



Weddings

THE DUNES AT KAMLOOPS



CONTACT WEDDINGS@GOLFTHEDUNES.COM OR (250) 579-3300

The Dunes Signature Buffets

*All Buffets Below Include Coffee, Tea and Assorted Dessert Squares
Dietary needs will be accommodated*



Gourmet Burgers - \$18

*Angus Beef, Chicken Breast, Chef Veggie Burgers
Choice of 2 Salads
Skinny Fries
All the Toppings and 2 Cheese Choices*

Pasta - \$20

*Meat Lasagna and Vegetable Lasagna
Choice of Two Pasta Noodles
Marinara Sauce, Alfredo Sauce, Meat Sauce
Homemade meatballs
Choice of Two Salads
Garlic Toast*

Herb Roasted Chicken - \$20

*Oven roasted herb chicken – leg and thigh
Choice of Two salads
One Accompaniment
Daily soup and Fresh Buns*

Greek - \$21

*Beef Kebobs
Lemon Chicken
Rice Pilaf
Tzatziki and Pita Bread
Greek Salad and Tossed Greens*

Mexican - \$21

Seasoned Ground Beef

Fajita Chicken

Soft and Hard Taco Shells

Lettuce, Tomato, Shredded Cheese, Cilantro, Jalapenos, black olives

Sour Cream, Chef Salsa, Guacamole

Mexican Rice and Black Beans

Chicken and Ribs - \$25

BBQ Back Ribs

One Poultry selection

Choice of 2 Salads

One Accompaniment

Fresh Buns and Butter

Premium - \$29

Choice of 2 salads

Seasonable Vegetable

One Hot Entrée

One Carved Selection

One Accompaniment

Fresh Buns & Butter

Panorama - \$34

Choice of 2 salads

Seasonable Vegetable

Two Hot Entrées

One Hot Pasta Entrée

One Carved Selection

One Accompaniment

Fresh Buns & Butter

Above and Beyond Buffet \$39

Choice of 3 salads

Seasonable Vegetable

Two Hot Entrées

One Hot Pasta Entrée

One Carved Selection

Two Accompaniments

Fresh Buns & Butter

The Dunes Signature Buffet \$44

*Choice of 3 salads
Seasonable Vegetable
Two Hot Entrées
One Hot Pasta Entrée
Two Carved Selections
Two Accompaniments
Fresh Buns & Butter*



CHOOSE FROM THE FOLLOWING ITEMS TO BUILD YOUR BUFFET

Buffet Selections - Salads

- 🌿 Greek salad with cucumber, tomato, bell peppers, red onion and feta cheese.*
- 🌿 Thai noodle salad with chow-mien noodles, seasonal vegetables and spicy Thai dressing.*
- 🌿 Classic Caesar salad served with romaine lettuce, signature dressing, croutons and parmesan cheese.*
- 🌿 Gourmet mixed greens with tomato, carrots and cabbage with assorted dressings.*
- 🌿 Red & white nugget potato salad.*
- 🌿 Classic spinach salad with egg, bacon and creamy dressing.*
- 🌿 Tricolour Rotini pasta salad with grilled vegetables, feta cheese and a vinaigrette dressing.*
- 🌿 Roasted vegetable pasta salad.*
- 🌿 Red and Yellow Cherry Tomato and Chickpea salad with Feta and basil*

Buffet Selections - Hot Entrées (Pasta)

- ✿ Penne pasta primavera with fresh Alfredo sauce.
- ✿ Penne pasta with tomatoes, fresh basil and asiago cheese.
- ✿ Pasta carbonara with bacon, ham, and parmesan cheese.
- ✿ Lasagna noodles with layers of rich meat sauce, parmesan cheese and mozzarella cheese
- ✿ Classic spaghetti and meat balls in a rich tomato sauce.
 - ✿ Baked cork screw shrimp and cheese.
 - ✿ Baked chicken tetrazzini.



Buffet Selections - Hot Entrées (Poultry)

- ✿ Chicken breast stuffed with black forest ham, mozzarella cheese and lightly breaded.
- ✿ Spicy Chicken jambalaya with chorizo sausage and vegetables.
- ✿ Oriental chicken stir fry with Chinese style cut vegetables and teriyaki sauce.
- ✿ Grilled chicken breast in a roasted red pepper sauce.
- ✿ Sliced turkey on a bed of herb, dried and fresh fruit stuffing and cranberry sauce on the side.

Buffet Selections - Hot Entrées (Fish)

- ✿ Steamed BC salmon served with béarnaise sauce.
- ✿ Steamed BC salmon topped with lemon dill butter.
 - ✿ Mediterranean Baked Basa
 - ✿ Fresh Halibut (market price)
 - ✿ Snow Crab legs (market price)
 - ✿ Tiger Prawn Skewer (market price)

Buffet Selections - Hot Entrées (Pork & Lamb)

- 🌿 *Sweet and sour pork with pineapple and sesame seeds*
- 🌿 *Classic curried lamb with vegetables & potatoes
served with naan bread*
- 🌿 *Garlic Ginger Glazed Pork*
- 🌿 *Pork Loin with Wine and Herb Gravy*
- 🌿 *Chef inspired Pork Schnitzel with Béarnaise Sauce or Gravy*



Buffet Selections - Chef Carved Items

- 🌿 *Pork loin stuffed with herbs, fresh and dried fruits, balsamic demi glaze.*
- 🌿 *Angus baron of beef (Gravy and Au Jus on side)*
- 🌿 *Honey and maple glazed ham.*
- 🌿 *Traditional sliced turkey with stuffing, accompanied with gravy and
cranberry sauce.*
- 🌿 *Angus Prime Rib (market price)*

Accompaniments

- 🌿 *Herb roasted new potatoes*
- 🌿 *Buttery mashed potato or garlic mashed*
- 🌿 *Baked potato with all the toppings*
- 🌿 *Croquette potato*
- 🌿 *Rice Pilaf*
- 🌿 *Corn on the cob (seasonal or on availability)*
- 🌿 *Prosciutto wrapped asparagus (Add \$1.35)*
- 🌿 *Broccoli au gratin*
- 🌿 *Pan Roasted Brussels Sprouts with Bacon*



- ☘ *Coffee & Tea included with all buffets*
- ☘ *Condiments included where applicable*
- ☘ *Prices do not include tax or gratuity*
- ☘ *Prices could change in accordance with food supplier's market prices*
- ☘ *Allergy and special dietary needs can be accommodated*



CHILDREN AGES 5 TO 12 YEARS - \$12

- ☘ *Chicken fingers and choice of fries or Salad*
- ☘ *2 hot dogs and choice of fries or Salad*
- ☘ *Spaghetti and meatballs (marinara sauce)*
- ☘ *Grilled cheese and choice of fries or Salad*
- ☘ *Cheese, Veggie, Pepperoni, Hawaiian, BBQ chicken personal pizza*

Drink included with refill - juice, milk, pop

.....Or Kids 5 - 12 can eat from the buffet less a 20% discount of buffet price

Platters / Appetizers / Midnight Snacks

Fresh Seasonal Fruit Platter A Selection Freshly Cut Seasonal Fruits

Serves 10 people \$42

Serves 30 people \$120

Crudités Platter Freshly Cut Seasonal Vegetables with Creamy Dill Ranch Dip

Serves 10 people \$42

Serves 30 people \$120

Pita & Dips Platter Choose two dips from the following: Hummus, Spinach & artichoke or tzatziki Served with crostini's

Serves 10 people \$39

Serves 30 people \$118

Fresh Cold Cut Platter Turkey, Summer Sausage, Genoa Salami, Honey Ham, Fresh Roast Beef & Pastrami Served with Crostini & Dijon Mustard

Serves 10 people \$57

Serves 30 people \$160

Assorted Fresh Finger Sandwiches / Wraps Selection will include: Tuna Salad, Egg Salad, Turkey & Swiss, Ham & Cheddar Roast Beef & Dijon, and Fresh Vegetable.

Serves 10 people \$48

Serves 30 people \$142

Domestic Cheese Platter A Variety of Cheeses: Baby Bell, Cheddar, Swiss, Mozzarella Served with Crackers & Crostini

Serves 10 people \$50

Serves 30 people \$145

Gala Cheese Platter

*A gourmet selection of cheeses including:
Smoked Gouda, Brie, Danish Blue, Baby bell, Gruyere,
Swiss & aged cheddar*

Served with Crackers and Crostini

Serves 10 people \$ 65

Serves 30 people \$182

Chilled Seafood Platter

Prawns, baby shrimp, candied salmon, baked cold salmon & crab dip.

Enhance your platter with fresh oysters

(Market Price)

Buns and Meats

Fresh Baked Buns &

Selection of Sliced Meats, Cheeses, Pickles & Condiments

Per Person \$9

Pizzas

Dunes Family Size Pizzas

Cheese, Veggie, Pepperoni, Hawaiian, BBQ Chicken - \$21

Meat Lovers \$24

(cut in traditional slices or small squares)

Taco Bar

Build your own Taco

Seasoned Beef and 8 different toppings

Hard Shell and Soft Shell Tacos

Taco Chips, Salsa, Sour Cream, Guacamole

Per Person \$9

Poutine Bar

Build your own Poutine

Fries, Gravy, Cheese Curd

\$8 Per Person

(Add Beef - \$2.50 per person)



Appetizers

Crab and Shrimp Rolls - 40.00

Asian Pot Stickers - \$ 30.00

Bacon Wrapped Scallops - \$55.00

Chorizo Mozzarella Croquettes - \$30.00

Mini Beef Wellington - \$48.00

Mini Pulled Pork Sliders - \$35.00

Mushroom Duxelle in Puff Pastry - \$35.00

Mini Lamb Feta Lollipops - \$40.00

Asparagus & Brie Wonton Tartlets - \$40.00

Thai Shrimp Rolls - \$38.00

Crab Cakes - \$ 48.00

Vegetable Wontons - \$35.00

Deep Fried Coconut Prawns - \$50.00

BBQ Meatballs - \$35.00

Calamari - \$40.00

Wings - \$48.00

*(lemon pepper, salt and pepper, sweet chili,
hot, teriyaki - 1 order per flavor)*

All Appetizers on this page are priced per serving of 20 guests



Sweet and Savory

Assorted Dessert Squares

Serves 10 - \$35

Serves 30 - \$105

Sticky Pudding Coffee Cake - \$5.25 per person

Caramel Salted Cheese Cake - \$5.70 per person

Apple Crisp with Vanilla Ice Cream - \$5.50 per person

Mango Cheese Cake - \$5.75 per person

We look forward to serving you

Bill Bilton, CPGA

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