

• UNIVERSITY GOLF CLUB •

EVENING WEDDING PACKAGE

APRIL 01, 2023 — MARCH 31, 2024



DEDICATED TO MAKING YOUR EVENT A MEMORABLE ONE

You've come to the right place! The University Golf Club is really like no other. Our history dates back 94 years.

Our Event Coordinators come with vast experience and are great resources for you. University Golf Club also backs that experience with an unwavering commitment to high quality service and food. It's no wonder UGC has become a favourite for meetings, private events, corporate banquets, weddings and golf tournaments.

Our beautiful clubhouse and grounds are set up to meet your every need whether it's simply a functional and flexible meeting space or a breakfast, lunch, dinner or cocktail reception

venue. Our Executive Chef has fabulous food creations for all occasions.

If you're planning a wedding, we can accommodate pre wedding golf with après-golf in the Westward Ho! Public House and Grill Room, your rehearsal and ceremony in the beautiful Gazebo Garden, and your reception in the elegant but relaxed banquet rooms. You can even have your photos taken right here on the grounds.

Please call our Event Coordinators to set up an appointment to view our function rooms and/or gazebo garden. We look forward to making your event a wonderful memory.

Photo: DynamicEvents.ca





WELCOME TO UNIVERSITY GOLF CLUB

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, take lessons and host banquets or receptions.

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 menu and our Executive Chef and his team are pleased to customize a menu for your group should the need apply. Please speak with our Event Coordinator for details on customizing a menu. Our team looks forward to working with you to host an amazing event.

Thank you for selecting the University Golf Club. We look forward to welcoming your group.





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MENU ENHANCEMENT AND SNACK STATION OPTIONS

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

<i>Coffee / Tea / Herbal Teas</i> (per person)	3 ⁷⁵
<i>Coffee / Tea</i> (per 10 cup pot)	37 ⁵⁰
<i>Assorted Bottled Soft Drinks</i> (individual serving)	3 ⁷⁵
<i>Apple, Orange, Grapefruit, Pineapple or Cranberry Juice</i> (1 litre)	18
<i>Powerade</i> (individual serving)	4 ⁵⁰
<i>Bottled Water</i> (individual serving)	3 ⁵⁰
<i>Mineral Water</i> (500ml)	7
<i>Non-Alcohol Punch</i> (serves approximately 50 x 4oz glasses)	100
Select one: Fruit Punch, Cranberry Lemonade, Cranberry Sparkle or Arnold Palmer	

Sweet Options

<i>Assorted Muffins, Croissants or House Made Fresh Fruit Scones</i> (individual serving) . . .	3 ⁵⁰
<i>Freshly Baked Cookies</i> (per dozen)	36
<i>Assorted Dessert Squares and Bars</i> (per dozen) (minimum 1 dozen)	39
<i>Gluten Free Dessert Squares</i> (Brownies or Vegan Quinoa Date Bars) (per dozen) (minimum 1 dozen) . .	48
<i>Banana Bread or Lemon Loaf Slices</i> (per dozen slices)	48
<i>Belgian Chocolate Dipped Strawberries</i> (per dozen)	39
<i>Tranche Board – Praline Chocolate</i> (contains nuts) (serves 40) (GF)	125
<i>Seasonal Sliced Fresh Fruit and Berry Platter</i> (serves 25)	130

MENU ENHANCEMENT AND SNACK STATION OPTIONS

Savoury Options, Platters and Stations

Potato Chips (individual serving) 3⁵⁰

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

(GF) Rice Crackers available on request

Thin Crust Pizza Break (minimum 12 people) (2 pieces per person) (Select 2 kinds) 10 per person

Sopressata Salami and Mushroom Pizza

Bocconcini, Roasted Tomatoes and Fresh Basil Pizza

Smoked Savoury Ham and Fresh Pineapple

Slider Station (minimum 12 people) (2 pieces per person) (Select 2 kinds) 11 per person

Beef Short Rib, BBQ Pulled Pork, Panko Crusted Chicken or Paneer, Cucumber and

Raita Sliders on Mini Brioche Slider Buns with Basil Aioli and 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

***Gluten Free Bread Available on Request**

Platter of Quartered Sandwiches (60 pieces) 135

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

***Gluten Free Bread Available on Request**

Crudit  Platter with House Made Lemon and Roasted Garlic Hummus (serves 25) (GF & V) ... 100

Smoked Salmon Platter (two sides) 150

Served with Crostini, Red Onion and Capers (serves 25) (GF Rice Crackers available on request)

Poached Prawns with Cocktail Sauce (serves 25) (75 Prawns) (GF) 140

Antipasto Platter (serves 25) 165

Grilled Vegetables, Olives, Pesto Bocconcini, Marinated Mushrooms and Sliced Cured Meats Drizzled with Olive Oil and Balsamic Vinegar 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**

COCKTAIL RECEPTION MENU

Minimum 25 people

\$42 per person

Premium Cheese Board with Crostini and Sourdough Crackers (GF Rice Crackers Available on Request)
Crudit  Platter with House Made Lemon and Roasted Garlic Hummus (GF and V)

Select one of the following:

1) Sandwiches (served on Sourdough and Multigrain Bread) and Vegetable Wrap:

(2 half pieces per person) (select up to 3 kinds)

Vegetable Wrap with Goat Cheese, Roasted Peppers, Sun Dried Tomato and Iceberg Lettuce

Curry Chicken with Apple and Celery

Salmon Salad with Tartar Sauce and Cucumber

Pacific Shrimp, Avocado, Butter Lettuce and Citrus Basil Aioli

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

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

Gluten Free bread available on request

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

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

Selection of House Made Cold and Hot Canap s (4 pieces per person/select 4 kinds)

See Chef's Selection of House Made Canap s Menu Page 11 for options

Mini Seasonal Fresh Fruit and Berry Skewers

Fresh Fruit Custard Tarts and Dessert Squares

Coffee – Tea

Menu Add Ons/Upgrades

Belgian Chocolate Dipped Strawberries (per dozen) 39

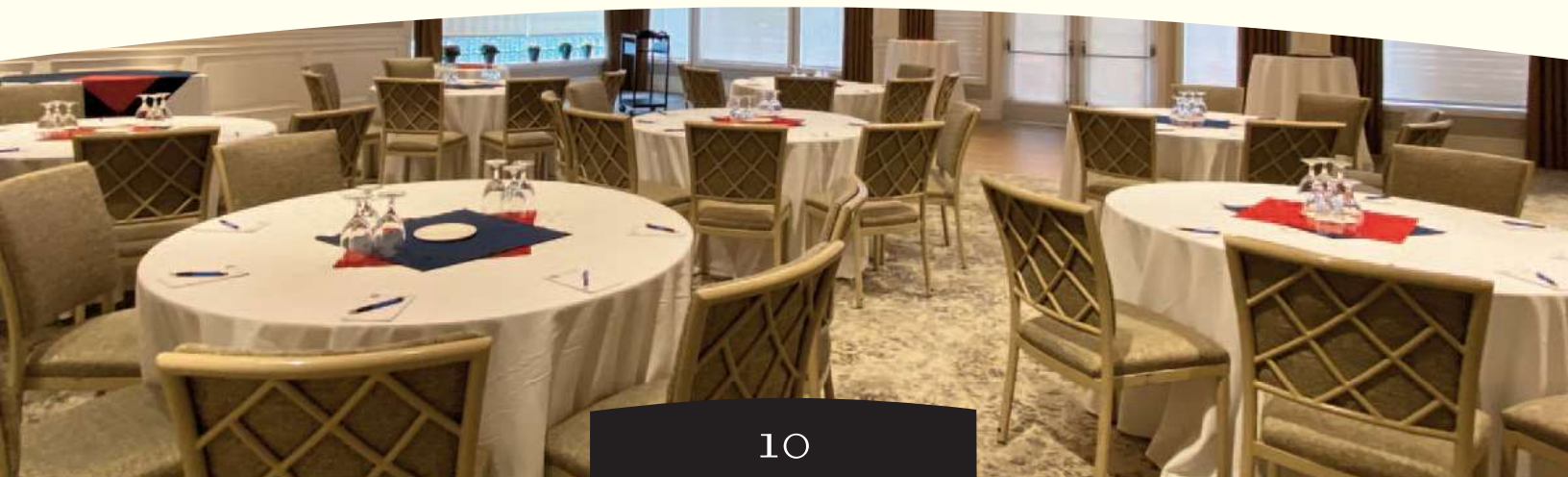
Slider Station (two sliders per person; select 2 kinds) 11 per person

Beef Short Rib, BBQ Pulled Pork, Panko Crusted Chicken or Paneer, Cucumber

& Raita Sliders on Mini Brioche Slider Buns with Basil Aioli and Crispy Onions

Tranche Board - Praline Chocolate (contains nuts) (serves 40) (GF) 125

Prices are subject to 18% gratuity (service charge) and applicable taxes · Menus valid April 01, 2023 to March 31, 2024 · Prices Subject to Change



CHEF'S SELECTION OF HOUSE MADE HOT CANAPÉS

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

\$40 per dozen

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)
Indian Spiced Roasted Spaghetti Squash and Peppers in Phyllo Pastry (V)
Vegetable Spring Rolls with Chili Lime Drizzle
Spinach and Feta Cheese in Phyllo Pastry
Mushroom, Leek and Goat Cheese Tartlet
Wild Mushroom and Fresh Thyme Puff Pastry Roll

\$42 per dozen

Indian Spiced Lamb Meatball with Raita Drizzle
Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle (GF)
Mini Salmon, Creamed Spinach and Tarragon Wellington
Prawn Poppadoms with Mango Cucumber Yogurt

CHEF'S SELECTION OF HOUSE MADE COLD CROSTINI CANAPÉS

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

\$40 per dozen

Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll with Sour Cream Drizzle
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)
Blue Cheese Baked Pear and Walnuts

\$42 per dozen

Smoked Salmon, Cream Cheese, Dill, Capers and Red Onion
Pacific Shrimp, Mango and Fresh Dill
Smoked Salmon and Shrimp Mousse with Tobiko and Fresh Chive
Beef Sirloin, Bearnaise, Chive and Roasted Roma Tomato

****Gluten Free Rice Crackers Available on Request**

PLATED MENUS

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

Create your own three course plated menu with our Executive Chef's creations.

Listed entrée pricing includes soup or salad and dessert.

Two and Four course pricing available on request. To sub an appetizer for soup or salad add \$3 per person.

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 \$3²⁵ per person charge and conditions apply.

Add: Pre-Dinner House Made Cold or Hot Canapés

Served to your guests (2 pieces per person) 6⁵⁰ per person

(3 pieces per person) 9⁷⁵ per person

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

Appetizers

Crispy Risotto, Roasted Shiitake, Citrus
White Wine Cream

Hand Rolled Gnocchi, Braised Short Rib, Veal
Reduction, Dijon and Cream

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)

Baby Spinach, Egg, Pancetta and Mushrooms with
Dijon Vinaigrette (GF)

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

PLATED MENUS

ENTRÉES

7oz AAA Grilled Beef Tenderloin (medium rare)
with Merlot Demi Glaze Market Price

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

Seared Halibut with
Citrus Bearnaise (GF) Market Price

Panko Crusted Halibut, Fresh Tomato,
Capers and White Wine Cream Market Price

Grilled Salmon with Chili Lime Butter and Fresh
Mango Salsa 58

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

Prosciutto Wrapped Chicken Breast with Ricotta,
Sun Dried Tomato Filling and Caper Shallot
Parsley Chicken Demi 52

Roasted Chicken Breast with White Wine, Lemon,
Rosemary, Garlic and Chicken Demi 52

Vegetarian Potato Gnocchi, Pesto Cream, Blistered
Grape Tomato and Shaved Fresh Parmesan 47

Lentil and Vegetable Curry with Cardamom
Scented Basmati Rice (V) (GF) 47

Vegetarian Lasagna Fresh Basil, Bechamel,
Eggplant and Portobello Mushroom 47

Desserts

New York Cheesecake with Blueberry Lime Coulis
Warm Apple Strudel, Caramel Drizzle and Vanilla Bean Gelato
Belgian Chocolate Espresso Mousse, Roasted Almonds and Whipped Cream
Sugared Strawberries, Grand Marnier and Vanilla Whipped Cream
Warm Sticky Toffee Pudding

Cake Plating/Serving Fee 3⁵⁰ 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.)

CHEF'S SIGNATURE BUFFET

Minimum 50 people

\$90 per person

Appetizers (2 canapés per person passed to guests during cocktail hour)

See Chef's Selection of House Made Canapés Menu Page 11 for options (select 2 kinds)

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

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

Platter of Grilled Peppers, Marinated Mushrooms, Artichokes, Asparagus, Prosciutto, Basil,
Goat Cheese, Extra Virgin Olive Oil and Balsamic reduction

Choice of three Chef's Salads

See Chef's Buffet Salad Selections Menu Page 17 for options

Seafood Platter (All Gluten Free)

Poached Salmon with Fresh Dill and Lemon (DF)

Garlic Roasted Prawns with Lemon Basil Aioli

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

Hot Items

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

Fresh Seasonal Vegetables (GF)

Entrées

Roasted AAA Prime Rib of Beef au Jus (GF) and Black Peppercorn Sauce Carved by Chef

Panko Crusted Halibut, Fresh Tomato, Capers and White Wine Cream

Prawn Penne Pasta with Fresh Tomato, Basil and Fresh Parmesan

Chicken Breast with Mushroom Tarragon Red Wine Demi

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

New York Cheesecake with Blueberry Lime Coulis and Rich Chocolate Belgian Cake

Belgian Chocolate Dipped Strawberries

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 Ravioli with Truffle Scented Light Cream Sauce, Garden Peas and Artichokes

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DELUXE DINNER OR BARBECUE BUFFET

Minimum 50 people

\$75 per person

Appetizers (2 canapés per person passed to guests during cocktail hour)

See Chef's Selection of House Made Canapés Menu Page 11 for options (select 2 kinds)

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

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

Poached Salmon with Fresh Dill and Lemon (GF & DF)

Garlic and Lemon Prawns Served with Citrus Basil Aioli (GF)

Choice of three Chef's Salads See Chef's Buffet Salad Selections Menu Page 17 for options

Hot Items

6oz Grilled AAA New York Steak (GF) Barbecued by Chef Served with Black Peppercorn Sauce or

Roasted AAA Striploin (GF) with Wild Mushroom Sauce, Carved by Chef (select one)

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

Fresh Seasonal Vegetables (GF)

Choice of three of the following entrées:

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

Panko Crusted Mac and Cheese

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

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

Grilled Flank Steak (medium rare) with Chimichurri and Slow Roasted Grape Tomato (GF)

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

Panko Crusted Chicken Breast with Mushroom Cream Demi

Lentil and Vegetables Curry with Cardamom Scented Basmati Rice (GF & V)

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

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

New York Cheesecake with Blueberry Lime Coulis and Rich Belgian Chocolate Cake

Coffee – Tea

Menu Add Ons/Upgrades

Belgian Chocolate Dipped Strawberries (per dozen) 39

Tranche Board - Praline Chocolate (contains nuts) (serves 40) (GF) 125

DINNER BUFFET

Minimum 50 people

\$60 per person

Chilled Items

Basket of Fresh Rolls and Butter on the Buffet

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

Choice of two Chef's Salads

See Chef's Buffet Salad Selections Menu Page 17 for options

Hot Items

Roasted AAA Striploin (GF) with Wild Mushroom Sauce, Carved by Chef

Roasted Baby Potatoes (GF)

Fresh Seasonal Vegetables (GF)

Choice of two of the following entr es:

Mushroom and Double Smoked Bacon Stuffed Pork Tenderloin with Caper Lemon Demi

Roasted Chicken Breast with Mushroom Tarragon Red Wine Demi

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

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

Mushroom Mascarpone Ravioli, White Wine-Leek Cream, Roasted Roma Tomatoes and Fresh Parmesan

Roasted Vegetable Ratatouille (GF & V)

Desserts

Seasonal Sliced Fresh Fruit and Berry Platter

New York Cheesecake with Blueberry Lime Coulis and Rich Belgian Chocolate Cake

Coffee – Tea

Menu Add Ons/Upgrades

Chef's Choice Pre-Dinner House Made Cold or Hot Canap s

Served to your guests (2 pieces per person) (select 2 kinds) 6⁵⁰ per person

(3 pieces per person) (select 3 kinds) 9⁷⁵ per person

See Chef's Selection of House Made Canap s Menu Page 11 for options

Premium Cheese Board with Crostini and Sourdough Crackers (serves 25) 150

****Gluten Free Rice Crackers Available on Request**

Tranche Board - Praline Chocolate (contains nuts) (serves 40) (GF) 125

CHEF'S BUFFET SALAD SELECTIONS

Green Bean Salad with Asian Sesame Dressing (DF)

Arugula Salad with Fennel, Grape Tomato and Balsamic Vinaigrette (DF & GF)

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

Baby Spinach, Bacon, Grape Tomatoes, Roasted Mushrooms, House Made Croutons and Blue Cheese Dressing

Yukon Gold Potato Salad (GF)

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

Caesar Salad with Fresh Parmesan and House Made Croutons

Greek Salad (GF)

Orzo Salad, Cucumber, Tomato, Red Onion, Spinach, Fresh Parmesan, Parsley, Oregano and Extra Virgin Olive Oil

Bruschetta Pasta Salad, Arugula, Basil, Grape Tomato, Extra Virgin Olive Oil and Fresh Parmesan

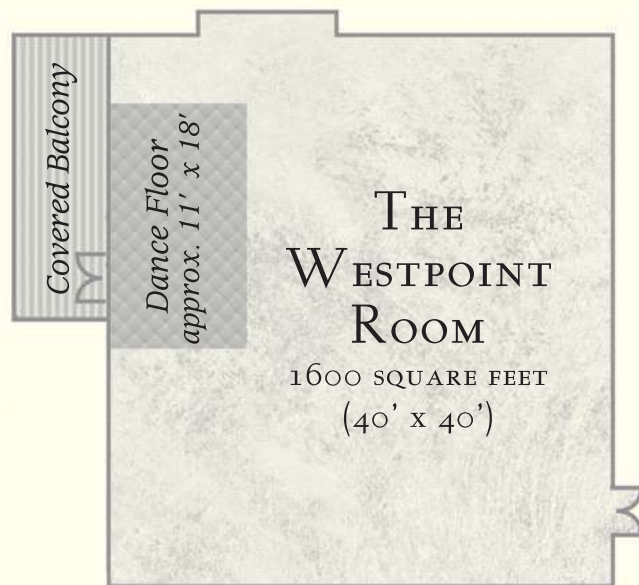
Arugula, Cherry Tomato, Mixed Greens, Chives, Goat Cheese, Red Onion and Red Wine Vinaigrette (GF)

Grilled Pepper, Marinated Mushroom and Asparagus Platter with Blue Cheese, Extra Virgin Olive Oil and Balsamic Reduction (GF) (Extra \$3/person)

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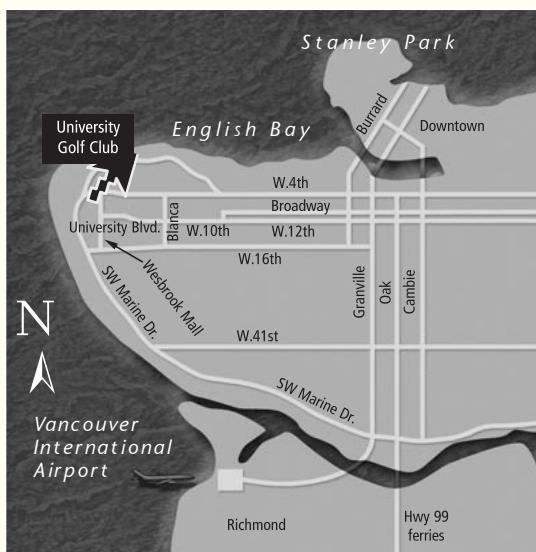
FLOORPLANS



Outdoor patios complete with tables and chairs.

BBQ menu options for Salon patio only

No Smoking permitted on patios. Smoking permitted in designated smoking areas only.



How to find us. For a google map go to www.universitygolf.com/contact-us

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
Stingray Background Music	Complimentary
(Please ask our Event Coordinator for available Music Channels)	
Tripod Screen (84" x 84")	30
Mixer	25
(direct input box via headphone jack for computer hook up into house sound system for laptop sound only, not for dancing music)	
Flipchart with Paper and Felt Pens	25
Whiteboard with Easel and Dry Erase Markers	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



University Golf Club does NOT own a laptop or LCD projectors

Additional Audio Visual, including projectors are available on request, by special order. Rental, Delivery & Pick up Charges apply. All Audio Visual Equipment Rentals are Subject to applicable taxes.

Prices are subject to applicable taxes. Prices subject to change.

GENERAL POLICIES & INFORMATION

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.

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.

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.

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

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 4 days prior to the Function. No decreases after this time. This number may only increase by up to 5% provided Chef approves the increase.

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.

All Food and Beverage Pricing is Subject to Change.

GENERAL POLICIES & INFORMATION

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

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.

In accordance with the BC Liquor laws, minors are not to be served liquor. If there is any doubt whether a customer is 19 or over, UGC and our employees should verify age by asking for two pieces of ID, carefully examining both pieces and acting on the authenticity of the identification. Foreign ID is acceptable as long as it is readable and the customer is recognizable from the picture. If two pieces of ID cannot be produced UGC has the right to refuse service.

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.

For weddings, complimentary use of our gazebo 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 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 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.

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.

WEEKEND AND WEDDING POLICIES & INFORMATION

All Weekend Events and Wedding Receptions must meet UGC Food/Beverage minimums.

Minimums exclude Room Rentals, Gratuity/Service Charge and taxes.

Peak Season: May 01 – Oct. 31 (Saturdays and Holiday Weekend Sundays)

Off Peak Season: Nov. 01 – April 30 or Mon.-Fri. and Non Holiday Weekend Sundays during Peak Season

Westpoint Room Receptions

(minimum 50 guests required; accommodates up to 80-90 guests for sit down functions and up to 100 for a cocktail reception)

Peak Season \$500 Room Rental + GST will be levied

Off Peak Season \$400 Room Rental + GST will be levied

Salon Receptions

(minimum 100 guests required; accommodates up to 200 guests for sit down functions and up to 250 for a cocktail reception)

Peak Season \$1000 Room Rental + GST will be levied

Off Peak Season \$900 Room Rental + GST will be levied

Afternoon Receptions

Reception time for 9:00am – 4:00pm / Event must conclude no later than 4:00pm

*Room access time for set up 8:00am or later the day of the event

Peak Season

Minimum food/beverage spend of \$65/person plus 18% gratuity/service charge + GST required

Off Peak Season

Minimum food/beverage spend of \$60/person plus 18% gratuity/service charge + GST required

Evening Receptions

Reception time from 6:00pm – 1:00am / Event must conclude no later than 1:00am

*Room access time for set up 4:00pm or later the day of the event

Peak Season

Minimum food/beverage spend of \$95/person plus 18% gratuity/service charge + GST required

Off Peak Season

Minimum food/beverage spend of \$90/person plus 18% gratuity/service charge + GST required

- Children's service lunch or 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
- *Room access times for set up may vary due to room availability, please contact Event Coordinator for details
- Should any event not meet the minimum spend required for food/beverages, whatever the event is short on the minimum will have that amount added to the room rental + GST. ie: minimum spend is \$85/person, groups spend \$80/person the \$2/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 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

- ***On Site Gazebo Ceremony Fee \$700 + GST***

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 and/or photograph
- Table number stands with black and white table numbers
- Outdoor patios complete with tables and chairs
- Photography area with waterfalls and gazebo (subject to availability)
- Use of gazebo area (if applicable) for rehearsals
- 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)
- 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)
- Cutlery, dinnerware and glassware
- Skirted gift table, DJ table, guest book table and cake table

Guests Tables

- Two clear glass oil lamp candles per table
- Table numbers and stands

Head Table

- Seating for 2-14 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)
- Clear glass oil lamp candles across the front of the head table

Cake Plating/Serving Fee 3⁵⁰ 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)	25
42" Wall Mounted TV Monitor for HDMI hook up (may not be moved)(Westpoint Room only)	50
Additional Wired Standing Microphone	25

Note: **University Golf Club does NOT own a laptop or projector.** Additional audio visual, including projectors are available on request, by special order. Rental, delivery and pick up charges apply plus applicable taxes.



CELEBRATE THE WHOLE OCCASION...

PRE WEDDING GOLF

Is there a better way to enjoy this tradition than a day of golf, friends, family and great food? Our Event Coordinator can suggest a pre-planned package that includes tee times, golf carts and après golf appetizers in our Westward Ho! Public House and Grill Room (maximum 24 guests). If you have something a little different in mind we'll help you customize your event.

REHEARSAL

Contact our Event Coordinator to book a rehearsal in our Gazebo Garden. Afterwards, relax and have your rehearsal dinner with us. We would be happy to reserve a table in the Westward Ho! (maximum 20 guests) overlooking the garden. One glass of Complimentary Sparkling Wine will be included with your meal!

CEREMONY

The Gazebo Garden at UGC is an idyllic setting for your wedding. With towering trees, a pond with a stream and beautiful gardens, you will have one of the most romantic spots you can find without having to travel all over the city to get there.

RECEPTION

Only steps away from the ceremony, your guests will appreciate the short trip to your reception! 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. The Westpoint Room seats 80-90, and the Salon seats 200 (minimums do apply for each room). Both have an outdoor patio, and are elegantly and tastefully decorated. For more information please contact our Event Coordinator.



Photos: DynamicEvents.ca and DG Decor and Events



CEREMONY & PHOTOGRAPHY INFORMATION

CEREMONIES

Only couples with their wedding reception booked with our facility may use the Gazebo area for a ceremony. Our on site ceremony charge is \$700 + GST.

Ceremonies may take place at our outdoor Gazebo, if available at the time of booking.

The Gazebo is booked on a first come first serve basis. (one ceremony per booking time)

If the weather is inclement, the ceremony will take place in your reception room. (on site ceremony fee applies; rate \$350 or \$700 + GST depending on set up)

Gazebo ceremony set up includes: (if applicable)

- Up to 60 folding white resin chairs
- A round signing table with white linen & 2 chairs inside the gazebo
- A power outlet & extension cord for client's music
- Sound system with speaker – outdoor use only (for client's laptop or phone hook up or UGC handheld wired mic) (device must have a headphone jack)
- A table with chair for DJ set up
- Red carpet aisle runner
- 1 banquet server dedicated to set up and take down
- 10' x 10' tent for musicians (if applicable)
- \$125 Labour Charge + GST levied per additional banquet server required for set up and take down



DAYTIME RECEPTIONS

Ceremonies may be scheduled anytime from 9:00am to 11:30am.

Remember to leave enough time for your reception and lunch. We recommend eating no later than 12:30pm.

Reception rooms available until 4:00pm only.

EVENING RECEPTIONS

Ceremonies start at 5:30pm or later. No earlier than 5:30pm.

Reception rooms open for guests at 6:00pm.

PHOTOS

The outdoor Gazebo area may be used for photography. (subject to availability)

Only receptions booked with our facility may take photographs on site.

Photos may not be taken anywhere on the Golf Course or Putting Greens.

The Gazebo may be reserved for photography space for \$700 + GST (booked on a first come first served basis).



DJ & PHOTOBOOTH

Hot Wax DJ & Photobooth

Contact: Elliott Kipnes – 604.649.6919
www.hot-wax.com
info@hot-wax.com
 Facebook: hotwaxentertainment
 Instagram: @hotwaxentertainment

ACCOMMODATION

Holiday Inn Vancouver Centre (Broadway)

Contact: Dennese Usison – 604.707.1936
www.hivancouver.com
dusison@hivancouver.com
 Facebook: Holiday Inn Vancouver-Centre
 Twitter: @hivancouver

RENTALS

A & B Partytime Rentals

Sales: 604.879.5281
www.abpartytime.com
sales@abpartytime.com
 Facebook: abpartytime
 Instagram: @abpartytime
 Twitter: ABPartytime

Rose Chair Décor & Party Rentals Ltd.

Contact: Rose – 778.320.6213
www.rosechairdecor.com
info@rosechairdecor.com
 Facebook: Rosechairdecor.com Wedding & Party Rentals

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
 Twitter: @garlandsflowers
 Instagram: @garlandsfloristvancouver

DJ, MC & PHOTOBOOTH

Dynamic Weddings

Contact: Dennis Bellia – 604.724.0225
www.dynamicweddings.ca
dynamicweddings@icloud.com
 Facebook: Dynamic Weddings Vancouver
 Instagram: @dynamicweddings

WEDDING PLANNING & COORDINATION

Dreamgroup Weddings + Events

Contact: 604.537.3575
www.dreamgroup.ca
hello@dreamgroup.ca
 Facebook: DreamGroup
 Instagram: @dreamgroupplanners

WEDDING DESIGN, DÉCOR & 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

Photos: Raymond Chou, Vivid Moments and DG Decor & Events





Our commitment to you is to consistently provide the highest standard of service and finest quality of food in an elegant and relaxed setting.
We welcome you and look forward to making your special event a very memorable one.



UNIVERSITY GOLF CLUB

5185 UNIVERSITY BLVD, VANCOUVER, BC V6T 1X5 TEL: 604.224.7799 FAX: 604.224.1621

www.universitygolf.com



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University Golf Club



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