

MORGAN CREEK INCLUDES THE FOLLOWING  
COMPLIMENTARY SERVICES ON YOUR SPECIAL DAY



*Chair covers*

*\*\*terms and conditions may apply\*\**

*Skirted display tables*

*Box pleat skirted head table*

*White satin backdrop behind head table*

*White linen table cloths and napkins*

*Mirror centers and candles*

*Royal Doulton china*

*Dance floor*

*Use of cake knife*

*Framed table numbers*

*Use of garden area for photographs*

*Complimentary cake cutting service*

*Podium & microphone*

*Easel for seating plan*

*Complimentary parking*



## Hors d' Oeuvres and Reception Enhancements

### COLD HORS D' OEUVRES

Ratatouille and herb cream cheese tart  
Thai shrimp salad, cucumber round and cream cheese  
Papadam shell with Moroccan chicken and apricot chutney  
Olive tapenade, brie on sourdough crouton  
Peppercorn seared albacore tuna with avocado salsa  
\$30.00 per dozen

### HOT HORS D' OEUVRES

Artichoke crab tart with goat cheese  
Brie, berry compote wrapped in filo  
Panko crusted tiger prawn, chipotle mayonnaise  
Teriyaki glazed chicken skewer  
Wild mushroom, pancetta, Havarti on brioche bread  
\$30.00 per dozen  
*(Minimum two dozen per selection required for hors d' oeuvres)*

### RECEPTION ENHANCEMENTS

#### Platters

*(Unless otherwise stated, platters serve approximately 30 guests)*

Basket of corn chips with freshly made salsa and guacamole ~ \$60.00  
Spinach and artichoke dip ~ \$60.00  
Roast garlic hummus with Naan bread ~ \$60.00  
Fresh raw vegetables and dip ~ \$70.00  
Sliced fruit platter ~ \$75.00  
Artisan display import and domestic cheese board ~ \$80.00



Finger sandwiches with assorted fillings ~ \$20.00 per dozen  
Selection of cold cuts, sliced cheeses and condiments with assorted rolls ~ \$8.00 per person

#### Appetizers

Lime & black pepper or honey garlic chicken drumettes ~ \$24.00 per dozen  
Beef sliders, lettuce, tomato, garlic aioli ~ \$30.00 per dozen  
Chicken tenders with honey mustard sauce ~ \$30.00 per dozen  
Vegetarian spring rolls with sweet chili plum sauce ~ \$30.00 per dozen  
California or tuna roll with soy, ginger and wasabi ~ \$32.00 per dozen

#### Desserts

Assorted dessert squares or cookies ~ \$18.00 per dozen  
Chocolate fountain with fresh seasonal fruit ~ \$7.00 per person (minimum 75 guests)  
Assorted mini cupcakes ~ \$30.00 per dozen

# Fraser Valley Dinner Buffet

(MINIMUM 50 GUESTS)

Fresh baked rolls and butter



Caesar salad

Greenhouse grown baby lettuce with assorted dressings

Yukon potato salad with gherkins and red onion, dill and Dijon mayonnaise

Heirloom tomato salad, blue cheese crumble with olive oil and balsamic drizzle

Medley of bean salad with sweet corn, red onion, roma tomato in sundried tomato vinaigrette

Grilled zucchini, carrots, bell peppers and goat cheese crumble, pesto vinaigrette

Gold beets, mandarin orange, red onion, roast red peppers in thyme vinaigrette



Teriyaki chicken, vegetarian and California rolls  
with soy, ginger and wasabi



“ Triple A “ prime rib of beef, peppercorn crust and natural pan juices

## Choice of two

Rice pilaf

Roasted Yukon gold potatoes with herbs

Seasonal vegetable medley

## Choice of two

Oven roasted chicken breast with double smoked bacon and thyme demi

Pan seared salmon with cherry tomato chutney and basil cream sauce

Vegetarian cheese tortellini



Chef's selection of cakes, brownies, Nanaimo bars and fruit pies  
served with fresh whipped cream and fruit coulis

Fresh sliced seasonal fruit



Freshly brewed regular and decaffeinated coffee and tea

\$55.00 per person

*Enhance your dessert selection with our  
Callebaut chocolate fountain with fresh fruit and marshmallows  
add \$5.00 per person*

# Westcoast Dinner Buffet

(MINIMUM 50 GUESTS)

Selection of fresh baked rolls



Greenhouse grown baby lettuce with assorted dressings  
Baked sweet potato salad with pecans, onions and celery  
Baby shrimp, roma tomato, red onion, olives, frisee, herb vinaigrette  
Grilled vegetable and wild mushroom salad with balsamic vinaigrette and parmesan cheese  
Beefsteak tomato, butter lettuce, crisp bacon, Danish blue cheese  
and red onion, aged balsamic and olive oil  
Spinach salad with red onion, cherry tomato, sundried cranberries and goat cheese  
with raspberry vinaigrette



Chilled poached prawns with tangy cocktail sauce and lemon wedges  
Gravlax and cherrywood smoked salmon



Mustard crusted "Triple A" New York striploin, port demi

## Choice of two

Rice pilaf  
Roasted Yukon gold potatoes with herbs  
Seasonal vegetable medley

## Choice of two

Oven roasted chicken breast with double smoked bacon and thyme demi  
Herb crusted chicken, caramelized onion with honey Dijon cream  
Pan seared salmon with cherry tomato chutney and basil cream sauce  
Pan seared salmon, roast red pepper salsa and pesto cream  
Vegetarian cheese tortellini  
Vegetarian lasagna



Chef's selection of cakes, pastries and pies  
served with fruit coulis and whipped cream  
Fresh sliced seasonal fruit



Freshly brewed regular and decaffeinated coffee and tea

\$59.00 per person

*Enhance your dessert selection with our  
Callebaut chocolate fountain with fresh fruit and marshmallows  
add \$5.00 per person*

# Bakerview Dinner Buffet

(MINIMUM 50 GUESTS)

Assorted artisan bread



Garden greens with assorted dressings

Barley, red onion, peppers, green onion, capicola, parmesan with pesto vinaigrette  
Golden beets, citrus poached prawns, roast peppers, French beans, sweet red onions,  
cherry tomato and curry vinaigrette

Fresh spinach leaves, marinated artichoke, onion, grape tomatoes and  
double cream brie, citrus vinaigrette

Wild rice, wild mushrooms, wilted spinach, sherry vinaigrette

Grilled zucchini, asparagus, peppers and mushrooms, pesto vinaigrette



Cured prosciutto, capicola, salami and wild game chorizo  
California and tuna rolls with soy, wasabi and pickled ginger



Mustard crusted beef tenderloin with port reduction

## Choice of two

Saffron scented rice with prawns, scallops, mussels, clams, chorizo, chicken and tomato

Roasted fingerling potatoes

Rice pilaf

Seasonal vegetable medley

## Choice of three

Oven roasted chicken breast with double smoked bacon and thyme demi

Herb crusted chicken, caramelized onion with honey Dijon cream

Roasted breast of chicken, roasted shallots, pancetta, forest mushrooms, port demi

Pan seared salmon with baby shrimp, crab, papaya salsa and Thai curry

Pan seared salmon with cherry tomato chutney and basil cream sauce

Pan seared salmon, roast red pepper salsa and pesto cream

Vegetarian cheese tortellini

Vegetarian lasagna



Local artisan cheese display

Selection of cakes, pastries and pies

White chocolate crème Brule

Callebaut chocolate fountain with fresh fruit and marshmallows



Freshly brewed regular and decaffeinated coffee and tea

\$67.00 per person

# Grandview Dinner Buffet

(MINIMUM 50 GUESTS)

Assorted artisan breads with herb butter



Grilled asparagus, seared albacore tuna, broccolini, cherry tomato, artichokes with herb vinaigrette  
Heirloom yellow tomatoes, red onion, frisee and goat cheese, basil vinaigrette  
Couscous, asparagus, grape tomato, crab meat and avocado, citrus vinaigrette  
Spinach salad with egg, onion and Kalamata olives, balsamic vinaigrette  
Fingerling potato salad, smoked ham, French beans and grainy Dijon vinaigrette  
Garden greens, double cream brie, candied pecans, fresh pear with nut oil dressing  
Marinated squid, couscous, onion, tomato, grilled zucchini,  
roasted pepper, garlic and oregano vinaigrette



Grand Marnier cured salmon lox, peppered mackerel  
Marinated mussels and clams  
Morgan's prawn cocktail  
Sliced New York striploin with horse radish cream  
Imported and domestic cheese board



Slow roast "Certified Angus" beef tenderloin with port demi

## Choice of two

Saffron scented rice with prawns, scallops, mussels, clams, chorizo, chicken and tomato  
Yukon mashed potatoes with chives  
Roasted fingerling potatoes  
Rice pilaf  
Yellow beets, French beans and assorted baby vegetables  
Seasonal vegetable medley

## Choice of three

Free run chicken breast wrapped with prosciutto, olive relish and port demi  
Oven roasted chicken breast with double smoked bacon and thyme demi  
Herb crusted chicken, caramelized onion with honey Dijon cream  
Roasted breast of chicken, roasted shallots, pancetta, forest mushrooms, port demi  
Black Cod, fried spinach, mandarin orange salsa and citrus cream  
Pan seared salmon with baby shrimp, crab, papaya salsa and Thai curry  
Pan seared salmon with cherry tomato chutney and basil cream sauce  
Pan seared salmon, roast red pepper salsa and pesto cream  
Cheese tortellini with King crab meat, double smoked bacon, basil cream sauce, Grana Padano  
Vegetarian cheese tortellini  
Vegetarian lasagna

## BLACK AND WHITE DESSERT BUFFET

A selection of white and dark chocolate cakes  
Chocolate mousse  
Strawberries dipped in chocolate  
Assorted cheese cake and brownies made in house  
Petit fours



Freshly brewed regular and decaffeinated coffee and tea

\$73.00 per person



## Friday / Sunday Wedding Package

### Includes

Garden ceremony

Dinner buffet

Wine service with dinner \*

(\* Some restrictions apply)

### MENU

Fresh baked rolls and butter



Caesar salad

Greenhouse grown baby lettuce, assorted dressings

Penne noodles, chorizo, red onion, artichokes and olives,

thyme vinaigrette

Chow mein noodles and roasted vegetables and

sweet chili vinaigrette

Couscous salad with golden beets, bell peppers,

onions and tomatoes, herb vinaigrette



Teriyaki chicken and vegetarian rice rolls

with soy, ginger and wasabi



Pepper crusted "Triple A" prime rib of beef

with natural pan juices

Herb crusted breast of chicken with madeira demi

Traditional beef lasagna

Roasted baby red potatoes with herbs

Fresh seasonal vegetables



Chef's selection of cakes, brownies, Nanaimo bars and fruit pies



Freshly brewed regular and decaffeinated coffee and tea

\$63.00 per person

## Food & Wine Packages

### PACKAGE A

For cocktail period:  
Fresh raw vegetables with dip  
Basket of tortilla chips with salsa and guacamole  
Domestic and import cheese board served with assorted crackers



Fraser Valley dinner buffet



Wine service with dinner:  
Gabbiano - Pinot Grigio  
Beringer - Cabernet Sauvignon

\$80.00 per person

### PACKAGE B

For cocktail period:  
Passed hot and cold hors d' oeuvres  
(3 pieces per person)



Westcoast dinner buffet



Wine service with dinner:  
Leyda Reserva - Sauvignon Blanc  
Penfolds Koonunga Hill - Shiraz Cabernet



Callebaut chocolate fountain with fresh fruit and marshmallow

\$92.00 per person

*Minimum of 100 adult guests required for above packages.  
Prices subject to taxes and gratuity. Some conditions apply*





## From The Bar

*Our standard bar setup consists of premium brand liquor, domestic beer and wine,  
soft drinks and assorted juices*

*Additional upgrades are available upon request*

Premium Brand Liquor (per ounce)	\$5.65
Caesars / Long Island Ice Teas	\$5.80
Domestic Beer (per bottle)	\$5.65
Growers Cider (per bottle)	\$5.65
Sleeman Honey Brown (per bottle)	\$5.80
Import Beer (per bottle)	\$6.30
Domestic House Wine (per bottle)	\$27.00

### ADDITIONAL BEVERAGES

Alcoholic Punch (Rum or Vodka), (5 liters, 30 glasses)	\$125.00
Champagne Punch, (5 liters, 30 glasses)	\$125.00
Non-Alcoholic Punch, (5 liters, 30 glasses)	\$60.00
Assorted Soft drinks	\$2.50
Assorted Juices	\$3.00
Bottled Juices	\$3.50
Non-Alcoholic Beer	\$4.00
Regular and Decaffeinated Coffee	\$3.00
Assorted Teas	\$3.00
Sparkling Apple Juice (710 ml bottle)	\$12.00

Above prices are subject to applicable government taxes and a 16% gratuity

The provincial liquor act prohibits us from allowing any individual or group  
to provide their own alcoholic beverages from an outside source

# Wine List

## WHITE WINES

Peller Estates VQA - Pinot Blanc (House Wine)	British Columbia	\$27.00
Dirty Laundry - Unoaked Chardonnay	British Columbia	\$32.00
Sandhill - Pinot Gris	British Columbia	\$37.00
Beringer - Chardonnay	California	\$37.00
Gabbiano - Pinot Grigio	Italy	\$36.00
Leyda Reserva - Sauvignon Blanc	Chile	\$34.00
Lindemans Premier Select - Chardonnay	Australia	\$35.00

## RED WINES

Peller Estates VQA - Merlot (House Wine)	British Columbia	\$27.00
Gray Monk - Pinot Noir	British Columbia	\$32.00
Red Rooster - Cabernet Merlot	British Columbia	\$38.00
J Lohr Seven Oaks - Cabernet Sauvignon	California	\$45.00
Nuviana - Cabernet Blend	Spain	\$36.00
Finca Los Primos - Malbec	Argentina	\$32.00
Lindemans Bin 40 - Merlot	Australia	\$35.00
Penfolds Koonunga Hill - Shiraz Cabernet	Australia	\$41.00
Artan - Shiraz	Australia	\$36.00

## SPARKLING WINES

Sumac Ridge – Steller's Jay Brut	British Columbia	\$45.00
Codorniu Clasico - Brut Cava	Spain	\$36.00
Prosecco - Frizzante Riondo	Italy	\$36.00

A more extensive wine list is available upon request

Above prices are subject to applicable government taxes and a 16% gratuity

# Wedding Terms and Conditions

(PAGE ONE OF TWO)

## Food and Beverage Minimums

Food and beverage minimums are in effect as follows:

Saturday evenings - May, June and October	\$7500.00 food and beverage minimum
Saturday evenings - September	\$8500.00 food and beverage minimum
Saturday evenings - July and August	\$9500.00 food and beverage minimum
Sunday evenings - holiday weekends only	\$6000.00 food and beverage minimum
Friday and Sunday evenings - June to September	\$5000.00 food and beverage minimum

In the event the minimum is not met a room rental charge will apply.

Minimums are excluding taxes, gratuity, DJ, A/V and labour charges.

Labour charges will be assessed for events held on statutory holidays

## Deposits, Payments and Cancellations

A non-refundable deposit of \$1500.00 is required to confirm a function. An additional non-refundable payment of \$1500.00 is required 90 days prior to the event.

The estimated charges for the event are due in full fourteen days prior to the event. Payment may be made by certified cheque, cash or credit card. Credit card payments require a signature and will not be processed over the telephone. A signed credit card authorization is required for our files and the balance to be charged or refunded within 10 business days of the function. Morgan Creek will provide the client with a final copy of the invoice. The Convener and Guarantor agree to pay the final charges for services rendered as outlined on the Banquet Event Order. In the event of an overpayment Morgan Creek will issue a refund. Refunds will be issued in the same tender as payment was received.

In the event of a cancellation, Morgan Creek will retain the deposit in full. All cancellations must be in writing.

## Ceremonies

A labour charge of \$5.00 per person will apply for ceremonies held on site. Ceremonies will not start earlier than 5:00 PM. For set up purposes final decision regarding ceremony location must be made by 12:00 noon the day prior to the event. If a client would like two ceremony locations set a \$500.00 labour charge will be applied in addition to the ceremony setup fee.

We are pleased to offer a complimentary rehearsal in our garden area. We cannot guarantee that the banquet room will be available for rehearsals. Please contact the catering office to book your rehearsal time. Should you require any setup or staffing for your rehearsal, a labor charge will be applied.

## Room Availability

Access to function rooms for decorating purposes is based on room availability and will be confirmed one week prior to the event. Morgan Creek will allocate function rooms based on group size and requirements. Morgan Creek reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number quoted.

# Wedding Terms and Conditions

(PAGE TWO OF TWO)

## Food and Beverage Service

One set menu is requested for all guests. Certain dietary substitutes may be made with prior request. Menu options are available for children twelve years and under at reduced prices. Final selection must be arranged at least three weeks prior to the event. Menu prices and selection are guaranteed 60 days prior to the function date.

A guaranteed number of guests are required 72 hours prior to the function. In the event no guarantee is received, the original contracted number will be charged or the actual number of guests served, whichever is greater. The guaranteed number is not subject to reduction within 72 hours. Morgan Creek will prepare 5% over the guaranteed number up to the maximum capacity of the room.

A signed copy of the event order is required 14 days prior to the event confirming all the details.

No food or beverage will be permitted to be brought in or removed from the clubhouse with the exception of wedding cakes. We are pleased to cut and display the cake buffet style at no charge. Should a client request to have their wedding cake cut and individually plated a charge of \$2.50 per guest will apply. Substitution of wedding cakes for desserts included in menus is not allowed.

The provincial liquor act prohibits licensees from allowing any individual or group to provide their own alcoholic beverages from an outside source. Corkage events are respectfully declined.

Provincial liquor laws prohibit alcohol service after 1:00 AM Monday through Saturday and 12:00 AM Sundays. All guests must vacate Morgan Creek property one half hour after bar closure or at the function closing time as stated on the Banquet Event Order.

Morgan Creek reserves the right to inspect and monitor all functions and to discontinue service to some or all guests in the event of violation of Morgan Creek's policies or Provincial law. Smoking is prohibited within the clubhouse.

## Decorations and Personal Items

The use of nails, staples and tacks on function room walls is not permitted. The use of confetti or rice is not permitted inside the clubhouse or on the grounds. Morgan Creek will assess a labour charge for any décor items which require removal or clean up by Morgan Creek staff that is not property of Morgan Creek.

The Convener and Guarantor are responsible for any damage to the premises or property by their guests or independent contractors. In the event of damage, replacement or repair charges will be applied.

Morgan Creek will not accept responsibility for items brought on to Morgan Creek property or for any items left behind following the event, including wedding cakes. Personal effects must be removed from Morgan Creek property at the end of each event unless prior arrangements have been made with the Catering Office. Items left on Morgan Creek property are at the owner's risk.

## Miscellaneous Charges

All hosted food and beverage services are subject to a 16% gratuity and 5% Goods and Services Tax (GST). Under the GST act the gratuity is also subject to 5% GST. Alcoholic beverages are subject to an additional 10% Provincial Tax.

All live or recorded music is subject to SOCAN (Society of Composers, Authors, and Music Publishers of Canada) and Re:Sound (Royalties collected for Public Performance of Sound Recordings) licensing fees. Fees will be charged at \$85.80 and is subject to 5% GST.

*Thank you for considering Morgan Creek Golf Course*

Morgan Creek Golf Course • [www.morgancreekgolf.com](http://www.morgancreekgolf.com)

## Morgan Creek Preferred Vendors

*Morgan Creek Golf Course is pleased to recommend the following vendors to assist in the planning of your special day*

### DECORATORS

Elegantly Covered Events	Kelly Secord	604-505-5291	<a href="http://www.elegantlycoveredevents.com">www.elegantlycoveredevents.com</a>
Valley Weddings	Shyla Slade	604-835-7526	<a href="http://www.valleyweddings.ca">www.valleyweddings.ca</a>

### PHOTOGRAPHERS

Jennifer Findlay Photography	Jennifer Findlay	604-833-4096	<a href="http://www.findlayphotography.ca">www.findlayphotography.ca</a>
Langis Photography	Darren Langis	604-575-0922	<a href="http://www.langisphoto.com">www.langisphoto.com</a>
Stanton's Photography	Michael Stanton	604-597-6686	<a href="http://www.stantonsphotography.com">www.stantonsphotography.com</a>
Audra's Photography	Audra Colpits	604-862-0105	<a href="http://www.audrasphotography.com">www.audrasphotography.com</a>
Lifestyle Photography	Charlie Vowles	604-534-0560	<a href="http://www.lifestylephotography.ca">www.lifestylephotography.ca</a>

### WEDDING CAKES & CUPCAKES

Sugarplum Pantry	Jacqueline	604-765-0232	<a href="https://facebook.com/sppantry">facebook.com/sppantry</a>
Frosting Cupcakery	Craig	778-278-8832	<a href="http://www.frostingcupcakery.ca">www.frostingcupcakery.ca</a>
Cupcakes	Claudia	604-531-8041	<a href="http://www.originalcupcakes.com">www.originalcupcakes.com</a>

### MARRIAGE COMMISSIONERS

*Commissioners can be found on the BC vital statistics web site at [www.vs.gov.bc.ca/marriage](http://www.vs.gov.bc.ca/marriage)*

### MARRIAGE OFFICIANT

Janis Horne		604-939-3843	<a href="http://www.moderncelebrant.ca">www.moderncelebrant.ca</a>
Brent Sheppard		604-574-7731	<a href="http://www.heyrev.com">www.heyrev.com</a>

### DJs AND MUSICIANS

Audio Edge Entertainment	Paolo	778-231-3472	<a href="mailto:info@audioedge.ca">info@audioedge.ca</a>
Dance Party	Craig	778-574-3304	<a href="mailto:info@danceparty.bc.ca">info@danceparty.bc.ca</a>
First Class DJ Service	Jay	604-765-1090	<a href="mailto:jay.juco@gmail.com">jay.juco@gmail.com</a>
X-treme Customsound	Jeff	778-834-0835	<a href="mailto:jeff@customsound.ca">jeff@customsound.ca</a>
Michelle Klimchuck	(Harpist)	778-571-1232	
Musical Occasions	Jan	604-538-8530	<a href="http://www.musicaloccasions.ca">www.musicaloccasions.ca</a>

### FLOWERS

A Passion for Flowers	Lydia	604-531-8827	<a href="http://www.apassionforflowers.ca">www.apassionforflowers.ca</a>
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