



Weddings

AT

GOLDEN EAGLE GOLF CLUB

Photo: Clint Barga Photography

WEDDING PACKAGE 2017

Welcome to Golden Eagle Golf Club

**We invite you to celebrate the wedding of your dreams at Golden Eagle Golf Club
- if you can imagine it, we will do everything possible to make it happen.**

Thank you for your interest in Golden Eagle Golf Club as a potential venue for your up-coming wedding or reception.

Golden Eagle Golf Club is dedicated to providing a unique wedding experience to each and every couple. Situated in beautiful Pitt Meadows, Golden Eagle Golf Club offers spectacular views of the Thompson Mountains, attention to detail, exceptional service and delicious food to couples from all over the Lower Mainland, from out of Province and even from out of country.

Enjoy the peace of mind of working with a professional Wedding Coordinator who cares deeply about your wedding and is dedicated to executing your wedding to perfection. Our team will help with all the details months before your wedding so that on the Big Day, all you have to do is celebrate your love for each other and get married!

If you have any questions, or would like to book a viewing of Golden Eagle Golf Club please contact Loraie Brickwood, Director of Sales and Marketing at 604-460-1111 extension 303 or by email; loraie.brickwood@aquilini.com.



Photo: Clint Barga Photography



Photo: Kevin Jacob Photography

Wedding Ceremonies

Wedding Ceremonies at Golden Eagle Golf Club take place on our 2,200 square foot terrace that overlooks the golf course and the Thompson Mountains.

All Ceremony Packages Include:

- Wedding rehearsal
- Dedicated Wedding Coordinator
- White garden chairs
- White linen side table with water for guests and bridal party
- White linen registry signing table with chair
- Power supply
- Two 20' x 20' Marquee Tents

Ceremony with Booked Reception	\$1,300.00
Ceremony Only - Up to 100 Guests	\$1,500.00
Ceremony Only - 101 to 150 Guests	\$1,800.00
Ceremony Only - 151 to 200 Guests	\$2,000.00

all prices are subject to applicable taxes



Wedding Receptions

Receptions at Golden Eagle Golf Club Include:

- Pre-wedding private food and wine tasting for Bride, Groom and two guests
- Dedicated Wedding Coordinator
- White chiffon draping throughout the banquet room (a \$2,000 value)
- White linens on all tables
- White linen napkins
- Plates, cutlery, wine glass, water glass, water carafe, salt and pepper shakers
- Bartenders, service and kitchen staff
- Podium and microphone
- Room set-up and take-down
- In Room Bartender (based on minimum spend)

Reception Only \$1,100.00
all prices are subject to applicable taxes



Photo: Clint Barga Photography



Photo: Clint Barga Photography



Photo: Clint Barga Photography

Helicopter Packages

Looking for that something extra to make your wedding truly memorable? Imagine making your grand entrance in a helicopter or being whisked away after your nuptials for a scenic helicopter ride up to the mountain tops of Widgeon Lake.

Helicopter Grand Entrance

Pre-Ceremony arrival at Golden Eagle Golf Club from Pitt Meadows Airport

R44 Helicopter Seats 2 Passengers \$250.00
(500 lbs weight limit)

Post-Ceremony Flight

After your nuptials enjoy a scenic 15 minute flight to the mountain tops of Widgeon Lake. There, you'll enjoy 30 minutes of ground time for pictures followed by a 15 minute flight back to Golden Eagle Golf Club.

Bell 206 Helicopter Seats 3 Passengers \$800.00
Bride, Groom and Photographer - (700 lbs weight limit)

*Over weight is subject to additional fees
all prices are subject to applicable taxes*



Décor Packages

We are pleased to offer our couples an exclusive décor package, provided by Andrea Kelln, Lead Decorator at Golden Eagle Golf Club.

Allow us to handle all your décor needs and ensure your big day is almost as beautiful as you.

All Décor Packages at Golden Eagle Golf Club Include:

- White linen table cloth and napkins - Included with Room Rental
- Chair cover and chair sash (1 sash per chair)
- Table runner OR Table overlay (1 per Guest Table, 1 for the Cake Table, 1 for the Signing Table, 5 for the Head Table)
- 1 Vase per Guest Table and 5 vases for the Head Table
- Setup and take down, delivery and pick up

Décor Package \$11.00 per guest
Chair Covers Only \$4.00 each

Additional Options Include:

Extra Sash \$2.00 per sash
Extra Table Runner \$12.00 per runner
Extra Overlay \$12.00 per overlay
Extra Vase \$15.00 per vase

*subject to available inventory
all prices are subject to applicable taxes*



Décor Availability

Colours & Availability of Chair Linens

PRODUCT	COLOUR	FABRIC	QUANTITY
Chair Covers	White	Polyester	300
	Black	Satin	150
	Ivory	Satin	150
Sashes	White	Organza	150
	Black	Organza	150
	Grey	Organza	150
	Champagne	Organza	150
	Navy Blue	Organza	150
	Eggplant	Organza	150

Other linen colours can be bought in, depending on availability



Décor Availability

Colours & Availability of Table Linens

PRODUCT	COLOUR	FABRIC	QUANTITY
Table Runner	Black	Satin	23
	Navy Blue	Satin	23
	Eggplant	Satin	23
	Burlap	Burlap	23
	Ivory	Rosette	
Table Overlay	Black	Organza	23
	Champagne	Organza	23

Other linen colours can be bought in, depending on availability

Sizes & Availability of Vases

PRODUCT	DIMENSIONS	QUANTITY
Vases	24.5" Cylinder	15
	19" Cylinder	15
	6" Cylinder	15



Hot & Cold Appetizers

By the Dozen

HOT

Tempura Asparagus, Ponzu Sauce

Tri-Colour Tomato Tart,
Pesto Goat Cheese, Puff Pastry

Vegetable Spring Rolls, Sweet Thai Sauce

Pork Belly Banh Mi,
Pickled Vegetables, Wonton Cup

Prosciutto Croque Monsieur

\$29.00 per dozen

--

Panko Prawn Lollipop,
Tomato Horseradish Chutney

Tandoori Chicken Satay,
Cucumber Raita

Snow Crab Cakes, Remoulade

Maple Roasted Pork Belly Skewer,
Toasted Black Pepper

Red Prawn Gnocchi, Tarragon Cream

Braised Beef Yorkshire Pudding,
Red Wine Demi Glace

\$32.00 per dozen

COLD

Wild Mushroom Bruschetta,
Fior di Latte, Basil, Crostini

Roasted Grape Tomato,
Shaved Parmesan, Crostini,

Belgian Endive, Herb Cream Cheese

Watermelon Goat Cheese Lollipop,
Balsamic Glaze

Plum Tomato & Marinated Bocconcini Skewer

\$28.00 per dozen

--

Smoked Salmon Pinwheel, Herb Cream Cheese

West Coast Oysters, Mignonette, Horseradish

Albacore Tuna Tataki, Brioche,
Sesame Soy Reduction

Baby Shrimp Salad, Phyllo Cup

Cured BC Steelhead, Herb Blini,
Shallot Crème Fraîche

\$30.00 per dozen

Plus tax and gratuity



Photo: Clint Bargaen Photography



Photo: Isaac Wray Photography



Hot & Cold Appetizers

Platters

Brick Oven Pizza

Pomodoro, Mozzarella, Assorted Toppings

\$3.00 per person

Local & International Cheese & Meats

Olives, Pickles, Mustards, Assorted Crackers

\$6.00 per person

Trio of Dips

Spinach & Artichoke Dip, Pico de Gallo,
Sweet Onion Dip, Fresh Corn Tortilla Chips

\$3.00 per person

Sushi Maki

Vegetable, Seafood, Wasabi,
Pickled Ginger

\$7.00 per person

Chilled West Coast Seafood

Poached Prawns, Cured Salmon,
Mussels, Clams, Crab Legs

\$7.00 per person

Finger Sandwiches

Assorted

\$4.00 per person

Vegetable Crudités

Assorted Vegetables, Buttermilk Ranch

\$3.50 per person

Seasonal Fruits

Honey Yogurt

\$4.00 per person

Plus tax and gratuity



Photo: Kevin Jacob Photography



Photo: Kevin Jacob Photography



Photo: Kevin Jacob Photography

Additions & Stations

Cocktail, Reception or Late Night

Poutine Bar

Hand-Cut Russet Potatoes,
Cheese Curds, Smoked Cheddar,
Habanero Cheddar, Beef Gravy

\$8.00 per person

Caesar Bar

Eristoff Vodka, Cazadores Tequila, Clamato,
Tobasco, Sriracha, Franks RedHot, Horseradish,
Pepperoni, Celery, Spicy Beans, Olives

\$30.00 per hour + \$7.50 per drink

Cash, Drink Tickets or Host Bar.

Minimum 2 hours.

Pasta Station

Tomato and Cream Sauces,
Seasonal Vegetables, Prawns, Mussels, Clams,
Chicken, Andouille Sausage

\$10.00 per person

Champagne Tower

Includes Server & Yellowtail Bubbles

\$30.00 + \$28.00 per bottle

1 bottle serves approximately 8 guests.

Carving Station

Red Wine Gravy, Horseradish, Assorted Buns

AAA Inside Round \$7.00 per person

Angus Strip Loin \$9.00 per person

Chocolate Fountain

Seasonal Fruit, Cookies, Marshmallows

\$5.00 per person

Popcorn Bar

Fresh Popcorn, Warm Butter,
Assorted Seasonings

\$4.00 per person

Candy Bar

Assorted Candies, Licorice, Chocolates

\$5.00 per person

Special Requests Accepted.

Non-Alcoholic Punch

Fruit Infused, Assorted Flavours

\$4.00 per person

Cake Cutting

1 Cake with multiple layers. To be cut and
arranged on platter by kitchen staff after
ceremonial cut

\$75.00 per cake

Plus tax and gratuity



Silver Buffet

Brick Oven Flatbreads, Olive Oil & Balsamic

--

Symphony Greens, White Balsamic Vinaigrette

Roasted Garlic Caesar Salad, Herb Croutons, Shaved Parmesan

BC Tomato Caprese Salad, Fior de Latte, Basil, Shallots

Marinated Mushrooms, Quinoa, Spinach, Roasted Vegetables, Balsamic Vinaigrette, Honey

--

Fusilli Rigati, Roasted Tomato, Ricotta

Roasted New Potatoes, Fresh Herbs

Sweet Onion Rice Pilaf

Roasted Summer Vegetables

--

Carved Hopcott's Baron of Beef, Red Wine Gravy, Horseradish

BC Steelhead, Pea Shoots, Sesame Glaze

Fraser Valley Chicken Breast, Grainy Mustard, Natural Jus

--

Assorted Pastries, Cakes & Confections

Seasonal Fruit, Honey Yogurt

\$42.00 per person

Plus tax and gratuity



Photo: Kevin Jacob Photography



Photo: Kevin Jacob Photography

Gold Buffet

Brick Oven Flatbreads, Olive Oil & Balsamic

Pickled Vegetables, House Mustard

--

Symphony Greens, White Balsamic Vinaigrette

Roasted Garlic Caesar Salad, Herb Croutons, Shaved Parmesan

BC Tomato Caprese Salad, Fior de Latte, Basil, Shallots

Arugula Bacon Salad, Candied Pecans, Buttermilk Dressing

Watermelon Mint Salad, Goat Cheese, Onion, Citrus Dressing

Greek Salad, Pesto, Feta, Kalamata Olives

--

Tri-Colour Tortellini, Bacon, Mushrooms, Cream

Crushed New Potatoes, Sour Cream, Crisp Prosciutto, Spring Onion

Lemon Dill Wild Rice Pilaf

Roasted Summer Vegetables

--

Carved Hopcott's Baron of Beef, Red Wine Gravy, Horseradish

BC Steelhead, Mussels, Clams, Prawn Nagé

Fraser Valley Chicken Breast, Wild Mushroom Jus

--

Assorted Pastries, Cakes & Confections

Macarons, Crème Brûlée

Seasonal Fruit, Honey Yogurt

\$49.00 per person

Plus tax and gratuity



Platinum Buffet

Amuse Bouche, Chef's Choice, Passed

--

Brick Oven Flatbreads, Olive Oil & Balsamic
Cured Meats, Pickled Vegetables, House Mustard

--

Symphony Greens, White Balsamic Vinaigrette
Roasted Garlic Caesar Salad, Herb Croutons, Shaved Parmesan
BC Tomato Caprese Salad, Fior de Latte, Basil, Shallots
Salade Niçoise, Roasted Tomato Vinaigrette
Zucchini "Pasta" Salad, Artichokes, Almonds, Tomatoes, Feta

--

Mushroom Mascarpone Ravioli, Wild Mushroom Thyme Reduction
Confit Yukon Gold Coins, Prosciutto Parmesan Crumble
Andouille Sausage Saffron Rice
Roasted Summer Vegetables

--

Carved AAA Prime Rib, Red Wine Gravy, Horseradish
Pacific Sablefish, Herb Crust, Coconut Lime Crème
Stuffed Fraser Valley Chicken Breast, Roasted Tomato, Spinach, Brie, Fig Jus

--

Assorted Pastries, Cakes & Confections
Macarons, Crème Brûlée, Chocolate Mousse
Seasonal Fruit Parfaits, Honey Yogurt

\$59.00 per person

Plus tax and gratuity

Custom Dinner Menu

Customize Your Menu with Executive Chef Patrick Fitzgerald

Chef Hors D'oeuvre

Artisan Breads, Flatbreads, Piped Butter

West Coast Seafood Chowder

--

Angus Reserve Prime Rib,
Natural Jus, Horseradish,
Carved to Order

- OR -

Pancetta Wrapped Fraser Chicken Breast,
Creamed Leeks

- AND -

Rosemary Crusted Baby Lamb Chops,
Fig-Balsamic Reduction

- OR -

Sesame Seared Tuna Loin,
Mango Salsa, Wasabi Drizzle

Arugula & Frisée Salad

Micro Greens, White Balsamic Vinaigrette

Baby Romaine Salad, Anchovy Dressing,
Toasted Brioche

Haricot Vert & Heirloom Tomato Salad

Cured Meats, Assorted Pickles,
Roasted Vegetables

--

Two Colour Potato Gratin, Caramelized Onion

Dungeness Crab Cannelloni

Butter-Roasted Market Vegetables

--

Mini Crème Brûlées, French Pastries
& Assorted Tarts

Chocolate Fountain with Fresh Fruit

International Cheeses

Freshly Brewed Coffee & Tea

*Market Price
Sample Menu
Plus tax and gratuity*



Photo: Isaac Wray Photography



Photo: Isaac Wray Photography



Photo: Isaac Wray Photography

Wedding Rehearsal Dinner

To Start

Wings (1lb)

Frank's RedHot Buffalo, Bullseye BBQ,
or Salt & Pepper ... 12

Hand Cut French Fries

Garlic aioli and ketchup ... 8

Eagle Nachos

Habanero shredded cheese,
peppers, tomato, red onion, black beans,
corn and avocado. With pico de gallo
and sour cream ... 19
Add braised beef ... 3

Calamari

Flour dusted and flash fried.
With lemon, rosemary
and roasted garlic tzatziki ... 14

Patio Poutine

Hand cut fries, beef gravy
and mozzarella ... 11
Add braised beef ... 3

Buffalo Chicken Tenders

Fried crispy and tossed in Frank's
RedHot Buffalo. With hand cut fries
and blue cheese dip ... 14

Blue Cod Tacos

Beer battered blue cod, cabbage slaw,
cilantro lime crème and avocado mango salsa
... 2 tacos 10 | 4 tacos 16
Add hand cut fries ... 3

The Albatross

Wings, buttermilk onion rings,
hand cut fries and 4 fish tacos ... 32

Mini-Corn Dogs

Nathan's franks beer battered and fried.
With ketchup, honey mustard and
jalapeno jelly ... 4 franks 7 | 8 franks 12

Soup & Salads

West Coast Chowder

Clams, mussels, prawns
and Andouille sausage ... 9

Mixed Greens

Picked to order with dried cranberries,
almonds and white balsamic vinaigrette ... 8
Add chicken ... 5

Caesar Salad

House dressing, crisp romaine
and fresh Parmesan ... 10
Add chicken ... 5

The Cobb Salad

Grilled chicken, avocado, tomato,
blue cheese, hard boiled egg, bacon
and sherry vinaigrette ... 16

Wedding Rehearsal Dinner

Handhelds

Served with hand cut fries or greens. Substitute Caesar salad or soup ... 2

Golden Burger

6oz Beef patty or grilled chicken, pork belly, caramelized onions, smoked cheddar, lettuce, tomato, pickle, red onion, burger sauce and buttermilk onion rings ... 16

Basic Burger

6oz Beef patty, American cheddar and house burger sauce ... 10

Fig & Brie Club

Grilled chicken, roasted pear, arugula, brie and fig jam on ciabatta ... 14

Braised Beef Au Jus

Slow roasted Hopcott's beef, smoked cheddar, garlic aioli and caramelized onions ... 14

Chipotle Chicken Wrap

Grilled chicken, chipotle aioli, bacon, corn, black beans, lettuce, tomato and red onion ... 13

Fish & Chips

Beer battered blue cod and hand cut fries with tartar sauce ... 15

The Ace

One fried egg, burger sauce, American cheddar and bacon on a brioche bun ... 8
Without hand cut fries ... 5

Brick Fired Pizza

Handmade dough rolled to order and baked in our brick forno.

Add a starter Caesar or greens ... 4 | person

Arugula & Prosciutto

Thinly sliced prosciutto, fresh arugula and EVOO ... 14

Hopcott's Pepperoni

Keep it simple. Hopcott's all beef pepperoni ... 15

Margherita

Vine ripe tomatoes, fior di latte and hand-torn basil ... 12

Quattro Formaggi

Mozzarella, Gorgonzola, fior di latte and shaved Parmesan ... 14

Prawn & Pesto

Arugula pesto, marinated prawns and roasted bell peppers ... 15

Wild Mushroom

Foraged mushrooms, caramelized onions, balsamic reduction and truffle oil ... 14

Southwest Chicken

Grilled chicken, black beans, corn, habanero cheddar and southwest aioli ... 16

House Special

Salami, pepperoni, prosciutto, roasted bell peppers, fior di latte and arugula ... 18

Sample Menu
Reservations Required
Plus tax and gratuity

Contract

Today's Date _____ Contact Person _____
Name and Role (ie Bride, Groom, Mother of the Bride...)

Function Date _____ Type of Event _____
Day of the Week, Date, Month, Year Ceremony and Reception or Ceremony Only

Bride's Information

Bride's Name _____

Home Phone _____ Cell Phone _____

Work Phone _____ Place of Work _____

Email _____

Home Address _____

Groom's Information

Groom's Name _____

Home Phone _____ Cell Phone _____

Work Phone _____ Place of Work _____

Email _____

Home Address _____

Additional Contact Person (Optional)

Name _____

Relationship to Bride/Groom _____

Home Phone _____ Cell Phone _____

Email _____

Contract

Wedding Details

Number of Ceremony Guests _____ Ceremony Start Time _____

Number of Banquet Guests (*if applicable*) _____

Ceremony Wedding Package Yes No Décor Package Inquiry Yes No

Helicopter Arrival Yes (\$250.00) No Helicopter Pictures Yes (\$800.00) No

All helicopter bookings must run on time, additional charges will apply for wait times. For safety reasons all guests flying in the helicopter must be deemed sober by Sky Helicopters pilot and Golden Eagle Golf Club. Intoxicated guests will be refused service without refund. Weight restrictions do apply - must be under 700lbs for 3 people. There is a maximum 30 minute wait period between bookings.

_____ Initials

Menu Details

Menu _____

Time Served At _____

Additional Information _____

Client Signature _____

Your Evening Wedding Event

The Banquet Room includes:

Dining and buffet tables, chairs, white linens and napkins, dishes, flatware, glassware, bartender and microphone. Banquet Room rental fee of \$1,100.00, Socan fees of \$59.17 and Re-Sound fees of \$26.63 apply.

Access for decorating; 9:00am on event day.

Last call is 11:45pm, cannot serve after 12:00am. Event finishes at 12:30am.

Your Ceremony

The Ceremony Site includes:

Two 20' x 20' marquee tents, guest chairs, white linen side table with water for guests and bridal party, white linen registry signing table with two chairs, extension cords and power supply. Day Of Wedding Coordinator. Ceremony rental fee with a booked reception (up to 150 people) of \$1,300.00 or without a booked reception of \$1,500.00 (up to 100 guests), \$1,800.00 (from 101 to 150 guests) or \$2,000.00 (from 151 to 200 guests) apply.

Access for decorating; one hour prior to ceremony.

Ceremony site use; two hours including decorating time.

Ceremony only times: 10:30am and 12:30pm. Ceremony with reception time: 3:00pm onwards.

Permitted Ceremony décor: planters, flowers, bubbles, flower petals may be thrown at the start of the chair rows only.

Food & Beverage

Any event from May to October requires a minimum pre-tax/pre-service Food & Beverage spend of \$7,000.00 on Saturdays and \$5,500.00 on Fridays and Sundays. Any event from November to April requires a minimum pre-tax/pre-service Food & Beverage spend of \$5,500.00 on Saturdays.

In compliance with health and liquor regulations no food or beverages can be brought in or taken out of the club, with the exception of wedding cakes and BC Liquor Store wine which may be brought in and provided to the club for use during the event, in which case a corkage will be charged for each bottle served. Corkage fees for wines supplied by the client are \$20.00 per bottle served. Wine or liquor bottles as guest favours are not permitted. Alcohol is strictly prohibited for persons under the age of 19. Consumption of alcoholic beverages are only allowed within the licensed areas of the club (banquet room, deck, club house).

A complimentary food tasting for up to 4 people can be arranged with a booked reception.

Labour Rates

Events held on Canadian Statutory Holidays are subject to an additional labour charge of \$4.00 per guest.

Client Signature _____

Photo Site

Designated photo sites are as follows; the Ceremony Site, Banquet Room, Waterfall, #9 North Green mounds (pending availability), Practice Putting Green, Cart Path leading down to first tee box on the North Course. Arrangements must be made prior to the event. Golden Eagle Golf Club reserves the right to inspect and monitor all functions.

Conditions

Where the client or their function guests cause any damage to the premises or property of Golden Eagle Golf Club or where excessive clean up is required, the client shall be responsible for the reasonable costs incurred for any required replacement or repair necessitated by such damage or excessive mess.

Golden Eagle Golf Club is not responsible for loss or theft of property brought by guests to the golf club. Golden Eagle Golf Club and the client shall each indemnify and hold the other forever harmless from, and against, any personal injury, property damage, loss, liability or claim of liability, expenses, fines and penalties including reasonable legal fees where caused by any wrongful or negligent act or omission by such party, or person acting under their direction or for whom they are legally responsible.

All function guests remain legally liable to those persons they have injured or whose property they have damaged by their own actions.

Children must remain under adult supervision and are permitted in designated function areas only.

Guests are strictly prohibited from entering either golf course during the function. It is the responsibility of the client to ensure that his/her guests adhere to all guidelines and respect the golf course and club house rules.

Golden Eagle Golf Club reserves the right to hold more than one function on the property at any given time.

The use of smoke or fog machines is not permitted. Sparklers or fireworks are not permitted

General

This Agreement constitutes the entire agreement between the parties. Any changes to this Agreement must be made in writing and signed by each party. Any provision of this Agreement that is unenforceable shall be deemed removed and ineffective without invalidating or rendering the remainder of this Agreement invalid. Each party shall execute any other documents required to carry out the intention, as well as to comply with the provisions, of this Agreement.

To Secure Your Date

A signed contract with a \$1,000.00 deposit (non-refundable except where specifically stated otherwise) and a valid credit card is required to secure the booking. The deposit will be applied against the total cost of the event.

Client Signature _____

Six Weeks Before Your Event

- Select menu items (determine if any participants have special diet requirements) and wine.
- Special event activities.
- Provide estimated numbers.

One Week Before Your Event

- Entire wedding paid in full.
- Guaranteed numbers must be provided.

Cancellation

Client acknowledges that if, for reasons other than breach of the Agreement by Golden Eagle Golf Club, or pursuant to a right of cancellation contained in any other term of this Agreement, it cancels or otherwise essentially abandons its planned use of the Golf Club for its function (a "Cancellation"), Golden Eagle Golf Club would be harmed. Client agrees to notify Golden Eagle Golf Club as soon as is practical, in writing, of any decision to cancel. If a Cancellation occurs, the parties agree that a Cancellation: from the date of signing up until 48 hours prior to the function - forfeiture of the Deposit.

Within 7 days prior to the beginning of the function will incur a cancellation fee equal to:

80% of the food estimated charge (based on the guaranteed guest attendance); plus 100% of the banquet room rental; minus the deposit amount.

I/We have read and understand this Contract and agree to abide by terms and conditions therein.

_____	_____
<i>Please Print</i>	<i>Signature</i>
_____	_____
<i>Please Print</i>	<i>Signature</i>
Event Date _____	Deposit Date _____
Deposit Amount _____	Received by Golden Eagle Golf Club _____

Credit Card Information

Credit Card Number _____ Expiry Date _____
Month/Year

Name on Credit Card _____

Signature for Authorization _____

By signing the above, the card holder hereby authorizes Golden Eagle Golf Club to charge any outstanding amount to the credit card above.

Client Signature _____

Contact Us

Thank you for your interest in hosting your wedding at Golden Eagle Golf Club.

If you have any questions, or would like to book a viewing please contact Loraie Brickwood, Director of Sales and Marketing at 604-460-1111 extension 303 or by email; loraie.brickwood@aquilini.com.

Golden Eagle Golf Club
21770 Ladner Road
Pitt Meadows, BC
V3Y 1Z1



Photo: Isaac Wray Photography



Photo: Isaac Wray Photography