



Catering

AT HOLLYBURN

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Welcome

At Hollyburn Country Club we are committed to providing you and your guests with exceptional service and quality menus. Our premium venue offers a variety of options for celebrations of all types, including birthdays, corporate galas, meetings, memorials, holiday parties & weddings. Nestled among the North Shore mountains on 47 acres in the renowned British Properties, we offer a warm atmosphere surrounded by breathtaking views of the Burrard Inlet, Mount Baker, and the Lower Mainland. Our world-class Club is located directly off Highway 1, within easy driving distance from anywhere in the Lower Mainland, Whistler or Vancouver Island.

Our Executive Chef, Paul Benallick, will create a personalized dining experience that combines the freshest seasonal ingredients with classic combinations and techniques. Our menus and catering packages are flexible. We invite you to share your vision and ideas with us to make your event unique and exquisite.

At Hollyburn, our Catering Team will deliver the utmost service to you. We provide stress-free planning taking care of all the details. From décor to menu selection, we will work with you to ensure your vision is transformed into the perfect event.

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

Kind Regards,

The Catering Team



Facility Features & Benefits

Established over 60 years ago, Hollyburn Country Club has grown from a small community sports club into one of the most premier, private, recreational, competitive & 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 & 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 & 5 minutes from Park Royal Mall. Our location is perfect for guests coming from all areas & offers hassle-free parking.

Our Service Includes

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

- Tables & chairs
- Table linens & napkins
- China, stemmed glassware, cutlery & plateware
- Complimentary parking for guests
- Private consultation with event planner
- Customized floor plan
- Staging
- Dancefloor
- Podium or mic stand
- Custom printed menus
- Buffet & table decor

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

For a complete list of preferred vendors please contact your event specialist.

Breakfast

Plated Breakfasts

Maximum 40 guests

Includes locally roasted coffee, selection of fine teas,
filtered sparkling & flat water for \$3 per person

Classic Breakfast

\$30

Scrambled eggs, roasted tomato, crispy bacon & sausage,
rosemary potatoes, fresh fruit & berries

Huevos Rancheros

\$28

Two sunny side up eggs, baked beans, pico de gallo,
guacamole, crispy tortillas, salsa verde

Shakshouka

\$28

Two eggs baked in middle eastern stewed vegetables,
tomato, peppers & onions, served with crisp pita

Sentinel Breakfast

\$27

Tomato & avocado benedict, rosemary potatoes,
fresh fruit & berries, wedge salad

Westmount Breakfast

\$30

Baked french toast, caramelized apple butter, maple syrup,
bacon & sausage, rosemary potatoes, fresh fruit & berries

Breakfast Buffet

Minimum order of 10 guests

Includes locally roasted coffee & selection of fine teas
add filtered sparkling & flat water for \$3 per person

Hollyburn Mini-Breakfast

\$15

Assorted morning pastries, house made jams,
whipped butter, sliced fresh fruit

Capilano Full Continental

\$28

Pre-assembled mini granola, yogurt, fresh fruit
assorted morning pastries & artisan toast selection,
house made jams, whipped butter
seasonal fruit salad

The Dunderave

\$37

Mini granola, yogurt, fresh fruit, assorted morning pastries
house made jams, whipped butter
Artisan toast station: sourdough, multigrain, bagels, house made
jam, whipped nut butter, cultured butter
Scrambled free range eggs with chives & cheddar cheese
crisp new potato hash, scallion, chili
Garlic & leek pork sausage
Skewers of seasonal fruit



Breakfast

Breakfast Enhancements

For groups of 10 or more

Priced per person

COLD

Whole pieces of fruit	\$4
Mini granola, yogurt, granola, fresh fruit	\$6
Artisan toast station	\$12
<i>sourdough, multigrain, bagels, house made jam, whipped nut butter, cultured butter</i>	
Whole pieces of fruit	\$4
Coconut chai pudding, seasonal fruit	\$6
Assorted morning pastries	\$10
<i>muffins, croissants, danishes, house made jams, whipped butters, price per dozen</i>	
Hollyburn breakfast cookie	\$4
Seasonal fruit salad	\$6
Mini protein smoothies	\$4
<i>(chocolate, kale, oats, date, vega protein powder)</i>	
Fresh pressed green juice	\$4
<i>(cucumber, ginger, celery, parsley)</i>	

HOT

Oatmeal	\$6
<i>currents, dried cherries, maple sugar, toasted almonds</i>	
Traditional eggs benedict	\$8
Smoked salmon eggs benedict	\$8
Avocado eggs benedict	\$8
<i>scrambled free range eggs with chives & cheddar cheese</i>	
Mediterranean frittata, black olives, goat cheese, sundried tomatoes	\$8
Green goddess frittata, broccoli, spinach, Kale, smoked gouda	\$8
Broccoli cheddar egg bites	\$4
Thick cut maple smoked bacon	\$6
Turkey & sage sausages	\$6
Pork & apple sausage	\$6
Whole roasted smoked pork belly, apple, sage	\$10
Vegan sausages	\$5
Crispy tater tot, feta, scallions	\$5
New potato, onion, chili hash	\$5
Grilled seasonal vegetables, basil pesto	\$8
Belgian style waffles	\$4
Baked french toast, chocolate, currents,	
Cinnamon maple syrup	\$5
Vanilla & buttermilk pancake	\$4

Waffles, french toast, & pancakes served with warm maple syrup, fruit compote & chantilly cream

Breaks

All breaks include locally roasted coffee & selection of fine teas

MID MORNING

Power Up	\$10pp
<i>Date & coffee power bars, seasonal fruit skewers</i>	

Sea-to-sky

	\$14pp
<i>Hollyburn breakfast cookie & fruit skewers</i>	

MID AFTERNOON

Sugar Rush	\$8 pp
<i>Selection of cookies for the table</i>	

Rainforest

	\$12 pp
<i>Seasonal vegetable crudite, chickpea hummus, toasted pita, falafel</i>	

The Lion's Gate

	\$12pp
<i>Individual selection of local cheese & charcuterie, pickles, mustard, grilled sourdough</i>	



Lunch

Build Your Own Power Salad Bar

Selection of seasonal greens, vegetables, & grains for a healthy lunch salad bar

Choose 1 protein \$30pp

Choose 2 proteins \$35pp

Proteins:

Madras spiced salmon filet

Grilled prawn skewer, pineapple, toasted coconut

Grilled chicken skewer, peppers, onions, teriyaki sauce

Cajun roasted chicken breast

Ahi tuna skewer, ginger, miso marinade

Warm falafel with tahini

Mountainside Lunch Buffet

Minimum of 10 people

Starting at \$35 pp

Seasonal Bread & Whipped Butter

Choose 2 of the following:

Chef's daily soup

Organic greens, shaved fennel, sundried cherries, toasted pumpkins seeds with herb dressing

Classic caesar salad, sourdough croutons, double smoked bacon

Baby potato salad, boiled egg, scallions, Dijon dressing

Wild rice & orzo salad, roasted butternut squash, almonds, apricot, herb dressing

Roasted beet salad, quinoa, arugula, Italian vinaigrette

Greek salad, baby tomato, cucumber, olives, feta

Sandwiches

Choose 3

Coronation chicken wrap

Shaved beef, horseradish & weck bun

Open face albacore tuna, caper aioli

Buffalo chicken wrap, blue cheese, hot sauce

Buffalo tempeh wrap, blue cheese, hot sauce

Falafel, tabbouleh, pita, tahini

Traditional croque monsieur

Traditional grilled cheese

Turkey & bacon wrap

Cucumber & egg salad on multigrain

Smoked salmon bagel with cream cheese

Chicken caesar wrap

Desserts

Chef's selection of dessert bars, squares, sliced fresh fruit

Executive Lunch

\$39pp

Fresh bread & whipped butter

Chefs daily soup

Salads

Choose 2 of the following:

Organic greens, shaved fennel, sundried cherries, toasted pumpkins seeds with herb dressing

Classic caesar salad, sourdough croutons, double smoked bacon

Baby potato salad, boiled egg, scallions, Dijon dressing

Wild rice & orzo salad, roasted butternut squash, almonds, apricot, herb dressing

Roasted beet Salad, quinoa, arugula, Italian vinaigrette

Greek salad, baby tomato, cucumber, olives, feta

Accompany Dishes:

Lemon & thyme roasted chicken breast

Roasted new potato, butter, parmesan, herbs

Warm seasonal vegetable medley

All buffets come with assorted dessert bars, squares, cakes & pies, sliced fresh fruit, & locally roasted coffee & assorted fine teas.



Lunch

Ambleside Lunch Buffet

\$49 pp

*Fresh bread & whipped butter
Chefs daily soup*

Salads - Choose 2 of the following:

*Organic greens, shaved fennel, sundried cherries, toasted
Classic caesar salad, sourdough croutons, double smoked bacon
Baby potato salad, boiled egg, scallions, Dijon dressing
Wild rice & orzo salad, roasted butternut squash, almonds, apricot,
herb dressing
Roasted beet salad, quinoa, arugula, Italian vinaigrette
Greek salad, baby tomato, cucumber, olives, feta*

Choose 2 of the following:

*Cedar baked salmon filet
Smashed whole Cornish hen, tahini, roasted grapes, chili, sesame
seeds
Squash ravioli, pumpkin seeds, herb crumb, ricotta, sage*

Accompany dishes:

*Jasmine scented rice pilaf
Seasonal vegetable medley*

*All buffets come with assorted dessert bars, squares, cakes & pies,
sliced fresh fruit, & locally roasted coffee & assorted fine teas.*



Receptions Hors D'Oeuvres

Canapés priced per piece

Minimum order of one dozen per item

four pieces per person recommended for a one-hour reception
passed or stationed

Vegetable Forward

COLD

Cucumber & sweet potato sushi roll	\$3.50
Mini avocado cone, roasted cherry tomato, radish	\$3.50
Tomato & bocconcini skewers	\$3.50
Agro dulce melon skewers, thyme infused	\$3.50

HOT

Crisp manchurian cauliflower	\$3.50
Mac & cheese croquette, house made catsup	\$3.50
Carrot, leek & shiitake spring roll, honey, lime & chili sauce	\$3.50
Mushrooms on toast, wild & tame mushrooms, fior di latte	\$4.25
Crispy buffalo fried tempeh "wings"	\$4
Mushroom soup "shooters", truffle emulsion	\$4.25
Meatless meatball slider, tomato, mozzarella	\$4.25
Mini cone of sweet potato fries, chipotle aioli	\$4
Truffle & parmesan fries	\$4
Arancini, pesto	\$4
Vegetable samosas	\$3.50
Teriyaki tofu skewers	\$4
Mini falafels, pita	\$4

From the Sea

COLD

Californian sushi roll	\$4
Tuna tartare, avocado, miso ginger dressing, endive cup	\$4
Maple-cured salmon, apple crème fraîche, shallot, crostini	\$4.50
Prawn cocktail tomato, horseradish	\$5
Tempura prawn sushi roll	\$4

HOT

Bacon wrapped scallop	\$5
Crab, shrimp & haddock cake, dill pickle tartar sauce	\$4
Mini smoked salmon quiche, spinach, horseradish & dill	\$4
Firecracker prawns	\$4.50

From the Land

COLD

Steak tartare, charred pickle, mustard, harissa, spicy cone	\$4.50
Chicken liver pate, crostini	\$4.50

HOT

Chicken & leek pot sticker, ponzu sauce	\$4
Nashville hot chicken wings	\$4
Croque-monsieur, béchamel, gruyère, black forest ham	\$4
Smoked & shredded short rib slider, onion & stout gravy	\$5
Mini lamb sliders, mint aioli, black olive jam	\$5
Mini chicken & cheese quesadilla	\$4
Wagyu corn dogs, spicy mustard	\$4.50
Pork belly bao buns, coleslaw, spicy plum sauce	\$4
El pastor tacos, pineapple, chili, cilantro	\$4
Grilled chicken teriyaki skewers	\$4
Lamb skewers, chimichurri	\$5
Beef sliders, cheese, tomato, lettuce, special sauce	\$4.50
BBQ chicken sliders, coleslaw, caramelized onion	\$4
Grilled chicken sliders, pineapple salsa	\$4.50



Reception Platters

Pricing per person minimum order of 15

Fresh Fruit Platter

\$10pp

An assortment of fresh fruit

Add chocolate dipped strawberries

\$6 per piece

Crudit  Platter

\$8pp

A wide selection of colorful fresh vegetables served with house made dip

Antipasti Vegetable Platter

\$12pp

Tomato bocconcini skewers, hummus, tapenade, grilled marinated vegetables, baba ghanoush served with crostini

Assorted Cheese Platter

\$14pp

A selection of local & international cheese varieties, served with crostini & house made marmalades

Mixed Charcuterie Platter

\$15pp

A variety of cured meats, with house-made preserves, artisanal crisps

Mixed Cheese & Charcuterie Platter

\$14pp

An exciting display of a variety of cured meats & cheeses, served with house made preserves & marmalades, crostini & artisanal crisps

Baked Brie Wrapped in Filo

\$13pp

Red wine macerated sundried blueberries or leek & truffle filling

Prawn Cocktail

\$12pp

Saffron poached, house made cocktail sauce, lemon wedges

Oyster Platter

\$16pp

Seasonal oysters shucked & served on ice, lemon & mignonette

Sushi Platter

\$16pp

Assorted sushi rolls & sashimi handmade by our in-house Sushi Chef

Smoked Salmon Platter

\$16pp

With dill cream, crostini, artisanal crisps

Chilled BC Seafood Platter

\$30pp

Seasonal preparations, which may include sidestripe shrimp cocktail, shucked oysters, house cured gravlax, seared tuna, & scallop ceviche

Italian Deli Platter

\$15pp

Prosciutto, calabrese salami, mild capocolli, parmesan salami, dry chorizo, marinated olives, roasted pepper, marinated artichokes

Cedar Plank Pacific Salmon Haida

\$15pp

Candy spice rubbed, baked on cedar planks, served with lemon-dill aioli, buttered rye toast

Assorted Dips

Artichoke, spinach, corn tortilla chips

\$7pp

Bruschetta, asiago toasts

\$7pp

Red pepper hummus, naan bites

\$7pp

Crab & artichoke dip, crostini

\$7pp

Tea Sandwiches (based on 3-4 pieces pp)

\$15pp

Minimum order 20, gluten free option for extra \$1pp

On white, brown, & multigrain bread

Honey ham & aged cheddar

Smokey turkey, cranberry mayonnaise

Egg salad, paprika

Tuna salad, lemon, dill, capers

Cucumber, cream cheese, alfalfa sprouts

Sweet Delectables

\$12pp

Chef's choice of mini desserts, including tarts, cakes, brownies, cookies & sliced fresh fruit skewers (3 pieces per person)

Minimum order 20 people



Chef Assisted Food Stations

Priced per person, minimum of 20 orders

Grilled Cheese

\$14

Selection of seasonally inspired grilled cheeses,
house made sauces

Mashed Potato Bar

\$15

Double smoked bacon, onion gravy, aged cheddar,
sour cream
Add lobster \$8

Raclette Bar

\$16

Potatoes, courgettes, toasted baguette

Taco Bar

\$18

Pulled pork, baja fish, chipotle chicken with shredded
iceberg lettuce, jalapeno jack cheese, cumin spiced
black beans, jalapeno peppers, roasted peppers & sautéed
mushrooms, guacamole

Carved Roasted Ribeye

\$24

Yorkshire pudding, horseradish cream

North Shore Raw Bar

\$48

Featuring home-grown, seasonally inspired fish & shellfish
specialties cracked, shucked & presented with seasonal
garnishes, oysters, lobster, snow crab legs, shrimp,
salmon tartare, octopus, seasonal specialties

Oyster Shucking

\$18

Selection of seasonal oysters on ice

*Chef assisted stations require an additional fee, of \$150 for 1.5
hours



Hollyburn Celebration

8 course Set Menu

Wine Pairing available – please ask your event specialist for more information

\$95pp

AMUSE

Crab & Shrimp Salad

grilled romaine, lemon, radicchio

French Onion Soup

Sesame Crusted Tuna

Soba Noodle Salad

snap peas, ponzu dressing

Braised Short Rib Bourgounion

celery root mashed potatoes, onion, mushrooms, tomato, & red wine jus

INTERMEZZO

Double Chocolate Cake

salted chocolate Ice cream, caramel sauce



Plated Dinner

Minimum of 10 guests

Set menu or choices submitted two weeks in advance

Choose 1 starter, 2 entrées, 1 dessert

Based on entrée prices

Each additional choice: starter \$7pp, entrée \$12pp, dessert \$8pp

Seasonal bread & whipped butter

To Start

Squash & Watercress Salad

Apple cider dressing, toasted pumpkin seeds

Classic Caesar Salad

Creamy garlic dressing, toasted sourdough, crisp bacon

Heirloom tomato salad

Fior de latte, basil, olive & lemon dressing

BC Field Greens

Pickled cucumber, radish & herb dressing

Fattoush Salad

Toasted pita, cucumber, tomato, feta, mint

Mushroom Veloute

Chive cream fraiche

Classic French Onion Soup

Gruyere, sourdough crouton

Sesame Crusted Tuna

Soba noodle salad, snap peas, ponzu dressing

Crab & Shrimp Salad

Grilled romaine, lemon, radicchio

Prosciutto & Melon Salad

Compressed melon, watercress, balsamic dressing

Smoked Vegetable Rilette

Crisp plantain chips

Entrée

Grilled Ocean Perch

\$58

Almond, lemon, herbs, jasmine rice pilaf, charred courgettes

West Coast Seafood Skewers

\$68

Prawn, scallop, halibut & tropical fruit salsa, warm kale salad with new potatoes & heirloom tomatoes

Madras Spiced 6oz Salmon Baked on Cedar Planks

\$62

Smashed fingerling potatoes, seasonal vegetables, ginger dressing

Smashed Whole Cornish Hen

\$65

Tahini, roasted grapes, sesame seeds, chili fried green beans

Grilled Chicken Supreme

\$60

Double smoked bacon, tomato & charred herbs, sweet potato mash, haricot verts

Boneless, Skinless Braised Butter Chicken

\$55

Jasmine rice, riata & pita

8oz Roasted Dry Aged Striploin

\$75

Mustard glaze, garlic mashed potatoes, mushroom sauce

6oz Grilled Beef Tenderloin

\$80

Topped with goat cheese, asparagus, root vegetable puree, black olive jus

Braised Beef Bourguignon

\$70

Mushroom, haricots verts, red wine sauce

Braised Lamb Shanks

\$70

Black olive, cumin, tomato, creamy polenta, roasted roots

Tempeh "Moussaka"

\$55

Ground tempeh, roasted eggplant, feta cheese

Chickpea & Sweet Potato Tagine

\$55

Apricots, ras el hainout, pistachio cous cous

Squash Ravioli

\$55

Toasted chestnuts, amoretti biscuits, ricotta & sage

Dessert

Cherry Almond Frangipane Tart

Vanilla custard, cherry ice cream

Tiramisu Cake

Coffee anglais,

Three Berry Crème Brule

Sable cookie

Red Wine Poached Pears

Almond cream, oat crumble

Walnut Carrot Cake

Candied citrus, cream cheese ice cream

Double Chocolate Brownie

Dolce de leche ice cream

Buffet Dinner

minimum order of 25 guests

Beachside Buffet

\$70pp

Minimum order of 25 guests

Fresh bread & whipped butter

Choose 2 of the following:

Organic greens, shaved fennel, sundried cherries, toasted pumpkins seeds with herb dressing

Classic caesar salad, sourdough croutons, double smoked bacon

Baby potato salad, boiled egg, scallions, Dijon dressing

Wild rice & orzo salad, roasted butternut squash, almonds, apricot, herb dressing

Roasted beet salad, quinoa, arugula, Italian vinaigrette

Greek salad, baby tomato, cucumber, olives, feta

Chefs daily soup

Choose 2 of the following:

(we recommend one poultry, one vegetarian)

Lemon & thyme roasted chicken breast, herb butter

Smashed whole Cornish hen, tahini, roasted grapes, chili, sesame seeds

Braised butter chicken curry

Grilled whole seasonal fish (ask your Catering specialist what the current offering is)

Cedar baked salmon

Prawn green thai curry

Chickpea & sweet potato tagine, apricots & ras el hanout

Squash ravioli, toasted chestnuts, amorette biscuits, ricotta, sage

Spinach & ricotta cannelloni in a rose sauce

Accompany Dishes:

Seasonal vegetable medley

Jasmine scented rice

All buffets come with assorted dessert bars, squares, cakes & pies, sliced fresh fruit, & locally roasted coffee & assorted fine teas.

(Include sweet add on options)

Sweet Add Ons

\$5 pp

Pumpkin spiced mini crème brûlée

Red wine poached pears, almond cream

Mini carrot cake, walnut, chocolate

Espresso tiramisu, vanilla whipped mascarpone

Mini pavlova, lemon curd & red wine macerated berries

Chocolate mousse cups

Mini trifle, berries, sherry whipped cream

Cherry frangipane tarts

Additional items are priced as the following:

Salad \$8 pp

Main \$15 pp



Buffet Dinner

minimum order of 25 guests

Trailhead Buffet

Minimum order of 30 guests

Fresh bread & whipped butter

\$80pp

All buffets come with assorted dessert bars, squares, cakes & pies, sliced fresh fruit, & locally roasted coffee & assorted fine teas.

(Include sweet add on options)

Choose 2 of the following:

Organic greens, shaved fennel, sundried cherries, toasted pumpkins seeds with herb dressing

Classic caesar salad, sourdough croutons, double smoked bacon

Baby potato salad, boiled egg, scallions, Dijon dressing

Wild rice & orzo salad, roasted butternut squash, almonds, apricot, Moroccan spices

Roasted beet salad, quinoa, arugula, Italian vinaigrette

Greek salad, baby tomato, cucumber, olives, feta

Chefs daily soup

Choose 3 of the following:

Lemon & thyme roasted chicken breast in own jus

Braised lamb shanks

Beef bourguignon, mushroom, haricots verts, red wine sauce

Smashed whole Cornish hen, tahini, roasted grapes, chili, sesame seeds

Braised butter chicken

Grilled whole seasonal fish (ask your Catering specialist what the current offering is)

Miso glazed salmon baked on cedar planks

Prawn green thai curry

Seafood medley, seasonal fish, prawns, mussels, scallops, poached in a dashi sauce

Vegan sweet potato massaman curry

Squash ravioli, toasted chestnuts, amorette biscuits, ricotta, sage

Spinach & ricotta cannelloni in a rose sauce

Accompany Dishes:

Seasonal vegetable medley

Jasmine scented rice

Roasted new potatoes, butter, parmesan, herbs

Sweet Add Ons

\$5 pp

Pumpkin spiced mini crème brûlée

Red wine poached pears, almond cream

Mini carrot cake, walnut, chocolate

Espresso tiramisu, vanilla whipped mascarpone

Mini pavlova, lemon curd & red wine macerated berries

Chocolate mousse cups

Mini trifle, berries, sherry whipped cream

Cherry frangipane tarts

Additional items are priced as the following:

Salad \$8 pp

Main \$15 pp



Buffet Dinner

The Peak buffet

minimum order of 40 guests
Fresh Bread & whipped butter

\$95pp

All buffets come with assorted dessert bars, squares, cakes & pies, sliced fresh fruit, & locally roasted coffee & assorted fine teas.

Choose 3 of the following:

Organic Greens, shaved fennel, sundried cherries, toasted pumpkins seeds with herb dressing
Classic Caesar Salad, sourdough croutons, double smoked bacon
Baby Potato salad, boiled egg, scallions, Dijon dressing
Wild rice & orzo salad, roasted butternut squash, almonds, apricot, herb dressing
Roasted Beet Salad, quinoa, arugula, Italian vinaigrette
Greek Salad, baby tomato, cucumber, olives, feta
Chefs Daily Soup

Choose 1 platter:

Italian deli platter
Prawn cocktail platter
Smoked salmon with dill cream
Assorted cheese platter

Refer to page 10 for information on the platters.

Choose 3 of the following (we recommend one beef or lamb, one chicken, one fish & one vegetarian)

Lemon & thyme roasted chicken breast in own jus
Braised lamb shanks
Giant bbq lamb kebabs, pomegranate & walnut, olives
Roasted dry aged striploin (add on live chef carving to this option for \$150)
Beef bourguignon, mushroom, haricots verts, red wine sauce
Smashed whole cornish hen, tahini, roasted grapes, chili, sesame seeds
Braised butter chicken
Grilled whole seasonal fish (ask your catering specialist what the current offering is)
Madras spiced salmon baked on cedar planks
Prawn green thai curry
Seafood medley, seasonal fish, prawns, mussels, scallops, poached in a dashi sauce
Vegan sweet potato massaman curry
Squash ravioli, toasted chestnuts, amorette biscuits, ricotta, sage
Spinach & ricotta cannelloni in a rose sauce

Accompany Dishes:

Seasonal vegetable medley
Rice pilaf
Creamy potato gratin

(Include sweet add on options)

Sweet Add Ons

\$5 pp
Pumpkin spiced mini crème brûlée
Red wine poached pears, almond cream
Mini carrot cake, walnut, chocolate
Espresso tiramisu, vanilla whipped mascarpone
Mini pavlova, lemon curd & red wine macerated berries
Chocolate mousse cups
Mini trifle, berries, sherry whipped cream
Cherry frangipane tarts

Additional items are priced as the following:

Salad \$8 pp
Main \$15 pp



BBQ Buffets

BBQ #1 "Back Yard BBQ"

\$34pp

Summer Pasta Salad

Sun dried tomato pesto, kalamata olive, diced roasted peppers, grape tomato, red onion, crumbled feta

Summer Greens

Shredded carrot, diced cucumber, grape tomato, house dressing

House Made Beef Burgers & All Beef Hot Dogs (nitrate free)

Served with assorted condiments including cheddar cheese, lettuce, tomato, onion, mayonnaise, ketchup, mustard

Fresh Fruit Platter

Assorted Dessert Squares

BBQ #2 "Taste of the Mediterranean"

\$49pp

Pita

Hummus & tzatziki

Caesar Salad

Parmesan, focaccia croutons

Greek Salad

Tomato, peppers, cucumber, red onion, feta, oregano red wine dressing

Baby Shrimp & Calamari White Bean Salad

Lemon, garlic, herbs, olive oil

Marinated Chicken Skewers

Zucchini, Pepper & Eggplant Skewers

Rice Pilaf

Greek Lemon Potatoes

Green Beans

Stewed in a garlicky tomato sauce

Sweets Table

Assorted cakes, pies, fruit tarts & fresh fruit platter

BBQ #3 "Taste of Mexico"

\$49pp

Tortilla Chips

Pico de Gallo

Tortilla Soup

Shredded chicken & lime

Summer Greens

Mango cilantro dressing

Shrimp & Ahi Tuna Cocktail

Pulled Pork, Tempura battered baja, Chipotle Chicken Tacos

Shredded iceberg lettuce, jalapeno Jack cheese, cumin spiced black beans, jalapeno peppers, roasted peppers & sautéed mushrooms, guacamole

Mexican Rice

Fresh Fruit Salad

Coconut Tres Leches Cake with Caramel

BBQ #4 "Hollyburn Holiday"

\$69pp

Garlic Bread

Summer Greens

Carrot, cucumber, tomato, radish. house vinaigrette

Caprese

Heirloom & vine ripe tomato, fior de late bocconcini, chive, basil, capers, balsamic dressing

Tabbouleh

Bulgur wheat, lemon, mint, parsley, cucumber, diced peppers

Corn on the Cobb

Basil butter

Herb Roast Potatoes

New York Steaks with Chimichurri

Cedar Planked Wild BC Salmon

Maple soy bourbon glaze

Assorted Desserts

Strawberry shortcake, mini pavlova with lemon curd & red wine macerated berries, chocolate mousse cups fresh fruit platter



Sushi

FASHION ROLLS 8pcs

Sushi Tower

Fresh wild salmon & tuna sashimi, avocado, crab, cucumber mix, masago, spicy mayo, unagi sauce

\$20

Smoky Press Salmon

Press sockeye salmon, smoke salmon, mayo, unagi sauce, masago

\$19

Hawaii Lover

Pineapple, prawn tempura, avocado, tuna tempura, spicy mayo, wasabi honey mayo, unagi sauce, masago, nori goma

\$19

Volcano Roll

Prawn tempura, spicy tuna, spicy mayo, unagi sauce

\$19

Salmon Dragon Roll

Salmon, crab meat, avocado, masago, mayo, unagi sauce

\$19

Tuna Dragon Roll

Tuna, crab meat, avocado, masago, mayo, unagi sauce

\$19

Smoky Dragon

Prawn tempura, avocado, smoke salmon, cream cheese, spicy mayo, masago

\$19

Caterpillar Roll

Salmon tempura, cucumber, avocado, mayo, unagi sauce, masago

\$17

Rainbow Roll

Crab meat, avocado, prawn, salmon, tuna, smoked salmon, masago, mayo

\$19

Tiger Roll

Crab meat, avocado, topped with four prawns, spicy mayo, masago

\$19

Kamikaze Roll

Deep fried spicy tuna, avocado, spicy mayo, unagi sauce, nori goma

\$17

TEMPURA

Prawn Tempura 6pcs

\$17

Yam Tempura 10pcs

\$17

ROLLS 8pcs

California

\$8.50

Prawn Tempura

\$9

Chicken Teriyaki

\$9

Yam Tempura

\$7

Salmon Avocado

\$9

Tuna Avocado

\$9

Spicy Tuna

\$9

Spicy Salmon

\$9

Avocado Cucumber

\$8

Cucumber

\$6

Cones 2 per order

Prawn

\$11

Spicy Salmon

\$10

Nigiri price by piece

Sockeye Salmon

\$3.50

Albacore Tuna

\$3.50

Toro

\$3.50

Ebi

\$3.50

Sushi Combination platters available, see reception platters for more information

Can't Choose? Let us pick for you!

\$12pp minimum order of 10 people, chef's selection of rolls & sashimi presented on a platter



Late Night

Minimum order 20 people

To be ordered in conjunction only with a complete meal after 9pm

Poutine Bar

\$10

Classic french fries, beef gravy (vegetable gravy available upon request), cheese curds, bacon bits & scallions

Add on protein

Grilled Chicken

\$4pp

Pulled Pork

\$6pp

Taco Bar (based on 2-3pp)

\$14pp

Pulled pork, baja fish, chipotle chicken, with all the toppings!

Pizza Bar (based on 2-3 slices pp)

\$12

Four cheese, classic pepperoni, bbq chicken, fire roasted vegetable

Skewer Bar (based on 3 pieces pp)

\$12

Peel & eat firecracker prawn skewers

Satay chicken skewers

Falafel skewers, tahini sauce

Wing Bar (based on 3-4 pieces pp)

\$14

Classic chicken wings with various toppings; salt & pepper, hot, teriyaki, bbq

Slider Bar

\$10

Beef sliders, cheddar cheese, traditional toppings

bbq chicken sliders, coleslaw, caramelized onion

spicy fried chicken sliders

(vegetarian option available upon request)

Sweets

The Late Night Cookie Monster

\$8pp

Selection of fresh baked cookies

Sweet Delectables

\$12pp

Chef's choice of mini desserts, including tarts, cakes, brownies, cookies & sliced fresh fruit

(3 pieces per person)

Minimum order 20 people



Beverages

Bottled Beverages

Domestic

Coors Light, Kokanee \$6.50

Import

Sol, Heineken, Strongbow \$7.50

Guinness \$8.50

Craft

Main St, Hazy Pale Ale \$7.50

Superflux, Dageroad \$7.50

Other

Greenhill semi-dry apple cider \$6.50

White Claw Hard Seltzer (various flavours) \$6.50

Ole (Margarita) \$6.50

Wine by the Glass

House Wine \$8

(Ask your event specialist what our current house wine offering is)

*All wine by the glass is subject to availability, please inquire at time of booking what wines we have available, however due to supply chain disruptions, if wine selection is unavailable at time of event, a wine of equal or better quality will be replaced at no extra charge.

Sparkling by the Glass

Mionetto Prosecco \$10

Mionetto Rosé Prosecco \$10

*Ask about our reserve wine list for our by the bottle options

High-Balls

Stolichnaya, Beefeater, Bacardi,

Evan Williams Bourbon, Trombo Blanco

\$8 single \$13.50 double

Premium High-Balls

Grey Goose, Glenfiddich Ryr, Hendricks,

Elijah Craig Rye, Basil Hayden Bourbon, Don Papa Rum

\$10.50 single \$16.50 double

Liqueur

Baileys \$7

Kahlua \$7

Sambucca \$7

Amaretto \$7

Cognac

Hennessy VSOP \$9

Remy Martin VSOP \$8

Scotch

Glenfiddich 12Yr \$12

Bowmore 12Yr \$15

The Balvenie 12Yr \$15

Oban 14Yr \$19

Johnnie Walker Blue Label \$39

Fruit Punch

1 gallon – 25-30 servings

Sparkling Non-Alcoholic Fruit Punch \$70

Sparkling Wine Fruit Punch \$175

Cocktails

\$15 each (charged on consumption) 1.5oz

The Classics Bar (Negroni, Old Fashioned, Boulevardier)

Martini Bar (Classic Vodka & Gin, Cosmopolitan, Lemon Drop)

Spritz Bar (Aperol spritz, French 75, Mimosa)

Summer Cocktail Bar (Classic lime margarita, Moscow Mule, Red Sangria)

Soft Drink Assortment

Coke products by the can \$3.50 each

Sparkling Mineral Water

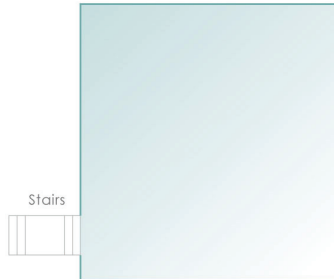
San Pelligrino \$3.00 small

\$5.50 large



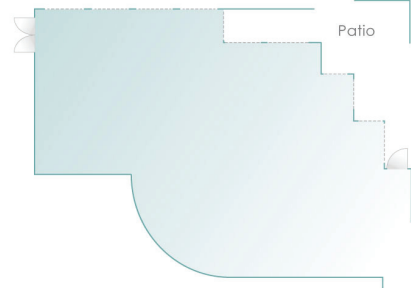
Rooms & Floorplans

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 & outdoors, that can fit the feel & 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 & 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.

Room Capacities	Committee Room	Dining Room	West Patio*
Room Dimensions	17' X 26'	1950 Sqft	39' X 34'
Theater Style	Boardroom Style Only 12 Ppl	-	80
Cocktail Reception	-	250	80
Cocktail Reception With Dancing	-	200	60
Plate Service Dinner	12	140	80
Plate Service Dinner With Dancing	-	120	60
Buffet Dinner	12	120	50
Buffet Dinner With Dancing	-	120	50

**Season Availability*

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 & beverage purchased during the event, whether host bar or cash bar, before tax & service charge. 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 & 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 as well as other events happening at the Club.

What time do we have to be out by?

Our banquet facilities are open until 1:00am Monday through Sunday. Last call for the bar is at 12:45pm.

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

Yes, our menus are very flexible & 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?

Set-up may incur an extra fee depending on the furniture usage. Labour cost for setups can range from \$150-\$750.

Do you have a dance floor in every room?

If available, our portable dance floor can be rented & 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) & member parking (decal required) of 179 spots. There is additional street parking outside the Club grounds.

Room & Audio/Visual Rentals

AUDIO VISUAL EQUIPMENT

Screen	\$60
Microphone	\$60
Digital Projector	\$175
Speaker	\$60
Flat Screen TV	\$120
Laptop	\$120
Flip Chart	\$25

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 & beverage purchased during the event, whether host bar or cash bar, before tax & 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 & 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 & on the West Patio.

3. Menu & 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 or complimentary for weddings.

7. Pricing

Menu Pricing & 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 3 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 \$500 net revenue per bar, the following labour charges will apply:

Host Bar Bartender \$30 per hour per bartender for a minimum of 4 hours (\$45 on stat holidays)

Cash Bar Bartender \$30 per hour per bartender for a minimum of 4 hours (\$45 on stat holidays)

Cashier \$30 per hour per bartender for a minimum of 4 hours (\$45 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 \$35 per 750ml wine bottle. Bottles of different sizes will be prorated.

13. Service Charges & Taxes

All menu prices are exclusive of the applicable Service Charge & tax. The Service Charge will be added to all food & beverage charges. Applicable Provincial (10% on alcoholic beverages & 7% on miscellaneous rentals) & sugary drinks & 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. If you require Club staff to assist you with decorating labour fees may apply.

16. Club Logo

Use of the Club name & 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 & untidy. Signs are strictly prohibited unless pre-approved by the Hollyburn Country Club management. Signage placement & 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 & 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 & 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.

Notes

Notes



HOLLYBURN
COUNTRY CLUB

www.hollyburncatering.com

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