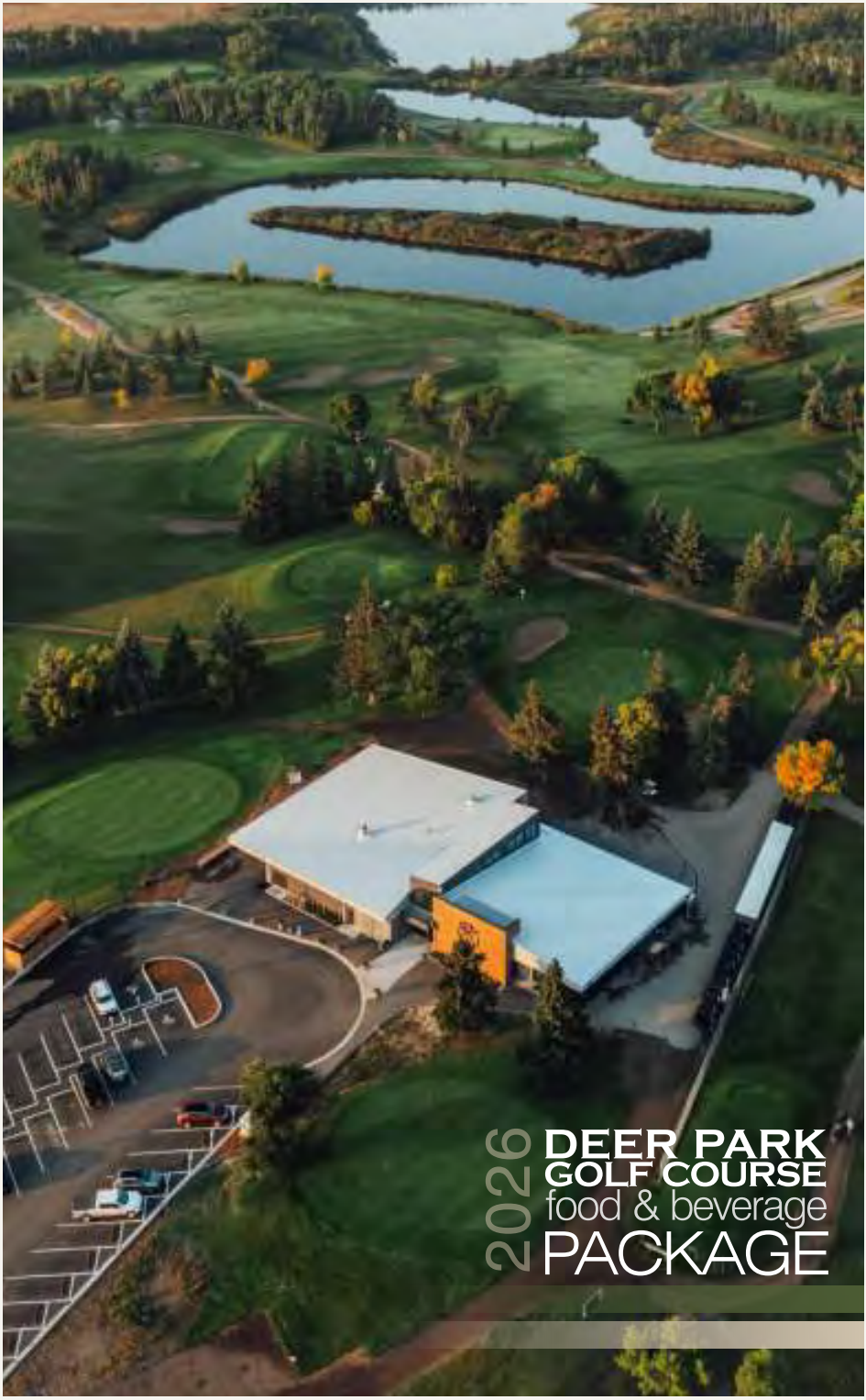

2026
DEER PARK
GOLF COURSE
food & beverage
PACKAGE

DEER PARK GOLF COURSE CLUBHOUSE

The Deer Park Golf Course Clubhouse is a modern and inviting venue suitable for a variety of events. Opened in 2023, it blends contemporary amenities with scenic surroundings, making it an ideal location for weddings, meetings, and special gatherings.

Conveniently located on the west side of the city, it offers a stylish restaurant featuring a fireplace, a covered deck with picturesque views, and a relaxed patio.

Whether hosting a corporate meeting in The Green Room, celebrating at The Owl's Nest Restaurant, or hosting a tournament on the course, every event is tailored for a memorable experience.

The Owl's Nest Restaurant

The Owl's Nest Restaurant spans three separate and unique areas of the Clubhouse, perfect for casual dining and special events. The indoor dining area features vaulted ceilings, a large fireplace, walk up bar, and scenic views of the golf course. The adjacent covered deck is a three-season area with roll-up vinyl screens that can help set the perfect atmosphere. Large overhead doors can be opened between the dining area and the covered deck, creating one large event space. Outside, G.G.'s Patio is the perfect place to relax after a round with a cold beverage.

The Owl's Nest can be booked for private events. Rates are for full day rentals, during which the restaurant will be closed to the public.

Peak Season | $760.00
Off Season | $380.00

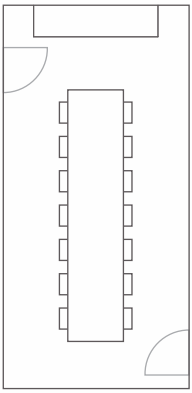
The Owl's Nest is included with all tournament bookings.

The Green Room
Meeting Room

The Green Room is a boardroom equipped with a 75” smart TV and AV hookups - ideal for virtual or in-person meetings. It comfortably seats up to 14 guests.

Hourly Rate | $45.00
Day Rate | $226.60
Rentals 8 hours or more in length

The Green Room is provided complimentary to all tournament bookings.



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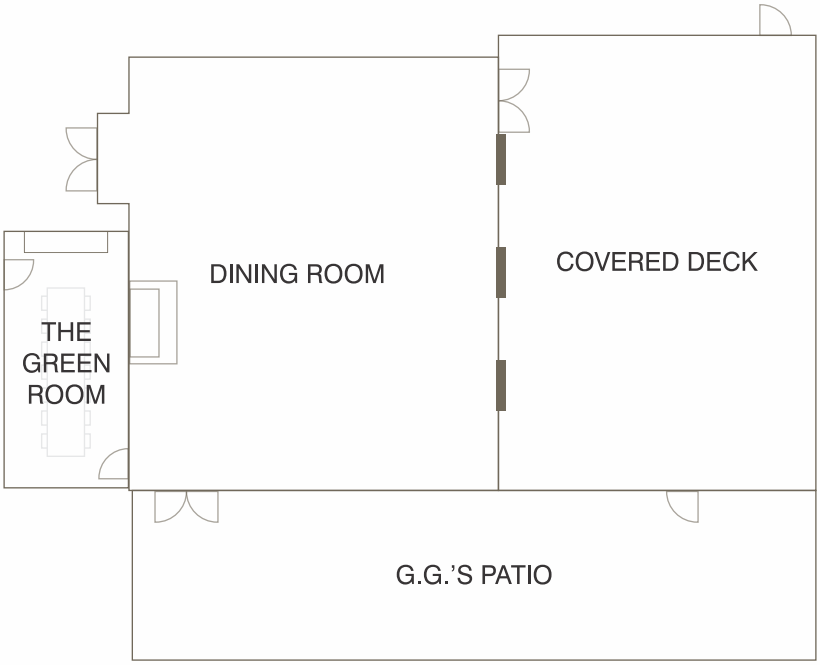


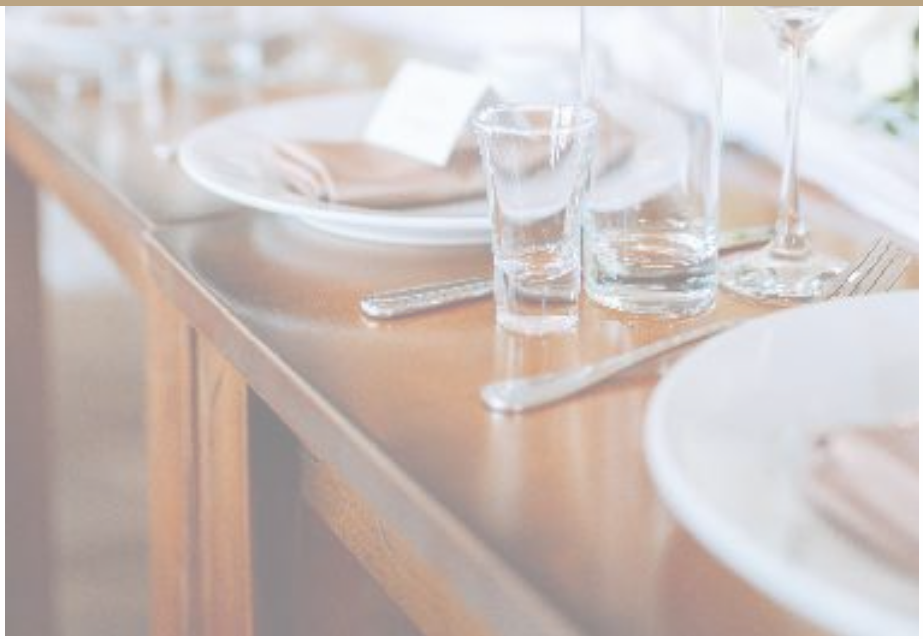
The Clubhouse offers four versatile rooms for your event. The Owl's Nest Restaurant can accommodate up to 200 people for special events, pending setup and food and beverage needs. Refer to the table below for specific capacities of the various spaces. The three-season covered deck offers a remarkable view, and G.G.'s Patio is a great option for summer gatherings or when the weather allows.

Deer Park Clubhouse Facility Capacities		
Room/Space	Regular Operational Capacity	Special Event Maximum Capacity
Indoor Dining Room	40 persons	80 persons
Covered Deck	40 persons	80 persons
G.G.'s Patio	20 persons	40 persons
The Green Room (Boardroom)	14 persons	Not included in special events
Total Facility Capacity	114 persons	200 persons

THE OWL'S NEST

AT DEER PARK GOLF COURSE

Catering Menu



Breakfast Banquet

Minimum 30 people | 7 am to 11 am

Continental Breakfast $11

- Fresh Pastries and Muffins
- Fresh Fruit
- Personal Yogurts

Hole In One $15

- Scrambled Eggs
- Hash Browns
- Bacon or Sausage
- Muffins and Pastries
- Fresh Fruit

Executive Breakfast $18

- Scrambled Eggs
- Hash Browns
- Bacon and Sausages
- Pancakes or French Toast
- Muffins and Pastries
- Fresh Fruit

Fees are based per person

Coffee and water is included with breakfast banquets.

Tea is available by request.

Add fruit juices $2/person.

Banquet Lunch

Minimum 30 people | 11 am to 4 pm

Deli Lunch $18

- Domestic Deli Cold Cuts
- Sandwich Fixings
- Cheese and Pickles
- Buns and Bread
- Two Salads (Chef's Choice)

Soup And Sandwich $21

- Two Fresh Soups (one broth and one cream based)
- Fresh made sandwiches and wraps. Choose from the following selection:
  - Roast Beef and Cheddar
  - Ham and Swiss
  - BLT
  - Chicken Salad
  - Egg Salad
  - Turkey
  - Caesar Wraps
  - Chicken Club Wrap
  - Veggie Wrap

Pizza Lunch $22

All pizzas are 14"

- Pepperoni
- Three Cheese
- Deluxe
- Hawaiian
- Bbq Chicken
- Philly Cheesesteak
- Greek
- Vegetarian
- Meat Lovers

Includes two salads of chef's choice

Fees are based per person

Appetizer Menu

Light Appetizer Spread

With supper $13/person
Without supper $21/person

- Boneless Dry Ribs
- Spring Rolls
- Spankopita
- Veggies and Dip

Deluxe Appetizer Spread

With supper $19/person
Without supper $26/person

- Boneless Dry Ribs
- Spring Rolls
- Chicken Wings (two flavours)
- Pretzel Bites and Mustard Dip
- Spanakopita
- Veggies and Dip
- Potato Wedges and Dip

Charcuterie Board

With supper $10/person
Without supper $17/person

Customization may be considered.

Banquet Menu - Tier 1

Minimum 30 people

Customize your menu with your choice of a variety of options.

Main

Choose one of the following:

- BBQ Burgers $19
- BBQ Hot Dogs $18
- Beef on a Bun $21
- Pulled Pork $22
- Roasted Chicken Breast $23

Fees are based per person.

Sides

Add two of the following:

- Fries
- Onion Rngs
- Garlic Roasted Potatoes
- Butter and Herb Mashed
- Corn on the Cob
- Fluffy Rice
- Rice Pilaf
- Seasonal Roasted Vegetables

Salad

Add two of the following:

- Garden Salad with Dressings
- Caesar
- Pasta
- Coleslaw

Included with all meals:

- Buns and butter, except for with Beef on a Bun.
- Coffee service.

Banquet Menu - Tier 2

Minimum 30 people

Customize your menu with your choice of a variety of options.

Main

Choose one of the following:

- BBQ Chicken $23
- Fried Chicken $25
- Glazed Ham and Sauerkraut $25
- Turkey with Dressing $26
- Roast Beef and Gravy (includes carving station) $28
- Half Rack of BBQ ribs $28

Fees are based per person.

Sides

Add three of the following:

- Fries
- Onion rings
- Garlic roasted Potatoes
- Butter and Herb Mashed
- Corn on the Cob
- Fluffy Rice
- Rice Pilaf
- Seasonal roasted Vegetables
- Corn Bread
- Succotash
- Perogies

Salad

Add three of the following:

- Garden salad with dressings
- Caesar
- Pasta
- Coleslaw
- Greek
- Vegetarian Taco Salad
- Broccoli Salad

Included with all meals:

- Buns and butter.
- Coffee service.

Banquet Menu - Tier 3

Minimum 30 people

Customize your menu with your choice of a variety of options.

Main

Choose one of the following:

- Steak $32-$36 (depends upon cut of steak)
- Prime Rib $40 (includes carving station)
- Salmon Filets $29
- Stuffed Chicken Breast $28

Fees are based per person.

Sides

Add three of the following:

- Fries
- Onion rings
- Garlic roasted Potatoes
- Butter and Herb Mashed
- Corn on the Cob
- Fluffy Rice
- Rice Pilaf
- Seasonal Roasted Vegetables
- Corn Bread
- Succotash
- Perogies
- Twice Baked Potatoes
- Baby Red Potatoes in Dill Sauce
- Baked Potatoes with Fixings

Salads

Add three of the following:

- Garden salad with dressings
- Caesar
- Pasta
- Coleslaw
- Greek
- Vegetarian Taco Salad
- Broccoli Salad
- Roasted Beet and Goat Cheese
- Bacon Cheeseburger Salad
- Watermelon and Feta

Included with all meals: Buns and butter and coffee service.

Dessert Menu

Minimum 30 people

Parties between 30-60 people choose up to three selections. Over 60 may choose up to five. Customization may be considered.

Dessert Squares

$3 per person
Selection is based on number of guests

- Nanaimo
- Carrot Cake
- Brownie
- Butter Tart
- Lemon Streusel
- Date Squares

Cakes and Pies

$5 per person
Selection is based on number of guests

- Red Velvet
- Triple Berry
- Chocolate
- Cookies and Cream
- Strawberry Shortcake
- Tres Leche
- Saskatoon
- Lemon Meringue
- Coconut Cream
- Apple
- Pumpkin (seasonal)
- Banana Cream

Cheesecake

$9 per person
Selection is based on number of guests

Rules & Regulations

1. A signed agreement is required prior to the event to confirm all bookings.

2. Applicable taxes will be added to all listed prices.

3. An 18% service gratuity will be added to all bookings of 10 or more people.

4. Events falling on a statutory holiday are subject to an additional $5 per person surcharge.

5. Guaranteed guest numbers are required two weeks before the event.

6. Invoices are payable at the end of the event unless agreed otherwise in advance. A 1.5% late fee may apply to outstanding balances.

7. Events are responsible for the conduct of their guests, and will be held responsible for all damages caused.

8. Smoking is not permitted anywhere in the facility. Smoking is permitted outside and at least three meters away from doors, windows and air intakes. This includes all tobacco, marijuana, vaporizers, e-cigarettes, and chewing tobacco. Please use the cigarette butt receptacles provided.

9. Events of 30 or more people are required to order from the banquet menu. Menu selections are required at least two weeks prior to the event. Failure to provide menu details within this time frame may prevent the selections from being available.

10. Increases of guaranteed numbers after two weeks may not be accommodated due to food supply. If accommodated, the new guest number will be the final invoiced number.

11. Decreases of guaranteed numbers after the two week deadline will be charged for the original guaranteed number.

12. A deposit of $250.00 is required for groups of 30-50 people, and $500.00 for groups greater than 50 people. This deposit will be applied against the final invoice.

13. All booking over 60 people is considered a private booking. Private bookings are events which close the restaurant to the general public. The minimum food and beverage fee for a private booking is $2,500 plus applicable room rental fee (please refer to room rental rates at beginning of booklet). This fee does include tax or gratuity.

14. Deposits will be refunded if the event is cancelled at least one week before the event. Events cancelled without a minimum of seven days notice will not have their deposit refunded.

15. No outside food or beverages allowed (exception being celebration cakes).

16.. If supplying your own cake, you will be required to provide your own paper plates, knife, and utensils. Plates and utensils can be provided for a charge of $1.00/person.

17. Special orders for liquor/beer may be considered. Any left over bottles are to be taken home immediately after the event. No refunds are provided for unopened bottles.

18. No A/V equipment will be provided, with the exception of a podium and/or wireless microphone for the in-house sound system.

19. No decorations are allowed to be affixed to the walls or ceiling. Basic table decorations may be brought in. Free standing structures require prior approval.

20. Linens are provided for buffet, gift, and registration tables. Additional linens may be available at a rate of $5.00/linen.

21. No dance floors are permitted.

22. All events are to end by 12:00 a.m., and all items are to be removed by 1:00 a.m. Events going past this deadline are subject to a 15% surcharge of the total invoice.

23. The Owl's Nest reserves the right to refuse service to any guest for issues of intoxication, or physical, verbal, or sexual abuse. Belligerent guests will be asked to leave the facility. Failure to abide by this request will result in the police being called, and potentially the event being shut down.

DEER PARK
GOLF COURSE
www.golfdeerpark.com