

Bootleg Grill

2026 CATERING

Bootleg Gap Golf, in Kimberley B.C. is a Les Furber designed 27-hole public golf facility. Bootleg Gap features an 18-hole championship, a hybrid 9-hole course, and one of the best practice facilities in the region. With seating for up to 100 people the Bootleg Grill is great for any function. The spacious patio has amazing views of the 18th green and pond. Watch your friends finish their round or soak up the warmth of the afternoon sun with a beverage! We offer BBQ's for your golf group or a sit-down dinner for your special event. The following packages will help you put together the perfect day at Bootleg Gap Golf.

BUILD YOUR OWN APPETIZER BUFFET

(For Groups of 25 people or more)

Chicken Wings served with a variety of sauces and dill dip

Veggie platter served with house made chipotle ranch and dill dip

Jalapeño Poppers

Vegetarian spring rolls with sweet and sour sauce

Chicken Souvlaki with tzatziki

Potato cheddar perogies with sour cream and chives

Mozzarella sticks with tomato sauce

Vegetable samosas with tamarind sauce

Wagyu Beef Gyoza Dumplings with sesame soy sauce

CHOICE OF 4 APPETIZERS \$18 PER PERSON

CHOICE OF 6 APPETIZERS \$24 PER PERSON

Prices do not include any applicable taxes (5%) or gratuity (18%) and are subject to change.

PLATED BANQUET OPTIONS

SALADS

All meals below include the choice of **one** salad. Add an additional salad for \$3 per person.

Green salad

Mixed greens with cucumber, carrot, red onion and red pepper. Served with red wine vinaigrette.

Caesar Salad

Romaine lettuce with house made croutons and shaved Grana Padano cheese, tossed in house made Caesar vinaigrette.

Summer salad

Sweet greens with pickled red onion, cucumber, and shaved carrot, served with pickled onion vinaigrette.

Greek Salad

Romaine and iceberg lettuce with cucumber, red onion, tomato, red pepper and Kalamata olives, topped with feta cheese and served with lemon oregano vinaigrette.

Avocado Corn and Bean Salad

Corn, edamame, and black beans tossed with romaine, tomato, cucumber, and red onion in avocado lime dressing. Topped with avocado and feta cheese.

BBQ Burger Dinner

House made beef burger
(Vegetarian burger available)
Cheddar and Swiss cheese
Lettuce, tomato, pickles, and red onion
Burger condiments
French fries
Choice of salad
(add a salad \$3)

\$25 per person

Pan Seared Chicken Breast Dinner

Pan seared chicken breast
Herb and garlic roasted potatoes
Seasoned vegetables
Warm dinner rolls with butter
Vegetarian option: Grilled vegetable stack
Choice of salad
(add a salad \$3)

\$27 per person

Summer Picnic Dinner

Lemon oregano chicken breast
Rice pilaf with red pepper and herbs
Warm pita bread
Tzatziki sauce
Greek salad with feta and olives
(add a salad \$3)

\$29 per person

Taco Buffet

Southwest seasoned ground beef
Braised taco chicken
Soft shell flour and corn tortillas
Shredded lettuce, cheddar cheese, jalapenos, salsa, sour cream, cilantro
Rice pilaf
(add a salad \$3)
\$26 per person

Striploin Steak BBQ Dinner

8oz striploin steak
Baked potato with sour cream and green onion
Seasoned vegetables
Warm dinner rolls with butter
Choice of salad
(add a salad \$3)
Vegetarian option: Grilled vegetable stack

\$46 per person

Vegetarian Options

Please inform us in advance the number of vegetarians in your group and choose one entrée from the options below.

Chipotle Black Bean Veggie Burger

Grilled Vegetable Stack
Grilled vegetables with basil puree and balsamic dressing

Vegetarian Pasta
In tomato sauce with mixed vegetables and parmesan cheese

Dessert Options

(Freshly brewed coffee and tea included with dessert)

New York Cheesecake with blueberry sauce
\$9
Assorted dessert squares and cookies
\$8
Carrot cake with cream cheese icing
\$8
Decadent Chocolate Cake
\$9

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