

Soup & Assorted Sandwiches \$8.75/person:

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|---|---|--|---|
| <input type="checkbox"/> Tomato Basil | <input type="checkbox"/> French Onion | <input type="checkbox"/> Mushroom Medley | <input type="checkbox"/> Chicken Corn Chowder |
| <input type="checkbox"/> Turkey Noodle | <input type="checkbox"/> Beef Vegetable | <input type="checkbox"/> Hamburger Rice | <input type="checkbox"/> Clam Chowder |
| <input type="checkbox"/> Add Second Soup \$1.50/person | | <input type="checkbox"/> Add Salads for \$1.75/person | |
| <input type="checkbox"/> Garden Salad | <input type="checkbox"/> Greek | <input type="checkbox"/> Potato | <input type="checkbox"/> Cucumber |
| <input type="checkbox"/> Caesar | <input type="checkbox"/> Spinach | <input type="checkbox"/> Pasta | <input type="checkbox"/> No Mayo Potato Salad |

Chili & Bun \$6.25/person

Add Tossed, Caesar, Fries or Onion Rings \$2.00/per person

Homestyle Stew & Bun \$6.75

Add Tossed, Caesar, Fries or Onion Rings \$2.00/per person

Homestyle Meatloaf \$8.95/person: Includes Tossed & Potato Salad.

Add Fries or Onion Rings \$2.00/person

Stir Fry \$13.95

Beef Chicken Vegetarian

Seafood Add \$1.75/person
With Noodles & Rice.

Braised Sirloin Tips \$13.95

With Noodles or Rice in Mushroom Gravy

Taco & Fajita Bar \$12.95: Beef, Chicken or Vegetable Fajitas, Refried Beans, Rice, Tossed Salad, Coleslaw, Salsa, Sour Cream Soft & Hard Taco Shells

For Shrimp Fajitas add: \$1.50/person

*** Desserts**

Assorted Sheet Cake & Squares are included.

Add Additional Dessert: \$1.75/person

Assorted Pie

Assorted Cheese Cake

The luncheon selection includes Tea and Coffee.

#3 BUFFET SELECTION

Serving Times:

Until:

For each additional meat selection please add \$2.95 to the highest priced item.

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| <input type="checkbox"/> Prime Rib | \$26.95/person |
| <input type="checkbox"/> Roast Beef | \$21.95/person |
| <input type="checkbox"/> Ham | \$20.95/person |
| <input type="checkbox"/> Traditional Turkey Dinner & Stuffing | \$20.95/person |
| <input type="checkbox"/> Stuffed Porkloin | \$20.95/person |
| <input type="checkbox"/> Chicken & Ribs | \$23.95/person |
| <input type="checkbox"/> Steak | \$20.95/person |
| <input type="checkbox"/> Steak & Mushrooms | \$23.95/person |
| <input type="checkbox"/> Steak & Prawns | \$25.95/person |
| <input type="checkbox"/> Salmon | \$23.95/person |
| <input type="checkbox"/> Fried Chicken | \$16.95/person |
| <input type="checkbox"/> Crab or Lobster Available at Market Price. | |

Choice of TWO Salads:

- Garden Salad Greek Potato Cucumber
 Caesar Spinach Pasta No Mayo Potato Salad

Choice of ONE Starch:

- Whipped Mashed Potatoes Rosemary & Garlic Roast Potatoes
 Garlic Mashed Potatoes Rice Pilaf
 Scalloped Potatoes Vegetable Steamed Rice
 Baked Potatoes Fries & Onion Rings

Choice of ONE Enhancer:

- Add additional Enhancer \$2.25/per person
 Perogies Veggy Stir Fry
 Cabbage Rolls Alferdo
 Pot Stickers Lasagna

Choice of TWO Vegetables:

- Vegetable Medley Broccoli & Cauliflower w/ Cheese Sauce
 Peaches & Cream Corn Seasonal Vegetables
 Glazed Baby Carrots Peas

Dessert:

- Assorted Sheet Cake & Squares Included.

All Dinner Selections include Buns and Whipped Butter, Coffee & Tea.

#4 MIDNIGHT LUNCH

Serving Times:

Until:

- Cold Plate Lunch \$4.75/person: Buns, Assorted Meats, Cheese, Pickle Platter, Finger Desserts, coffee & tea.

#5 PLATTERS

Serving Times:

Until:

- Assorted Bunwich \$3.75/person
 Assorted Sandwich \$4.50/person
 Croissantwich \$4.50/person
 Exotic Wraps \$5.25/person Chicken Crisps, Seafood
 Combo Sand, Wrap, etc. \$5.00/person
 Cheese Platter \$2.25/person Accompanied with Assorted Crackers
 Gourmet Cheese Platter Market Price
 Meat & Deli Tray \$2.00/person
 Meat & Cheese Combo \$2.75/person
 Artichoke & Brushetta \$1.75/person Served on a Toasted Baguette
 Spinach Dip \$1.50/person Served with Pita Bread
 Pate Platter \$1.25/person Accompanied with Assorted Crackers
 Vegetable Tray \$1.25/person Accompanied with a Variety of Dips
 Pickle Platter \$0.75/person Accompanied with Assorted Crackers
 Fruit Platter \$2.00/person Accompanied with Cottage Cheese
 Dessert Platter \$1.75/person Assortment of Squares & Small Desserts

- Baked Goods **\$20.00/Dozen** Bagels, Muffins, Danish, Croissants, Donuts, Cookies
- Mixed Hor D' oeuvres **\$6.75/person** Dry Ribs, Wings, Pot Stickers, Spring Rolls, Asst. Vegetables
- Party Hor D' oeuvres **\$18.95/person** Mashed Potato Martini, Shrimp Shooters, Deviled Eggs, Chicken Satay, Salmon with Capers

#6 PUNCH / BEVERAGES	Serving Times:	Until:
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| <input type="checkbox"/> Energy Drinks | \$3.75 | <input type="checkbox"/> Non-Alcoholic Punch | \$1.75/per person |
| <input type="checkbox"/> Bottled Pop | \$2.25 | <input type="checkbox"/> Champagne Punch | \$2.75/per person |
| <input type="checkbox"/> Bottled Water | \$2.00 | <input type="checkbox"/> Sangria | \$3.75/per person |
| <input type="checkbox"/> Bottled Juice | \$2.75 | <input type="checkbox"/> Please provide # of guests punch is required for. | |
| <input type="checkbox"/> Fountain Pop | \$1.75 | <input type="checkbox"/> Alcohol Beverage Tickets \$4.75/per ticket | |

Add 1 Bottle of White & 1 Bottle of Red per table **\$44.00 for Both**
(Please inquire as to the brands available. Special requests may be considered depending on availability.)

Add 1 Bottle of Wine RED or WHITE **\$22.00**

Corkage **\$3.00/per bottle**
 If you are considering bringing in your own speciality wine a corkage charge will apply.

#7 BAR SERVICE

- Host Bar
 Cash Bar
 Drink Tickets
 Other

Cash Bar: guests are responsible for ordering and paying for their own drinks.
Host Bar: recommended when a company or individual is hosting the event and is therefore paying for all of the groups beverages. The charge will reflect the actual number of drinks consumed to be charged to the host at cash bar prices.
Tickets: are provided to the organizer for them to distribute and the organization is charged for the tickets accordingly.

Please indicate the service in each area you require for your event:

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|---------------|-----------------------------------|----------------------------------|-------------------------------|
| LOUNGE | <input type="checkbox"/> Host Bar | <input type="checkbox"/> Tickets | <input type="checkbox"/> Cash |
| KIOSK | <input type="checkbox"/> Host Bar | <input type="checkbox"/> Tickets | <input type="checkbox"/> Cash |
| BEVERAGE CART | <input type="checkbox"/> Host Bar | <input type="checkbox"/> Tickets | <input type="checkbox"/> Cash |

NOTE: GST, HST AND GRATUITY ARE NOT INCLUDED IN THE ABOVE PRICES. RESPECTFULLY, A CUSTOMARY GRATUITY OF 15% WILL BE APPLIED TO ALL FOOD & BEVERAGE.
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Inclément weather: All banquet events will be go ahead rain or shine. If Lake Point Golf & Country Club deems the weather unacceptable for golf a full refund will be issued, or a new date will be set for the tournament.

Contact Information:
 Food & Beverage Manager - Melinda Ramberg 250-785-5566 Extension 30
 Cell #: 250-261-9313

For further Information regarding your Tournament Package please contact:
 Head Pro - Ryan Vaughan 250-785-5566 Extention 21
 General Manager - Doug Ford 250-785-5566 Extention 29

SPECIAL REQUESTS: Food Allergies
 Separate meals can be prepared for participants with allergies. Please provide individuals name(s) and their specific allergy:

TERMS & CONDITIONS
FOOD & BEVERAGE SERVICE

* All bookings are considered tentative until all of the following has been received from the client.

(1) A signed copy of these Catering Policies, and a Credit Card Number.

Our facility can seat up to 150 guests, buffets require a minimum of 20.

Menu prices are guaranteed for 60 days prior to the function date.

A guaranteed number of guests are required 72 hours prior to the function. In the event no guarantee is received, the original contracted number will be charged or the actual number of guests served, whichever is greater. The guaranteed number is not subject to reduction within 72 hours. Lakepoint will prepare 5% over the guaranteed number up to the maximum capacity of the room.

No food or beverage will be permitted to be brought in or removed from the clubhouse with the expectation of wedding and specialty cakes.

Should guests attending a function have any special dietary requests or food allergies, the catering department must be notified at least 72 hours in advance with names of the guests and catering needs, management will make the necessary arrangements to accommodate the requests.

Lakepoint utilizes many different ingredients in menu items and there will be products that may contain nuts, dairy and/or soy products and the like, and the course will not be liable for the guests' allergic reactions resulting from partaking in the food items served at any food and beverage outlets and/or functions being held at Lakepoint Golf & Country Club.

The provincial liquor act prohibits licensees from allowing any individual or group to provide their own alcoholic beverages from an outside source. Any other alcohol found on the premises will be confiscated.

Lakepoint Golf & Country Club staff must be present at all the functions. Events where bar sales do not reach \$300.00; a \$20.00 per hour, per bartender charge will be applied to the final invoice.

All guests must vacate Lakepoint property one half hour after bar closure or at the function closing time that is stated on the Banquet Event Order.

Lakepoint reserves the right to inspect and monitor all functions and to discontinue service to some or all guests in the event of violation of Lakepoint's policies or Provincial law. Smoking is prohibited within the clubhouse and the deck will have designated areas only.

The use of nails, staples and tacks on function room walls is not permitted. The use of confetti or rice is not permitted inside or on the grounds. In the event of confetti being used a labor charge will be assessed to cover clean up costs.

The Convener and Guarantor are responsible for any damage to the premises or property by their guests or independent contractors. In the event of damage, replacement or repair charges will be applied.

Lakepoint will not accept responsibility for any items brought onto Lakepoint property, or any items left behind following the event. Personal effects must be removed from Lakepoint property at the end of each event unless prior arrangements have been made with management.

Items left on Lakepoint property are at owner's risk.

Prices are subject to change without notice.

Shuttle Services are recommended and the responsibility of the host which should be booked well in advance.

I HAVE READ AND AGREE TO THE ABOVE TERMS AND CONDITIONS.

Signature:

Print:

Date:

Please sign, date and return via: fax (250-785-1587) or email (food&beverage@lakepoint.ca) as soon as possible. Thank You.

01-Mar-10