

Thank you for considering Lakeland Golf Management for your special event. Our event professionals and culinary team look forward to assisting you in planning an event that meets your goals, while exceeding the expectations of your guests.

Located just minutes from downtown Victoria, Cedar Hill Golf Course has the proud distinction of being one of the most popular golf facilities on Vancouver Island. We are driven to provide our guests with the highest possible hospitality standards.

Our culinary team is committed to providing the freshest ingredients, all beautifully prepared and presented to your guests.

This banquet package is designed to be an inspiration for the numerous directions you can take your event. Every event is entirely unique, and we look forward to collaborating with you, creating a plan for a successful occasion. After reviewing this package, please feel free to contact us at your convenience to address any questions you may have.

I have also attached our standard banquet terms and conditions below.

Emma Chambers
Food & Beverage Manager
Lakeland Golf Management

General Information

MENU SELECTION: Menu selection and final event guest numbers are required a minimum of 14 days prior to your event. If you have guests with allergies or special dietary requirements, please inform us in advance and we MAY be able to accommodate. Invoicing is reflective of final numbers given at this time.

HEALTH REGULATIONS: Outside food or beverage must not be brought onto the property of CHGC with the exception of cakes at a charge of \$1.00 per person. Due to health regulations, leftover food or beverages may not leave the CHGC property after the event.

PRICE GUARANTEE: Due to the fluctuation of food and beverage costs, prices are guaranteed no more than 6 months prior to the event.

PAYMENT: Payment is due in full on the date of your event. Payment can be made in advance, or at the event with credit card, debit card, or cheque made out to Lakeland Golf Management. Room Rental fees are arranged and invoiced separately through the Saanich Administration Office.

ROOM SETUP: Room setup and layout must be confirmed and signed off with Saanich Administration prior to your event. Please note no day-of changes can be made to the room setup without written approval from Saanich.

The Derby at Cedar Hill
Banquet/Buffer Menus
(Minimum 30 guests for buffet service)

BBO Rib Buffet- \$36

(Seasonal on BBQ during summer months only)

Choice of two pre-ordered Main Entrees:

Braised BBQ Ribs

Pacific Salmon with a Lemon Dill Butter

Grilled & Marinated Chicken breast

Choice of Three Sides:

Caesar Salad with Croutons & Parmesan Cheese

Mixed Green Salad with Vinaigrette Dressing

Tomato & Bocconcini Salad

Traditional Coleslaw

Red Skinned Potato Salad

Assorted Steamed Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Assorted Bread

Dessert:

Assorted Cakes (COOKIES?) & Squares
Regular & Decaf Coffee & Teas

Burger Buffet

\$29 per person

Pre-order one per person:

Beef Burger, Chicken, Salmon, or Veggie

Served with onions, pickles, tomato, lettuce, cheese, and condiments

Sides:

Mixed Green Salad with Vinaigrette Dressing

Red Skinned Potato Salad

Choice of two salads:

Greek Pasta Salad

Traditional Coleslaw

Caesar Salad with Croutons & Parmesan Cheese

Desserts:

Assorted Cookies & Squares

Regular & Decaf Coffee & Teas

Pasta Buffet- \$34

Choice of two pasta dishes (add a 3rd option for \$6 per person)

Baked Meat Lasagna

Wild Mushroom Ravioli with Pesto Cream

Butternut Squash Ravioli with Brown Butter & Sage

Braised Beef Ravioli with Marinara Sauce

Spicy Penne Bolognese

Choice of three sides:

Caesar Salad with Croutons & Parmesan Cheese

Mixed Green Salad with Vinaigrette Dressing

Tomato & Bocconcini Salad

Greek Pasta Salad with Feta Cheese

Red Skinned Potato Salad

Assorted Steamed Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Garlic Bread

Desserts:

Assorted Cookies & Squares

Regular & Decaf Coffee & Teas

Mediterranean Buffet \$32

Main Entree:

Lemongrass Chicken

House Falafel Patties

Sides:

Mixed Green Salad with Vinaigrette Dressing

Greek Pasta Salad with Feta Cheese

Assorted Grilled Vegetables

Rice Pilaf

Served with House-Made Tzatziki & House Made Roasted Red Pepper Hummus

Add Grilled Pita Bread \$2.00 per person

Add Lamb Kebab \$8 per person

Desserts:

Assorted Cookies & Squares

Regular & Decaf Coffee & Teas

Cedar Buffet-\$45

Choice of two main entrees:

AAA Roast Beef with Gravy, Grainy Mustard & Horseradish
Pacific Salmon with a Lemon Dill Butter
Herb Roasted Chicken

Choice of one pasta dish:

Wild Mushroom Ravioli with a Pesto Cream
Vegetarian Ravioli with a Herbed Cream
Braised Beef Ravioli

Choice of 3 sides:

Caesar Salad with Croutons & Parmesan Cheese
Mixed Green Salad with Vinaigrette Dressing
Tomato & Bocconcini Salad
Greek Pasta Salad with Feta Cheese
Red Skinned Potato Salad
Assorted Steamed Vegetables
Garlic Mashed Potatoes
Rice Pilaf

Desserts:

Assorted Cakes (COOKIES?) & Squares
Fresh Fruit Platter
Regular & Decaf Coffee & Teas

Finlayson Buffet-\$50

Choice of two main entrees:

AAA Roast Prime Rib with Gravy, Grainy Mustard & Horseradish

Pacific Salmon with a Lemon Dill Butter

Herb Roasted Chicken

Roasted Chicken with Tomato, Black Olives, Capers & Red Onion

Choice of one pasta dish:

Wild Mushroom Ravioli with a Pesto Cream

Vegetarian Ravioli with a Herbed Cream

Braised Beef Ravioli

Choice of 3 sides:

Caesar Salad with Croutons & Parmesan Cheese

Mixed Green salad with Vinaigrette Dressing

Tomato & Bocconcini Salad

Greek Pasta Salad with Feta Cheese

Red Skinned Potato Salad

Assorted Steamed Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Desserts:

Assorted Cakes (COOKIES?) & Squares

Fresh Fruit Platter

Regular & Decaf Coffee & Teas

All prices are per person, subject to tax and a 18% service charge

The Derby at Cedar Hill

Platter Menu

The Par 5- Charcuterie Board

Selection of 5 charcuterie meats, 5 local cheeses, fresh baguette, crackers, selection of pickles, house mustard, fig jam, garnished with seasonal fruit.

\$18 per person (Min 15 people), order is placed in multiples of 5

The Par 4- Charcuterie Board

Selection of 4 charcuterie meats, 4 local cheeses, fresh baguette, crackers, selection of pickles, house mustard, fig jam, garnished with seasonal fruit.

\$15 per person (Min 15 people), order is placed in multiples of 5

The Par 3- Charcuterie Board

Selection of 3 charcuterie meats, 3 local cheeses, fresh baguette, crackers, selection of pickles, house mustard, fig jam, garnished with seasonal fruit.

\$13 per person (Min 15 people), order is placed in multiples of 5

Dip Trio

House made hummus, tzatziki, and olive tapenade with warm herbed baguette & grilled pita.

Small \$125 (20 people) Large \$225 (40 people)

Crudite Platter

Assortment of fresh vegetables, served with house blue cheese, hummus, & chimichurri.

Small \$175 (20 people) Large \$260 (40 people)

Grilled Veggie Platter

Includes zucchini, bell peppers, asparagus, red onion, broccolini & cherry tomatoes. Served with chimichurri.

\$250 (serves 25 people)

Island Cheese Selection

Four Vancouver Island cheeses, including Bleu Claire, Topsy Jill, Caraway Jill, and Brie from Little Qualicum cheeseworks, served with Raincoast Crisps, fig jam, & fresh grapes.

Small \$285(20 people) Large \$550 (40 people)

The Derby Sandwich Platter

A variety of fresh sandwiches tailored to fit your group.

\$8 per person (Min 15 people/Max 40)

Turkey Bacon

Chicken Salad

Prosciutto Fig

Deli Supreme

Grilled Veggie

Ham & Cheese

Roast Beef

Add Soup \$5.00 per person

Add Salad \$5.00 per person

The Derby Fruit Display

A grand display of beautiful fresh fruit (fruit will vary depending on seasonal availability).

\$250 (serves 30-40 people)

Pastry Platter

Danishes & Croissants & Scones (2 pieces per person).

\$6 per person (Min 20 people)

Cookie Platter

Assortment of freshly made cookies.

\$3.50 per person (Min 20 people)

Square Platter

Assortment of dessert squares.

\$4.00 per person (min 20 people)

Non Alcoholic Beverage

Regular & Decaf Coffee & Teas (min 20 people)

4.00 per person OR \$18 per carafe

Pop \$3.50 per bottle

Juice \$12 per jug

4 Ltr Non Alcoholic Punch \$35

The Derby at Cedar Hill

Holiday Menu

(min 30 guests)

Cost \$51 per person

Choice of two main entrees:

Traditional Roast Turkey

With gravy, stuffing & cranberry sauce

Pacific Salmon

With a lemon dill butter

Honey Glazed Ham

Choice of one Pasta Dish:

Wild Mushroom Ravioli

With a pesto cream

Vegetarian Ravioli

With a herbed cream

Braised Beef Ravioli

With a marinara sauce

Sides & Salads:

Caesar Salad with Croutons & Parmesan Cheese

Mixed Green Salad with Vinaigrette Dressing

Herbed Stuffing

Garlic Mashed potatoes

Rice Pilaf

Assorted Breads

Dessert:

Seasonal Cakes

Christmas cookies

Tarts

Regular & Decaf Coffee & Teas

Add Ons:

Roast Prime Rib \$16 per person

Slow Roast Striplion \$13

Cost \$55 per person

Choice of two main entrees:

‘AAA’ Roast Beef – PRIME RIB

With gravy & grainy mustard

Traditional Roast Turkey

With gravy, stuffing, and cranberry sauce

Pacific Salmon

With a lemon dill butter

Honey Pineapple Glazed Ham

Roast Chicken Breast

With fresh herbed cream

Choice of one Pasta Dish:

Wild Mushroom Ravioli

With a pesto cream

Vegetarian Ravioli

With a herbed cream

Braised Beef Ravioli

With a marinara sauce

Sides & Salads:

Caesar salad with croutons and parmesan cheese

Mixed green salad with vinaigrette dressing

House Stuffing

Assorted Steamed Vegetables

Garlic mashed potatoes

Rice pilaf

Assorted bread

Dessert:

Seasonal cakes

Christmas cookies

Tarts

Fresh assorted fruits

Regular & Decaf Coffee and Tea's

All prices are per person, subject to tax and a 18% service charge

Breakfast Buffet

(Min 30 guests)

Cold Continental

\$22 per person

Derby Fruit Display

Greek Yogurt, Fresh Berries, House Made Granola

Baked Goods (Croissants, Danish, Muffins)

Coffee/Tea

Juice

Traditional Breakfast

\$30 per person

Derby Fruit Display

Scrambled Eggs

Bacon & Sausage

Breakfast Potatoes

Toast Station

Baked Goods (Danish, Croissant, Muffins)

Coffee/Tea

Juice

Meeting Combos

(Min 20 guests)

Morning Combo 1

\$16 Per person

Fresh Fruit Platter

Assortment of Baked Goods (Muffins, Croissant, Danish)

Coffee/Tea

Juice

Morning Combo 2

\$18 per person (Max 30 guests)

Fresh Fruit Platter

Breakfast Sandwich (Egg, Bacon, Cheddar, English Muffin)

Coffee/Tea

Juice

Lunch Combo 1

\$22 per person

Sandwiches (Turkey Bacon, Ham and Cheese, Italian Deli, Fig & Prosciutto, Chicken Salad, Grilled Veggie)

Soup (Can be customized for allergies)

Salad (House greens, Caesar, or greek)

Coffee/Tea

Pop/Juice

Lunch Combo 2

\$28 per person

Sandwiches (Turkey Bacon, Ham and Cheese, Italian Deli, Fig & Prosciutto, Chicken Salad, Grilled Veggie)

Soup (Can be customized for allergies)

Salad (House greens, Caesar, or greek)

Dessert Sqaures/Cookies

Fruit Platter

Coffee/Tea

Pop/Juice

Lunch Combo 3

\$25 per person

Soup (Can be customized for allergies)

Salad (House greens, Caesar, or greek)

Side Bread

Dessert Squares

Fruit Platter

Coffee/Tea

Pop/Juice