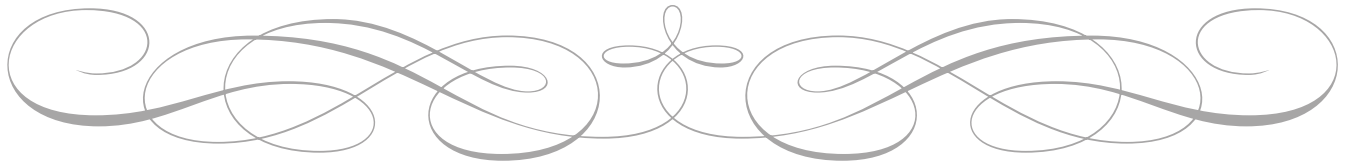


RADIUM
GOLF GROUP

BANQUET & CATERING MENU



**Let us help you plan a successful event!
Choose from a set menu or customize your own.**

The Radium Golf Group is proud to offer a variety of delicious menus featuring both plated and buffet options. We can easily accommodate most dietary restrictions, including vegan, gluten-free or dairy-free. Choose from any of our menus, or let us know if you'd like us to customize an order. A children's menu is also available upon request.

Our event planners work with you to create the perfect menu tailored specifically to your needs and desires.



RadiumGolf.ca

hospitality@radiumgolf.ca 1-800-667-6444 250-347-6259

Proudly Managed by:



BREAKFAST & SNACK BREAKS

BREAKFAST BUFFET

\$21.95 per person

- Scrambled eggs
- Hash browns
- Chicken sausage
- Bacon
- Seasonal fruit
- Muffins and pastries
- Yogurt
- Apple and orange juice
- Coffee and tea

ENHANCED ITEMS

- | | |
|-------------------------------------|-------------------|
| • Smoked salmon | \$4.95 per person |
| • Omlette station | \$4.95 per person |
| • Eggs benedict | \$4.95 per person |
| • Waffle station | \$2.95 per person |
| • Ham and brie stuffed French toast | \$2.95 per person |

MORNING BREAK

\$13.95 per person

- Assortment of muffins
- Chilled apple and orange juice
- Freshly brewed coffee and assortment of herbal tea

AFTERNOON BREAK

\$13.95 per person

- Selection of dessert squares & cookies
- Seasonal fresh fruit
- Freshly brewed coffee and assortment of herbal tea

LUNCH BUFFETS

SOUP & SANDWICH

\$21.95 per person

- Two soups, chef's choice
- Assorted sandwiches/wraps
- Assorted pickles and raw vegetables
- Caesar salad
- Signature vegetable protein salad
- Assorted pastries

BBQ BURGER BUFFET

\$23.95 per person

- Grilled Angus beef patties or fresh chicken
- Fresh buns and condiments
- Assorted sliced cheeses
- Crisp bacon
- Messy chips
- Assorted pickles and raw vegetables
- Caesar salad
- Signature vegetable protein salad
- Assorted pastries

OUTDOOR ASIAN LUNCH BBQ

\$28.95 per person

- BBQ 5oz Vietnamese marinated beef sirloin
- Korean spiced grilled chicken
- Coconut scented jasmine rice
- Lemon grass grilled vegetables
- Kimchi dumplings
- Asian slaw
- Asian green salad
- Assorted pastries and fresh fruit

ENHANCED ITEMS

- Fresh red curry lemongrass salmon \$3.95 per person
- Soy ginger marinated sablefish/halibut \$6.95 per person

HOR D'OEUVRES

HOT

- Vegetable springs rolls, sweet chili sauce \$26
- Ginger soy grilled chicken skewers, maple sriracha \$28
- Pork and kimchi dumplings, Ponzu sauce \$26
- Crab or salmon cakes, dill aioli \$32
- Mini “big mac” sliders \$30
- Falafel, cucumber dill tzatziki \$26
- Korean fried chicken, sweet Korean bbq \$28
- Three cheese quesadilla, black bean and sour cream \$24
- Fried white shrimp, basil aioli \$32
- Swedish style meatballs, lingonberry preserve \$26
- Carolina BBQ chicken wings \$28

COLD

- Seared yellowfin tuna B.L.T. crostini, avocado \$34
- Poached shrimp, wasabi aioli \$32
- Campari tomato, goat cheese mousse, elk salumi \$30
- Artichoke and tomato bruschetta, bocconcini \$26
- Bison carpaccio, crostini, Dijon aioli \$34
- Dungeness crab, cucumber, lemon, onion sprouts \$32
- Deviled egg, black olive \$24

DINNER BUFFETS

PIZZA PARTY BUFFET

\$28.95 per person

- Assorted freshly made pizzas
- Italian spiced roast potato
- Grilled vegetables
- Assorted pickles and raw vegetables
- Caesar salad
- Signature vegetable protein salad
- Tomato , fresh basil, bocconcini salad
- Assorted pastries and fresh fruit

OUTDOOR BBQ

\$38.95 per person

- 6oz AAA beef striploin
- Corn on the cobb
- Perogies, caramelized onion, kolbesa sausage, sour cream
- Beef and rice cabbage rolls
- Grilled vegetables
- Caesar salad
- Signature vegetable protein salad
- Creamy coleslaw
- Assorted pastries and watermelon

ENHANCED ITEMS

- | | |
|-------------------------------------|-------------------|
| • Nine Piece southern fried chicken | \$3.95 per person |
| • Baked fresh salmon, lemon dill | \$4.95 per person |
| • Marinated chicken breast | \$3.95 per person |
| • Half fresh lobster | Market Price |
| • Smoked St. Louis pork ribs | \$4.95 per person |

DINNER BUFFETS

ITALIAN BUFFET

\$32.95 per person

- Chicken cacciatore or chicken parmigiana
- Cheese tortellini, mushrooms, prosciutto, peas, cream
- Penne, Italian sausage, black olives, rich tomato
- Italian spiced roast potato
- Grilled vegetables
- Assorted pickles and raw vegetables
- Caesar salad
- Signature vegetable protein salad
- Tomato, fresh basil, bocconcini salad
- Assorted pastries and fresh fruit

FAMILY HOLIDAY BUFFET

\$36.95 per person

- Honey glazed ham or slow roasted turkey breast
- Swedish style meatballs
- Baked B.C. salmon
- Gratin potato
- Seasonal vegetables
- Beet and goat cheese salad
- Signature vegetable protein salad
- Mixed greens, fresh herb vinaigrette
- Assorted pastries and fresh fruit

ENHANCED ITEMS

- Mesquite roasted prime rib and pudding

\$6.95 per person

Menu prices are subject to change and are exclusive of 20% service charge and applicable sales tax.
Children's menu available upon request.

PLATED DINNERS

PLATED DINNER OPTIONS

CHOOSE 1 SOUP, 1 SALAD, 1 MAIN & 1 DESSERT

SOUP (Choose one)

- Thai coconut chicken
- Italian wedding
- Tomato basil bisque
- Tomato ravioli
- Moroccan vegetable
- Chicken tortilla

SALAD (Choose one)

- Grilled vegetable, balsamic vinaigrette
- Classic Caesar
- Signature vegetable protein
- Roast beet and goat cheese
- Tomato, basil, bocconcini
- Mixed greens, fresh herb vinaigrette

MAINS (Choose one)

- | | |
|---|-----------------|
| • 8oz AAA beef striploin, baked Yukon gold potato | \$39 per person |
| • 10oz AAA beef ribeye, baked Yukon gold potato | \$46 per person |
| • Soy braised beef shortrib, wild mushroom risotto | \$38 per person |
| • St. Louis bbq pork ribs, baked Yukon gold potato | \$38 per person |
| • Herb & garlic marinated chicken breast, wild mushroom risotto | \$36 per person |
| • Grilled B.C. salmon, wild mushroom risotto | \$38 per person |
| • Ginger marinated sablefish, wild mushroom risotto | \$44 per person |
| • Roasted halibut, wild mushroom risotto | \$42 per person |
| • Double smoked pork loin chop, baked Yukon gold potato | \$36 per person |

DESSERT (Choose one)

- Gluten free black forest cake
- Gluten free tiramisu
- Crème brulee
- Triple chocolate mousse
- Mini cupcakes & macarons
- Ginger caramel sticky pudding

WINE, BEER & SPIRITS

FROM THE BAR

- Standard Cocktails \$7.50
- Bar Brand Highballs \$6.25
- Domestic Bottled Beer \$6.25
- Imported Beer \$6.75
- O'Doul's (alcohol free) \$4.00
- Coolers & Premium Highballs \$6.50

WHITE WINE

	GLASS	BOTTLE
• Copper Moon Sauvignon Blanc, Canada	\$6.95	\$24.95
• Beringer Sauvignon Blanc, USA	\$7.00	\$24.95
• Barefoot White Zinfandel, USA	\$7.50	\$25.95
• Lindemans Bin 65 Chardonnay, Australia	\$7.75	\$26.95
• Inniskillin Pinot Grigio, Canada	\$8.50	\$28.95

RED WINE

	GLASS	BOTTLE
• Copper Moon Cabernet Sauvignon, Canada	\$6.95	\$24.95
• Graffina Malbec, Argentina	\$8.25	\$27.95
• Jackons Triggs Reserve Cabernet Sauvignon, Canada	\$8.50	\$30.95
• Jackson Triggs Reserve Merlot, Canada	\$8.50	\$30.95
• Wyndham Bin 555 Shiraz, Australia	\$9.75	\$31.95

Homemade wines are not permitted.

Prices and wine selections are subject to change and are exclusive of applicable sales tax.

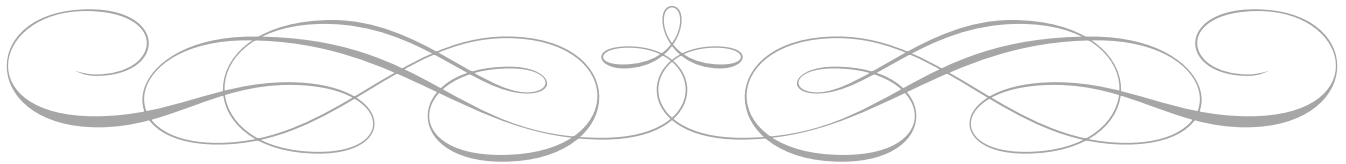
CONTACT US

To reserve your event or for more information, please contact:

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