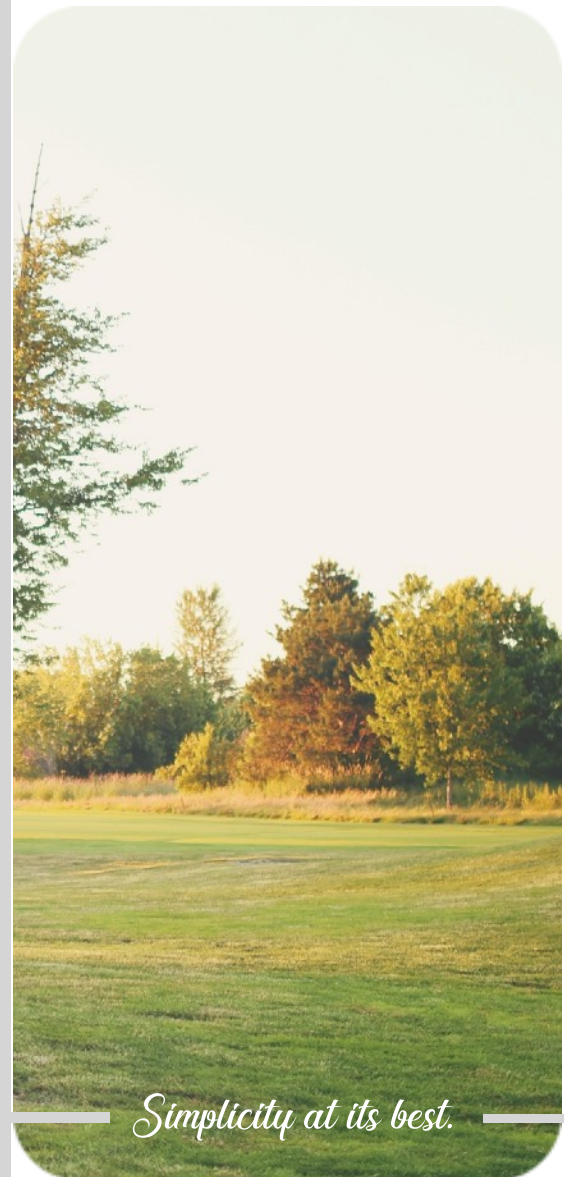




MEADOW  
GARDENS  
*passion beyond boundaries.*



— Meadow Gardens —  
*Wedding elegance redefined.*



— *Simplicity at its best.* —



# Meadow Gardens Golf Club

## *Mini Wedding Packages*

\$6000.00 All Inclusive  
(Price Includes Tax and Gratuity)  
50 Guests or Less

We understand during this time that life is not what we are used to. We have created a package for couples that may still want to move forward with wedding plans this year.

Enclosed please find our Mini Wedding Package for your review.

At Meadow Gardens we have our Ebony Room large enough to hold 50 guests with social distancing in place.

Thank you for considering Meadow Gardens Golf Club for your wedding.

Feel free to call our Event Coordinator- Kayla Bell to discuss any questions concerning your wedding.

"Proudly Committed to Outstanding Experiences "

Event Coordinator Kayla Bell  
Phone 604.465.5474 ext.205  
Email: [kayla@meadowgardens.com](mailto:kayla@meadowgardens.com)



# Wedding Ceremony Location

## Ground Level Outdoor Ceremony Site or Grand Mezzanine Overlooking the Golf Course

Custom Chair Set Up to allow for couples & families to be seated together

50 x White Ceremony Chairs

2 x White Pillars

Wedding Rehearsal with Event Coordinator

Signing table with white linen

BOSE Sound Speaker & Wireless Mic for Ceremony

(Does not include officiant but can be added for additional charges)

For an additional \$375.00, Christina Stanley (pictured below), a reputable Licensed Wedding Officiant since 2008, will provide a social distanced consultation or facetime, unlimited communication, rehearsal and personalize a ceremony just for you as well as register your marriage with Vital Statistics. Or, you are more than welcome to bring your own marriage commissioner, and/or religious officiant.

## Use of grounds for photography

Wedding Couples

The use of grounds for photography is permitted and must be accompanied by our Events Coordinator or Events Team.

The use of three Power Carts (Bride & Groom, Event Coordinator & Photographer) is permitted on our Golf Course to allow photos on our 18th Hole Bridges, as well as Rustic Barn on 18th Hole.

The Bride & Groom only are allowed to go on Golf Carts for photos.









# Receptions

## Cocktail Reception

Your guests can enjoy a glass of champagne and canape at their assigned table or on the patio overlooking the golf course as the Bride and Groom are taking photos on the grounds.

### *Includes*

Glass of Champagne (Glass of Sparkling Apple Juice as Substitute)  
Punch and Canape Station  
(Based on one glass of punch and four canapes per guest)



## Wedding Reception

The wedding reception will take place in our Ebony Room, where just over 3000 square feet is used for your guests tables to be arranged to demonstrate physical distancing. Each table will accommodate 4-6 guests.

### *Includes*

- Round guest table set for 4-6 guests
- Sweetheart table for Bride & Groom
- Gift table, Guestbook table and cake table
- Bar Facilities, Full Services & Staff
- Cutlery, Glassware, White or Black Linens
- Microphone & Podium
- BOSE Speaker to hook music into
- Six Foot Screen and Projector
- Easel for Seating Chart
- Table Numbers & Stands
- Service Staff Buffet Style Dinner and Dessert for 50 guests or less or
- Plated Three Course Meal for 50 guests or less

# Canapes for Cocktail

Reception (Included)  
(Based on 16 Dozen – 4 Pieces per Guests)  
Choose 4 Items, 4 Dozen of each

## Cold Hors D'oeuvres

- Roasted Red Pepper & Boursin Cheese Tortilla Pinwheel
- Tomato Bocconcini & Basil Stack Topped with Balsamic Reduction
- Tomato Bruschetta with Grana Padano Cheese Balsamic Reduction & Basil
- Chilled Prawn and Mango Kiwi Salsa
- Smoked Salmon & Dill Canapés

## Hot Hors D'oeuvres

- Bacon, Onion & Mushroom Feta Quiche
- Chicken, Spinach & Feta Tartlet
- Classic Spanakopita
- Curried Potato & Vegetable Pakora
- Pancetta Roasted Red Pepper & Goats Cheese Tartlet
- Pistachio Crusted Camembert Served with Wild Onion Chutney
- Three Cheese & Shrimp Mini Quesadilla
- Crispy Pork Gyoza
- Vegetarian Gyoza
- Vegetarian Spring Roll



# Dinner Buffet Package



Dinner Rolls & Butter  
Garden Salad & Assorted Dressings  
Mix your own Caesar Salad  
Smoked Tomato Potato Salad  
Beet Salad Marinated with Orange & Served with Goats Cheese



Deli Meat Platter with Sausages & Mustards  
Crudités with Creamy Dill Dressing  
Seafood Platter, Poached Prawns, Smoked Salmon  
Steamed Market Vegetables  
Roasted Garlic Mashed Herb Potatoes or Roasted Herb Potatoes  
Wild Rice Pilaf

## Choice Of 1

Wild Mushroom Ravioli in a Pesto Cream Sauce  
Grilled Vegetable Lasagna  
Chick Pea Curry  
Pesto Tortellini  
Penne Primavera  
Beef Lasagna



## Choice Of 2

Grilled Beef Skewer with Rosemary Butter  
Roast Chicken with Natural Jus  
Pork Loin with Apple Chutney & Wild Mushroom Jus  
Baked Wild Coho & Ling Cod with Lemon Dill Sauce  
Roast Chicken Stuffed with Artichokes, Olives, Sundried Tomatoes & Basil  
Roast Leg of Lamb with Rosemary Demi-Glace



## To Be Carved (Included)

Roast Beef Striploin with Horseradish, Mustard & Red Wine Sauce

## Desserts

Cheesecakes, Assorted Cakes, Squares  
Fruit Platter & Cheese Board  
Coffee & Tea

# Plated Meal Package

All Plated Dinners Include Dinner Rolls for each guest. Rice Pilaf or Mashed Potatoes & Seasonal Vegetables with Main Entrée. Coffee & Tea Included

## Salad & Starter (Choose One)

Cucumber Ring with Mixed Greens, Julienne Vegetables, Goats Cheese & Raspberry Vinaigrette

Classic Caesar Salad

Spinach, Button Mushroom & Pancetta Salad Tossed with a Balsamic Vinaigrette

Minestrone with Grana Padano Cheese

Wild Mushroom Bisque with Chive Crème Fraiche & Truffle Oil

## Entrée (Choose Three)

\*Meal Selection for all guests must be submitted to Events Coordinator two weeks prior to event. The Host is responsible for creating place cards indicating guest meal choice at each table setting.

Brie Pesto & Sundried Tomato Stuffed Chicken Breast Grainy Mustard Jus

8oz AA Prime Rib Dinner  
Creamy Mashed Potatoes, Yorkshire Pudding & Au Jus

Grilled 8oz New York Steak with Wild Mushroom Red Wine Sauce

Seared Salmon Fillet Corn Salsa & Lemon Olive Oil

Chick Pea Curry With Asparagus and Jasmine Rice (Vegan & Vegetarian)

## Dessert (Choose One)

Fresh Fruit & Berries

New York Cheesecake  
Served with Raspberry Coulis

Crème Brûlée  
Your Choice of Plain or Hazelnut

Chocolate Mousse  
Whipped Cream & Fresh Berries

## Optional Add Ons

Use of Bridal Room 10am-11pm - \$295

Wedding Cake Cutting Service (Cake not Included) \$1.50/per guest

Late Night Snack (See Page 10)

Dinner Wine, Placed on Guests Tables (See Page 11)

Bar Pricing & Bar Tokens for Guests (See Page 12)

Décor Package (Champagne Dreams Décor) (See Page 13)





# Late Night Snack Add Ons

(Served 9:00pm, 9:30pm or 10pm)

## Per Person Price

Poutine Bar, French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onion \$7

Baron of Beef Station, Buns, Mustard, Mayo & Beef Jus \$8

Striploin Station, Yorkshire Pudding, Mustard, Mayo & Beef Jus \$14

Flat Bread Pizza, Tomato & Bocconcini / 2 pieces per person \$4

Flat Bread Pizza, Pesto Chicken & Goats Cheese/ 2 pieces per person \$5

Crudités with Creamy Dill \$3

Finger Sandwich Platter / 4 pieces per person \$6

Tuscan Bread Platter \$5

(Hummus, Olive Tapenade, Spinach & Artichoke Dip, Baguettes, Pitas & Artisan Breads)

Cheese Platter with Crackers & Baguettes \$7

Deli Meat & Salami Platter with Buns & Condiments \$8

Mac & Cheese Bar \$6 add pulled pork \$8  
(Served with Bacon, Green Onions & Cheese)

Plus Applicable tax (5% GST, 10% Liquor Tax) & Gratuity (18%)





# Bottle Wine Selection

\*Dinner wine will be available from the bar, or can be placed on the table for the table to serve themselves.  
No wine service will be in place.

## White Wine (750 ml Bottles)

Red Rooster Pinot Gris, VQA, B.C.	\$ 32
Beach House Rose, South Africa	\$ 32
Beach House Sauvignon Blanc, South Africa	\$ 34
Gray Monk Pinot Blanc, BC	\$ 38
De Bortoli Traminer Riesling, Australia	\$ 36
Santa Rita Sauvignon Blanc, Chile	\$ 36
Danzante Pinot Grigio, Italy	\$ 38
Calliope By Burrowing Owl, Pinot Blanc, BC	\$ 40
Quails Gate Chasselas Pinot Blanc-Pinot Gris, BC	\$ 42
Burrowing Owl Chardonnay, BC	\$ 50
Wente Morning Fog Chardonnay, California	\$ 46

## Red Wine (750 ml Bottles)

Red Rooster Merlot, B.C.	\$ 32
Beach House Shiraz, South Africa	\$ 34
Santa Rita Cabernet Sauvignon, Chile	\$ 36
Jean Bousquet Organic Malbec, Argentina	\$ 38
Kingston Estate Shiraz, Australia	\$ 40
Calliope By Burrowing Owl Cabernet Merlot, VQA, BC	\$ 42
Gray Monk Odyssey Merlot, BC	\$ 52
Burrowing Owl Merlot, BC	\$ 54
J Lohr 7 Oaks Cabernet Sauvignon, California	\$ 49
Burrowing Owl Athene, BC	\$ 64

Plus Applicable tax (5% GST, 10% Liquor Tax) & Gratuity (18%)





# Bar Pricing

\*Option to Add Bar Tokens for Guests

Banquet Bar Token \$6.75

Full Bar Token (Includes Premium Hi-balls) \$8.50

Domestic Beer (Bottle 341ml) \$6.00  
(Budweiser, Kokanee, Coors Light, Bud Light, Canadian)

Micro Beer (Bottle 341ml) \$6.25  
(Sleemans, Okanagan 1516, Okanagan Pale Ale)

Import Beer (Bottle 341ml) \$6.75  
(Alexander Keith's, MGD, Steamworks, Corona, Stella, Heineken, Sapporo)

Ciders (Bottle 331ml) \$6.25  
(Growers Peach, Pear, Apple, Smirnoff Ice, Mikes Hard Lemonade)

Well Hi-balls 1 oz - Single \$5.95  
2 oz - Double \$8.55  
(Vodka, Rye, White Rum, Dark Rum, Gin, Scotch)

Premium Hi-balls 1 oz - Single \$8.35  
2 oz - Double \$10.25  
(Stoli Vodka, Absolut Vanilla, Russian Standard Vodka, Malibu, Crown, Jose Cuervo, Captain Morgan, Appletons, Jack Daniels, Lemon Hart, Drambuie, JB Rare, Jameson, Famous Grouse)

Extra Premium Hi-balls 1 oz - Single \$10.00  
2 oz - Double \$13.00  
(Grey Goose, Bombay, Johnny Walker Red, Hendricks)

Glass House Red Rooster White or Red Wine 6oz \$6.75 9oz \$9.50

Glass of Juice or Pop \$ 2.95

Plus Applicable tax (5% GST, 10% Liquor Tax) & Gratuity (18%). Complimentary bartender provided if consumption is \$250.00 or more.



# Champagne Dreams Décor Package

\$1350.00

Up to 50 people

Set Up & Take Down Included

## Ceremony Décor:

Sashes for chairs down aisle and back row

Specialty linen for signing table

End of aisle arrangements x 2 for ceremony on

Meadow Gardens White Pillars

(After Ceremony Move to Sweetheart Table)

Fresh rose petals for down the aisle (24 roses)

## Reception Décor:

Sweetheart table – Floor length specialty linen or swag

Guest tables of 6 people

- Table runners – Huge selection of colors, textures
- Centerpieces – fresh florals (created from brides vision)
- Tealights and holders

50 Spandex chair covers with your choice of sash or band

Floor length linen for guestbook and cake table

Backdrop behind head table

Charger plates (23 different colors)

## Additional Items Included:

Bride Bouquet and Groom Boutonniere

Seasonal florals tailored to Brides vision

\*For additional Cost Bouquets & Boutonnieres for Bridal Party can be added\*

Chrissy – Champagne Dreams Décor –  
604-832-0176

Décor Can be Booked and coordinated through Meadow Gardens Golf Club – Event Coordinator





