



Weddings

AT HOLLYBURN



Table of Contents

<i>Welcome</i>	<i>1</i>
<i>Meet Our Team</i>	<i>2</i>
<i>Facility Features and Benefits</i>	<i>3</i>
<i>Reception Hors D'oeuvres</i>	<i>4</i>
<i>Plated Dinners</i>	<i>6</i>
<i>Buffet Dinners</i>	<i>7</i>
<i>Lunch Buffets</i>	<i>10</i>
<i>Platters</i>	<i>12</i>
<i>Rehearsal Dinner & Late Night Snacks</i>	<i>13</i>
<i>Brunch Buffets</i>	<i>14</i>
<i>Brunch Enhancements</i>	<i>15</i>
<i>Rooms & Floorplans</i>	<i>16</i>
<i>Room & Audio/Visual Rentals</i>	<i>17</i>
<i>Frequently Asked Questions</i>	<i>18</i>
<i>Catering Policies</i>	<i>19</i>
<i>Creating Your Memorable Day</i>	<i>20</i>
<i>Preferred Vendors</i>	<i>21</i>



Welcome

Brides and Grooms,

Congratulations on your recent engagement. At this exciting time in your life, we are honored you are considering Hollyburn Country Club for your wedding venue.

Set amidst the North Shore mountain in the renowned British Properties, is Hollyburn Country Club. Our warm atmosphere and spectacular views of Burrard Inlet, Mount Baker, and the Lower Mainland make Hollyburn the perfect venue for the west coast bride.

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 an 80 person ceremony or a 60 person plated dinner.

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.

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

At Hollyburn, our wedding planning team strives to deliver personalized service. From décor to menu selection, we will work with you to make sure your wedding vision is transformed into your dream wedding day.

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

Kind regards,

JAN FREEMAN

Catering Manager

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604.913.4513

PAUL BENALLICK

Executive Chef

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 Follow us on Instagram [@hollyburnevents](https://www.instagram.com/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 the list 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 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 brides and grooms.

Our gift to you

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

- Tables and chairs
- White or black table linens and napkins
- China, stemmed glassware
- Dance floor, staging for head table, podium and microphone, table numbers and stands
- Complimentary parking for guests
- Menu tasting (maximum 4 people)
- Private consultation with Wedding Planner
- Ceremony rehearsal based on availability
- Customized floor plan
- Discount on wedding related events, such as rehearsal dinner and bridal shower

Take your event to the next level

Our Wedding 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.

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 Gomaе 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 fraiche

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 & Portabella 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 sriracha aioli

Butter Poached Sidestripe

Shrimp Risotto & Parmesan Snow

* gluten free

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 dijonnaise

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

oka 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 goma 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



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 & parmigiano

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 parmigiano, 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 fraiche 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

\$57

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 Brulee

with star anise & chocolate dipped biscotti

Lemon Brulee 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 raisins, 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 Rosdown

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



Buffet Dinners

Dundarave

\$65 Per Person

Artisan Breads and Butter

SALADS - Choose Two:

Seasonal Greens

with raisins, 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, dijonaise 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 BC chevre

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, raisins 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 arrabiata, 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 raisins, 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 arrabiata sauce

PROTEINS - Choose Two:

Angus Beef Striploin

with horseradish cream and au jus

Rosstown 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.

Lunch Buffets

For groups of 10+

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 raisins & toasted pecans cider dressing

Gold Beet & Cucumber Salad

with fresh herb dressing

ENTRÉES - Choose Two:

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*



Lunch Buffets

For groups of 10+

Japanese Inspired Lunch Buffet

\$36 per person

Miso Soup

with tofu & shiitake mushroom

Cucumber & Shrimp Sunomono

rice vermicelli

Spinach Gomaе

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



Platters

FRESH FRUIT PLATTER

\$6 per person
Minimum 10 guests
an assortment of fresh fruit
add: chocolate dipped strawberries
\$46 per dozen - Minimum 2 dozen

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 kussshi 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 capiccoli, 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
Serves 40 – 50
rubbed with Hollyburn's special spice
blend, served with, butter, dijon,
horseradish and artisan rolls

NEW YORK AAA STRIPLOIN

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

TEA SANDWICHES

\$7⁹⁵ per person
Minimum order 20
Gluten Free Option \$2 extra
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

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
(3 pieces per person)
Minimum order 20 people
mini fruit tarts, cheesecake lollipops,
assorted mousse in
chocolate cups, chocolate dipped
strawberries

*Hollyburn's platters are a great
option for rehearsal dinners!*

Late Night Snacks

LATE NIGHT SNACKS

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



'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
coffee, decaffeinated coffee, assorted teas*

Hollyburn Burger Bar

\$26 per person, for groups of 10+

House Made Burgers

*6oz beef, grilled chicken or Beyond Burger
(vegan) 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

coffee, decaffeinated coffee, assorted teas

*chocolate brownies, coffee, decaffeinated coffee,
assorted teas*

Brunch 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 Brunch 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:

Beltch

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 Brunch

\$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
and bagels, toaster, cream cheese

Free Run Scrambled Eggs

with chives

Pan Roasted Nugget Potatoes

with sautéed onions & peppers

Chicken Apple Breakfast Sausage

Double Smoked Bacon or Breakfast Ham



*Hollyburn's brunch options are perfect
for a post-wedding gathering for
out of town friends and family.*

Brunch Enhancements

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

OMELETTE STATION \$10 per person

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

Chicken Apple 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 \$2²⁵ per drink

Assorted Juices \$2⁷⁵ per drink

Assorted Tea \$1⁶⁵ per tea bag

Pellegrino – *small* \$2⁵⁰ per bottle

Pellegrino – *large 750mL* \$5⁰⁰ per bottle

Hot Chocolate \$4⁰⁰ per drink

 Coffee, Decaf Coffee \$3⁷⁵ per drink

A 10 Cup Pump Station \$20 per craft

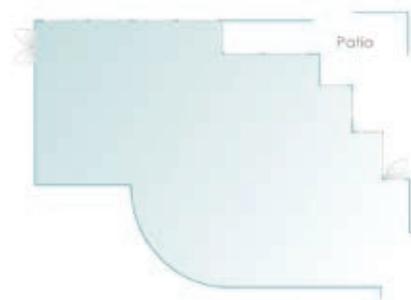
Rooms & Floorplans

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 wedding. 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.



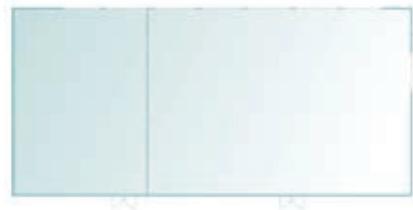
Dining Room

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 Ballroom 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	Creekside I	Creekside II	Creekside I+II	Dining Room	West Patio*
Room Dimensions	129' X 42'	28' X 33'	42' X 33'	70' X 33'	1950 Sqft	39' X 34'
Theater Style	250	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	40	60	120	140	80
Plate Service Dinner With Dancing	250	30	40	100	120	60
Buffet Dinner	250	30	50	120	120	50
Buffet Dinner With Dancing	250	20	40	120	120	50

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

**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

ADDITIONAL RENTALS AND SERVICES

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

Frequently Asked Questions

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

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

Can I hold both the ceremony and reception here?

Yes, you can hold both the wedding and reception at the Club.

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 wedding/reception determines when you can set up. Generally if it is an evening reception we give you the duration of the day for 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.

How much is the cake cutting fee? Will there still be a fee if we have a cupcake tower/candy buffet and/or if we cut the cake ourselves?

The cake cutting fee is \$1.00 per person. You may cut your own cake at no additional fee. Yes, we do allow a cupcake tower or candy buffet at no additional cost.

Is a menu tasting complimentary?

Once you have confirmed your wedding with us, we do offer complimentary menu tasting. Please ask our wedding planner for more details.

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?

Our portable dance floor can be assembled for any room you book. Subject to availability.

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.

How much does it cost to hold my wedding at Hollyburn Country Club?

The cost of a wedding varies depending on the number of people attending and the food/ beverage selected. Please inquire with the Catering Department for rental fees/food and beverage prices. The Catering Department can be reached by e-mail: catering@hollyburn.org.



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 \$20.00 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.

Creating Your Memorable Day

Every wedding, no matter how large or small, involves many details to be considered. To make planning yours easier, we have compiled this list of wedding services you may not have considered in the excitement of creating your special day. Of course, our dedicated event managers are on hand to answer any other questions or concerns you may have about your ceremony or reception.

SEATING ARRANGEMENTS AND ROOM SET-UP

Most of our wedding sites can be set up to match your plans. We offer flexible seating.

DANCE FLOOR AND STAGES

These are fully mobile and adaptable to your specifications.

OUR UNIQUE CEREMONY LOCATION

The West Patio with its panoramic views of downtown Vancouver and ocean views are truly spectacular. Our patio is perfectly suited for a 80 people theatre style or cocktail reception for up to 80 for either day or evening events.

EVENTS OF THE DAY

From traditional to your own unique vision, allow your wedding planner to assist you in deciding the flow of your day.

AUDIO/VISUAL

We are happy to arrange for any additional AV equipment that you may require through an AV company. You are also welcome to bring in your own equipment.

PHOTOGRAPHY & FLORIST

To make your decisions easier, we have compiled a list of suggested vendors for all of your wedding needs.

WEDDING MENUS/BUFFETS

From an afternoon cocktail and hors d'oeuvres reception to a formal sit down affair or a Sunday brunch buffet, Hollyburn Country Club offers an exceptional selection of options and amenities. Allow our experienced chefs to help you create a menu perfectly suited to your taste and style. Each of our menus can also be adapted to meet any dietary preferences or special requests.

As an added touch, all wedding packages include the following amenities:

- Professional banquet captain to ensure your day is perfect
- Complete menu tasting, to assist in the planning process
- Bartender fees, whether you choose specific drinks or open bar
- Room rental and set-up fees
- Complimentary dance floor to dance the night away
- Staging for Band or DJ for the perfect set up
- Specialized wedding planner on hand at all times to ensure that no detail is overlooked

If you're ready to begin creating your dream wedding package, please contact us today.

Wedding Consultation Process

1. Consultation

One of our event planner will contact you to gather all of the necessary information we require. We want to understand your visions, what you love to eat, if your family has any allergies or special dietary requirements and much more. We recommend that you have a venue booked, or tentatively booked, as our quotes do change depending on the location.

2. Proposal

We take a good look at your event requirements to create the best proposal possible for your wedding day. We understand there are many decisions to make for your wedding day, and we are always very transparent with our proposals, to make sure you won't be surprised with extra costs closer to your special day. An event order will be sent over to you to review.

3. Follow Ups

The same event planner will follow up with a meeting or phone call to go over all of the proposal details with you. Any questions can and will be answered. At this point we create a revised event proposal for you.

4. Booking Confirmation

A signed contract and deposit is obtained. From that point forward the date in our calendar is reserved for your wedding. We are excited to work with you on your special day!

5. The Tasting

We feel this is the most important part. We invite you to taste some of the menu items that were included and recommended in your event order. We talk about your wedding in more detail, and share our love of food with you.

6. Four weeks Pior to Your Big Day

During the time leading up to your wedding we welcome emails, calls, and meetings to ensure all of the elements of your event are lining up correctly – as well as keeping us up to date with your RSVPs. At the one-month-out point, we schedule and intensive meeting at the Club to go over all of our guest service questions and to help give you and your family peace of mind leading up to your big day.

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

Vancouver Flower Wall
www.flowerwallvancouver.com

DJ SERVICES

Ed Lee Music
www.edleemusic.com

Garry Robertson DJ Entertainment
www.grmusic.com

Girl on Wax Events
www.girlonwax.com

Jordan Zwicker Entertainment
www.jzentertainment.ca

FLOWERS

Limelight
www.limelightfloraldesign.com

The Flower Monologues
www.theflowermonologues.com

West Van Florist
www.westvancouverflorists.com

PHOTOGRAPHERS

Beautiful Life Studio
www.beautifullifestudios.com

Belluxe Photography
www.belluxephotography.com

Collective You
www.thecollectiveyou.com

WEDDING PLANNER/ DAY OF COORDINATION

Aly Armstrong Events
www.alyarmstrongevents.com

Epic Events
www.epicevents.ca





HOLLYBURN
COUNTRY CLUB

www.hollyburncatering.com

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