



M Y L O R A
EXECUTIVE GOLF COURSE

**PRIVATE FUNCTIONS
& CATERING MENU**



ABOUT MYLORA

Located in beautiful Richmond, BC, Mylora Executive Golf Course hosts regular league play, tournaments and a variety of private and public events. Mylora's par 57 executive length course is ideal for golfers of all skill levels. Mylora offers a variety of banquet packages to complement your event up to a maximum of 212 guests. With options for breakfast, lunch, and dinner, we cater our menu to best suit your event needs.

Mylora has been open for more than 40 years. We are honoured to be a part of the Richmond community and look forward to the next 40 years of providing exceptional golf and unparalleled service.

BREAKFAST BUFFETS

All breakfast buffets are served with fresh brewed coffee, tea & juice.

COLD BREAKFAST BUFFETS

(Minimum 12 people)

PASTRIES, FRUIT & COFFEE	\$9
Assorted pastries (scones, danishes and croissants with butter & preserves)	
Fresh fruit platter	
MODERN CONTINENTAL BREAKFAST	\$11
Toast with butter & preserves	
Fruit salad	
Yogurt (vanilla or plain)	
Granola	

HOT BREAKFAST BUFFETS

(Minimum 20 people)

CLASSIC HOMESTYLE BREAKFAST	\$14
Scrambled eggs	
Bacon	
Pork sausages	
Breakfast potatoes	
Toast with butter & preserves	
Fruit salad	
EGGS BENEDICT	\$16
Eggs benedict (poached eggs, ham, toasted english muffins, hollandaise sauce)	
Breakfast potatoes	
Fruit salad	
WAFFLES, FRUIT & SAUSAGES	\$16
Waffles with fresh seasonal fruit, butter & whipped cream	
Bacon or pork sausages	
Fruit salad or breakfast potatoes	
COCKTAIL STATIONS <i>(Priced per drink & have a minimum \$100 spend)</i>	
BUILD YOUR OWN CAESAR BAR	\$8
Assortment of clamato flavours, alcohol & garnishes	
BUILD YOUR OWN MIMOSA BAR	\$6
Bubbly with an assortment of fresh pressed juices	

Ask about our plated options for groups of 30 people or less.

LUNCH BUFFETS

All lunch buffets are served with fresh brewed coffee, tea & juice and assorted dessert bars.

Minimum 20 people.

BUILD YOUR OWN SANDWICHES	\$18
Sliced meats (salami, ham, turkey)	
Sliced cheeses	
Fresh lettuce, tomato, onion & dill pickles	
Mustard & mayonnaise	
Fresh rolls & croissants	
Kettle chips	
Mixed green salad	
 BUILD YOUR OWN BURGERS	 \$18
Beef burger (chicken or vegan burgers available upon request)	
Cheddar & American cheese	
Fresh lettuce, tomato & dill pickles	
Sautéed onions	
Mayonnaise, ketchup & mustard	
Bakery fresh buns	
Kettle chips	
Mixed green salad	
 SOUP AND SANDWICH	 \$18
Quartered tea sandwiches (ham, vegetable and cheese, egg salad or turkey)	
Fresh house made soup (tomato, cream of tomato, cream of mushroom, New England clam chowder or chicken noodle)	
Vegetable platter	
 BEEF DIP	 \$18
Braised beef	
Fresh hogie rolls	
Horse radish & house mustard	
Au jus	
Kettle chips	
Mixed green salad	
 PULLED PORK SANDWICHES	 \$18
House roasted barbeque pulled pork with barbeque sauce	
Coleslaw	
Kettle chips	
 LASAGNA	 \$18
Meat or vegetarian lasagna	
Mixed green salad	
Garlic bread	

McKENZIE'S BUFFETS

All buffets are served with fresh brewed coffee, tea & juice. Minimum 20 people.

SOUTHERN SEAFOOD BOIL (CHEF'S SPECIALTY) \$39

Seafood, sausage, potatoes & corn simmered in a spiced lager broth

Prawns

Clams & mussels

Farmers sausage

Tender baby potatoes with dill & old bay dressing on the side

Fresh corn on the cob with butter & salt

Mixed green salad

Butter & cocktail sauce

Fresh lemons

Rolls & butter

ROAST BEEF WITH CARVING STATION \$32

Roast sirloin carving station with horseradish & au jus

BC roasted salmon with hollandaise sauce or lemon dill

Creamy mashed potatoes

Roasted seasonal vegetables

Mixed greens with apple, blue cheese & walnuts

Caesar salad

Rolls & butter

BARBEQUE \$28

Roast chicken with au jus

House roasted barbeque pulled pork with barbeque sauce

Chef Kevin's mac n cheese

Garlic green beans

Creamy coleslaw

Down home corn bread with butter

DESIGN YOUR OWN BUFFET

All buffets are served with dinner rolls, fresh brewed coffee, tea & juice. Minimum 20 people.

PAR FOR THE COURSE BUFFET PACKAGE **\$24**

Choice of 1 entree
Choice of 2 sides
Choice of 1 salad

BIRDIE BUFFET PACKAGE **\$28**

Choice of 2 entrees
Choice of 2 sides
Choice of 1 salad

EAGLE BUFFET PACKAGE **\$35**

Choice of carving station
Choice of 2 entrees
Choice of 2 sides
Choice of 1 salad

ADD TO YOUR BUFFET

CARVING STATION - \$7
ENTREE - \$4
SIDE - \$3
SALAD - \$2

DESIGN YOUR OWN BUFFET

All buffets are served with dinner rolls, fresh brewed coffee, tea & juice. Minimum 20 people.

CARVING STATION SELECTIONS

Sirloin roast with au jus & horse radish
Honey glazed ham with house mustard
Oven roasted turkey with gravy & cranberry sauce
Porkloin with au jus

PREMIUM ENTREE SELECTIONS (Additional \$3 per person)

Grilled 5 to 6 oz sirloin steaks
Herb roasted pork tenderloin with orange-soy glaze or balsamic & roasted onions
Roasted BC salmon with hollandaise sauce or lemon dill
Butternut squash ravioli in brown butter sauce with pecans & basil

ENTREE SELECTIONS

Herb & garlic roasted chicken
Braised chicken thighs simmered in mushroom cream sauce or lemon & artichoke
Butter chicken curry
Traditional meat lasagna
Vegetarian lasagna (vegan available upon request)
Roasted cod in a lemon butter caper sauce
Beef stroganoff
Meatballs in a marinara or cream sauce
Barbeque pulled jackfruit with braised onions in barbecue sauce (vegan)
Seasonal vegetable curry with sultana raisins and cashews (vegan)

SALAD SELECTIONS

Mixed green salad (house, thousand island, ranch or Italian dressing)
Caesar salad with croutons
Creamy pesto pasta salad
Homestyle potato salad
Coleslaw in a creamy or vinaigrette dressing
Caprese salad with bocconcini cheese, basil & balsamic reduction
Baby arugula with lemon, olive oil & parmesan cheese
Greens with apple, blue cheese & walnuts

SIDE SELECTIONS

Rice pilaf

Barbeque baked beans

Hot pasta in a pesto, tomato, cream or creamy tomato sauce

Buttered dill carrots

Garlic green beans

Roasted seasonal vegetable medley

Steamed seasonal vegetables tossed in butter & parsley

Creamy mashed potatoes

Roasted herb potatoes

French fries

Lebanese fried cauliflower with tahini dressing

Chef Kevin's mac n cheese

Fresh house made soup (tomato, cream of tomato, cream of mushroom, New England clam chowder or chicken noodle)

DESSERT ADDITIONS (Additional \$2 per person)

Assorted dessert squares (butter tarts, nanaimo bars, brownies)

Assorted cookies

Fruit salad

If you require a special dessert, we have a variety of bakeries and purveyors at our disposal. Please inquire with our chef to discuss your arrangement.

COCKTAIL & RECEPTION MENU

APPETIZERS

All items priced per dozen. Minimum order is 3 dozen per item.

CHICKEN WINGS	\$14
Your choice of buffalo with ranch dip, Mrs. Mckenzie's Japanese glaze, salt & pepper, barbeque or an assortment of 2 flavours	
SAUSAGE ROLLS	\$14
Served with house mustard	
SPANAKOPITA	\$12
Served with yogurt dip	
MEAT BALLS	\$14
Your choice of sweet & sour or marinara	
CHICKEN SATAYS WITH PEANUT SAUCE	\$18
PRAWN BRUSCHETTA	\$18
Served on crostini with fresh basil & reggiano	
TOMATO BRUSCHETTA	\$12
Served on crostini with fresh basil & reggiano	
ASSORTED CANAPES	Mkt Price

COCKTAIL & RECEPTION MENU

GRAZING PLATTERS

Each platter serves approximately 20 people.

CHARCUTERIE PLATTER Slice meats Pickles & olives House mustard Crackers & bread	\$60
MEDITERRANEAN PLATTER Roasted eggplant dip Tzatziki & hummus Pita Assortment of roasted & pickled vegetables Olives & feta	\$60
CHEESE PLATTER Assorted cheeses Nuts & crackers Fresh fruit Fruit compote	\$60
FRESH FRUIT PLATTER Served with yogurt sip	\$40
VEGETABLE PLATTER Served with creamy dip	\$40
POACHED PRAWNS & HOUSE COCKTAIL SAUCE 100-125 prawns poached in white wine & served with fresh lemon	\$90
ASSORTED SQUARES & COOKIES	\$40

CONTACT US

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