

• UNIVERSITY GOLF CLUB •

# CELEBRATION OF LIFE PACKAGE

APRIL 01, 2023 — MARCH 31, 2024



DEDICATED TO MAKING YOUR EVENT A MEMORABLE ONE



**Y**ou'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](http://DynamicEvents.ca)



## WELCOME TO UNIVERSITY GOLF CLUB

**T**hank 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.





# TABLE OF CONTENTS

## MENUS

### BREAKFAST & BRUNCH OPTIONS

Breakfast Options .....	1
Menu Enhancement and Snack Station Options .....	2-3
University Brunch or Lunch Buffet .....	9
Chef's Buffet Salad Selections .....	17

### LUNCH OPTIONS

Menu Enhancement & Snack Station Options .....	2-3
All Day Meeting & Lunch Package .....	4
Buffet Lunch Menus .....	5-8
University Brunch or Lunch Buffet .....	9
Plated Menus .....	12-13
Chef's Buffet Salad Selections .....	17

### COCKTAIL RECEPTION OPTIONS

Menu Enhancement & Snack Station Options .....	2-3
Cocktail Reception Menu .....	10
Chef's Selection House Made Hot/Cold Canapes .....	11

### DINNER OPTIONS

Menu Enhancement & Snack Station Options .....	2-3
Plated Menus .....	12-13
Buffet Dinner Menus .....	14-16
Chef's Buffet Salad Selections .....	17

## FLOOR PLAN OUTLINES & MAP .....18

## BANQUET, MEETING & CELEBRATION OF LIFE/MEMORIAL SERVICES

Audio Visual Equipment Rentals .....	19
Bar Minimums & Bartender Charges .....	20
Weekday Room Rental & Labour Charge Information .....	21
General Policies & Information .....	22-23
Service Referrals .....	28

## WEDDING SERVICES

General Policies & Information .....	22-23
Weekend and Wedding Policies & Information .....	24
Wedding Services .....	25
Wedding Information .....	26
Ceremony & Photography Information .....	27
Service Referrals .....	28



## 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 <sup>75</sup>
<i>Coffee / Tea</i> (per 10 cup pot) . . . . .	37 <sup>50</sup>
<i>Assorted Bottled Soft Drinks</i> (individual serving) . . . . .	3 <sup>75</sup>
<i>Apple, Orange, Grapefruit, Pineapple or Cranberry Juice</i> (1 litre) . . . . .	18
<i>Powerade</i> (individual serving) . . . . .	4 <sup>50</sup>
<i>Bottled Water</i> (individual serving) . . . . .	3 <sup>50</sup>
<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 <sup>50</sup>
<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) ..... 3<sup>50</sup>

*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

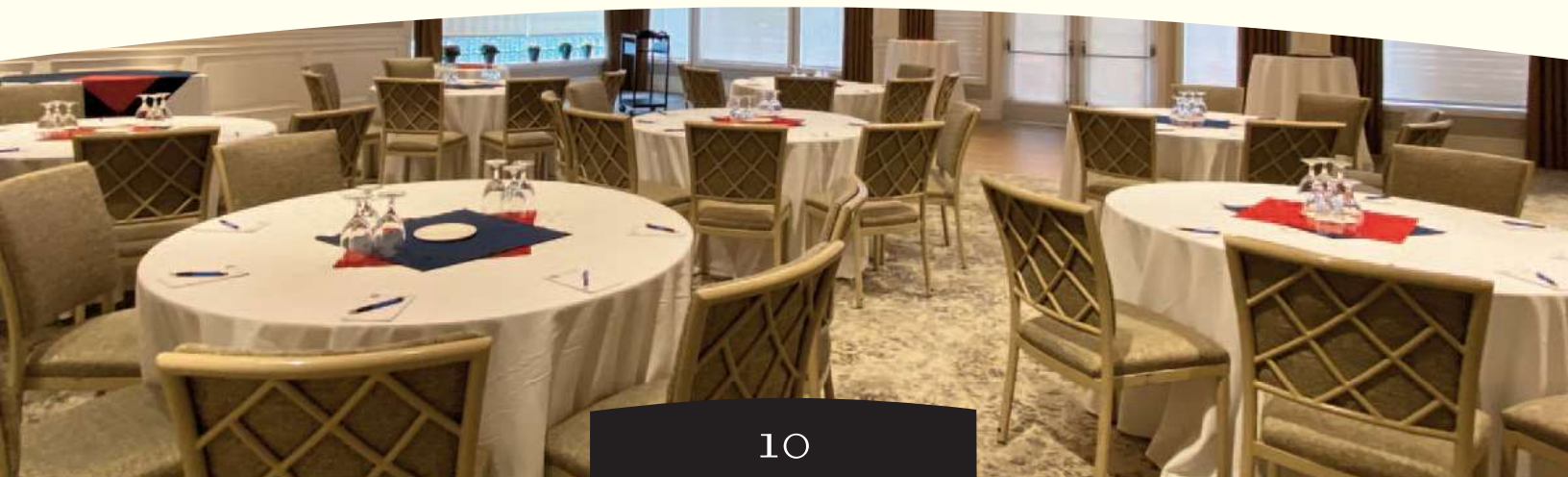
Slider Station (two sliders per person; select 2 kinds) . . . . . 11 per person

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

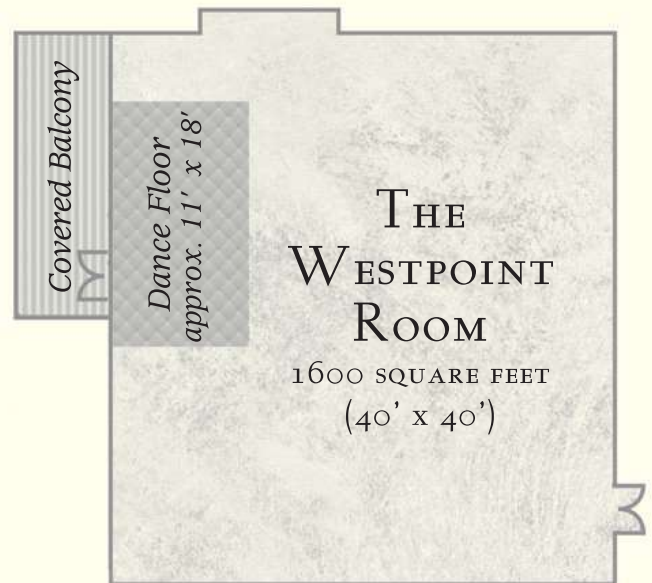
*\$42 per dozen*

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**



# 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](http://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 . . . . . (Please ask our Event Coordinator for available Music Channels)	Complimentary
Tripod Screen (84" x 84") . . . . .	30
Mixer . . . . . (direct input box via headphone jack for computer hook up into house sound system for laptop sound only, not for dancing music)	25
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.



## BAR MINIMUMS & BARTENDER CHARGES

Excludes weddings as bar minimum part of overall F/B minimum for weddings

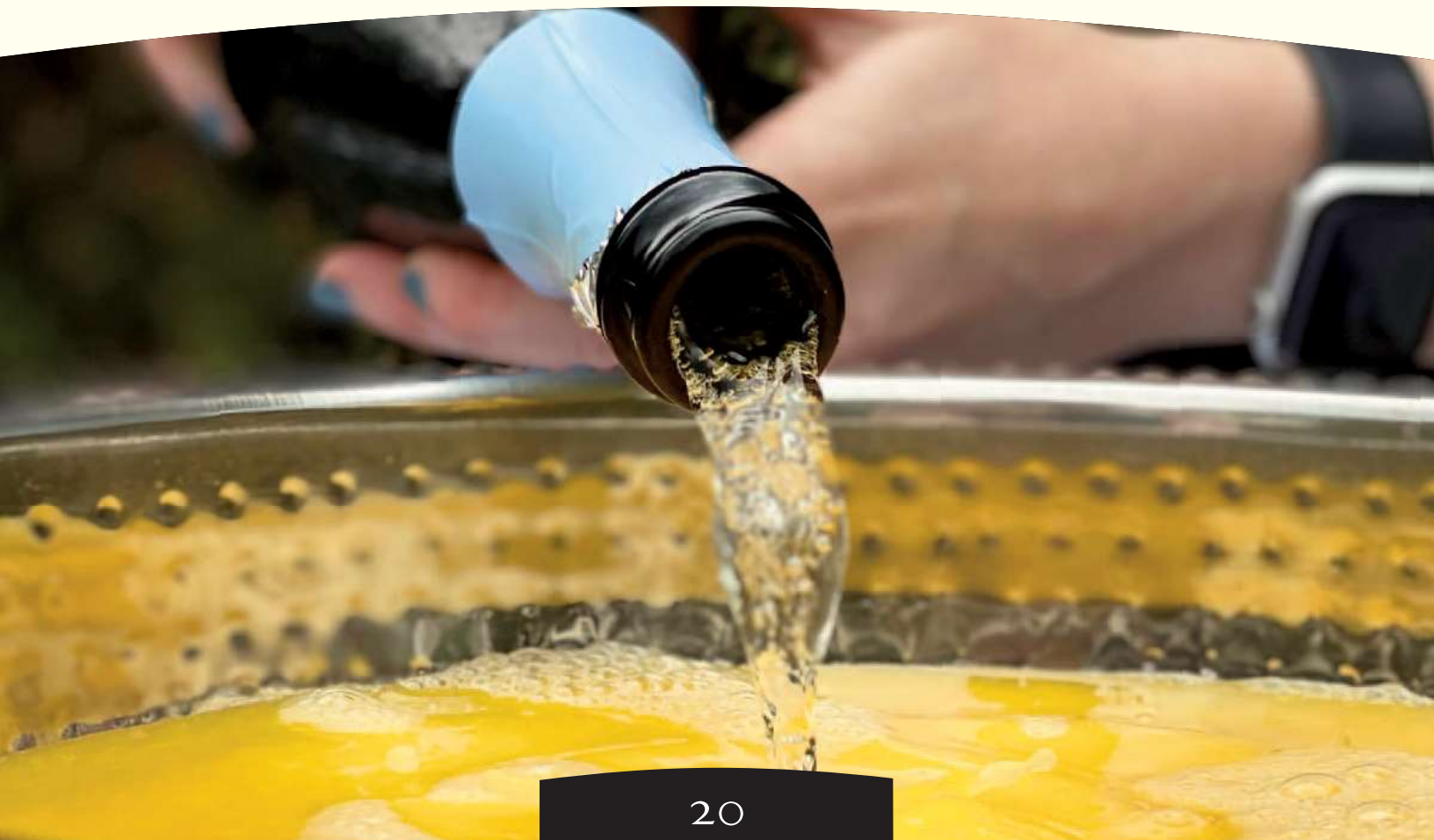
A complimentary bartender is provided for cash or host bars that exceed \$400 in revenue before taxes and gratuity. (excludes wines placed on tables for dinner)

- University Golf Club will provide one bartender per 80 guests
- Additional bartenders are available for a cost of \$125 per bartender + GST
- Groups with over 80 guests, where 2 bartenders are required must meet a sales minimum of \$800 before taxes and gratuity to avoid a \$250 bartender charge + GST

### *Bar Service Options: (speak to our Event Coordinator about options)*

- Host Bar: The host agrees to pay for drinks for all guests. Beverages charged on consumption based on host's preferred selection of beverages
- Cash Bar: Guests at events are on their own to purchase beverages from a standard beverage list. University Golf Club accepts cash, debit, M/C, Visa or Amex
- Ticket Bar: Host/guests at events are provided with a pre-determined number of drink tickets each. The host determines with UGC's Event Coordinator, which beverages the tickets may be redeemed for and UGC charges per beverage based on what the ticket was redeemed for. A cash bar will follow ticket use.

Prices are subject to applicable taxes · Menus valid April 01, 2023 to March 31, 2024 · Prices Subject to Change



# WEEKDAY ROOM RENTAL & LABOUR CHARGE INFORMATION

Available Monday to Friday / excludes weddings / minimum 20 people preferred for events

## *Weekday Room Rentals*

Daytime Events – rooms available from 7:00am to 4:00pm at the latest

Evening Events – rooms available from 6:00pm to 12:30am at the latest (clean up to 1:00am ok)

pre-tax catering = food, coffee/tea and bottled non alcoholic beverage only – does not include other beverages

### *1) No Room Rental – Westpoint Room or Salons based on the following:*

Applies to Daytime Events that have 50+ guests (Westpoint) or 75+ (Salons)

and reach a minimum pre-tax catering requirement of \$35/person

Applies to Evening Events that have 50+ guests (Westpoint) or 75+ (Salons)

and reach a minimum pre-tax catering requirement of \$50 or more per person

### *2) Reduced Room Rental – based on the following:*

Applies to Daytime Events with up to 225 guests that spend \$25 to \$34 per person on pre-tax catering

Applies to Evening Events that have less than 50 guests (Westpoint) or 75 guests (Salons) yet reach our minimum pre-tax catering requirement of \$50 per person or more on catering

\$200 Room Rental for one Salon, \$350 for two and \$500 for three + GST

\$250 Room Rental + GST for Westpoint Room

### *3) Full Room Rental – based on the following:*

Applies to Daytime Events that spend less than \$25 per person on pre-tax catering

Applies to Evening Events that spend less than \$50 per person on pre-tax catering

\$350 Room Rental for one Salon, \$650 for two and \$950 for three + GST

\$450 Room Rental + GST for the Westpoint Room

Note: Above pre-tax catering minimums are pre gratuity (service charge) and tax

## *Labour Charge*

\$125 Labour Charge + GST per server required for the event, applicable to all events with less than 20 guests

\$125 Labour Charge + GST per server required, applies to all events who have no pre-tax catering

\$150 Chef Charge + GST levied for any group requiring a Chef past 9:00pm or asking for more Chefs than included on any given menu

## *Room Capacities for Breakfasts, Luncheons, Dinners & Meetings*

(the number of guests each banquet room holds varies depending upon room set up requirements)

Salons I, II & III

Each room is 20' x 40' / total of 2400 square feet

a. One room accommodates up to 35 guests

b. Two rooms accommodate up to 100 guests

c. Three rooms accommodate up to 200 guests

d. Three rooms accommodate up to 225 guests for cocktail receptions

Westpoint Room

Approximately 40' x 40' / total of 1600 square feet

a. accommodates up to 80-90 guests for sit down functions

b. accommodates up to 100 guests for cocktail receptions

Prices are subject to applicable taxes · Menus valid April 01, 2023 to March 31, 2024 · 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.

## DJ & PHOTOBOOTH

### Hot Wax DJ & Photobooth

Contact: Elliott Kipnes – 604.649.6919  
[www.hot-wax.com](http://www.hot-wax.com)  
[info@hot-wax.com](mailto:info@hot-wax.com)  
 Facebook: hotwaxentertainment  
 Instagram: @hotwaxentertainment

## ACCOMMODATION

### Holiday Inn Vancouver Centre (Broadway)

Contact: Dennese Usison – 604.707.1936  
[www.hivancouver.com](http://www.hivancouver.com)  
[dusison@hivancouver.com](mailto:dusison@hivancouver.com)  
 Facebook: Holiday Inn Vancouver-Centre  
 Twitter: @hivancouver

## RENTALS

### A & B Partytime Rentals

Sales: 604.879.5281  
[www.abpartytime.com](http://www.abpartytime.com)  
[sales@abpartytime.com](mailto:sales@abpartytime.com)  
 Facebook: abpartytime  
 Instagram: @abpartytime  
 Twitter: ABPartytime

### Rose Chair Décor & Party Rentals Ltd.

Contact: Rose – 778.320.6213  
[www.rosechairdecor.com](http://www.rosechairdecor.com)  
[info@rosechairdecor.com](mailto:info@rosechairdecor.com)  
 Facebook: Rosechairdecor.com Wedding & Party Rentals

## PHOTOGRAPHY & VIDEOGRAPHY

### Three Sixty Media (Corporate)

Contact: Justin Lam – 604.726.8815  
[www.threesixtyphoto.com](http://www.threesixtyphoto.com)  
[info@threesixtyphoto.com](mailto:info@threesixtyphoto.com)  
 Facebook: ThreeSixtyPhotography  
 Instagram: ThreeSixtyPhoto

### Matte Box Memories (Wedding)

Contact: Justin Lam – 604.726.8815  
[www.matteboxmemories.com](http://www.matteboxmemories.com)  
[info@matteboxmemories.com](mailto:info@matteboxmemories.com)  
 Facebook: MatteBoxMemories  
 Instagram: MatteBoxMemories

## FLORIST (UGC HOUSE FLORIST)

### Garlands Florist

Contact: Aniko Kovacs – 604.739.6688  
[www.garlandsflorists.com](http://www.garlandsflorists.com)  
[flowers@garlandsflorists.com](mailto:flowers@garlandsflorists.com)  
 Facebook: Garlands-Florist  
 Twitter: @garlandsflowers  
 Instagram: @garlandsfloristvancouver

## DJ, MC & PHOTOBOOTH

### Dynamic Weddings

Contact: Dennis Bellia – 604.724.0225  
[www.dynamicweddings.ca](http://www.dynamicweddings.ca)  
[dynamicweddings@icloud.com](mailto:dynamicweddings@icloud.com)  
 Facebook: Dynamic Weddings Vancouver  
 Instagram: @dynamicweddings

## WEDDING PLANNING & COORDINATION

### Dreamgroup Weddings + Events

Contact: 604.537.3575  
[www.dreamgroup.ca](http://www.dreamgroup.ca)  
[hello@dreamgroup.ca](mailto: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](http://www.jackandjillweddings.com)  
[info@jackandjillweddings.com](mailto:info@jackandjillweddings.com)  
 Facebook: jackandjillweddings  
 Instagram: @jackandjillweddings

## CELEBRATION OF LIFE PLANNER

### Alternatives

Contact: Annika Anderson – 604.857.5779  
[www.myalternatives.ca](http://www.myalternatives.ca)  
[a.anderson@myalternatives.ca](mailto: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](http://www.universitygolf.com)  [@universitygolf](https://twitter.com/universitygolf)  [University Golf Club](https://www.facebook.com/UniversityGolfClub)  [UniversityGolf](https://www.pinterest.com/UniversityGolf)  [universitygolf](https://www.instagram.com/universitygolf)