



UNIVERSITY GOLF CLUB



Wedding 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 Events team is 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 venue for couples to celebrate their wedding. [See our 5 star reviews on Wedding Wire.](#)

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'll find a menu to suit your needs. 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 Chef may also be able to customize a menu for your group should the need apply. Please speak with our Events team for details on customizing menus.

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.

Our Events team looks forward to working with you to making your special day a wonderful memory

UGC EVENTS TEAM

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BUFFETS

includes organic coffee , artisan teas & dinner rolls

Boulevard Buffet

\$68 per person

minimum 50 people

Chilled Item

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

Two Chef's Salads

(select from Chef's salads)

Beef Entr e

Roasted AAA Striploin (GF) Carved by Chef

Select one sauce for Beef Entr e:

Red Wine Demi
Black Peppercorn Sauce

Select two of the following additional entr es

Panko Crusted Pork Tenderloin with Portobello
Mushroom Sauce
Penne Rigate, Fresh Tomato, Basil, Cream Garlic,
Chilies and Fresh Parmesan
Roasted Chicken Breast with Double Smoked Bacon,
Mushroom, Tomato, Herbs and Chicken Demi
Seared Wild Salmon with Citrus Maple Glaze and
Crispy Beets (DF)
Arctic Char Seared with Chili, Lime and Soya (DF)
Roasted Vegetable Ratatouille (GF & Vegan)
Lentil Roasted Cauliflower Shepherd's Pie
(GF & Vegan)

Hot Accompaniments

Roasted Baby Potatoes (GF)
Fresh Seasonal Vegetables (GF)

Desserts

Fresh Fruit and Berry Platter
Rich Belgian Chocolate Cake
New York Cheesecake with Blueberry Lime Coulis
Lemon Tart with Raspberry Coulis

Chef's Salads

- Arcadian Greens with Cucumber, Crispy Chickpeas, Sun Dried Tomato Vinaigrette (Vegan)
- Butter Lettuce, Pacific Shrimp, Mango, Chives, 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 & Vegan)
- Barrel Aged Feta Greek Salad (GF)

Cedar Buffet

\$84 per person

minimum 50 people

Appetizers

Canap s passed to guests (2 per person)
(select 2 kinds from canap s on next page)
Premium Cheese Board with Crostini & Sourdough
Crackers (GF Rice Crackers on request)

Three Chef's Salads

(select salad from Chef's salads)

Seafood Platter

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

Beef Entr es (select one)

6oz Certified Angus New York Steak (GF)
Barbecued by Chef
Roasted AAA Striploin (GF) Carved by Chef

Select one sauce for Beef Entr e:

Red Wine Demi
Black Peppercorn Sauce

Choice of three additional entr es:

Panko Crusted Pork Tenderloin with Portobello
Mushroom Sauce
Mushroom Mascarpone Ravioli with Roasted Garlic,
Grape Tomato, Basil and Cream
Panko Crusted Mac and Cheese
Seared Wild Salmon with Pacific Shrimp and White
Wine Tarragon Cream Sauce
Arctic Char Seared with Chili, Lime and Soya (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 (GF &
Vegan)
Tofu Tikka Masala with Roasted Cauliflower and
Crispy Chickpeas (GF & Vegan)

Hot Accompaniments (select one potato)

Roasted Baby Potatoes (GF)
Creamy Mashed Potatoes (GF)
Fresh Seasonal Vegetables (GF) (included)

Desserts

Fresh Fruit and Berry Platter
Rich Belgian Chocolate Cake
New York Cheesecake with Blueberry Lime Coulis
Lemon Tart with Raspberry Coulis





BUFFET

includes organic coffee , artisan teas & dinner rolls

Signature

\$99 per person

minimum 50 people

Appetizers

Canapés passed to guests (2 per person)
(select 2 kinds from Chef's Canapé lists)

Premium Cheese Board with Crostini & Sourdough
Crackers (GF Rice Crackers on request)

Chilled Item

Charcuterie Platter with Cured Meats, Fruit and
Premium Cheese

Three Chef's Salads

(select from Chef's salads)

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)

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, Fresh Tomatoes, Garlic, Cream, Basil and
Crispy Prosciutto

Chicken Breast Stuffed with Goat Cheese and Chives,
Mushroom Cream Demi Sauce

**Vegan/Vegetarian Entrées available to sub for one
entree at no charge (See Options on Boulevard &
Cedar buffets)

Hot Accompaniments (select one potato)

House Made Scalloped Potatoes

Roasted Fingerling Potatoes (GF)

Fresh Seasonal Vegetables (GF) (included)

Desserts

Fresh Fruit and Berry Platter

Rich Belgian Chocolate Cake

New York Cheesecake with Blueberry Lime Coulis

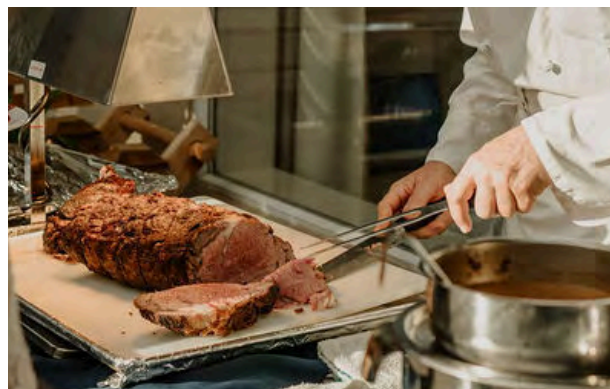
Lemon Tart with Raspberry Coulis

Belgian Chocolate Dipped Strawberries



Chef's Salads

- Arcadian Greens with Cucumber, Crispy Chickpeas, Sun Dried Tomato Vinaigrette (Vegan)
- Butter Lettuce, Pacific Shrimp, Mango, Chives, 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 & Vegan)
- Barrel Aged Feta Greek Salad (GF)



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)
- Pacific Shrimp, Mango and Fresh Dill
- Beef Tenderloin, Horseradish Cream
- Blue Cheese, Blistered Grape
- Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll
- Smoked Salmon, Dill Cream Cheese Cucumber Roll

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





PLATED MENUS

includes organic coffee , artisan teas & dinner rolls

Listed Entrée Pricing Includes Soup or Salad and Dessert

The same meal is required for all guests

Two and four course pricing available on request

Please advise 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 on request (pricing varies depending on menu)

Soups

- Cream of Asparagus with Blue Cheese Crostini
- San Marzano Tomato Bisque with Garlic Croutons
- Cream of Three Mushroom
- Cream of Asparagus with Stilton

Salads

- Frisee with Baked Almond Crusted Goat Cheese and Lardons (add \$2.25/person)
- Caesar Salad with Flash Fried Salmon (add \$1.25/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 (GF)

Entrées

(Meat, Seafood & Poultry include Chef's Choice Vegetables and Potatoes)

7oz Grilled NY Steak (medium rare) with Brandy Black Peppercorn Sauce	\$80.00/person
Seared Beef Tenderloin (medium rare) with a Merlot Red Wine Demi	Market Price
Roasted Rack of Lamb, Dijon Rosemary Demi	\$80.00/person
Panko Crusted Halibut, White Wine Cream, Lemon and Dill	Market Price
Grilled Salmon with Balsamic Glaze and Heirloom Tomato Relish (GF)	\$65.00/person
Herb Boursin Cheese Filled Roasted Chicken Breast with Green Peppercorn Sauce	\$59.00/person
Three Mushroom Rigatoni, Black Truffle Essence, Cream, Roasted Tomato and Peppers, Fresh Parmesan	\$54.00/person
Tofu, Roasted Eggplant Tika Masala with Masala Fried Rice, Turmeric, Onion & Raita (Vegan)	\$54.00/person

Desserts

- Belgian Chocolate Espresso Mousse, Roasted Almonds and Fresh Whipped Cream
- Lemon Tart with Raspberry Coulis
- Belgian Double Chocolate Cake with Coffee Creme Anglais
- New York Cheesecake with Blueberry Lime Coulis

Add Pre-Meal Hot & Cold Canapes

- Passed House Made Canapés
- 2 pieces per person \$7.50/person (select 2 kinds from Canapés menu)
- 3 pieces per person \$11.25/person (select 3 kinds from Canapés menu)

Special Notes:

- Maximum 125 guests preferred for plated meals (speak with our Events team for details on larger groups)
- If you wish to offer your guests a choice of entree please speak with our Events team for details.
- A \$3.50/person charge and conditions apply
- Cake Plating & Serving fee of \$3.50/person applied to serve client's cake to each guest at their tables
- Children's menus for kids up to 12 years old available upon request. Pricing varies depending on menu





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 serving)	\$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





WEDDING SERVICES

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

- Podium with wired microphone
- In house background music for reception rooms and WiFi (UGCGuest-no password required)
- 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
- Photography area in our gardens with pond, mini waterfall and pergola (subject to availability)
- Garden area use (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, wedge-wood 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)
- 8' x 2.5' Rectangle table set up available upon request

Sweetheart & Head Tables

- Sweetheart table for 2 at a 5' half round or 5' rectangle table
- Head table seating from 2 to 14 with 5' & 8' rectangle tables or a round table for up to 10 seats maximum

Cake Plating/Serving Fee

UGC will cut, plate and serve your cake to each of your guests at their tables for \$3.50/person + grat/tax
Note: 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	\$30.00
4 Channel Mixer (for lap top hook up into house sound system for slide show sound only, not for dancing music)	\$30.00
42" Wall Mounted TV Monitor for HDMI hook up (may not be moved)(Westpoint Room only)	\$50.00
Additional Wired Standing Microphone	\$25.00
UGC Epson Short Throw Projector	\$150.00
UGC A/V Package (projector, mixer and screen)	\$200.00

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





DAYTIME & EVENING RECEPTIONS

westpoint & salons reception rooms

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

Daytime and Evening Reception Times:

Daytime:

- Reception room opens at 8:00am for set up and guests
- Bar/beverage service must conclude by 3:30pm
- Reception must conclude at 4:00pm. Clean up until 4:30-5:00pm

Evening:

- Reception room opens at 4:00pm for set up, and 6:00pm for guests
- Earlier access may be possible if UGC has no events during the day
- UGC liquor license ends at 12:00am therefore bar/beverage service must conclude
- Reception must conclude at 12:30am. Clean up until 1:00-1:30am

	WESTPOINT Minimum 50 adults required	SALONS Minimum 100 adults required	CEREMONY GARDENS
ROOM & GARDEN CAPACITY	80-90 seated Up to 100 cocktail reception	Up to 200 seated Up to 225 cocktail reception	up to 225
ROOM RENTAL May 1 - October 31 Saturdays & Holiday Weekend Sundays	\$650 + GST	\$1100 + GST	\$1000 + GST
Monday to Friday / Non-Holiday Weekend Sundays / November 1-April 30	\$550 + GST	\$1000 + GST	\$1000 + GST
FOOD & BEVERAGE MINIMUMS May 1 - October 31 Saturdays & Holiday Weekend Sundays	\$115/person + 18% service charge (gratuity & applicable taxes)		
Monday to Friday / Non-Holiday Weekend Sundays / November 1-April 30	\$110/person + 18% service charge (gratuity & applicable taxes)		



WEDDING 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 half 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 \$115/person, groups spend \$110/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 is 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





WEDDING CEREMONY

on site ceremony fee \$1000 + gst

Host your wedding nuptials at University Golf Club's idyllic garden area. With towering trees, a pond with 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 on site may use the garden area for a ceremony. 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 a half price charge of \$500.00 + GST. Speak with our Events Team for details.

Photography: Any group booking their reception with University Golf Club 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 Times:

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

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
- 30' red carpet aisle runner
- Sound system with speakers, wired microphone and mixer (for clients to hook up an electronic device with a 3.5mm headphone jack for sound, if applicable)
- 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
- \$150 Labour Charge + GST levied per additional banquet server required for set up and take down

Wedding Rehearsal:

- Complimentary use of our garden 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 your 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.





GENERAL POLICIES & INFORMATION

BOOKING DEPOSIT, PAYMENTS & CANCELLATIONS

A \$1,000 non-refundable/non-transferable deposit and a signed Function Terms Contract are required to secure all Wedding bookings.

A additional deposit of \$2000 is required paid 120 days in advance for all Weddings

Payment on the estimated full value of the Wedding is required paid 30 days prior to the event.

Any Wedding bookings cancelled within 30 days before the event date will lose the full estimated pre payment amount.

In the event of a Wedding cancellation University Golf Club will retain the non-refundable deposit. Cancellation charges over and above losing the initial deposit are applicable to Weddings cancelled within 120 days of the Wedding date.

Groups that request a change to their Wedding date after the original \$1,000 deposit is paid will be required to pay a new deposit for the new Wedding date as all deposits, once paid, are non-transferable.

INSURANCE

The University Golf Club strongly recommends that the Host of Weddings purchase Event Liability and Cancellation Insurance for their Wedding 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 is not responsible for identical service if actual numbers are more than the guaranteed number.

All Weddings must confirm the final minimum guaranteed attendance numbers at least 5 business days prior to the Wedding. 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.

\$150 Flat Rate Charge + GST levied for any group wishing a buffet for less than 50 guest minimum

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: connectionseventscs





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

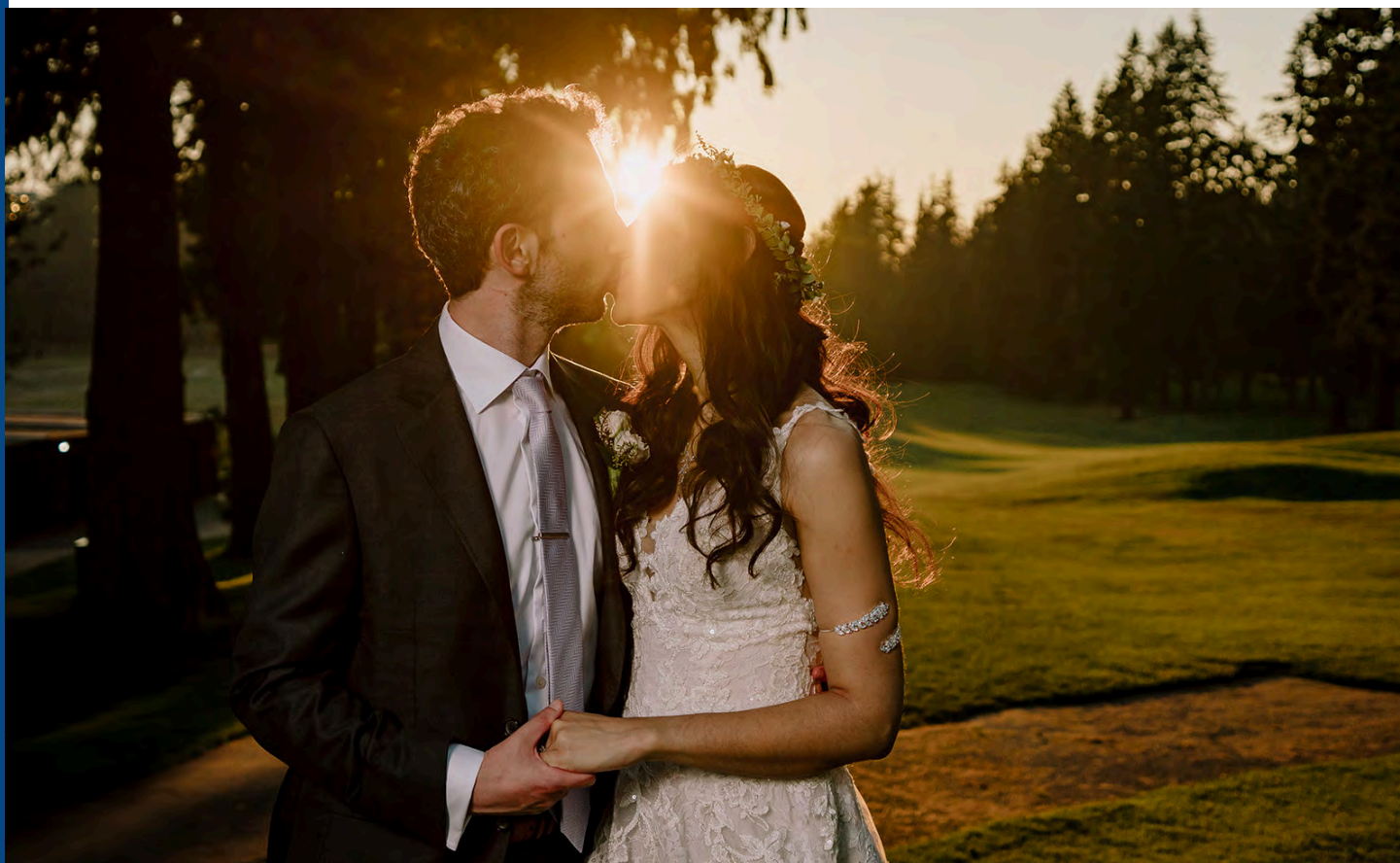
Alternatives

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

