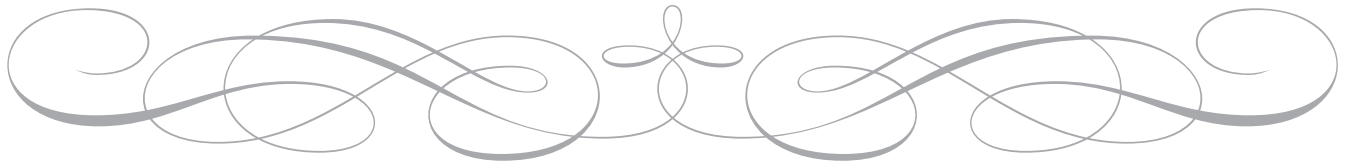




BANQUET & CATERING MENU



**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
- Jalapeño wontons, roasted garlic aioli 26
- Mushroom pot stickers, soy, rice vinegar 27
- Seafood dim sum, wasabi 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
- Tuna Poke, cucumber, mango, avocado 30
- Smoked salmon, rye, lemon, caper, cream cheese 32
- Dolmadakia, dill yoghurt 25
- Mini chicken club, bacon, arugula, white cheddar, basil aioli 32
- Prosciutto wrapped Manchego cheese, melon 34

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**

DESSERT OPTIONS

- Cupcake station, minimum 3 dozen **36 per dozen**
 - Assorted fresh locally crafted cupcakes, decorated for the occasion
- Candy bar **5 per person**
 - Fun assortment of candies, chocolates and all things sweet
- Donuts, fresh local assortment **5 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

WHITE WINE

	GLASS	BOTTLE
• Copper Moon Sauvignon Blanc, Canada	6.95	24.95
• Beringer White Zinfandel USA	7.00	26.25
• Barefoot Pinot Grigio, USA	7.50	27.50
• Lindemans Bin 65 Chardonnay, Australia	7.75	28.25
• Inniskillin Pinot Grigio, Canada	8.50	30.50

RED WINE

	GLASS	BOTTLE
• Copper Moon Cabernet Sauvignon, Canada	6.95	24.95
• Graffina Malbec, Argentina	8.25	29.75
• Jackson Triggs Reserve Cabernet Sauvignon, Canada	8.50	30.50
• Jackson Triggs Reserve Merlot, Canada	8.50	30.50
• Wyndham Bin 555 Shiraz, Australia	9.75	33.95

Homemade wines are not permitted.

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

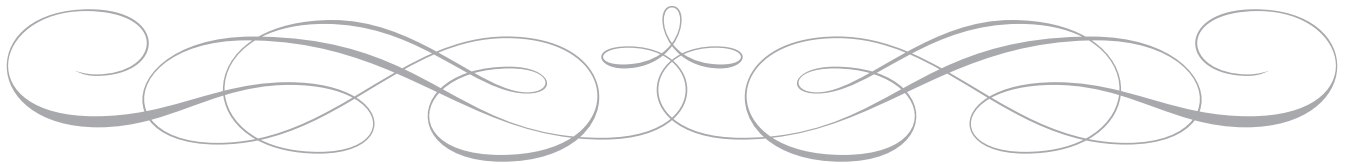
CONTACT US

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

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