

Thank you for considering Maan Farms Estate Winery for your upcoming wedding. Imagine getting married away from the commotion of city life, Maan Farms is surrounded by lush green forest, berry fields, grape vines with a breathtaking panoramic view of Mt. Baker. With our rustic antique barn, two picturesque outdoor ceremony sites, and romantic farm feel, it is sure to be the ideal backdrop for your wedding.

Our wedding team are here to assist you through the entire planning process. This includes touring you through the venue, assisting you through the booking process, customizing your menu selections and providing you with suggestions for a smooth timeline of the day.

Whether you are looking for a small, intimate celebration or a grand event with 300 of your closest friends and family, we can tailor your event to be as unique as your vision. We appreciate your interest in Maan Farms and look forward to meeting with you soon.



Ceremony

Choice of 3 beautiful locations for your ceremony.

Walk down the isle between 2 ponds with panoramic views of Mt. Baker or enjoy the intimate setting of getting married inside the McKenzie Barn. The Gazebo and courtyard offer 2 set up options, get married under the old walnut tree or in the beaufitul gazebo.

- 1. Mt. Baker View
- 2. Gazebo & Courtyard
- 3. McKenzie Barn

INDOOR & OUTDOOR

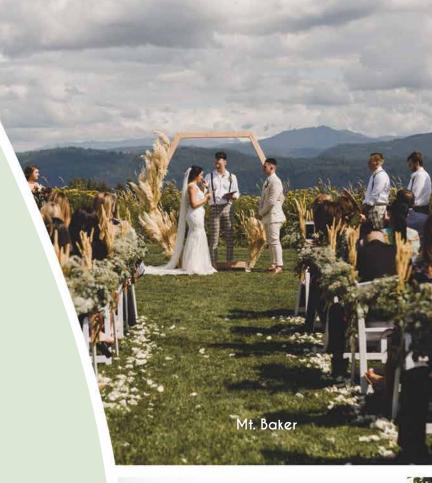
Spring, summer, and fall are beautiful here in the Fraser Valley, and if it rains, the ceremony location can be moved to accommodate the weather.

INCLUDED

- Wedding Rehersal
- Set up and take down of beautiful white folding chairs
- Choice of 3 ceremony sites
- 3 Hour Ceremony time
- Signing table & chair
- Power supply
- Use of grounds for photos
 - *Does not include officiant

OPTIONAL

- · Rectangle Arbour \$60 or Hexagon Arbour \$100
- · Wagon Ride to and from ceremony site \$450
- · Microphone & Speaker for ceremony \$350













THE BARN

Our beautiful, antique barn features exposed wood beams, and landscaped grounds overlooking the farm.

With a white rustic interior, twinkle lights, Edison bulbs, and space for 150+ guests this is the perfect reception location. The covered patio is great for dancing, cocktail hour and late night snacks.

TENT

If you have a large guest count, you can hold your reception outdoors under a tent.

We have plenty of space for tent set up.

INCLUDED

- Rustic Antique Barn
- · Globe lights, edison bulbs & fairy lights in rafters
- Beautiful Wood Harvest Guest Tables
- Beautiful White Chairs
- · Set up and take down of furniture
- Food Tasting
- Cocktail Hour *see menu for details
- Buffet Dinner *see menu for details
- · Service fee on included caterina
- Cutlery, water glasses and plates
- Service Staff
- · Barrel Bar
- Covered Patio Dance Floor



- Bar Package *see bar page for details
- · Late Night Snacks *see menu for details



Catering

Our food caps off your perfect day. We have crafted our menu options to provide something for everyone. Looking for something a little different? We are happy to customize based on your preferences.

INCLUDED

- 1. A FOOD TASTING
- 2. To help you select the perfect menu
- 3. DINNER BUFFET
 - A delicious meal from Mama Maan's kitchen includes 3 salads, 2 sides and 3 entrees along with buns, pickles, indian chips and chutney

4. COFFEE & TEA STATION

· Fresh brewed coffee, hot water a selection of teas

5. SERVERS

· Our service staff will keep the buffet full and will clear

6. GRATUITY

 Gratuity has been incorporated on included catering, no additional on the package.

7. VENDOR MEALS

· Included is a meal for up to 3 vendors at no additional charge

OPTIONAL

- · Premium Menu
- Additional Hors D'oeuvres
- · Late Night Snacks
- · Dessert Table
- · Cake Cutting



Cocktail Hour

A recommended serving is 3-5 pieces per guest for a pre-dinner Cocktail Hour.

HOT HORS D'OEUVRES

Tandoori Chicken Skewers Savoury Indian spiced chicken skewers	\$36
Teriyaki Meatballs	\$36
Party-sized Veggie Samosas With tamarind chutney	\$24
Chicken Parmesan Sliders Fresh baguette with marinera sauce, crispy chicken and topped with melted parmasean cheese.	\$60
Wild Mushroom & Goat Cheese Mini Quiche	\$30

^{*}Price per dozen

COLD CANAPES

Crostini Toasted baguette with soft goat cheese & Maan Farms preserves	\$30
Caprese Bites Tomato, basil, and bocconcini on a toothpick with balsamic drizzle	\$28

Shrimp Cocktail

Delicious fresh shrimp with zesty cocktail sauce Market Price



PLATTERS

May be offered for Cocktail Hour, Late Night Snack or as additions to the buffet

Veggie Platter Fresh cut veggies with buttermilk ranch dip\$4.00/personFruit Platter Fresh seasonal fruit with Maan Farms berries\$4.00/personVeggie Pakoras Fried veggies in Indian spiced batter with tamarind chutney\$3.50/personCharcuterie Platter: Assorted deli meats, olives, pickles, cheeses, crackers\$10.00/person(Minimum order of 75)

Minimum order of 50 or 4 dozen per selection. Will be placed on a service station. Selections can be passed by services staff, additional charges apply. Prices are subject to change without notice 5% GST and 18% service fee apply.

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"The Wedding of my Dreams"

"Maan Farms makes such a beautiful place for a wedding. The venue is beautiful and had plenty of room for my wedding of 100+. The staff was wonderful with setting everything up, and the food was an 11/10... Seriously people are still talking about how good the food was at the wedding fully provided by Maan Farms. It was the wedding of my dreams and I am so happy I found this farm! Would definitely recommend if you're looking for wedding venues."

~ Amanda Selzer, former Maan Farms Bride









STANDARD BUFFET DINNER

THREE SALADS

Traditional Caesar Salad – Focaccia croutons, parmigiano reggiano & Caesar dressing

Summer Salad - Mixed greens, seasonal fruit & cucumber with a raspberry vinegrette dressing Vegan, Gluten Aware

Pasta Salad - Cherry tomatoes, bocconcini, olives, & red onion & fresh pesto Vegetarian, Contains nuts

Greek Salad - Olives, tomatoes, cucumbers, bell peppers, red onion, feta cheese with Greek dressing

Vegeterian, Gluten Aware



Summer Roast Vegetables

Fresh local carrots, zucchini, cauliflower, peas, and corn (seasonally available) Vegan, Gluten Aware, Dairy Free

Autumn Roast Vegetables

An seasonal assortment of vegetables such as beets, carrots, rutabagas, and onions Vegan, Gluten Aware, Dairy Free

Wild Rice Meddley

Mixed Rices with Sauted onions and herbs Vegan, Gluten Aware, Dairy Free

Oven Roasted Potatoes

Potatoes roasted with herbs, garlic, and olive oil Vegan, Gluten Aware, Dairy Free

Classic Mashed Potatoes

Creamy and smooth classic mashed potatoes Vegeterian, Gluten Aware, Contains Dairy

Corn on the Cob

Maan Farms corn of the cob with butter (seasonal)

Vegeterian - can be made Vegan

THREE ENTRÉES One from each category



Bruschetta Chicken

Basil, cherry tomatoes, onions, garlic, olive oil, & balsamic reduction

Butter Chicken & Rice Pilaf

Boneless chicken cooked in a mouth-watering sauce of garlic, onions, ginger, tomatoes, cream & heavenly spices

Gluten Aware, Contains Dairy

Honey Garlic Chicken

Sweet and savory tender baked chicken with our own Maan Farms honey.

Dairy Free

VEGETARIAN

Seven Cheese Tortellini

Basil, creamy tomato rosé sauce with sautéed vegetables, topped with parmesan

4 Cheese Mac n' Cheese

Creamy home-style mac n' cheese made with a 4 cheese sauce and baked with garlic bread crumbs

Chickpea Curry & Rice Pilaf

Chickpeas simmered in perfectly spiced Indian curry served with basmati rice pilaf Vegan, Gluten Aware, Dairy Free

Mediterranean Pasta

Farfalle pasta with zuccini, cherry and sundried tomatoes, antichoke hearts finished with cold pressed olive oil.

Vegan

MEAT

Herb Crushed Roast Baron of Beef

Tender beef coated with herbs. Served with beef gravy

Gluten Aware, Dairy Free

Brown Sugar Glazed Ham

Succulent smokey ham with a spiced brown sugar glaze
Gluten Aware, Dairy Free

Stuffed Pork Loin

Filled with apples, porcini mushrooms, garlic onions, herbs and spinach this dish is as tasty as it is beautiful Dairy Free



OPTIONAL

- Carving station \$300
- Platters (see cocktail menu)
- · Dessert (see dessert menu)

INCLUDED

- Assorted rolls with butter
- · Chutney with homemade chips
- Platter of assorted pickles
- Fresh brewed coffee and teas

PREMIUM DINNER

FOUR SALADS

Traditional Caesar Salad

Focaccia crouton, parmigiano reggiano & caesar dressina

Toasted Walnut Potato Salad

Maan Farms potatoes tossed with toasted walnuts, chopped dill pickles, red onion, and a dijon vinaigrette.

Pesto Pasta Salad

Cherry tomatoes, bocconcini, olives, and red onion, tossed with perfectly cooked pasta and fresh pesto. Contains Dairy Contains Nuts

Greek Salad

Olives, tomatoes, cucumbers, bell peppers, red onion, feta cheese with Greek dressing Contains Dairy

Berry Goat Cheese Salad

Mixed greens topped with Maan Farms seasonal berries, crumble goat cheese, toasted pecans, and finished with balsamic vinaigrette Contains Dairy, Contains nuts

Quinoa Salad

Assorted farm vegetables, quinoa & lemon dijon vinaigrette Vegan









THREE ACCOMPANIMENTS

Summer Roast Veaetables

Autumn Roast Vegetables

An assortment of beets, carrots, rutabagas,

Wild Rice Meddley

Vegan, Gluten Aware, Dairy Free

Oven Roasted Potatoes Herbs, and olive oil or Maan Farms corn of

Gluten Aware

Classic Mashed Potatoes

mixed with butter Contains Dairy, Gluten Aware

Scalloped Potatoes

Thinly sliced potatoes, layered with cream and garlic, baked with 2 cheeses until golden and bubbling Vegetarian

Pakoras

and mouth watering Indian spices served with tamarind chutney Vegan, Gluten Aware

FOUR ENTRÉES One from each category

POULTRY

Bruschetta Chicken

Basil, cherry tomatoes, onions, garlic, olive oil, parmesan cheese & balsamic reduction

Butter Chicken & Rice Pilaf

Chicken cooked in a sauce of tomatoes, cream & spices Gluten Aware, Contains Dairy

Honey Garlic Chicken

Sweet & savory baked chicken with our own Maan Farms honey Dairy Free

Mushroom Chicken

Baked with herbs, spices, sautéed mushrooms & onions, with a white sauce made from Maan Farms white wine

MFAT

Herb Crusted Baron of Beef Tender beef coated with herbs. Served with beef gravy Gluten Aware

Curried Meatballs

Tender hand-rolled beef meatballs with classic Indian curry

Brown Sugar Glazed Ham

Succulent smokey ham with a spiced brown sugar glaze Gluten Aware, Dairy Free

Honey Dijon Pork Medallions

Delicious pork tenderloin marinated and baked with honey dijon glaze

SEAFOOD

Lemon Dill Salmon

Salmon baked with dill and lemon Gluten Aware, Dairy Free

Shrimp Alfredo

Large savory shrimp served with creamy alfredo, fresh herbs, and penne pasta

Maple Balsamic Salmon

Fresh salmon marinated with real maple syrup, and balsamic vinegar Gluten Aware, Dairy Free

VEGETARIAN

Seven Cheese Tortellini Basil, creamy tomato rosé sauce with sautéed vegetables, topped with parmesan Mac n' Cheese Creamy home-style mac n' cheese made with a 4 cheese sauce

Chickpea Curry & Rice Chickpeas simmered in perfectly spiced Indian curry served with basmati rice pilaf Hearty Vegetable Lasagna Mushrooms, peppers, zucchini, onions, & garlic, with layers of cheese

OPTIONAL

- Carving station \$300
- Platters (see cocktail menu)
- Dessert (see dessert menu)

INCLUDED

- · Assorted rolls with butter
- Chutney with homemade chips
- Platter of assorted pickles
- Fresh brewed coffee and teas





Dessert is a kept completely flexible, couples are welcome to bring in a wedding cake, cupcake tower or candy table for dessert. Want us to take care of everything? Maan Farms is happy to provide you with a delicous dessert options.

Pie with Ice Cream

Various flavours including, Strawberry Rhubarb, Blueberry, Raspberry, Pumpkin, Apple and more, baked fresh served with vanilla ice cream or whip cream \$30/pie

Berry Cake Station

Dishes, white cake, berries, sauce and whip cream set up for your guest to serve themselves \$5.50/person

Fruit Platter

Display of fresh seasonal fruit with Maan Farms berries \$3.00/person

Cupcakes

White cake with Strawberry Buttercream Frosting or Chocolate Cake with Chocolate Frosting \$4.00 each

*Minimum order of 50 or 4 dozen per selection



DESSERT TABLE

If you want an impressive display of decedant desserts we are happy to prepare a dessert table for you.

*Minimum order of 50 or 4 dozen per selection. All prices are subject to 5% GST and 18% service fee. Prices and availability are subject to change without notice.

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OPTIONAL Late Might SNACKS

Have a craving for something off the menu? Let us know, we would be happy to try and make your snack dreams a reality!

Nacho Bar

Nachos for 50 Includes:

- · Cheese
- · Seasoned Beef
- Tomatoes
- · Jalapenos & olives
- · Guacamole \$1/person
- Sour cream, salsa & Maan Farms Hot Sauce
- Extra \$8/person

\$400

Hot Dog Station

Includes:

- · 1 hot dog roller machine
- 50 Hot dogs
- 50 buns
- · Ketchup, mustard and Maan Farms relish
- · Additional hotdogs \$5.00 each

\$275







Taco Bar

Includes:

- 50 servings of 2 small soft tortilla shells
- · Seasoned Beef
- · Shredded Cheese
- Lettuce, tomatoes, jalapenos, sour cream & Maan Farms Hot Sauce
- Guacamole \$1/person
- Extra \$9/person

\$600

Platters

Platters, listed on the cocktail menu page may also be booked as late night snacks.

Mini Donut Station

Includes:

- Machine rental
- · 1 case of mini donuts (42 servings of 10)
- · Cinnamon sugar, and donut bags
- · Service for up to 1 hour
- · Additional donuts \$9 per bag (10)

\$400

French Fries & Ketchup

\$4.00/person

Add chicken strips \$2.5/each

Minimum order of 50 or 4 dozen. *All prices are subject to 5% GST and 18% service fee. Prices and availability are subject to change without notice.

OPTIONAL Bar Services

INCLUDES:

- Up to 7 hours of bar service
- Standard bar kit: wine/beer openers, knives, chopping board, cocktail shaker, bar rags, napkins, pouring spouts, jigger
- Self serve drink bin
- A wine glass per guest
- Wine glasses set up on table if requested
- I highball glass for each guest
- Clear recyclable glasses
- Clear recyclable shot glasses
- Unlimited ice
- Bar set up and take down
- Cooler for drink storage behind the bar

PRICING

Up to 75 Guests \$620

Up to 125 Guests \$945

Up to 175 Guests \$1095

Please note: alcohol, mixers, soda, juice, and garnishes are not included. If you have a signature cocktail you would like to serve at your wedding then provide us with the recipe and supplies and our bartender(s) will learn to make it for you.

All tips made go to the bartender.







OPTIONAL

- · Additional glassware \$1.00 each
- · Additional bar tenders \$50/h (4hr minimum)

OUTSIDE ALCOHOL

Besides the minimum wine purchase, you can bring in outside alcohol. All other alcohol not purchased from us must be bought from a Licensed Liquor store or another private manufacturer, such as a winery, brewery, and/or distillery. You have full control over the bar - open bar, toonie bar, or cash bar*

*If you are doing a cash bar, please bring a cash box with float.



AWARD-WINNING WINES

At Maan Farms we want to celebrate and share the importance of agriculture. Maan Farms Estate Winery was established in 2013 and has gone on to win more that 50 awards locally and internationally. You can now find Maan Farms wines in more than 300 stores. We are proud to serve award winning wine made from our own berries and grapes.

MINIMUM WINE PURCHASE

50 people ----- \$200+

75 people ----- \$300+

100 people ----- \$400+

125 people ----- \$500+

150 People ----- \$600+

Our Selection

Dry Fruit Dessert Wine

Strawberry Raspberry

Strawberry Rhubarb Blueberry

Raspberry

Blueberry

Blackberry

Jovin - Oaked Blueberry

Blackberry

Strawberry

White

Sieggerrebe

Maan Farms Beltzer

An original take on seltzer. Raspberry or Blueberry

INCLUDED

Wine Tasting - At the food tasting we will provide you with a wine tasting to help you select your favourite wines.

*Please note: wine selection may vary depending on availability. Wine minimum can be made of a mix of Beltzer & Wine.













The options are endless and we love to see the different decor tastes of each wedding held at Maan Farms. If you aren't sure where to start check out @maanfarmswedding on Instagram for inspiration.

You may begin your reception decor at 10 am on the day of your wedding, if you need more time you may add an hour or two to your booking or add on the Flex Package which includes day ahead set up. Ceremony set up will be available 90 minutes prior to your ceremony time, unless other arrangements have been made.









Tips and answers to common questions

Candles: Real candles are permitted as long as they are enclosed in a glass container. The container must come at least two inches higher than the top of the flame.

Confetti: Confetti is not permitted as it is difficult to clean up and poses a health hazard to our animals.

Nails and Screws: Nails, screws and other fixtures may not be attached to the barn roof or walls. We have a number of existing hooks and anchor points that decor may be attached to.

Linens: Beautiful wood harvest tables are included in your wedding package and do not require linens. We provide black table cloths on the buffet table and coffee and tea station.

Dishes: White dinner plates, silver utensils and a "mason jar" style water glass are included. Water glasses will be set on the tables with a jug of ice water. Plates and utensils will be set at the start of the buffet table.

Farm Visit: If you need to visit the farm again after your wedding tour, or if you have a wedding planner or decorator who would like to come by you are welcome to schedule a time during business hours.

Floor Plans: We have suggested floor plans available or you can create your own.



Photography

The Farm has endless opportunities to capture the perfect photos. Rustic buildings, lush fields, beautiful ponds, antique tractors, old growth forests and more. You can access all public areas of the farm to capture beautiful photos.

ENGAGEMENT PHOTOS

Visit the farm with your photographer prior to your wedding to capture some beautiful engagement photos.

PHOTOGRAPHERS

If you don't already have a photographer, we can suggest photographers who have worked here in the past.











Elegant & Fun

BARNYARD ADVENTURELAND

In addition to the wedding areas, you and your guests have access to the Barnyard Adventureland. In the afternoon guests may want to visit the animals, stroll through the vineyard, or event take a ride on the zipline! The Barnyard also has a jumping pillow, playgrounds and other fun activities.

The Barnyard Adventureland area is open to the public during the day, so you may see a few families playing at the farm.













BEFORE THE WEDDING

- · One-on-one communicationi with the Maan Farms Wedding Team
- · Maan Farms Wedding Coordinator will be onsite the day of your wedding
- · Access to your wedding portal to make your wedding selections and customization

Menu selection

FAO's

Floor Plans

Itinerary

· Tips & Tricks

- · Optional Add-ons
- · Complimentary Food and Wine Tasting a fun and delicous night at the farm to help you choose your menu
- · 60 minute self-guided rehersal during the week before the wedding
- Engagement Photo Access, visit the farm with your photographer before the wedding for engagement photos

CEREMONY

- · Beautiful white folding chairs set up for you 90 minutes prior to ceremony
- · Access to power at all three ceremony sites
- · Choice of two beautiful outdoor and one indoor ceremony location
 - · Mt. Baker view site with 2 beautifl ponds and half acre of lush grass.
 - · McKenzie Barn, a vintage barn with Edison bulbs and warm wood panelling
 - · The Courtyard, a majestic lawn with a gazebo & brick path

RECEPTION VENUE

- · Rustic Antique Barn
- · Globe lights, Edison bulbs, and beautiful fairy lights in barn rafters
- · Barrel style podium
- · Beautiful white folding chairs
- · Elegant Wood Harvest Tables in the Barn
- · Set up and take down of Maan Farms furniture
- · Covered patio makes the perfect dance floor!
- · Rustic Wooden Bar atop two wine barrels
- · Sink, fridge and freezer access for your drinks
- · Ability to bring in outside alcohol

CATERING

- · Standard Buffet Dinner is included in the package price gratuity already included
- · Optional cocktail hour and late night snacks are available
- · Food and Wine tastings to help you select your wedding menu
- · Plates, cutlery, water glasses
- · Servers to clear dishes and refill water
- · Set up and take down of buffet tables set with black table cloths

THE FARM

- · Men's & women's washrooms near the barn (5 stalls each)
- · Designated parking lot
- · Picturesque farm grounds for photography
- · Access to the activities in the Barnyard Adventureland for you and your guests

Package Pricing

SPRING & FALL

April | May | Nov

FRIDAYS, SATURDAY & LONG WEEKEND

10am - Midnight

50 people -----**\$10,890**

75 people ----- \$13,455

100 people ----- \$15,435

125 people ----- \$17,325

150 People ----- \$18,450

Plus 5% GST

SUNDAYS

10am - Midnight

50 people ----**\$9,890**

75 people ----- **\$12,455**

100 people ----- \$14,435

125 people ----- \$16,325

150 People ----- \$17,450

Plus 5% GST

SUMMER

June | July | August | September

FRIDAYS, SATURDAY & LONG WEEKEND

10am - Midnight

75 people ----- \$14,950

100 people ----- \$17,150

125 people ----- \$19,250

150 People ----- \$20,500

Plus 5% GST

SUNDAYS

10am - Midnight

50 people -----**\$10,890**

75 people ----- \$13,455

100 people ----- \$15,435

125 people ----- \$17,325

150 People ----- \$18,450

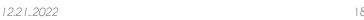
Plus 5% GST

OPTIONAL

- Additional Guests ----- \$100
- Late dismissal ----- \$300
- Flex package* ----- \$1600
 *Only available for Friday weddings in July & August. Availability may vary.

*Prices are subject to change without notice.

Events held on a Statutory holidays are subject to a \$5 per guest service charge.







Gustomize Your Day





FAVOURS

Homemade jams	- \$4.50 each
Homemade hot sauce	- \$6.50 each
Personal labels	\$1.50 each

FURTINURE

Folding tables\$25 each
Extra Harvest Tables\$50 each
Extra Chairs\$6 each
Rectangle Arbour\$100
Hexagon Arbour \$150
Wine barrels in the Barn \$25 each
Wine barrels at the ceremony site \$40 each

SERVICES

Plate & Cutlery Set Up on tables \$3/person		
Cake Cutting Service\$3/person		
Includes small dessert plate & utensils		
Tractor Pulled Wagon Shuttle \$450		
Shuttle guests from parking to ceremony		
field and ceremony field to barn.		

EXTRA TIME

	\$300/hour
More time for	rehearsal or set up \$175/hour

*Prices are subject to change without notice















Special















Thank You

Thank you so much for your interest in holding your wedding at Maan Farms Estate Winery and congratulations on your engagement!

If you have any questions or if you are ready to come in for a tour, then please get in touch with us.

Tel: 604 864 5723 info@maanfarms.com

