



PITT MEADOWS GOLF CLUB  
EST. 1963

*2019 Wedding Package*

## *Nestled in the Mountains*

Nestled in the base of the Coastal Mountain Range, Pitt Meadows Golf Club is located just two minutes off Lougheed Highway in Pitt Meadows. Our member-owned golf club offers a private, serene setting for your ceremony, reception and photography.

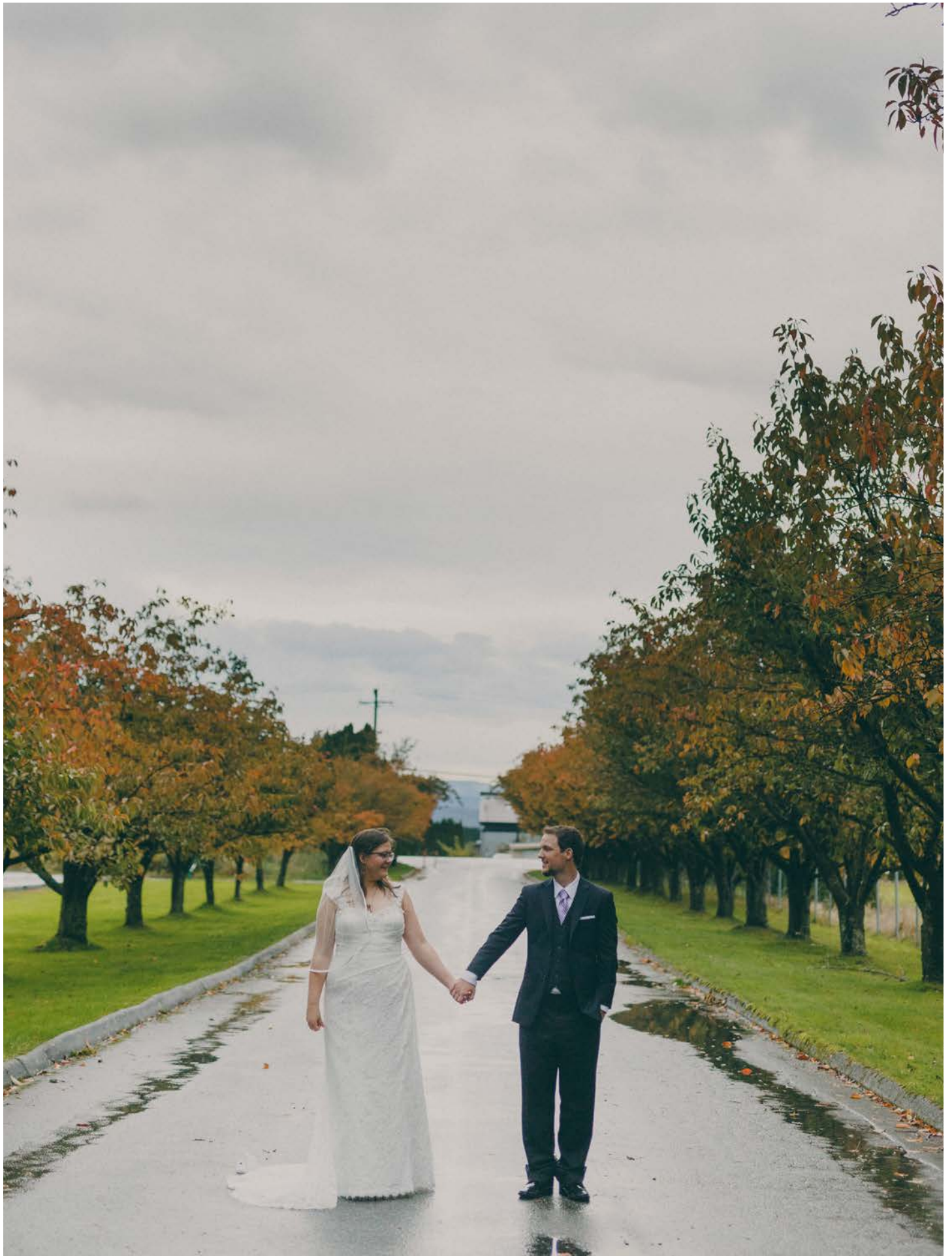
Our dedicated Event Director will work with you every step of the way to ensure every last detail is accounted for. Your experience is always our priority; therefore, we only allow one wedding per day at our venue.

### **CONTACT OUR EVENT DIRECTOR**

Julie Pellecchia

604-465-5431 ext. 272

*julie@pittmeadowsgolf.com*



# *Get Married!*

Pitt Meadows Golf Club offers two beautiful locations for you to take your vows and start the rest of your journey together. All ceremonies held on-site will receive a complimentary wedding rehearsal and day of co-ordination with our dedicated Event Director, ceremony set up, signing table, white ceremony chairs, decorative archway and use of our grounds for photography.

## **GARDEN CEREMONY**

Let our beautifully landscaped gardens and the breathtaking Coastal Mountains frame your special moment. This private and intimate setting can accommodate up to 200 of your guests.

## **TERRACE CEREMONY**

Take your vows on our covered terrace overlooking the pristine golf course and 18th green. Up to 200 of your guests will enjoy the stunning views as they wait for you to take your vows.

## **CEREMONY FEES**

Sunday & Friday \$795

Saturday \$995

*\*Note that discounts to these prices may be available in off season months. Please inquire for further information. Prices are subject to applicable taxes and gratuity.*



# Celebrate!

Floor to ceiling windows overlooking scenic views of our golf course and sure to impress your guests as they help you to celebrate. We can accommodate plated, buffet and cocktail style receptions with various bar options available to your guests. You will enjoy the creativity and culinary expertise of our Chef as he delivers a meal to remember for your unforgettable day.

Reception services include; venue set up, service and bar staff, Day of Coordinator, complimentary white linens and modest centerpieces (if required), as well as, microphone and speaker system.

## **RECEPTION ROOM**

*Maximum seating 200, with some exceptions*

Saturday - \$995

*Minimum of 125 guests required*

Friday & Sunday - \$795

*Minimum of 75 guests required*

## **ADDITIONAL SERVICES**

Bridal Room: \$125/day

LCD Projector & Screen: \$75

Bose Speaker: \$75

White board/Flip chart: \$25 each

*\*Microphone, podium, and screen included in room rental. Pitt Meadows Golf Club can offer a wonderful selection of hand carved ice sculptures including floral punch bowls, iced martini stations and various custom themes. Ask your Event Director for current pricing.*



# Hors D'Oeuvres

## **COLD HORS D'OEUVRES**

*Your choice of:*

Prawns wrapped with prosciutto

Smoked salmon and cream cheese canapés with chopped chives

California sushi rolls with ginger and wasabi

Bruschetta with fresh tomatoes, onions, garlic, and basil served on crostini

*\$23.95 per dozen*

## **PREMIUM HORS D'OEUVRES**

*Your choice of:*

Prosciutto and cream cheese wrapped asparagus drizzled with balsamic

Tomato and bocconcini skewers drizzled with vinaigrette dressing

Lemon flavoured prawns with cocktail sauce

Avocado, basil, and tomato crostini

*\$27.95 per dozen*

## **HOT HORS D'OEUVRES**

*Your choice of:*

Chicken brochettes with a sweet Thai chili kaffir dipping sauce

Quiche tartelettes with portobello mushroom and goat cheese

Veggie spring rolls with ginger plum dip

Mushroom caps filled with spinach and cream cheese

Pork brochettes with apple dipping sauce

Meat balls with a sriracha dipping sauce

*\$27.95 per dozen*

## **PREMIUM HOT HORS D'OEUVRES**

*Your choice of:*

Pacific dungeness crab cakes, remoulade sauce

Bacon wrapped sea scallops

Arancini with spicy tomato balsamic sauce

Baked fresh local brie in puff pastry, raspberry coulis

Spicy marinated grilled prawns with a citrus aioli dip

*\$27.95 per dozen*

*\*Minimum quantity of any hors d'oeuvre is 5 dozen. Subject to tax and gratuity.*

*\*Menu subject to changes*



# Platters & Cocktail Additions

Selection of Canadian and imported cheese with crackers

*\$6.75 per person*

Sliced European cold cuts including black forest ham, roast beef, turkey breast, capicola, and pastrami. Served with variety of buns & assorted condiments

*\$9.25 per person*

Hummus with basil, feta and tomato. Herb pita wedges & sliced focaccia bread

*\$7.95 per person*

Basket of fresh cut garden vegetables served with a duo of tasty dips

*\$5.25 per person*

Herb crusted baron of AAA Alberta beef, carved by our chef & served with au jus, with a selection of mustards, horseradish & buns

*\$15.95 per person*

Large black tiger prawns and fresh lemon wedges, with homemade seafood dipping sauces

*Market Price*

Selection of fresh carved seasonal fruits

*\$5.95 per person*

Traditional Italian antipasto platter with roasted & grilled marinated vegetables

*\$6.95 per person*

Pacific Northwest seafood station complete with prawns, mussels, clams, baby shrimp & crab legs with fresh lemon, homemade seafood sauce & tabasco

*\$17.95 per person*

Platter of assorted dessert squares

*\$5.25 per person*

Assorted homemade sandwiches including turkey, black forest ham & Swiss cheese, roast beef, and egg salad on a variety of breads including wraps, bagels, grilled pita bread, and gourmet buns. Vegetarian options by request.

*\$13.95 per person*

*\*Subject to taxes and gratuity*

*\*Menu subject to changes*

# Grazing Stations

## **MAC & CHEESE BAR**

Served with tomatoes, bacon, peppers and green onions

*\$5.95 per person - add pulled pork for \$2.00 per person*

## **SLIDER BAR**

Served with cheese, onions, ketchup, corn relish, and mustard

*\$5.95 per person*

## **TACO BAR**

Served with hard & soft shells, cheese, refried beans, onions, peppers, jalapeños, shredded lettuce & your choice of ground beef or pulled chicken

*\$7.50 per person*

## **PEROGY BAR**

Served with green onions, bacon and sour cream

*\$6.50 per person*

## **POUTINE BAR**

Served with cheese curds, gravy, bacon bits, green onions, and condiments

*\$7.25 per person*

*\*Subject to taxes and gratuity. 40 person minimum applies.*

# Plated Dinners

## **APPETIZERS**

*Your choice of;*

Roasted butternut squash soup  
Mixed greens with raspberry vinaigrette dressing  
House apple wood smoked BC salmon with cream cheese & red onion  
Classic caesar salad with herb roasted croutons  
Wild mushroom ravioli with pecorino and lemon thyme cream sauce

## **MAINS**

*Your choice of;*

Chicken breast topped with apple cider sauce

*\$44.00 per person*

Apple pork roast with a calvados au jus

*\$46.00 per person*

Baked salmon with a lemon dill cream sauce

*\$47.00 per person*

Slow roasted prime rib of beef au jus with Yorkshire pudding

*\$48.00 per person*

Sliced leg of lamb with cabernet demi-glaze

*\$50.00 per person*

## **DESSERTS**

*Your choice of;*

Whipped lavender berry mouse garnished with berries & coconut  
Decadent chocolate cake on crème anglais  
Baked apple pie with French vanilla ice cream  
New York cheesecake with a blueberry compote

*\*Plated dinners include, one starter, one main, and one dessert per person. Includes fresh seasonal vegetables, rolls and butter, coffee and tea service. Subject to tax and gratuity. Minimum quantities apply. Pricing is based on cost per person.*

*\*Menu subject to changes*

# Classic Dinner Buffet

\$38.95 per person

## **SALADS**

*All of the following;*

Mixed greens with select house dressings  
Caesar salad, toasted herb croutons & grated parmesan  
Mushroom salad with fresh broccoli  
Potato & apple salad with fresh dill  
Mixed olives, pickles, gherkins & beets  
Quinoa salad

## **MEATS**

*Pick two of the following;*

Carved baron of beef  
Herb crusted, roast pork with apple brandy sauce  
Marinated roasted chicken  
Smoked pepper & garlic roasted salmon  
Breast of tom turkey, cranberries & sage stuffing

## **PASTAS**

*Pick one of the following;*

Penne in a fresh basil tomato sauce with grated romano cheese  
Baked tortellini alla panna  
Rigatoni in a sun dried tomato & artichoke cream sauce

## **VEGETABLES & STARCHES**

*Pick two of the following;*

Herb roasted potatoes  
Fresh vegetable medley  
Jasmine rice

## **DESSERTS**

Selection of delicious buffet cakes, pies & squares  
Fresh fruit salad  
Fresh brewed coffee & tea

*\*50 person minimum required, Subject to tax and gratuity. Includes fresh baked dinner rolls with butter, and tea & coffee service.*

*\*Menu subject to changes*

# BBQ Dinner Buffet

\$43.95 per person

## **SALADS**

*All of the following...*

Mixed greens with select house dressings  
Caesar salad, toasted herb croutons & grated Parmesan  
Vegetable salad  
Pasta salad  
Spicy southwestern coleslaw  
Greek salad  
Crudités platter with dip

## **MEATS**

*Pick two of the following...*

Chicken with a Bourbon BBQ Sauce  
Classic BBQ Pork Ribs  
6 oz. sirloin steak with a Balsamic BBQ Sauce  
BBQ Sausages (Hot Italian or Beef) with Sauteed Onions

## **VEGETABLES**

*Pick one of the following...*

Corn on the cob (seasonal)  
Seasonal vegetables

## **STARCHES**

*Pick one of the following...*

Baked potato with trimmings  
Mac & cheese  
Garlic whipped potatoes

## **DESSERTS**

Sundae bar  
Ice cream with a variety of toppings  
Fresh brewed coffee & tea

*\*50 person minimum required, Subject to tax and gratuity. Includes fresh baked dinner rolls with butter, and tea & coffee service. This is a seasonal option.*

*\*Menu subject to changes*

# Supreme Buffet

*\$45.95 per person*

## **SALADS**

*All of the following...*

Mixed greens with select house dressings  
Caesar salad, toasted herb croutons & grated Parmesan  
Spicy Thai noodle salad, toasted cashews & chicken  
Roma tomato, bocconcini cheese with fresh basil  
Crab salad with avocado, jasmine rice and a white miso vinaigrette  
Baby spinach leaves with sliced strawberries

## **SEAFOOD**

Whole poached spring salmon with cold water baby shrimp

## **HOT ENTREES**

*Pick three of the following...*

Hand carved prime rib of beef au jus  
Baked whitefish in a lemon caper sauce  
Choice of chicken - butter or florentine sauce  
Seafood & ricotta cheese filled cannelloni, tomato basil sauce  
Braised short ribs

## **VEGETABLES**

*Pick two of the following...*

Honey glazed baby carrots  
Green beans with toasted almonds  
Baked tomatoes with cheese & breadcrumbs  
Green peas and white onions

## **STARCHES**

*Pick one of the following...*

Garlic whipped potatoes  
Herb roasted potatoes  
Rice pilaf

## **DESSERTS**

Selection of cakes, tortes, and cheesecakes  
Carved seasonal fruits  
Fresh brewed coffee & tea

*\*50 person minimum required, Subject to tax and gratuity. Includes fresh baked dinner rolls & deluxe breads with butter, and tea & coffee service.*

*\*Menu subject to changes*

# Mediterranean Buffet

*\$51.95 per person*

## **SALADS**

*All of the following...*

Mixed green with select house dressings  
Caesar salad, toasted herb croutons & grated Parmesan  
Baby spinach leaves with almonds & poppy seed vinaigrette  
Lebanese salad with chick peas  
Lemon cauliflower with olive oil and garlic  
Green beans with garlic, lemon and olive oil

## **HOT ENTREES**

*Pick three of the following...*

Hand carved strip loin with peppercorn sauce  
Smoked paprika roasted pork loin with patatas bravas  
Baked halibut on wilted spinach and red onion  
Grilled Greek lemon chicken  
Mediterranean style sliced lamb

## **VEGETABLES**

*Pick two of the following...*

Roasted tomato & mushrooms  
Garlic roasted squash  
Mixed seasonal vegetables

## **STARCHES**

*Pick one of the following...*

Garlic rosemary roasted potatoes  
Herb mashed potatoes  
Lemon oregano rice pilaf

## **PASTAS**

*Pick one of the following...*

Chorizo penne with tomato basil sauce  
Spaghetti alla Bolognese  
Wild mushroom ravioli in a cream sauce

## **DESSERTS**

Selection of cakes & tortes  
Carved seasonal fruits  
Fresh brewed coffee & tea

*\*50 person minimum required, Subject to tax and gratuity. Includes fresh baked dinner rolls & flat breads with butter, and tea & coffee service.*

*\*Menu subject to changes*

# Royal Dinner Buffet

\$67.95 per person

## HORS D'OEUVRES SERVICE

Bruschetta fresh tomatoes, onions, garlic & basil served on a crostini  
Arrancini with spicy tomato balsamic sauce  
Mushroom & chevre filled quiche tartlettes

## SALADS

Grilled peppers, zucchini, Italian sliced meats & cheeses, grilled mushrooms, and marinated artichokes  
Wild mesclun baby greens with edible flowers  
Roasted sweet potato and pancetta salad with caramelized onions  
Pickled beet and chevre cheese salad with spiced pecans

## HOT ENTREES

Carved AAA Alberta beef tenderloin, zinfandel reduction  
Roasted wild salmon with smoked garlic cream cheese on wilted spinach and candied tomatoes  
Breast of chicken with prosciutto crisp, grana padano cheese and marinated mushroom fricassee

## FROM THE OCEAN

Shrimp, prawns, mussels, clams & crab legs  
Served with fresh lemon and tabasco

## VEGETABLES & STARCHES

Mélange of baby vegetables & squash  
Garlic herb roasted potatoes

## STARCHES

*Pick one of the following...*

Garlic whipped potatoes  
Herb roasted potatoes  
Rice pilaf

## DESSERTS

Selection of cakes, tortes, and fruit flans  
Imported European cheese & carved seasonal fruits  
Fresh brewed coffee & tea

*\*50 person minimum required, Subject to tax and gratuity. Includes fresh baked dinner rolls & deluxe breads with herb whipped butter, and tea & coffee service.*

*\*Menu subject to changes*

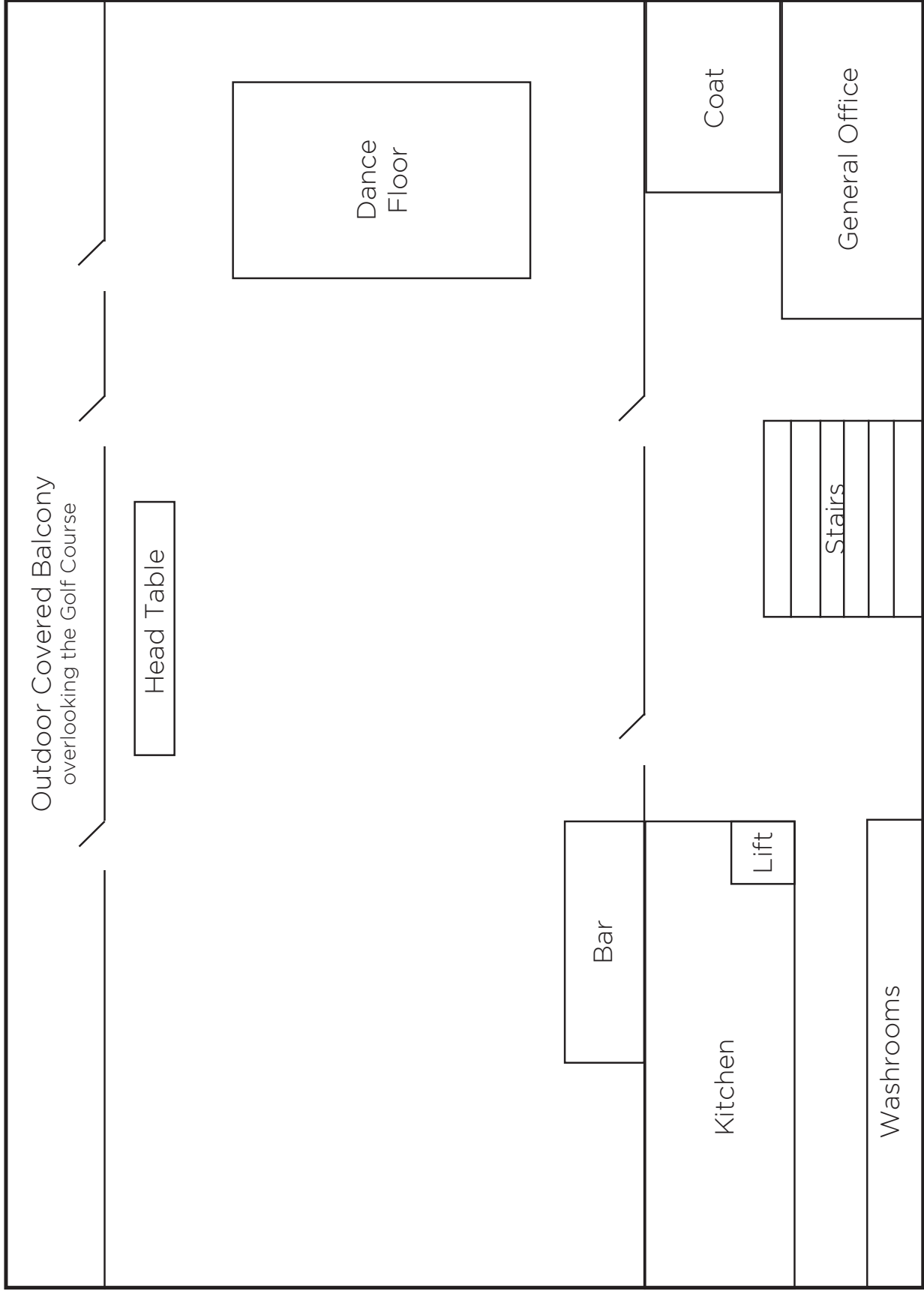






# Room Layout

## Golden Ears Banquet Room



# Recommended Vendors

Tested, tried and true, these are vendors that get the Pitt Meadows Golf Club stamp of approval. We have worked with these vendors on many occasions and they always deliver the highest standard to exceed high expectations at all price points. Please mention that we recommended them to you!

## **PHOTOGRAPHERS & VIDEOGRAPHERS**

Capture Productions: [captureproductions.ca](http://captureproductions.ca)

*Custom packages for videography*

Joanna Moss Photography: [joannamossp photography.com](http://joannamossp photography.com)

*Wedding packages starting from \$3250*

## **DÉCOR & FLOWERS**

Champagne Dreams: [champagnedreams.ca](http://champagnedreams.ca)

*Wedding and event decor extraordinaire!*

## **DJ & MUSIC**

I-DJ Services: [i-djservices.com](http://i-djservices.com)

*Our recommendation for DJ services, lighting, LED dance floor and photo booth*

## **EVENT PLANNERS**

Memory Laine Events: [memorylaineevents.com](http://memorylaineevents.com)

*Take the stress out of planning and let Memory Laine help you plan your dream wedding!*

## **ACCOMMODATIONS**

Ramada Inn: Pitt Meadows

*Located 2 minutes down Harris Road. Please call Karen for custom pricing for your event accommodations at 604-460-9859*

Poco Inn & Suite: Port Coquitlam

*Located 10 minutes away. Shuttle service is available with accommodations. Please call for available pricing for your event at 604-941-6216*

