



FAIRWINDS

BANQUETS

2010

Banquets

Planning an event can be stressful. Arranging your banquet at Fairwinds means a stress free day. We offers an exceptional banquet room, professional staff and a variety of menu options. No matter what the occasion is, Fairwinds will make your event an unforgettable one, offering a variety of enticing menu options, the beautiful, bright Arbutus Room and our large outdoor patio overlooking the ninth hole.

Arbutus Room

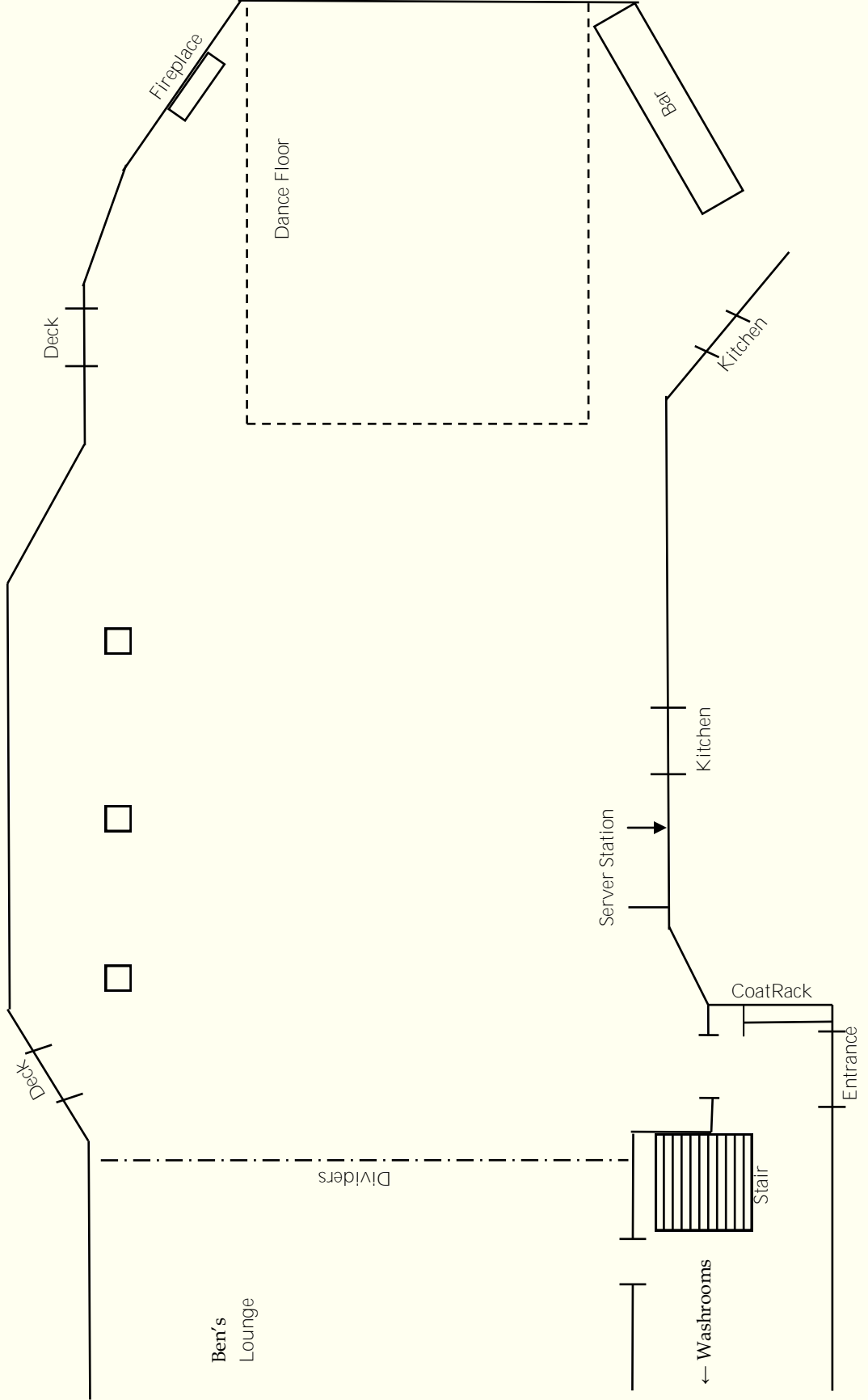
The Arbutus Room, located upstairs of the Fairwinds Golf Club, is a spacious room that can accommodate up to 130 people. Decorated with a cozy fireplace and large windows, this room can create a cozy, inviting atmosphere for a morning event or evening affair. With a built in dance floor and full service bar, this room works for any occasion.

Some of the Events we host

- Christmas Party
- Birthday Party
- Celebration of Life
- Graduation / Anniversary
- Corporate Events
- Reunions



Fairwinds Clubhouse - Arbutus Room



MENUS

LUNCH

BBQ STEAK BUFFET

\$ 21.95 per person *(Min. 30 people)**

6oz. New York Steak topped with sautéed Mushrooms & Onions
Artisan Breads & Whipped Butter
Home Style Potato Salad with Dijon Vinaigrette
Classic Caesar Salad with Asiago Cheese & Home Style Croutons
Organic Mixed Baby Greens, Fresh Cucumber & Vine Tomatoes with Balsamic & Olive Oil Vinaigrette
Assorted Homemade Dessert Bars & Fresh Fruit
Guatemalan Coffee & Leaf Tea

WEST COAST BUFFET

\$ 19.95 per person *(Min. 30 people)**

Wild Salmon Filet baked with Honey & Fresh Herb Glaze
Artisan Breads & Whipped Butter
Wild Rice Pilaf
Steamed & Buttered Seasonal Vegetables
Greek Pasta Salad with Artichokes, Sun Dried Tomatoes, Kalamata Olives & Feta Cheese
Classic Caesar Salad with Asiago Cheese & Home Style Croutons
Spinach Salad with Smoked Bacon, Button Mushrooms, Hard Boiled Egg & Grainy Dijon Dressing
Assorted Homemade Dessert Bars & Fresh Fruit
Guatemalan Coffee & Leaf Tea

BBQ CHICKEN BUFFET

\$ 17.95 per person *(Min. 30 people)**

Roasted BBQ Chicken
Artisan Breads & Whipped Butter
Home Style Potato Salad with Dijon Vinaigrette
Thai Noodle Salad with Fresh Julienne Vegetables & a Mildly Spicy Dressing
Classic Caesar Salad with Asiago Cheese & Home Style Croutons
Organic Mixed Baby Greens, Fresh Cucumber & Vine Tomatoes with Balsamic & Olive Oil Vinaigrette
Assorted Homemade Dessert Bars & Fresh Fruit
Guatemalan Coffee & Leaf Tea

BURGER BBQ BUFFET

\$ 15.00 per person *(Min. 30 people)**

Chicken, Beef and Portabella Mushroom Burgers
Trimmings include Kaisers & Market Greens
Home Style Potato Salad with Dijon Vinaigrette
Assorted dessert squares & Fresh Fruit
Guatemalan Coffee & Leaf Tea

*applicable taxes and service charge apply

DINNER

FAIRWINDS CLASSIC DINNER BUFFET

(Min. 35 people)

Artisan Breads & Whipped Butter

Choose three of the following:

- Organic Mixed Baby Greens, Fresh Cucumber & Vine Tomatoes with Balsamic & Olive Oil Vinaigrette
- Classic Caesar Salad with Asiago Cheese & Home Style Croutons
- Mediterranean Salad with Feta Oregano Dressing
- Spinach Salad with Smoked Bacon, Button Mushrooms, Hard Boiled Egg & Grainy Dijon Dressing
- Home Style Potato Salad with Dijon Vinaigrette
- Greek Pasta Salad with Artichokes, Sun Dried Tomatoes, Kalamata Olives & Feta Cheese
- White Wine Vinegar & Herbed Olive Oil Marinated Mushroom Salad

Choose one of the following:

- Braised Chicken with Tomatoes, Feta Cheese & Kalamata Olives in a White Cream Sauce
- Grilled Chicken Breast with Wild Mushroom Ragu & Truffle Oil
- West Coast Mussels & Clams braised with Red Thai Curry Sauce
- Chorizo & Chicken Penne Pasta with a Pesto Cream Sauce
- Baked Wild Salmon Fillet with Lemon Caper Dill Sauce
- Wild Salmon Fillet baked with Honey & Dill Glaze

Choose two of the following:

- Yukon Gold Garlic Mashed Potatoes
- Yukon Gold Oven Roasted Potatoes
- Wild Rice Pilaf
- Steamed & Buttered Seasonal Vegetables
- Broccoli & Cauliflower Gratin
- Fresh B.C. Corn on the Cob (*Seasonal*)

Choose one of the following:

- Roasted Herb Crusted Pork Loin with a Fruit Chutney & Dijon Jus \$28.95 per person
- Slow Roasted Beef with Traditional Au Jus & Freshly Baked Yorkshire Puddings \$30.95 per person
- 6oz. New York Steak with sautéed Mushrooms & Onions \$32.95 per person
- Slow Roasted Leg of Lamb with Mission Fig Demi Glaze & Mint Jelly \$34.95 per person
- Prime Rib with Traditional Au Jus & Freshly Baked Yorkshire Puddings \$39.95 per person

Home Style Dessert Selections including Seasonal Fresh Fruit Display
Guatemalan Coffee & Leaf Tea

HOT & COLD HORS D'OEUVRES

Vegetarian Samosas with Fruit Chutney

Spinach & Mushroom Quiche

Smoked Salmon & Leek Quiche

Tomato & Basil Bruschetta

Duck & Pistachio Pâté on Crackers

Spinach & Grape Tomato Cucumber Bites

\$25 per dozen

Bacon Wrapped Scallops

Tandoori Chicken Skewers with Fruit Chutney

Caramelized Onion & Brie Cheese Crostini

Korean Beef Satays with Hoisin Glaze

Strawberry & Camembert Wedges

Smoked Salmon & Cream Cheese Mini Wraps

Smoked Salmon with Capers &

Dill Cream Cheese on Baguette

Crab & Artichoke Croustades

\$30 per dozen

Crab Cakes with Roasted Red Pepper Aioli

Lamb Satay with Mint Yogurt

Creole Prawn Skewers

West Coast Mussels with Red Thai Curry

Chilled Tiger Prawns with Cucumber Lemon Salsa

West Coast Oysters with Lemon Essence

\$35 per dozen

PLATTER APPETIZERS

(Prices per platter)

Assorted Deli Meats & Pickles with Artisan Rolls \$125

Crudités & Dip \$75

Assorted ¼ Sandwiches \$95

Fresh Fruit Platter \$110

Cheese Board & Crackers \$145

Hummus, Olive Tapenade & Tzatziki with \$105

Armenian Flatbread

Whipped Goat Cheese & Armenian Flatbread \$85

Spinach & Artichoke Dip \$75

California Rolls \$120

Chef's Dessert Platter \$110

Smoked Salmon with Rye Bread, Red Onion, Capers & Lemon \$165

Assorted West Coast Seafood Platter Market Price

Please Note:

- ◆ For hot and cold hors d'oeuvres, a minimum order of 3 dozen of any selection is required.
- ◆ Each platter appetizer is suitable for approximately 25 guests.



Prices subject to applicable taxes and 15% service charge

BEVERAGE SELECTION

Domestic House	Glass	4.56	4.78
	Bottle	20.00	
Import House	Glass	4.78	5.00
	Bottle	22.00	
House Champagne	Bottle	21.00	
Red Wines (by the Bottle)			
Jackson Triggs Pinot Noir		23.00	
Mezzamondo Negroamaro		24.00	
Wolf Blass Eaglehawk Shiraz		25.00	
Inniskillan Cabernet Sauvignon		27.00	
Wolf Blass Red Label Cabernet Merlot		30.00	
Penfolds Koonunga Hill Shiraz Cabernet		35.00	
Toasted Head Merlot		36.00	
White Wines (by the Bottle)			
Jackson Triggs Sauvignon Blanc		23.00	
Gabbiano Pinot Grigio		24.00	
Wolf Blass Eaglehawk Chardonnay		25.00	
Wolf Blass Red Label Unwooded Chardonnay		28.00	
Louis Latour L'Ardeche Chardonnay		30.00	
Sumac Ridge Gerwurztraminer		30.00	
Zed Sauvignon Blanc		33.00	
Bubbly (by the Bottle)			
Yellowglen Pink Sparkling		25.00	
Seaview Brut		26.00	
Sumac Ridge Stellar Jay Brut		52.00	

Domestic Beer	Bottle	4.56	4.78
Import Beer	Bottle	5.00	5.43
Ciders & Coolers	Bottle	5.00	5.43
Bar Brand Liquor	One Ounce	4.56	4.78
Premium Liquor	One Ounce	5.21	5.65
Martinis	Two Ounces	7.82	8.26
Pop	Glass	1.66	1.91
Juice & Non-Alcoholic Cocktails	Glass	2.62	2.85
Bottled Water	Bottle	1.91	2.38

(Each bowl serves approximately 25 guests)	
Alcoholic Fruit Punch	95.00
Non-Alcoholic Fruit Punch	50.00

Please Note:

- ◆ A complimentary bartender is provided for both cash and host bars with a minimum of \$300 in bar sales, or a charge of \$20.00 an hour for a minimum of 4 hours will be applied.
- ◆ All bar prices are subject to applicable taxes. Host bars are subject to a 15% service charge.
- ◆ Reserve Wine List available up-



Prices subject to applicable taxes and 15% service charge



AUDIO VISUAL EQUIPMENT

The following equipment is available for use during your meeting

Television & VCR	\$ 30.00
LCD Projector	\$250.00
Overhead Projector	\$ 25.00
Microphone & Podium	\$ 10.00
Flipchart	\$ 10.00
Viewing Screen (included with projector rental)	

Subject to applicable taxes

For more information or to book your event at Fairwinds, contact:

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