



# UNIVERSITY GOLF CLUB



*Wedding Package*

APRIL 01, 2026-MARCH 31, 2027





# THE VENUE

You've come to the right place! The University Golf Club is truly one of a kind, with a history spanning 97 years. We are situated on the traditional, ancestral and unceded territory of the Musqueam First Nation. We recognize and respect Musqueam as the original stewards of this land and waters and we are grateful for the opportunity to work, learn and play golf here. We are committed to honouring the traditional values, culture and history of the Musqueam First People. The University Golf Club is proudly owned and operated by the Musqueam Indian Band.

Our Events team are available to assist you in planning your wedding from start to finish. With an unwavering commitment to high quality service and cuisine it's no wonder the University Golf Club has become a favourite venue for couples celebrating their special day - just see our [5 star reviews on Wedding Wire](#).

For wedding bookings we can accommodate pre wedding golf followed by après golf at the Westward Ho! Public House & Grill Room. Your rehearsal, ceremony and photography can take place in our beautiful Garden area while your reception can be hosted in our elegant yet relaxed banquet rooms complete with outdoor patios for your guests to enjoy. Please contact our Events team to set up an appointment to view our rooms and gardens.

Our Executive Chef has fabulous food creations for all occasions. We are proud and committed to supporting local and Canadian products as much as possible within our menus and offerings.

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.

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

## UGC EVENTS TEAM

JONI MARTINSON

FINN O'FARRELL



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# TABLE OF CONTENTS

## LUNCH OR DINNER & COCKTAIL RECEPTION MENUS

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Boulevard & Cedar Buffets	4
Signature Buffet	5
Plated Menus	6
Cocktail Reception Menu	7
House Made Canapes	8
Snacks & Menu Enhancements (Alcohol Free Beverages & Sweet Options)	9
Snacks & Menu Enhancements (Savoury Snacks & Platters)	10

## WEDDING INFORMATION & POLICIES

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The Venue & Events Team Contact Information	2
Wedding Services	11
Ceremony Information	12
Daytime & Evening Reception Minimums and Rentals	13
Wedding Minimums & Policies	14
General Policies & Information	15-16
Recommended Vendors	17-18
Decor Package	19





# DINNER BUFFETS

*includes organic coffee, artisan teas & dinner rolls*

## Boulevard Buffet

\$70/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 Certified Angus Beef 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  
Three Cheese Tortellini with Tomato, Cream, Fresh  
Basil 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)  
Indian Spiced Lentil Roasted Cauliflower  
Shepherd's Pie (GF & Vegan)

### Hot Accompaniments

Roasted Baby Potatoes (GF)  
Fresh 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)
- 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)
- Rotini Pasta Salad, Peppers, Grape Tomatoes, Basil,  
Sun Dried Tomato Dressing and Fresh Parmesan



## Cedar Buffet

\$86/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 Asparagus (GF & DF)  
Garlic Lemon Prawns with Basil Citrus Aioli (GF)

### Beef Entr es (select one)

6oz Certified Angus New York Steak (GF)  
Barbecued by Chef  
Roasted Certified Angus Beef 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  
Tandoori Seared Wild Salmon, Pickled Red Onion  
and Cucumber Yogurt (GF)  
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  
Indian Spiced 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 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

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

MENUS VALID APRIL 01, 2026-MARCH 31, 2027





# DINNER BUFFET

*includes organic coffee, artisan teas & dinner rolls*

## Signature

\$99/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 Dry Cured Meats, Fruit and  
Premium Cheese

### Three Chef's Salads

(select from Chef's salads)

### Seafood Platters (All Gluten Free)

Poached Wild Salmon and Asparagus (GF & DF)

Garlic Lemon Prawns with Basil Citrus Aioli (GF)

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

### Hot Entrées

Roasted Certified Angus Beef Prime Rib (medium  
rare) au Jus GF Carved by Chef Served with Black  
Peppercorn Sauce, Horseradish & Dijon Mustard  
Panko Crusted Halibut with Caper, Lemon White  
Wine Cream

Three Cheese Tortellini with Tomato, Cream, Basil  
and Fresh Parmesan

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 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)
- 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)
- Rotini Pasta Salad, Peppers, Grape Tomatoes, Basil, Sun Dried Tomato Dressing and Fresh Parmesan



## 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
- Smoked Ham and Brie Quiche
- Mushroom, Leek and Goat Cheese Tartlet
- Salmon, Tarragon, Spinach Wellington

## Chef's Cold Crostini Canapés

- Brie, Roasted Peach, Honey and Maldon Salt
- Chorizo, Guacamole and Radish
- Avocado, Grape Tomato and Hemp Seed (Vegan)
- Roasted Garlic and Lemon Hummus with Balsamic Caramelized Onion (Vegan)
- Pacific Shrimp, Mango and Fresh Dill
- Seared Steak with Roasted Garlic Aioli
- Ahi Tuna, Wasabi, Fresh Lime and Red Onion
- Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll
- Brie with Balsamic Caramelized Onion

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MENUS VALID APRIL 01, 2026-MARCH 31, 2027





# 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. Minimum guests required

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, Blue Cheese Crostini
- San Marzano Tomato Bisque, Garlic Croutons
- Cream of Three Mushroom

### Salads

- Frisee with Baked Almond Crusted Goat Cheese and Lardons
- Caesar Salad with Fresh Parmesan and House Made Croutons (add Flash Fried Salmon \$1.25/person)
- Butter Lettuce, Pacific Shrimp, Mango, Chives and Light Creamy Vinaigrette (GF)
- Arcadian Mixed Greens, Goat Cheese, Spicy Pecans, Grape Tomato, Dried Cranberries and Sherry Vinaigrette (GF)

### Entrées (Meat, Seafood & Chicken all include potatoes & vegetables)

7oz Grilled Certified Angus Beef 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
Panko Crusted Halibut, White Wine Cream, Lemon and Dill	Market Price
Grilled Wild Salmon with Heirloom Tomato Relish and Balsamic Glaze (GF)	\$65.00/person
Herb Boursin Cheese Filled Roasted Chicken Breast with Green Peppercorn Sauce	\$60.00/person
Mushroom Mascarpone Ravioli, Sun Dried Tomato, Basil, Cream, Grana Padano and Baby Arugula	\$55.00/person
Seared King Mushroom Saffron Risotto with Roasted Heirloom Relish (Vegan)	\$55.00/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 Canapés

- Passed House Made Canapés
- 2 pieces/person \$7.50/person (select 2 kinds from Canapés menu)
- 3 pieces/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 \$5.00/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

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# COCKTAIL

# RECEPTION

*includes organic coffee & artisan teas*

\$50/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
- Wild Salmon Salad with Tartar Sauce and Cucumber (seasonal availability)
- 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/person; select 4 kinds)

### Chef's Cold Crostini Canapés

- Brie, Roasted Peach, Honey and Maldon Salt
- Chorizo, Guacamole and Radish
- Avocado, Grape Tomato and Hemp Seed (Vegan)
- Roasted Garlic and Lemon Hummus with Balsamic Caramelized Onion (Vegan)
- Ahi Tuna, Wasabi, Fresh Lime and Red Onion
- Pacific Shrimp, Mango and Fresh Dill
- Seared Steak with Roasted Garlic Aioli
- Smoked Salmon Mousse with Tobiko
- Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll

### 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
- Smoked Ham and Brie Mini Quiche
- Salmon, Tarragon, Spinach Wellington

## Desserts

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



## Menu Add-ons & Upgrades

Slider Station (2 per person) (select 2 kinds)	\$14.00/person
Mini Brioche Buns with BBQ Pulled Pork with Basil Mayo & Spicy Coleslaw; Fried Buttermilk Chicken with Chipotle Mayo & Spicy Coleslaw or Paneer, Cucumber & Raita	
Tranche Board-Praline Chocolate (contains nuts) (GF)	\$140.00
Belgian Chocolate Dipped Strawberries	\$45.00/dozen

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MENUS VALID APRIL 01, 2026-MARCH 31, 2027





# HOUSE MADE

## CANAPÉS

*minimum order 2 dozen/selection*

*maximum 6 selections*

\$46.00/dozen

### Hot Canapés

- Chicken Apple Sausage Rolls
- Vegetable Pakora with Tamarind Drizzle (Vegan)
- Tandoori Chicken Skewer with Raita Drizzle (GF)
- Vegetable Spring Rolls with Chili Lime Drizzle
- Wild Salmon, Tarragon, Spinach Wellington
- Spinach and Feta Cheese in Phyllo Pastry
- Wild Mushroom Double Smoked Bacon Wellington
- Mushroom, Leek and Goat Cheese Tartlet
- Smoked Ham and Cheese Mini Quiche



### Cold Crostini Canapés

- Brie, Roasted Peach, Honey and Maldon Salt
- Chorizo, Guacamole and Radish
- Avocado, Grape Tomato and Hemp Seed (Vegan)
- Smoked Wild Salmon Mousse with Tobiko
- Pacific Shrimp, Mango and Fresh Dill
- Seared Steak with Roasted Garlic Aioli
- Ahi Tuna, Wasabi, Fresh Lime and Red Onion
- Lemon and Roasted Garlic Hummus with Balsamic Caramelized Onion (Vegan)
- Brie, Balsamic Caramelized Onion
- Grilled Chili Lime Chicken, Avocado and Goat Cheese Taco Roll

### Gluten Free Rice Crackers

Available upon request in lieu of Crostini



### Serving Suggestions

- 2-3 pieces/person before a meal
- 4-6 pieces/person for a longer reception prior to a meal (perhaps less for a lunch versus dinner)
- 8-12 pieces/person in lieu of a light meal
- 12 or more pieces/person in lieu of a full meal
- Speak with our Events team for details

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MENUS VALID APRIL 01, 2026-MARCH 31, 2027





# SNACKS & MENU ENHANCEMENTS

## Alcohol Free Beverages

(see wine/beverage list for full selection)

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Organic Coffee and Artisan Tea (per person)	\$4.00
Organic Coffee and Artisan Tea (per 10 cup pot charged on consumption)	\$40.00
Bottled Soft Drinks (500ml)	\$4.25
La Famiglia Aranciata (Orange) & Limonata (Lemon) Italian Sodas (330ml)	\$5.50
Perrier (500ml)	\$7.50
Powerade (591ml)	\$5.00
Bottled Water (500ml)	\$4.00
Alcohol-Free Self Serve Punch (each serves approximately 30 glasses) Select one kind: Fruit Punch, Cranberry Lemonade, Cranberry Sparkle or Arnold Palmer	\$120.00
Apple, Orange, Grapefruit, Pineapple or Cranberry Juice (1 litre)	\$20.00



## Sweet Options

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Muffins, Croissants or House Made Fruit Scones (individual serving)	\$4.00
Gluten Free Muffins (per dozen)	\$54.00
Freshly Baked Cookies (per dozen)	\$39.00
Vegan Freshly Baked Cookies (per dozen)	\$40.00
Assorted Dessert Squares (per dozen)	\$48.00
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 (minimum 15 people)	\$6.50/person

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MENUS VALID APRIL 01, 2026-MARCH 31, 2027





# SNACKS & MENU ENHANCEMENTS

## Savoury Snacks & Platters

Miss Vickie's Potato Chips (40g)	\$3.50
Munchies Peanuts (55g)	\$4.00
Premium Cheese Board with Crostini and Sourdough Crackers (minimum 20 people) (Gluten Free Rice Crackers available upon request)	\$8.00/person
Crudit� Platter with Lemon & Roasted Garlic Hummus (minimum 20 people)(GF & Vegan)	\$6.00/person

## Thin Crust Pizza Break

minimum 15 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/person
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## Slider Station

minimum 15 people / 2 pieces per person / select 2 kinds

Mini Brioche Buns with BBQ Pulled Pork with Basil Mayo and Spicy Coleslaw; Fried Buttermilk Chicken with Chipotle Mayo and Spicy Coleslaw or Paneer, Cucumber and Raita Sliders	\$14.00/person
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## Quartered Sandwiches & Wrap Platter

minimum 15 people / 4 pieces per person / select up to 4 kinds

Vegetable Wrap with Carrot, Cucumber, Hummus, Pickled Red Onion, Spicy Peppers, Avocado and Romaine	\$11.50/person
Tuna Wrap with Aged White Cheddar and Alfalfa Sprouts	
Wild Salmon Salad with Tartar Sauce and Cucumber (seasonal availability)	
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 Wild Salmon Platter with Crostini, Red Onion & Capers (minimum 20 people)	\$9.50/person
Poached Prawns with Cocktail Sauce (3 per person) (minimum 20 people) (GF)	\$8.00/person

## Charcuterie Board

minimum 25 people

Selection of Dry Cured Meats, Premium Cheeses, Fresh and Dried Fruits, Grilled, Pickled and Marinated Vegetables. Served with Assorted Crackers and Crostini	\$9.00/person
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## Taco Bar

minimum 15 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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# 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(s) 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
- Built in dance floors: Salons 16' x 28' and Westpoint 11' x 18'
- 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, 5' or 6' rectangle table  
Head table seating from 2 to 14 with 5', 6' & 8' rectangle tables or a round table for up to 10 seats max

## Cake Plating/Serving Fee: \$3.50/person

University Golf Club will cut, plate, and serve your cake to each guest at their table.  
Note: The University Golf Club is happy to cut any special occasion cake for self serve on a buffet or late-night snack station at no additional 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	\$30.00
(for lap top hook up into house sound system for slide show sound only, not for dancing music)	
55" Wall Mounted TV Monitor for HDMI hook up (may not be moved)(Westpoint Room only)	\$50.00
Additional Wired Standing Microphone (mixer rental also required for 2 <sup>nd</sup> mic)	\$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)	





# WEDDING CEREMONY

*on site ceremony fee \$1,350 + gst  
(includes après ceremony garden cocktail hour)  
\$2,000 + gst also includes 9:00am room access for decor set up only*

Host your wedding ceremony in the University Golf Club's charming garden area. Surrounded by towering trees, a serene pond with a flowing stream, a picturesque bridge, and a newly built pergola, it offers one of the most romantic settings in the city—without the need to travel far.

Only couples who have booked their wedding reception on-site may use the Garden area for their ceremony. Garden bookings are first-come, first-served, with a maximum of one ceremony per daytime or evening booking.

If the weather is inclement, the Plan B ceremony will take place in your reception room and will be 50% off our ceremony fee. Speak with our Events Team for details.

**Photography:** Groups hosting their reception at the University Golf Club are welcome to complimentary use of our Garden area for photography, subject to availability. Please note that photography on the golf course is not permitted.

For exclusive use of the Garden area for photography, a reservation fee of \$1,000 + GST applies.

## Ceremony Start Times:

**Daytime Receptions:** 10:30am to 12:00pm with reception room to 4:00pm latest

**Evening Receptions:** 4:30pm to 5:30pm with a 6:00pm-12:30am reception

## Ceremony set up includes: (if applicable)

- Use of our 14' x 12' pergola with glass cover
- Up to 120 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
- 2 banquet servers dedicated to set up and take down
- \$150 Labour Charge + GST levied per additional 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 suite, but we offer complimentary access to a private bridal closet in the ladies' locker room, subject to availability. This space may be used by the wedding party to change dresses, freshen up hair and makeup, and wait comfortably before the ceremony begins.





# DAYTIME & EVENING RECEPTIONS

## *westpoint & salons reception rooms*

Just steps away from the Garden ceremony, your guests will enjoy a short and seamless transition to your reception. With our reputation for first-class service and exceptional cuisine, your special day will conclude with a celebration you and your guests will remember for years to come.

The Clubhouse at UGC features two elegant reception rooms: (minimums apply for each room)

- Westpoint Room – Seats 80–90 guests
- Salon – Seats up to 200 guests

Both reception rooms include an outdoor patio, air conditioning, and a built-in dance floor, providing a perfect mix of comfort, style, and functionality for your wedding celebration.

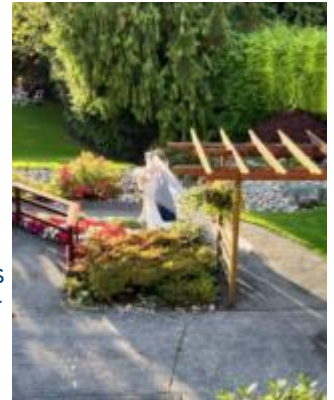
### Daytime and Evening Reception Times:

#### 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 after 4:00pm for set up, and 6:00pm for guests
- Full Day access after 9:00am for decor set up only add \$600.00 + GST
- UGC liquor license ends at 12:00am for beverage service
- Reception must conclude at 12:30am. Clean up until 1:00-1:30am



	WESTPOINT Minimum 50 adults	SALONS Minimum 100 adults	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 RENTALS			
May 1 <sup>st</sup> - September 30 <sup>th</sup> Saturdays & Holiday Weekend Sundays	\$650 + GST	\$1,100 + GST	\$1,350 + GST
Monday to Friday / Non-Holiday Weekend Sundays October 1 <sup>st</sup> - April 30 <sup>th</sup>	\$550 + GST	\$1,000 + GST	\$1,350 + GST
FOOD & BEVERAGE MINIMUMS			
Saturdays & Holiday Weekend Sundays May 1 <sup>st</sup> to September 30 <sup>th</sup>	\$120/person + 18% service charge (gratuity) & applicable taxes		
Monday to Friday / Non Holiday Weekend Sundays October 1 <sup>st</sup> - April 30 <sup>th</sup>	\$115/person + 18% service charge (gratuity) & applicable taxes		





# WEDDING MINIMUMS & POLICIES

- All Weekend Events and Wedding Receptions must meet UGC Food/Beverage minimums
- We offer lunch and dinner menus specially designed for children up to 12 years old. Prices vary depending on the 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 \$120/person, groups spend \$110/person the \$10/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
- A labour charge will apply to any function extending beyond the scheduled end time of 4:00 PM (daytime events) or 12:30 AM (evening events). Please note that guests may not remain past the end time; however, cleanup may continue until 4:30 PM or 1:00 AM, respectively.
- \$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





# 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 \$2,000 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 7 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 & LABOUR CHARGES, BUFFET POLICY & 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.

A \$250.00 Chef's Charge + GST applies if service extends past 9:00 PM or if additional chefs are required beyond those included with the menu.

\$7/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.

Buffet Policy: Groups are required to pay for the minimum guest count specified for any buffet. No price adjustments or concessions will be made if the number of guests is lower than the 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 or smoke machines, fireworks, sparklers or any other combustible materials. Outside alcohol or illicit drugs strictly not permitted on the premises. Failure to comply may result in the immediate shutdown of the event.

UGC is fully decorated for the holiday season from mid-late November to the New Year. Please check with our Events Team for specific set up and take down dates. Holiday decorations remain in place until the New Year.

UGC is not responsible for items brought onto the property or left behind following banquet event. All items must be removed at the end of each event unless prior arrangements have been made with our Events Team. Items left on the premises are at your own risk and will be kept for a maximum of 30 days before being recycled, donated or discarded.





# RECOMMENDED VENDORS

## DJ, MC & 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

## RENTALS

### **Element Event Solutions**

Sales Line: 604.879.5281

[info.west@elementevents.com](mailto:info.west@elementevents.com)

[www.elementeventscanada.com](http://www.elementeventscanada.com)

Instagram: @element\_event\_solutions

### **Chairs with Flair**

Contact: Petroula / 604.319.5228

[info@chairswithflair.com](mailto:info@chairswithflair.com)

[www.chairswithflair.com](http://www.chairswithflair.com)

### **Pedersen's Event Rentals**

Contact: Natasha Batiste / 604.324.7368

[natasha@pedersens.com](mailto:natasha@pedersens.com)

[www.vancouver.pedersens.com](http://www.vancouver.pedersens.com)

Instagram: @pedersenseventrentals

### **Rose Chair Décor & Party Rentals Ltd.**

Contact: Rose / 778.320.6213

[info@rosechairdecor.com](mailto:info@rosechairdecor.com)

[www.rosechairdecor.com](http://www.rosechairdecor.com)

Facebook: Rosechairdecor.com

### **Vancouver Chiavari Chairs**

Contact: Robby Basi / 604.317.0772

[vancouverchiavarichairs@gmail.com](mailto:vancouverchiavarichairs@gmail.com)

[www.vancouverchiavarichairs.com](http://www.vancouverchiavarichairs.com)

Instagram: vancouverchiavarichairs

## FLORISTS

### **Garlands Florist**

Contact: Aniko Kovacs / 604.739.6688

[flowers@garlandsflorists.com](mailto:flowers@garlandsflorists.com)

[www.garlandsflorists.com](http://www.garlandsflorists.com)

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

### **Dynamic Weddings**

Contact: Dennis Bellia / 604.724.0225

[dynamicweddings@icloud.com](mailto:dynamicweddings@icloud.com)

[www.dynamicweddings.ca](http://www.dynamicweddings.ca)

Facebook: Dynamic Weddings Vancouver

Instagram: @dynamicweddings

## WEDDING PLANNING & COORDINATION

### **Dreamgroup Weddings + Events**

Contact: 604.537.3575

[hello@dreamgroup.ca](mailto:hello@dreamgroup.ca)

[www.dreamgroup.ca](http://www.dreamgroup.ca)

Instagram: @dreamgroupplanners

### **Blossoming Events**

Contact: Vanessa Sheena / 778.388.5075

[info@blossomingevents.ca](mailto:info@blossomingevents.ca)

[www.blossomingevents.ca](http://www.blossomingevents.ca)

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](mailto:info@jackandjillweddings.com)

[www.jackandjillweddings.com](http://www.jackandjillweddings.com)

Instagram: @jackandjillweddings

### **Connection Events**

Contact: Kelsey McGregor / 604.825.9198

[kelsey@connectionsevents.ca](mailto:kelsey@connectionsevents.ca)

[www.connectionsevents.ca](http://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.

# UGC EVENTS TEAM

JONI MARTINSON



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

FINN O'FARRELL



**Event Services Manager**  
Contact: 604.225.2315  
fofarrell@universitygolf.com





# 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
- **120" Round Table Linen** (maximum 16) \$20.50/table  
- Navy Blue Pintuck Taffeta
- **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

