



Micro Events

2021

eaglequest™
GOLF

Covid-19 Response

In response to Covid-19, Eaglequest Coyote Creek has enhanced our safety protocols to ensure the proper protection of both our guests and staff. All staff members will be equipped with masks and gloves while hand sanitizing stations, separate entrance and exits and plexi glass barriers for buffets will be in place along with proper physical distancing for all events.

Event Spaces

Eaglequest Coyote Creek is a privately owned Canadian golf course located in Surrey, British Columbia. We feature seven rooms that can accommodate up to 50 guests for your corporate or social function. To learn more about our facility or to book an appointment, please contact our Sales and Event Manager, Alexandria Barboutis by phone 604.597.4653 ext. 3 or by email abarboutis@eaglequestgolf.com.

- **The Grandview Ballroom**

\$500 daytime
\$650 evening
\$750 (Saturday evening)

- **The East/West Ballroom**

\$500 daytime
\$650 evening
\$750 (Saturday evening)

- **The East Ballroom**

\$250 daytime
\$350 evening
\$500 (Saturday evening)

- **The West Ballroom**

\$350 daytime
\$450 evening
\$600 (Saturday evening)

- **The Arizona Room**

\$250 daytime
\$350 evening
\$500 (Saturday evening)

- **The Phoenix Boardroom**

Capacity: 6 guests. Rental includes a flipchart & TV
\$250 daytime
\$350 evening

- **The Coyote Boardroom**

Capacity: 8 guests. Rental includes a flipchart & TV
\$200 daytime
\$300 evening

If you are interested in renting our facility only (outside catering is not permitted), the following minimum spends apply:

Ballroom	Weekday	Weekend
The Grandview Ballroom	\$750	\$1,000
The East/West Ballroom	\$750	\$1,000
The East Ballroom	\$400	\$500
The West Ballroom	\$500	\$750
The Arizona Room	\$400	\$500
The Phoenix Boardroom	\$350	\$400
The Coyote Boardroom	\$250	\$300

*The Creekside Grill Restaurant at Eaglequest Coyote Creek
Is available for corporate and social functions with a maximum of 30 guests.
The minimum spend is \$750 before taxes and gratuities.*

Culinary Creations

Our Executive Chef, Dan Marshall and his team of chefs create mouthwatering dishes that aim to satisfy every pallet. We cater breakfast, lunch and dinner and are pleased to offer a variety of gluten free and vegan options that will leave your guests wanting more.

Breakfast

Please note that all buffets will be placed in the hallways and served by a member of our staff. Tables will be called up one at a time.

Breakfast Buffets

- **Continental Buffet** \$16 per person
An assortment of individually wrapped pastries with assorted mini Preserves & mosaic coffee, tea, juice & water
- **Gourmet Buffet** \$25 per person
Aldersmoked bacon; crispy hashbrown potatoes; scrambled eggs; an assortment of danishes, pastries and mini muffins with assorted mini preserves; & mosaic coffee, tea, juice & water

Business Lunch Buffet

\$26 per person

Coyote Creek Caesar Salad- with garlic dressing and asiago cheese

Soup Kettle Of The Day- vegetarian and gluten free options available when pre-ordered

Italian Mixed Olives And Pickle Tray

Quartered Sandwich Platter- island city baked multigrain, marble rye, sour dough, white and dark Russian rye breads filled with fresh vegetables ,home- made spreads, real butter, house roasted turkey, black angus roast beef, tuna, egg, crab, chicken salads as well as vegetarian selection. Vegan and gluten free available when pre-ordered

Sweet Tooth Platter- sweet sheet cake selections garnished with fresh berries and garden mint

Freshly Brewed Coffee And Tea Station



Eaglequest Lunch Buffet

\$35 per person

Extra entrée = \$7 a person

GF = Gluten Free, V = Vegetarian, VG = Vegan

Starters (All)

Warm Artisan Rolls- *with butter patties*

Coyote Creek Caesar Salad- *with garlic dressing and asiago cheese*

Garden Greens- *with crisp vegetable garnishes, assortment of house made dressings*

Italian Mixed Olives And Pickle Tray

Pasta Salad- *with sun-dried tomato dressing*

Entrée (Choose One)

Chicken Scaloppini- *escalope of chicken breast, seared golden brown, served with BC shitake mushroom jus finished with cream and butter (GF)*

Sea Basa- *creole seasoning, blackened with butter, fresh papaya and pineapple salsa, crème fraiche (GF)*

Vegetarian Ravioli- *wild mushroom stuffed pasta envelopes gently cooked and served with basil pesto, virgin olive oil, asiago cheese, roasted sweet bell peppers*

Chicken Tamari- *BC fresh boneless chicken thigh marinated with miso, chili and fresh ginger, seared and glazed with a five spiced tamari sauce, sautéed snow peas, grilled pineapple (GF)*

Pork Loin- *sakura roasted pork loin with orange zest and five pepper corn crust, thinly sliced and served with a pineapple curry sauce (GF)*

Mac And Cheese- *A velvet cheese sauce made with cream, roasted garlic and four cheese blended with pasta swirls finished with garlic panko, cheese blend scallions and baked*

Greek Chicken Drumsticks- *marinated fresh chicken in garlic, olive oil, yogurt, spices, lemon, grilled and served with tzatziki sauce*

Accompaniments (All)

Penne- *with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (GF/VG)*

Roast Potatoes- *tossed in extra virgin olive oil, sweet onion, garlic and house seasonings*

Fresh Seasonal Vegetables- *chef's choice of the season*

Dessert & Coffee

Sweet Tooth Platter- *sweet sheet cake selections garnished with fresh berries and garden mint*

Freshly Brewed Coffee And Tea Station

Dinner

Dinner Buffets

Willow Buffet

\$44 per guest

Extra entrée = \$7 a person

Starters (All)

Warm artisan rolls with butter patties

Caesar salad with garlic dressing and asiago cheese

Italian mixed olives and pickle tray (GF)

Pasta salad with olives and sun-dried tomato dressing

Thai noodle salad with sweet peppers, green onion, five- spice sesame soy dressing

Coyotes cabbage slaw with sun-dried cranberries, apples and tarragon dressing (GF)

Pasta

Penne- with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (GF/VG)

Entrees (Choose Two)

Chicken Scaloppini- escalope of chicken breast, seared golden brown, served with BC shitake mushroom jus finished with cream and butter (GF)

Sea Basa- creole seasoning, blackened with butter, fresh papaya and pineapple salsa, sautéed garlic and lemon baby kale, crème fraiche (GF)

Ravioli- roasted wild mushroom stuffed pasta envelopes gently cooked and served with basil pesto, extra virgin olive oil, asiago cheese, roasted sweet bell peppers, smoked tomato coulis

Chicken Tamari- BC fresh boneless chicken thigh marinated with miso, chili and fresh ginger, seared and glazed with a five spiced Tamari sauce, sautéed snow peas, grilled pineapple (GF)

Vegetable Lasagna- grilled eggplant, mushrooms, onion, garlic, spinach, sweet bell peppers, zucchini, fire roasted marinara, full fat mozzarella cheese, cilantro and asiago cheese (GF)

Pappardelle Pasta- broad egg noodles, kalamata olives, roasted peppers, garlic, tomatoes, crumbled Salt Spring Island goat cheese, fresh marinara

Pacific Fresh Red Snapper- steamed with fresh lemon, minced shallots and sea salt, tomato provencal, fresh basil, garlic, red cold water shrimp and blanched spinach (GF)

Chef Carving Station (Choose One)

Pork Loin- sakura roasted pork loin with orange zest, dijon mustard and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural jus, with assortment of mustards (GF)

Roast Beef Carving Station- certified angus beef with natural au jus, grainy and dijon mustards, beaver hot horseradish (GF)

Accompaniments

Roast Potatoes- tossed in extra virgin olive oil, sweet onion, garlic and house seasonings (GF)

Seasonal Vegetables- Chef's choice of the season (GF)

Dessert and Coffee

Sweet Tooth Platter- Sweet sheet cake selections garnished with fresh berries and garden mint

Fresh Fruit Platter- sliced cantaloupe, water and honeydew melons, sunkist oranges, kiwi fruit, seedless grapes, golden shell pineapple, fresh strawberries and seasonal fruit. Selection may change due to availability

Freshly Brewed Coffee and Tea Station

Did You Know?

Most of our chefs have been with Eaglequest Coyote Creek for over 15 years? Their hard work and dedication is seen throughout every banquet we have from the initial preparation to the delivery. We couldn't do it without them!

Maple Buffet

\$50 per guest

Extra entrée = \$7 a person

Starters (All)

Warm artisan rolls with butter patties

Caesar salad with garlic dressing and asiago cheese

Garden greens with crisp vegetable garnishes, assortment of house made dressings (GF)

Italian mixed olives and pickle tray (GF)

Pasta salad with olives and sun-dried tomato dressing

Coyotes cabbage slaw with sun-dried cranberries, apples and tarragon dressing (GF)

Vine ripe tomato and pearl boccoccini, Spanish onion, fresh basil, balsamic olive oil dressed

Pasta

Penne- with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (GF/VG)

Vegetable Crudities Platter

Crisp cucumber slices, carrot and celery sticks, hot house bell peppers, vine-ripe cherry tomatoes, broccoli and cauliflower florets served with cream cheese house dip

Entrees (Choose Two)

Salmon- fresh BC salmon medallions, lemon pepper and sea salt, blanched spinach, lemon beurre blanc sauce and cold water shrimp (GF)

Pappardelle Pasta- broad egg noodles, kalamata olives, roasted peppers, garlic, tomatoes, crumbled Salt Spring Island goat cheese, fresh marinara

Chicken Scaloppini- escalope of chicken breast, seared golden brown, served with a rich marsala wine, wild mushroom, julienne pepper cream sauce (GF)

Prawn Pesto Penne- penne rigate, pesto cream sauce, roasted black tiger prawns finished with pine nut crumble and asiago cheese

Sea Basa- creole seasoning, blackened with butter, fresh papaya and pineapple salsa, sautéed baby kale with garlic and lemon, crème fraiche (GF)

Vegetarian Ravioli- roasted wild mushroom stuffed pasta envelopes gently cooked and served with a roasted bell pepper butter sauce finished with pesto

Chicken Mojo- bone in chicken marinated in fresh rosemary, onion, garlic, dijon mustard and white wine, roasted served in the natural juices and chopped parsley lemon gremolada (GF)

Chef Carving Station (Choose One)

Pork Loin- sakura roasted pork loin with orange zest, dijon mustard and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural jus, with assortment of mustards (GF)

Roast Beef Carving Station- certified angus beef with natural au jus, grainy and dijon mustards, beaver hot horseradish (GF)

Accompaniments

Rice Pilaf- with sautéed vegetables, butter and chef select seasonings (GF)

Roast Potatoes- tossed in extra virgin olive oil, sweet onion, garlic and house seasonings (GF)

Seasonal Vegetables- chef's choice of the season (GF)

Dessert and Coffee

Sweet Tooth Platter- sweet sheet cake selections, profiteroles, mini brownies, garnished with fresh berries and garden mint, pastry chef bakers pride cheese cakes and European fruit mousse tortes

Fresh Fruit Platter- sliced cantaloupe, water and honeydew melons, Sunkist oranges, kiwi fruit, seedless grapes, golden shell pineapple, fresh strawberries and seasonal fruit. Selection may change due to availability

Freshly Brewed Coffee and Tea Station

Banquet Bar List

Hosts can choose to have a host bar, cash bar, toonie bar or combination for their event

Domestic beer, ciders/coolers, house wine, domestic highballs	\$7.00
Imported beer	\$8.00
Wine	\$7-\$14
Premium highballs	\$8-\$11

Please note that all bars require a minimum of \$300 worth of beverages purchased to warrant a full bar set up.

Non-Alcoholic Refreshments

Individual bottles of pop & Minute Maid juice	\$3.50
Bottled water	\$3.50
Sparkling perrier bottles	\$3.50
Coffee/tea (<i>unlimited for two hours</i>)	\$2.75
Coffee/tea urn (<i>30 cups</i>)	\$80

Equipment Rentals & Extras

A/V & Sound Equipment

Podium & Microphone:	Complimentary
Wifi:	Complimentary
Additional corded microphones:	\$35
LCD projector:	\$120
Screen	\$50
Auxiliary &/or HDMI cords	\$30
Portable fender system	\$75
Onsite AV tech	Pricing varies

Additional AV equipment can be rented from a third party. Inquire for pricing.

Rentals

White linens:	Complimentary
Chair covers (choice of black or white):	\$3 per chair
Easels, Flip Chart, Paper & Markers:	\$10- \$20
Photocopies:	\$0.20 per copy

Recommended Vendors

Décor

Forevery Occasion
604.862.9299
info@foreveryoccasion.ca

Sunam Events
604.773.4000
info@sunam.ca

Andaaz Wedding Centre
778.881.1447
bal_andaaz@hotmail.com

Charming Affairs
604.614.1157
charmingdecor@gmail.com

DJ's

iDJ 778.230.5667
That Awesome DJ Guy 604.239.3260
Spin Doctor DJ & Entertainment 604.655.7468 or 604.306.7540

Photographers

Stanton's Photography
604.597.6686
stantonsphotography@shaw.ca

Andrew Lukianiuk Photography
604.329.0151
andrew@andrewlukianiuk.ca

Photobooths/Videographers

Langis
778.246.3547
langisflipbooks@gmail.com

Dynamic Weddings
604.837.5765
info@dynamicweddings.ca

Flipvision
604.726.5993
info@flipvisionpro.com

Limo

Boss Limo
604.592.2677
info@bosslinos.ca

Cake, Balloons & Florist

Just Cakes Bakeshop
604.503.5577
contact@justcakesbc.com

Party Express
604.507.8468
party.express.surrey@gmail.com

Didi's Flowers
604.866.3434
raj@didisflowers.com

Other

Yanina's Fleur
778.227.5884
yaninasfleur@gmail.com

BU Letters
604.788.1550
buletters@gmail.com

Paragon Makeup
604.839.4770
paragonmakeup@icloud.com