

*Weddings*  
at  
Golden Eagle Golf Club



Photo: Megan Edelman Photography

**2018 Package**

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 for you.*

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

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 and surrounding wetlands. Our dedicated team of wedding professionals ensures that every detail is perfect while providing 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 about a wedding or reception at Golden Eagle Golf Club, or would like to book a tour please contact Lorae Brickwood, Director of Sales and Marketing at 604.460.1111 extension 303 or by email; [lorae.brickwood@aquilini.com](mailto:lorae.brickwood@aquilini.com).



Photo: Heaton Photography



Photo: Megan Edelman Photography

# Wedding Ceremonies

## APRIL TO OCTOBER

Wedding Ceremonies at Golden Eagle Golf Club take place on our outdoor 2,200 square foot terrace that overlooks the golf course and the Thompson Mountains. This open air design allows the natural beauty of the surrounding area to serve as a stunning back drop for your ceremony.

### All Ceremony Packages Include:

- Wedding rehearsal
- A dedicated Wedding Coordinator
- White garden chairs for your guests
- 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 and service charge*



Photo: Megan Edelman Photography



Photo: The Koebels

# Pop-Up Weddings

## SELECT DATES

Similar to an elopement, Pop-Up Weddings are centered around a sense of adventure and living in the moment. A Pop-Up Wedding is quick, easy, affordable and all about your nuptials. You pop into the venue, get married and pop out. They are usually smaller weddings between 10 and 40 invited guests. Like with our larger wedding packages, our Wedding Coordinators will make sure everything goes off without a hitch.

### Pop-Up Weddings Include:

- A beautiful outdoor ceremony site or indoor ceremony site
- Use of the ceremony site 30 minutes prior to wedding
- A dedicated Wedding Coordinator
- Chairs for your guests
- White linen side table with water for guests and bridal party
- White linen registry signing table with chair
- Power supply

### Your Pop-Up Wedding Also Includes:

- A 30 minute wedding ceremony with Marriage Commissioner Christina Stanley
- A 30 minute post-ceremony photoshoot with Isaac Wray Photography (ceremony site or grounds)

Pop-Up Wedding . . . . . \$1,250.00

*All prices are subject to applicable taxes and service charge  
Pop-Up Wedding Appetizers can be arranged upon request  
Total ceremony site and grounds time is 1.5 hours*



Photo: True Colors Photography



Photo: True Colors Photography



Photo: True Colors Photography

# Wedding Reception

## APRIL TO OCTOBER

### Receptions at Golden Eagle Golf Club Include:

- Pre-wedding private food and wine tasting for Bride, Groom and two guests
- A 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 glasses, water glasses, 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 and service charge*



Photo: True Colors Photography



Photo: True Colors Photography



# Winter Wedding Reception

## NOVEMBER TO MARCH

### Winter Wedding Reception at Golden Eagle Golf Club Include:

- A pre-wedding private food and wine tasting for the Bride, Groom and two guests
- A dedicated Wedding Coordinator
- White chiffon draping throughout the reception space
- Plates, cutlery, wine glasses, water glasses, water carafe, salt and pepper shakers
- Bartenders, service and kitchen staff
- Podium, microphone, projector and screen
- Room set-up and take-down
- In Room Bartender

## Winter Wedding Reception Special

### All Winter Wedding Reception at Golden Eagle Golf Club Include a Complimentary Décor Package Which Includes:

- White table linens, chair covers, table runners or overlays
- Vases for your centerpieces
- Set up and take down of décor package

A \$1,500.00 Value

Available for up to 130 guests if reception only  
 Available for up to 100 guests if combined with ceremony

Winter Reception with Décor Package . . . . .	\$1,100.00
Add an Indoor Wedding Ceremony . . . . .	\$400.00

*All prices are subject to applicable taxes and service charge*



Photo: Heaton Photography



# Helicopter Packages

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

## 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.

Seats 3 Passengers (Bride, Groom and Photographer - 700 lbs weight limit) . . . . . \$900.00

*Over weight is subject to additional fees  
All prices are subject to applicable taxes and service charge*



Photo: Clinton Bargen Photography

# 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 your décor needs and ensure your big day is almost as beautiful as you are.

## 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
- Set up and take down, delivery and pick up

Décor Package . . . . . \$12.00 per guest  
Chair Covers Only . . . . . \$4.00 each

## Additional Options Include:

- Extra sash
- Extra sash clip
- Extra table runner
- Extra overlay
- Extra vase

*All priced per piece*

*Subject to available inventory*

*All prices are subject to applicable taxes and service charge*





# *Hot & Cold Appetizers*

BY THE DOZEN

Assorted Crudités,  
Buttermilk Dressing

Wild Mushroom Bruschetta,  
Fior di Latte, Basil, Crostini

Belgian Endive,  
Herb Cream Cheese

Plum Tomato  
& Marinated Bocconcini Skewer

Avocado Crostini,  
Soft Poached Quail Egg

Grilled Zucchini, Yam Tempura,  
Balsamic Glaze

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

Miniature Vegetable Samosas,  
Mango Chutney

\$29.00 per dozen

Cured Meat, Grilled Vegetables,  
Assorted Cheese Skewers

Sushi Maki,  
Wasabi, Pickled Ginger

West Coast Oysters,  
Mignonette, Horseradish

Tuna Poke,  
Crisp Wonton, Avocado

Smoked Salmon,  
Herb Cream Cheese, Puff Pastry

Vegetable Spring Rolls,  
Sweet Thai Sauce

Pork Gyoza, Ponzu Sauce

Tandoori Chicken Satay,  
Cucumber Raita

Miniature Tacos, Beef or Chicken  
Pickled Vegetable, Crème Fraîche

Snow Crab Cakes, Remoulade

Red Prawn Fritter, Saffron Aioli

\$31.00 per dozen

*Plus taxes and service charge*

# Hot & Cold Appetizers

## PLATTERS

### 7 Layer Dip

Flash Fried, Tortilla Chips

\$3.00 per person

### Fig & Brie Galette

Assorted Crackers

\$3.00 per person

### Brick Oven Pizza

Pomodoro, Mozzarella,  
Assorted Toppings

\$3.00 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

### Seasonal Fruits

Honey Yogurt

\$4.00 per person

*Plus taxes and service charge*



Photo: Heaton Photography



Photo: Heaton Photography



Photo: Heaton 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

### **Pasta Station**

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

\$10.00 per person

### **Carving Station**

Red Wine Gravy, Horseradish, Assorted Buns

AAA Inside Round \$7.00 per person  
Angus Strip Loin \$9.00 per person

### **Popcorn Bar**

Fresh Popcorn, Warm Butter,  
Assorted Seasonings

\$4.00 per person

### **Non-Alcoholic Punch**

Fruit Infused, Assorted Flavours

\$4.00 per person

### **Caesar Bar**

Eristoff Vodka, Cazadores Tequila, Clamato,  
Tobasco, Sriracha, Frank's RedHot, Horseradish,  
Pepperoni, Celery, Spicy Beans, Olives

\$30.00 per hour + \$7.50 per drink

*Cash, Drink Tickets or Host Bar.*

*Minimum 2 hours.*

### **Champagne Tower**

Includes Server and Yellowtail Bubbles

\$30.00 + \$28.00 per bottle

*1 bottle serves approximately 8 guests.*

### **Chocolate Fountain**

Seasonal Fruit, Cookies, Marshmallows

\$5.00 per person

### **Candy Bar**

Assorted Candies, Licorice, Chocolates

\$5.00 per person

*Special Requests Accepted.*

### **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 taxes and service charge*

# *Silver Buffet*

**Brick Oven Flatbreads, Olive Oil & Balsamic**

**Symphony Greens** white balsamic vinaigrette

**Roasted Garlic Caesar Salad** herb croutons, shaved Parmesan

**Tri-Colour Tomato & Bocconcini Salad** fresh basil, balsamic

**Southwest Chickpea Salad** corn, beans, cilantro lime vinaigrette

**Penne Bolognese** parmigiana reggiano

**Roasted New Potatoes** lemon, rosemary

**Steamed Basmati Rice** vegetable stock, fresh herbs

**Roasted Summer Vegetables**

**Carved Baron of Beef** red wine gravy, horseradish

**BC Steelhead** lemon dill cream

**Fraser Valley Chicken Breast** grainy mustard, mushroom jus

**Assorted Pastries & Confections**

**Seasonal Fruit, Honey Yogurt**

\$44.00 per person

*Plus taxes and service charge*



Photo: The Koebels



Photo: The Koebels



Photo: The Koebels

# *Gold Buffet*

**Brick Oven Flatbreads, Olive Oil & Balsamic**

**Fresh Picked Lettuce** roasted pear, goat cheese, candied pecans

**Roasted Garlic Caesar Salad** herb croutons, shaved Parmesan

**BC Tomato Caprese Salad** fior de latte, basil, shallots

**Israeli Couscous & Kale Salad** crisp chickpeas, soy beans, miso vinaigrette

**Cucumber, Watermelon & Feta Salad** lemon vinaigrette

**Tri-Colour Tortellini** roasted pepper cream

**Buttermilk Crushed New Potatoes** spring onion, roasted garlic

**Herb Farro Pilaf** grilled vegetables

**Roasted Summer Vegetables**

**Carved Baron of Beef** red wine gravy, horseradish

**Cedar Planked BC Steelhead** miso glaze, pea shoots

**Red Wine Stained Fraser Valley Chicken Breast** herb garlic reduction

**Assorted Cookies, Miniature Cakes, Eclairs & Macarons**

**Seasonal Fruit, Honey Yogurt**

\$50.00 per person

*Plus taxes and service charge*



# *The Farmhand*

Served Family Style Per 8 People

## UPON ENTRY

**Italian Focaccia, Cured Meats, Local Cheeses & Pickled Vegetables**

## COURSE 2

**Artisan Romaine Salad** anchovy dressing, herb croutons, shaved Parmesan

**BC Tomato Caprese Salad** fior de latte, basil, shallots

**Israeli Couscous & Kale Salad** crisp chickpeas, soy beans, miso vinaigrette

## COURSE 3

**Roasted Pork Tenderloin** garbanzo cassoulet

**Stuffed Fraser Valley Chicken Breast** roasted tomato, spinach, Brie, fig jus

**Whole Roasted Trout\*** mussels, clams, red prawns, herb broth

**Roasted Baby Potatoes** fresh herbs, lemon

**Wild Mushroom Risotto** truffle, Parmesan

**Roasted Vegetables à la Grecque**

## TO FINISH

**Golden Eagle Mixed Berry Galette** buttermilk crust, vanilla gelato

**Selection of House-Made Cookies**

\$52.00 per person

*\*Substitute BC Steelhead Filet for Trout at no additional charge.  
Plus taxes and service charge*



Photo: Megan Edelman Photography



Photo: Megan Edelman Photography



Photo: Megan Edelman Photography

# *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 mushrooms, 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**

\$60.00 per person

*Plus taxes and service charge*

# *Indian Buffet*

House Made Naan

Kachumber Salad

Vegetable Pakoras

Beef Samosas

Pappadums, Mango Chutney, Mint Raita

Cumin-Scented Basmati Rice

Roasted Vegetable Korma

Palak Paneer

Butter Chicken

Lamb Vindaloo

Tandoori Salmon

Gulab Jamon, Mango Cheesecake

Chai Station

\$51.00 per person

*Plus taxes and service charge*



Photo: Megan Edelman Photography



Photo: True Colors Photography



# 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 Package  Yes (Additional \$900.00)  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.

\_\_\_\_\_ Initials

## Estimated Menu Details

Menu \_\_\_\_\_

Time Served At \_\_\_\_\_

Additional Information \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Client Signature \_\_\_\_\_

## Photo Release

I give my consent for Golden Eagle Golf Club to use photos from my wedding, in agreeance with our hired photographer on the Golden Eagle Golf Club website, on other affiliated social media channels including but not limited to Facebook, Instagram and twitter, and in printed advertisements, with the appropriate credit given to my photographer. I understand that my and my spouse's first names may be used on various postings.

\_\_\_\_\_ Initials

I do not give consent for Golden Eagle Golf Club to use photos from my wedding. \_\_\_\_\_ Initials

**Ceremonies**

*Outdoor Ceremony Site Includes:*

Two 20' x 20' marquee tents, white garden chairs, white linen side table, white linen registry signing table with chair, power supply and Day Of Wedding Coordinator.

Permitted outdoor ceremony décor: flowers, bubbles, flower petals may be thrown at the start of the chair rows only (in towards the aisle).

*Pop-Up Outdoor Wedding Ceremony (Select Dates):*

A total time of 1.5 hours at the outdoor ceremony site (with tents) and ceremony grounds time. (30 minutes prior to ceremony, 30 minutes for ceremony, 30 minutes after ceremony). A Day of Wedding Coordinator. Marriage Commissioner Christina Stanley includes: personalized wedding, meeting, mileage and travel and all work performed (additional \$100.00 for wedding rehearsal). 30 minute photography shoot with Isaac Wray Photography includes: a minimum of 50 digital pictures . . . . . \$1,250.00

*Full Outdoor Wedding Ceremony (April to October):*

Outdoor Ceremony including tents (with a booked reception) . . . . . \$1,300.00

Ceremony with reception time: 3:00pm onwards.

*Outdoor Ceremony with No Reception Booking (April to October):*

Up to 100 guests . . . . . \$1,500.00  
101 to 150 guests . . . . . \$1,800.00  
151 to 200 guests . . . . . \$2,000.00

Ceremony only times: 10:30am and 12:30pm.  
Access for decorating: one hour prior to ceremony.  
Ceremony site use: two hours including decorating time.

*Indoor Wedding Ceremony (October to March):*

Indoor Ceremony (with booked reception) . . . . . \$400.00

Guest chairs, white linen side tables, white linen registry signing table with chairs, power supply, Day of Wedding Coordinator. Room flip for reception and cocktail room for guests between ceremony and reception.

Client Signature \_\_\_\_\_

**The Banquet Room**

*The Banquet Room includes:*

Dining and buffet tables, chairs, white linens and napkins, dishes, flatware, glassware, bartender, podium, projector and screen and microphone.

Banquet Room rental fee . . . . . \$1,100.00.

November to March rental fee includes Décor Package for up to 100 guests.

Socan fees of \$63.49 and Re-Sound fees of \$26.63 apply. Fees governed by the Canadian Board of Music to cover the composer license and the musician license.

Access for decorating: 9:00am on event day. Arrangements can be made to come in the day before (based on availability).

Last call: 11:45pm, cannot serve after 12:00am.

Event finishes: 12:30am.

**Food & Beverage**

May to September requires a minimum pre-tax/pre-service Food & Beverage spend of \$7,000.00 on Saturdays and Sundays of a long weekend. \$5,500.00 on Fridays and Sundays.

October to April requires a minimum pre-tax/pre-service Food & Beverage spend of \$4,500.00.

If you are planning hosting an appetizer hour, plan on buying a minimum of four appetizer selections per person.

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.

**Photo Site**

Designated photo sites are as follows; the Ceremony Site, Banquet Room, #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.

Client Signature \_\_\_\_\_

## **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.

## **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

Client Signature \_\_\_\_\_

**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.

\_\_\_\_\_  
*Please Print* *Signature*

\_\_\_\_\_  
*Please Print* *Signature*

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.

# 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 Lorae Brickwood, Director of Sales and Marketing at 604.460.1111 extension 303 or by email; [lorae.brickwood@aquilini.com](mailto:lorae.brickwood@aquilini.com).

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



Photo: True Colors Photography



Photo: Isaac Wray Photography