



Pitt Meadows Golf Club

Holiday Catering 2024/2025

Book your private party for a group of 50 up to 180 colleagues, staff members, family or friends to celebrate the holiday season with you at Pitt Meadows Golf Club.

We are catering to private groups in our festively decorated Restaurant and member lounges, from 5pm daily through November and until Christmas.

Minimum 50 guests, maximum 180.



Beverages

We offer a range of bar options from a host bar or drink tickets, to a cash bar. Our banquet bar is fully equipped with premium liquors, various liqueurs for specialty cocktails and a wide range of craft beers available for you and your guests. Prices for house liquor, wine and beer are listed below. Please contact our Event Director for a full list of pricing for premium and other beverages.

Non-Alcoholic Beverages

Pop \$4

Juice \$4

Bottle Sparkling Juice \$16

Custom Signature Cocktails

Available on request



Alcoholic Beverages

Domestic Draught Beer \$7-8

Domestic Bottled Beer \$7-8

Mixed Drinks \$7-8

House Red or White (6 oz glass) \$10

Bottles 750ml

White Wine

Red Rooster Pinot Gris, BC \$40

Frind Big White, BC \$40

Gray Monk Pinot Gris, BC \$45

Tinhorn Creek Chardonnay, BC \$44

Red Wine

Red Rooster Cabernet Merlot, BC \$40

Frind Big Red, BC \$44

Gray Monk Odyssey Cab Sauv, BC \$50

Tinhorn Creek Cab Franc, BC \$50

Rose

Sandhill Rose \$47

Sparkling

Frind Brut, BC \$49

*Signature drinks available on request

All prices are plus tax & gratuity



Canapé Menu

Minimum five dozen per selection

Cold Canapes \$38 per dozen

Ahi Tuna Tataki on sesame wonton crisps, truffle aioli
Smoked Salmon, toasted rye bread, herb cream cheese, pickled shallots, dill
Eggplant Caponata, multigrain crostini, feta crumble
Prosciutto & Melon, fresh herbs, olive oil, balsamic
Beef Carpaccio, french baguette crustini, garlic aioli, basil oil, balsamic,
parmesan

Hot Hors D Oeuvres \$40 per dozen

Crispy Vegetarian Spring rolls, sweet chili dip
Mini Vegetarian Samosas, mango chutney
Chicken Satay, spicy peanut sauce, crispy onions, cilantro
Grilled Beef Skewers, serrano & honey, scallions

Premium Hot Hors D Oeuvres \$44 per dozen

Bacon Wrapped Scallops, maple black pepper glaze
Grilled Prawn Skewers, almond pesto
Mini Wild Salmon Cake Bites, sundried tomato & basil aioli
Truffle & Mushroom Arancini, tomato roasted garlic dip
Lamb Popsicle, mint sauce

All prices are plus tax & gratuity.

Brunch Buffet



\$56 / PERSON (MIN. 75 PEOPLE)

PLUS TAX & GRATUITY

Fresh Baked, Croissants, Danish, Galettes or Pastries and Muffins

Smoked Salmon Mini Bagels, herb cream cheese, pickled onions, capers, dill

Honey Almond Granola Parfaits, Greek yogurt, fresh berries, house made granola

Vegan Mango Pudding, coconut milk & chia seeds

Caesar Salad

Chopped Salad, hearts of romaine, hard boiled eggs, roma tomatoes, blue cheese crumble, bacon, green goddess dressing

Fruit Platter, fresh seasonal fruit

Veggie & Assorted Dip Platter

Eggs Benedict, classic, blackstone, florentine

Buttermilk Pancakes, strawberry sauce, pure maple syrup


Maple Bacon, Sausage

Mini Ham & Cheese Quiche & Mini Spinach, Mushroom Cheese Quiche

Smashed Fried Potatoes, caramelized onions, roasted tomatoes & scallions

Slow Roast Beef Top Sirloin, Chef carved, chimichurri, horseradish sauce & mustards

Selection of Mini Dessert Bites, chocolate mousse, warm sticky toffee pudding, fruit tarts & assorted cakes



Buffet Dinner



\$70 / PERSON (MIN. 75 PEOPLE)
PLUS TAX & GRATUITY

(Choose 4 of the following)

Tender Winter Mixed Greens, citrus vinaigrette, cucumber, fresh berries, roma tomatoes

Pasta Salad, sundried tomato, olives, fire roasted red peppers, pesto aioli

Grilled Marinated Vegetables, fresh basil, house balsamic dressing

Roasted Beet Salad, arugula, pickled onions, crumbled goat cheese, toasted walnuts, beet reduction & crema di balsamico

Kale & Quinoa Salad, raisins, pumpkin seeds, hemp hearts, citrus vinaigrette

Christmas Spice Yukon Gold Potato Salad, green onions, hard boiled eggs, cranberries

Spinach Salad, maple candied bacon, crispy onions, fig balsamic, blue cheese crumble

Classic Caesar Salad, chopped hearts of romaine, focaccia croutons, parmesan

Mains (choose 2 of the following)

Slow Roast Beef, top sirloin, natural jus, chef mixed mushrooms, crispy onions

Herb Roasted Chicken, whole grain mustard & tarragon sauce

Grilled Salmon Medallions, citrus butter sauce, popped cappers, pickled onions, fresh dill

Roast Turkey, brioche sage stuffing, pan gravy, house cranberry sauce

Thai Yellow Curried Vegetables, crispy fried tofu, green onions, cilantro

Beer Braised Boneless Beef Short Rib, roasted root vegetables, pearl onions



Buffet Dinner Continued ...

Pastas (choose 1 of the following)

Truffle Mushroom Ravioli, fresh basil & garlic cream, blistered grape tomatoes

Spinach & Ricotta Cannelloni, tomato pomodoro, bechamel, parmesan

Rigatoni Pasta Romesco, crumbled goat cheese, arugula

Vegetarian Lasagna, grilled marinate vegetables, spinach, mushrooms, tomato sauce, mozzarella

Potato Gnocchi & Roasted Butternut Squash, brown butter rose sauce, sage, toasted walnuts, parmesan

Vegetables & Sides (choose 2 of the following)

Roasted Brussel Sprouts & Seasonal Vegetables, garlic & herb butter

Grilled Marinated Vegetables, balsamic glaze, fresh basil olive oil

Smashed Potatoes, buttermilk & chives

Roasted Baby Potatoes, scallions, caramelized onions, blistered tomatoes

Five Grain Rice Pilaf, cranberries, fresh herbs & roasted brussel sprouts

Coconut Jasmine Rice, star anise, bay leaves

Desserts

Chef's Selection of Mini Dessert Bites, warm sticky toffee pudding, chocolate mousse, cannoli & assorted cheesecakes

Buffet Enhancements

Chef Attended Carving Station + \$300

Upgrade Roast Beef to Striploin + \$14, Prime Rib + \$19

Add on an Additional Main Course + \$12

Add on Prawns & Scallops to Salmon Main + \$14

PLUS TAX & GRATUITY

Winter Plated Set Menu

\$70 / PERSON (MAX 65 PEOPLE)

PLUS TAX & GRATUITY

To Start (choose 1 of the following)

Spiced Butternut Squash Bisque, creme fraiche toasted pumpkin seeds

Wild Salmon Cakes, sundried tomato & chipotle aioli

House Cured Grav Lax, pickled onion, shaved cucumber, fennel & dill salad

Maple Smoked Duck Breast, apple butter lettuce salad, candied walnuts

Roasted Beet Salad, burrata cheese, arugula, citrus vinaigrette

Mains (choose 2 of the following)

Final numbers due 3 business days in advance

Grilled New York Steak, smashed potatoes, seasonal vegetables, crispy onions, bourbon peppercorn demi

Garlic Sauteed Prawns and Scallops, forest mushroom risotto, fresh basil

Roast Turkey Dinner, brioche sage stuffing, seasonal vegetables, smashed potatoes, pan gravy

Grilled Salmon Fillet, macadamia nut & maple butter, steamed broccolini, crispy shallots, scallions

Spinach & Ricotta Cannelloni, bechamel, pomodoro sauce, parmesan

Roasted Cauliflower, pumpkin seeds, turmeric spread, butternut squash puree & crispy chickpeas

Desserts (choose 1 of the following)

Vanilla Crème Brule

Chocolate Lava Cake

Tiramisu

New York Cheesecake with Strawberry Compote

Late Night Eats



MINIMUM 50 ORDERS

Mac & Cheese Bar \$15 per person

House Made Macaroni and Cheese topped with toasted breadcrumb
Selection of toppings, on the side, bacon, chorizo, green onions, pickled jalapeno

Slider Bar \$16 per person (choose one of the following)

Grilled Beef Sliders, cheddar cheese, secret sauce, brioche bun, pickle

Pulled Pork Sliders, house bbq sauce, tangy slaw, brioche bun

Taco Stand \$16 per person (choose one of the following)

Chimichurri Marinated Steak, Chili Prawns, Pulled Chipotle Chicken

Flour tortillas, pico de gallo, guacamole, tangy slaw, chipotle aioli, lime, cilantro, hot sauce

Chicken Wings \$17 per person (choose two of the following flavors)

Red Hot, Teriyaki, Honey Garlic, BBQ, Garlic Ginger

Ranch & blue cheese dip

Flatbreads \$15 per person

Selection of house baked flatbreads, pepperoni & cheese, ham & pineapple, vegetarian, margherita

Poutine \$14 per person

Cheese curds & gravy over fries

Selection of toppings on the side, green onion & bacon

PLUS TAX & GRATUITY



Contact Us

Our Team is here to help you plan your holiday celebration.

- **Min 50 guests, maximum 180**
- **Festive décor included**
- **8 guests per table in Banquet Room**
- **Brunch & Dinner events currently available**

Contact: Sheena Maestri

Assistant Food & Beverage & Event Manager

604-465-5431 ext. 272 Email: smaestri@pittmeadowsgolf.com



Notes & Questions



— EST. 1963 —
PITT MEADOWS
GOLF CLUB

