

Weddings 2019



NANAIMO GOLF CLUB

2800 Highland Blvd, Nanaimo BC V9S 3N8
250-758-2451 ext. 723
fb@nanaimogolfclub.ca

Congratulations!

Thank you for considering Nanaimo Golf Club to host your special day.

Overlooking our 18-hole championship golf course, Departure Bay, and the Coastal Mountains on the Mainland, Nanaimo Golf Club brings together the best in scenery, amenities, food and service, to offer you the ideal setting for your wedding ceremony and/or reception.

Nanaimo Golf Club is renowned for its premier food quality and personable professional staff. Our team is here to answer any questions you may have and help make your special day memorable. We look forward to hearing from you.

Charles Stephen

Charles Stephen
Food & Beverage Manager
fb@nanaimogolfclub.ca

Haley Robinson

Haley Robinson
Catering Coordinator
fb@nanaimogolfclub.ca



Wedding Packages

ON-SITE WEDDING CEREMONY \$1,200

- + Chairs on the AV Macan Banquet Hall patio
- + Signing Table
- + Carpet Runners
- + Back Drop
- + Ceremony Rehearsal

SIMPLE ELEGANCE RECEPTION \$1,200

- + AV Macan Banquet Hall with Private Entrance, Patio, Bar & Washrooms, accommodates 130 people banquet style (round tables of 8)
- + Wedding Coordination
- + Welcome Sign
- + Reserved Free Bridal Party Parking & Free Parking for Guests
- + Microphone, Podium, 90" HD Television
- + Choice of Premier Menus prepared by our Head Chef
- + Royal Doulton China
- + Linen Table Cloths, Table Skirting, and a Variety of Napkin Colours
- + Set-up and Clean-up of Tables and Chairs
- + Gift Table, Cake Table, DJ Table, Registration Table, Head Table
- + Wooden Dance Floor
- + Wedding Cake Cutting
- + Professional Courteous Staff
- + On-Site Photo Locations in and around Clubhouse, plus scenic Janet River Gardens (by 10th tee)

CLASSICAL SOPHISTICATION RECEPTION \$2,200

Everything Simple Elegance has to offer plus...

- + Fabric Backdrop for Head Table with Lighting
- + Fabric Accents with Lighting for Head Table, Cake Table, Registration Table & Gift Table
- + Wine & Coffee Table Service

DELUXE INDULGENCE RECEPTION \$3,500

Everything Classical Sophistication has to offer plus...

- + Chair Covers with Sashes
- + Table Runners
- + Centerpieces with Mirrors & Candles
- + Staff Assistance with Decorating

OPTIONAL ADDITIONS

- + Chair Covers with Sash \$8.50 per chair
- + Fabric Backdrop with Lights \$750
- + Ceiling Lighting \$500
- + Indoor Ceremony (Rain Backup) \$500
- + Menu Tasting (when business allows) \$25 per person

All prices subject to applicable taxes.

Dinner Buffet Options

MOUNT BENSON \$43 per guest

ARRIVAL PLATTERS

- ✦ Garlic Hummus & Olive Tapenade with Warm Pita Bread
- ✦ Fresh Vegetables & Dip with Kettle Chips

MAIN BUFFET

- ✦ Artisan Breads & Butter
- ✦ Chef's Seasonal Vegetables

Choice Of Three Salads

- ✦ Heritage Green Salad with Crisp Cucumbers, Grape Tomatoes, Shaved Carrots & Choice of Dressing
- ✦ Baby Spinach Salad with Fresh Strawberries, Candied Walnuts, Parmesan & Balsamic Vinaigrette
- ✦ Caesar Salad with Parmesan Cheese, Croutons & Garlic Dressing
- ✦ Traditional Greek Salad
- ✦ Carrot Cucumber Salad with Yogurt Dressing
- ✦ Curried Quinoa Salad with Dried Fruits & Roasted Nuts
- ✦ Tomato Bocconcini Salad with Fresh Basil & Balsamic Reduction
- ✦ Thai Soba Noodle Salad with Mixed Peppers, Green Onions, Black Sesame Seeds & Sweet Chili Dressing

Choice Of One Carved Item

- ✦ Slow-Roasted Beef Strip Loin with Cabernet Demi
- ✦ Herb Encrusted Pork Loin with Stone-Ground Mustard & Apple Cider Jus
- ✦ Pork Loin with Grilled Pineapple Glaze
- ✦ Herb Roast Turkey with Traditional Pan Gravy & Cranberry Sausage Dressing
- ✦ *Upgrade to Prime Rib for \$10 per guest*

Choice Of One Entrée

- ✦ Roasted Chicken Breast with Mushrooms, Onions, Bacon & Thyme Demi
- ✦ Grilled Chicken Breast with Parmesan & Tomato Ragout
- ✦ Red Thai Curry Chicken Breast with Grilled Pineapple
- ✦ Wild Sockeye Salmon with Roasted Fennel Red Grape Beurre Blanc
- ✦ Wild Sockeye Salmon with Maple Roast Garlic Glaze & White Wine Beurre Blanc
- ✦ Vegetarian Penne in Roasted Mushroom & Tomato Sauce with Parmesan Cheese (*can be made Vegan-Friendly upon request*)
- ✦ Vegan Coconut Curry Penne with Garlic, Ginger, Bell Peppers & Red Onion

Choice Of One Starch

- ✦ Red Skin Garlic Mashed Potatoes
- ✦ Herb Roasted Potatoes
- ✦ Rice Pilaf

Chef's Sweet Selections of Cakes, Fine Pastries & Fresh Fruit Display

Freshly-Brewed Viennese Coffee & Paisley Teas

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability. Custom buffets available upon request; plated dinners available for groups of 30 or less upon request.

Dinner Buffet Options

DEPARTURE BAY \$47 per guest

ARRIVAL PLATTERS

- ✦ Garlic Hummus & Olive Tapenade with Warm Pita Bread
- ✦ Fresh Vegetables & Dip with Kettle Chips
- ✦ Cured Meats with Selection of Pickles & Olives

MAIN BUFFET

- ✦ Artisan Breads & Butter
- ✦ Chef's Seasonal Vegetables

Choice Of Four Salads

- ✦ Heritage Green Salad with Crisp Cucumbers, Grape Tomatoes, Shaved Carrots & Choice of Dressing
- ✦ Baby Spinach Salad with Fresh Strawberries, Candied Walnuts, Parmesan & Balsamic Vinaigrette
- ✦ Caesar Salad with Parmesan Cheese, Croutons & Garlic Dressing
- ✦ Traditional Greek Salad
- ✦ Carrot Cucumber Salad with Yogurt Dressing
- ✦ Curried Quinoa Salad with Dried Fruits & Roasted Nuts
- ✦ Tomato Bocconcini Salad with Fresh Basil & Balsamic Reduction
- ✦ Thai Soba Noodle Salad with Mixed Peppers, Green Onions, Black Sesame Seeds & Sweet Chili Dressing

Choice Of One Carved Item

- ✦ Slow-Roasted Beef Strip Loin with Cabernet Demi
- ✦ Herb Encrusted Pork Loin with Stone-Ground Mustard & Apple Cider Jus
- ✦ Pork Loin with Grilled Pineapple Glaze
- ✦ Herb Roast Turkey with Traditional Pan Gravy & Cranberry Sausage Dressing
- ✦ *Upgrade to Prime Rib for \$10 per guest*

Choice Of Two Entrées

- ✦ Roasted Chicken Breast with Mushrooms, Onions, Bacon & Thyme Demi
- ✦ Grilled Chicken Breast with Parmesan & Tomato Ragout
- ✦ Red Thai Curry Chicken Breast with Grilled Pineapple
- ✦ Wild Sockeye Salmon with Roasted Fennel-Red Grape Beurre Blanc
- ✦ Wild Sockeye Salmon with Maple Roast Garlic Glaze & White Wine Beurre Blanc
- ✦ Vegetarian Penne in Roasted Mushroom & Tomato Sauce with Parmesan Cheese (*can be made vegan friendly upon request*)
- ✦ Vegan Coconut Curry Penne with Garlic, Ginger, Bell Peppers & Red Onion

Choice Of One Starch

- ✦ Red-Skin Garlic Mashed Potatoes
- ✦ Herb Roasted Potatoes
- ✦ Rice Pilaf
- ✦ Warm Mushroom Quinoa

Chef's Sweet Selections of Cakes, Fine Pastries, Cheese Plate & Fresh Fruit Display

Freshly-Brewed Viennese Coffee & Paisley Teas

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability. Custom buffets available upon request; plated dinners available for groups of 30 or less upon request.

Dinner Buffet Options

WESTWOOD PLATEAU \$51 per guest

ARRIVAL PLATTERS

- ✦ Garlic Hummus & Olive Tapenade with Warm Pita Bread
- ✦ Cured Meats with Selection of Pickles & Olives
- ✦ Assorted Cheeses with Fresh Grapes & Assorted Crackers
- ✦ Fresh Vegetables & Dip with Kettle Chips

MAIN BUFFET

- ✦ Artisan Breads & Butter
- ✦ Chef's Seasonal Vegetables

Choice Of Four Salads

- ✦ Heritage Green Salad with Crisp Cucumbers, Grape Tomatoes, Shaved Carrots & Choice of Dressing
- ✦ Baby Spinach Salad with Fresh Strawberries, Candied Walnuts, Parmesan & Balsamic Vinaigrette
- ✦ Caesar Salad with Parmesan Cheese, Croutons & Garlic Dressing
- ✦ Traditional Greek Salad
- ✦ Carrot Cucumber Salad with Yogurt Dressing
- ✦ Curried Quinoa Salad with Dried Fruits & Roasted Nuts
- ✦ Tomato Bocconcini Salad with Fresh Basil & Balsamic Reduction
- ✦ Thai Soba Noodle Salad with Mixed Peppers, Green Onions, Black Sesame Seeds & Sweet Chili Dressing

Choice Of One Carved Item

- ✦ Slow-Roasted Beef Strip Loin with Cabernet Demi
- ✦ Herb-Encrusted Pork Loin with Stone-Ground Mustard & Apple Cider Jus
- ✦ Pork Loin with Grilled Pineapple Glaze
- ✦ Herb-Roast Turkey with Traditional Pan Gravy & Cranberry Sausage Dressing
- ✦ *Upgrade to Prime Rib for \$10 per guest*

Choice Of Three Entrées

- ✦ Roasted Chicken Breast with Mushrooms, Onions, Bacon & Thyme Demi
- ✦ Grilled Chicken Breast with Parmesan & Tomato Ragout
- ✦ Red Thai Curry Chicken Breast with Grilled Pineapple
- ✦ Wild Sockeye Salmon with Roasted Fennel-Red Grape Beurre Blanc
- ✦ Wild Sockeye Salmon with Maple Roast Garlic Glaze & White Wine Beurre Blanc
- ✦ Vegetarian Penne in Roasted Mushroom & Tomato Sauce with Parmesan Cheese (*can be made vegan friendly upon request*)
- ✦ Vegan Coconut Curry Penne with Garlic, Ginger, Bell Peppers & Red Onion

Choice Of One Starch

- ✦ Red Skin Garlic Mashed Potatoes
- ✦ Herb Roasted Potatoes
- ✦ Rice Pilaf
- ✦ Warm Mushroom Quinoa

Chef's Sweet Selections of Cakes, Fine Pastries & Fresh Fruit Display

Freshly-Brewed Viennese Coffee & Paisley Teas

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability. Custom buffets available upon request; plated dinners available for groups of 30 or less upon request.

Reception Enhancements

PLATTERS

Each platter has approximately 25 servings.

- + Fresh-Cut Vegetables & Dip with Kettle Chips \$75
- + Garlic Hummus & Olive Tapenade with Pita \$100
- + Selection of Fine Cured Meats with Assorted Pickles & Olives \$150
- + Island Cheeses with Roasted Nuts, Dried Fruits & Assorted Crackers \$180
- + Assorted Tea Sandwiches \$160
Roast Beef, Crisp Cucumber Boursin, Egg Salad, Tuna Salad, Ham & Cheese
- + Cold Seafood Platter \$275
Creole Prawns & Mango Salsa, Crab Salad, Smoked Salmon Lox, Chilled Mussels with Garlic & Tomato, Seared Albacore Tuna with Wasabi Mayo
- + Assorted Sushi with Pickled Ginger & Wasabi Soy \$225
- + Seasonal Fruit Display \$150
- + Chef's Selection of Cakes & Sweets \$150

APPETIZERS

HOT APPETIZERS

Minimum order of 5 dozen required per selection.

- + Beef Meatballs with choice of BBQ or Sweet Chili Sauce \$35/dozen
- + Chicken Satays with Peanut Sauce \$30/dozen
- + Bacon-Wrapped Scallops \$35/dozen
- + Vegetable Samosa with Mango Chutney \$25/dozen
- + Crab Cake & Chipotle Mayo \$35/dozen

COLD APPETIZERS

Minimum order of 5 dozen required per selection.

- + Poached Creole Prawns & Mango Salsa \$35/dozen
- + Apple Chip with Goat Cheese & Candied Walnut \$30/dozen
- + Brie Wedges with Roasted Apple & Caramelized Onion Chutney \$30/dozen
- + Tomato Bocconcini & Fresh Basil Skewers with Balsamic Reduction \$25/dozen
- + Smoked Salmon on Crostini with Lemon Aioli \$35/dozen

LATE-NIGHT SNACKS

Each Station serves about 40-50 guests.

- + **Poutine Bar** with Fries, Beef Gravy & Cheese served with a variety of toppings including Bacon Bits, Green Onions, Fresh Tomatoes, Jalapeños, Ketchup, Mayonnaise & Malt Vinegar \$300
- + **Mac & Cheese Bar** with a variety of toppings, including Bacon Bits, Green Onions, Shredded Cheddar, Fresh Tomatoes, Jalapeños, Chorizo Sausage & Broccoli \$400
- + **Soft Taco Bar** with Flour Tortillas, Seasoned Beef & Seasoned Refried Beans served with a variety of toppings including Salsa, Avocados, Sour Cream, Shredded Lettuce, Green Onions and Shredded Cheese \$500

APPETIZER GUIDE

- + 3-4 served appetizers per guest for a short reception with dinner to follow.
- + 4-8 served appetizers per guest for a light dinner.
- + 8-12 served appetizers per guest for a long reception.

Each appetizer and platter is carefully hand-crafted to ensure the finest quality & freshness.

Prices subject to 15% gratuity and applicable taxes. Prices and items are subject to change, based on availability.

Beverages

PUNCHES (SERVES 50 GUESTS)

+ Non-Alcoholic \$80

Assorted Fruit Juices, Soda Water, and Fresh Fruit Garnish

+ Alcoholic \$200

Vodka, Spiced Rum, Assorted Fruit Juices, Soda Water, and Fresh Fruit Garnish

DRAUGHT BEER (16 OZ SLEEVE, 20 OZ PINT)

+ House Draught: NGC Pilsner Sleeve \$4.50, Pint \$5.00

+ Phillips Blue Buck, Budweiser Lager, Okanagan Springs Pale Ale, Mill Street Tankhouse Ale, Hoyne Dark Matter Sleeve \$5.25, Pint \$5.75

BOTTLED BEER, CIDERS & COOLERS

+ Bottled beer, ciders & coolers list available upon request

COCKTAILS

+ Single \$6.50, Double \$10

Caesar, Paralyzer, Tom Collins, Shaken Margarita & more; complete list available upon request

LIQUOR

+ Bar brands \$5.75

Beefeater Gin, Polar Ice Vodka, Canadian Club Whiskey, J&B Scotch, Captain Morgan's Spiced Rum, Jose Cuervo Tequila & Bacardi Rum

+ Premium brands \$6.50

Bombay Gin, Grey Goose Vodka, Lemon Hart Rum, Tanqueray Gin, Glenlivet, Jack Daniels Whiskey, Makers Mark Bourbon, Crown Royal Whiskey & more

HOUSE WINE

+ 6oz Glass \$7, 9oz Glass \$10, Bottle \$25-\$26

Jackson Triggs Reserve Cabernet Sauvignon, Jackson Triggs Reserve Pinot Grigio

WINE BY THE BOTTLE

+ Wine list available upon request

SPARKLING WINE

+ Freixnet Cordon Negro Piccolo (for two ppl) \$9

+ Lamarco Prosecco Piccolo (for two ppl) \$11

+ Jaume Serra Cristalino Cava Brut \$28

NON-ALCOHOLIC

+ Pop \$2.86

+ Juice \$2.86

+ San Pellegrino Sparkling Water \$3.10

+ Viennese Coffee/Paisley Tea \$3

+ Coffee Urns for 50 \$130

Includes decaf and tea

All prices subject to 15% gratuity and applicable taxes.

May We Suggest

To help you with your event planning, we have assembled the following contact information for third-party services that you may need. We are not, however, implying any particular recommendation for these suppliers.

DECOR

We are more than happy to assist you in both the floral and decor arrangements. Any floral or decor service that is provided from outside the Club must contact the Food & Beverage Manager to make appropriate arrangements for delivery and access.

FLORISTS

Turley's Florist	250-754-6344	turleysflorist.ca
Balloons & Bears Florist	250-751-2999	balloonsandbears.net
Thrifty Foods, Longwood Station	250-729-4950	thriftyfoods.com

WEDDING CAKES

A Wee Cupcakery	250-591-0770	aweecupcakery.com
Bite Me Baking	250-616-4426	bitemebaking.com
Thrifty Foods, Longwood Station	250-729-4950	thriftyfoods.com

PHOTOGRAPHERS

Chelsea Dawn	250-327-8077	chelseadawn.ca
Craig Letourneau	250-618-7495	craigletourneauphotography.com
Julian Photography	250-797-1691	julienphotography.ca
Kristen Borelli Photography	250-739-0911	kristenborelliphotography.com

MAKE-UP ARTISTS

Chelsea Dawn	250-327-8077	chelseadawn.ca
JC Makeup Artistry	250-667-2831	jcmakeupartistry.org
Maffeo Salon & Day Spa	250-740-0092	maffeosalon.ca
Tasha Winters Hair & Makeup Artistry	250-857-3467	tashawinters.com

WEDDING OFFICIANTS

Barbara Densmore	877-290-5065	barbaradensmoreweddings.ca
Cheryl Pedley	250-591-3024	awestcoastcelebrant.com
WorldTree Community	250-753-9867	@WorldTreeCommunity

ENTERTAINMENT

Frequency Productions	250-858-8877	frequency@shaw.ca (no website)
Nanaimo DJ Services	250-618-9558	nanaimodj.com
Par 4 DJ Services		nanaimodjservices.com
Prime Time DJ Services	250-619-2215	primetimedjservices.com
RSM Productions	250-758-8095	rsmproductions.com

TRANSPORTATION

LimoRide	250-741-7886	limorideco.com
Miracle Mile Limousine Service	250-390-3277	miraclemile.ca
Vancouver Island Limousine	250-720-1750	vancouverislandlimo.com

ACCOMMODATION

Inn on Long Lake	250-758-1144	innonlonglake.com
The Grand Hotel	250-758-3000	thegrandhotelnanaimo.ca
Coast Bastion Inn	250-753-6601	coasthotels.com



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