



UNIVERSITY GOLF CLUB



Celebration of Life Package

APRIL 01, 2025-MARCH 31, 2026





THE VENUE

You've come to the right place! The University Golf Club is really like no other. Our history dates back 96 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 First People. The University Golf Club is owned and operated by the Musqueam Indian Band.

Our beautiful clubhouse and grounds are set up to meet your every need whether it's simply a functional and flexible meeting space, a breakfast, lunch, dinner, golf tournament, corporate banquet, cocktail reception, celebration of life, memorial, family event or social gathering.

Our Executive Chef has fabulous food creations for all occasions. We are proudly committed to supporting local, provincial and Canadian products as much as possible. 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 already included in our menus.

Our Events team is available to assist you in planning your event from start to finish. With an unwavering commitment to high quality service and food it's no wonder over the years, UGC is a popular event venue. We look forward to making your event a wonderful memory.

UGC EVENTS TEAM

JONI MARTINSON



Events & Catering Manager
Contact: 604.225.2312
jmartins@universitygolf.com

FINN O'FARRELL



Golf F/B Events Coordinator
Contact: 604.225.2315
fofarrell@universitygolf.com



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COCKTAIL

RECEPTION

includes organic coffee & artisan teas

\$48 per person / minimum 25 people

Stationed Platters & Sandwiches (self serve)

Premium Cheese Board with Crostini and Sourdough Crackers
(Gluten Free Rice Crackers Available upon Request)

Crudité Platter with Lemon and Roasted Garlic Hummus (GF & Vegan)

Quartered Sandwiches & Wraps: (4 pieces per person) (select up to 3 kinds)

- Vegetable Wrap with Carrot, Cucumber, Hummus, Pickled Red Onion, Spicy 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
- Chicken Salad with Celery and Green Onion
- Savoury Smoked Ham, Dijon and Aged White Cheddar

**Sub 2 Sliders/person for Sandwiches & Wraps add \$3.00/person



Passed House Made Canapés (4 pieces per person/select 4 kinds)

Chef's Hot Canapés

- Wild Mushroom Double Smoked Bacon Wellington
- Chicken Apple Sausage Rolls
- Vegetable Pakora with Tamarind Drizzle (Vegan)
- 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
- Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle (GF)
- Salmon, Tarragon, Spinach Wellington
- Seared Scallops, Lime Chili Butter & Tobiko (GF)

Chef's Cold Crostini Canapés

- Brie, Roasted Peach, Honey and Maldon Salt
- Chorizo, Goat Cheese, Olive Tapenade
- Avocado, Grape Tomato and Hemp Seed (Vegan)
- Roasted Garlic and Lemon Hummus with Balsamic Caramelized Onion (Vegan)
- Smoked Salmon, Dill Cream Cheese Cucumber Roll
- Pacific Shrimp, Mango and Fresh Dill
- Beef Tenderloin, Horseradish Cream
- Blue Cheese, Blistered Grape
- Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll

Desserts

Mini Fruit and Berry Skewers
Fresh Fruit Custard Tarts
Pecan Tarts
Dessert Squares



Menu Add-ons & Upgrades

Slider Station (2 per person) \$14.00/person
(select 2 kinds)

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

Tranche Board-Praline Chocolate \$140.00
(contains nuts) (GF)

Belgian Chocolate Dipped \$45.00/dozen
Strawberries





HOUSE MADE

CANAPÉS

minimum order 2 dozen per selection

Hot Canapés

\$45 per dozen

- Wild Mushroom Double Smoked Bacon Wellington
- Chicken Apple Sausage Rolls
- Vegetable Pakora with Tamarind Drizzle (Vegan)
- 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

Cold Crostini Canapes

\$45 per dozen

- Brie, Roasted Peach, Honey and Maldon Salt
- Chorizo, Goat Cheese, Olive Tapenade
- Avocado, Grape Tomato and Hemp Seed (Vegan)
- Lemon and Roasted Garlic Hummus with Balsamic Caramelized Onion (Vegan)
- Blue Cheese, Blistered Grape
- Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll

Hot Canapés

\$47 per dozen

- Double Smoked Bacon Wrapped Scallops with Chipotle Mayo Drizzle (GF)
- Salmon, Tarragon, Spinach Wellington
- Seared Scallops, Lime Chili Butter & Tobiko (GF)

Cold Crostini Canapes

\$47 per dozen

- Smoked Salmon, Dill Cream Cheese Cucumber Roll
- Pacific Shrimp, Mango and Fresh Dill
- Beef Tenderloin, Horseradish Cream



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 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 Events team for details

Gluten Free Rice Crackers

Available upon request in lieu of Crostini





SNACKS & MENU ENHANCEMENTS

Alcohol Free Beverages

(see wine/beverage list for full selection)

Organic Coffee and Artisan Tea (per person)	\$4.00
Organic Coffee and Artisan Tea (per 10 cup pot)	\$40.00
Bottled Soft Drinks (500ml)	\$4.25
La Famiglia Italian Sodas (Blood Orange, Sicilian Lemon & Espresso Sparkling) (330ml)	\$5.50
Perrier (500ml)	\$7.50
Powerade (591ml)	\$5.00
Bottled Water (591ml)	\$4.00
Alcohol-Free Self Serve Punch (serves approx 50 x 4oz glasses)	\$120.00
Select one: Fruit Punch, Cranberry Lemonade, Cranberry Sparkle or Arnold Palmer	
Apple, Orange, Grapefruit, Pineapple or Cranberry Juice (1 litre)	\$20.00



Sweet Options

Muffins, Croissants or House Made Fruit Scones (individual servings)	\$4.00
Gluten Free Muffins (per dozen)	\$54.00
House Baked Cookies (per dozen)	\$39.00
Assorted Dessert Squares (per dozen)	\$46.00
Gluten Free Brownies (per dozen)	\$52.00
Vegan Quinoa Date Bars (GF)	\$52.00
Banana Bread or Lemon Loaf Slices (per dozen) (minimum 1 dozen per selection)	\$51.00
Belgian Chocolate Dipped Strawberries (per dozen)	\$45.00
Tranche Board-Praline Chocolate (contains nuts)(GF)	\$140.00
Fruit & Berry Platter (serves 25)	\$140.00

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





SNACKS & MENU

ENHANCEMENTS

Savoury Snacks & Platters

Potato Chips (40g)	\$4.00
Dan-D Pak Mountain Trail Mix (100g)	\$4.00
Dan-D Pak Sea Salted Peanuts (120g)	\$3.50
Premium Cheese Board with Crostini and Sourdough Crackers (serves 25) (Gluten Free Rice Crackers available upon request)	\$175.00
Crudité Platter with Lemon & Roasted Garlic Hummus (serves 25)(GF & Vegan)	\$110.00

Thin Crust Pizza Break

minimum 12 people / 2 pieces per person / select 2 kinds

Soppressata Salami and Mushroom; Bocconcini, Roasted Tomatoes and Fresh Basil or Smoked Savoury Ham and Fresh Pineapple Pizzas	\$11.00 per person
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Slider Station

minimum 12 people / 2 pieces per person / select 2 kinds

Beef Short Rib, BBQ Pulled Pork, Panko Crusted Chicken or Paneer, Cucumber and Raita Sliders on Mini Brioche Buns with Basil Aioli and Crispy Onions	\$14.00 per person
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Quartered Sandwiches & Wrap Platter

60 pieces / select 4 kinds

Vegetable Wrap with Carrot, Cucumber, Hummus, Pickled Red Onion, Spicy Peppers, Avocado and Romaine	\$165.00
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	
Chicken Salad with Celery and Green Onion	
Savoury Smoked Ham, Dijon and Aged White Cheddar	

Seafood Platters

Smoked Salmon Platter (2 sided) with Crostini, Red Onion and Capers (serves 25)	\$195.00
Poached Prawns with Cocktail Sauce (75 prawns) (GF)	\$165.00

Charcuterie Board

minimum 25 people

Cured Meats, Aged White Cheddar, Brie, Artichokes, Mixed Olives, Roasted Peppers, Grapes, Grilled Eggplant, Roasted Mushrooms, Hot Peppers, Pesto Bocconcini and Spicy Green Beans	\$8.00/person
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Taco Bar

minimum 12 people / 2 tacos per person

Warmed Soft Tortilla, Spicy Ground Beef, Iceberg Lettuce, Salsa, Aged White Cheddar Cheese, Sour Cream and Guacamole / Vegetarian & GF option available upon request	\$13.00/person
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pricing subject to 18% gratuity/service charge + applicable taxes / pricing subject to change





WEEKDAY ROOM RENTAL & LABOUR CHARGES

*offered 7 days a week to this style of event
minimum 20 guests for events*

Room Capacities & Booking Times

Daytime Events: 7:00am to 4:00pm (may stay past 4:00pm if no evening events follow)

Evening Events: 6:00pm-12:30am / Liquor license ends 12:00am / Clean up to 1:30am ok

Westpoint Room: max 80-90 seated, up to 100 cocktail reception

Salons: max 220 seated, up to 225 cocktail reception

**Catering below refers to food and coffee/tea only / does not include other beverages

	NO ROOM RENTAL	REDUCED ROOM RENTAL	FULL ROOM RENTAL
<u>DAYTIME EVENTS</u> Minimum Guest Requirement Minimum Catering Spend Requirement (Pre Gratuity & Tax)	50+ guests Westpoint 75+ guests Salons \$37 or more per person	Less than 50 guests Westpoint or less than 75 guests Salons \$28 or more per person	20+ guests Westpoint or Salons less than \$28 per person
<u>EVENING EVENTS</u> Minimum Guest Requirement Minimum Catering Spend Requirement (Pre Gratuity & Tax)	50+ guests Westpoint 75+ guests Salons \$55 or more per person	Less than 50 guests Westpoint or less than 75 guests Salons \$55 or more per person	20+ guests Westpoint or Salons less than \$55 per person
ROOM RENTAL RATES		\$225 1 Salon \$375 2 Salons \$575 3 Salons \$275 Westpoint	\$350 1 Salon \$650 2 Salons \$1000 3 Salons \$550 Westpoint

Labour Charges:

\$150 + gst per server required for groups less than 20 guests

\$150 + gst per server required if no **catering ordered for the event

\$7.00 per person charge + gst for events taking place on statutory holidays

Chef's Charge:

\$250 + gst chef's charge levied if chef required past 9:00pm or if more chef's required than included on any given menu



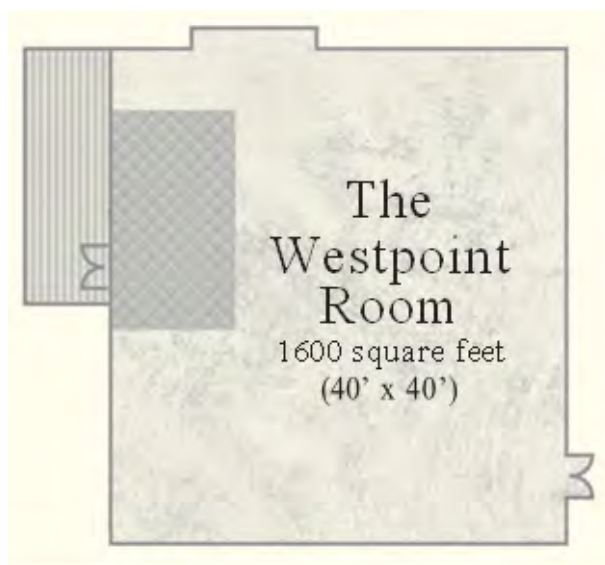
UGC AUDIO VISUAL EQUIPMENT RENTALS

clients welcome to provide their own A/V

Podium and Microphone	Complimentary
Additional Standing Microphone	\$25.00
42" Wall Mounted TV Monitor for HDMI Hook Up (may not be moved)(Westpoint Room only)	\$50.00
In House Background Music	Complimentary
Tripod Screen (84"x 84")	\$30.00
Mixer (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)	\$30.00
EPSON Short Throw Projector (booked 1st come 1st serve) with HDMI hook up	\$150.00
UGC A/V Package (includes projector, mixer & screen)	\$200.00
Flipchart with Paper and Felt Pens	\$25.00
Black & White Photocopies	\$.10 each
Colour Photocopies	\$.25 each
Easel	Complimentary
Wireless Internet Access (UGCGuest-no password required)	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 is available on request, by special order from an outside supplier. Rental, Delivery & Pick up Charges apply.

All Audio Visual Equipment Rentals are Subject to GST and PST





BAR MINIMUMS & BARTENDER CHARGES

excludes weddings & bar/bat mitzvahs

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 \$150 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 \$300 bartender charge + GST

Bar Service Options: (speak to our Events team 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 Events Team, 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





GENERAL POLICIES & INFORMATION

BOOKING DEPOSIT, PAYMENTS & CANCELLATIONS

A non-refundable/non-transferable deposit of \$500 will be waived by University Golf Club as an exception for this style of event. A signed contract and credit card number on file is required to secure all bookings.

In the event of a cancellation or change of event date of an Event, University Golf Club will require a \$500 cancellation/change of date fee to cover the original deposit waived for this style of event. This fee is due upon cancellation or change of event date. Our Events Team will issue an invoice for this fee. All cancellations or change of event date must be received in writing and must contain a statement by the host of the event indicating an understanding of the University Golf Club policy.

INSURANCE

The University Golf Club strongly recommends that the Host of Banquet Events purchase Event Liability and Cancellation Insurance for their Banquet Event 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 number of guests expected and/or food order and is not responsible for identical service if actual numbers are more than the guaranteed number.

For this style of event University Golf Club permits the host of the event to order on a set number of guests for food (cocktail reception menu only) and not per person where applicable. Speak with our Events Team for details.

All Banquet Events must confirm the final minimum guaranteed attendance numbers/final food order at least 5 business days prior to the Banquet Event. No decreases after this time. Increases are only permitted with Chef's approval.

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, CHEF'S CHARGE, LABOUR CHARGE & TAXES

University Golf Club will add an 18% Gratuity (service charge) to all food and hosted beverages served at Banquet Events. GST is levied on all charges including the 18% Gratuity(service charge) as per Canada Revenue Agency guidelines.

\$250 Chef's 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.

\$7.00 per person labour charge + GST levied for any Banquet Event on a statutory holiday.

5% GST levied on all charges. 7% PST on sweetened carbonated beverages & audio visual charges.

10% PLT on all liquor beverages.

ADDITIONAL TERMS & CONDITIONS:

University Golf Club does not permit the use of nails, tacks, staples or tape on function room walls, outdoor pergola, railings and/or trellis. Please ask our Events Team 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 reception room 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 Events Team 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 Banquet Events. All items brought to the premises must be removed at the end of each Banquet Event unless prior arrangements have been made with our Events Team. 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.





RECOMMENDED VENDORS

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

RENTALS

Chairs with Flair

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

Pedersen's Event Rentals

Contact: Natasha Batiste / 604.324.7368
natasha@pedersens.com
www.vancouver.pedersens.com
Instagram: @pedersenseventrentals

Rose Chair Décor & Party Rentals Ltd.

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

Element Event Solutions

Contact: 604.879.5281
info.west@elementevents.com
www.elementeventscanada.com
Instagram: @element_event_solutions

FLORISTS

Garlands Florist

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

Stongs Market

Contact: Michelle Di Tomaso / 604.653.7417
michelle.ditomaso@stongs.com
www.stongs.com
Instagram: @stemsbystongsmarket
Facebook: Stongs Market

WEDDING PLANNING & COORDINATION, OFFICIANT, PHOTO & VIDEO, DJ & PHOTO BOOTH, FLOWERS & DECOR.

Dynamic Weddings

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

WEDDING PLANNING & COORDINATION

Dreamgroup Weddings + Events

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

Blossoming Events

Contact: Vanessa Sheena / 778.388.5075
info@blossomingevents.ca
www.blossomingevents.com
Instagram: @blossoming.events
Facebook: Blossoming Events

WEDDING, DESIGN, DECOR & FLORIST

Jack and Jill Weddings & Events Décor

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

Connection Events

Contact: Kelsey McGregor / 604.825.9198
kelsey@connectionsevents.ca
www.connectionsevents.ca
Instagram: @connectionsevents
Facebook: connectionseventsca





RECOMMENDED VENDORS

PHOTOGRAPHY & VIDEOGRAPHY

Three Sixty Media (Corporate)

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

ACCOMODATION

West Coast Suites at UBC

Contact: 604.822.1060
reservations@housing.ubc.ca
www.suitesatubc.com

AUDIO VISUAL EQUIPMENT

Focus Audio Visual Services

Contact: 604.872.4434
info@focus-av.com
www.focus-av.com

CELEBRATION OF LIFE PLANNING

Alternatives

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

New Narrative

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

These are recommendations only. Groups are more than welcome to hire their own vendors. Ensure you advise the UGC Events team on who you have hired.





DECOR PACKAGE

*priced per person / 50 guest minimum
includes set up & take down*

At University Golf Club, we offer elegant and customizable decor packages to enhance your special event. In addition to our complimentary offerings, we provide three tiered packages designed to suit a variety of styles and budgets. Additional decor items/colours are available upon request.

WEDDING & BANQUET DÉCOR SELECTIONS

- **Regular White Banquet Chair Covers** \$4.75/chair
- Sashes available in any colour (add sash \$0.75/chair)
- **Wrap Style Chair Cover** \$5.75/chair
- White, Ivory, Black and Champagne
- Sashes available in any colour (add sash \$0.75/chair)
- **Spandex Chair Cover** (with or without sash) \$6.00/chair
- White, Black, Silver, Gold
- **Crossback Spandex Chair Cover** \$6.00/chair
- White, Black, Ivory
- **Ruched Spandex Chair Cover** \$6.00/chair
- Ivory
- **Bling Rings** (for any style sash or band on a chair) \$1.00/chair
- Silver, Gold, Blue
- **Table Runners** (Sheer or Solid Fabric) \$7.50/table
- Select any Colour
- **Table Overlays** (Sheer or Solid Fabric) \$17.50/table
- Select any Colour
- **White Aisle Runner** \$62.50
- 30' long
- **White Backdrop Draping**
 - 8'-12' (Head table of 2-5) \$750.00
 - 12'-24' (Head table of 5-12) \$1,000.00
 - 24'-32' (Head table of 12-14) \$1250.00
 - Add white lights \$125.00

pricing subject to applicable taxes / pricing subject to change / all items subject to availability

