

2025 PACKAGE

Weddings



GOLDEN EAGLE
GOLF • CLUB

Amanda Coldicutt Photography

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*

CONTACT

GOLDEN EAGLE GOLF CLUB, 21770 LADNER RD. PITT MEADOWS B.C V3Y 4L2
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Wedding Ceremonies

APRIL TO OCTOBER

Weddings 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.

SUMMER CEREMONY PACKAGE INCLUDES:

- Day of Wedding Coordinator
- White garden chairs for your guests
- White linens and all tables needed
- Power supply, Bluetooth speaker, triangle arch
- Two 20' x 20' marquee tents
- Wedding rehearsal (lead by your Pastor or Officiant, fees may apply)
- Champagne Toast add-on available for additional fee

NOVEMBER TO MARCH

Winter Weddings Ceremonies at Golden Eagle Golf Club take place in our indoor space. The Banquet Room has white chiffon draping around the whole room with fairy lights and crystal chandeliers.

WINTER CEREMONY PACKAGE INCLUDES:

- Day of Wedding Coordinator
- White Wash Wooden Banquet Chairs with cushion for your guests
- White linens and all tables needed
- Power supply, speaker, triangle arch, wireless microphone
- Chiffon Draping throughout the banquet room with twinkle lights
- Wedding rehearsal (lead by your Pastor or Officiant, fees may apply)
- Champagne Toast add-on available for additional fee
- Up to 150 guests



Wedding Receptions

The beautiful white chiffon draping adorned with fairy light and crystal chandeliers makes for a stunning setting on your big day.

RECEPTIONS AT GOLDEN EAGLE GOLF CLUB INCLUDE:

- Day of Wedding Coordinator
- All tables, cross back chairs & floor length white linens (room set-up & tear-down included)
- Plates, cutlery, stemware, white linen napkins
- Custom printed menu at each place setting
- Bartender, service and kitchen staff
- Wireless microphone, Bluetooth speaker, projector, podium and screen



Helicopter Package

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.

Wedding Day Flight

Before or 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)

Preferred Vendor - Please call and ask them on Price

All prices are subject to applicable taxes and service charge - Though Sky Helicopters

DRAGONFLIGHT PHOTOGRAPHY



Hot & Cold Canapés

Plum Tomato & Marinated Bocconcini Skewer

Vegetarian Gyoza's (Vegan)
soy ginger glaze

Brie & Fig Crostini
Toasted baguette

Miniature Vegetable Samosas
mango chutney

Vegetable Spring Rolls
sweet Thai sauce

Crispy Risotto Arancini
Porcini mushrooms

Truffle Mac & Cheese Fritter
creamy marinara sauce

Seared Tuna
Togarashi spiced, wasabi aioli

Mini Buffalo Chicken Trumpets
Cream cheese, spicy chicken

Wild Smoked Salmon
herb cream cheese, rye toast points

Cured Meat, Grilled Vegetables & Cheese Skewers

Crispy Nobashi Shrimp
Thai chili sauce

Wagyu Beef Potstickers
Soy ginger glaze

Crab Cakes
Dill pickle sauce

Tandoori Chicken Satay
cucumber raita

Steamed Pork Bao Buns



Choose 4 - \$14 per person
(4 pieces each)
All prices are plus tax and service charge

Additions & Stations

COCKTAIL, RECEPTION OR LATE NIGHT

Grab & Go Poutine

\$8.00 per person

Brick Oven Pizza *2 slices per person*

With Pomodoro, mozzarella, assortment of pizzas, house made dough

\$8.00 per person

Hot Roast Beef Sandwiches *2 per person*

Slow roasted striploin, Dijon + horseradish spread, brioche buns

\$10.00 per person

Gourmet Mini Sandwiches *2 per person*

Artisan baked mini buns filled with a variety of gourmet fillings.

\$8.00 per person

Sliders *2 per person*

Choose from signature beef patties, Buffalo chicken or pulled pork with assorted toppings, condiments and cheese

\$8.00 per person

Grilled Cheese Heaven *1 per person*

Variety of grilled cheese sandwiches with assorted cheese and house made ketchups

\$6.00 per person

Popcorn *1 bag per person*

Popcorn, warm butter, assorted seasonings

\$4.00 per person

Patio 37 Pub Plater

Serves 8-10 \$118.00

Jumbo chicken wings, chicken fingers, deep fried pickles, onion rings, and nacho chips. Served with assorted hot sauces, salsa, lime sour cream and ranch dressing

Artisan Meat & Cheese Platter

Selection of locally cured meats, fine cheeses, artisan breads and crackers, spicy olives pickles and cornichons

\$100 per platter (serves 25)

Bubble Toast/Tower

\$42.00 per bottle

Non-Alcoholic Punch

\$127.99 per 8L

Non-Alcoholic Sparkling Cider

\$14.00 per bottle

Unlimited Pop

\$7 per person

must be ordered for entire guest count

Cake Cutting Fee

To be cut and arranged on platter by a chef after ceremonial cut

\$175 per cake

All prices are plus tax and service charge

Classic Buffet

Rosemary Focaccia balsamic Vinegar, olive oil



Heritage Greens dried cranberries, local tomatoes, white balsamic vinaigrette

Classic Caesar Salad XV00 croutons, aged Parmesan

Tri-Colour Tomato & Bocconcini Salad fresh basil, balsamic

Spinach Salad goat cheese, strawberries, honey roasted pecans

Four Cheese Ravioli pomodoro sauce, fresh basil parmesan Reggiano

Buttermilk Mashed Potatoes

Steamed Basmati Rice vegetable stock, fresh herbs

Roasted Vegetables

Carved Baron of Beef red wine jus, horseradish

Steelhead pesto butter sauce

Fraser Valley Chicken Breast grainy mustard, natural jus

Assorted Pastries & Confections

Seasonal Fruit

\$63 per person
plus tax and service charge



Island Buffet

Rosemary Focaccia balsamic Vinegar, olive oil



Heritage Greens dried cranberries, local tomatoes, white balsamic vinaigrette

Classic Caesar Salad XV00 croutons, aged Parmesan

Grilled Halloumi Salad baby arugula, farro, mint & citrus vinaigrette

Traditional Greek Salad cucumber, tomato, Kalamata olives, feta

Mediterranean Ravioli with artichokes, olives & sundried tomatoes

Greek Roasted New Potatoes lemon, garlic, oregano

Lemon Rice Pilaf grilled vegetable

Roasted Vegetables

Carved Baron of Beef red wine jus, horseradish

Greek Salmon XV00, lemon, dill, oregano, lemon zest

Souvlakia Chicken Breast XV00, lemon, garlic, herbs, natural jus

Baklava, Miniature Cakes, Eclairs & Macarons

Seasonal Fruit

\$66 per person
plus tax and service charge



Elegant Buffet

Rosemary Focaccia balsamic Vinegar, olive oil



Fresh Picked Lettuce roasted pear, Apple Cider vinaigrette

Classic Caesar Salad XV00 croutons, aged Parmesan

Marinated Tomatoes & Mozzarella Salad basil chiffonade, balsamic syrup

Quinoa Tabbouleh tomato, parsley, citrus vinaigrette

Cucumber, Watermelon & Feta Salad lemon vinaigrette

Three Cheese Tortellini roasted pepper cream

Buttermilk Whipped Potatoes

Rice Pilaf

Roasted Vegetables

Carved Baron of Beef red wine jus, horseradish

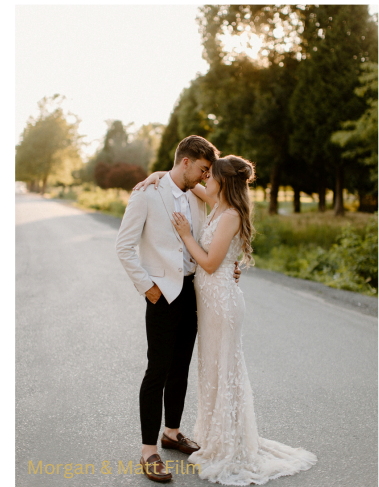
Steelhead Salmon with Sauce Vierge

Fraser Valley Chicken Breast wild mushroom pan jus

Assorted Cookies, Miniature Cakes, Eclairs & Macarons

Seasonal Fruit

\$70 per person
plus tax and service charge



Noble Buffet

Rosemary Focaccia balsamic Vinegar, olive oil



Cured Meats & Local Cheese marinated olives

Classic Caesar Salad XVOO croutons, aged Parmesan

Vine Ripened Tri-Coloured Tomato & Bocconcini Salad fresh basil

Roast Beet & Arugula Salad local goat cheese

Maple Glazed Pork Loin bacon cider jus

Stuffed Chicken Breast roast tomato, spinach, brie cranberry pan jus

Lemon Dill Steelhead Trout

Salt Spring Island mussels, clams, prawns white wine lemon broth

Roasted Baby Potatoes

Wild Mushroom Risotto Ponderosa farm's mushrooms, truffle, Parmesan

Roasted Vegetables

Assorted Cookies, Miniature Cakes, Eclairs & Macarons

Seasonal Fruit

\$75 per person
plus tax and service charge



Vegetarian Buffet

Rosemary Focaccia balsamic Vinegar, olive oil



Heritage Greens Salad Grape tomatoes, cucumber, dried cranberries, citrus vinaigrette

Vegan Caesar Salad Plant based Caesar dressing, vegan parmesan

Tomato Basil Salad tomatoes grown on the vine, fresh basil, red onion, apple cider vinaigrette

Spiced Chickpea & Kale Salad pickled red onion, toasted almonds, sweet lime dressing

Lentil Bolognese Pasta classic Bolognese but vegan, vegan parmesan

Roasted New Potatoes olive oil, rosemary

Basmati Rice vegetable stock fresh herbs

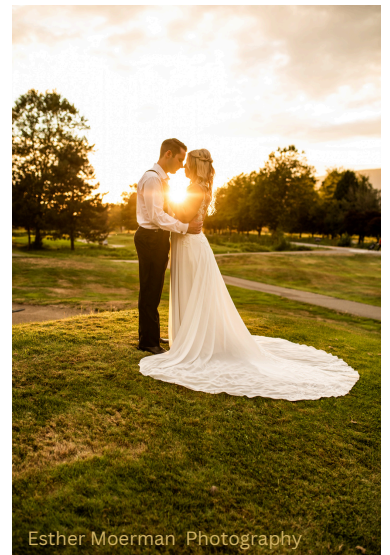
Roasted Vegetables

Vegan Butter Chicken pan seared tofu, exotic spices, creamy curry

House Made Vegan Roast wild mushroom, red wine gravy

**Selection of Cookies, Tarts, Miniature Cakes
Seasonal Fruit**

\$74 per person
plus tax and service charge



Crown Buffet

Rosemary Focaccia balsamic Vinegar, olive oil



Heritage Greens dried cranberries, local tomatoes white balsamic vinaigrette

Baby Kale Salad shaved fennel, radish, lemon pepper vinaigrette

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

Roast Beet & Arugula Salad local goat cheese

Traditional Greek Salad cucumber, tomato, Kalamata olives, feta

Ricotta & Spinach Agnolotti tomato basil rose sauce, shaved parmesan

Buttermilk Whipped Potatoes

Steamed Basmati Rice

Roasted Vegetables

Carved AAA Prime Rib red wine jus, horseradish

Queen Charlotte Island Halibut chive beurre blanc

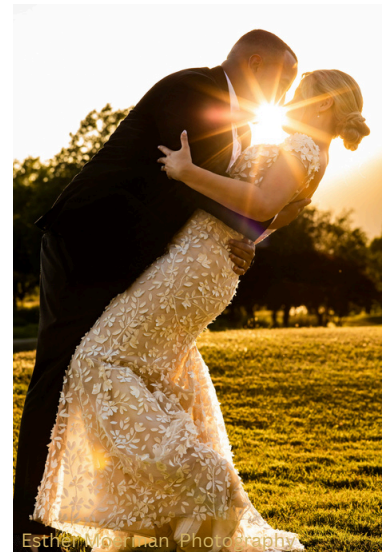
Stuffed Fraser Valley Chicken Breast roasted tomato, spinach, brie, cranberry jus

Assorted Pastries, Cakes & Confections

Macarons, Pana Cotta & Chocolate Mousse

Seasonal Fruit

\$81 per person
plus tax and service charge



Plated Option

A minimum of three courses; one starter, two main options and one finish must be selected for each guest. The same choice is required for the starter and finish, two main options for your guests, it will be the same starch and chefs vegetable choice for each main option. Max 100 people

STARTER

Classic Caesar Salad \$14

XV00 croutons, aged parmesan

Rocket & Watercress Beetroot Salad \$14

local chevre, pears, and candied walnuts

Marinated Tomatoes & Mozzarella Salad \$14

basil chiffonade, balsamic syrup

Roasted Carrot and Brie Soup \$12

organic carrots, creamy Brie

Cream of Wild Mushroom Soup \$12

olive oil croutons

Fried Wild Mushroom Ravioli \$15

tomato ragu, local goat cheese,
balsamic reduction

Prawn Cocktail \$16

jumbo poached prawns, horseradish cocktail sauce

FINISH

Lemon Tart \$12

raspberry coulis,
whipped cream

Double Chocolate Cake \$12

shaved chocolate,
whipped cream

New York Cheesecake \$12

blueberry compote

Carrot Lava Cake \$12

cream cheese mousse

MAIN

Wild Seafood Duo \$44

two types of market fresh fish (ie Salmon and Ling Cod), new potatoes, chive beurre blanc

Mt. Lehman Roasted Organic Chicken Breast \$36

whipped potato, natural pan jus

Surf & Turf \$48

AAA beef striploin, jumbo tiger prawn,
whipped potato café de paris butter

AAA Alberta Beef Striploin & 41

grilled striploin, buttermilk crushed potato,
seasonal vegetable, bone marrow jus

Steelhead \$36

lemon herb risotto, caper butter

Haida Gwaii Halibut \$46

lobster bisque risotto, chive beurre blanc



Wine List

We offer a range of bar options from a host bar, drink tickets, or guest pay bar. Our banquet bar is fully equipped with a variety of sprits & liqueurs for specialty cocktails and a wide range of beers, coolers & ciders available for you and your guests.



White Wine

Church & State Wines Pinot Gris	\$34 Bottle
Corcelettes Estate Winery Chardonnay, Phoenix (concrete-aged)	\$36 Bottle
Chaberton Vineyards Bacchus Reserve	\$36 Bottle
Township 7 Sauvignon Blanc	\$38 Bottle
Da Silva Vineyards Cor De Rosa (Pinot Noir, Merlot)	\$40 Bottle
Church & State Wines Blanc de Gris (100% Pinot Gris, Traditional Method)	\$42 Bottle

Red Wine

Church & State Wines Lost Inhibitions (Cab Sav, Merlot, Cab Franc, Malbec)	\$34 Bottle
Uko Estate Malbec/Cab Sauv Blend (Uco Valley Argentina)	\$36 Bottle
Bench 1775 Cab Sauv/Merlot Blend	\$38 Bottle
Ramification Cellars Pinot Noir	\$40 Bottle
Church & State Wines Meritage (75% Merlot, 15% Cab Franc, 10% Cab Sauv)	\$50 Bottle



EVENT CONTRACT

Today's date_____

Event date_____

Type of Event (Ceremony only, Reception only, Ceremony & Reception)_____

Name_____

Phone Number_____

Email_____

Postal Code_____

Name_____

Phone Number_____

Email_____

Postal Code_____

Estimate number of wedding guests:_____ Estimated start time of event_____

Estimate menu choice:_____

Additional information:_____

*all prices are plus tax
and service charge*

Outdoor Ceremonies (April to October)

Ceremony with Booked Reception(April Only)	\$1,000
Ceremony with Booked Reception	\$1,350
Ceremony Only - Up to 100 Guests	\$1,550
Ceremony Only - 101 to 150 Guests	\$1,850
Ceremony Only - 151 to 200 Guests	\$2,050

Indoor Ceremonies (November to March)

Ceremony with Booked Reception	\$800
Ceremony Only - Up to 150 Guests	\$1,300

Permitted outdoor ceremony décor:

flowers, bubbles, real flower petals may be thrown at the ceremony platform only. Fake flower petals, rice or confetti are not permitted outside.

Ceremony site use: one hour on both sides of start time (two hours total). Extended time may be permitted.

For Ceremony Only Times: Must be off property with all personal decor and guests by noon unless otherwise discussed

Access for decorating: one hour prior to ceremony.

The Banquet Room

Banquet Room rental fee with booked Ceremony	\$1,700
Banquet Room rental fee only	\$2,100
Banquet Room rental with booked Ceremony (Nov - April)	\$1,300
Banquet Room rental Only (November - April)	\$1,700

Monday - Thursday Rates for weddings (with the exception of holidays) - \$2200 for Ceremony Site & Banquet Room

SOCAN Fee \$ 31.72 without dancing, \$63.49 with dancing. ReSound Fee \$ 13.30 without dancing, \$26.63 with dancing. Fees governed by the Canadian Board of Music to cover the composer license and the musician license. Plus tax

There will be a labour charge for events held on Canadian Statutory Holidays - \$5.00 per person.

Décor

Access for decoration: 9:00am on event day. Items left behind will be held for 48 hours then discarded. The use of smoke or fog machines is not permitted. Fireworks are not permitted. Rice, confetti are not permitted inside.

The use of nails, staples, glue or any like materials is not permitted on any walls, doors, drapery, arch, or ceilings. The host cannot attach or use the poles of the banquet room drapery.

If the host would like to bring in there own chairs, there is a \$300 charge for Golden Eagle to remove all of the banquet chairs. Your décor/rental company is responsible for delivering these to the reception and placing them around the tables. At the end of the evening, the décor/rental company is responsible stacking and removing the chairs from Golden Eagle.

Hours

The Banquet Room will open to guests after the wedding ceremony. The restaurant and main patio are not exclusive and are open to the public. Exclusivity may be included in winter weddings or purchased in advance if available.

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

Event finishes: 12:00am, everyone off the property at 12:30am. Vendors off property by 1:00am. Extended staff hours will be charged at a rate of \$200.00 per hour in full hour increments.

Food & Beverage

Buffets min 50 guests. May to October requires a minimum pre-tax/pre-service Food & Beverage spend of \$7,000 on Saturdays and Sundays of a long weekend. \$5,500 on Fridays and Sundays.

November - April & Weekday Weddings (with the exception of holidays) requires minimum pre-tax/pre-service Food & Beverage spend of \$4,500.

Food and beverage prices and menus are subject to change.

18% service charge is charged on the entire event, pre-taxes.

Photo Release - Please indicate one or the other

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 photos from my wedding may be used on various postings. **Initial** _____

I do not give consent for Golden Eagle Golf Club to use photos from my wedding. **Initial** _____

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 \$25.00 per bottle served plus tax. 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). Golden Eagle staff reserves the right to cut off any guest who we deem inappropriately intoxicated and can ask them to leave. If outside alcohol is brought onto the property or parking lot and consumed by a wedding guest, it will be confiscated and bar service will be terminated for the duration of the event

Conditions

A valid credit card on file for any damages or outstanding costs. 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. Once the client has left the event will end.

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. If the bride and groom leave earlier than midnight then last call will be at that time. 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 reserves the right to ask any inappropriate guest to leave the premise. Failure to comply will result in the authorities being notified.

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

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. All prices listed within this package are subject to change.

Initial _____

To Secure Your Date. Room Rental, Ceremony Site Rental and Minimum Spend

A signed contract with a \$1500.00 damage deposit/booking deposit is non-refundable except where specifically stated otherwise and a valid credit card is required to secure the booking. The damage deposit will be refunded the following week of the event if no costs have incurred.

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 by either: Visa, MasterCard, AMEX, certified cheque, bank draft or debit, personal cheques will not be accepted.
- 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 would be harmed. Client agrees to notify Golden Eagle Golf Club as soon as is practical, in writing, of any decisions to cancel.

If a Cancellation occurs, the parties agree that a Cancellation: from the date of signing up until 31 days prior to the function - forfeiture of the damage/booking deposit. Cancellation within 30 days prior to the beginning of the function will incur a cancellation fee equal to: 80% of the projected invoice (based on the guaranteed guest attendance).

If you would like to switch or postpone your original date within 60 days of your booked event date there will be a reschedule fee charged of \$1500.

Initial _____

I have read and understand this contract and agree to abide by terms and conditions therein.

Please Print _____ **Signature** _____

Event Date: _____ Damage Deposit Date: _____

Deposit Amount _____ Received by Golden Eagle Golf Club _____

Credit Card Information

Credit Card _____ **Expiry** _____ **CVC** _____

Name of Credit Card _____ **Signature** _____

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