



*Langley*  
Golf & Banquet Centre

*Conference & Meeting Package  
2019*

*Langley Golf and Banquet Centre  
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**Langley Golf and Banquet Centre**  
**Information and Rates for Meetings and Conferences**

*Room Rental fees may vary depending on the number of guests, set up required and food services required. Rental periods are from 8:00 a.m. – 4:00 p.m. Monday ~ Friday only.*

*Setup includes all guest and buffet tables, linen tablecloths, linen napkins, skirting, podium and microphone.*

*Prices below are based on room rental with Food service.*

<i>Sapphire Room</i>	<i>2902 sq ft</i>	<i>250 ppl</i>	<i>\$500.00</i>
<i>Room A</i>	<i>1977 sq ft</i>	<i>110 ppl</i>	<i>\$300.00</i>
<i>Room B</i>	<i>935 sq ft</i>	<i>80 ppl</i>	<i>\$200.00</i>
<i>Crystal Room</i>	<i>1352 sq ft</i>	<i>100 ppl</i>	<i>\$350.00</i>
<i>Emerald Room</i>	<i>n/a</i>	<i>40 ppl</i>	<i>\$250.00</i>
<i>Diamond Room</i>	<i>n/a</i>	<i>15 ppl</i>	<i>\$50.00</i>
<i>Full Facility</i>	<i>n/a</i>		<i>\$1250.00</i>

*All rooms can accommodate additional guests for stand up receptions and theatre style seating. The Grande Upper Lobby is available for wine and cheese receptions. Some restrictions may apply.*

*Prices are subject to change without notice.*

**Audio – Visual Equipment**

**In House Rental Rates**

<i>Flip Charts on Easel, Paper and Flipchart Markers</i>	<b>\$30.00</b>
<i>Whiteboard with Markers</i>	<b>\$30.00</b>
<i>Screen (6 ft X 6 ft)</i>	<b>\$30.00</b>
<i>Screen (10 ft X 10 ft)</i>	<b>\$75.00</b>
<i>T.V. with DVD and remote on cart</i>	<b>\$30.00</b>
<i>Digital Projector</i>	<b>\$150.00</b>
<i>Piano</i>	<b>\$150.00</b>
<i>Stage</i>	<b>\$150.00</b>
<i>Additional Microphone</i>	<b>\$15.00</b>
<i>Lapel Microphone</i>	<b>\$30.00</b>

**Langley Golf and Banquet Centre**  
**Conference and Meeting Facilities**

**MENU – OPTION A**

***Morning Snack***

*Coffee, Tea, Juice, Water, Muffins & Pastry Sticks*

***Morning Break***

*Fruit Platter & Refresh of Beverages*

***Lunch***

*Soup (2 types-Vegetarian & Meat)*

*Assorted Gourmet Sandwiches and Wraps*

*Relish & Veggie Platter*

*Squares*

***Afternoon Break***

*Cookies & Refresh of Beverages*

***\$31.95 per person***

*Price includes Room Rental, Staffing and Set Up*

*Subject to Tax and Gratuities*

*Minimum 20 Guests*

*5 person Gluten Free Sandwich Platter Available at an additional cost of \$10.00*

*5 person Gluten Free Dessert Platter at an additional cost of \$15.00*

*Gluten Free Muffins available at an additional cost of \$2.00 per muffin*

*Gluten Free Cookies are an additional \$2.00 per cookie*

**Langley Golf and Banquet Centre**  
**Conference and Meeting Facilities**

**MENU – OPTION B**

***Morning Snack***

*Coffee, Tea, Juice, Water*

*Your choice of Oatmeal **or** Cream of Wheat with Seasonal Fruit Toppings  
(Muffins and Pastries can be substituted here)*

***Morning Break***

*Fruit Platter & Refresh of Coffee, Tea and Water*

***Lunch***

*Assorted Flatbreads, Artesian Buns & Pitas*

*Soup (2 types- Vegetarian & Meat)*

***Salad Bar***

*Tossed Green Salad*

*Dried cranberries, grated cheddar cheese, feta cheese, sunflower seeds,  
pumpkin seeds, bacon bits, chopped tomatoes, cucumber slices, olives, croutons, hummus,  
tzatziki and assorted dressings*

*Julienne Grilled Chicken Breasts*

***Dessert Squares***

***Afternoon Break***

*Large Homemade Trail mix Cookies*

*Refresh of Coffee, Tea and Water*

***\$34.95 per person***

*Price includes Room Rental, Staffing and Set Up*

*Subject to Tax and Gratuities*

*Minimum 20 Guests*

*5 person Gluten Free Sandwich Platter Available at an additional cost of \$10.00*

*5 person Gluten Free Dessert Platter at an additional cost of \$15.00*

*Gluten Free Muffins available at an additional cost of \$2.00 per muffin*

*Gluten Free Cookies are an additional \$1.50 per cookie*

**Langley Golf and Banquet Centre**  
**Conference and Meeting Facilities**

**MENU – OPTION C**

***Morning Snack***

*Coffee, Tea, Juice, Water*

*Bagels and Croissants with two types of Cream Cheese and Preserves*  
*Muffins and Pastries*

***Morning Break***

*Fruit Platter, Strawberry Yogurt and Granola to top*  
*Refresh of Coffee, Tea and Water*

***Lunch***

*Garlic Bread or Warm Pitas with Hummus & Tzatziki*

*Caesar Salad and Tossed Green Salad*

*Pasta El Dente*

*Marinara and Alfredo Sauce*

*Squares and cakes*

***Afternoon Break***

*Large Homemade Trail mix Cookies (1 each) or Assorted Regular Cookies (2 each)*  
*Refresh of Coffee, Tea and Water*

***\$36.95 per person***

*Price includes Room Rental, Staffing and Set Up*  
*Subject to Tax and Gratuities*

*Minimum 20 Guests*

*5 person Gluten Free Sandwich Platter Available at an additional cost of \$10.00*

*5 person Gluten Free Dessert Platter at an additional cost of \$15.00*

*Gluten Free Muffins available at an additional cost of \$2.00 per muffin*

*Gluten Free Cookies are an additional \$1.50 per cookie*

**Langley Golf and Banquet Centre**  
**Conference and Meeting Facilities**

**MENU – OPTION D**

***Morning Snack***

*Coffee, Tea, Juice, Water*  
*Muffins and Pastries*

***Morning Break***

*Fruit Platter*

*Build your own Yogurt with Granola and assorted fruit toppings*  
*Refresh Coffee, Tea and Water*

***Lunch***

*Garlic Bread*

*Caesar Salad*

*Tossed Salad*

*Vegetarian Chili*

*Baked Potato with toppings*

*Sour cream, green onions, bacon bits, cheddar cheese, plain yogurt, salsa sauce*

*Squares and cakes*

***Afternoon Break***

*Large Homemade Trail mix Cookies (1 each) or Assorted Regular Cookies (2 each)*  
*Refresh of Coffee, Tea and Water*

***\$36.95 per person***

*Price includes Room Rental, Staffing and Set Up*

*Subject to Tax and Gratuities*

*Minimum 20 Guests*

***5 person Gluten Free Sandwich Platter Available at an additional cost of \$10.00***

***5 person Gluten Free Dessert Platter at an additional cost of \$15.00***

***Gluten Free Muffins available at an additional cost of \$2.00 per muffin***

***Gluten Free Cookies are an additional \$1.50 per cookie***

**Langley Golf and Banquet Centre**  
**Conference and Meeting Facilities**

**MENU – OPTION E**

***Morning Snack***

*Coffee, Tea, Juice, Water*  
*Muffins and Pastries*

***Morning Break***

*Fruit Platter*  
*Refresh of Coffee, Tea and Water*

***Lunch***

*Tortilla corn chowder*  
*Baby Mixed Green Salad*  
*Black Bean Salad with Lime Chipotle Dressing*

***Warm Flour and Whole Wheat Tortilla Tacos***

*Shredded green lettuce, tomatoes, tex mex cheese shred, peppers, red onions, sour cream, salsa sauce*  
*Fajita Beef Slices & Chipotle Chicken Slices*

***Pico de Gallo***

*Squares and Cakes*

***Afternoon Break***

*Warm cinnamon churros*  
*Refresh of Coffee, Tea and Water*

***\$36.95 per person***

*Price includes Room Rental, Staffing and Set Up*  
*Subject to Tax and Gratuities*

*Minimum 20 Guests*

***5 person Gluten Free Sandwich Platter Available at an additional cost of \$10.00***

***5 person Gluten Free Dessert Platter at an additional cost of \$15.00***

***Gluten Free Muffins available at an additional cost of \$2.00 per muffin***

***Gluten Free Cookies are an additional \$1.50 per cookie***



## **Artisan Gourmet Sandwich Bar**

*Please choose 4 sandwich options and 1 vegetarian*

### **Buffalo Style Turkey**

*Delicately smoked turkey breast with Swiss cheese on a pretzel kaiser with blue cheese red sauce mayonnaise*

### **Bahn Mi**

*Viet French baguette with grilled chicken (ga nuong) and pickled red onion and carrot shred, mayonnaise, soy sauce, cilantro, jalapenos and crispy cucumber slices*

### **Moroccan Chicken Breast**

*Fire grilled chicken marinated in lime and cumin, cilantro, banana peppers, chipotle aioli in a flour tortilla wrap*

### **Skipjack Tuna Salad**

*Arctic bonito with scallions, and citrus mayo, cucumber, leaf lettuce in a sundried tortilla wrap*

### **Cured Black Forest Ham**

*Aged cheddar cheese, leaf lettuce, grainy mustard aioli on sourdough loaf*

### **Lemon Pepper Shrimp and Dill Salad**

*On focaccia bread*

### **Thai Chicken Wrap**

*Fire grill chicken breast with spicy thai peanut sauce, Asian slaw in a spinach tortilla wrap*

### **Muffuleta Sandwich**

*Italian Bread with filled with spicy capicola ham, genoa salami, provolone cheese with a stuffed olive and caper relish spread*

### **Grilled Chicken Torta**

*Served in a crusty bun with grilled chicken breast rubbed with ancho paste and Mexican spices, served with chipotle mayo, guacamole, baby greens, sweet red onions and fresh tomato slices .*

### **Beer Braised Roast Beef**

*Thinly sliced slow cooked beer braised beef loin with creamy havarti cheese, caramelized onions, horseradish aioli on multigrain bread*

### **Hickory Smoked Turkey**

*With emmenthal Swiss cheese, cranberry mayonnaise, mixed baby greens on cranberry loaf*

### **Montreal Smoked Beef**

*With Swiss cheese, dill pickles, dijon mustard mayonnaise on marble rye bread*

### **West Coast Smoked Salmon Lox**

*With lemon cream cheese, butter lettuce, cucumber and fresh tomato slices*

### **Farm Fresh Egg Salad**

*With scallions, celery, sweet onions, fresh greens on whole wheat baguette*

### **Roasted Mediterranean Vegetable**

*Smoked paprika, roasted mediterranean vegetables, hummus and sun blushed tomatoes on focaccia bread*

### **Vegetarian Caprese Sandwich**

*With Mozzarella and fresh basil on a ciabatta bun*

**\$8.55 per person**

*(Please note: 3 sandwich pieces per person )*

**Langley Golf and Banquet Centre**  
**Breakfast Menus**

**Continental Breakfast Buffet**

*A Delicate Selection of Fresh Baked Croissants, Assorted Bagels, Danish & Muffins  
With Assorted Cream Cheese Spreads & Preserves,  
Chilled Fruit Juices and Gourmet Coffee and Tea Blends*  
**\$9.95 per Guest**

**Eagles Breakfast Buffet**

*Farm Fresh Scrambles eggs with thick rich cream  
Maple smoked bacon  
Fraser Valley Breakfast Sausage  
Crisp Pan-fried Potato Hash Browns  
Buttermilk Pancakes with Maple Syrup  
Gourmet Coffee and Tea Blends*  
**\$17.95 per Guest**

**European Continental Breakfast Buffet**

*A Delicate Selection of Fresh Baked Croissants, Cream Cheese Fruit Filled Danish Stix  
Assorted Muffins, Bagels & Pastries, Banana Bread, Strawberry Cream Cheese Spread, Cottage Cheese  
with Pineapple and Peach slices, Granola with dried fruit and nuts, Tropical fruit salad & Greek Yogurt  
A charcuterie of meat & Cheeses, Assorted Preserves  
Chilled Fruit Juices and Gourmet Coffee and Tea Blends*  
**\$22.95 per Guest**

**The Crystal Breakfast Buffet**

*Fresh Baked Croissants and assorted pastries  
Maple Smoked Bacon  
Breakfast Pork Sausage  
Farm Fresh Scrambled Eggs  
Belgium Waffles  
with Strawberry Topping and Whipped Cream  
O'Brien Potato Hash Browns  
Chilled Orange and Apple Juice  
Fresh Brewed Gourmet Coffee and Specialty Teas*  
**\$23.95 per Guest**

*All prices are subject to tax and gratuity  
Minimum 20 Guests*

**Deluxe Sapphire Breakfast Buffet**

*A Delicate Selection of Fresh Baked Croissants, Cream Cheese Fruit Filled Danish Stix  
Assorted Muffins, Bagels & Pastries, Banana Bread, Assorted Preserves, Strawberry Cream Cheese  
Spread, Cottage Cheese with Pineapple and Peach slices  
Granola accompanied with dried fruit and nuts  
Greek Yogurt  
A Charcuterie of Meat & Cheeses  
Eggs Benedict  
Fraser Valley Farmer Sausage  
Breakfast Pork Sausage  
Maple Smoked Bacon  
Honey Cured Ham  
Farm Fresh Scrambled Eggs with thick rich cream  
Belgium Waffles with Strawberry Syrup and Whipped Cream  
Cinnamon Swirl French toast  
O'Brien Potato Hash Browns  
Fresh Fruit Platter  
Chilled Orange and Apple Juice  
Fresh Brewed Gourmet Coffee and Specialty Teas*

**\$36.95 Per Guest**  
*plus taxes and gratuities  
Minimum 30 persons*

***Optional Chef Attendant Omelette Station***

*Omelette Station Fillings: Mixture of Cheeses, Ham, Bacon, Sausage, Red Peppers, Green Peppers,  
Diced Tomatoes, Diced Sweet Onions, Mushrooms*

**\$7.95 Per Guest**

*(Please note: Chef attendant omelette station for less than 100 persons will be a surcharge of \$100.00)*

***Fresh Fruit Medley***  
**\$6.95 per guest**

***Individual Yogurts***  
**\$1.50 per guest**

*All prices are subject to tax and gratuity*

**Langley Golf and Banquet Centre**  
**Luncheon Menus**

**Conference Luncheon**

*Assorted Gourmet Sandwich Platter (3 pieces per person)*  
*Cup of Soup (1 vegetarian and one meat)*  
*Gourmet Relish Platter*  
*Fresh Baked Cookies and Dessert Squares*  
*Gourmet Blended Coffee and Specialty Teas*

**\$16.95 per guest**  
*Minimum 25 guests*

**Hot Luncheon Menu**

*Variety of Fresh Rolls and Creamery Butter*  
*Fraser Valley Greens with a variety of Dressings*  
*Traditional Caesar Salad*  
*Asian Coleslaw*  
*Rice Pilaf*  
*Cajun Roast Potatoes*  
*Seasonal Market Fresh Vegetables*

***Choice of One Featured Entrée***

*Boneless Sweet & Sour Pork*  
*Roast Chicken with a dry BBQ Rub*  
*Beef Stroganoff*  
*Vegetarian Lasagna*  
*Butter Chicken*  
*Beef and Broccoli Sauté*

*Assorted Cakes and Squares*  
*Coffee, Tea and Water*

**\$24.95 per guest**  
*plus taxes and gratuities*  
*Minimum 30 persons*

## **Crystal Buffet**

### ***Country Breads and Harvest Rolls with Creamery Butter***

#### ***Fraser Valley Baby Greens***

*A medley of field greens that include radicchio, chervil, frisee, dandelion, baby beet leaves and iceberg accompanied by assorted dressings*

#### ***Pecan Orange Mandarin Caesar Salad***

*Crisp romaine lettuce, garlic croutons, fresh grated parmesan, house speciality mandarin Caesar dressing topped with candied pecans and mandarin orange segments*

#### ***Baby Kale Salad***

*roasted chick peas, pumpkin seeds, feta cheese and craisins, tossed with tangy citrus dressing*

#### ***Conchiglie Pasta Salad***

*with Italian Sausage, cherry tomatoes, broccolini and an herbed dressing*

#### ***Spinach and Watermelon Salad***

*Baby spinach leaves with succulent pieces of watermelon, candied cranberries, and capriny crumble with blackberry vinaigrette*

#### ***Caprese Salad***

*Thin slices of bocconcini, fresh tomato slices with chopped fresh basil infused with balsamic vinegar and olive oil*

#### ***Antipasto Platter***

### **Hot Entrees**

#### ***Rice Pilaf***

#### ***House Chow Mein***

#### ***Seasoned Roast Yukon Gold Potatoes***

#### ***Chef's Choice of Fresh Market Vegetables***

### **Choose Two of the Following Featured Entrées**

***Honey Ham*** with a creamy Dijon Sauce

***Marinated Herb Chicken Breast***

***Roast Pork Loin*** with Smoked Apple Au Jus

***Baked Wild Salmon*** Topped with a white wine cream sauce & baby shrimp

***Basa Filets with a Parmesan Crust*** Breaded and sautéed in lemon & white wine butter topped with salsa fresca

***Baron of Beef*** thinly carved succulent baron of beef accompanied by garlic thyme au jus and creamy horseradish sauce

***Chicken Picatta*** with lemon caperberry sauce

### **Dessert Tableau**

*Croquembouche garnished with a white and dark chocolate, Summer Fruit Tartlets, Fresh Fruit display with assorted Squares and Cakes, New York Style Cheesecake with fresh fruit coulis*

*Coffee/Tea*

***\$43.95 per guest***

*plus tax and gratuity*

*Minimum of 40 guests*

## **Plated Light Luncheon Menu**

***Fresh Brewed Coffee, Decaffeinated Coffee and Gourmet Tea Selection  
Fresh Baked Rolls and Butter***

***Includes choice of Cup of Soup or Petite Tossed Green Salad***

### **Choose one of the following Featured Entrées:**

***Chicken or Beef Souvlaki ~ \$27.95 per guest***

*Small Greek salad with rice pilaf and 2 petite souvlaki skewers*

***Seared Pork Tenderloin ~ \$27.95 per guest***

*With mushroom port demi-glaze, garlic mashed potatoes and fraser valley vegetables*

***Lemon Citrus Oven Roasted Chicken Breast ~ \$25.95 per guest***

*With Asian salad (bok choy, napa cabbage, snow peas, red bell peppers and bamboo shoots served with sesame dressing) and steamed sticky white rice*

***7 oz Top Sirloin Steak Sandwich ~ \$29.95 per guest***

*Served on garlic bread with stuffed Baked Potato & vegetable medley*

***Wild Salmon Filet ~ \$26.95 per guest***

*West Coast's finest pan seared with lemon dill butter, served with smashed potatoes and fraser valley vegetables*

***Chicken Parmigiano ~ \$25.95 per guest***

*Lightly breaded chicken breast topped with marinara sauce and baked with a blend of cheeses, served with lemon roasted potatoes and vegetable medley*

***Langley House Burger Deluxe ~ \$24.95 per guest***

*Home made 8oz black Angus patty, charbroiled to perfection, topped with aged cheddar and emmental swiss with yam fries and chipotle mayo dip*

***Portobello Mushroom Ravioli ~ \$21.95 per guest***

*With parmesan cheese and choice of marinara or Brandy cream sauce*

***Feta Stuffed Tomatoes ~ \$21.95 per guest***

*With warm pasta noodles on a bed of baby spinach*

***Three Cheese Pasta Purse ~ \$21.95 per guest***

*With red pepper Marscapone sauce*

### **Choose one of the following Dessert Entrées:**

***Petite New York cheese cake with berry coulis***

***Petite Chocolate decadent cake***

***Petite Signature carrot cake***

*Minimum 30 persons, prices subject to tax and gratuities*

**Langley Golf and Banquet Centre**  
**Conference & Meetings**

<b><i>Bottled Water</i></b>	<b><i>\$2.50 per bottle</i></b>
<b><i>Coffee/Tea</i></b>	<b><i>\$2.50 per person</i></b>
<b><i>Juice/Soft Drinks</i></b>	<b><i>\$12.00 per pitcher</i></b>
<b><i>Bottle Pop/Juice</i></b>	<b><i>\$2.75 per bottle</i></b>
<b><i>Muffins &amp; Pastries</i></b>	<b><i>\$3.25 per person</i></b>

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<b><i>Relish Platter</i></b>	<b><i>\$4.95 per person</i></b>
<b><i>Fruit Platter</i></b>	<b><i>\$7.95 per person</i></b>
<b><i>Vegetable Platter</i></b>	<b><i>\$4.95 per person</i></b>
<b><i>Meat &amp; Cheese Platter</i></b>	<b><i>\$10.95 per person</i></b>
<b><i>Cookies</i></b>	<b><i>\$2.95 per cookie</i></b>
<b><i>Squares</i></b>	<b><i>\$4.95 per person</i></b>
<b><i>Fancy Cakes</i></b>	<b><i>\$10.95 per person</i></b>

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<b><i>Tea Sandwiches</i></b>	<b><i>50 pieces ~ \$100.00</i></b> <b><i>100 pieces ~ \$170.00</i></b>
<b><i>Gourmet Sandwiches</i></b> (3 pieces per person)	<b><i>\$8.55 per guest</i></b>
<b><i>Cup of Soup</i></b>	<b><i>\$3.95 per person</i></b>
<b><i>Tossed Green Salad</i></b>	<b><i>\$4.95 per person</i></b>

*All prices are subject to tax and gratuity*

**Langley Golf & Banquet Centre**  
**Snack Platters**

*Roasted Edamame with smoked sea salt*

*Granola clusters*

*Candied Chick Peas*

*Baked Tostitos*

*Kettle chips*

*Cheese Flavored Popcorn*

*Pretzels*

*Roasted pumpkin and sunflower seeds*

*Caramel corn*

*Sesame snaps*

*Honey Sriracha Chex Mix*

*Churro Bites*

*Sweet potato fries with chipotle yogurt dip*

*Yogurt covered raisins*

*Trail Mix*

***\$74.95 per platter of four selections***

*Each platter serves 25 guests*  
*Prices subject to tax and gratuity*