

Weddings
at
The Falls Golf Club



Photo: Rebecca Bennett Photography

2018 Package

WELCOME TO
The Falls Golf Club

We invite you to celebrate the wedding of your dreams with us!

Thank you for your interest in The Falls Golf Club as a potential venue for your upcoming wedding.

With breathtaking views of the Fraser Valley, exceptional attention to detail, outstanding service and amazing cuisine, The Falls Golf Club in Chilliwack, BC is the perfect place for your wedding. We are committed to creating an experience so unique that you and your guests will remember it for a lifetime. Your passionate and dedicated personal Wedding Coordinator will be there every step of the way to realize and deliver your vision of "the perfect wedding."

Relax and celebrate the day with your closest friends and family, let us take care of the rest.

If you have any questions, or would like to book a viewing please contact Karlene Burch, Sales and Event Manager at 604.745.4653 or by email; karlene.burch@thefalls.com.



Pop-Up Weddings

SELECT DATES

Elopement or a big wedding? Now you don't have to choose! Have the perfect blend of both at your "Pop-Up" Wedding. Designed to give you the wedding you've always wanted without the months of waiting and planning.

Pop-Up Weddings at The Falls Golf Club Include:

- 2 Hours in our indoor Banquet Hall OR outdoor Ceremony Space (to be determined upon booking)
- A personal Day-Of Wedding Coordinator
- Marriage Commissioner Robert Adams (rehearsal available for an additional \$65)
- Chairs for your guests
- White linen registry signing table with chair
- White linen side table with water for guests and bridal party
- White chiffon backdrop with lighting (Banquet Hall only)
- 45 Minute post-ceremony shoot with Rebecca Bennett Photography (includes 100 edited digital photos on USB drive)
- DJ for ceremony can be arranged for an additional cost

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*

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. As with our larger wedding packages, our Wedding Coordinators will make sure everything goes off without a hitch.



Photo: Cliff Ma Photography



Photo: Cliff Ma Photography

Outdoor Wedding Ceremonies

APRIL TO OCTOBER

Wedding ceremonies at The Falls Golf Club take place on our outdoor garden Ceremony Lawn surrounded by a beautiful forest backdrop with views of the Fraser Valley - your photos are sure to impress.

Ceremonies at The Falls Golf Club Include:

- Wedding rehearsal
- A personal and dedicated Wedding Coordinator
- White garden chairs
- White linen side table with water for guests and bridal party
- White linen registry signing table with chair
- Power supply for your DJ
- Four complimentary power carts
- Access to the ceremony site one hour prior to ceremony for decorating
- Ceremony site use for two hours on your wedding day

| | |
|---|--------------|
| Ceremony with Booked Reception | \$1,000.00 |
| Ceremony Only - Up to 150 Guests | \$1,300.00 |
| Add two 20' x 20' tents for rain or shade cover | Market Price |

Plus taxes and service charge

Ceremony Only Time: 10:30am and 12:30pm
 Ceremony with Reception Time: 2:00pm and onwards



Photo: Three Leaf Photography



Photo: Three Leaf Photography

Pavilion Wedding Ceremonies

APRIL TO SEPTEMBER

Make your grand entrance, have a seat at your head table and let us take care of the rest! From our fabulous cuisine to our exceptional service - you can sit back and enjoy the day.

Receptions at The Falls Golf Club Include:

- A personal and dedicated Wedding Coordinator
- White chiffon draping in the Pavilion Tent and Banquet Room
- White linens on all tables
- White linen napkins
- Plates, cutlery, wine glasses, water glasses, water carafe, salt and pepper shakers
- Cushioned seating
- Bartenders, service and kitchen staff
- Podium and microphone
- Basic room set-up and take-down
- In-room bartender (based on minimum spend)
- Access at 9:00am on day of your wedding for decorating

| | |
|-------------------------|------------|
| Pavilion Tent | \$1,500.00 |
| Banquet Room | \$850.00 |

Plus taxes and service charge



Photo: Three Leaf Photography



Photo: Three Leaf Photography



Photo: Three Leaf Photography



Photo: Three Leaf Photography

Winter Weddings

NOVEMBER TO MARCH - Up to 100 Guests

All winter weddings at The Falls Golf Club take place in our elegant indoor Ceremony Space. Reception to follow in our clubhouse. Whether modern or rustic, simplistic or extravagant, we are the perfect backdrop for your dream wedding.

Receptions at The Falls Golf Club Include:

- A personal and dedicated Wedding Coordinator
- White linens on all tables
- White linen napkins
- Plates, cutlery, wine glasses, water glasses, water carafe, salt and pepper shakers
- Guest seating
- Wait service and kitchen staff
- Podium and microphone
- Basic room set-up and take-down
- Bartender (based on minimum spend)
- Power supply for your DJ

Winter Receptions \$500.00
Indoor Ceremony(Available with booked reception only) \$400.00

Plus taxes and service charge



Hot & Cold Appetizers

BY THE DOZEN

HOT

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

Vegetable Spring Rolls,
Sweet Thai Sauce

COLD

Wild Mushroom Bruschetta,
Fior di Latte, Basil Crostini

Roasted Grape Tomato
Shaved Parmesan, Crostini

Plum Tomato &
Marinated Bocconcini Skewer

\$29.00 per dozen

HOT

Braised Beef Yorkshire Pudding,
Red Wine Demi Glace

Tandoori Chicken Satay,
Cucumber Raita

Pork Belly Banh Mi,
Pickled Vegetables, Wonton Cup

COLD

Smoked Salmon Pinwheel,
Herb Cream Cheese

Albacore Tuna Tataki, Brioche,
Sesame Soy Reduction

\$31.00 per dozen

Chef's Choice

Trio of Dips:

Spinach & Artichoke Dip,
Pico de Gallo, Sweet Onion Dip,
Fresh Corn Tortilla Chips

Chicken Satays, Cucumber Raita

Vegetable Spring Rolls,
Sweet Thai Sauce

Plum Tomato & Marinated
Bocconcini Skewer

\$9.00 per person
no substitutions

Plus taxes and service charge



Photo: Rebecca Bennett Photography



Photo: Rebecca Bennett Photography

Hot & Cold Appetizers

PLATTERS

Flatbread

Pomodoro, Mozzarella,
Assorted Toppings

\$3.00 per person

Trio of Dips

Spinach & Artichoke Dip,
Pico de Gallo, Sweet Onion Dip,
Fresh Corn Tortilla Chips

\$3.00 per person

Vegetable Crudités

Assorted Vegetables, Buttermilk Ranch

\$3.50 per person

Cheese & Meats

Local & International Cheeses & Meats,
Onions, Pickles, Mustards,
Assorted Crackers

\$6.00 per person

Finger Sandwiches

Assorted

\$4.00 per person

Seasonal Fruit

Honey Yogurt

\$4.00 per person

Plus taxes and service charge



Photo: Stephanie Fournier Photography



Photo: Stephanie Fournier 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

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

Carving Station

Red Wine Gravy, Horseradish, Assorted Buns

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

Chocolate Fountain

Seasonal Fruit, Cookies, Marshmallows

\$5.00 per person

Popcorn Bar

Fresh Popcorn, Warm Butter,
Assorted Seasonings

\$4.00 per person

Candy Bar

Assorted Candies, Licorice, Chocolates

\$5.00 per person
Special Requests Accepted

Non-Alcoholic Punch

Fruit Infused, Assorted Flavours

\$4.00 per person

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



Photo: Three Leaf Photography



Photo: Three Leaf Photography

Silver Buffet

Fresh Buns & Butter

Mixed Greens dried cranberries, sliced toasted almonds, citrus dressing

Roasted Garlic Caesar Salad herb croutons, shaved Parmesan

Tomato Caprese Salad bocconcini, fresh basil, balsamic reduction

Roasted Pumpkin Seed Quinoa Salad corn, dried cranberries, lime vinaigrette

Roasted Baby Potatoes fresh rosemary

Roasted Seasonal Vegetables honey, fresh thyme

Long Grain Rice Pilaf vegetable broth, olive oil

Rotini Basil Pasta cream pesto

Carved Baron of Beef gravy, horseradish

BC Steelhead Salmon sesame glaze, pea shoots

Cajun Roasted Chicken Breast and Legs natural chicken jus

Seasonal Fruit Platter

Assorted Pastries, Cakes & Confections

\$43.00 per person

*Plus taxes and service charge
Customized Asian menu available upon request*



Photo: Sharalee Voth Photography



Photo: Sharalee Voth Photography



Photo: Sharalee Voth Photography

Gold Buffet

Fresh Buns & Butter

Mixed Greens dried cranberries, sliced toasted almonds, citrus dressing

Roasted Garlic Caesar Salad herb croutons, shaved Parmesan

Tomato Caprese Salad bocconcini, fresh basil, balsamic reduction

Cucumber Chopped Salad garbanzo beans, bell peppers, Japanese goma dressing

Spinach Bacon Salad hard boiled eggs, buttermilk dressing

Buttermilk Mashed Potatoes chives

Roasted Seasonal Vegetables honey, fresh thyme

Coconut Basmati Rice vegetable broth, olive oil

Marinara Penne basil tomato sauce

Carved Baron of Beef gravy, horseradish

BC Steelhead Salmon lemon dill wine sauce

Grilled Chicken Breast mushroom cream sauce

Seasonal Fruit Platter

Assorted Pastries, Cakes & Confections

Crème Brûlée

\$50.00 per person

*Plus taxes and service charge
Customized Asian menu available upon request*



Photo: Stephanie Fournier Photography



Photo: Stephanie Fournier Photography

Platinum Buffet

Fresh Buns & Butter

Cured Meats & Pickled Vegetables

Mixed Greens dried cranberries, sliced toasted almonds, citrus dressing

Roasted Garlic Caesar Salad herb croutons, shaved Parmesan

Tomato Caprese Salad bocconcini, fresh basil, balsamic reduction

Shrimp Avocado Salad arugula, cherry tomatoes, goat cheese, creamy dill dressing

Cucumber Chopped Salad garbanzo beans, bell peppers, Japanese goma dressing

Roasted Pumpkin Seed Quinoa Salad corn, dried cranberries, lime vinaigrette

Roasted Baby Potatoes fresh rosemary

Roasted Seasonal Vegetables honey, fresh thyme

Saffron Basmati Rice andouille sausage

Creamy Rosé Tortellini roasted garlic Alfredo

Carved AAA Prime Rib gravy, horseradish

BC Steelhead Salmon mussels, clams, coconut lime cream

Stuffed Chicken Breast Brie, roasted tomato, spinach, wild mushroom jus

Seasonal Fruit

Assorted Pastries, Cakes & Confections

Crème Brûlée & Chocolate Mousse

\$59.00 per person

*Plus taxes and service charge
Customized Asian menu available upon request*



Photo: Rebecca Bennett Photography



Photo: Stephanie Fournier Photography

Wedding Rehearsal Dinner

CASUAL DINING

Falls Burger & Hand-Cut Fries

6oz Sirloin patty, smoked cheddar cheese, pork belly, lettuce, tomato, red onions, house-made burger sauce, buttermilk onion ring

\$15.00 per guest

- Add a Tender Spring Greens or Caesar Salad to Start \$2.00 per guest
- Add a Platter of House Baked Cookies \$2.00 per guest
- Add Chef Selected Desserts \$3.00 per guest

*Vegetarian option available upon request
Plus taxes and service charge*



Photo: Stephanie Fournier Photography



Photo: Stephanie Fournier Photography



Photo: Stephanie Fournier 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

Estimated Wedding Details

Number of Ceremony Guests _____ Ceremony Start Time _____

Number of Reception Guests (if applicable) _____

Ceremony Wedding Package Yes No

Estimated Menu Details

Menu _____

Time Served At _____

Additional Information _____

Client Signature _____

Photo Release

I give my consent for The Falls Golf Club to use photos from my wedding, in agreeance with our hired photographer on The Falls 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 The Falls Golf Club to use photos from my wedding.

_____ Initials

Ceremonies

The Outdoor Ceremony Site Includes (April to October):

Guest 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 2 hours at the outdoor ceremony site or indoor ceremony site (decided upon booking). 30 minutes prior to ceremony, 45 minutes for ceremony, 45 minutes after ceremony for photography. Day of Wedding Coordinator. Marriage Commissioner Robert Adams: includes personalized wedding, meeting, mileage and travel and all work performed (additional \$65.00 for wedding rehearsal). 45 minute photography shoot with Rebecca Bennett Photography includes: 100 edited digital photos on a USB \$1,250.00

Full Outdoor Wedding Ceremony (April to October):

Outdoor Ceremony (with a booked reception) \$1,000.00
Ceremony with reception time: 2:00pm onwards.

Outdoor Ceremony with no reception booking (April to October):

Up to 150 guests \$1,300.00
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 Includes (November to March):

Guest chairs, white linen side tables, white linen registry signing table with chairs, power supply, Day of Wedding Coordinator, white chiffon backdrop with lighting. Room flip for reception and cocktail room for guests between ceremony and reception.
Indoor Ceremony (with booked reception) \$400.00

Client Signature _____

The Banquet Room

The Banquet Room includes:

Dining and buffet tables, chairs, white linens and napkins, white chiffon backdrop with lighting, tableware, flatware, glassware, bartender, podium, projector screen (no projector provided) and microphone.

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|---|-----------|
| Banquet Room rental fee (April to October) | \$850.00. |
| Banquet Room rental fee (November to March) | \$500.00. |

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.

Sound system must be turned down by 11:00pm.

The Outdoor Pavilion

The Outdoor Pavilion includes:

Dining and buffet tables, chairs, white linens and napkins, dishes, flatware, glassware, bartender, podium, microphone, two speakers, wait staff and basic set up and tear down.

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.

Sound system must be turned down by 11:00pm.

Please note that this area is not heated. Heaters can be arranged at market pricing.

Food and Beverage Minimum Spends

April to October requires a minimum pre-tax/pre-service Food & Beverage spend of \$6,500.00 on Saturdays and Sundays of a long weekend. \$5,000.00 on Fridays and Sundays.

November to March 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.

Client Signature _____

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. The Falls Golf Club reserves the right to inspect and monitor all functions.

Conditions

Where the client or their function guests cause any damage to the premises or property of The Falls 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.

The Falls Golf Club is not responsible for loss or theft of property brought by guests to the golf club. The Falls 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.

The Falls 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.

Client Signature _____

Contact Us

Thank you for your interest in hosting your wedding at The Falls Golf Club.

If you have any questions, or would like to book a viewing please contact Karlene Burch at 604.745.4653 or by email; karlene.burch@thefalls.com.

The Falls Golf Club
8341 Nixon Road
Chilliwack, BC
V4Z 1L3

