

2023
Banquet Package

Meadow Gardens Golf Club



Proudly committed to outstanding experiences.



Meadow Gardens Golf Club 2023 Banquet Package

Thank you for considering Meadow Gardens Golf Club for your special event.

Our 35,000 square foot Club House opened in December 1993, and offers four banquet rooms to choose from, all facing our award winning golf course and famous 18th hole bridge. We can host Weddings, Golf Tournaments, Corporate Meetings, Conventions and Private Functions with seating up to 350 guests.

Enclosed please find our Banquet Package for your review.

We will gladly customize a menu to suit your needs.

Feel free to call our Event Coordinator to discuss any questions concerning your event.

“Proudly Committed to Outstanding Experiences “



Event & Sales Manager **Kayla Worrall**

Phone 604.465.5474 ext.205

Email: kayla@meadowgardens.com



Executive Chef **Anthony Arnold**

Phone 604.465.5474 ext.217

Email: aarnold@meadowgardens.com

Room Rentals

Includes:

All our rooms come with Full Setup and Take Down of the following:

- Bartender & Service Staff including Event Coordinators
- Round or Rectangular Tables
- Banquet Chairs
- All Glassware, Flatware, and Plateware
- White or Black Table Linens
- White, Red or Black Napkins
- Microphone & Podium
- Easels for Pictures or Seating Chart
- Dancefloor

Ebony Room

Seating for a maximum of 170 guests \$1550

Ivory Room

Seating for a maximum of 130 guests \$1350

Sherwood Room

Seating for a maximum of 90 guests \$1050

Private Back Lounge

Seating for a maximum of 40 guests \$550

The Loft Restaurant Private Booking

Seating for 60 guests \$1950

(Minimum Food and Beverage Required)

Corporate Board Room

Seating for a maximum of 10 guests \$65 per hour

Audio Visual Rentals

Bose PA system \$100

6 Foot Screen \$50/ 10 Foot Screen \$85

LCD Projector \$95

Wireless Microphone \$70

Plus Applicable tax (5% GST on Room Rentals, 7% PST on AV Rentals)





Rooms that fit your imagination.

Breakfast Menus

(Available Until 12pm)

Continental \$18

Minimum 10 Guests

Orange & Cranberry Juice

Banana Bread, Muffins, Danishes & Croissants

Jams, Honey & Butter

Seasonal Fruit Salad

Coffee & Tea

Traditional Breakfast \$24

Minimum 15 Guests

Orange & Cranberry Juice

Banana Bread, Muffins, Danishes & Croissants

Jams, Honey & Butter

Chorizo, Roasted Red Pepper Frittata OR Vegetable Frittata

Country Style Farmer's Maple Sausage & Smoked Bacon

Herb-Infused Potato Hash

Coffee & Tea

Meadow Gardens Breakfast \$28

Minimum 15 Guests

Orange & Cranberry Juice

Banana Bread, Muffins, Danishes & Croissants

Jams, Honey & Butter

Chorizo, Roasted Red Pepper Frittata OR Vegetable Frittata

Waffles & Maple Syrup

Country Style Farmer's Maple Sausage & Smoked Bacon

Herb-Infused Potato Hash

Fresh Fruit Platter

Coffee & Tea

Plus Applicable tax (5% GST) & Gratuity (18%)



Coffee / Lunch Break / Sandwich Buffet

(Available Until 2pm)

Coffee Break \$17

Banana Bread & Assorted Scones
Lemon Squares & Nanaimo Bars
Fruit Salad
Coffee & Tea

Lunch Break \$25

Assorted Wraps & Quartered Sandwiches
(Based on 4 pieces per person)
Vegetables & Dip
Assorted Squares, Bars & Fruit Platter
Coffee & Tea

Sandwich Buffet \$32

Mixed Green Salad with House Made Dressings
*Cranberry Vinaigrette, Balsamic Vinaigrette,
Ranch Dressing*
Tossed Caesar Salad
Made with our own Dressing & Garlic Croutons
Smoked Tomato Potato Salad

Chef's Choice Soup of the Day or Vegetables & Dip

Assortment of Sandwiches
*Including- Ham & Cheese, Turkey & Swiss, Roast Beef &
Vegetarian Wraps*

Dessert Squares, Bars & Fruit Salad
Coffee & Tea

Plus Applicable tax (5% GST) & Gratuity (18%)



Meadows Lunch Buffet

(Available Until 2pm)

Assorted Dinner Rolls & Butter

Choice of 3 - Salads

Mixed Green Salad with House Made Dressings

*Cranberry Vinaigrette, Balsamic Vinaigrette,
Ranch Dressing*

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Penne Pasta Salad

*Tossed With Olives, Capers, Fresh Tomatoes,
Artichokes, Parmesan Cheese & a Pesto Vinaigrette*

Coleslaw in a Creamy Dressing

Entrees

Steamed Market Vegetables

Rice Pilaf

Roasted Herb Potatoes

Choice Of 2

Pesto Tortellini

Beef Lasagna

Vegetarian Lasagna

Roast Herb Chicken

Wild Coho Salmon with Smoked Tomato Cream

Desserts

Squares & Apple Pie

Fresh Fruit Salad

Coffee & Tea

\$43

Plus Applicable tax (5% GST) & Gratuity (18%)





sumptuous.
savoury buffet lunches
and dinners.

Meadows Dinner Buffet

Assorted Dinner Rolls & Butter

Choice of 4 – Salads & Platters

Mixed Green Salad with House Made Dressings
Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Smoked Tomato Potato Salad

Penne Pasta Salad

Tossed With Olives, Capers, Fresh Tomatoes,

Artichokes, Parmesan Cheese & a Pesto Vinaigrette

Pickle Platter

Crudités with Creamy Dill Dressing

Entrées

Steamed Market Vegetables

Roasted Herb Potatoes

Wild Rice Pilaf

Choice Of 2

Grilled Beef Skewer with Rosemary Butter

Baked Wild Coho with Smoked Tomato Cream

Roast Chicken with Natural Jus

Pork Loin with Apple Chutney & Wild Mushroom Jus

Choice Of 1 - Pasta

Pesto Tortellini

Penne Primavera

Beef Lasagna

Desserts

Pies, Squares

Fresh Fruit Platter

Coffee & Tea

\$55

Plus Applicable tax (5% GST) & Gratuity (18%)



BBQ Dinner Buffet

Garlic Bread

Salads

Mixed Greens

Balsamic Vinaigrette, Cranberry Vinaigrette & Ranch Dressings

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Coleslaw

Tossed in a Creamy Vinaigrette with Raisins & Sunflower seeds

Macaroni Salad

Tossed with Eggs, Bacon, Scallions & a Honey Mustard Vinaigrette

Entrées

Baked Potato

Served with Bacon Bits, Sour Cream & Green Onion

Rice Pilaf

Corn on the Cob (when available) or Steamed Vegetables

BBQ Chicken

House Made Chili with Cilantro and Cheddar

On the BBQ

Grilled 4oz AA Striploin Steak / 1 per Person

Grilled Wild Coho Salmon with Strawberry Salsa

Add Prawns \$4.00/person

Desserts

Squares & Pies

Fruit Platter

Coffee & Tea

\$59

Plus Applicable tax (5% GST) & Gratuity (18%)



Eagles Dinner Buffet

Bread And Butter at the Table

Salads and Appetizers

Garden Salad & Assorted Dressings

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Smoked Tomato Potato Salad

Beet Salad Marinated with Orange

& Served with Goats Cheese

Deli Meat Platter with Sausages & Mustards

Crudités with Creamy Dill Dressing

Seafood Platter, Poached Prawns, Smoked
Salmon & New Zealand Green Lip Mussels

Entrees

Steamed Market Vegetables

Roasted Garlic Mashed Herb Potatoes

Wild Rice Pilaf

Choice Of 1

Wild Mushroom Ravioli in a Pesto Cream Sauce

Grilled Vegetable Lasagna

Choice Of 2

Baked Wild Coho and Ling Cod with a Lemon Dill Sauce

Roast Chicken Stuffed with Artichokes, Olives,

Sundried Tomatoes & Basil

Pork Loin with Apple Chutney & Port Jus

Roast Leg of Lamb with Rosemary Demi-Glace

To Be Carved (Included)

Roast Beef Striploin with Horseradish, Mustard & Red
Wine Sauce

Desserts

Cheesecakes, Assorted Cakes, Squares

Fruit Platter & Cheese Board

Coffee & Tea

\$69

Plus Applicable tax (5% GST) & Gratuity (18%)



Gardens Dinner Buffet

Bread And Butter at the Table

Choice of 4 – Salads

Tossed Caesar Salad
Mixed Greens & Assorted Dressings
Greek Salad
Smoked Tomato Potato Salad
Penne Pasta Salad
*Tossed With Olives, Capers, Fresh Tomatoes, Artichokes,
Parmesan Cheese & a Pesto Vinaigrette*

Seafood Platter

Sesame Crusted Albacore Tuna, Poached Prawns, Marinated
New Zealand Mussels, Smoked Mackerel & Smoked Salmon

Choice of 1 – Platters

Charcuterie Board
Fine Cheeses, Deli Meat & European Sausages with Mustards
Grilled Vegetable Platter with Balsamic Syrup

Entrees

Garlic Mashed Potatoes
Saffron Rice Pilaf
Steamed Vegetables

Choice Of 1

Marinated Tofu & Stir Fry Vegetables in a Spicy Chili Sauce
Chick Pea Curry
Roasted Butternut Squash Ravioli

Choice Of 2

Pork Tenderloin with Wild Mushroom Jus
Salmon & Halibut with Saffron Tomato Cream
Sundried Tomato Pesto Stuffed Chicken Breast & Red Pepper Coulis
Oven Roasted Lamb Leg with Shiraz Demi-Glace

Carved (Included)

Carved Striploin with Demi Glace & Yorkshire Pudding, Red Wine &
Peppercorn Sauce

Desserts

Cheesecakes, Profiteroles, Squares, Tarts, Cakes
Fresh Fruit Platter
Chocolate Fountain with Marshmallows,
Rice Crispy Squares, Pineapple & Profiteroles
Coffee & Tea

\$84

Plus Applicable tax (5% GST) & Gratuity (18%)





from hors d'oeuvres
to full buffet selections.



the choice is all
yours to make.

Cocktail Reception

Hors D'oeuvres per Dozen — Minimum 4 Dozen Each

Meadows

\$42 per dozen

- Roasted Red Pepper & Boursin Cheese Tortilla Pinwheel
- Tomato Bocconcini & Basil Stack Topped
with Balsamic Reduction
- Tomato Bruschetta with Grana Padano Cheese
Balsamic Reduction & Basil
- Bacon Onion & Mushroom Feta Quiche
- Chicken, Spinach & Feta Tartlet
- Classic Spanakopita
- Curried Potato & Vegetable Pakora
- Pancetta Roasted Red Pepper & Goats Cheese Tartlet
- Pistachio Crusted Camembert Served with Wild Onion Chutney
- Three Cheese & Shrimp Mini Quesadilla
- Vegetarian Gyoza
- Vegetarian Spring Roll

Eagles

\$46 per dozen

- Chilled Prawn and Mango Kiwi Salsa
- Pan Seared Sesame Crusted Ahi Tuna on Cucumber
- Smoked Salmon & Dill Canapés
- Crab & Cheddar Stuffed Potato Skins
- Crispy Pork Gyoza

Gardens

\$48 per dozen

- Beef Tenderloin Carpaccio on Parmesan Crostini & Truffle Oil
- Proscuitto Wrapped Asparagus Bundles Drizzled with Truffle Oil
- Double Smoked Bacon Wrapped Scallop
- Fan Tailed Shrimp with Tequila Cocktail Sauce
- Grilled Chicken Satays with Spicy Peanut Sauce
- Grilled Beef Satays with Honey Garlic Sauce
- Mini Dungeness Crab Cake with Citrus Aioli
- Baby Shrimp Salad in a Vol Au Vent

Plus Applicable tax (5% GST) & Gratuity (18%)



Enhancement Stations

Minimum 25 Guests

Per Person Price

Baron of Beef Station, Buns, Mustard, Mayo & Beef Jus	\$14
Striploin Station, Yorkshire Pudding, Mustard, Mayo & Beef Jus	\$18
Poutine Bar, French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onion	\$12
Flat Bread Pizza, Tomato & Bocconcini / 2 pieces per person	\$9
Flat Bread Pizza, Pesto Chicken & Goats Cheese/ 2 pieces per person	\$11
Mac & Cheese Bar(Served with Bacon, Green Onions & Cheese)	\$8
add pulled pork	\$14
Mini Sliders / 2 per person (Choice of Beef, Pulled Pork, Pulled Chicken, or Portobello Mushroom)	\$11
Taco Station / Includes 2 Proteins	\$17
(Choice of Two- Chicken, Beef, Garlic Shrimp or Grilled Vegetables)	
(Includes- Cheese, Lettuce, Onions, Sour Cream, Salsa, Guacamole, and Tomatoes) ** Additional Protein	\$5
Party Platter / Based on 2 pieces per person	\$19
(Chicken Wings* Choice of Hot, BBQ, Honey Garlic, Salt & Pepper)	
(Rib Bites, Panko Crusted Shrimp, Yam Fries, Handcut French Fries, & Onion Rings)	
Crudités with Creamy Dill	\$8
Finger Sandwich Platter / 4 pieces per person	\$11
Tuscan Bread Platter	\$9
(Hummus, Olive Tapenade, Spinach & Artichoke Dip, Baguettes, Pitas & Artisan Breads)	
Charcuterie Board Fine Cheeses, Deli Meat & European Sausages with Mustards	\$15
Fruit Platter	\$9
Assorted Dessert Squares / 3 per person	\$8
Freshly Baked Cookies, Muffins, or Banana Bread	\$6
Chocolate Fountain with Fruit, Marshmallows, & Rice Crispy Squares	\$12
Candy Bar	\$12

Meadow Gardens Golf Club offers a wonderful selection of hand carved ice sculptures including, iced martini station, heart shaped ice sculptures and other various themes.

Ask your Event Coordinator for current pricing.

Plus Applicable tax (5% GST) & Gratuity (18%)



Plated Dinners

(Three Course Minimum)

All Plated Dinners Include Dinner Rolls at the Table
Rice Pilaf or Mashed Potatoes & Seasonal Vegetables

Coffee & Tea

Soups

Minestrone with Grana Padano Cheese \$13

Wild Mushroom Bisque with Chive Crème Fraiche
& Truffle Oil \$13

Butternut Squash Soup with Red Pepper Crème Fraiche \$13

Corn Velute with Poached Roma Tomato & Crab \$15

Salads

Cucumber Ring with Mixed Greens, Julienne Vegetables
Goats Cheese & Raspberry Vinaigrette \$16

Classic Caesar Salad \$16

Spinach, Button Mushroom & Pancetta Salad
Tossed with a Balsamic Vinaigrette \$16

Butter Lettuce & Shrimp Salad
*Tossed with a Citrus Vinaigrette, Julienne Vegetables &
Crispy Wontons* \$18

Plus Applicable tax (5% GST) & Gratuity (18%)



Plated Dinners

Appetizers

Antipasto Plate

*Prosciutto Wrapped Asparagus, Grilled Vegetables,
Olives & Reggiano Cheese \$20*

Prawns Cocktail

Poached Prawns with Cocktail Sauce \$20

Prawns Pernod

*Sautéed Jumbo Prawns Set on Jasmine Rice
with a Pernod Cream Sauce \$20*

Crab Cakes

*Pan Seared & Served with Cajon Mayonnaise on
Arugala Salad \$20*

Plus Applicable tax (5% GST) & Gratuity (18%)



Plated Dinners

Entrees

Brie Pesto & Sundried Tomato Stuffed
Free Range Chicken Breast
with Grainy Mustard Jus \$40

Medallions of Pork Tenderloin
*With Pear Chutney Roasted Garlic & Shallot
Demi Glace \$39*

8oz AA Prime Rib Dinner
*Creamy Mashed Potatoes, Yorkshire Pudding
& Au Jus \$52*

Grilled 5oz Beef Tenderloin
Wild Mushroom Red Wine Sauce \$52

Seared Salmon Fillet
Corn Salsa & Lemon Olive Oil \$44

Mediterranean Phyllo Wrap
*Artichokes Peppers Onions Feta Basil Capers
& Quinoa Wrapped in Phyllo Pastry \$24*

Chick Pea Curry
With Asparagus and Jasmine Rice \$27

Plus Applicable tax (5% GST) & Gratuity (18%)



Plated Desserts

\$15

New York Cheesecake
Served with Raspberry Coulis

Crème Brûlée
Your Choice of Plain or Hazelnut

Chocolate Mousse
Whipped Cream & Fresh Berries

Triple Chocolate Mousse
Whip Cream & Fresh Berries

Fresh Fruit & Berries

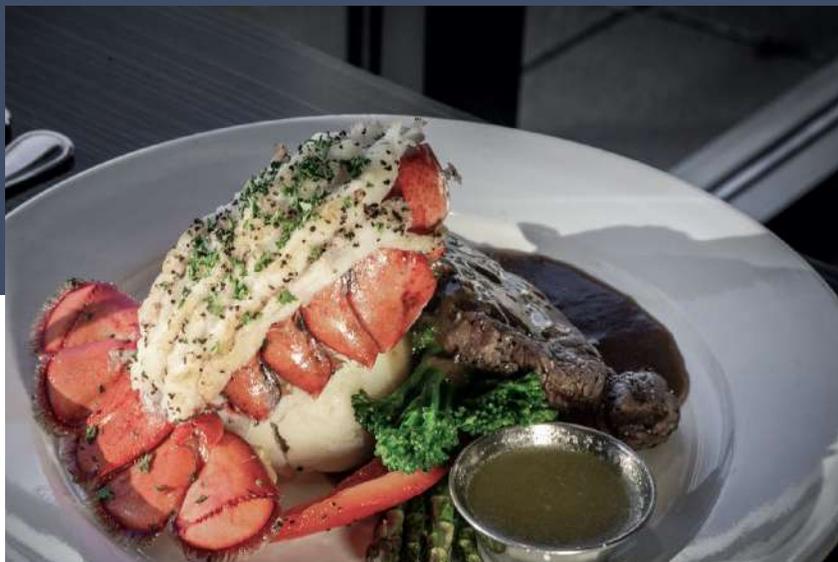
Fine Cheese Plate
with Grapes & Crackers

Trio of Sorbet
Raspberry Peach & Lemon

Plus Applicable tax (5% GST) & Gratuity (18%)



plated dinner that wows you
with full flavours.



from savoury soups to
satisfying dessert
selections.





bring out the sweet
tooth in you.

Wine Selection



White Wine (750 ml Bottles)

Stone Road, Smooth White , VQA, BC	\$ 35
Beach House , Sauvignon Blanc, South Africa	\$ 36
Wild Goose , Riesling, BC	\$ 38
Blu Giovello , Pinot Grigio, Italy	\$ 39
Gray Monk , Rose, BC	\$ 40
Quails Gate , Chasselas, Pinot Blanc-Pinot Gris, VQA, BC	\$ 42
Whitehaven , Sauvignon Blanc, Marlborough, NZ	\$ 44
Sandhill , Rose, VQA, BC	\$ 46
Lake Sonoma , Chardonnay, California	\$ 48
Burrowing Owl , Chardonnay, VQA, BC	\$ 50

Red Wine (750 ml Bottles)

Stone Road, Smooth Red , VQA, BC	\$ 35
Beach House , Blend, South Africa	\$ 36
Veramonte Reserva , Merlot, Chile (Vegan/Organic)	\$ 37
Flight of the Condor , Malbec, Argentina	\$ 39
Kingston Estate , Shiraz, Australia	\$ 40
Calliope By Burrowing Owl, Cabernet Merlot, VQA, BC	\$ 42
Quails Gate , Pinot Noir, VQA, BC	\$ 44
Beronia , Rioja Reserva, Tempranillo Blend, Spain	\$ 47
Lake Sonoma , Cabernet Sauvignon, Sonoma County, California	\$ 56
Burrowing Owl , Merlot, VQA, BC	\$ 57

Champagne (750 ml Bottles)

La Scala , Sparkling White, B.C.	\$ 25
Prosecco Frizzante , Organic, Italy	\$ 41
La Marca , Prosecco, Italy	\$ 43

Please note that all wines are subject to availability
Plus Applicable tax (5% GST, 10% Liquor Tax) & Gratuity (18%)

Beverages

Alcohol Beverages

Domestic Beer (Bottle 341ml)	\$6.75
(Budweiser, Kokanee, Coors Light, Bud Light, Canadian)	
Import Beer (Bottle 341ml)	\$7.75
(Alexander Keith's, MGD, Corona, Stella, Heineken)	
Tall Can Beer (Can 500ml)	\$7.75
(Carlsberg, Guinness)	
Tall Can Steamworks (Can 473ml)	\$8.25
(Pilsner, Flagship IPA, Kolsch, Pale Ale, Heroica Red Ale)	
Ciders (Bottle 331ml)	\$7.00
(Growers Peach, Pear, Apple, Smirnoff Ice)	
Well Hi-balls	1 oz - Single \$6.50 2 oz - Double \$9.25
(Vodka, Rye, White Rum, Dark Rum, Gin, Scotch)	
Premium Hi-balls	1 oz - Single \$9.00 2 oz - Double \$10.50
(Absolut Vanilla, Malibu, Hornitos, Captain Morgan, Sailors Jerry, Appletons, Jack Daniels, Lemon Hart, JB Rare, Jameson, Famous Grouse)	
Extra Premium Hi-balls	1 oz - Single \$10.25 2 oz - Double \$13.25
(Crown, Grey Goose, Bombay, Johnny Walker Red, Hendricks)	
Glass House White or Red Wine	6oz \$8.25 9oz \$11.25
Banquet Bar Token	\$7.75
Full Bar Token (Includes Premium Hi-balls)	\$9.75
Alcohol Punch Serves 100 Guests	\$270.00

Non Alcohol Beverages

Coffee Pot 10 Cup	\$ 35.00	Pot 35 Cup	\$ 119.00
Glass of Juice	\$ 3.50	Pitcher of Juice	\$ 17.50
Glass of Pop	\$ 3.50	Pitcher of Pop	\$ 15.50
Assorted Bottled Pop or Juice			\$ 4.00
Bottle Sparkling Apple			\$ 15.50
Punch Serves 100 Guests			\$ 195.00

Plus Applicable tax (5% GST, 10% Liquor Tax) & Gratuity (18%)

Complimentary bartender provided if consumption is \$350.00 or more.





wines. cocktails.
champagne. & almost
everything else.



liquor selections that suit
your impeccable taste.





Frequently Asked Questions

What time is last call? When do we have to be out by?

- On a Friday & Saturday, last call for the bar will be 12:30am. With bar closed at 1:00am. All guests and decorators will need to be cleaned up and done by 2:00am.
- Sunday through Thursday, last call for the bar will be 11:30pm. With bar closed at 12:00am. All guests and decorators will need to be cleaned up and done by 1:00am.

Can I set up the day before?

- Yes, as long as there is no other events booked the day before. If there is, you are welcome into the facility as of 8:00am the morning of your event.

Can my guests leave their cars in your parking lot overnight?

- Yes. Our gates lock once we leave the facility, they re-open the following morning at 7:00am. We are not liable for lost or stolen property.

Is there a corking fee if I bring in my own wine?

- Due to licensing no outside food and beverage is permitted to be served at Meadow Gardens with exception of wedding cake, cupcakes, and/or candy table.

Is there a different cost for children on buffets?

- Children ages 5-12 years old eat half off buffet cost.
- Children ages 4 and under eat for free.



Policies



- A non-refundable deposit of \$1000.00 is required to confirm all events. If the function is cancelled the deposit is refundable only when the same room has been rebooked. Functions cancelled within 90 days will be charged for 50% of the estimated food and beverage revenue. Functions cancelled within 30 days will be charged for 100% of the estimated food and beverage revenue. All cancellations must be in writing to the attention of the Event Coordinator.
- All Banquet Rooms on Friday & Saturday from May 1st to December 31st require a minimum pre-tax / pre-service charge on Food & Beverage. Cash bar sales are not included in food and beverage room minimums.
 - Minimums are as follows:

• Ebony Room	\$ 12,500.00
• Ivory Room	\$ 9,500.00
• Sherwood Room	\$ 7,500.00
• Private Back Lounge	\$ 3,000.00
• The Loft Restaurant Private Booking	\$ 10,000.00

 - (The Loft Restaurant Food and Beverage Minimums Apply Thursday, Friday, Saturday & Sunday's)
- If attendance for a function increases or decreases, Meadow Gardens reserves the right to move groups to a more suitable room. In such cases, you will be advised upon your final confirmation.
- Meadow Gardens reserves the right to inspect and monitor all functions.
- In compliance with health and liquor regulations no **food** or **beverages** will be permitted to be brought in or taken out of the club, with the exception of wedding cakes and or specialty foods, at which time a service charge will be applied. Cake cutting service charge, \$1.50 per slice cut, plated and served to all guests.
- 3 Months prior to the event date the host agrees to pay 80% of the estimated cost by cheque.



Policies



- A menu selection and agenda are required one month prior to the event.
- A guaranteed number of guests are required 14 days prior to the event date at which time the host agrees to pay 100% of the balance due of the estimated cost by cheque.
- 3% service charge will be added to any amount over the \$2000.00 maximum allowable on credit card payments.
- All prices quoted are subject to appropriate tax and 18% gratuity.
- Any outstanding balance due or owing will be applied to the authorized credit card within 72 hours after the event.
- All prices are subject to change and are guaranteed 60 days prior to the event date.
- A complimentary bartender is provided for a cash or host bar if consumption is \$350.00 or more.
- All banquet room rentals require a \$2000.00 food and beverage minimum before tax and gratuity with the rental of the room.
- The host agrees to indemnify Meadow Gardens for any claims arising out of negligent or willful acts by the host or any of its guests. The host is responsible for the conduct of guests and damages incurred to the property, equipment or employees of Meadow Gardens. Meadow Gardens reserves the right to discontinue service to all guests. The host shall remain liable for all amounts owed to Meadow Gardens and shall have no right to obtain a refund of any deposits paid to Meadow Gardens.



Policies



- Meadow Gardens assumes no responsibility for any loss and/or damages to goods, property and/or equipment brought into the facility by hosts and/or guests.
- Meadow Gardens must be consulted prior to the setting up of any displays. The use of nails, staples, glue, fake flower pedals, sparklers or confetti of any kind are not permitted. Candle wax on table linen will result in a \$25.00 replacement charge.
- All functions utilizing DJ services are required to pay SOCAN & RE:SOUND As per government regulations tariff #8 & tariff #5.B
- Ebony or Ivory Rooms \$90.12 Plus GST
- Sherwood or Sunset Rooms \$62.64 Plus GST

