

Pitt Meadows Golf Club

CATERING

2024



Get Married

Pitt Meadows Golf Club offers two beautiful locations for you to take your vows and start the rest of your journey together. All ceremonies held on site receive a complimentary wedding rehearsal and day-of wedding coordination with our dedicated Event Director, ceremony set up, signing table, white ceremony chairs, decorative archway and use of our grounds for photography (with restrictions).

Photo by Candice Keenan



GARDEN CEREMONY

Let our beautifully landscaped gardens and the breathtaking coastal mountains frame your special moment. This private and intimate setting can accommodate up to 140 of your guests.

BALLROOM CEREMONY

Our vibrant and modern ballroom can accommodate up to 140 of your guests

Ceremony Fee \$500 (Based on holding the reception at the Club)



Photo by Pixel Productions



Photo by MeganAshleyCreative

*Please note that discounts to these prices may be available in off-season months. Please inquire for further details. Not applicable with other promotions offered with reduced discounts. All prices above are subject to applicable taxes and gratuity.

Celebrate

Floor to ceiling windows overlooking scenic views of our golf course are sure to impress your guests as they help you celebrate. We can accommodate plated, buffet and cocktail style receptions with various bar options available to your guests. You will enjoy the creativity and culinary expertise of our Chef as he delivers a meal to remember for your unforgettable day.

Reception services offered include: venue set up and service staff, day of coordinator, use of our microphone, podium and speaker system as well as complimentary white linen.



BALLROOM RENTAL

Maximum Seating 140, With Some Exceptions

Saturday & Statutory Holidays \$1,500

Weekdays Including Friday & Sunday \$750 to \$1,000

*Food & Beverage Minimum Spend Required

18% Gratuity

ADDITIONAL SERVICES

Bridal Room \$175



Photo by MeganAshleyCreative

Beverages

We offer a range of bar options from a host bar or drink tickets, to a cash bar. Our banquet bar is fully equipped with premium liquors, various liqueurs for specialty cocktails and a wide range of craft beers available for you and your guests. Prices for house liquor, wine and beer are listed below. Please contact our Event Director for a full list of pricing for premium and other beverages.

NON-ALCOHOLIC BEVERAGES

Pop \$4

Juice \$4

Bottle Sparkling Juice \$16

PUNCHES

Non-Alcoholic \$8

Alcoholic \$10

Sangria \$10

ALCOHOLIC BEVERAGES

Domestic Draught Beer \$7-8

Domestic Bottled Beer \$7-8

Mixed Drinks \$8-9

House Red or White (6 oz glass) \$9

Bottles 750ml

WHITE WINE

Red Rooster Pinot Gris, BC \$38

Frind Big White, BC \$38

Gray Monk Pinot Gris, BC \$44

Tinhorn Creek Chardonnay, BC \$44

RED WINE

Red Rooster Merlot, BC \$38

Frind Big Red, BC \$44

Tinhorn Creek Cab Franc, BC \$49

Frind Premier, BC \$75

ROSE

Sandhill Rose \$44

SPARKLING

Frind Brut, BC \$46



*Signature drinks available on request
All prices are plus tax & gratuity

Hors d'oeuvre Menu

Minimum five dozen per selection

COLD CANAPÉS \$38 PER DOZEN

Ahi Tuna Tataki, Sesame Wonton Crisp - Avocado Wasabi Crème Fraiche
Smoked Salmon Crostini - Dill Cream Cheese, Pickled Red Onion & Capers
Brie Cheese on Toasted Brioche - Fig Jam, Crispy Prosciutto

VEGETARIAN \$38 PER DOZEN

Portobello Mushroom Tart - Fresh Basil, Parmesan
Vegetarian Spring Rolls - Sweet Chili Dip
Chicken or Vegetarian Samosas - Tamarind Chutney
Caprese Skewers - Bocconcini, Grape Tomato, Fresh Basil with Balsamic Glaze



HOT PICKS \$40 PER DOZEN

Garlic Ginger Beef Satays - Scallions & Sesame
Bacon Wrapped Scallops - Black Pepper & Maple Glaze
Prawn & Chorizo Skewer - Chipotle Garlic Aioli
Thai Chicken Satay - Spicy Peanut Sauce
Lamb Meatballs - Romesco Sauce

Chef Attended Carving Stations

Chef's fee of \$150 applicable for manned stations ~ Minimum 50 people

BUFFET ENHANCEMENTS

Herb Crusted Beef Sirloin \$24 per Person

Served With a Selection of Mustard, Horseradish, Peppercorn Gravy & Soft Rolls

Whole Roasted Turkey \$18 per Person

Slow Roasted and Herb Marinated, Cranberry Sauce & Turkey Gravy

Ancho Rubbed Pork Loin \$17 per Person

Served With, Fire Roasted Tomato Salsa, Chimichurri & Soft Rolls

Create Your Own Reception

BUILD YOUR OWN SANDWICH \$17 PER PERSON

Sliced European Cold Cuts Including Black Forest Ham, Roast Beef, Smoked Chicken, Salami with a Variety of Buns & Assorted Condiments
Vegetarian Options Available Upon Request

DIP DUO \$12 PER PERSON

Garlic Hummus, Roasted Pepper & Goat Cheese Dip
Served With Pita Chips & Crostinis

SELECTION OF CANADIAN & IMPORTED CHEESE WITH CRACKERS \$20 PER PERSON

GARDEN VEGETABLE CRUDITÉS, WITH A DUO OF DIPS \$7 PER PERSON

SELECTION OF HOUSE MADE FLATBREAD PIZZAS \$14 PER PERSON

CHEF'S SELECTED ASSORTED DESSERT SQUARES \$9 PER PERSON

SLICED FRESH FRUIT & BERRIES \$12 PER PERSON

A Mixture of Melon, Berries & Fresh Fruits

ANTIPASTO PLATTER \$14 PER PERSON

Grilled Vegetables, Marinated Artichokes, Bocconcini Cheese, Olives, Pickles & Hummus

CHARCUTERIE PLATTER \$20 PER PERSON

Local Meats & Cheeses with a Selection of Mustard, Olives, Local Preserves, Mixed Nuts, Dried Fruits, Fresh Baked Baguettes & Focaccia

BC SALMON DISPLAY \$29 PER PERSON

House Smoked, Glazed Salmon, Cured Smoked Salmon, Maple Candied Salmon, Capers, Pickled Onions, Remoulade & Served With a Basket of Crostinis

CHEF'S DELICATESSEN \$18 PER PERSON

Assortment of Sandwiches & Wraps Including Smoked Chicken, Roast Beef & Black Forest Ham on Selected Artisan Breads
Vegetarian Options Available Upon Request



Late Night Stations

MAC & CHEESE BAR \$12 PER PERSON

Served With Tomatoes, Bacon, Crispy Onions, Peppers & Green Onions

*Add Pulled Pork for an Additional \$4 per Person

SLIDER BAR \$12 PER PERSON

Served With Cheese, Pickle, Secret Sauce, Ketchup & Mustard

Your Choice of Beef, Pulled Pork

TACO BAR \$12 PER PERSON

Flour Tortillas, Pico de Gallo, Fire Roasted Tomato Salsa, Onion, Cilantro, Shredded Cabbage,

Chipotle Creme, Cheese & Guacamole

Your Choice of Ancho grilled steak, BBQ pulled Chicken or Garlic Shrimp

POUTINE BAR \$10 PER PERSON

Cheese Curds, Gravy, Bacon Bits, Green Onions & Condiments

CHICKEN WING STATION \$12 PER PERSON

Choice of Two Sauces: Hot, Honey Garlic, Teriyaki & BBQ



Reception Dinner

Event Presented in Stations - \$65 per Person + \$150 Chef Fee

PRACTICE GREENS - INDIVIDUAL SALAD SELECTIONS (CHOOSE TWO)

Baby Tomato & Bocconcini

Balsamic Reduction & Fresh Herbs

Grilled Chicken Cobb

Bacon, Egg, Blue Cheese Crumble, Tomato & Green Goddess Dressing

Beet Salad

White Balsamic, Spicy Greens, Goat Cheese, Toasted Pumpkin Seeds

"OFF THE TEE" CHARCUTERIE

Selection of Local Meats & Cheeses, Olives, Pickles, Preserves & Crusty Bread

HOME ON THE DRIVING RANGE (CHOOSE ONE)

Cheddar & Bacon Stuffed Beef Sliders With Roasted Garlic Aioli

Pulled Chipotle Chicken Sliders With Pickled Onions & Cilantro

"SAND" WICH TRAP (CHOOSE ONE)

Italian Muffaletta

Prosciutto, Spicy Salami, Ham, Sicilian Olives Spread & Provolone Cheese on a Mini Baguette

Roast Beef & Cheddar Sliders

Shaved Roast Beef, Balsamic Mushrooms, Dijon & Horseradish Aioli on a Brioche Slider Bun

Smoked Chicken Club Wraps

Bacon, Lettuce, Tomato, Avocado & Grainy Dijon Aioli

HOLE IN ONE "TACO" (CHOOSE ONE)

BBQ Flank Steak Taco - Avocado, Pickled Onion & Cilantro, Soft Shell

Ancho Grilled Chicken Taco - Avocado, Pickled Onion & Cilantro, Tortilla

Chipotle Lime Prawn Taco - Avocado, Pickled Onion & Cilantro



DESSERT (CHOOSE ONE)

Fresh Fruit Cups - Melons, Pineapple, Fresh Berries & Mint

Mini Cheesecake Bites - Strawberry Coulis

Mini Ice Cream Sandwiches

Crème Brûlée

Plated Dinner

SPRING & SUMMER SEASONAL MENU

Plated dinners are served with fresh baked bread rolls & herbed butter, freshly brewed coffee & tea.

STARTERS (CHOOSE ONE)

- Wild Mushroom Soup - Chives & Crème Fraiche
- Arugula & Beet Salad - Sherry Vinaigrette, Goats Cheese & Toasted Seeds
- Caesar Salad - Crisp Romaine Lettuce, Herbed Crostini, Shaved Parmesan & Fried Capers
- Baby Spinach Salad - Strawberries, Feta Cheese, Toasted Nuts with Fig Balsamic Dressing
- BC Smoked Salmon - Pickled Onions, Sesame, Baby Greens with Dill Vinaigrette

ENTRÉES (CHOOSE ONE)

- Served with seasonal vegetables & a choice of herb & garlic roasted potato, buttermilk whipped potato or rice pilaf
- Roasted Chicken Breast - Whole Grain Mustard & Tarragon \$60
 - Grilled Wild BC Salmon - Lemon Herb Vinaigrette \$64
 - Herb Crusted Beef Striploin - Natural Beef Jus \$65
 - Grilled NY Steak (8oz.) - Bourbon Peppercorn Demi \$78
 - Pan Seared Local Ling Cod, Romesco Sauce, Salsa Verde & Toasted Almond \$64

DESSERTS (CHOOSE ONE)

- Strawberries With Whipped Cream
- NY Cheesecake - Macerated
- Chocolate Blackout Cake
- Vanilla Crème Brulee



Plated Dinner

FALL & WINTER SEASONAL MENU

Plated dinners are served with fresh baked bread rolls & herbed butter, freshly brewed coffee & tea.

STARTERS (CHOOSE ONE)

- Roasted Butternut Squash Soup - Toasted Pumpkin Seeds
- Waldorf Salad - Crisp Lettuce, Celery, Grapes, Walnuts
- Caesar Salad - Crisp Romaine Lettuce, Herbed Focaccia Crostini & Shaved Parmesan
- Baby Kale Salad - Citrus Segments, Quinoa, Toasted Almonds, Cranraisins & Lemon Dressing
- Barley Risotto - Brussels Sprouts, Romesco Sauce, Parmesan & Herbs

ENTRÉES (CHOOSE ONE)

- Served with seasonal vegetables & a choice of herb & garlic roasted potato, buttermilk whipped potato or rice pilaf
- Roasted Turkey - Roasted Breast, Confit Leg, Stuffing, Cranberry & Gravy \$60
 - Pan Seared Black Cod – Miso Glaze \$64
 - Grilled Local Salmon - Butternut Squash Puree & Citrus Butter \$64
 - Braised Beef Short Rib - Natural Beef Jus \$64 Slow Roast Lamb Sirloin – Sauce Provencale \$65
 - Grilled 8 oz. NY Steak - Bourbon Peppercorn Jus \$79



DESSERTS (CHOOSE ONE)

- Chocolate Lava Cake - Raspberry Coulis
- Vanilla Crème Brulee
- Pumpkin Spiced Cheesecake with Salted Caramel Sauce, Spiced Pecans

Premium Buffet Dinner

*Seasonal Menu Subject to Change, Custom Menus Available on Request

\$74 per person ++

Buffet dinners include fresh baked dinner rolls with butter

Spiced Butternut Squash Bisque

Multigrain Crostini

Roasted Beet Salad

Chevre Cheese, Fresh Dill, Baby Kale, Hemp Hearts, Quinoa, Craisins & Toasted Pumpkin Seeds

Seasonal Mixed Tender Greens

Pesto Focaccia Crisps with Balsamic Herb Vinaigrette

Orzo Greek Salad

Bell Peppers, Cucumber, Red Onion, Tomato, Feta, Olives with Crispy Chickpeas

Slow Roast Herb Crusted Beef Striploin

Caramelized Cippolini Onions with Bourbon Peppercorn Demi

Spinach & Ricotta Stuffed Cannelloni

Tomato Fondue, Creamy Béchamel & Parmesan Cheese

Roasted Chicken

Wild Mushrooms Hunter Sauce

Grilled Wild Salmon

Citrus Butter, Fresh Dill & Popped Capers

Ancient Grain & Wild Rice Pilaf

Steamed Broccolini

Brown Butter & Toasted Almonds

Selection of Desserts

Mini Cheesecake Bites, Cannoli, Chocolate Mousse, Crème Brulee, Fruit Tarts



Buffet Dinner

SPRING & SUMMER SEASONAL MENU

\$62 per person ++

Buffet dinners include fresh baked dinner rolls with butter

Salads (choose four)

Mixed Greens With House Dressings
Classic Caesar With Herb Croutons & Parmesan
Pesto Penne Pasta Salad - Roast Peppers, Sundried Tomato & Olives
Tomato Salad - Fresh Basil, Red Onion, Bocconcini, Cucumber with Balsamic Drizzle
Ancient Grain Salad - Barley, Quinoa, Farro, Roasted Squash & Peppers with Green Goddess Dressing
Greek Salad - Tomato, Cucumber, Bell Peppers, Kalamata Olives & Feta

Meats (choose two)

Honey Lemon Glazed Chicken Breast
Grilled Salmon - Dill & Caper Herb Vinaigrette
Slow Roasted Beef Top Sirloin - Balsamic Mushroom & Onion Jus
Seared Ling Cod - Romanesco Sauce, Almonds & Salsa Verde

Pasta (choose one)

Wild Mushroom Ravioli - Tarragon Cream, Green Peas, Mushrooms, Parmesan, Citrus Olive Oil Sauce
Rigatoni Pomodoro - Fresh Basil, Plum Tomato Sauce, Grana Padano
Spinach & Ricotta Stuffed Cannelloni - Tomato Fondue, Creamy Béchamel, Parmesan Cheese

Vegetable & Starch (choose two)

Seasonal Vegetable Medley
Honey & Thyme Glazed Carrots
Broccolini & Bell Peppers With Balsamic Glaze
Herb Roasted Potatoes
Buttermilk Whipped Potato
Blended Grains & Rice Pilaf

Dessert

Selection of Assorted Desserts
Fresh Sliced Fruit
Freshly Brewed Coffee & Tea

Buffet Enhancements

Upgrade your Beef Option to Beef Striploin \$9 per Person
Upgrade your Beef Option to Prime Rib \$14 per Person

Chef attended Carving Station \$150



Buffet Dinner

FALL & WINTER SEASONAL MENU

\$62 per person ++

Buffet dinners include fresh baked dinner rolls with butter for

Salad & Soup (choose three)

Mixed Greens - House Vinaigrettes

Classic Caesar - Focaccia Herb Croutons & Parmesan

Trio of Potato Salad - Sweet, Yukon gold & Purple, Dijon Mayo, Crispy Bacon & Scallions

Roasted Beet Salad - Arugula, Pumpkin Seeds, Goat Cheese Crumble with White Balsamic Vinaigrette

Ancient Grain Salad - Barley, Quinoa, Farro, Roasted Squash & Peppers with Green Goddess Dressing

Roasted Butternut Squash Soup

Thai Spiced Carrot & Ginger Soup

Meats (choose two)

Roasted Chicken Breast - Wild Mushrooms Hunters Sauce

Grilled Salmon - Dill & Caper Herb Vinaigrette

Slow Roasted Beef - Balsamic Mushrooms & Onion Jus

Roasted Turkey - Roasted Breast, Confit Leg, Stuffing, Cranberry, Gravy

Honey Glazed Ham - Bourbon Dijon Glaze

Pasta (choose one)

Wild Mushroom Ravioli - Creamy Mushroom Alfredo & Parmesan Cheese

Broken Lasagna - Red Wine Braised Beef, Tomato & Lemon Herb Ricotta

Spinach & Ricotta Stuffed Cannelloni - Tomato Fondue, Creamy Bechamel & Parmesan Cheese

Vegetable & Starch (choose two)

Seasonal Vegetable Medley

Honey & Thyme Glazed Carrots

Roasted Brussels Sprouts & Root Vegetables

Herb Roasted Potatoes

Buttermilk Whipped Potato

Blended Grains & Rice Pilaf

Dessert

Selection of Assorted Desserts

Fresh Sliced Fruit

Freshly Brewed Coffee & Tea

Buffet Enhancements

Upgrade your Beef Option to Beef Striploin \$9 per Person

Upgrade your Beef Option to Prime Rib \$14 per Person

Chef Attended Carving Station \$150



Policies

- A two thousand-dollar (\$2,000.00) deposit is required at the time of booking to guarantee your wedding date. Wedding date will be confirmed only by receipt of deposit. This deposit will be applied to your final bill.
- All cancellations must be received in writing to the Event and Wedding Manager. Cancellations within 90 days of the wedding date will receive a full refund. Cancellations less than 90 days prior to the wedding date will result in loss of deposit. Cancellations 30 days or less will result in loss of deposit plus food and beverage minimum.
- In the event of a postponement, deposit may be transferred to the new date at the Club's discretion.
- The confirmed number will be your guarantee. The guarantee is required fourteen (14) days before the wedding date. You will be charged for the guaranteed number or the actual number; whichever is greater. Additions to the guaranteed number must be approved by Pitt Meadows Golf Club to ensure space, and food and beverage revisions. Should the guarantee not be received by the deadline, a \$250 surcharge will be applied to your invoice.
- 50% of total estimated bill must be paid at least 30 days prior to the wedding date
- 100% of total estimated bill must be paid at least 14 days prior to the wedding date
- The Client will be invoiced for the balance following the event. Depending on the previously agreed upon terms this may be immediately following your event or in the following days. Payment is due on receipt of invoice and payment may be made by cheque, cash, or credit card within 10 days of receiving your invoice.
- All receptions will be billed in accordance with Entandem Music Licensing (SOCAN and Re-Sound) regulations regarding permits to play copyrighted music.
- Receptions require a minimum food and beverage spend of \$12,000 on Saturday & Statutory Holidays, and \$10,000 on weekdays including Friday & Sunday.
- The menu selection must be confirmed with the Event and Wedding Manager at least three (3) weeks prior to your wedding date. Changes to the number of persons must be conveyed to the Event and Wedding Manager seventy-two (72) business hours prior to the wedding date.
- All food & beverage services are subject to an 18% Gratuity and 5% GST. Liquor beverages are subject to a combined 15% GST/PST. Soda beverages are subject to a combined 12% GST/PST
- Pitt Meadows Golf Club reserves the right to modify the menu selection according to the availability of certain ingredients and will replace such selections with a comparable selection of equal or greater value.
- For hosted bars and other such 'to be determined' costs, the Club will estimate the approximate charges and add these to the food and beverage charges. In the event of an over-payment, the Club will issue a refund within its current billing cycle.
- A complimentary bartender is provided for a cash or hosted bar if consumption is \$250.00 minimum. Otherwise, the fee structure is:
 - \$20 per hour per bartender for a minimum of 4 hours
 - \$30 per hour per bartender for a minimum of 4 hours on holidays
- Due to health and safety regulations, food may not be brought onto or taken away from the facility by the Client or its guests. An exception will be made for wedding or specialty cakes.
- Due to BC Liquor Board regulations, no alcoholic beverages may be brought onto the grounds by the Client or their guests. All alcoholic beverages must be purchased from the Club and consumed on the premises.
- Pitt Meadows Golf Club serves alcoholic beverages in a responsible and professional manner. We adhere to all applicable laws and regulations as they pertain to the service of alcohol to under-age or visibly intoxicated persons. Hours of service for alcoholic beverages are 10:00 am to 1:00 am.
- The Client will be notified of the room layout in advance and may offer changes to this layout, which will be accommodated as possible or reasonable.
- Setup and breakdown times should be requested in advance. Additional times for this purpose should also be requested and may incur a surcharge.
- Pitt Meadows Golf Club, nor its employees, is responsible for any lost or stolen items. The Client is responsible for the actions of its guests and will indemnify and save harmless Pitt Meadows Golf Club from all losses, damages and claims whatsoever which Pitt Meadows Golf Club suffers or incurs as a result of any act, neglect or omission of the wedding guests.
- Pitt Meadows Golf Club is not responsible for any loss or injury suffered or incurred by any wedding guests unless such loss or injury is caused by the negligence or wrongful act of the Pitt Meadows Golf Club or its employees.
- A credit card will be held on file to cover damages at the time of booking.
- A weather backup for all outdoor events will be arranged. Regardless of cold and/or inclement weather, events and meals will proceed as scheduled unless the Pitt Meadows Golf Club cancels the wedding in extreme weather conditions. In the event of such an occurrence, the Client will be offered an alternative day for the wedding. If the Client does not wish to reschedule, the deposit would be refunded.

Frequently Asked Questions

Q: Can I set up for the event the day before?

A: Yes, provided that there aren't any other events booked the prior day. We also open the facility at 8 am on the day of the event.

Q: Can guests leave their vehicles in the parking lot overnight?

A: Yes, however, our gate does lock when staff leaves for the night. We reopen the following day at 7 am. We are not liable for any lost or stolen property on the premises.

Q: Is there a corkage fee if I bring my own wine?

A: Due to licensing no outside alcohol is permitted to be served at Pitt Meadows Golf Club.

Q: Are tables, linens, chairs, plates, silverware and glassware provided, or will I have to rent them myself?

A: Use of our tables, white linens, chairs, plates, silverware and glassware is complementary.

Q: Is there a cake-cutting fee?

A: We charge \$3.50 per person to cut and serve wedding cake. If you bring your cake to just be added to the buffet, no cake cutting fee is required.

Q: Are cabs/rideshares easily accessible from the venue?

A: Yes.

Q: Is the venue accessible for people with disabilities?

A: Yes, the elevator is directly accessible from the building's main entrance.

Q: Can we hold a reception lunch?

A: Yes, please inquire about options as we can customize a menu to your needs.

Preferred Vendor List

THERE IS NO OBLIGATION TO HIRE VENDORS FROM THIS PAGE. WE HAVE LISTED INDIVIDUALS OR COMPANIES WE HAVE WITNESSED TALENT FROM FIRST HAND AT OUR VENUE THAT WE HIGHLY RECOMMEND

Photography

PHOTOGRAPHER #1: MEGAN ASHLEY CREATIVE
IG: MEGANASHLEYCREATIVE
PHONE: 604-802-0064

DJ & Bands

DJ #1: NIGHT MOVES - DAN STANLEY
PHONE: 604-720-0621

Cake Designers

DESIGNER #1: HANSEL & GRETAL BAKERY
IG: HANSELANDGRETELMR
PHONE: 604-463-0034

Decorators & Florists

DECORATOR/FLORIST #1: ROSEWOOD EVENT DESIGN - CARMEN WILLIAMSON
IG: ROSEWOODEVENTDESIGN
ROSEWOODEVENTDESIGN.COM

Marriage Officiant

OFFICIANT #1: BRENT SHEPPARD
PHONE: 604-790-2953
HEYREV.COM





Notes & Questions



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PITT MEADOWS GOLF CLUB
EST. 1963