

The Derby at Cedar Hill

Banquet & Buffet Menu Package

Presented by Lakeland Golf Management

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 holds the proud distinction of being one of the most popular golf facilities on Vancouver Island. We are dedicated to providing our guests with the highest standards of hospitality.

Our culinary team is committed to using the freshest ingredients — beautifully prepared and presented to your guests.

This banquet package is designed to inspire you with the many possibilities for your event. Every event is unique, and we look forward to collaborating with you to create a plan for a successful occasion. After reviewing this package, please feel free to contact us at your convenience with any questions.

Emma Chambers
Food & Beverage Manager
Lakeland Golf Management

General Information

Menu Selection

Menu selections and final 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 will reflect the final numbers provided at that time.

Health Regulations

Outside food or beverages are not permitted on CHGC property, with the exception of cakes (subject to a \$1.00 per person service fee). Due to health regulations, leftover food or beverages may not leave CHGC property after the event.

Price Guarantee

Due to fluctuations in food and beverage costs, prices are guaranteed no more than six 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 by credit card, debit card, or cheque made payable to **Lakeland Golf Management**.

Room rental fees are arranged and invoiced separately through the **Saanich Administration Office**.

All banquet pricing below **does not include tax and 18% gratuity**.

Room Setup

Room setup and layout must be confirmed and approved by Saanich Administration prior to your event. No day-of changes can be made without written approval from Saanich.

Please note: Tech support is not available during events. Ensure you have booked a time with the Saanich Administration team prior to your event to test any AV requirements.

Buffet Menus

(Minimum 30 guests for buffet service)

BBQ Rib Buffet - \$36

(Seasonal -available during summer months only)

Choice of Two Pre-Ordered Entrées:

- Braised BBQ Ribs
- Pacific Salmon with 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 Desserts & Dessert 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 Additional 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 third 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

Served with:

- Garlic Bread

Desserts:

- Assorted Cookies & Squares
 - Regular & Decaf Coffee & Teas
-

Mediterranean Buffet - \$32

Main Entrées:

- 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 & Roasted Red Pepper Hummus

Additions:

- Grilled Pita Bread — \$2 per person
- Lamb Kebab — \$8 per person

Desserts:

- Assorted Cookies & Squares
 - Regular & Decaf Coffee & Teas
-

Cedar Buffet - \$45

Choice of Two Main Entrées:

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

Choice of One Pasta Dish:

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

Choice of Three Sides:

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

Desserts:

- Assorted Cookies & Squares
- Fresh Fruit Platter
- Regular & Decaf Coffee & Teas

- **Finlayson Buffet - \$50**

Choice of Two Main Entrées:

- AAA Roast Prime Rib with Gravy, Grainy Mustard & Horseradish
- Pacific Salmon with Lemon Dill Butter
- Herb Roasted Chicken
- Roasted Chicken with Tomato, Black Olives, Capers & Red Onion

Choice of One Pasta Dish:

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

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

Desserts:

- Assorted Cookies & Squares

- Fresh Fruit Platter
 - Regular & Decaf Coffee & Teas
-

Platter Menu

The Par 5 -Charcuterie Board

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

\$18 per person (Min 15 people) - Orders placed in multiples of 5

The Par 4 - Charcuterie Board

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

\$15 per person (Min 15 people) — Orders placed in multiples of 5

The Par 3 -Charcuterie Board

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

\$13 per person (Min 15 people) — Orders placed in multiples of 5

Dip Trio

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

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

Crudité Platter

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

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

Grilled Veggie Platter

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

\$250 (serves 25 people)

Island Cheese Selection

Four Vancouver Island cheeses — Bleu Claire, Topsy Jill, Caraway Jill, and Brie from Little Qualicum Cheeseworks - served with Raincoast Crisps, fig jam, and 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 / Max 40 people)

Options:

- Turkey Bacon
- Chicken Salad
- Prosciutto Fig
- Deli Supreme
- Grilled Veggie
- Ham & Cheese
- Roast Beef

Add Soup -\$5 per person

Add Salad - \$5 per person

The Derby Fruit Display

A grand display of beautiful fresh fruit (*selection varies with seasonal availability*).

\$250 (serves 30–40 people)

Pastry Platter

Assortment of freshly made pastries.

\$5.50 per person (Min 20 people)

Muffin Platter

Assortment of freshly made muffins.

\$4.50 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 Beverages

- Regular & Decaf Coffee & Teas — \$4.00 per person (*Min 20*) or \$18 per carafe
- Pop — \$3.50 per bottle
- Juice — \$12 per jug
- 4 L Non-Alcoholic Punch — \$35

Breakfast Buffets

(Minimum 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

(Minimum 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 & Cheese, Italian Deli, Fig & Prosciutto, Chicken Salad, Grilled Veggie)
- Soup (*customizable for allergies*)
- Salad (House Greens, Caesar, or Greek)

- Coffee / Tea
 - Pop / Juice
-

Lunch Combo 2 - \$28 per person

- Sandwiches (Turkey Bacon, Ham & Cheese, Italian Deli, Fig & Prosciutto, Chicken Salad, Grilled Veggie)
- Soup (*customizable for allergies*)
- Salad (House Greens, Caesar, or Greek)
- Dessert Squares / Cookies
- Fruit Platter
- Coffee / Tea
- Pop / Juice

Lunch Combo 3 -\$25 per person

- Soup (*customizable for allergies*)
 - Salad (House Greens, Caesar, or Greek)
 - Side Bread
 - Dessert Squares
 - Fruit Platter
 - Coffee / Tea
 - Pop / Juice
-

