

Weddings

at Gallagher's Canyon, 2020





CONGRATULATIONS

Nestled amongst spectacular ponderosa pine forests and emerald greens, Gallagher's Canyon 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 and friendly atmosphere. We bring over 20 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 ceremony and reception.

Once again, thank you for considering Gallagher's Canyon, whether you are looking for a ceremony only location, reception only location, or both. We are confident you will find our wedding package very attractive and look forward to the opportunity to help create your perfect day.

"Thank you so much, for all your help. You were absolutely awesome throughout the whole process and on the big day. I really appreciate everything you did. All of the staff were amazing and so helpful throughout the night"

Melissa Ibbotson

Kind Regards,

Sales, Marketing & Events Manager

gallaghersevents@golfbc.com

250.861.4240 ext. 211



ROOM CAPACITY AND CEREMONY SITE

CANYON ROOM

Canyon room accommodates up to 150 guests with a built-in 15 x 15 dance floor, a private covered patio and wall to wall windows offering a pristine view of the emerald fairways and the Okanagan Valley.

Reception bookings include the following:

- ... Access to our recommended suppliers list
- ... Event planning and consultation
- ... Choice of white or black floor length tablecloths
- ... Complete table setting with folded white napkins, cutlery & glassware
- ... Full bar service including bartender and serving staff
- ... Complimentary use of projector and screen
- ... Podium and microphone
- ... Tables for gifts, DJ, Guest Book and cake (with linen and skirting)
- ... All set up and take down of Gallagher's supplies/property
- ... Private patio overlooking the golf course

Extra table accessories and decorations, including rushed chair covers available, please contact Event Coordinator for details.

CANYON OUTDOOR CEREMONY SITE

Featuring a beautiful Canyon side ceremony site and custom-made wedding arbor for your full day usage.

Rental of the Ceremony Site include the following:

- ... Signing table and chair
- ... Complimentary Rehearsal time
- ... Event planning and consultation
- ... Infused water station
- ... Use of Wine Barrels for décor
- ... Chauffeured shuttles for your guests and wedding party to the Ceremony site
- ... Golf cart with 'Just Married' sign for Bride & Groom use for great photo opportunities
- ... White garden chairs with padded seats

... *Please contact our event manager for ceremony only dates*

... **Food and Beverage minimums: \$4000 (Saturday), \$2500 (Sunday-Friday)**

VENUE RENTAL PRICES

Ceremony & Reception, \$1800
Reception Room, \$1000





SERVICES, DÉCOR, AND ENTERTAINMENT

MUSIC & DANCING

Gallagher's Canyon has a 15 x 15 built-in dance floor for your use. You are welcome to hire a DJ or band for the evening or play your own music from our system. There is a Socan music licensing fee, a government regulated fee for the use of licensed music in the amount of \$90.12 that will be added to your invoice. For your convenience, we take care of submitting the music license for you.

DECORATIONS

Floor length black or white tablecloths, white napkins, cutlery and glassware are included. Gallagher's Canyon does not permit nails, staples, tacks or comparable items to be used anywhere in the Canyon room including walls, ceiling and furniture. Decorating will be permitted on the day of your rental beginning at 7am and all items must be removed from the room by 1am. Open flame candles are prohibited due to fire regulations. The use of confetti and glitter is prohibited inside or outside the Clubhouse.



FOOD & BEVERAGE SERVICES

Enclosed are our banquet menus, however we pride ourselves on the ability to customize our menus to fit any vision you have for your wedding day. We are pleased to accommodate any special dietary restrictions, allergies and/or vegetarians at no extra charge. Please advise your Event Coordinator within seven (7) business days prior to event of all special menu requests. All menu prices are guaranteed within 3 months of event date. All food and beverage are to be supplied by Gallagher's Canyon Golf Club apart from a wedding cake or similar option. Children's pricing is available at a discounted rate for all menu options. Last call for bar service is 12pm midnight and the premises must be vacated by 1am. Due to liquor license restrictions, corkage functions are respectively declined.

CANCELLATION POLICY

Bookings require a non-refundable \$1000 deposit to confirm the function and reserve the date. If your event is cancelled within 60 days of the event, you will be charged 50% of the total estimated cost of the wedding.



DINNER, BAR, AND WINE SERVICE

DINNER SERVICE

Our Executive Chef and his team take pride in creating delicious menus sure to impress you and your guests. We are happy to accommodate any dietary restrictions/preferences, allergies and heritage dishes (at no extra cost). Choose between a buffet, plated service, or hors d'oeuvres! Customized cocktail hour and late night snack options also available.

BAR SERVICE

Our bar is always stocked with a wide selection of local wines, domestic and import beer, ciders, coolers, and premium liquor. Bar options include drink tickets, cash bar, open bar, and subsidized ("toonie") bar.

For unlimited pop, juice, coffee, tea ...ADD \$200

Non-alcoholic punch bowl options also available

WINE SERVICE AND CHAMPAGNE TOAST

Our wine list features great local VQA wines. Table and pour service available (\$2 per person for pour service of wine or champagne). If you have a favourite wine that we do not carry, we are happy to custom order it in, (all custom orders must be purchased in full cases, a minimum of six week's notice is required on all custom orders.

"Last call" is at 12am and we ask all guests to depart by 1am

Gratuuity and applicable taxes will be applied to the final bill





PINNACLE BUFFET DINNER

All buffets include fresh artisan bread and assorted rolls.

SALADS

Canyon Greens
spring lettuce mix, tomatoes,
cucumber, with two dressing options
Chef's Selection of Two Specialty Salads

COLD PLATTERS

Charcuterie Board
International and Domestic Cheese Board
Assorted Pickles and Olives Presentation

PASTA | *select (1) ONE:*

Spiral Noodle
with fire roasted tomato basil sauce
Mushroom Penne Alfredo
with asiago cheese
Spinach and Ricotta Vegetarian Lasagna

STARCH & VEGETABLES | *select (1) ONE:*

Roasted Herb Potatoes
Garlic Mashed Potatoes
Lemon Herb Rice Pilaf
Seasonal Vegetable Medley ... *INCLUDED*

MAIN ENTRÉE | *select (1) ONE:*

Wild Mushroom Chicken Breasts
Herb Roasted Chicken
Salmon
white wine citrus cream
Pork Loin
hunter sauce

CARVERY STATION

Chef Attended Roast Beef
with merlot demi glaze

DESSERTS

Assorted Dessert Squares
Fresh Fruit Presentation
seasonal berries and grapes
Chef's Assorted Cakes
Coffee and Tea

\$41.50 PER GUEST



CANYON BUFFET DINNER

All buffets include fresh artisan bread and assorted rolls.

SALADS

Canyon Greens
spring lettuce mix, tomatoes, cucumber, with two dressing options
 Chef's Selection of Two Specialty Salads

COLD PLATTERS

Charcuterie Board
 International and Domestic Cheese Board
 Assorted Pickles and Olives Presentation

PASTA | *select (1) ONE:*

Spiral Noodle
with fire roasted tomato basil sauce
 Mushroom Penne Alfredo
with asiago cheese
 Spinach and Ricotta Vegetarian Lasagna

STARCH & VEGETABLES | *select (1) ONE:*

Roasted Herb Potatoes
 Garlic Mashed Potatoes
 Lemon Herb Rice Pilaf
 Seasonal Vegetable Medley ... *INCLUDED*

MAIN ENTRÉE | *select (2) TWO:*

Wild Mushroom Chicken Breasts
 Herb Roasted Chicken
 Salmon
white wine citrus cream
 Pork Loin
hunter sauce

CARVERY STATION

Chef Attended Roast Beef
with merlot demi glaze

DESSERTS

Assorted Dessert Squares
 Fresh Fruit Presentation
seasonal berries and grapes
 Chef's Assorted Cakes
 Coffee and Tea

\$45.50 PER GUEST



GALLAGHER'S EXECUTIVE BUFFET DINNER

All buffets include fresh artisan bread and assorted rolls.

SALADS

Canyon Greens
 spring lettuce mix, tomatoes,
 cucumber, with two dressing options
 Chef's Selection of Two Specialty Salads

COLD PLATTERS

Charcuterie Board
 International and Domestic Cheese Board
 Assorted Pickles and Olives Presentation

PASTA | *select (1) ONE:*

Spiral Noodle
 with fire roasted tomato basil sauce
 Mushroom Penne Alfredo
 with asiago cheese
 Spinach and Ricotta Vegetarian Lasagna

STARCH & VEGETABLES | *select (1) ONE:*

Roasted Herb Potatoes
 Garlic Mashed Potatoes
 Lemon Herb Rice Pilaf
 Seasonal Vegetable Medley ... *INCLUDED*

MAIN ENTRÉE | *select (1) ONE:*

Wild Mushroom Chicken Breasts
 Herb Roasted Chicken
 Salmon
 white wine citrus cream
 Pork Loin
 hunter sauce

CARVERY STATION

Chef Attended Prime Rib
 with Yorkshire pudding and red wine au jus

DESSERTS

Assorted Dessert Squares
 Fresh Fruit Presentation
 seasonal berries and grapes
 Chef's Assorted Cakes
 Coffee and Tea

\$51.50 PER GUEST



GALLAGHER'S DELUXE PLATED DINNER

All buffets include fresh artisan bread and assorted rolls

FIRST COURSE | *select (1) ONE:*

Caesar Salad

signature Caesar dressing, herb croutons, and asiago cheese

Canyon Artisan Greens

spring lettuce mix, tomatoes, cucumber, and basil balsamic dressing

Spinach Salad

strawberries, goat cheese, and honey-lime vinaigrette

Soup options available ... ADD \$5 per person

SECOND COURSE

served with seasonal vegetables and garlic mashed potatoes

Baked Salmon

\$38 per person

white wine citrus cream

Cranberry, Brie, and Asparagus Stuffed Chicken

\$40 per person

6 oz. New York Steak

\$42 per person

sauce choice of shitake peppercorn or brandy peppercorn

THIRD COURSE | *select (1) ONE:*

Tiramisu

layer of creamy custard set atop espresso-soaked ladyfingers

Sticky Toffee Pudding

served with vanilla ice cream



RECEPTION AND BUFFET ADDITIONS

CANYON PLATTERS

prices per platter

Fresh Fruit Display **\$87.50**

seasonal Okanagan fruits and berries, melon, and pineapple

Vegetable Crudités Platter **\$87.50**

garden fresh vegetable presentation, original buttermilk ranch dip

Charcuterie Board **\$115**

assorted cured meats, crostini, mustards, and fruit preserves

International and Domestic Cheese Board **\$115**

assorted import and domestic cheeses, served with crackers and fruit garnish

Smoked Salmon Platter **\$135**

herbed cream cheese, candied red onions, capers, and pumpernickel



LATE NIGHT SNACK

prices are per person, available after 9pm

Menus can be customized

Build your own Poutine Bar **\$10**

Pizza **\$19/pizza**

choice of meat lovers, pepperoni, quattro formaggi, margherita, caramelized onion with goat cheese and arugula, or basil chicken with roasted red peppers and feta



HORS D'OEUVRES AND CANAPES

TRADITIONAL HORS D'OEUVRES

prices are per dozen, minimum 2 dozen per item

Housemade Teriyaki Glazed Meatballs

\$16

Vegetarian Spring Rolls
sweet chili sauce

\$18

Canyon Wings
assorted flavors, bleu cheese dip

\$16

Devilled Eggs
dijon, horseradish

\$18

Bruschetta Crostini
feta cheese, basil

\$21

Flatbread Pizzas
six options to choose from

\$22

CANAPES

prices are per dozen, minimum 2 dozen per item

Grape Tomato, Bocconcini, Basil Skewers **\$18**

Cucumber Cups **\$20**
crab and dill cream cheese

Southwestern Rolls **\$23**
smoked salmon

Grilled Thai Chicken Kebobs **\$24**
sweet chili

Stuffed Zucchini Cups **\$22**
chicken, cheese, red pepper

Wonton Cup, with your choice of filling: **\$25**
... mirin chicken, soy glaze, black sesame seeds
... dilled seafood, cream cheese
... red thai curry chicken, coconut

Jumbo Seafood Stuffed Mushroom Caps **\$26**

Beef Crostini **\$25**
horseradish aioli, crispy onions

Smoked Salmon Toast Points **\$26**
cream cheese, capers

Poached Tiger Prawns **\$29**
chipotle mango relish, cocktail sauce



CHEF'S NOTE

A general guide to hors d'oeuvres quantities required 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



FREQUENTLY ASKED QUESTIONS

Do you have a minimum number of guests required for booking?	Saturdays: minimum of 75 guests. Other evenings are flexible depending on availability. Food and Beverage minimums include: \$4000 (Saturday), \$2500 (Sunday-Friday)
Do you have pictures of the Clubhouse and Banquet Facilities?	To view pictures of the Banquet Facilities and Grounds, please visit our website (gallagherscanyon.com) or find us on Facebook/Instagram (@gallagherscanyonweddings)
What are the Terms & Conditions of booking?	Upon confirmation of booking you will receive a copy of our “Terms and Conditions” and need to provide a non-refundable deposit of \$1000 to secure your booking. Please read these carefully and ask any questions prior to signing and returning with deposit.
How and when do we pay for the wedding?	We will provide you with a complete estimate with all costs and payment schedule. Payment is required 7 days prior to the wedding and a reconciliation of charges will occur afterwards.
When is our Guaranteed number of guests required?	We require your guaranteed number of guests 21 days 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: 1-4 years – no charge, 5-11 years – 50%, 12+ - full price. We offer a variety of plated children’s menu options.
Are we able to bring our own wine or bar beverages?	All corkage functions are respectively declined. This policy adheres to all legislated liquor laws and our liquor license.
What type of Bar Service is available?	We will work with you to determine the best options for service. You may choose to host all beverages, have a cash bar, Toonie bar, drink tickets, etc...
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?	A built in standard (15ft by 15ft) size dance floor is included in your room rental.
Can we bring in our Wedding Cake?	Yes, this is one item you may supply. We will also assist with cake cutting or scoring the cake. Please discuss your options with us. Must be made by a professional or someone with a valid FoodSafe Certificate.
When will the room be available?	Your banquet room will be available after 7:00am on the date of your event.
What do you supply for the guest tables?	Gallagher's Canyon will provide linen, stemware, and cutlery. White ruched chair covers can be supplied for \$4 each and a set up fee may be applicable
Can golf be arranged before or after the wedding?	No Problem! We would be happy to reserve tee times for the golfers in your group. Times can be arranged before or after the wedding on either our 18 hole championship or 9 hole executive course at reduced rates.

TERMS & CONDITIONS

1. Gallagher's Canyon Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during, or following your event. You are welcome to bring in family heirloom china or rental merchandise, however, Gallagher's Canyon does not assume liability should anything be damaged or misplaced in the normal course of business.
2. The Client (bride/groom) of the event will be held responsible for all damages to property or personal injuries incurred by him/her, his/her guests or outside sub-contracted suppliers hired or working on behalf of the client (i.e. bands, decorators, DJ, etc.). All repair costs plus a service charge of \$200/damaged area will be added to the final bill.
3. A \$1000 room rental fee will be charged for all receptions in our private banquet room.
4. A ceremony site rental of \$800 will be charged for the use of our canyon side ceremony site along with reception booking. Contact the event manager for ceremony only dates.
5. There is a fee associated with having a dance, the SOCAN Music License Fee + sound tariff is \$90.12.
6. Bookings require a \$1,000 non-refundable deposit to confirm the function. This deposit will be applied towards your final invoice. Cancellations made within 60 days of the event date will be charged 50% of the total estimated cost of your event.
7. All requirements and menus must be finalized a minimum of four weeks in advance.
8. Due to licensing requirements and quality control issues, no food or beverage will be permitted to be brought in or taken off the premises, with the exception of a wedding cake.
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. Corkage functions are respectfully declined.
11. The Event Coordinator must be notified of all equipment, decorations, and items being delivered to arrange times for access. All \$100 storage fee will be charged for any items not removed from the premises at the end of the event.
12. Outside alcohol is not permitted. All alcohol is to be provided by Gallagher's Canyon Golf Club. Alcohol service must end by 12:00 am, music to stop by 12:30 am and clubhouse to be vacated by 1:00 am
13. The use of confetti and glitter is prohibited inside or outside the Clubhouse. The use of nails, staples, glue or any like substance is not permitted on any walls, doors, ceiling or furniture.
14. All contracted events will incur a 18% automatic Service Charge.
15. 5% Goods & Services Tax (GST) will be applied. If liquor is part of the event, a 10% Liquor Tax will also apply. All applicable taxes are subject to change based on Federal and/or Provincial tax laws.
16. Guaranteed number of guests is required 7 days prior to your event. This number may not decrease. Final billing will be based on the final guaranteed number or actual number of guests, whichever is higher.
17. Please Note: a credit card is required along with a signed contract upon booking. 100% of pre-payment of your event is required 7 days before your event, this payment is based on your guaranteed number of guests.
18. Catering Prices are guaranteed three (3) months prior to your event.
19. Terms and conditions are subject to change without notice.

Notes:
