

CELEBRATE IN SUNSHINE





MAKE AN EVENT OUT OF ANY OCCASION

Greenside Grill at the Osoyoos Golf Club offers a spectacular view, unsurpassed service & cuisine. We custom create menus and proudly work with local producers to use the freshest products available. Whether preparing a sit down dinner, a buffet selection or canapés we strive for excellence.

Our main dining room holds 110 seated comfortably and up to 150 for a cocktail reception. Our upper dining room is available for 80 seated and a 100 person cocktail reception. Additionally, our wrap around patio can be accessed privately from each dining location.

CREATIVE MENU PLANNING

At the Greenside Grill we work with you to create a custom menu that will fit your function and budget. We pride ourselves on meeting your needs with style and creativity, assuring the success of your event. We collect all relevant information (budget per person, menu preferences, allergies and style of event) and then tailor a menu based on your unique requirements.

We specialize in catering:

WEDDINGS
CORPORATE GATHERINGS
SOCIAL EVENTS.



12300 Golf Course Drive Osoyoos BC V0H 1V1 250.495.7003 ext.221 www.greensidebarandgrill.com
events@golfosoyoos.com



FRESH & LOCAL

WE STRIVE TO USE THE FRESHEST INGREDIENTS AND WHAT IS FRESHER THAN OUR OWN BACKYARD.

THROUGH PARTNERSHIPS WITH PEACH HILL AND COVERT FARMS, OKANAGAN'S FINEST AND MORE WE HAVE OUR CHOICE OF THE FINEST PRODUCTS AVAILABLE.

SALADS

Caesar

house-made Croutons, Parmesan Cheese

Heritage Greens

Raspberry Vinaigrette & Ranch Dressings

Spinach & Arugula

Mushrooms, Bacon Dressing

Iceberg

Tomatoes, Bacon Bits, Blue Cheese Dressing

Traditional Greek

Bell Peppers, Tomatoes, Sweet Onions, Cucumbers, Feta Cheese

Asian Noodle

Julienned Vegetables and Asian Dressing

SIDES

Seasonal Vegetable Medley

Caramelized Butternut Squash

Zucchini & Sweet Corn Succotash

Green Bean Almondine

Garlic Mashed Potatoes

Scalloped Potatoes with Caramelized Sweet Onions

New Potatoes Roasted with Fresh Rosemary

Rice Pilaf with Seasonal Vegetables

House Special Three Cheese Macaroni & Cheese

ENTRÉE SELECTIONS

*Chicken Parmesan with Fresh

*Basil Tomato Sauce

*Teriyaki Chicken

*Herb Roasted Chicken

*In-House Smoked Braised Beef Short Ribs

*Rosemary Slow Roasted Beef

*Pork Ribs in a Honey BBQ Sauce

ENTRÉE SELECTIONS

*Poached BC Salmon with Dill (Fennel) Yogurt Sauce

*Beef or Vegetarian Lasagne

*Seasonal Vegetable Quiche

*Eggplant Parmesan

CHEF CARVING STATION:

(ask for Selections & Market Pricing)



DESSERTS

*Petit Fours *Assorted Cakes *Assorted Tarts *Local Fruit Pies



CANAPÉS PLATED & STATIONS

Mini Yorkshire Puddings

creamy potatoes, braised beef, au jus

Chicken Apple Quesadillas

roasted chicken, 3 cheese blend
& granny smith apples

Mini Bacon & Cheddar Quiche

free range eggs, maple bacon
smoked cheddar & seasonal vegetables

Chipotle Chicken Skewers

smoky spicy chicken, yogurt lime
dressing

Bruschetta Crostini

roma tomatoes, red onions & garlic
toasted baguette

Beet & Goat Cheese

roasted baby beets topped, whipped goat
cheese

Brie & Walnut Balsamic Vinaigrette

walnuts & creamy brie with red wine &
balsamic vinaigrette

Cured Salmon

cucumber & lemon crème fraîche

Petite Crab Cakes

topped with spicy garlic aioli

Breads & Tapenade

hummus, tzatziki, roasted red pepper &
asiago cheese, spinach & artichoke
grissini, baguette & grilled pita

Local & Cheese Charcuterie Boards

prosciutto, bresaola, genoa salami,
andouille sausage, duck rilette

Grilled, Marinated & Pickled Vegetables

pickled carrots, asparagus & cauliflower,
marinated artichoke hearts,
pickled beets, olives & gherkins

In-House Made Flatbread

prosciutto & mushroom, smoked salmon
& cream cheese,
roasted red pepper & bacon

Crudité

fresh cut vegetables, in house made
ranch & hummus dip

Seasonal & Fresh Fruit

minimum five varieties & local when
seasonally available

SAMPLE MENUS

Dinner One

“Red Tee”

\$27 per person

Assorted rolls & butter

Choice of one salad

Choice of two sides

Choice of one entrée

Choice of one dessert selection

Dinner Two

“White Tee”

\$29 per person

Assorted rolls & butter

Choice of two salads

Choice of two sides

Choice of one entrée

Choice of one dessert selection

Dinner Three

“Blue Tee”

\$32 per person

Assorted rolls & butter

Antipasto Platter

Choice of two salads

Choice of two sides

Choice of two entrees

Choice of one dessert selection

**All buffets include coffee & tea*

**Prices are per person and do not include 5% tax and 18% gratuity*

**Gluten Free options available upon request*

****Ask us about customizable options. We also offer Plated Menus,
Canapes and Custom Cakes**

