



UNIVERSITY GOLF CLUB

DAYTIME WEDDING PACKAGE

APRIL 01, 2024-MARCH 31, 2025



THE VENUE

You've come to the right place! The University Golf Club is really like no other. Our history dates back 95 years.

Situated on the traditional, ancestral and unceded territory of the Musqueam First Nation. We recognize and respect Musqueam as the original stewards of these land and waters. We are grateful for the opportunity to work, learn and play golf on their territory, and we are committed to honouring the traditional values, culture and history of the Musqueam's First People. The University Golf Club is owned and operated by Musqueam Indian Band.

Our Events Manager and team are available to assist you in planning your wedding from start to finish. With an unwavering commitment to high quality service and food it's no wonder UGC has become a favourite for events.

For wedding bookings we can accommodate pre wedding golf with après golf in the Westward Ho! Public House & Grill Room and your rehearsal, ceremony and photography in our beautiful Garden area. Your reception can take place in our elegant but relaxed banquet rooms complete with outdoor patios.

Please contact our Events team to set up an appointment to view our rooms and gardens.



- Thank you for your interest in the University Golf Club for your event
- University Golf Club prides itself on being a great place to golf, shop, eat, get married, celebrate life, take lessons and host banquets or receptions. Our beautiful reception rooms and garden area can serve groups of 50-200 for weddings
- Our Executive Chef has fabulous food creations for all occasions. We are pleased to customize a menu for your group should the need apply. Please speak with Events team for details on customizing a menu
- We trust you will find a menu to suit your needs and we will do our best to accommodate allergy and dietary requirements. Some gluten free (GF), dairy free (DF) and vegan (V) options are included in our menus
- Our team looks forward to working with you to making your special day a wonderful memory

CEREMONY

Host your wedding nuptials at University Golf Club's idyllic garden area. With towering trees, a pond with a stream, bridge and new pergola, you will have one of the most romantic spots you can find without having to travel all over the city to get there.

Only couples with their wedding reception booked with our facility may use the garden area for a ceremony. Our on site ceremony charge is \$1,000 + GST. First come first serve for all bookings (one ceremony per daytime or per evening booking time)

If the weather is inclement, the Plan B ceremony will take place in your reception room and will be charged at ½ price \$500.00 + GST. Speak with our Events department for details.

Photography: Any group booking their reception with UGC is welcome to use our garden area for photography (subject to availability). No photos may be taken on the golf course. You may reserve the garden area for your photography use only for \$1,000 + GST.

Ceremony set up includes: (if applicable).

- Use of our 14' x 12' pergola with glass cover
- Up to 60 folding white resin chairs
- A signing table with white linen & 2 chairs and 30' red carpet aisle runner
- Sound system with speakers, wired microphone and mixer (if applicable for clients to hook up an electronic device with a 3.5mm headphone jack for sound)
- A table with chair for DJ set up
- Upper garden lawn set up for cocktail hour, if applicable, with tables, chairs and self serve beverage station
- 1 banquet server dedicated to set up and take down
- \$125 Labour Charge + GST levied per additional banquet server required for set up and take down

For weddings, complimentary use of our ceremony area for a rehearsal is included with all ceremony bookings. Rehearsals are booked with our Event Coordinator no more than 8 weeks before the wedding date. We cannot guarantee a plan b rehearsal in a reception room as availability is subject to Clubhouse events. Rehearsals do not include UGC set up or staff.



UGC does not have a private bridal room but provides complimentary use of a key to a private bridal closet for dress changes in the ladies locker room (subject to availability). This area may be used for wedding parties to freshen up hair & make up and wait for ceremonies to begin.

Daytime Receptions:

Ceremonies may be anytime from 10:30am to 12:00pm with reception room to 4:00pm latest

Evening Receptions:

Ceremonies start 5:30pm or later (no earlier) with 6:00pm-12:30am reception



DAYTIME RECEPTIONS

Only steps away from the garden ceremony, your guests will appreciate the short trip to your reception room! With our reputation for first-class service and wonderful food, your special day will close with a celebration you will remember for many years to come.

The Clubhouse at UGC has two beautiful reception rooms available. Our Westpoint Room seats 80-90 and our Salon seats 200 (minimums do apply for each room). Both reception rooms have an outdoor patio, air conditioning and a built in dance floor.

RECEPTION TIMES

Reception room opens at 8:00am for set up.

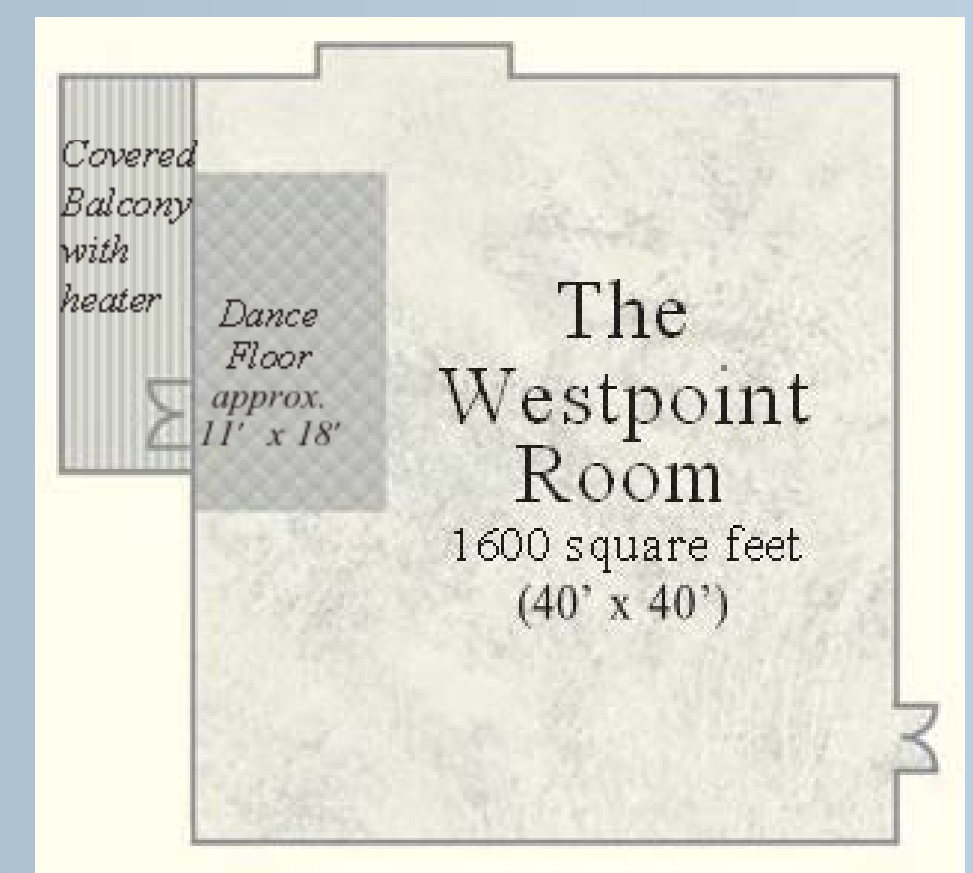
Guests may arrive anytime after 8:00am

Reception must conclude at 4:00pm

Bar/beverage service must conclude by 3:30pm

Clean up until 5:00pm ok

	<u>WESTPOINT</u> Minimum 50 adults required	SALONS Minimum 100 adults required	CEREMONY GARDENS
Capacity	80-90 seated Up to 100 cocktail reception	Up to 200 seated Up to 225 cocktail reception	up to 225
Rates May 1 - October 31 Saturdays & Holiday Weekend Sundays	\$500 + GST room rental	\$1000 + GST room rental	\$1000 + GST
Monday to Friday & Non-Holiday Weekend Sundays	\$400 + GST room rental	\$900 + GST room rental	\$1000 + GST
Rates November 1-April 30	\$400 + GST room rental	\$900 + GST room rental	Not available



WEEKEND MINIMUMS & POLICIES

- All Weekend Events and Wedding Receptions must meet UGC Food/Beverage minimums.
- Children's service lunch/dinner menus for kids up to 12 years old. Prices vary depending on final menu selection
- Children ages 6-12 are price for cocktail reception or buffet menus
- Children ages 5 and under are no charge for cocktail reception or buffet menus
- Should any event not meet the minimum spend required for food/beverage, whatever the event is short on the minimum will have that amount added to the room rental + GST. ie: min spend is \$105/person, groups spend \$100/person the \$5/person the group is short will be added to the room rental on the final invoice of the event
- All functions must conclude by the end time as stated on the Event Order
- \$250 per hour Labour Charge+ GST will apply to any function staying beyond the 4:00pm or 12:30am end time, meaning you may not stay past the end time (clean up to 4:30pm or 1:00am ok)
- \$250 Chef Charge + GST levied for any group requiring a Chef past 9:00pm or asking for more Chefs than included on any given menu
- All Food/Beverage minimums subject to 18% service charge/gratuity and applicable taxes
- No Food/Beverage may be removed from the premises

FOOD & BEVERAGE MINIMUMS	DAYTIME RECEPTIONS	EVENING RECEPTIONS
Rates May 1 - October 31 Saturdays & Holiday Weekend Sundays	Minimum \$70/person	Minimum \$105/person
Monday to Friday & Non-Holiday Weekend Sundays	Minimum \$65/person	Minimum \$100/person
Rates November 1 - April 30	Minimum \$65/person	Minimum \$100/person

UNIVERSITY BRUNCH BUFFET

Baked Goods

Croissants, Assorted Muffins, House Made Fresh Fruit Scones & Pain au Chocolat Preserves and Butter

Hot Entrées

Choice of three of the following entrées:

Traditional Eggs Benedict with Smoked Savoury Ham

Eggs Florentine with Creamed Spinach and Tarragon

Smoked Salmon, Scrambled Eggs, Fresh Dill, Blistered Grape Tomato and Cream Cheese

Mac and Cheese with Gruyere and Aged White Cheddar

Salmon Wellington with White Wine Tarragon Cream Sauce

Hot Accompaniments

Roasted Breakfast Potatoes (GF)

Cauliflower Gratin with Aged White Cheddar

Oven Roasted Roma Tomato, Panko and Fresh Herbs

Desserts

Seasonal Sliced Fresh Fruit & Berry Platter

Rich Belgian Chocolate cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



University Brunch Buffet

Minimum 50 people \$58 per person
(includes coffee & tea)

Menu Add Ons/Upgrades

- Selection of Chilled Fruit Juice (per Litre)
(Apple, Orange, Grapefruit, Pineapple and Tomato) \$18
- Double Smoked Bacon (GF)
(3 pieces per person) \$4 per person
- Chicken-Apple Sausage
(1 per person) \$3.50 per person
- Roasted AAA Striploin with Wild Mushroom or Black Peppercorn Sauce Carved by Chef (Add \$150 Chef's Charge + GST) Market Price
- White Belge French Toast with Maple Syrup (1 piece per person) \$6 per person

BOULEVARD LUNCH BUFFET

Chilled Items

Choice of two Chef's Salads:

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)

Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine Vinaigrette (GF)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)

Caesar Salad with Fresh Parmesan and House Made Croutons

Mixed Greens, Goat Cheese, Grape Tomato, Sun Dried Cranberries and Sherry Vinaigrette (GF)

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

Hot Entrées

Choice of three of the following entrées:

Roasted Chicken Breast with Mushroom, Tomato, Herbs and Chicken Demi

Seared Wild Salmon with Citrus Maple Glaze and Crispy Beats (DF)

Mushroom Mascarpone Ravioli with Roasted Garlic, Grape Tomato, Basil and Cream

Lentil, Roasted Cauliflower Shepherd's Pie (V)

Panko Crusted Mac and Cheese

Hot Items

Roasted Baby Potatoes (GF)

Fresh Seasonal Vegetables (GF)

Desserts

Seasonal Sliced Fresh Fruit & Berry Platter

Rich Belgian Chocolate Cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



Boulevard Lunch Buffet

Minimum 50 people \$57 per person
(includes basket of fresh rolls & butter for
the buffet and coffee & tea)

Menu Add Ons/Upgrades

Chef's Choice Pre-Lunch House Made Cold or
Hot Canapés Served to your guests

See Chef's Selection of House Made Canapés

(2 pieces per person)

(select 2 kinds) \$6.50 per person

(3 pieces per person)

(select 3 kinds) \$10 per person

Premium Cheese Board \$150

with Crostini and Sourdough Crackers
(serves 25)

**Gluten Free Rice Crackers Available on
Request

Tranche Board- Praline Chocolate
(GF) (contains nuts) (serves 40) \$130

COCKTAIL RECEPTION MENU

Stationed Platters & Sandwiches

Premium Cheese Board with Crostini and Sourdough Crackers
(GF Rice Crackers Available on Request)

Crudité Platter with House Made Lemon and Roasted Garlic Hummus (GF and V)

Select one of the following Sandwich Options:

(Gluten Free bread available on request)

1) Sandwiches (served on Sourdough and Multigrain Bread) and Vegetable Wrap:
(2 half pieces per person) (select up to 3 kinds)

Vegetable Wrap with Carrot, Cucumber, Hummus, Pickled Red Onion, Hot Peppers, Avocado and Romaine

Tuna Wrap with Aged White Cheddar and Alfalfa Sprouts

Salmon Salad with Tartar Sauce and Cucumber

Pacific Shrimp, Avocado, Butter Lettuce and Citrus Basil Aioli

Grilled Chili and Lime Chicken with Aged White Cheddar, Tomato, Lettuce and Basil Mayo

Savoury Smoked Ham, Dijon, Aged White Cheddar, Lettuce and Tomato

2) Quartered Tea Sandwiches: (4 pieces per person)

Salmon Salad, Egg Salad, Turkey, Smoked Savoury Ham and Vegetarian

Passed House Made Cold and Hot Canapés (4 pieces per person/select 4 kinds)
(see next page for Chef's Selection of House Made Canapes)

Desserts

Mini Seasonal Fresh Fruit and Berry Skewers

Fresh Fruit Custard Tarts

Chocolate Ganache Tarts

Dessert Squares

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



Cocktail Reception Menu

Minimum 25 people \$44 per person
(includes coffee & tea)

Menu Add Ons / Upgrades

Belgian Chocolate Dipped Strawberries
\$42 per dozen

Add Slider Station (two sliders per person;
select 2 kinds) \$12 per person

Beef Short Rib, BBQ Pulled Pork,
Panko Crusted Chicken or Paneer,
Cucumber & Raita on Mini Brioche Slider
Buns with Basil Aioli & Crispy Onions

*Sub 2 Sliders per person for Sandwiches to
cocktail package menu price
add \$2 per person

Tranche Board - Praline Chocolate
(contains nuts)(serves 40)(GF) \$130



CHEF'S SELECTION OF HOUSE MADE CANAPÉS

Hot Canapés

\$41 per dozen

(when ordered à la carte minimum order 2 dozen per selection required)

Mini Wild Mushroom and Double Smoked Bacon Wellington

Leek, Double Smoked Bacon and Brie Mini Quiche

Arancini with Bocconcini, Saffron and Fresh Parmesan

Chicken Apple Sausage Rolls

Vegetable Pakora with Tamarind Drizzle (V)

Tandoori Chicken Skewer with Raita Drizzle (GF)

Vegetable Spring Rolls with Chili Lime Drizzle

Spinach and Feta Cheese in Phyllo Pastry

Mushroom, Leek and Goat Cheese Tartlet

\$43 per dozen

Indian Spiced Lamb Meatball with Raita Drizzle

Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle (GF)

Mini Salmon, Cream Cheese and Tarragon Wellington

Seared Scallops, Lime Chili Butter and Tobiko

Cold Crostini Canapés

\$41 per dozen

(when ordered à la carte minimum order 2 dozen per selection required)

Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll with Sour Cream Drizzle

Pulled Pork and Grilled Pineapple

Goat Cheese, Caramelized Onion and Balsamic Reduction

Avocado, Grape Tomato and Hemp Seed (V)

Chicken Curry with Apple and Celery

House Made Lemon and Roasted Garlic Hummus with Balsamic Caramelized Onion (V)

\$43 per dozen

Smoked Salmon, Cream Cheese, Dill, Capers and Red Onion

Pacific Shrimp, Mango and Fresh Dill

Smoked Salmon, Horseradish, Chive Mousse & Tobiko

Beef Sirloin, Bearnaise, Chive and Roasted Roma Tomato

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



Substitute Gluten Free Rice Crackers for Bread Crostini at no charge/available upon request

Serving Suggestions:

2-3 pieces per person before a meal

4-6 pieces per person for a longer reception prior to a meal (perhaps less for a lunch versus a dinner)

8-12 pieces per person in lieu of a light meal

12 or more pieces per person in lieu of a full meal

Speak with our Event Coordinator for details



LUNCH OR DINNER PLATED MENUS

Add: Pre-Dinner House Made Cold or Hot Canapés

Served to your guests (2 pieces per person)(select 2 kinds) ...\$6.75 per person

(3 pieces per person) (select 3 kinds) ...\$10 per person

See Chef's Selection of House Made Canapés page for options

Soups

Cream of Asparagus with Blue Cheese Crostini

Cream of Wild Mushroom Truffle Oil and Parmesan Crostini

San Marzano Tomato Bisque Triple Cream Brie Crostini

Salads

Frisée with Baked Almond Crusted Goat Cheese and Lardons (add \$2 per person)

Caesar Salad with Flash Fried Salmon (add \$1 per person)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)

Arcadian Mixed Greens, Goat Cheese, Spicy Pecans, Grape Tomato,
Dried Cranberries and Sherry Vinaigrette

Entrées

7oz Grilled NY Steak (medium rare) with Black Peppercorn Sauce Market Price

Slow Braised Lamb Shank, Roasted Tomato Red Wine Demi \$60

Roasted Rack of Lamb, Dijon Rosemary Demi \$60

Seared Halibut with Citrus Bearnaise (GF) Market Price

Panko Crusted Halibut, White Wine Cream, Lemon and Dill Market Price

Grilled Salmon with Balsamic Glaze and Heirloom Tomato Relish (GF) \$58

Roasted Chicken Breast Filled with Boursin Cheese
Finished with Green Peppercorn Sauce \$54

Vegetarian Potato Gnocchi, Pesto Cream, Blistered Grape Tomato
and Shaved Fresh Parmesan \$49

Desserts

New York Cheesecake with Blueberry Lime Coulis

Belgian Double Chocolate Cake with Coffee Crème Anglaise

Lemon Tart with Raspberry Coulis

Belgian Chocolate Espresso Mousse, Roasted Almonds and Whipped Cream

Cake Plating/Serving Fee \$3.50 per person

University Golf Club is happy to cut, plate and serve your cake to each of
your guests at their tables.

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



**Maximum 125 people preferred
(speak with our Event Coordinator
for details about larger groups)**

- Listed entrée pricing includes soup or salad and dessert.
- Two and Four course pricing available on request.
- The same meal is required for all guests.
- Please advise us of specific allergy or dietary needs at least one week prior to your event.
- Children's menus for kids up to 12 years old available upon request. Pricing varies depending on final menu selection.
- All meals include a Basket of Fresh Rolls and Butter for each table and Coffee/Tea
- Meat, Seafood and Poultry entrées include Chef's choice potato and vegetables.
- If you wish to offer your guests a choice of entrée please contact our Event Coordinator for details. There is a \$3.50 per person charge and conditions apply.
- University Golf Club will score or cut any special occasion cake and add it to a self-serve buffet or late night snack station for no charge. (Plates, forks and napkins will be provided.)

CHEF'S SIGNATURE BUFFET

Chilled Items

Grilled Peppers, Olives, Pesto Bocconcini, Marinated Mushrooms & Artichokes, Asparagus and Cured Meats Drizzled with Extra Virgin Olive Oil and Balsamic Glaze (GF)

Choice of three of the following Chef's Salads

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato and Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)
Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine Vinaigrette (GF)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)

Caesar Salad with Fresh Parmesan and House Made Croutons

Mixed Greens, Goat Cheese, Grape Tomato, Sun Dried Cranberries & Sherry Vinaigrette (GF)

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

Seafood Platters (All Gluten Free)

Poached Wild Salmon and Garlic Lemon Prawns with Green Goddess Aioli (GF)

Chilled Salt Spring Mussels with Lemon, Garlic and Parsley (DF)

Included Hot Entrées

Roasted AAA Prime Rib of Beef (medium rare) au Jus (GF) Carved by Chef
Served with Black Peppercorn Sauce, Horseradish & Dijon Mustard

Panko Crusted Halibut with Dill, Lemon White Wine Cream

Penne with Pesto, Garlic, Cream, Shrimp and Fresh Parmesan

Roasted Chicken Breast with Paprika, Mushroom, Demi Cream

Hot Accompaniments

House Made Scalloped Potatoes or Roasted Fingerling Potatoes (GF) (select one)

Fresh Seasonal Vegetables (GF)

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

Rich Belgian Chocolate Cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

Belgian Chocolate Dipped Strawberries

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



Chef's Signature Buffet

Minimum 50 people

\$92 per person

Buffet Menu Includes:

- Basket of Fresh Rolls & Butter for the Buffet
- 2 Canapé Appetizers passed to guests during Cocktail Hour (select 2 kinds of house made canapés from [canapes menu page](#))
- Premium Cheeseboard with Crostini and Sourdough Crackers (GF Rice Crackers Available on Request)
- Coffee & Tea

Substitute one of the following Vegan or Vegetarian entrées at no charge

Tofu Tikka Masala with Roasted Cauliflower and Crispy Chick Peas (GF & V)

Mushroom Mascarpone Ravioli with Roasted Garlic, Grape Tomato, Basil and Cream

Lentil, Roasted Cauliflower Shepherd's Pie (V)

DELUXE DINNER OR BBQ DINNER BUFFET

Choice of three of the following Chef's Salads

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)

Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine Vinaigrette (GF)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)

Caesar Salad with Fresh Parmesan and House Made Croutons

Mixed Greens, Goat Cheese, Grape Tomato, Sun Dried Cranberries and Sherry Vinaigrette (GF)

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

Seafood Platter

Poached Wild Salmon and Garlic Lemon Prawns with Green Goddess Aioli (GF)

Hot Entrées

6oz Grilled AAA New York Steak (GF) Barbecued by Chef or Roasted AAA Striploin (GF)

Carved by Chef with choice of Wild Mushroom Sauce or Black Peppercorn Sauce

Choice of three of the following entrées:

Panko Crusted Pork Tenderloin with Portobello Mushroom Sauce

Penne Rigate, Fresh Tomato, Basil, Cream Garlic, Chilies and Fresh Parmesan

Panko Crusted Mac and Cheese

Seared Wild Salmon with Pacific Shrimp and White Wine Tarragon Cream Sauce

Arctic Char Seared with Chili and Lime (GF & DF)

Roasted Leg of Lamb, Dijon Crust, Rosemary and Red Wine Demi

Panko Crusted Chicken Breast with Mushroom Cream Demi

Lentil, Roasted Cauliflower Shepherd's Pie (V)

Tofu Tikka Masala with Roasted Cauliflower and Crispy Chickpeas (GF&V)

Hot Accompaniments

Roasted Baby Potatoes (GF) or Creamy Mashed Potatoes(GF) (select one)

Fresh Seasonal Vegetables (GF)

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

Rich Belgian Chocolate Cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



Deluxe Dinner or BBQ Dinner Buffet

Minimum 50 people

\$77 per person

Buffet Menu Includes:

- Basket of Fresh Rolls & Butter for the Buffet
- 2 Canapé Appetizers passed to guests during Cocktail Hour (select 2 kinds of house made canapés from [canapes menu page](#))
- Premium Cheeseboard with Crostini and Sourdough Crackers (GF Rice Crackers Available on Request)
- Coffee & Tea

Menu Add Ons/Upgrades

Belgian Chocolate Dipped Strawberries

\$42 per dozen

Tranche Board - Praline Chocolate

(contains nuts) (serves 40) (GF)

130

DINNER BUFFET

Chilled Items

Crudit  Platter with House Made Lemon and Roasted Garlic Hummus (GF & V)

Choice of two of the following Chef's Salads

Arcadian Mixed Greens, Crumbled Blue Cheese, Croutons, Bacon, Tomato & Sherry Vinaigrette

Arcadian Greens with Cucumber, Crispy Chickpeas & Sun Dried Tomato Vinaigrette (V)

Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion & Red Wine Vinaigrette (GF)

Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF & DF)

Caesar Salad with Fresh Parmesan and House Made Croutons

Mixed Greens, Goat Cheese, Grape Tomato, Sun Dried Cranberries and Sherry Vinaigrette (GF)

Asian Coleslaw with Sesame, Lime, Sweet Chili and Ginger Dressing (GF & V)

Greek Salad (GF)

Tomato, Feta and Cucumber Salad with Extra Virgin Olive Oil (GF)

Yukon Gold Potato Salad (GF)

Hot Entr es

Roasted AAA Striploin (GF) Carved by Chef with choice of Wild Mushroom or Black Peppercorn Sauce (GF au jus available upon request)

Choice of two of the following entr es:

Panko Crusted Pork Tenderloin with Portobello Mushroom Sauce

Roasted Chicken Breast with Mushroom, Tomato, Herbs and Chicken Demi

Seared Wild Salmon with Citrus Maple Glaze and Crispy Beets (DF)

Arctic Char Seared with Chili and Lime (GF & DF)

Mushroom Mascarpone Ravioli with Roasted Garlic, Grape Tomato, Basil and Cream

Roasted Vegetable Ratatouille (GF & V)

Hot Accompaniments

Roasted Baby Potatoes (GF)

Fresh Seasonal Vegetables (GF)

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

Rich Belgian Chocolate Cake

New York Cheesecake with Blueberry Lime Coulis

Lemon Tart with Raspberry Coulis

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



Dinner Buffet

Minimum 50 people \$62 per person
(includes basket of fresh rolls & butter for the buffet and coffee & tea)

Menu Add Ons/Upgrades

Chef's Choice Pre-Dinner House Made Cold or Hot Canap s Served to your guests

See Chef's Selection of House Made Canap s

(2 pieces per person)

(select 2 kinds) \$6.50 per person

(3 pieces per person)

(select 3 kinds) \$10 per person

Premium Cheese Board with Crostini and Sourdough Crackers

(serves 25) \$150

**Gluten Free Rice Crackers Available on Request

Tranche Board- Praline Chocolate (GF)

(contains nuts) (serves 40) \$130

MENU ENHANCEMENT & SNACK OPTIONS

Non-Alcohol Beverage Options (see wine/beverage list for full beverage options)

Coffee / Tea / Herbal Teas (per person).....	3.75
Coffee / Tea (per 10 cup pot).....	37.50
Assorted Bottled Soft Drinks (individual serving).....	3.75
Loop Blue Crush Lemonade & Peach Iced Tea (individual serving).....	5
Apple, Orange, Grapefruit, Pineapple or Cranberry Juice (1 litre).....	18
Powerade (individual serving).....	4.50
Bottled Water (individual serving).....	3.50
Mineral Water (500ml).....	7
Non-Alcohol Punch (serves approximately 50 x 4oz glasses).....	110
Select one: Fruit Punch, Cranberry Lemonade, Cranberry Sparkle, or Arnold Palmer	

Sweet Options

Assorted Muffins, Croissants or House Made Fresh Fruit Scones(ind'l serving).....	3.50
Assorted Gluten Free Muffins (Orange Cranberry, Carrot Raisin and Blueberry) (per dozen)	54
Freshly Baked Cookies (per dozen).....	36
Assorted Dessert Squares (per dozen) (minimum 1 dozen).....	42
Gluten Free Dessert Squares (per dozen) (minimum 1 dozen per selection).....	48
(Brownies, Vegan Quinoa Date Bars, Nanaimo Bars, Carrot Cake Bar and Vegan Peanut Butter Bar)	
Banana Bread or Lemon Loaf Slices (per dozen slices).....	48
Belgian Chocolate Dipped Strawberries (per dozen).....	42
Tranche Board – Praline Chocolate(contains nuts) (serves 40) (GF).....	130
Seasonal Sliced Fresh Fruit and Berry Platter(serves 25).....	130
(per person add on to a buffet.....)	5.25

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



MENU ENHANCEMENT & SNACK OPTIONS

Savoury Options, Platters and Stations

Potato Chips(individual serving).....3.50

Dan-D-Pak (per serving).....5

(Sea Salted Peanuts and Mountain Trail Mix (subject to availability)

Premium Cheese Board with Crostini and Sourdough Crackers**(serves 25).....160

Thin Crust Pizza Break: (minimum 12 people) (2 pieces per person).....10 per person

(Select 2 kinds: Soppressata Salami and Mushroom Pizza; Bocconcini, Roasted Tomatoes and Fresh Basil Pizza or Smoked Savoury Ham and Fresh Pineapple Pizza

Slider Station: (minimum 12 people)(2 pieces per person)12 per person

(Select 2 kinds: Beef Short Rib, BBQ Pulled Pork, Panko Crusted Chicken or Paneer, Cucumber & Raita Sliders on Mini Brioche Slider Buns with Basil Aioli & Crispy Onions

Sandwich & Wrap Platter(50 pieces)..... 225

Vegetable Wrap, Salmon Salad, Pacific Shrimp, Grilled Cajun Chicken and Smoked Savoury Ham Sandwiches on Sourdough and Multigrain**

Platter of Quartered Sandwiches (60 pieces)..... 135

Salmon Salad, Egg Salad, Turkey, Smoked Savoury Ham and Vegetarian**

Crudit  Platter with House Made Lemon & Roasted Garlic Hummus.....100

(serves 25) (GF & V)

Smoked Salmon Platter (two sides)..... 180

**Served with Crostini, Red Onion and Capers (serves 25)

Poached Prawns with Cocktail Sauce (serves 25) (75 Prawns)(GF)..... 150

Antipasto Platter(serves 25)..... 175

Grilled Peppers, Olives, Pesto Bocconcini, Marinated Mushrooms & Artichokes, Asparagus and Cured Meats Drizzled with Extra Virgin Olive Oil and Balsamic Glaze.

*Served with Sliced Baguette

Taco Bar (minimum 12 people) (2 tacos per person)..... 12 per person

Warmed Soft Tortillas (Lettuce on Request for GF Guests)Spicy Ground Beef, Iceberg Lettuce, Salsa, Aged White Cheddar Cheese, Sour Cream and Guacamole.

Vegetarian option available upon request

pricing subject to 18% gratuity (service charge) + applicable taxes / pricing subject to change



**** Gluten Free Rice Crackers
and Bread available upon request**



AUDIO VISUAL EQUIPMENT RENTALS

Podium and Microphone.....	Complimentary
Additional Standing Microphone.....	25
42" Wall Mounted TV Monitor for HDMI Hook Up (may not be moved)(Westpoint Room only).....	50
Background Music.....	Complimentary
(Please ask our Event Team for available Music Channels)	
Tripod Screen (84"x 84").....	30
Mixer.....	30
(direct input box via 3.5mm headphone jack for computer hook up into house sound system for laptop background sound only, not for dancing music)	
EPSON Projector (booked 1st come 1st serve) with HDMI hook up	150
UGC A/V Package (includes projector, mixer and screen).....	200
Flipchart with Paper and Felt Pens.....	25
Black & White Photocopies.....	10¢ each
Colour Photocopies.....	25¢ each
Easel.....	Complimentary
Wireless Internet Access.....	Complimentary
University Golf Club Pens (1 per person upon request).....	Complimentary
University Golf Club 4.25"x 7" Notepads (1 per person upon request).....	Complimentary

Additional Audio Visual are available on request, by special order.
Rental, Delivery & Pick up Charges apply.

All Audio Visual Equipment Rentals are Subject to GST and PST



GENERAL POLICIES & INFORMATION

BOOKING DEPOSIT, PAYMENTS & CANCELLATIONS

A \$500 non-refundable/non-transferable deposit and a signed Function Terms Contract are required to secure all Banquet Bookings. A \$1000 non-refundable/non-transferable deposit and a signed Function Terms Contract are required to secure all Wedding, Bar Mitzvah or Bat Mitzvah Bookings. An additional \$2000 deposit for all Wedding, Bar or Bat Mitzvah bookings is required 120 days prior to the event.

In the event of a cancellation of a Function or Wedding Reception, University Golf Club will retain the non-refundable deposit.

Groups that request a change to their Function or Wedding Reception date after the deposit is paid will be required to pay a new deposit for the new Function or Wedding Reception date as all deposits, once paid, are non-transferable. Cancellation charges over and above losing the initial deposits are applicable to events cancelled within 120 days of the event date.

For Wedding Receptions, Bar Mitzvah or Bat Mitzvah bookings, pre-payment on all hosted Food and Beverages is required 30 days prior to the function. Any Wedding Receptions, Bar Mitzvah or Bat Mitzvah bookings cancelled within 30 days before the function date will lose the full estimated pre payment on all hosted food/beverages.

INSURANCE

The University Golf Club strongly recommends that the Host of events purchase Event Liability and Cancellation Insurance for their Function covering all of the Host's activities during the event. Alternatively the Host may be able to endorse their existing commercial or personal insurance policy to provide coverage. This may be arranged through an external insurance provider.

GUARANTEES

University Golf Club will prepare food based on the final minimum guaranteed numbers and is not responsible for identical service if actual numbers are more than the guarantee.

LIQUOR LAWS & CATERING

In accordance with the Health and Liquor Board regulations, all Food and Beverage must be purchased from University Golf Club, with the exception of Wedding, Birthday, Special Occasion and/or Anniversary Cakes. Corkage Functions respectfully declined.

In accordance with the BC Liquor and Cannabis Regulation Branch, one must be 19 or older to purchase liquor. You must show 1 pieces of ID when requested. First ID must be government issued and include a photo and date of birth. Second ID must include name and signature or picture. If two pieces of ID cannot be produced or if UGC staff is in doubt, UGC has the right to refuse service.

Due to Food Safe Regulations, absolutely no UGC food may be taken off the premises.

All Food and Beverage Pricing is Subject to Change.

GENERAL POLICIES & INFORMATION

SOCAN & RE: SOUND FEE

Functions that hire live or recorded musical entertainment for their event are subject to the SOCAN Fee (Tariff No.8) (Society of Composers, Authors and Music Publishers of Canada) and the Re: Sound (Tariff 5.B) Fee + GST. The applicable charges are as follows: Rates subject to change as per SOCAN & Re: Sound

- a) Room capacity of 1-100 guests without dancing – SOCAN \$22.06 + GST; Re: Sound \$9.25 + GST
- b) Room capacity of 1-100 guests with dancing – SOCAN \$44.13 + GST; Re: Sound \$18.51 + GST
- c) Room capacity of 101-300 guests without dancing – SOCAN \$31.72 + GST; Re: Sound \$13.30 + GST
- d) Room capacity of 101-300 with dancing – SOCAN \$63.49 + GST; Re: Sound \$26.63 + GST

SERVICE CHARGE & TAXES

University Golf Club will add a 18% Gratuity (service charge) to all food and hosted beverages served at the Function.

Applicable GST is levied on all charges including the 18% Gratuity (service charge) as per Canada Revenue Agency guidelines.

\$250 Chef Charge + GST levied for any group requiring a Chef past 9:00pm or an additional Chef over and above the Chef included with a particular menu ie: a chef to BBQ and carve or a Chef to Carve and then a Chef for an additional food station.

All Functions must confirm the final minimum guaranteed attendance numbers at least 5 days prior to the Function.

No decreases after this time. This number may only increase by up to 5% provided Chef approves any increase.

ADDITIONAL TERMS & CONDITIONS:

University Golf Club does not permit the use of nails, tacks, staples or tape on function room walls, outdoor gazebo, railings and/or trellis. Please ask our Event Coordinator if you have décor requests.

As per Tobacco and Vapour Products Control Act and Regulation in BC smoking is banned in all public spaces and workplaces including within a 6-metre radius of doors, open windows and air intakes, this includes our Salon and Westpoint patios.

UGC prohibits the use of drones, fog and/or smoke machines, any fireworks, sparklers or other combustible materials. No outside alcohol or illicit drugs permitted on premises. Failure to comply may result in events being shut down.

UGC is fully decorated for the holiday season from mid-late November to the New Year. Check with our Event Coordinators for specific set up & take down dates. Decorations are not removed until the New Year.

UGC will not accept responsibility for items brought onto the property or for any items left behind following events. All items brought to the premises must be removed at the end of each event unless prior arrangements have been made with our Event Coordinators. Any items left on UGC property are left at your own risk. Items kept for a maximum of 30 days before being recycled, donated or thrown away.

WEDDING SERVICES

University Golf Club is pleased to offer the following complimentary services:

- Podium with wired microphone
- In house Stingray background music for reception rooms and WiFi
- Use of a cake knife and two toasting glasses
- Use of an easel for seating chart, welcome sign and/or photograph
- 12" Stainless steel table number stands with black and white table numbers
- Outdoor patios complete with tables and chairs
- Use of Photography area in our gardens with pond, mini waterfalls and pergola (subject to availability)
- Use of garden area (if applicable) for rehearsals (reserved maximum 8 weeks in advance)
- Parking for guests / Two reserved parking spaces for Bridal Party outside the front of the Clubhouse
- Use of a key for a private bridal closet in the ladies locker room (subject to availability)
- Floor length white table linen for all tables
- Coordinating linen napkins (black, brown, purple, violet, navy blue, wedgewood blue, forest green, seafoam green, yellow, burgundy, red, raspberry, baby pink and white)
- Two clear glass oil lamp candles per table
- Cutlery, dinnerware and glassware
- Gift table, DJ table, guest book table and cake tables as applicable

Guests Tables

60" rounds for seating up to 10 chairs each (WP room max 9 chairs per table)

Rectangle table set up available upon request

Head Tables

Seating for 2 to 14 with rectangle tables or a round table for up to 10 seats maximum

Decorative white rose bows attached to front of head table (rectangle tables only)

Cake Plating/Serving Fee.....3.50 per person

University Golf Club will cut, plate and serve your cake to each of your guests at their tables.

University Golf Club will score or cut any special occasion cake and add it to a self-serve buffet or late night snack station for no charge. (Plates, forks and napkins will be provided.)

Additional Rentals

84" x 84" Tripod Screen, A/V Cart and Extension Cord for slide show..... 30

Mixer (for lap top hook up into house sound system for slide show sound only, not for dancing music).....30

42" Wall Mounted TV Monitor for HDMI hook up (may not be moved)(Westpoint Room only).....50

Additional Wired Standing Microphone.....25

UGC Epson short throw projector.....150

audio visual rentals subject to 7% PST and 5% GST



RECOMMENDED VENDORS LIST

DJ, MC & PHOTOBOOTH

Hot Wax DJ & Photobooth

Contact: Elliott Kipnes /604.649.6919/www.hot-wax.com
info@hot-wax.com

Facebook: hotwaxentertainment

Instagram: @hotwaxentertainment

Dynamic Weddings

Contact: Dennis Bellia/604.724.0225/www.dynamicweddings.ca
dynamicweddings@icloud.com

Facebook: Dynamic Weddings Vancouver

Instagram: @dynamicweddings

ACCOMMODATION

Holiday Inn Vancouver Centre (Downtown)

Contact: Lenny Surjati Mank- 604.684.2151
www.holidayinnvancouverdowntown.com
reservations@hivancouverdowntown.com

Facebook: Holiday Inn Vancouver-Centre

RENTALS

A & B Partytime Rentals

Sales: 604.879.5281/www.abpartytime.com
sales@abpartytime.com

Facebook: abpartytime

Instagram: @abpartytime

Rose Chair Décor & Party Rentals Ltd.

Contact: Rose/778.320.6213 /www.rosechairdecor.com
info@rosechairdecor.com

Facebook: Rosechairdecor.com Wedding & Party Rentals

Chairs with Flair

Contact: Petroula/604.319.5228/www.chairswithflair.com
info@chairswithflair.com

PHOTOGRAPHY & VIDEOGRAPHY

Three Sixty Media (Corporate)

Contact: Justin Lam/604.726.8815/www.threesixtyphoto.com
info@threesixtyphoto.com

Facebook: ThreeSixtyPhotography

Instagram: ThreeSixtyPhoto

Matte Box Memories (Wedding)

Contact: Justin Lam/604.726.8815/www.matteboxmemories.com
info@matteboxmemories.com

Facebook: MatteBoxMemories

Instagram: MatteBoxMemories

FLORIST (UGC HOUSE FLORIST)

Garlands Florist

Contact: Aniko Kovacs/604.739.6688/www.garlandsflorists.com
flowers@garlandsflorists.com

Facebook: Garlands-Florist

Instagram: @garlandsfloristvancouver

WEDDING PLANNING & COORDINATION

Dreamgroup Weddings + Events

Contact: 604.537.3575/www.dreamgroup.ca
hello@dreamgroup.ca

Instagram: @dreamgroupplanners

WEDDING DESIGN, DECOR & FLORIST

Jack and Jill Weddings & Events Décor

Contact: Tommy or Aileen/778.896.5551
www.jackandjillweddings.com
info@jackandjillweddings.com

Facebook: jackandjillweddings

Instagram: @jackandjillweddings

CELEBRATION OF LIFE PLANNER

Alternatives

Contact: Annika Anderson/604.857.5779/www.myalternatives.ca
a.anderson@myalternatives.ca

New Narrative

Contact: Christina Andreola/778.960.8782
www.newnarrative.ca christina@newnarrative.ca