon
& Potato Croquettes***
house made tartar sauce

Sunchoke Soup Breadsticks
coppa ham, black garlic

Roasted Tomato Soup*
Spanish olive oil, herbs

Smoked Cheddar*
Mac n Cheese Croquettes
chipotle ketchup

**Roasted Pepper & Portobello
Mushroom Filo Purse**
with feta & dill

\$42⁰⁰ per dozen

Sliced Rib Eye*
with chimichurri sauce

Seared Scallop Wrapped in Pancetta*
with rosemary white bean puree

Dungeness Crab Bites*
with roasted pepper chipotle aioli

Fraser Valley Buffalo Chicken Bites*
spicy sauce, buttermilk ranch dip

Angus Beef Short Rib Tart
with celeriac puree & red wine jus

Moroccan Lamb Meatball
with romesco sauce

Maple Turkey & Craisin Meatball*
with sage & lemon aioli

Mushroom Risotto Croquettes*
truffle mayo, fresh herbs

Parmesan Risotto Croquettes*
*smoked tomato sauce,
fried oregano*

Chickpea Panisse*
*with basil, olive & preserved
lemon aioli*

Spicy Asian Beef Meatball
with siracha aioli

**Butter Poached Sidestripe Shrimp
Risotto & Parmesan Snow**

* gluten free

Reception Hors D'oeuvres

Minimum order of 3 dozen per canapé. Suggested 4 – 6 canapés per person.

Hot

LAMBSICLES

\$84⁰⁰ per dozen – Min 3 dozen

Choice of:

Dijon and Mint Crusted

Pistachio Zaatar

crusted with pomegranate glaze

SLIDERS

\$48⁰⁰ per dozen – Min 3 dozen

Angus Beef Slider

tomato jam, bacon & smoked cheddar

Pulled Pork Slider

cilantro slaw & grainy dijonaise

Chicken Yakatori Slider

ponzu & sweet soy grilled chicken thighs,
pineapple, grilled scallion salsa

Togarashi Ahi Tuna Slider

wasabi aioli, avocado & pea shoots

Portabella Mushroom Slider

goat cheese, tomato jam

SKEWERS

\$36⁰⁰ per dozen – Min 3 dozen

Thai Chicken Satay*

red Thai curry, lemongrass & coconut milk

Steelhead Salmon*

yellow malay curry

Zucchini and Japanese Eggplant*

yellow malay curry and coconut

Chicken Yakitori Scallion*

& teriyaki glaze

Moroccan Lamb*

with zaatar and pomegranate molasses

Miso Beef*

with ginger, sesame and gomae sauce

PASTA SPOONS

\$4⁰⁰ each

Butternut Squash Tortellini

with sage & brown butter

Scallop & Side Stripe Shrimp Ravioli

shellfish reduction

Ricotta, Pea, Mint and Tarragon Ravioli

lemon herb butter

Wild Mushroom & Mascarpone Ravioli

truffle butter sauce

CINCO DE MAYO

Soft white corn tortillas

\$5⁰⁰ each

Choice of:

Braised Beef in Chipotle & Epazote
with guacamole

Ancho and Lime Pulled Chicken

salsa verde and hand cut salsa

Chili Battered Ling Cod

slaw, garlic pepper aioli

Garlic and Guajillo Poblano Pulled Pork

apple slaw, chipotle aioli



Platters

FRESH FRUIT PLATTER

\$6 per person
Minimum 10 guests
an assortment of fresh fruit
add: chocolate dipped strawberries

CRUDITÉ PLATTER

\$75 platter
Suitable for 10 – 15 guests
a wide selection of colorful
fresh vegetables served
with house made dip

ANTIPASTI VEGETABLE PLATTER

\$80 platter
Suitable for 10 – 15 guests
tomato bocconcini skewers,
hummus, tapenade, grilled marinated
vegetables, baba ganoush served
with crostini

DOMESTIC CHEESE PLATTER

\$90 platter
Suitable for 10 guests
a simple cheese selection
of assorted varieties, served
with crostini and house made
marmalades

BRITISH COLUMBIA CHEESE PLATTER

\$180 platter
Suitable for 15 – 20 guests
a rotating selection of cheese from
our provinces' small producers such
as farmhouse, natural pastures, little
qualicum cheese, moonstruck, poplar
grove, and kootenay alpine cheese -
served with crostini and house made
marmalades.

BAKED BRIE WRAPPED IN FILO

\$120 platter
Suitable for 10 guests
red wine macerated sundried
blueberries or leek and truffle filling

PRAWN COCKTAIL

\$125 platter
Minimum 10 guests
court bouillon poached, house made
cocktail sauce, lemon wedges

OYSTERS PLATTER

\$55 per dozen - Minimum 4 dozen
fresh BC kusshi oysters shucked
and served on ice, with lemon and
mignonette

CHILLED BC SEAFOOD PLATTER

\$180 platter
Suitable for 10 – 15 guests
seasonal preparations which may
include sidestripe shrimp cocktail,
shucked oysters, house cured
gravlax, snow crab claws, seared
tuna, and scallop ceviche

ITALIAN DELI PLATTER

\$14.95 per person – Minimum 10 ppl
prosciutto, calabrese salami,
mild capicolla, parmesan salami,
dry chorizo, includes marinated
olives, roasted pepper, marinated
artichokes

CEDAR PLANKED PACIFIC SALMON HAIDA

\$108
Suitable for 10 – 15 guests
candy spice rubbed, baked on cedar
planks, served with lemon-dill aioli,
buttered rye toast

SLOW ROASTED TOP SIRLOIN

\$495
rubbed with Hollyburn's special spice
blend, served with, butter, dijon,
horseradish and artisan rolls
serves 40-50

NEW YORK AAA STRIPLOIN

\$495
rubbed with Hollyburn's special
spice blend and served with dijon,
horseradish and artisan rolls
serves 25-35

TEA SANDWICHES

\$7.95 per person
cut into quarters
on white, brown, multigrain breads
honey ham and aged cheddar
smokey turkey, cranberry
mayonnaise
egg salad, paprika
tuna salad, lemon, dill, capers
cucumber, cream cheese, alfalfa
sprouts
Gluten Free Option
\$2 extra
Minimum order 20

ASSORTED DIPS

Artichoke Spinach Dip
\$24
corn tortilla chips

Crab and Artichoke Dip
\$28
crostini

Bruschetta
\$24
asiago toasts

Red Pepper Hummus
\$24
naan bites

AFTER THE GAME PLATTER

\$21 per person
chicken wings: hot, teriyaki or salt &
pepper
garlic dry ribs
vegetable spring rolls
corn chips and salsa

SWEET DELECTABLES

\$12 per person
an assortment of: mini fruit tarts,
cheesecake lollipops, assorted
mousse in chocolate cups, chocolate
dipped strawberries
based on 3 pieces per person
Minimum order 20 people

Plated Dinners

Minimum 20 guests, Three course.

Soups or Salads to Start

House Made Bread & Butter

SOUPS

Roasted Tomato Soup
with fresh croutons, herb pesto & parmesan

West Coast Cream Chowder
with bacon, Yukon gold potato, shellfish & finfish

Silky Butternut Squash Soup
with maple chive cream

Lobster Bisque
with Chantilly, spiced cheese stick

Celeriac Bisque
with truffle cream, & pomme gaufrette

Wild Mushroom Soup

with sherry, thyme garlic croutons & herb chantilly

SALADS

Romaine Heart Salad
with house caesar dressing, shaved parmesan, thyme croutons & lemon

Roasted Local Beet Salad
with toasted hazelnuts, arugula, Okanagan goats cheese, balsamic dressing

Tomato & Bocconcini Salad
with red onion, chive, capers, balsamic glaze & extra virgin olive oil

Hearts of Butter Lettuce

& Endive Salad
with apple, celery, blue cheese, crème fraîche dressing

Arugula Salad

with crispy pancetta, shallot dressing & lemon

Quinoa Salad

with raisins, toasted pecans and mint vinaigrette

Tabouleh

with bulgar wheat, diced cucumber, peppers, mint & parsley lemon & extra virgin

Mains

Spiced Rubbed Angus Beef Striploin
with potato gratin, grilled asparagus & balsamic jus
\$58

Herb Crusted BC Ling Cod
with smoked fish brandade, asparagus and grainy dijon cream
\$55

Pan Seared West Coast Salmon
potato gnocchi, haricot vert citrus beurre with grapefruit
\$55

Miso & Maple Crusted BC Sablefish
with edamame, hon shimeji mushrooms & dashi broth
\$60

Seared Digby Scallops

with cauliflower risotto, broccoli fleurettes, port & truffle reduction
\$58

Crispy Duck Breast

with savory polenta, roasted carrots & beets, spiced duck jus
\$57

Grilled Lamb Sirloin

with pomme fondant, buttered vegetables, roasted garlic lamb jus
\$56

Braised Pork Cheeks

with mustard spaetzle, sautéed spinach, sun dried cherry red wine jus
\$55

Beef Tenderloin

with potato galette, mushroom duxelle, green beans & bernaise sauce
\$65

Roasted Breast of Chicken

Dijon Marinade
smoked cheddar mashed potatoes, asparagus, caramelized apple jus
\$54

Stuffed Mediterranean Vegetables
eggplant with caponata, tomato with quinoa pilaf golden tomato coulis
\$42

Desserts

Double Chocolate Brownie
vanilla ice cream

Vanilla Panna Cotta
with rhubarb peach compote

Tiramisu
with espresso & rum soaked ladyfingers, lemon zabaglione

Ginger & Citrus Crème Brûlée
with star anise & chocolate dipped biscotti

Lemon Brûlée Tart
with blueberry sorbet, & cinnamon triple cream

Apple Tart Tatin
with sea salted caramel & vanilla bean gelato

Sticky Toffee Pudding
with bourbon butterscotch sauce, vanilla gelato

Apple Galette
with lavender honey gelato

Duo of Chocolate Mousse
coated in chocolate with raspberry coulis

Passion Fruit Bombe
with toasted coconut, citrus yogurt & mango pearls

TEA & COFFEE

Ask about seasonal options. Our Chef is happy to create a custom menu for you.

Buffet Dinners

Ambleside

\$55 Per Person

Artisan Breads and Butter

SALADS - Choose Two:

Seasonal Greens

with craisins, pecans, apple and roasted shallot vinaigrette

Spinach Salad

with golden beets, toasted pine nuts, BC goat cheese, and grain mustard vinaigrette

Romaine Heart Salad

with caesar dressing, grana padano cheese, lemon, and garlic croutons

Baby Red Nugget Potato Salad

with gherkins, fresh herbs, bacon, and dijonnaise sour cream dressing

Quinoa Tabouleh

with diced cucumber, peppers, mint, parsley & lemon dressing

SIDES - Choose Two:

Broccolini

with roasted garlic butter and chili

Mac n Cheese

with four cheese blend

Butter Milk Mashed Potatoes

with scallions and smoked bacon

Jasmine Rice

with dried apricots, almonds, and cilantro

PROTEINS - Choose Two:

Roast Beef

spice rubbed, thinly sliced & served au jus

Fraser Valley Pork Shoulder

with apple horseradish sauce

Herb Crusted & Roasted Rossdown

Farm Eight Cut Chicken

Lois Lake Steelhead Salmon

served with lemongrass cream sauce

DESSERTS - As Follows:

Assorted Petit Fours

truffles, jellies, macarons, amoretti cookies

Assorted cakes & squares

double chocolate brownies, chocolate cake, hazelnut cake, lemon meringues

TEA & COFFEE



Our Executive Chef will be happy to create a custom menu for your event. Please ask about our seasonal options to enhance your buffet.

Buffet Dinners

Dundarave

\$65 Per Person

Artisan Breads and Butter

SALADS - Choose Two:

Seasonal Greens

with craisins, pecans, apple and roasted shallot vinaigrette

Arugula Salad

with oven diced tomatoes, toasted pine nuts, shaved parmesan and lemon vinaigrette

Romaine Heart Salad

with caesar dressing, grana padano Cheese, lemon, and garlic croutons

Baby Red Nugget Potato Salad

with gherkins, fresh herbs, bacon, dijonnaise sour cream dressing

Quinoa Tabbouleh

with diced cucumber, peppers, mint, parsley & lemon dressing

Tomato Salad

with baby arugula, bocconcini, sherry dressing, and fresh herbs

Beet Salad

with roasted purple beets, marinated chioggia beets, watercress, hazelnut dressing and goats feta

PLATTER - Choose One:

Selection of west coast smoked seafood with dill caper cream cheese & prawn cocktail

Selection of local & house made charcuterie, with pate, salami, mustards & pickles

Selection of antipasti with tapenade, hummus, grilled vegetables & marinated artichokes

SIDES - Choose Two:

Broccolini

with roasted garlic butter and chili

Mac n Cheese

with four cheese blend butter milk mashed potatoes with scallions and smoked bacon

Jasmine Rice

with dried apricots, almonds, and cilantro

Parmigiano and Fresh Herb Polenta

PROTEINS - Choose Two:

Pork Tenderloin

with grainy dijon crust, pistachio, craisins and bourbon maple jus

Braised Beef Short Ribs

with red wine reduction

Steamed Wild BC Salmon and North Coast Halibut

with pernod & saffron shellfish broth

Polenta Lasagna

with arrabbiata, sautéed mushrooms, spinach & soy cheese

DESSERTS - As Follows:

Assorted Cakes & Pies

chocolate cake, hazelnut cake, apple pie, cheesecakes, pecan flan, mini fruit tarts & chocolate ganache tarts

TEA & COFFEE

Our Executive Chef will be happy to create a custom menu for your event. Please ask about our seasonal options to enhance your buffet.



Buffet Dinners

West Bay

\$75 Per Person

Artisan Breads and Butter

SALADS - Choose Two:

Seasonal Greens

with craisins, pecans, apple and roasted shallot vinaigrette

Tomato Salad

with baby arugula, bocconcini, sherry dressing, and fresh herbs

Beet Salad

with roasted purple beets, marinated chioggia beets, watercress, hazelnut dressing and BC chevre

Green Bean Salad

with crispy prosciutto and toasted pine nuts, truffle vinaigrette

Quinoa Tabouleh

with diced cucumber, peppers, mint, parsley & lemon dressing

PLATTER - Choose Two:

Selection of west coast smoked seafood with dill caper cream cheese & prawn cocktail

Selection of local & house made charcuterie, with pate, salami, mustards & pickles

Selection of antipasti with tapenade, hummus, grilled vegetables & marinated artichokes

SIDES - Choose Two:

Parmigiano and Fresh Herb Polenta

Baby Nugget Potatoes

with corn, roasted red pepper, scallions, and chipotle butter

Creamy Yukon Gold and Smoked Cheddar Mashed Potatoes

Sautéed Mixed Mushrooms
with garlic and parsley

Roasted BC Beets
with fresh dill, pistachio

Penne Pasta
with arrabbiata sauce

PROTEINS - Choose Two:

Angus Beef Striploin

with horseradish cream and au jus

Rosdown Farms Chicken Breast Supreme

with roasted garlic and mushroom sauce

Roasted leg of lamb

rubbed with dijon, rosemary & garlic, lamb jus

Pan Seared BC Salmon with sautéed shrimp

lemongrass chive beurre

Wild Pacific Halibut

with maple miso marinade, sesame, and scallion (seasonal)

DESSERTS - As Follows:

Assorted cheesecakes, flans, mousse cakes, individual mini tiramisu, mousse cups, lemon curd berry tarts, chocolate profiteroles

TEA & COFFEE



Our Executive Chef will be happy to create a custom menu for your event. Please ask about our seasonal options to enhance your buffet.

Late Night Snacks

Poutine served in a Chinese take out box <i>ENHANCEMENTS:</i> lobster braised short rib pulled pork	\$5 per person	Large Pretzels served with mustard dip	\$5 each
	\$7 per person \$5 per person \$3 per person	Grilled Cheese Station ¼ cut <i>CHOICE OF:</i> brie with pear & pepper jelly smoked cheddar and fig jam Price based on 2 pieces each	\$6 per person
Mac & Cheese <i>ENHANCEMENTS:</i> lobster braised short rib & truffle four cheese mac & cheese tacos	\$7 per person \$7 per person \$5 per person \$3 per person \$6 per person	Chicken Wings salt and pepper, hot sauce teriyaki	\$12 per pound



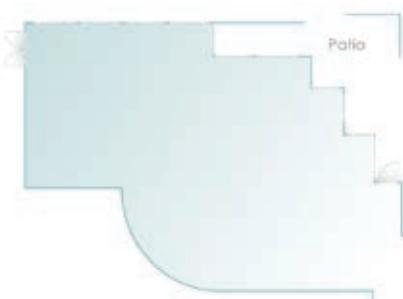
Rooms & Floorplans

We collaborate with Vancouver's best vendors to transform our event spaces into your ideal venue. Hollyburn offers a number of event spaces, both indoors and outdoors, that can fit the feel and size of your event. We also know it can be hard to picture your event coming to life through floorplans so we encourage you to contact our Catering Team to book a viewing of our facility.



West Patio

From our West Patio, the panoramic views of downtown Vancouver and ocean views are truly spectacular. This breathtaking setting creates the ideal backdrop for a wedding ceremony or small reception. Our patio is perfectly suited for a 60 person sit down reception or cocktail reception for up to 130.



Dining Room

Couples can take advantage of Hollyburn's million dollar view by hosting their reception in our Dining Room. The Dining Room offers a relaxed west coast appeal which is enhanced by access to two patios, enabling you to move your celebration outside.



Club Ballroom

Our Club Lounge is our largest banquet room which offers couples versatility and endless décor possibilities. The room is brightened by natural light.

Creekside Room

(Creekside I & II)

Our Creekside Room is flooded with natural light and surrounded by greenery. This room can be easily transformed into a romantic ceremony venue or a reception venue for 120 guests. If the room is too large for your needs the space can be divided into two smaller rooms (Creekside I or Creekside II).

Room Capacities	Club Ballroom	Committee Room	Creekside I	Creekside II	Creekside I+II	Dining Room	West Patio*
Room Dimensions	129' X 42'	17' X 26'	28' X 33'	42' X 33'	70' X 33'	1950 Sqft	39' X 34'
Theater Style	250	Boardroom Style Only 12 Ppl	60	80	175	-	80
Cocktail Reception	300	-	60	80	150	250	80
Cocktail Reception With Dancing	300	-	30	60	125	200	60
Plate Service Dinner	250	12	40	60	120	140	80
Plate Service Dinner With Dancing	250	-	30	40	100	120	60
Buffet Dinner	250	12	30	50	120	120	50
Buffet Dinner With Dancing	250	-	20	40	120	120	50
U-Shape			24	24			
Boardroom Style			22	22			

Room & Audio/Visual Rentals

MINIMUM SPEND REQUIREMENTS

Club Ballroom	\$2,500
Creekside Rooms	\$1,250
Creekside I	\$500
Creekside II	\$750
Dining Room	\$7,500*
West Patio	\$1,500
Committee Room	\$125

*Additional \$750 room rental is required
Please see FAQ for additional information.

AUDIO VISUAL EQUIPMENT

Screen	\$10
Cordless Microphone	\$50
Digital Projector and Screen	\$200
Portable Dance Floor Set Up	\$50
Stage (6' x 8' section)	\$25 <i>per section</i>

ADDITIONAL RENTALS AND SERVICES

Cake Cut & Plating	\$1 <i>per person</i>
Set-Up Personnel	\$20 <i>per hour</i> <i>(minimum 4 hours)</i>
White Tent (15 x 30)	\$400

Frequently Asked Questions

Do I have to be a member to hold my event at Hollyburn Country Club?

No, you do not have to be a member to hold your event at Hollyburn. We do encourage you have a member sponsor.

Is there a minimum food & beverage spend amount?

We do require that you meet the agreed to minimum spend for the room you are booking. This amount includes all food and beverage purchased during the event, whether host bar or cash bar, before tax and gratuity. Should you not reach your minimum spend requirements, the difference will be charged. Your minimum spend will be determined by the venue, day of the week and length of time you wish to reserve the space for.

How early are we allowed to set up?

The time of your event determines when you can set up.

What time do we have to be out by?

Our banquet facilities are open until 2:00am Monday through Saturday and 1:00am on Sundays. The bar must close at 1:00am Monday through Saturday, and 12:00am on Sundays.

Can you make special requests on the menu or replace menu items?

Yes, our menus are very flexible and we can customize a menu for you.

If we bring our own A/V equipment, will there be any charges?

No, you will not be charged for any A/V equipment you bring in. We do have some A/V equipment you may rent if needed.

Is there an additional charge for set up?

All rooms include set up. The Dining Room may incur an extra fee depending on the furniture usage. There is no charge to use the furniture in the dining room, but if you would like to use banquet furniture instead, then a labour cost will apply (between \$200-\$500).

Do you have a dance floor in every room?

If available, our portable dance floor can be rented and assembled for any room you book.

Does Hollyburn have liability insurance?

Hollyburn is covered for liability situations, but if damage is done to the facility, the host may incur charges.

Where can my guests park?

There is a guest parking lot with a car capacity of 175 spots (on a first come, first serve basis) and member parking (decal required) of 179 spots. There is additional street parking outside the Club grounds.



Catering Policies

1. DEPOSIT

A \$500.00 deposit is required in order to confirm a booking. The \$500.00 deposit is fully refundable if the function is cancelled 60 days prior to the date of the function. A \$1,000.00 deposit is required in order to confirm a booking made between November 15 to December 31. The \$1,000.00 deposit is fully refundable if the function is cancelled 90 days prior to the date of the function.

2. MINIMUM SPEND/ROOM RENTAL

The amount includes all food and beverage purchased during the event, whether host bar or cash bar, before tax and gratuity. Should you not reach your minimum spend requirements, the difference will be charged. Your minimum spend will be determined by the venue, day of the week and length of time you wish to reserve the space for. A room rental is required beside the minimum spend for the events in the Dining Room and on the West Patio.

3. MENU AND WINE SELECTION

Must be submitted to the Catering Office no later than three weeks prior to the function.

4. SPECIAL MEAL REQUESTS

Any special menu requirements are to be advised at the time of the menu selection. These meals are to be included in the total number of guests attending.

5. SET MENU

All plate service meals require a set menu.

6. MENU TASTING

Tasting are offered at our menu prices.

7. PRICING

Menu Pricing and Room rentals are subject to change. An increase of 2.5-3% per annum can be expected.

8. CONFIRMATION

The guaranteed number of guests attending the function is required 5 business days (Monday through Friday) prior to the function. If the guarantee is not received, we will invoice for the original number quoted or the number in attendance, whichever is greater.

9. LABOUR RATES

A complimentary bartender is provided for host & cash bars. If consumption is below \$350 net revenue per bar, the following labour charges will apply:

Host Bar Bartender \$25 per hour per bartender for a minimum of 4 hours (\$35 on stat holidays)

Cash Bar Bartender \$25 per hour per bartender for a minimum of 4 hours (\$35 on stat holidays)

Cashier \$25 per hour per bartender

for a minimum of 4 hours (\$35 on stat holidays)

*Additional labour charges on Canadian Statutory Holidays \$5.00 per guest per meeting \$5.00 per guest per meal. Revenue must cover attendant labour or a charge will be levied

10. OUTSIDE FOOD

Hollyburn Country Club does not permit outside food or beverages to be brought into the Club. We do make exceptions for special occasion cakes (i.e., weddings or birthdays).

11. HEALTH REGULATIONS

Due to health regulations, food not consumed may not be removed from the Club.

12. CORKAGE

Corkage is permitted at \$25.00 per 750ml wine bottle. Bottles of different sizes will be prorated.

13. SERVICE CHARGES AND TAXES

All menu prices are exclusive of the applicable Service Charge and tax. The Service Charge will be added to all food and beverage charges. Applicable Provincial (10% on alcoholic beverages and 7% on miscellaneous rentals) and Federal (5% GST on all charges) taxes will be added to the banquet invoice.

14. MUSIC TARIFFS

We are required to charge the following tariffs for events which provide the following:

Function without dancing:

SOCAN Tariff: \$31.72 + 5% GST
Re: Sound Tariff: \$13.30 + 5% GST

Function with dancing:

SOCAN Tariff: \$63.49 + 5% GST
Re: Sound Tariff: \$26.63 + 5% GST

15. DECORATING

The Club prohibits the use of push pins, nails or scotch tape when hanging banners or posters from the walls or ceiling. Liability for damages to the premises will be charged according to replacement value of the property damaged.

16. CLUB LOGO

Use of the Club name and logo in advertising is prohibited without prior approval.

17. ADVERTISING

Hollyburn Country Club reserves the right to remove signage that is not prepared in a professional manner or deemed unsightly and untidy. Signs are strictly prohibited unless pre-approved by the Hollyburn Country Club management. Signage placement and location is at the discretion of the Club. To maintain the condition of our property for the next client, Hollyburn Country Club does not permit any article to be fastened onto walls or electrical fixtures. The usage of tacks, tape, nails, screws, bolts or any tools which could mark the floors, walls or ceilings is prohibited. The organizer is responsible for any damage to the premises by their invited guest(s) or independent contractors during the time the premises are under their usage.

18. LIABILITY

Hollyburn Country Club cannot be responsible for personal property brought into the Club. Subject to prior arrangement and the space available, the Club will accept delivery of materials for use during your function. The Club cannot be responsible for items lost, stolen or not delivered intact, either before, during, or after a function.

19. FACILITY USE

Non-members attending functions at the Club are not entitled to use any of the facilities other than the room they are booked in, unless registered as a guest of a member.

20. SMOKING

All function rooms are non-smoking areas.

21. PARKING

Members attending functions may park in member designated parking with valid decal displayed. Non-members are only permitted to park in designated non-member parking areas. Subject to business levels, parking may only be available off-site. Cars may be subject to towing if parking guidelines have not been followed. Cost of towing and recovering the car will be charged to the member or guest. Handicap parking is available with the approved signage displayed. Guests who have difficulty with stairs are encouraged to be dropped off by our main doors for easier access.

Preferred Vendors

CAKES

- A.Elizabeth Cakes**
www.aelizabethcakes.com
- Joconde Patisserie**
www.joconde.ca
- Two Daughters Bakeshop**
(gluten free, vegan)
www.twodaughtersbakeshop.ca
- When Pigs Fly Pastries**
www.whenpigsflypastries.com

DÉCOR/RENTALS

- A&B Partytime Rentals**
www.abpartytime.com
- Anna Chair Covers**
www.annachaircover.com
- Chair Decor**
www.chairdecor.com
- Coveted Covers**
www.covetedcovers.com
- Flowerwall Vancouver**
www.flowerwallvancouver.com
- Frankie & Co.**
www.frankieandco.ca
- Koncept Event Design**
www.koncepteventdesign.com
- Lonsdale Event Rentals**
www.lonsdaleevents.com
- ShowMax Events**
www.showmaxevents.com
- Upright Decor Rentals
and Event Design**
www.uprightdecor.com

DJ SERVICES

- Ed Lee Music**
www.edleemusic.com
- Divinity Djs**
www.canadastopdjs.com
- Garry Robertson DJ Entertainment**
www.grmusic.com
- Girl on Wax Events**
www.girlonwax.com
- Jordan Zwicker Entertainment**
www.jzentertainment.ca

FLOWERS

- Flower Monologue**
www.flowermonologue.com
- Limelight**
www.limelightfloraldesign.com
- West Van Florist**
www.westvancouverflorists.com
- PHOTOGRAPHERS**
- Beautiful Life Studio**
www.beautifulfestudios.com
- Belluxe Photography**
www.belluxephotography.com
- Collective You**
www.thecollectiveyou.com
- Tabatha Golat**
www.tabathagolat.com

WEDDING PLANNER/ DAY OF COORDINATION

- Aly Armstrong Events**
www.alyarmstrongevents.com
- Epic Events**
www.epicevents.ca

Notes



HOLLYBURN
COUNTRY CLUB

www.hollyburncatering.com

950 Cross Creek Road, West Vancouver, BC V7S 2S5 | 604-922-0161