

Meetings and Conferences



Whether you're launching a new product, energizing your sales force, holding workshops or training sessions....
Larters at St. Andrews is your ideal meetings and conference solution. From hosting a 12-person executive meeting (with golf) or planning a 200-person conference with break-out sessions and exhibits.... We've got you covered!

Meetings & Conference Information

*Larters at St. Andrews Golf & Country Club.
Phone (204) 334-2107 : Fax (204) 339-0381
Email: info@larters.com*

Larters at St. Andrews is located only 25 minutes from downtown in the R.M. of St. Andrews, on historic River Road 500 yards from Main Street. There is plenty of free parking in front of the clubhouse, so why not treat your staff or clients to a day out of the city, for a comfortable and relaxing meeting.

MEETING ROOMS

The Banquet Room
25-150 people 55'x48'

The Dining Room
15-30 people 22'x25'

The Board Room
10-15 people 20'x12'

*All rooms are fully licensed and food can be served in all rooms.
Rooms can be setup many different ways, using round tables or long tables.*

AUDIOVISUAL EQUIPMENT

All rooms have wireless or wired Internet access. We supply overhead projectors, screens, flip charts/paper. Any additional requirements can be supplied with three working days notice.

NO ROOM RENTALS

With minimum food and beverage service

Special arrangements for large equipment, setups the day before, arts and crafts must be discussed in advance with management

Larters at St. Andrews must supply all food and beverage. All food and beverage is subject to G.S.T., P.S.T., and 15% service charge.

BREAKFAST MENUS

Basic Continental Breakfast

*Muffins, Croissants or Bagels
Coffee and Tea
\$5.75 per person*

Deluxe Continental Breakfast

*Chilled juices
Fresh fruit tray
Assorted pastry basket
Served with butter and preserves
Coffee, Decaffeinated Coffee and Tea
\$9.95 per person*

The Hungry Eye Breakfast Buffet

*Assorted chilled juices
Fresh Fruit
Fresh baked pastry basket
Eggs, Hash Browns, Bacon and Sausage
Served with Butter and preserves
Coffee, Decaffeinated Coffee and Tea
\$11.95 person*

BREAKS AND SNACKS

<i>Coffee/Tea</i>	<i>\$1.79 per person</i>
<i>Assorted Juices, Milk or Chocolate Milk</i>	<i>\$8.75 per liter</i>
<i>Muffins or Donuts</i>	<i>\$1.50 each</i>
<i>Croissants or Danishes</i>	<i>\$1.95 each</i>
<i>Cookies</i>	<i>\$1.75 each</i>
<i>Chocolate bars</i>	<i>\$1.50 each</i>
<i>Granola bars</i>	<i>\$1.50 each</i>
<i>Fresh fruit</i>	<i>\$2.50 each</i>
<i>Bottled soft drinks</i>	<i>\$2.00 each</i>
<i>Ice Cream</i>	<i>\$2.75 each</i>
<i>Bottled Water</i>	<i>\$1.75 each</i>

**SUGGESTED
LUNCHEON SELECTIONS**

Plated Luncheon Entrees

Chef's Croissant Sandwich Plate

*Chef's Croissant Sandwich Plate (keep on working through lunch)
Includes two half assorted croissant sandwiches, house salad, veggies & dip,
potato chips, soup of the day and a beverage.*

\$11.95

Chicken, Beef or Pork Stir-Fry with Fried Rice

*Slices of chicken marinated, stir-fried with assorted vegetables served on bed
of soft noodles. Includes soup of the day and beverage.*

\$14.95

8 oz. Rib-eye Steak Sandwich

*Served with sautéed mushroom and onion rings, a side of fries, plus a Caesar
salad and beverage.*

\$21.95

Chicken Pecan with Peach Sauce

*Breast of chicken lightly breaded with panko and pecans, served with choice
of potato and mix vegetable and a peach peppercorn sauce. Choice of "soup
of the day" or salad and beverage.*

\$17.95

Veal Cutlet

*Breaded veal cutlet with choice of Spinach sauce or Mushroom sauce. Served
with Penne Alfredo and vegetable. Choice of "soup of the day" or salad and
beverage.*

\$18.95

Lasagna al Forno

*Meat sauce and mozzarella or' vegetarian', served with garlic bread sticks
and choice of salad or" soup of the day" and beverage.*

\$13.75

Luncheon Buffets
(Minimum 40 people)

“All you can eat” Pizza and Pasta Buffet

Assorted pizza, pasta with two sauces, garlic toast and bread sticks, Ceasar salad and a beverage. \$15.25

Roast Angus Beef on a Kaiser Bun

Served with pickles, two salads, potato salad “soup of the day”, condiments and beverage.
\$14.95

Build you own Sandwich Buffet
(Minimum 30 people)

Rye Bread and Buns, pickle tray, potato chips, pasta salad, assorted cold cuts, egg salads, tuna salad, condiments, soup of the day and a beverage.
\$14.75

Extra’s

Soup of the day with crackers person	\$2.95 per
Russian Borscht soup with crackers person	\$3.50 per
French Onion Soup person	\$3.95 per
Seafood Chowder	\$4.25 per person
House salad with Dijon dressing person	\$3.95 per
Brownies, Carrot Cake, Nanaimo Bar & Chocolate Fudge person	\$3.95 per
Assorted Cheesecakes person	\$4.25 per

BEFORE DINNER OR DURING PRESENTATION

Assorted deluxe hot Hors D’Ouvres (Tempura Tiger Prawns, Chicken Skewers, Pinwheel mushrooms with puff pastry, spanatiapita, spring rolls with sauces).

\$11.95 per person

Cold poached Black Tiger Jumbo Shrimp with cocktail sauce. \$4.50
per person

Nachos and salsa (with fixings)
person

\$3.25 per

*We can provide dinner menus on request to suit your needs and budget.
We would enjoy creating a menu for you, to “wow” your guests.*

Thank you for choosing Larters at St. Andrews for your function.