



2025 Catering Menu



**Morningstar Golf Club 525 Lowry's Rd Parksville, B.C
V9P 2R8
250-248-2244**

About Morningstar

The pristine natural beauty and the exciting challenge of a great course meet at Morningstar Golf Club. This par-72, 6,983-yard course is superbly conditioned, with undulating greens and bunkers to provide interest and challenge for all players.

Evidence that Morningstar is worthy of the praise it continually gets is clear, from the number of times it has been selected to host professional, national, and provincial amateur events.

One of Morningstar's signature holes is the ninth, a long par five that starts with a risk-reward tee shot that needs to be fitted in between two bodies of water. "If successful, you will be left with deciding whether to go for the green, or find the best spot on the narrow fairway from which to play an approach shot to the very large and undulating green," says Barrie McWha Morningstar's director of golf.

If you want to warm up before tackling the course you can. Morningstar has recently undergone a redo of their short-game practice area, and the full length practice range.

Morningstar is open year round and the playing conditions are excellent throughout.



OUR ROOMS



The Academy

Whether you're planning a corporate meeting, seminar, training, or special celebration, this versatile venue offers everything you need for a successful event. The bright and spacious room comfortably accommodates up to 120 guests. Equipped with a PA system for clear sound, high-speed wi-fi, a built-in projector and screen for smooth presentations, and a whiteboard and flipchart for easy collaboration, this venue is designed to meet all your event needs.

The Boardroom

Located within the Clubhouse building, The Boardroom offers a professional setting for up to 8 guests around a sleek conference table. It's equipped with high-speed Wi-Fi, a large flat-screen TV, a conference phone, flip cart, and a whiteboard, ensuring all your meeting needs are met with ease and efficiency. Perfect for intimate business discussions or collaborative sessions.

SEATING CHART & PRICING

The Academy

Banquet seating rounds of 8 = 104

Cabaret style half rounds of 4 = 52

Theater = 120

Classroom = 48

Lecture = 120

Conference style = 30

Reception = 120

Half day \$500

Full day \$800

The Boardroom

Holds 8 guests.

Half day charge \$175

Full day charge \$300

Half Day times

8:00am - 12:00pm

1:00pm - 5:00pm

Full day times

8:00am - 5:00pm

4:00pm - 12:00am



COMPLETE MEETING PACKAGE

Our all day meeting package includes meeting room, continental breakfast, two coffee breaks and lunch. The complete meeting package offers our guests the best value.

\$100.00 per guest

Continental Breakfast

- Danishes, muffins and croissants
- Fresh diced fruit
- Assorted individual yogurts and granola
- Bottled juices
- Freshly brewed coffee and selection of teas

Coffee Breaks

- Freshly brewed coffee and selection of teas

Sandwich Lunch

- Mixed green salad with cherry tomatoes and shaved vegetables and assorted dressings
- Roast chicken breast, garlic aioli, lettuce, tomato, brie cheese on herb focaccia bun
- House roasted beef, horseradish aioli, smoked gouda, and arugula on rye
- Mediterranean roast vegetables, hummus, pea sprouts and balsamic glaze on herb focaccia bun
- Assorted dessert squares
- Freshly brewed coffee and selection of teas

BREAKFAST BUFFETS

Grab & Go Breakfast

\$18

Prices are Per Person. Minimum 10 guests

- Breakfast Sandwich - Brioche bun, bacon, fried egg, cheddar cheese, garlic aioli
- Whole fruit
- Assorted bottled juices
- Freshly brewed coffee and a selection of teas

Morningstar Continental

\$25

Prices are Per Person. Minimum 15 guests

- Assorted juices
- Assorted individual yogurts and granola
- Maple overnight oats
- Fresh diced fruit
- Danishes, muffins and croissants
- Freshly brewed coffee and selection of teas

Classic Breakfast Buffet

\$28

Prices are Per Person. Minimum 20 guests

- Assorted juices
- Fresh diced fruit
- Danishes and croissants
- Scrambled eggs
- Bacon and sausage
- Hash browns
- Freshly brewed coffee and selection of teas

All prices are exclusive of applicable taxes and gratuities.

Please note, since we prepare our dishes to order, our kitchen operation involves shared cooking and preparation areas. While we do our best to meet all dietary and allergy requests, we cannot guarantee that all items are completely free from any allergens.

SOUP AND SANDWICH BUFFETS

Quick Pick Buffet

\$28

Prices are Per Person. Minimum 15 guests

- Mixed greens salad with assorted dressings
- Chef's soup of the day
- Chef's choice of sandwiches - 2 meats 1 veggie
- Assorted dessert squares
- Freshly brewed coffee and selection of teas

Morningstar Sandwich Buffet

\$32

Prices are Per Person. Minimum 20 guests

- Mixed green salad with cherry tomatoes and shaved vegetables and assorted dressings
- Roasted tomato bisque
- Roast chicken breast, garlic aioli, lettuce, tomato, brie cheese on herb focaccia bun
- House roasted beef, horseradish aioli, smoked gouda, and arugula on rye
- Mediterranean roast vegetables, hummus, pea sprouts and balsamic glaze on herb focaccia bun
- Assorted dessert squares
- Freshly brewed coffee and selection of teas

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BOXED LUNCHES

\$25

Prices are Per Person. Minimum 20 guests

- **Sandwich** - choose 3 from list
- Whole fruit
- Baked good
- Tuscan orzo pasta salad with sundried tomato dressing
- Bottled water or juice

Sandwiches

- Roast beef - house roasted beef, horseradish aioli, smoked gouda and arugula on rye
- Chicken - herb marinated chicken breast, lettuce, tomato, brie cheese, pesto aioli on herb focaccia bun
- Ham - honey roasted ham, cheddar cheese, lettuce, tomato, garlic aioli on
- Turkey - house roasted turkey, swiss cheese, lettuce, tomato and cranberry mayo on cranberry sourdough
- Veggie - roasted vegetables, hummus, arugula, pea shoots on a tortilla wrap

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LUNCH BUFFETS

Simple Lunch Buffet

\$35

Prices are Per Person. Minimum 20 guests

- Mixed green salad with cherry tomatoes, shaved vegetables and assorted dressings (gf)
- Caesar Salad (gf)
- Crudit  platter with ranch dip (gf)
- Roasted potatoes (gf)
- Lemon and herb chicken breast (gf)
- Assorted dessert squares
- Freshly brewed coffee and selection of teas

BBQ Lunch Buffet

\$45

Prices are Per Person. Minimum 20 guests

- Classic coleslaw
- Yukon gold potato salad
- BBQ baked beans
- Mac & cheese cavatappi
- Pork back ribs glazed with whiskey BBQ sauce
- Blackened chicken breast
- Assorted mini desserts
- Freshly brewed coffee and selection of teas

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BREAKFAST AND LUNCH ENHANCEMENTS

Breakfast Enhancements

- Pancakes or Waffles \$3 per person
- Eggs Benedict \$5 per person
- Individual Yogurts and Granola \$4 per person
- Yogurt Parfaits \$6 per person
- Fresh Whole Fruits \$4.5 per person

Break Enhancements

- Fresh baked cookies \$4 per person
- Muffins \$5 per person
- Fresh diced fruit bowl serves 10 \$50 per bowl
- Danishes and croissants \$5 per person
- Assorted bagged chips \$4 per person

Lunch Enhancements

- Fresh crudité platter - serves 10 \$50 per platter
- Soup of the Day \$5 per person
- Mixed green salad with assorted dressings \$40 per bowl
- Caesar salad \$50 per bowl
- Chef's seasonal vegetables \$6 per person

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MORNINGSTAR DINNER BUFFET

Prices are per person. Minimum 25 guests

Salads & Colds

Choose 3

- Caesar Salad - house dressing, parmesan, and croutons
- Mixed Greens - shaved vegetables, and assorted dressings
- Spinach and feta - spinach, Little Qualicum feta, red onion, toasted hazelnuts and balsamic dressing
- Tomato and bocconcini platter - pesto marinated bocconcini, roma tomatoes, sea salt and balsamic glaze
- Thai rice noodle salad - vermicelli rice noodles, bell peppers, red onion, mixed greens, scallions, shaved cabbage with a ginger soy dressing
- Potato salad - Yukon gold potatoes, red onion. bell pepper, scallion, creamy dijon dressing
- Tuscan orzo pasta salad - cherry tomatoes, spinach, bell pepper, feta and sundried tomato dressing

Entrees

Choose 1

- Chicken breast with a brandy dijon cream sauce
- Maple chipotle glazed pork loin
- Porter braised chicken thighs and porter reduction
- Salmon filet and lemon caper cream sauce
- Whiskey BBQ glazed pork ribs
- Red wine braised beef with red wine sauce

MORNINGSTAR DINNER BUFFET

Continued

Herb and garlic roasted nugget potatoes

Chef's Seasonal Vegetables

Assorted bread rolls and butter

Desserts

Chef's selection of mini desserts, cakes, and sweets
or

Upgrade to mixed pies, cakes, and cheesecakes

\$4.5 per person

Freshly brewed coffee & selection of teas

One entrée \$55

Two entrée \$64

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CANAPES

Prices are per dozen. Minimum 3 dozen

HOT CANAPES

- Coconut prawns with sweet chili sauce \$32
- Spanakopita with tzatziki \$32
- Bacon wrapped scallops \$38
- Chicken satay with peanut sauce \$38
- Veggie samosas with mango chutney \$32
- Porcini arancini \$35

COLD CANAPES

- Cherry tomato and bocconcini brochette with balsamic glaze \$26
- Smoked salmon crostini \$33
- Little Qualicum Brie and onion jam crostini \$30
- Prosciutto & Melon skewers \$28
- Little Qualicum cranberry and pepper fromage fraise on Raincoast crisp \$28
- Corned beef on rye with sauerkraut and dijon aioli \$31

PLATTERS

- Crudité platter with dip - serves 10 \$50
- Cheese and deli meat with assorted condiments and crackers
serves 10 \$130
- Fresh sliced fruit platter - serves 10 \$80
- Assorted mini squares - serves 10 \$60
- Hummus and pita chips - serves 10 \$60

CHEF'S NOTE

A general guide to canape quantities is as followed.

3 - 4 pieces per person = short reception, dinner to follow immediately.

4 - 8 pieces per person = longer reception, dinner to follow a little later

8 - 12 pieces per person = heavy reception or light dinner

12 - 16 pieces per person = dinner

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CELEBRATION OF LIFE

\$30 per person. Minimum 20 guests.

FINGER SANDWICHES

Based on 1 sandwich per person.

On assorted breads and wraps

- Ham and dijon
- Turkey and cranberry
- Egg salad
- Roasted vegetable and hummus

Crudit  and dip platter

Choice of 1 canape - 2 pieces per person

Assorted mini squares

Fresh sliced fruit platter

Fresh brewed coffee and tea



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CATERING TERMS

Food & Beverage

All food & beverage arrangements must be confirmed in writing with the Club fourteen (14) days prior to the date of the event or at time of booking if within fourteen (14) days.

Guarantee

It is the responsibility of the client to advise the club of the final guarantee seven (7) days before the event. Guarantee or actual attendance, whichever is greater, will be used for final billing.

Bar

Minimum bar revenue of \$400 must be met or a \$150 bartender fee applicable

Special Charges & Taxes

All food & beverage is subject to a 18% service charge. Government taxes are applicable and are subject to change without notice.

Cancellation

In the event of cancellation. 14 days out deposit not refunded. Within 7 days 100% charge food and beverage charge.

Menus

Our wide variety of appetizers, entrees and desserts have been designed to offer our guests flexibility in creating a menu. Our Executive Chef welcomes the opportunity to design a special menu package specifically for your group.

Menu selection

All catering services, including food & beverage must be provided by Morningstar Golf Club. Exceptions may apply to services that the club cannot offer (i.e. Wedding Cakes). These services maybe subject to a service charge.

One (1) menu selection is required for all guests. Limited dietary substitutions maybe made upon prior request.

Prices

Menu prices quoted are subject to change without notice; however, menu prices will be honored sixty (60) days prior to event. Prices subject to applicable taxes.

CATERING TERMS

Start & finish times

Start and finish times of all functions are to be strictly adhered to. Function space is only booked for the time indicated.

Service times

Service times are followed in accordance with B.C food and liquor laws. Buffets will be set up to a maximum of two (2) hours or as per contracted time.

Health regulations

In accordance with health regulations and the provincial liquor act removal of food or alcohol during or after a function by the organizer or guests is prohibited.

Payment

Final billing will be completed the next business day. The actual charge for the event will be the minimum number guaranteed or the actual number of guests, whichever is greater. If a guaranteed number is not received, the contracted expected number will be billed.

Outside food or beverage

All food and beverage must be supplied by Morningstar Golf Club apart from agreed upon food. A fee of \$500 will be enforced if outside food and beverage is found on property.

Damage

The client is responsible for damages to the Golf Club; by their guests, agents or anyone acting on their behalf, during the period the Club premises are under control. This includes any damage to wall coverings or doorways from the use of strong tape, tacks, or other attachments for posters, flyers or written material. Use of confetti is strictly prohibited. Use of such material on club property will result in a \$500 cleaning fee.

Security

Morningstar Golf Club does not assume liability or responsibility for damage or loss of personal property or equipment left in venues.

Deposit

Deposit is due at time of contract signing. Deposit amount will be outlined on contract.



LET'S GET IN TOUCH

WWW.MORNINGSTARGOLF.COM

525 Lowry's Rd
Parksville, B.C. V9P 2R8
250-548-2244
info@morningstargolf.com
[@morningstargcparksville](https://www.instagram.com/morningstargcparksville)