



Events at Meadow Gardens

PASSION BEYOND EXPECTATIONS

Banquet Package 2018

OUR PROMISE

The passion to serve you is all about our personal touch. We will take care of each and every detail that will truly bring your event beyond expectations.





**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 Coordinator

Kayla Bell

Phone 604.465.5474 ext.205

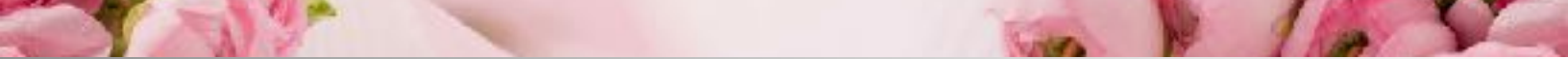
Email: kayla@meadowgardens.com

www.meadowgardensevents.com

Executive Chef

Anthony Arnold

Phone 604.465.5474 ext.217





BREAKFAST

Continental

Minimum 10 Guests

Orange & Cranberry Juice
Banana Bread, Muffins, Danishes & Croissants
Jams, Honey & Butter
Seasonal Fruit Salad
Coffee & Tea

\$13

Traditional Breakfast

Minimum 15 Guests

Orange & Cranberry Juice
Banana Bread, Muffins, Danishes & Croissants
Jams, Honey & Butter
Scrambled Eggs
Country Style Farmer's Maple Sausage & Smoked Bacon
Herb-Infused Potato Hash
Coffee & Tea

\$17

Meadow Gardens Breakfast

Minimum 15 Guests

Orange & Cranberry Juice
Banana Bread, Muffins, Danishes & Croissants
Jams, Honey & Butter
Scrambled Eggs
Waffles & Maple Syrup
Country Style Farmer's Maple Sausage & Smoked Bacon
Herb-Infused Potato Hash
Fresh Fruit Platter
Coffee & Tea

\$21



BRUNCH

Minimum 50 Guests

Assorted Rolls & Butter

Mixed Green Salad with House Made Dressings

Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

Mix Your Own Caesar Salad

Made with our own Dressing & Garlic Croutons

Pickled Beet Salad

Marinated With Orange & Finished with Snow Goats Cheese

Antipasto Platter

Assortment of Olives, Pickled Vegetables, Cheddar, Fresh Tomato & Bocconcini

Fresh Poached Prawns

Eggs Benedict, Waffles & Maple Syrup, Hash Browns

Bacon & Sausage

Steamed Market Vegetables

Rice Pilaf

Roasted Potatoes

Tri color Tortellini Primavera

Roast Rosemary Chicken

Baked Wild Coho with a Lemon Dill Butter Sauce

Baron of Beef with Horseradish, Mustard & Red Wine Sauce

or

Maple Glazed Ham

Desserts

Pies, Squares

Fresh Fruit Platter

Coffee & Tea

\$36



Breaks just got way better.



COFFEE / LUNCH BREAK / SANDWICH BUFFET

Coffee Break

Banana & Lemon Poppy Seed Bread
Lemon Squares & Nanaimo Bars
Fruit Salad
Coffee & Tea
\$13

Lunch Break

Assorted Wraps & Quartered Sandwiches
(Based on 4 pieces per person)
Vegetables & Dip
Assorted Squares, Bars & Fruit Platter
Coffee & Tea
\$19

Sandwich Buffet

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

Mix Your Own Caesar Salad

Made with our own Dressing & Garlic Croutons

Penne Pasta Salad

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

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

Assortment of Sandwiches

Including— Ham & Cheese, Turkey & Swiss, Roast Beef &
Vegetarian Wraps

Squares, Bars & Fruit Salad

Coffee & Tea

\$24





BURGER BUFFET

Salads

Build Your Own Caesar Station

Mixed Greens Salad

Cranberry Vinaigrette, Ranch & Balsamic Dressings

Potato Salad

Creamy Bacon & Shallot Dressing

French Fries

Burgers Are Served on Kaiser Buns

Beef Burgers

Chicken Burgers

Veggie Burgers

Condiments

Lettuce, Tomato, Red Onion, Pickles, Swiss, Cheddar,
Mustard, Mayonnaise, Ketchup & Relish

Desserts

Fruit Salad

Squares

Coffee & Tea

\$25



MEADOWS LUNCH BUFFET

Assorted Dinner Rolls & Butter

Choice of 3 - Salads

Mixed Green Salad with House Made Dressings

Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

Mix your own Caesar Salad

Penne Pasta Salad

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

Coleslaw in a Creamy Dressing

Steamed Market Vegetables

Rice Pilaf

Roasted Herb Potatoes

Choice Of 2 - Entrees

Tri color Tortellini Primavera

Vegetarian Lasagna

Roast Herb Chicken

Wild Coho Salmon with Citrus Cream

Beef Lasagna

Desserts

Squares & Apple Pie

Fresh Fruit Salad

Coffee & Tea

\$28



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

Mix your own Caesar Salad

Potato Salad in a Creamy Bacon & Shallot Dressing

Penne Pasta Salad

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

Pickle Platter & Crudités with Creamy Dill Dressing

Steamed Market Vegetables

Roasted Herb Potatoes

Wild Rice Pilaf

Choice Of 2 - Entrees

Grilled Beef Skewer with Rosemary Butter

Baked Wild Coho with a Lemon Dill Sauce

Roast Chicken with Natural Jus

Apple Stuffed Pork Loin with Grainy Mustard Jus

Choice Of 1 - Pasta

Pesto Chicken Tortellini

Penne Primavera

Beef Lasagna

Add Carving Station- \$5.00/ person

Roast Beef Striploin with Horseradish, Mustard & Red Wine Sauce

Desserts

Pies, Squares

Fresh Fruit Platter

Coffee & Tea

\$39



*This is on spotlight
for a reason.*



BBQ DINNER BUFFET

Garlic Bread

Salads

Mixed Greens

Balsamic Vinaigrette, Cranberry Vinaigrette & Ranch Dressings

Mix your own Caesar Salad

Coleslaw

Tossed in a Creamy Vinaigrette with Raisins & Sunflower seeds

Macaroni Salad

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

Spinach Salad

Tossed with Bacon, Quinoa, Feta & a Balsamic 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 AAA New York Steak / 1 per Person

Grilled Wild Coho Salmon with Kiwi Mango Salsa

Add Prawns \$4.00/person

Desserts

Squares, Cakes & Pies

Fruit Platter

Coffee & Tea

\$45



EAGLES DINNER BUFFET

Assorted Dinner Rolls & Butter

Garden Salad & Assorted Dressings

Mix your own Caesar Salad

Potato Salad in a Creamy Bacon & Shallot Dressing

Beet Salad Marinated with Orange & Served with Goats Cheese

Tomato & Bocconcini Salad Finished with Balsamic Syrup &

Crispy Red Onions

Deli Meat Platter with Sausages & Mustards

Antipasto Platter & Crudités with Creamy Dill Dressing

Seafood Platter, Poached Prawns, Smoked Salmon & Smoked Mackerel

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 Halibut with a Lemon Dill Sauce

Roast Chicken Stuffed with Pesto and Sun Dried Tomato

Roast Pork Loin Stuffed with Apple & Port Jus

Roasted Lamb Leg with Minted Demi Glace

To Be Carved

Roast Beef Striploin with Horseradish, Mustard & Red Wine Sauce

Add \$5 Per Person & Get AAA Prime Rib with Peppercorn Sauce

Desserts

Cakes, Squares

Fresh Fruit Platter with Local Berries & Exotic Fruit

Cheese Board

Coffee & Tea

\$52



GARDENS DINNER BUFFET

Bread And Butter at the Table
Tossed Caesar Salad, Mixed Greens & Assorted Dressings
Greek Salad
Potato Salad with a Creamy Shallot Vinaigrette
Curried Wild Rice & Quinoa Salad
Deli Meat & European Sausages with Mustards
Grilled Vegetable Platter with Balsamic Syrup

Seafood Platter

Sesame Crusted Ahi Tuna, Poached Prawns, Marinated New Zealand
Mussels, Smoked Mackerel & Smoked Salmon
Garlic Mashed Potatoes, Saffron Rice Pilaf, Steamed
Vegetables

Choice Of 1

Marinated Tofu & Stir Fry Vegetables in a Spicy Chili Sauce
Eggplant Parmesan - Layered Eggplant, Tomato Sauce & Grana Padano Cheese

Choice Of 2

Pork Tenderloin with Apple Chutney & Brandy Jus
Salmon, Halibut & Jumbo Prawns with Smoked Tomato
Cream
Sundried Tomato Pesto Stuffed Chicken Breast & Red
Pepper Coulis
Oven Roasted Lamb Loin with Shiraz Demi Glace

Carved

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

Desserts

Cheesecakes, Profiteroles, Squares, Tarts
Fresh Fruit Platter with Local Berries & Exotic Fruit
Cheese Board, Coffee & Tea

\$59

*Sumptuous seafood
second to none.*







TO COMPLEMENT YOUR BUFFET

Based on platters serving 25 Guests

Poutine Bar, French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onion 175

Baron of Beef Station, Buns, Mustard, Mayo & Beef Jus 195

Flat Bread Pizza, Tomato & Bocconcini / 2 pieces per person 95

Flat Bread Pizza, Pesto Chicken & Goats Cheese/ 2 pieces per person 110

Assorted Pickles & Pickled Vegetables 70

Crudités with Creamy Dill 70

Finger Sandwich Platter / 4 pieces per person 145

Tuscan Bread Platter with Hummus, Olive Tapenade,

Spinach & Artichoke Dip, Baguettes, Pitas & Artisan Breads 125

Cheese Platter with Crackers & Baguettes 155

Deli Meat & Salami Platter 165 with Buns & Condiments 180

Fruit Platter 100

Assorted Dessert Squares / 3 per person 85

Freshly Baked Cookies or Muffins 32

Freshly Baked Banana & Zucchini Loaf 49

Chocolate Fountain with Fruit, Berries & Marshmallows 175

Candy Bar 125

Pretzels 500 grams 15

Mixed Nuts 500 grams 20

Tri Color Tortilla Chips & Salsa /serves 15 30

Crab, Spinach & Artichoke Dip with Baguette / serves 10 50

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.



COCKTAIL RECEPTION

Hors D'oeuvres per Dozen — Minimum 4 Dozen Each

Meadows

\$24 per dozen

Black Olive Tapenade Set on Roasted Garlic Crostini
Roasted Red Pepper & Boursin Cheese Tortilla Pinwheel
Tomato Bocconcini & Basil Stack Topped with Balsamic Reduction
Tomato Bruschetta with Grana Padano Cheese Balsamic Reduction & Basil
Watermelon Feta & Balsamic Syrup
Assorted House Made 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

\$32 per dozen

Chilled Prawn and Mango Kiwi Salsa
Crab & Spinach Dip Cucumber Boat
Pan Seared Sesame Crusted Ahi Tuna on Cucumber
Smoked Salmon & Dill Canapés
Crab & Cheddar Stuffed Potato Skins
Crispy Pork Gyoza
Grilled Chicken Satays with Spicy Peanut Sauce

Gardens

\$36 per dozen

Beef Tenderloin Carpaccio on Parmesan Crostini & Truffle Oil
Prosciutto Wrapped Asparagus Bundles Drizzled with Truffle Oil
Double Smoked Bacon Wrapped Scallop
Fan Tailed Shrimp with Tequila Cocktail Sauce
Grilled Minted Lamb Chops
Mini Dungeness Crab Cake with Citrus Aioli

Soups

Minestrone with Grana Padano Cheese \$7

Wild Mushroom Bisque with Chive Crème
Fraiche & Truffle Oil \$7

Butternut Squash Soup with Red Pepper
Crème Fraiche \$7

Corn Velute with Poached Roma Tomato
& Crab \$9

Salads

Cucumber Ring with Mixed Greens, Julienne Vegetables
Goats Cheese & Raspberry Vinaigrette \$9

Classic Caesar Salad \$9

Spinach, Button Mushroom & Pancetta Salad
Tossed with a Balsamic Vinaigrette \$9

Butter Lettuce & Shrimp Salad
Tossed with a Citrus Vinaigrette, Julienne Vegetables
& Crispy Wontons \$11



PLATED DINNERS

Appetizers

Antipasto Plate

Prosciutto Wrapped Asparagus, Grilled Vegetables,
Olives & Reggiano Cheese \$12

Tomato and Buffalo Mozzarella

Served with Micro Greens, Balsamic Syrup & Basil \$12

Prawns Cocktail

Poached Prawns with Cocktail Sauce \$12

Prawns Pernod

Sautéed Jumbo Prawns Set on Jasmine Rice with
a Pernod Cream Sauce \$12

Crab Cakes

Pan Seared & Served with Cajon Mayonnaise
on Arugala Salad \$12

Palate Cleansers

Lemon Sorbet with Champagne

Pear & Chardonnay

Passion Fruit Sorbet

\$5

Entrees

Brie Pesto & Sundried Tomato Stuffed Chicken Breast
Grainy Mustard Jus \$22

Medallions of Pork Tenderloin with Pear Chutney
Roasted Garlic & Shallot Demi Glace \$25

8oz AA Prime Rib Dinner
Creamy Mashed Potatoes, Yorkshire Pudding
& Au Jus \$35

Pistachio Crusted Rack of Australian Lamb
Port Wine Reduction \$36

Grilled 7oz Beef Tenderloin
Wild Mushroom Red Wine Sauce \$36

Seared Salmon Fillet
Corn Salsa & Lemon Olive Oil \$25

Prosciutto Wrapped Halibut
Red Pepper Coulis \$32

Mediterranean Phyllo Wrap
Artichokes Peppers Onions Feta Basil Capers
& Quinoa Wrapped in Phyllo Pastry \$19

Chick Pea Curry
With Asparagus and Jasmine Rice \$19

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



*There is always room
for dessert.*



PLATED DESSERTS

\$9

New York Cheesecake
Raspberry Coulis

Crème Brûlée
Your Choice of Plain or Hazelnut

Chocolate Montón
Rich Chocolate with Fresh Berries

Triple Chocolate Mousse
Whip Cream & Fresh Berries

Fresh Fruit & Berries

Fine Cheese Plate
with Grapes & Crackers

Trio of Sorbet
Raspberry Peach & Lemon



*Pairing is
impeccable.*



WINE SELECTIONS

White Wine

De Bortoli Traminer Riesling, Australia	\$ 29
Yellow Tail Pinot Grigio, Australia	\$ 29
Red Rooster Pinot Gris, VQA, B.C.	\$ 29
Beach House Sauvignon Blanc, South Africa	\$ 30
Danzante Pinot Grigio, Italy	\$ 32
Mission Hill Chardonnay, B.C.	\$ 34
Red Rooster Pinot Blanc, B.C.	\$ 32
Sandhill Pinot Gris VQA, BC	\$ 38
Burrowing Owl Chardonnay, BC	\$ 38
Wente Morning Fog Chardonnay, California	\$ 40

Red Wine

Yellow Tail Shiraz, Australia	\$ 29
Red Rooster Merlot, B.C.	\$ 29
Beach House Shiraz, South Africa	\$ 30
Santa Rita Cabernet Sauvignon, Chile	\$ 31
Jean Bousquet Organic Malbec, Argentina	\$ 32
Mission Hill Cabernet Merlot, B.C.	\$ 34
Sandhill Syrah, BC	\$ 38
J Lohr 7 Oaks Cabernet Sauvignon, California	\$ 48
Burrowing Owl Athene, BC	\$ 58

Champagne

La Scala Sparkling White, B.C.	\$ 21
Cava Codorniu Brut, Spain	\$ 33
Prosecco Frizzante Organic, Italy	\$ 36
Stellars Jay Brut Sparkling White, B.C.	\$ 48

Please note that all wines are subject to availability



Real party is just starting.

BEVERAGES

Alcohol Beverages

Domestic Beer	\$5.50	Hi-balls	\$5.95
Micro Beer	\$5.85	Liqueurs	\$6.25
Import Beer	\$6.25	Premium Hi-ball	\$7.25
Growers Cider	\$5.90	Local Glass Wine	\$6.00
Smirnoff Ice	\$5.90		
Mikes Hard Lemonade	\$5.90	Banquet Bar Token	\$6.50
Punch Serves (100 Guests)	\$220.00	Full Bar Token	\$7.50

Non Alcohol Beverages

Coffee Pot 10 Cup	\$ 22.00
Coffee Pot 35 Cup	\$ 65.00
Glass of Juice	\$ 2.50
Pitcher of Juice	\$ 12.95
Glass of Pop	\$ 2.50
Pitcher of Pop	\$ 10.95
Assorted Bottled Pop or Juice	\$ 2.50
Bottle Sparkling Apple	\$ 11.95
Punch Serves 100 Guests	\$ 110.00

Plus applicable tax

Complimentary bartender provided if consumption is \$250.00 or more.

Otherwise fee structure is as follows:

\$20.00 per hour minimum 4 hours

\$30.00 per hour on holidays



ROOM RENTALS INCLUDE

Prior to and Day of Event Coordinator
Bridal Rooms
Bar Facilities, Full Services & Staff

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

Tables
Banquet Chairs
Cutlery
All Glassware
White or Black Linens
Microphone & Podium

Ebony Room

Seating for a maximum of 170 guests \$1350.00

Ivory Room

Seating for a maximum of 130 guests \$1150.00

Sherwood Room

Seating for a maximum of 90 guests \$850.00

Sunset Room

Seating for a maximum of 70 guests \$550.00

Corporate Board Room

Seating for a maximum of 10 guests \$55.00 per hour

Audio Visual Rentals

Bose PA system \$100.00
6 Foot Screen \$30.00/ 10 Foot Screen \$70.00
LCD Projector \$95.00
Wireless Microphone \$60.00
Flipchart or Whiteboard with Pens \$25.00

Please check out our website at
www.meadowgardensevents.com
to see more pictures of our featured rooms.





*The day that you have
been waiting for is here.*

*Breathtaking views.
amazing service.*



A romantic wedding scene featuring a bride and groom standing under a large, blossoming cherry tree. The bride is wearing a white gown with a long train, and the groom is in a dark suit. They are positioned on a grassy bank next to a calm lake. In the background, a golf course, residential houses, and distant mountains are visible under a soft, golden sunset sky. The overall mood is peaceful and celebratory.

*The
promise of*

i do.

Truly now and forever.





WEDDING CEREMONIES AT MEADOW GARDENS GOLF CLUB

All Wedding Ceremonies at Meadow Gardens include:

Wedding Rehearsal with Event Coordinator
Signing table with linen
Use of grounds for photography

Ebony & Ivory Outdoor Ceremony Site

Seating for a maximum of 250 theatre seating \$550.00
with set up and take down of white chairs \$3.50 per chair

Small Outdoor Ceremony Site

Seating for a maximum of 70 guests theatre seating \$300.00
with set up and take down of white chairs \$3.50 per chair



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 11:30am. 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 evenings from May 1 to September 30 and November 15 to December 31 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:
 - o Ebony Room \$ 8000.00
 - o Ivory Room \$ 5500.00
 - o Sherwood Room \$ 4200.00
 - o Sunset Room \$3500.00
- 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.
- 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 15% 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 \$250.00 or more.
Otherwise fee structure is as follows:
\$20/hr -per bartender –min 4 hours
\$30/hr –per bartender –min 4 hours on holidays
- Cocktail Receptions: Minimum \$500.00 food charge.
- 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.
- 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

