



*Morgan Creek
Golf Course*

Your Wedding

2023



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NICOLE STEVENS & SHERRIE MCKENNA
WEDDING LIAISONS

Bridal Room Selections

Add the following to enhance your wedding experience
Wine is also available from wine list, a-la-carte, in advance



Package 1

\$96

Artisan cheese board, chefs selection of cheeses, olives, nuts, crackers

1 Bottle Ruffino Prosecco, Italy

Sparkling & Champagne

Ruffino Prosecco, Italy \$42

Moet & Chandon \$130
Champagne Brut, France

Package 2

\$286

Sliced fresh fruit platter

Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments

Tea Sandwiches, cucumber & mint cream cheese and turkey & sharp cheddar

1 Bottle Moet & Chandon
Champagne Brut, France

All bridal room packages are based on quantities for 6 people, all items must be pre-ordered with the catering department on your Banquet Event Order.

We will place the food in the bridal room upon your arrival to the clubhouse or at the specified time of your request.

We will clear this room following the beginning of your reception

No food or beverages can be brought into or removed from the bridal room.



REQUESTING THE HONOR OF YOUR
PRESENCE

Your Ceremony

YOUR DATE HERE
AT FIVE O'CLOCK IN THE EVENING

WEDDING GARDEN
MORGAN CREEK GOLF COURSE, SURREY

ATTIRE: FORMAL
RSVP





MORGAN CREEK GOLF COURSE IS PLEASED
TO PROVIDE THE FOLLOWING
COMPLIMENTARY
ITEMS AND SERVICES AT YOUR CEREMONY:

*WHITE PADDED FOLDING CHAIRS
MARRIAGE SIGNING CERTIFICATE TABLE
DJ TABLE
POWER OUTLETS
EASEL

CABARET AND TALLBOY TABLES
**DISPOSABLE NAPKINS, PLATES, GLASSWARE
PARKING
3 RESERVED PARKING SPACES

USE OF ENTIRE WEDDING GARDEN FOR PHOTOS

SCHEDULED REHEARSAL
WEDDING LIAISON

*ONLY USED OUTSIDE
** USED IF NEEDED

Garden Games

only available outside
below are daily rentals

Bocce

\$30

A classic yard game of eight colored weighted balls aimed at a smaller target ball called a pallino.

Collect points and see who wins.

Giant Jenga

\$30

Build a tower of tumbling blocks. As you remove from the middle and bottom you stack collected blocks on top making the tower higher and higher. Take the wrong block, the crowd roars, and it starts all over again.

Bring your own games

complimentary



REQUESTING THE HONOR OF YOUR
PRESENCE

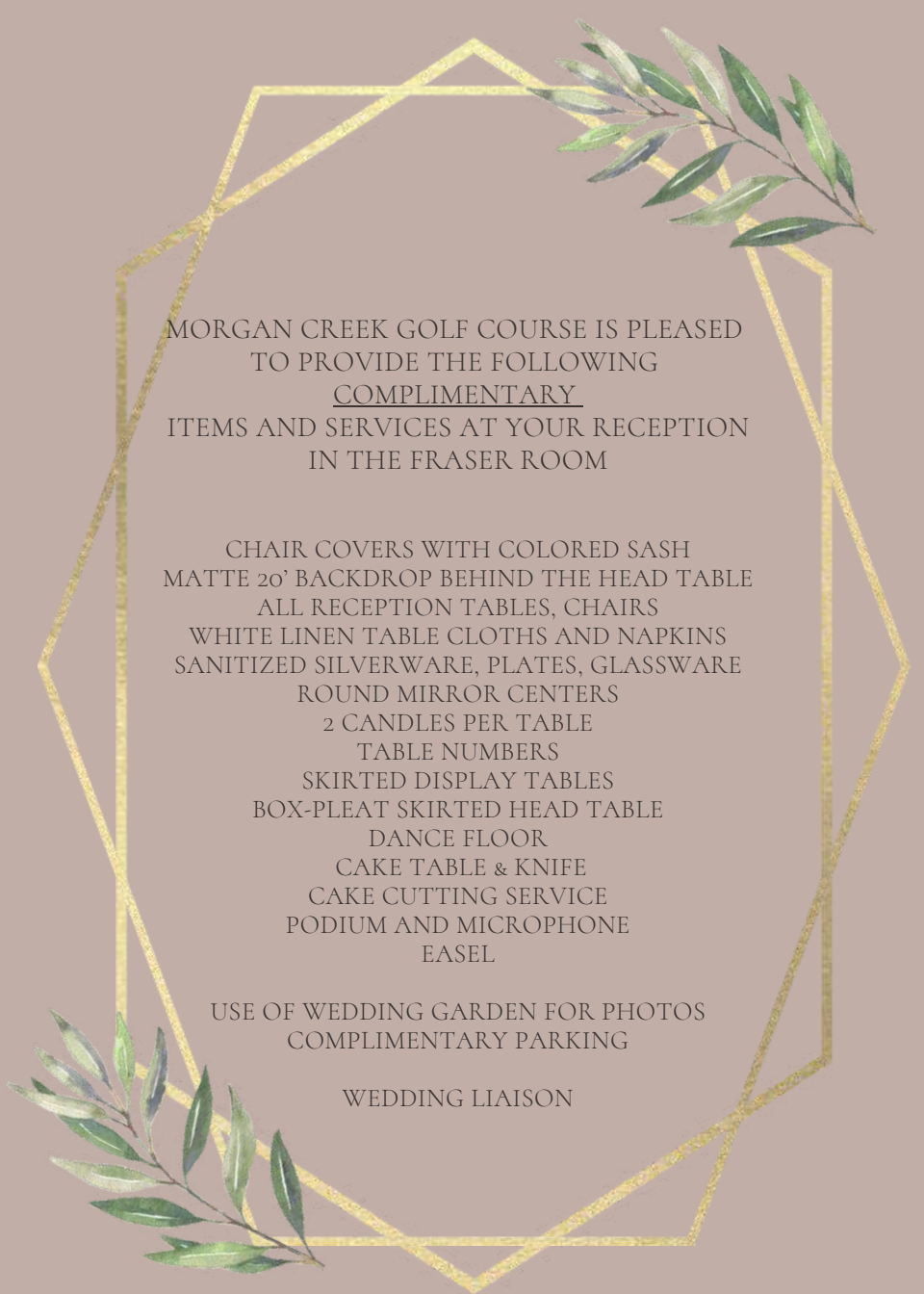
Your Reception

YOUR DATE HERE
AT FIVE-THIRTY IN THE EVENING

FRASER ROOM
MORGAN CREEK GOLF COURSE, SURREY

ATTIRE: FORMAL
RSVP





MORGAN CREEK GOLF COURSE IS PLEASED
TO PROVIDE THE FOLLOWING
COMPLIMENTARY
ITEMS AND SERVICES AT YOUR RECEPTION
IN THE FRASER ROOM

CHAIR COVERS WITH COLORED SASH
MATTE 20' BACKDROP BEHIND THE HEAD TABLE
ALL RECEPTION TABLES, CHAIRS
WHITE LINEN TABLE CLOTHS AND NAPKINS
SANITIZED SILVERWARE, PLATES, GLASSWARE
ROUND MIRROR CENTERS
2 CANDLES PER TABLE
TABLE NUMBERS
SKIRTED DISPLAY TABLES
BOX-PLEAT SKIRTED HEAD TABLE
DANCE FLOOR
CAKE TABLE & KNIFE
CAKE CUTTING SERVICE
PODIUM AND MICROPHONE
EASEL

USE OF WEDDING GARDEN FOR PHOTOS
COMPLIMENTARY PARKING

WEDDING LIAISON

Cocktail Hour

Add the following suggestions to enhance your event
items will be placed on a display table, or passed by servers and placed.

Cold Hors d' Oeuvres

Minimum two dozen per selection, prices listed are per dozen

Classic bruschetta, crostini, fresh basil, parmesan, olive oil, fleur de sel	\$30
Roasted garlic hummus, cucumber cup, olive tapenade, sundried tomato, feta	\$30
Curry chicken salad, chicken breast, cucumber cup, mango chutney, cashew	\$34
Mango prawn roll, rice noodle, siracha aioli, cucumber, cilantro, sweet chili lime dip	\$34
Tuna Poke Taco, cucumber, avocado, edamame, ponzu, sesame, wasabi	\$37

Hot Hors d' Oeuvres

Minimum two dozen per selection, prices listed are per dozen

Fried hazelnut brie wedge, crushed hazelnuts, fig, compote	\$30
Mushroom vol-au-vent, puff pastry, caramelized onion, fontina, thyme	\$36
Vegetarian spring rolls, sweet chili and plum sauce	\$36
Panko crusted tiger prawns, chipotle mayonnaise	\$36
Lemon grass chicken satay, peanut sauce	\$36
Chicken tenders, honey mustard sauce	\$38
Chicken wings, Lime & Pepper	\$30
Beef Slider, bacon jam, tomato, brioche bun	\$60
Stuffed Beef Yorkies, horseradish aioli, leek straw	\$54

Dessert Platters

Minimum two dozen per selection, prices listed are per dozen

Assorted dessert platter	\$33
Assorted flavored mini cupcakes	\$30

Prices and availability are subject to change without notice. Taxes and additional service fees are not included.

01:23



Cocktail Hour continued

Add the following suggestions to enhance your event
minimum order 25 people for each selection, prices listed are per person

Platters

Sliced fresh fruit	\$6	Warm artichoke dip, crackers	\$8
Crudit� with hummus and dip	\$5	Artisan cheese board, crackers	\$9
Basket of corn chips, pico de gallo	\$3	Finger sandwiches assorted fillings	\$9
Cold cuts, sliced cheeses, assorted rolls, condiments	\$8	Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments	\$11

Prices and availability are subject to change without notice. Taxes and additional service fees are not included.

01:23



Canterbury Lunch Buffet

\$52

minimum 35 people

Assorted rolls and butter

Mixed baby greens with assorted dressings

Spinach, red onion, cherry tomato, roasted almonds, goat cheese, raspberry vinaigrette

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Oven roasted potatoes

Seasonal vegetable medley

Pan seared salmon, roast red pepper cream, cherry tomato chutney

Herb crusted breast of chicken, wild mushroom demi

Chef's selection of cakes, tarts, dessert squares

Freshly brewed regular and decaffeinated coffee and tea



Plated Menu

minimum 10 guests

Select the same starter, entrée and dessert for all guests.

Please enquire if you wish to offer additional entrees to your guests.

The price of a 3 course meal is based on the entrée you select.

Add enhancements to make a 4 or 5 course meal, with additional costs.

Dietary needs will always be accommodated.

Assorted rolls and butter

Starter

Tuscan greens, carrot, cucumber, tomato, citrus vinaigrette

Caesar salad, roasted garlic, anchovy, brioche croutons, shaved Grana Padano

Mixed baby greens, shaved fennel, shaved red onion, goat cheese, spiced pecan, blood orange vinaigrette

Beet salad, orange segments, roasted beets, arugula, radish coins, shaved beets, caraway apple cider vinaigrette



Plated Menu continued



Entree served with fresh seasonal vegetables and mashed potato unless otherwise stated

Korean rice bowl, marinated tofu, Korean BBQ sauce, bok choy, peppers, red onion, cabbage, carrots, rice, spiced cashews, black sesame	\$56
Roasted Chicken Breast, forest mushroom ragout	\$63
Oven Roasted Chicken Supreme, creamed leeks, bacon, marsala jus	\$63
Whiskey Maple Salmon, mango papaya salsa	\$65
Blackened Salmon, roasted corn salsa, pineapple butter	\$65
Grilled New York Steak, wild mushrooms, peppercorn demi	\$67
Mustard Crusted Beef Tenderloin, panko, Robert sauce	\$79
Rack of Lamb, herb crusted, grainy mustard, rosemary jus (in advance only)	\$80
Add 3 sautéed prawns to any entrée for all guests	\$13

Plated Menu continued

Dessert

Lemon Tart, fresh berries, Chantilly cream, mint

Warm apple cake, caramel drizzle, vanilla ice cream

New York Cheesecake, salted caramel, pecan praline

Dark Chocolate Passion Ganache Cake, mango coulis, citrus jelly

Gluten Free Chocolate Cake, white chocolate mousse, raspberry puree

Freshly brewed regular and decaffeinated coffee and tea



Plated Menu Enhancements



4 or 5 courses

Tuscan Tomato Basil Soup, cheddar crostini, smoked olive oil	\$8
Roasted Butternut Squash Soup, truffle oil, crispy chickpeas	\$8
Short Rib Penne, cream, Grana Padano, parsley, walnuts	\$13
Smoked Salmon Penne, fennel cream, dill	\$9.5
Prawn Cocktail, 3 jumbo prawns, Marie rose sauce, lemon	\$14
Crab Cake, smoked onion remoulade, arugula, chili oil	\$18

Plated Menu Information

Additional Entrée options:

Your entire menu must be communicated to the catering office BEFORE you ask your guests which entrée they would like.

Choice of all entrées are due 21 days in advance:

If you wish to offer 2 entrées, a choice must be made in advance, and an additional price of \$5 per person will apply.

If you wish to offer 3 entrées, a choice must be made in advance, and an additional price of \$7 per person will apply.

The host must advise the catering office with the quantity of each entrée, and identifying symbol used, 21 days in advance of the event.

The host must create and place individual place cards with a clear symbol indicating their entrée choice, to facilitate this service.

The host will place these individual cards for each guest, on the tables 30 minutes before guest arrival.

Wedding tip - Don't forget to add to your invitation:
Please RSVP with your entrée choice, and any dietary needs



Fraser Valley Buffet

minimum 50 people

\$69

Selection of fresh baked rolls

Salads

Seasonal greens with assorted dressings

Caesar Salad, roasted garlic, anchovy, brioche croutons, parmesan

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

Platter

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Hot entrees

Seasonal vegetable medley

Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil

Chefs selection Vegetarian Pasta

Roasted chicken supreme, wild mushroom, marsala jus

Roasted salmon, red pepper cream, tomato chutney

Desserts

Chefs' selection of cakes, tarts, assorted desserts

Freshly brewed regular and decaffeinated coffee and tea

Prices and availability are subject to change without notice. Taxes and additional service fees are not included.

01:23







Westcoast Buffet

minimum 50 people

\$82

Selection of fresh baked rolls

Salads

Seasonal greens with assorted dressings

Greens, apple, dried cranberry, red onion, pumpkin seeds, goat cheese, honey Dijon vinaigrette

Spinach, red onion, gem tomato, roasted almonds, goat cheese, raspberry vinaigrette

Beets, arugula, goat cheese, pecans, blood orange vinaigrette

Platters

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Antipasto Platter

Hot entrees

Roasted beef striploin, port demi, horseradish, Dijon mustard (chef to carve, \$150 fee)

Choice of two:

Seasonal vegetable medley

Rice Pilaf

Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil

Choice of two:

Vegetarian Cheese Tortellini

Herb crusted breast of chicken, wild mushroom demi

Oven Roasted Chicken Supreme, creamed leeks, bacon, marsala jus

Roasted salmon, red pepper cream, tomato chutney

Whiskey maple salmon, gluten-free soy, mango papaya salsa

Desserts

Chefs' selection of cakes, tarts, assorted desserts

Fresh sliced seasonal fruit

Freshly brewed regular and decaffeinated coffee and tea



Grandview Buffet

minimum 75 people

\$90

Assorted artisan breads with herb butter

Salads

Goats in a garden, greens, poached pears, fig, arugula, spinach, goat cheese, balsamic vinaigrette, candied pecans

Spinach, red onion, gem tomato, roasted almonds, goat cheese, raspberry vinaigrette

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

Roasted beet salad, arugula, goat cheese, spiced pecans, blood orange vinaigrette

Mediterranean couscous salad, cucumber, peppers, onions, tomato, olives, herbs, lemon vinaigrette

Platters

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments

Smoked salmon lox, Candied BBQ Salmon

Marinated mussels and clams

Prawn Cocktail, Marie rose sauce, lemon

Hot entrees

Pepper crusted prime rib, au jus, Dijon mustard, horseradish (chef to carve, \$150 fee)

Choice of two:

Seasonal vegetable medley

Rice Pilaf

Yukon mashed potatoes

Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil

Choice of three:

Cheese Tortellini

Squash Ravioli

Aloo gobi, potatoes, cauliflower, and Indian spices

Oven Roasted Chicken Supreme, creamed leeks, bacon, marsala jus

Herb crusted breast of chicken, wild mushroom demi

Roasted Chicken Breast, forest mushroom ragout

Blackened Cod, roasted corn salsa, pineapple butter

Whiskey maple salmon, gluten-free soy, mango papaya salsa

Roasted salmon, red pepper cream, tomato chutney

Dessert —Black and White Display

A selection of white and dark chocolate cakes, Strawberries dipped in chocolate

Chef's selection of cakes and cheesecakes, Lemon and butter tarts

Individual mousse cups and Petit fours

Freshly brewed regular and decaffeinated coffee and tea



Vegan Buffet

minimum 50 people

\$72

Naan Bread

Salads

Seasonal greens with assorted dressings

Greens, apple, dried cranberry, red onion, pumpkin seeds, lemon poppy seed vinaigrette

Roasted beet salad, arugula, spiced pecans, blood orange vinaigrette

Quinoa, dried cranberry, dried apricot, cucumber, cilantro, mango vinaigrette

Platter

Antipasto platter of grilled vegetables, herb vinaigrette marinated

Hot entrees

Seasonal vegetable medley

Rice pilaf

Aloo gobi, potatoes, cauliflower, and Indian spices

Rigatoni pomodoro, marinara, zucchini, tomatoes, basil, spinach, olive oil

Dal Makhani

Desserts

Fresh Fruit platter

Raspberry chocolate cookies

Freshly brewed regular and decaffeinated coffee and tea

Add more to your vegan dessert selection, options may include:
chocolate peanut butter bars, chocolate cake, quinoa date squares

\$6

Buffet Enhancements



Hot Entrees:

Chef's Vegetarian pasta with homemade sauce	\$6
Herb crusted breast of chicken, wild mushroom demi	\$7
Roasted salmon, red pepper cream, tomato chutney	\$7
Beef short ribs with pearl onions, red wine jus	\$9

Chef Carved:

(required chef fee \$150)

Striploin, Grainy Mustard	\$10
Pepper crusted prime rib of beef with natural pan juices	\$16

Desserts:

Sliced fresh fruit platter	\$6
Chef's selection assorted vegan desserts	\$6
Upgrade your dessert selection to our black and white display	\$7

Late Night Cravings

Add the following to enhance your event
placed at 10:00pm or earlier
minimum order 25 people for each selection
prices are listed per person unless otherwise stated
based on appetizer-sized portions
Minimum order of 2 dozen for wings

Displayed Selections

Poutine bar, fries, cheese curds, roasted pan gravy	\$7	Selection of cold cuts, sliced cheeses, condiments and assorted rolls	\$8
Queso Fundido, peppers, cheddar, tomato, chorizo, tortilla chips	\$8	Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments	\$11
Beef sliders and fries (2 per person)	\$9		
Chicken Wings, Lime & Pepper	\$30 per dozen		





INSTEAD OF PLANNING ALL THE
DETAILS YOURSELF, CHOOSE ONE OF
OUR CREATED PACKAGES:

SUNDAY THROUGH FRIDAY PLATED
SUNDAY THROUGH FRIDAY BUFFET
FOOD & WINE

Packages

PACKAGES REQUIRE A MINIMUM OF:
40 ADULTS FOR PLATED PACKAGES
50 ADULTS FOR BUFFET PACKAGES
100 ADULTS FOR FOOD & WINE PACKAGES

NO SUBSTITUTIONS TO THE PACKAGES,
ONLY OMISSIONS OR ADDITIONS.
FURTHER CONDITIONS MAY APPLY

Sunday through Friday Plated Package

\$66

INCLUDES:

Bridal Suite

Ceremony

Plated 3 course Menu

Ceremony

Rehearsal for ceremony with your dedicated wedding liaison

Wedding day ceremony assistance with your dedicated wedding liaison

All ceremony complimentary items and services

Plated Menu

Selection of fresh baked rolls

Tuscan Greens, carrot, cucumber, tomato, citrus vinaigrette

Roasted Chicken Breast, forest mushroom ragout

New York Cheesecake, salted caramel, pecan praline

Freshly brewed regular and decaffeinated coffee and tea



Sunday through Friday Buffet Package

\$72

INCLUDES:

Bridal Suite

Ceremony

Buffet Menu

Ceremony

Rehearsal for ceremony with your dedicated wedding liaison

Wedding day ceremony assistance with your dedicated wedding liaison

All ceremony complimentary items and services

Buffet Menu

Selection of fresh baked rolls

Seasonal greens with assorted dressings

Caesar Salad, roasted garlic, anchovy, brioche croutons, parmesan

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Seasonal vegetable medley

Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil

Chefs selection Vegetarian Pasta

Roasted chicken supreme, wild mushroom, marsala jus

Roasted salmon, red pepper cream, tomato chutney

Chefs' selection of cakes, tarts, assorted desserts

Freshly brewed regular and decaffeinated coffee and tea

Food & Wine Package

restrictions apply:

*hors d'oeuvres are 3 pieces total per person

**max 10 oz of wine per adult

Package A

\$99

At cocktail period displayed platters
Crudit  with hummus and dip
Basket of corn chips, pico de gallo

Westcoast Buffet

Wine Service**

Ruffino, Pinot Grigio
Masia, Tempranillo

Package B

\$105

At cocktail period displayed
Hors d'Oeuvres*
Tuna poke taco
Mushroom vol-au-vent
Fried hazelnut brie wedge

Grandview Buffet

Wine Service**

Jackson Triggs Sauvignon Blanc
Jackson Triggs Cab Sauvignon



From The Bar

HOST BAR: The host pays for all consumed beverages. A bartender is complimentary if consumption exceeds \$350. If \$350 is not achieved a bartender fee of \$150 will apply. Applicable taxes & service fees are not included in host bar prices.

CASH BAR: Guests are responsible for paying for their own beverages. Payment includes credit, debit and cash. A Bartender is complimentary if consumption exceeds \$350 minimum or a Bartender fee of \$150 will apply to the host. A price list will be displayed at the bar on the night of your event. Service charge is not included in cash bar prices. Cash bar prices are inclusive of taxes.

Bar Beverages

Liquor per ounce	\$8
Caesar / Long Island Iced tea	\$8.5
Domestic beer	\$6.5
Cider	\$7.75
Import beer	\$7.5
IPA	\$7.5
Domestic white wine, Jackson Triggs Sauvignon Blanc VQA	\$30
Domestic red wine, Jackson Triggs Cabernet Sauvignon VQA	\$32
Imported white wine	\$41
Imported red wine	\$38
Assorted soft drinks	\$3
Assorted juices	\$3.5
Non-alcoholic beer	\$5

Wine is charged per bottle, hard liquor is charged per oz, others are charged per each can or bottle.
Additional Liquor upgrades are available upon request (example: Grey Goose or Johnny Walker Black)

The provincial liquor act prohibits us from allowing any individual or group to provide their own alcoholic beverages from an outside source. No wine and/or alcoholic beverages are to leave the designated event space.

Prices and availability are subject to change without notice. Taxes and additional service fees are not included. 01:23



Bar continued



Additional Beverages

Alcoholic punch, rum or vodka, (5 liters, 30 glasses)	\$150
Champagne punch (5 liters, 30 glasses)	\$165
Sangria (5 liters, 30 glasses)	\$175
Mimosa (5 liters, 30 glasses)	\$175
Non-alcoholic punch (5 liters, 30 glasses)	\$75
Sparkling apple juice 710 ml, per bottle	\$15
Loxton non-alcoholic red and white wine, per bottle	\$25
Perrier sparkling water 330 ml	\$4.25
Perrier sparkling water 500 ml	\$7.5
Freshly brewed regular and decaffeinated coffee , assorted teas	\$3.5



Wine List

White & Rose

Jackson Triggs Sauvignon Blanc \$30
VQA British Columbia

Josh, Pinot Grigio \$41
California

Kim Crawford, Sauvignon Blanc \$42
New Zealand

Burrowing Owl Chardonnay \$43
British Columbia

Quails Gate, Riesling \$37
British Columbia

Quails Gate Pinot Gris/Chasselas/
Pinot Blanc, British Columbia \$43

Quails Gate, Rose \$41
British Columbia

William Fevre, Chablis France \$65
Cellar selection
subject to availability

Red

Jackson Triggs Cab Sauvignon \$32
VQA, British Columbia

Masia Tempranillo \$38
Spain

Meiomi, Pinot Noir \$61
California USA

J Lohr Seven Oaks Cab Sauvignon \$56
California USA

Decero, Cabernet Sauvignon \$46
Argentina

Burrowing Owl, Merlot \$45
British Columbia

Burrowing Owl Syrah \$56
British Columbia

Burrowing Owl Meritage \$69
British Columbia

Sparkling

Ruffino Prosecco, Italy \$42

Champagne

Moet & Chandon Brut, France \$130

Wines are subject to availability. Ordering is completed two weeks before your event, you may be notified one week before if wines are unavailable. We will then make recommendations for substitutions.

Audio & Visual Equipment Rental

Projection

120" projection screen (own LCD projector and laptop)	complimentary
120" screen & ceiling mounted LCD projector (HDMI connection, own laptop/adaptors)	\$140
65" monitor (HDMI connection, own laptop/adaptors)	\$75

Audio

Microphone and Podium	complimentary
Wireless Lapel or Handheld Microphones, Wired Microphones	\$35
6 Channel Mixer (required for more than 1 wired mic) For multiple microphone needs please inquire	\$45



Suggested Vendors

Morgan Creek Golf Course is pleased to recommend the below vendors to assist in the planning of your special day. You are not limited to these vendors.



Primary Decorator

Morgan Creek Golf Course has partnered with **Kelly Secord at Elegantly Covered Events** for all chair covers and sashes. If you book your wedding, contact Kelly. She will be supplying, placing and removing all covers and sashes, not Morgan Creek staff.
w: www.elegantlycoveredevents.com
e: info@elegantlycoveredevents.com
p: 604-505-5291

Other Decorators

Valley Weddings, Shyla Slade
w: www.valleyweddings.ca
p: 604-835-7526

Sweets

Happy Cakes Bakery
w: www.happycakescupcakes.ca
p: 604-574-8988

Just Cakes Bakeshop
www.justcakesbc.com

Designer Cookies
w: www.designercookies.ca
e: info@designercookies.ca

Flowers

Alicia's Florals, Alicia
w: www.aliciasflorals.com
p: 778-867-9980

A Passion for Flowers, Lydia
w: www.apassionforflowers.ca
p: 604-531-8827

Fresh Bloom Flowers, Jerry
e: info@freshblooms.ca
p: 778-278-8818

Suggested Vendors Continued

Morgan Creek Golf Course is pleased to recommend the below vendors to assist in the planning of your special day. You are not limited to these vendors.



Photographers

Amanda Coldicutt Photography
w: www.amandacoldicuttphotography.com

Hayley Rae Photography
w: www.hayleyrae.com

Jenni Marie Photography
w: www.jennimarie.com

Langis Photography
w: www.langisphoto.com

Marriage Officiants

Young, Hip & Married
e: marryme@younghipandmarried.com
p: 778-278-5796

Janis Horne
e: www.moderncelebrant.ca
p: 604-939-3843

Brent Sheppard
e: www.heyrev.com
p: 604-790-2953

Jordan Bateman
e: jennbateman5@gmail.com
p: 604-996-9385

DJs & Musicians

First Class DJ Service, Jay Juco
w: FirstClassDJVancouver@gmail.com
p: 604-765-1090

Guitarist, Sami Ghawi
e: fusionpresents@gmail.com
p: 778-892-7625

Audio Edge Entertainment, Paolo
e: info@audioedge.ca
p: 778-231-3472

Harpist, Michelle
p: 778-571-1232

Commissioners

Commissioners can be found on the BC vital statistics web site at:
www.vs.gov.bc.ca/marriage



Additional Wedding Information

Deposits & Payments and Cancellations

A non-refundable deposit of \$3000.00 is required to confirm a wedding.

The estimated charges for the event are due in full, minimum 21 days prior to the wedding.

Payment may be made by certified cheque, cash or credit card. Credit card payments require a credit card authorization form to be filled out with signature on file and will not be processed verbally over the telephone. The balance will be charged or refunded within 10 business days of the function, your invoice will follow.

All cancellations must be made in writing. In the event of a cancellation, Morgan Creek will retain all deposits per the above schedule in full.

Labour charges will be assessed for events held on statutory holidays.

Food and Beverage Minimum Charge

The 'Food and Beverage Minimum Charge' applies to only food and beverages. This minimum requirement excludes ceremony fee, taxes, gratuity, Socan/Resound fees, A/V, labor fees, and room rental.

Outside Food & Beverage/Bar

No food or beverages (including alcohol) of any kind may be brought in or removed from the clubhouse with the exception of a wedding cake. Morgan Creek will be pleased to cut and display the cake buffet style at no charge.

To individually plate and serve, a charge of \$2.50 per person will apply. Wedding cakes will not be considered a substitution for the dessert contained in the set menu.

Corkage events are respectfully declined.

Ceremonies

A flat rate minimum of \$1000 (plus tax) will apply for all ceremonies up to 100 guests held on site, for over 100 the cost is \$10 per person regardless of location. Ceremonies will not start earlier than 5:00 PM, unless other arrangements have been made. For set up purposes final decision of the ceremony location must be made by 12:00 noon the last business day prior to the wedding. If a client would like two ceremony locations set, an additional \$500 charge will be applied. We are pleased to offer a complimentary rehearsal in our garden area. We cannot guarantee that the banquet room will be available for rehearsals. Please contact the catering office to book your rehearsal time. Should you require any setup or staffing for your rehearsal, a labor charge may apply.

Room Availability

Access to function rooms for decorating purposes are based on room availability and will be confirmed one week prior to the wedding. Morgan Creek will allocate function rooms based on group size and requirements. Morgan Creek reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number quoted.

Additional Wedding Information continued

Miscellaneous Charges

A bartender is complimentary if the bar bill exceeds \$350 before tax and gratuity, otherwise a bartender labor fee of \$150 will apply to the host.

For buffets that require a Chef to carve, a labor fee of \$150 applies.

All live or recorded music is subject to SOCAN (Society of Composers, Authors, and Music Publishers of Canada) and Re:Sound (Royalties collected for Public Performance of Sound Recordings) licensing fees plus GST.

All hosted food and beverage services are subject to a 18% gratuity and GST. Under the GST legislation, the gratuity is also subject to GST.

Alcoholic beverages are subject to both Federal and Provincial Taxes.

Deliveries

We have limited storage for your items at the clubhouse, be sure to remove all items immediately following the wedding. Should you have linens, table runners, or charger plates placed on your tables, please consult the catering department for the best delivery date. No items may be attached to clubhouse walls, floors, ceiling, furniture or fixtures. Confetti, rice, rose petals, sparklers, cold sparkle, or similar items may NOT be used inside the clubhouse or on the grounds. The Customer will be held responsible for damage and loss of facilities.

Food and Beverage Service

Our Beef is Triple A quality or higher. Certain dietary substitutes may be made with prior request. For buffets only, children five to eleven years are half priced based on the food portion, children under five years are complimentary. This does not apply to any package.

A signed final Banquet Event Order, estimate and floor plan must be arranged at least 21 days prior to the event. If the event order is not signed, it will be assumed to be agreed upon.

A guaranteed number of guests are required 7 business days prior to the function. In the event that no guarantee is received, the number on the Banquet Event Order, or the actual number of guests served will be charged, whichever is greater. The guaranteed number can not be reduced within 7 business days of the wedding.

Provincial liquor laws prohibit alcohol service after 1:00 AM Monday through Saturday and 12:00 AM on Sundays. All guests must vacate Morgan Creek property 30 minutes following the function ending time as stated on the Banquet Event Order.

All Public Health Orders will be strictly adhered to, which may change the above information provided.