

Weddings

at The Okanagan Golf Club



member **GolfBC** group



THE
OKANAGAN
GOLF CLUB



CONGRATULATIONS

"Our daughter and son-in-law had a perfect wedding day. It began with a glorious outdoor ceremony at the Okanagan Golf Club gazebo and continued with a beautiful reception in the club house. We were immediately impressed with the promptness of response from the Wedding and Banquet Coordinator. This promptness of response was a direct reflection of the efficiency, helpfulness and encouragement we received from the entire Okanagan Golf Club staff. From the planning to the organization, to the sumptuous buffet meal, to the cheerful, constantly accommodating staff, we could not have asked for more. Thank you for helping to make our daughter's & son-in-law's wedding day special!"

**Brian and Grace Klein,
Parents of the Bride**

First of all congratulations! Thank you for thinking of The Okanagan Golf Club to help in your journey to your wedding day. Nestled amongst spectacular ponderosa pine forests and emerald greens, The Okanagan Golf Club offers truly unique and beautiful settings for your very special day.

Our commitment is to provide the highest standard of service and the finest quality food to you and your guests in a relaxed, but elegant and friendly atmosphere. We bring over 50 years of experience to the planning and execution of your event, and are pleased to offer suggestions and guidance to assist with all the details for your reception.

Once again, thank you for considering The Okanagan Golf Club. We are confident that you will find our venue creates a beautiful and seamless backdrop, and look forward to the opportunity in creating memories of your special day.

Kind regards,

JODY BAKER
Director of Food and Beverage
jbaker@golfbc.com
(250) 765-5955 ext.211



ROOM CAPACITY & CEREMONY SITE

THE OKANAGAN GOLF CLUB

The Okanagan Golf Club features unique areas for your pre-dinner reception and stunning sites for photographic opportunities. A beautiful, partially covered patio offers a breathtaking vista of the emerald fairways.

NICKLAUS ROOM \$650

The Nicklaus Room nicely accommodates up to 170 guests for dinner, including head table, or 245 for a stand up cocktail reception. The rooms are available after 8:00am on the morning of your wedding, unless other arrangements have been made with the coordinator. Buyout options are available for up to 350 people at \$2000. Please inquire for details.

TABLE SETUP/FLOORPLAN

Depending on your floor plan, you may seat as many guests as you wish at your head table. Based on your total number of guests and your serving requirements, we will advise the most suitable set up and number of tables required. A floor plan will be provided to assist with your seating arrangement.

OUTDOOR CEREMONY SITE \$600

We have a beautiful outdoor gazebo, nestled in the Ponderosa Pines overlooking the picturesque 18th hole of The Quail and the fountains and picturesque bridge of El's Lake. We also offer a \$200 Draping Package which includes set up.

Rental of the Ceremony Site includes the following:

- | | |
|---|--|
| ... Skirted license signing table and chair | ... Skirted DJ Table if required |
| ... Electrical outlets for music | ... Floral urns at each post |
| ... Full day usage | ... Complimentary rehearsal time |
| ... Photography areas | ... Golf Carts available for rent at our Member Rate |

Ceremony chair rentals are your responsibility, however, we are happy to make arrangements for you. Please inquire with our Wedding Coordinator. Ceremony-Only events are respectfully declined.

ALL WEDDING BOOKINGS INCLUDE THE FOLLOWING:

- | | |
|---|--|
| ... Welcome and directional signage | ... Podium and microphone |
| ... Event planning and consultation | ... P/A System |
| ... Outside patio tables and chairs, with linen services | ... Photography areas and referrals for wedding |
| ... Assistance with floor plan and built in dance floor | ... Parking |
| ... Tables for gifts, DJ, guest signing and cake | ... Tea lights |
| ... Coffee and tea service | ... Full bar service, including bartender |
| ... Two complimentary rounds of golf (<i>please inquire</i>) choice of full | ... Table settings including cutlery, stemware, china, |
| ... Extra table accessories, please contact coordinator for details | length black or white linens on 60" Round |
| banquet tables | |



SERVICES, DECOR & ENTERTAINMENT

DECOR OPTIONS

Full Length black or white linen and white napkins, cutlery, dinnerware, glassware, tea lights and White linen for patio tables are included. Most often the bridal party will supply the centerpieces that reflect their overall theme or colour combination. Due to fire regulations, we request that you do not use taper candles. No flower petals are allowed indoors. Absolutely no tape, staples or glue is permitted on any walls or ceilings.

AUDIO VISUAL EQUIPMENT

We are able to provide any Audio Visual equipment that you may require for presentations. Please advise us 96 hours in advance. Additional costs may apply.

PHOTOGRAPHY

You may have your photos taken at our gazebo or on any of the grounds which don't disturb our golfing guests. Please consult with us prior to the event to familiarize yourself with the appropriate locations. We would be pleased to recommend photographers; please contact us for more information.

CONFIRMATION REQUIREMENT

To confirm our venue for your wedding celebration, we require a deposit of \$1000 to guarantee your space. Full pre-payment is due 2 weeks prior to your event. This is based on the minimum number of guests. An estimate for food and beverage will be prepared for you at this time.

BAR SERVICE

To complement our Chef's creations, we offer an extensive wine list, featuring the fine wines of our Okanagan Valley, as well as imported products for your guests' enjoyment. We are licensed to provide refreshment service until 12:00 midnight and the premises must be vacated by 1:00 am. A bartender is provided for your event.

WEDDING CAKE

Wedding cakes are the one food item wedding parties are allowed to bring into The Okanagan Golf Club, however, it must be prepared in a commercial bakery or by someone with their FoodSafe Certificate. Certificate or receipt of purchase must be presented 96 hours in advance. We do offer a cake cutting fee of \$4 per person plus tax and gratuity, whereby we will cut and serve your cake to your guests. Should you prefer to allow your guests to cut and serve themselves, we will gladly waive this fee and provide plates, cutlery and napkins.

OTHER SERVICES

We would be pleased to recommend a number of services including Photographers, DJs, Wedding Cake Suppliers etc. Please contact us for more information.

DANCE FLOOR

The Okanagan GC has a complimentary built in dance floor.

MUSIC

The Okanagan Golf Club is pleased to provide background dinner music. You are welcome to hire a band or a DJ for the evening - we're happy to provide you with referrals. Please note, there will be a SOCAN and RESOUND FEE of \$66.27 added to your invoice, which is a federally legislated fee that is levied whenever a dance or music is provided. It is submitted to "The Society of Composing Artists" by the banquet facility in which the event takes place.

ROOM RENTALS

A \$650 room rental is levied for your event.

CANCELLATION POLICY

Non refundable deposit required at time of booking, cancellations must be given in writing



STAND UP COCKTAIL RECEPTIONS

COCKTAIL RECEPTION

\$29.5

Grilled Vegetable Antipasto Presentation

Charcuterie Board

International and Domestic Cheeses
selection of crackers

Fresh Seasonal Fruit Tray
with honey yogurt dip

Select Two Hot Hors d'Oeuvres
four per person

Chef Attended Roast Beef
rolls, condiments

Assortment of Fresh Breads, Buns,
Crackers and Spreads

Freshly Brewed Coffee and Tea

PREMIUM COCKTAIL RECEPTION \$32.75

Grilled Vegetable Antipasto Presentation

Charcuterie Board

Domestic and Imported Cheeses
selection of crackers

Fresh Seasonal Fruit Tray
with honey yogurt dip

Select Two Hot Hors d'Oeuvres
four per person

Sesame Ginger Chicken Skewer
four per person

Smoked Salmon Mousse on Cucumber Coin
four per person

Chipotle and Goat Cheese Hummus stuffed
Mushroom Caps
two per person

Chef Attended Carved New York Strip Loin
rolls, condiments

Assortment of Fresh Breads, Buns,
Crackers and Spreads

Freshly Brewed Coffee and Tea

"Thank you for the fabulous job you did for us. The wedding reception was perfect in every way. The food was delicious and the presentation looked beautiful. And your courteous and helpful staff made the entire evening run smoothly. I would not hesitate to recommend The Okanagan Golf Club to anyone who is planning their wedding reception - you will be in good hands!"

**Deborah Everitt,
Mother of the Groom**

... Prices are per person and subject to change

... Applicable tax and service charges not included

... Minimum of 24 people



APPETIZERS AND HORS D'OEUVRES



Chef's Note

A general guide to hors d'oeuvres quantities suggested is as follows

3-4 pieces per person = short reception, dinner to follow immediately

4-8 pieces per person = longer receptions, dinner to follow a little later

8-12 pieces per person = heavy reception or light dinner

12-16 pieces per person = dinner!

HOT HORS D'OEUVRES

Prices are per dozen, minimum 3 dozen per item

Vegetarian Spring Rolls	\$21
Mini Quiche <i>choice of: quiche lorraine, spinach & feta, wild mushroom, smoked salmon, caramelized onion & goat cheese</i>	\$22
Housemade Meatballs <i>zesty tomato sauce or BBQ</i>	\$26
Chicken Satay Brochettes <i>ginger tamari glaze</i>	\$27
Prawn Skewer <i>five spiced rub and Soy Glaze</i>	\$30
Seesame Beef Skewer <i>szechwan pepper</i>	\$30
Beef Slider with Aged Cheddar <i>horseradish aioli</i>	\$31
Crab Cakes <i>lemon and garlic aioli</i>	\$33

COLD HORS D'OEUVRES

Prices are per dozen, minimum 3 dozen per item

Tomato Bruschetta on Crostini	\$21
Prosciutto Melon Skewer	\$21
Watermelon and Feta Skewer <i>fresh mint and balsamic reduction</i>	\$21
Prosciutto Ham Olive Tapenade on crostini	\$24
Mushroom Bruschetta on crostini	\$25
Roast Beef <i>horseradish aioli</i>	\$26
Stuffed Mushroom Cap <i>chipotle and goat cheese</i>	\$27
Smoked Salmon Lox on Cucumber	\$29
Seared Scallop <i>roasted corn and pineapple relish</i>	\$35
Marinated Asparagus wrapped in prosciutto	\$27

... *Prices are per dozen and subject to change*

... *Applicable tax and service charges not included*

... *Minimum 3 dozen per item*



EXECUTIVE PLATED DINNER MENU

TWO COURSE \$34

1 starter or salad
1 entrée

THREE COURSES \$43

1 starter or salad
1 entrée
1 dessert

FOUR COURSES \$48

2 starters or salads
1 entrée
1 dessert

Each meal includes fresh baked artisan breads, butter, coffee and tea service.

STARTERS

Soup
Butternut Squash Puree
Tomato Bisque

SALADS

Traditional Caesar Salad
croutons, crispy bacon, parmesan cheese
Spinach Salad
pepper-bacon ranch
Garden Greens Salad
balsamic vinaigrette
Caprese Salad
balsamic reduction



ENTRÉES

Our Chef will complement each entrée with fresh local vegetables

Grilled 6oz New York Steak
roasted potatoes, red veal wine au jus
Roasted Chicken Supreme Breast
roasted yukon potatoes, demi glaze
Pan Seared Salmon Fillet
steamed basmati rice, tarragon beurre blanc
Vegetable Napoleon
chipotle lime cream sauce

DESSERTS

New York Cheese Cake
berry coulee
Okanagan Fruit Cobbler
vanilla ice cream

... Prices are per person and subject to change

... Applicable tax and service charges not included



“GOLDEN BEAR” DINNER MENUS

BBQ BUFFET \$46.5

CHILLED ITEMS

- Tossed Salad
house dressing
- Two Chef Selected Specialty Salads
- Grilled Antipasto Platter
- Variety of Pickled Items

ENTRÉES | *select one:*

- 6oz Sirloin and Prawn Skewer
- Chicken Breast and Steak
- Chicken and Half Rack of Ribs

HOT ITEMS

- Baked Potato
with accompaniments
- Fresh Seasonal Vegetables
- Garlic Bread

DESSERT

- Assorted Squares, Pies, and Tortes
- New York Cheesecake
seasonal berries
- Fruit Crumble
- Fresh Seasonal Fruit Tray
- Freshly Brewed Coffee and Tea

DINNER BUFFET \$51.5

CHILLED ITEMS

- Fresh Rolls and Butter
- Tossed Salad
house dressing
- Two Chef Selected Specialty Salads
- Charcuterie Board

- Domestic and Imported Cheeses
selection of crackers

- Variety of Grilled, Marinated, and Pickled Vegetables

ENTRÉES | *select one:*

- Roasted Garlic Herb Chicken Breast
hunter sauce
- Pan Seared Salmon
beurre blanc
- Stuffed Pork Tenderloin
wild mushroom demi glace

Additional Entrées... ADD \$6.25 per person

CARVERY | *select one:*

- Chef Attended Slow Roasted Prime Rib
Yorkshire pudding, madera shallot jus lié
- Bone-In Honey Glazed Ham

HOT ITEMS

- Potatoes: Oven Roasted Herbed, Scalloped,
OR Roasted Garlic Buttermilk Mashed
- Fresh Seasonal Vegetables
- Vegetarian Lasagna **OR**
- Three Cheese Tortellini
roasted vegetables, tomato basil cream

DESSERT

- Assorted Squares, Pies, and Tortes
- New York Cheesecake
seasonal berries
- Fruit Crumble
- Fresh Seasonal Fruit Tray
- Freshly Brewed Coffee and Tea

... Prices are per person and subject to change, tax and service charges not included

... Minimum 24 people





“OKANAGAN” DINNER MENUS

BBQ BUFFET \$37

CHILLED ITEMS

Tossed Salad
house dressing
Two Chef Selected Specialty Salads
Grilled Antipasto Platter

ENTRÉES | *select one:*

6oz Top Sirloin
upgrade to New York... ADD \$4 per person
Chicken Breast
BBQ Salmon
Half Rack of Ribs
house made BBQ sauce
Prawn Skewer
... ADD \$9 per person

HOT ITEMS

Oven Roasted Herbed Potato
Fresh Seasonal Vegetables
Garlic Bread

DESSERT

Assorted Squares, Pies, and Tortes
New York Cheesecake
seasonal berries
Fruit Crumble
Fresh Seasonal Fruit Tray
Freshly Brewed Coffee and Tea

DINNER BUFFET \$41.5

CHILLED ITEMS

Fresh Rolls and Butter
Tossed Salad
house dressing
Two Chef Selected Specialty Salads
Grilled Antipasto Platter
Charcuterie Board
Domestic and Imported Cheeses
selection of crackers

ENTRÉES | *select one:*

Roasted Garlic Herb Chicken Breast
hunter sauce
Pan Seared Salmon
beurre blanc
Pork Tenderloin
maple glaze
Slow Roasted Prime Rib... *ADD \$7 per person*
Yorkshire pudding, red wine jus
Additional Entrées... ADD \$5.5 per person

CARVERY | *select one:*

Chef Attended Roast Baron of Beef
rosemary shallot beef jus lié
Bone-In Honey Glazed Ham

HOT ITEMS

Potatoes: Oven Roasted Herbed, Scalloped,
OR Buttermilk Smashed
Fresh Seasonal Vegetables
Vegetarian Lasagna **OR**
Three Cheese Tortellini
roasted vegetables, tomato basil cream

DESSERT

Assorted Squares, Pies, and Tortes
New York Cheesecake
seasonal berries
Fruit Crumble
Fresh Seasonal Fruit Tray
Freshly Brewed Coffee and Tea

“The banquet staff did an outstanding job ensuring a memorable evening. Our guests were equally as impressed, as we received many positive comments on the service. A thousand thank you’s to the Chef and kitchen team! The buffet was unbelievable with enough assortment to please even the pickiest of palates. September 16, 2006 will remain as the most memorable day of both of our lives and we are so happy that we chose The Okanagan Golf Club to be the backdrop of this amazing day!”

Shannon and Rick Le Blanc

... Prices are per person and subject to change, tax and service charges not included

... Minimum 24 people



BUFFET ADDITIONS

RECEPTION PLATTERS

Platters are based on approximately 25 guests



Artistic Cheese Display <i>Assorted Imported and Domestic Cheese with Fruit Garnish and Crackers</i>	\$115
Charcuterie Board <i>Smoked and Cured Deli Meats with Fresh Rolls and Condiments</i>	\$95
Vegetable Presentation <i>Garden Fresh Vegetable Presentation with House Dip</i>	\$68.5
Fresh Seasonal Fruit Tray <i>Local and Imported Fruit and Berries</i>	\$78.5
Antipasto <i>Grilled Vegetables, Assorted Marinated Pickled Items, Olives, Bread, Cheeses, and Meats</i>	\$135

STATIONS

Sushi <i>California Roll, Ebi Ebi, Smoked Salmon Roll, Yam Roll, Spicy Tuna Roll Avocado Roll, Kappa Roll</i> <i>12 pieces per roll</i>	\$18 per roll \$12 per roll
Poutine Station	\$9.5 per person
Taco Bar	\$9.5 per person

LATE NIGHT PIZZA

minimum of 6 pizzas

Choice of: Margarita, Meat Lovers, Hawaiian, Mediterranean Vegetarian, Goat Cheese and Fig, Taco, BBQ Chicken	\$14.50 each
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... Prices are per person and subject to change
... Applicable tax and service charges not included

BEVERAGE SELECTIONS

LIQUOR & BEER

Bar Brand Liquor	\$5.65
Premium Brands Liquor	<i>start at \$5.87</i>
Domestic Beer	\$5.65
Import Beer	\$6.52

HOUSE WINE & CIDERS/COOLERS

Domestic House Wine	\$7.35
Regular Cider/Cooler	\$6.52

SPARKLING

Cordoniu	\$34
Veuve Cliquot	\$150 <i>(Special Order)</i>

PUNCH

Non-Alcoholic	<i>per 10 litres</i>	\$89
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NON-ALCOHOLIC BEVERAGES

Fountain Pop, Bottled Water	\$2.50
Bottled Pop	\$2.50
Juice	\$3.50
Virgin Cocktails, Non-Alcoholic Beer	\$3.50
Okanagan Sparkling Apple or Cranberry Cider	\$16

WHITE WINES

	<i>6oz</i>	<i>9oz</i>	<i>Bottle</i>
Sumac Ridge Sauvignon Blanc	\$7.50	\$11	\$28.50
Sumac Ridge Chardonnay	\$7.50	\$11	\$28.50
Wayne Gretzky Pinot Grigio	\$8.50	\$12.50	\$35.50
Inniskillin Pinot Blanc	\$9.50	\$14	\$41.50
Mission Hills Pinot Gris	\$9.50	\$14	\$41.50
Grey Monk Gewurtztraminer	\$10.50	\$15.50	\$45.50
See Ya Later Riesling	\$10.50	\$15.50	\$45.50
Mt. Boucherie Chardonnay	\$12.50	\$18.50	\$55.50

RED WINES

	<i>6oz</i>	<i>9oz</i>	<i>Bottle</i>
Sumac Ridge Merlot	\$7.50	\$11	\$28.50
Grey Monk Latitude 50	\$8.50	\$12.50	\$35.50
Wayne Gretzky Cabernet Sauvignon Syrah	\$9.50	\$14	\$41.50
Prospect Shiraz	\$9.50	\$14	\$41.50
Ravenswood Zinfandel	\$10.50	\$15.50	\$45.50
Quail's Gate Pinot Noir	\$12.50	\$18.50	\$55.50
Mission Hill Reserve Cabernet Sauvignon	\$12.50	\$18.50	\$55.50





ADDITIONAL INFORMATION

PRESENTATION EQUIPMENT

T.V.	\$10
8ft Screen	\$30
6ft Screen	\$20
LCD Projector	\$125
LCD Speakers	\$20
Overhead Projector	\$30
DVD	\$25
Handheld Microphone	N/C
Lapel Microphone	\$20
Flipcharts	\$15
Easel	\$10
Administrative Services - photocopying, faxing, telephone services	Market Price

**All other equipment may be special ordered*

TAXES

15% Service Charge, 5% GST and 7% PST

INTERNET

With Shaw high speed internet, you have the freedom to connect to the internet from anywhere within the clubhouse, using either a laptop or PDA that is Wi-Fi wirelessly enabled. Connect effortlessly during a business meeting or banquet.





FREQUENTLY ASKED QUESTIONS

How much does it cost to rent the gazebo?

The gazebo rental fee is \$600. The Bride and Groom are responsible for the rental of ceremony chairs. This can be arranged through your Wedding & Banquet Coordinator.

Do you have a minimum number of guests required for booking?

No, there is no minimum number of guests required for a booking.

Do you have pictures of the Clubhouse and Banquet Facilities?

To view pictures of the Banquet Facilities and Grounds, visit our website at www.golfbc.com, click on either The Bear or The Quail (at Okanagan), then "Photo Gallery" (under "About this Course"). golfbc.com/courses/quail/about/gallery. You can also find images on our Facebook page: facebook.com/OkanaganGolfClub

How much does it cost to rent the banquet rooms?

There is a \$650 room rental charge for all functions.

What do you supply for the guest tables?

We supply linens, cutlery, stemware, china and tea lights. Most often the bridal party will supply the centerpieces that reflect their overall theme or color combination.

What are the Terms & Conditions of booking?

Upon confirmation of booking you will receive a copy of our "Terms and Conditions" along with request for deposit. Please read these carefully and ask any questions prior to signing and returning with deposit.

How are costs determined?

The total cost is determined by your menu selection, bar and wine service, and room rental charges. All Food & Beverage is subject to 15% service charge and applicable taxes.

How much is the deposit?

We request a deposit of \$1000 to secure your booking.

How and when do we pay for the wedding?

We will provide you with a complete estimate with all costs. Full prepayment of your wedding is required 2 weeks prior to the event. We will reconcile your account following the event to determine whether there is a balance owing or a refund required. A valid credit card is required to guarantee final payment.

When is our Guaranteed number of guests required?

We require your guaranteed number of guests 96 hours prior to the event. This number may not decrease, however, it may increase by up to 5% more guests. You will be charged for whichever is greater.

What do we pay for children?

The price for the buffet menu is as follows: 1-3 years: no charge; 4-12 years: 50%; 13+: full price. Plated service may require you to order a more suitable menu item for your young guests.

What type of Bar Service is available?

We will work with you to determine the best options for bar service. You may choose to host all beverages or have a cash bar available.

Who is responsible for getting our guests home safely?

Our professional serving staff have "Serving it Right" certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guests transportation.

Do you have a dance floor?

The Okanagan Golf Club has a sizeable built in dance floor at no charge.

Can we bring in our Wedding Cake?

Yes, this is one item you may supply. The cake must be prepared by someone with their FoodSafe Certificate card or a receipt of purchase. Please discuss your options with us.

When will the room be available?

Your banquet room will be available after 10:00am on the date of your event, unless arrangements are made with the Coordinator.

Do you supply any A/V equipment?

We are able to supply any Audio Visual equipment that you may require for presentations. Please advise us 96 hours in advance.

How long do we have the room?

Bar closes at Midnight and guests are kindly asked to vacate the premises by 1:00 am.



TERMS & CONDITIONS

1. The host is responsible for all guests and any damages that may occur to The Okanagan Golf Club property.
2. The Okanagan Golf Club assumes no responsibility for any individual property damage or bodily injuries incurred while at the Club.
3. A \$650 room rental fee will be levied for all functions.
4. A gazebo rental fee of \$650 (plus applicable taxes) will be levied for any gazebo ceremonies.
5. There is a fee associated with having a dance, the SOCAN Music License Fee + sound tariff is \$93.06 (\$63.31 + \$29.75).
6. Bookings require a \$1000 deposit to confirm the function.
7. All requirements and menus must be finalized a minimum of three weeks in advance.
8. Due to health regulations no food or beverage will be permitted to be brought in or taken off the premise with the exception of specialty or wedding cakes. FoodSafe certificate and receipt of purchase must be provided 96 hours prior to the wedding.
9. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
10. Due to restrictions in our liquor license corkage functions are respectively declined.
11. The catering department must be notified of all equipment, decorations etc., being provided to arrange times for access. All decorations and items belonging to guests must be removed from premises by the evening of the event or a storage fee of \$500 will be charged.
12. You are welcome to bring in family heirloom china or rental merchandise, however, The Okanagan Golf Club does not assume liability should anything be damaged or misplaced in the normal course of business.
13. The bar closes at 12:00 midnight, music to stop at 12:30am, and the clubhouse is to be vacated by 1:00am.
14. The use of confetti is prohibited inside or outside the Clubhouse. Also, the use of nails, staples, glue or any like substance is not permitted on any walls, doors or ceilings.
15. Food & Beverage requirements are subject to a 15% service charge.
16. 5% Goods & Services Tax (GST) will be applied. All contracted events will incur a 15% automatic service charge. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
17. Please Note: 100% pre-payment of your event is required 2 weeks prior to your event along with a signed contract. This payment is based on your low confirmed number of guests (Food & Beverage).
18. Guaranteed number is required 96 hours prior to your event. This number may not decrease. Failure to provide a guaranteed number will result in a charge for the estimated number or actual in attendance, whichever is higher.
19. Cancellation Policy:
 - a) 12 months from event date - Non Refunable Deposit Required, as per Terms and Conditions which are signed at the time of booking, cancellation must be written
 - b) 61 Days - 12 months - loss of Deposit
 - c) Within 60 days of event date - charge of 50% of the total estimated event cost
20. Terms & Conditions are subject to change without notice.