

# *Fort Langley Golf Course*

## *Wedding Package 2022*

*“Proudly Committed to Outstanding Experiences “*

Our facility offers three banquet rooms to choose from.

We can host Weddings, Golf Tournaments, Corporate Meetings and Private Functions with seating up to 200 guests.

We will gladly customize a menu to suit your needs.

If you have any further questions or would like to book an appointment, please contact our Events Coordinator.

Sarah Gubert

Call 604.888.5911 ext.2 or email [events@fortlangleygolf.com](mailto:events@fortlangleygolf.com)

Our Wedding album can also be viewed online at [www.fortlangleyevents.com](http://www.fortlangleyevents.com)



*At Fort Langley our Events Team are available to assist you throughout your entire planning process. This includes touring you through the venue, assisting you through the booking process, guiding you through your event details, customizing your menu selections and providing you with suggestions for a smooth timeline of the day.*

*Our Day of Coordinator will be with you every step of the way, from your ceremony rehearsal, to the day of your event to execute the plans that you have set.*

*They will be your communication for the venue, your vendors, and assist you through the entire day.*

## *Wedding Ceremonies*

All ceremonies at Fort Langley Golf Course include:

- Wedding rehearsal with Event Coordinator
  - Signing table with linen
- Set up and take down of outdoor chairs
  - Arbor with White Draping
- Use of grounds for photography

**Outdoor Ceremony \$725.00**

**Douglas Room \$350.00**

**Thompson Room \$500.00**

# *Room Rentals Information*

All Room Rentals include:

- Prior to and Day of Event Coordinator, Full service & Staff
- Full set-up and take down of your event (with exception of personal items brought in to decorate)
- White Linen tablecloths & napkins, Cutlery, all Glassware
  - Microphone & Podium, Dance Floor

## **Thompson Room**

Seating for a maximum of 70 guests \$700.00

## **Douglas Room**

Seating for a maximum of 56 guests \$550.00

## **MacKenzie Room**

Seating for a maximum of 40 guests \$450.00

## **Douglas & MacKenzie Rooms Combined**

Seating for a maximum of 100 guests \$950.00

## **Thompson & Douglas Rooms Combined**

Seating for a maximum of 140 guests \$1150.00

## **All Rooms combined**

Seating for a Maximum of 200 guests \$1650.00

## **Other Rentals:**

Screen & Projector \$100.00

Flip Chart or Whiteboard with Pens \$25.00

Bose Sound System \$150.00 & Wireless Microphone \$50.00

**All Prices above are Subject to appropriate Taxes**

# *The Douglas Dinner Buffet*

Assorted Dinner Rolls & Butter

## **Choice of 4 Salads/Platters:**

Mixed Green Salad with House Made Dressings  
Smoked Tomato Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

Tossed Caesar Salad  
Made with our own Dressing & Garlic Croutons

Smoked Tomato Potato Salad

Penne Pasta Salad  
Tossed With Olives, Capers, Fresh Tomatoes, Artichokes, Parmesan Cheese & Pesto Vinaigrette

Pickle Platter  
Crudités with Creamy Dill Dressing

Steamed Market Vegetables

Roasted Herb Potatoes

Wild Rice Pilaf

## **Choice of 1 Pasta:**

Pesto Tortellini  
Penne Primavera  
Beef Lasagna

## **Choice of 2 Entrees:**

Grilled Beef Skewer with Rosemary Butter  
Baked Wild Coho with Smoked Tomato Cream  
Roast Chicken with Grainy Mustard Jus  
Pork Loin with Apple Chutney & Wild Mushroom Jus

## **Desserts**

Pies & Sweet Squares  
Fresh Fruit Platter  
Coffee & Tea

**\$53**

Plus Tax & Gratuity

# *The Fort BBQ Buffet*

Garlic Bread

Mixed Greens

Balsamic Vinaigrette, Cranberry Vinaigrette & Ranch Dressings

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Coleslaw

Creamy Vinaigrette with Raisins & Sunflower seeds

Macaroni Salad

Egg, Bacon, Scallions & a Honey Mustard Vinaigrette

Baked Potato

Served with Bacon Bits, Sour Cream & Green Onion

Rice Pilaf

Corn on the Cob (when available) or Steamed Vegetables

## **Entrées:**

House Made Chili with Cilantro and Cheddar

BBQ Chicken

Grilled Wild Coho Salmon with Strawberry Salsa

## **On the BBQ:**

Grilled 4oz AAA New York Steak / 1 per Person

\*\*\* Grilled Prawn Skewers Add \$4.00 PP

Desserts

Sweet Squares & Pies

Fresh Fruit Platter

Coffee & Tea

**\$55**

Plus Tax & Gratuity

# *The Thompson Dinner Buffet*

## **Bread & Butter at the Table**

Garden Salad & Assorted Dressings

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Smoked Tomato Potato Salad

Beet Salad marinated with Orange & served with Goats Cheese

Deli Meat Platter with Sausages & Mustards

Crudit  with creamy Dill dressing

Seafood Platter:

Poached Prawns, Smoked Salmon & Smoked Mackerel

Steamed Market Vegetables

Roasted Garlic & Herb Mashed Potatoes

Wild Rice Pilaf

### **Choice of 1:**

Wild Mushroom Ravioli in Pesto Cream Sauce

Grilled Vegetable Lasagna

### **Choice of 2:**

Baked Wild Coho and Ling Cod with a Lemon Dill Sauce

Roast Chicken Stuffed with Artichokes, Olives, Sundried Tomatoes & Basil

Pork Loin with Apple Chutney & Port Jus

Roast Leg of Lamb with Roasted Garlic & Rosemary Demi-Glace

### **To Be Carved (Included):**

Roast Beef Strip Loin with Horseradish, Mustard & Red Wine Sauce

### **Desserts**

Assorted Cakes, Cheesecake & Sweet Squares

Fruit Platter with Cheese Board

Coffee & Tea

**\$65**

Plus Tax & Gratuity

# *The Fraser Dinner Buffet*

## **Bread And Butter at the Table**

### **Choice of 4 Salads:**

Tossed Caesar Salad  
Mixed Greens with assorted House-made Dressings  
Greek Salad  
Smoked Tomato Potato Salad  
Penne Pasta Salad  
Tossed With Olives, Capers, Fresh Tomatoes,  
Artichokes, Parmesan Cheese & Pesto Vinaigrette

### **Choice of 1:**

Deli Meat & European Sausages with Mustards  
Grilled Vegetable Platter with Balsamic Syrup

### Seafood Platter:

Sesame Crusted Albacore Tuna, Poached Prawns,  
Marinated New Zealand Mussels, Smoked Mackerel & Smoked Salmon

Garlic Mashed Potatoes  
Saffron Rice Pilaf  
Steamed Vegetables

### **Choice of 1:**

Marinated Tofu & Stir Fry Vegetables in a Spicy Chili Sauce  
Chickpea Curry

### **Choice of 2:**

Pork Tenderloin with Wild Mushroom Jus  
Salmon & Halibut with Saffron Tomato Cream  
Sundried Tomato Pesto Stuffed Chicken Breast & Red Pepper Coulis  
Oven Roasted Lamb Loin with Shiraz Demi-Glace

### **Carved (Included):**

Carved Strip Loin with Demi-Glace, Yorkshire Pudding & Red Wine Peppercorn Sauce

### **Desserts**

Cheesecakes, Profiteroles, Squares, Tarts, Cakes,  
Fresh Fruit Platter, Chocolate Fountain  
Cheese Board

Coffee & Tea

**\$79**

Plus Tax & Gratuity

# To Enhance your Buffet

(Minimum 25 People)

Plus Taxes & Gratuity

<b>Poutine Bar</b> , French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onion	\$10 Per Person
<b>Baron of Beef Station</b> , Buns, Mustard, Mayo & Beef Jus	\$11 Per Person
<b>Striploin Station</b> , Yorkshire pudding, Mustard, Mayo & Beef Jus	\$16 Per Person
<b>Flat Bread Pizza</b> , Tomato & Bocconcini / 2 pieces per person	\$7 Per Person
<b>Flat Bread Pizza</b> , Pesto Chicken & Goats Cheese/ 2 pieces per person	\$9 Per Person
<b>Taco Station</b> with all the Fixings (Includes Two Proteins) Choice of 2: Chicken, Beef, Garlic Prawns or Grilled Vegetables.	\$15 Per Person
<b>Mini Sliders</b> / Based on Two Per Person (Choice of Pulled Pork, Pulled Chicken, Beef, or Portobello Mushroom)	\$8 Per Person
<b>Party Platter</b> / Based on Two Pieces per Person (Chicken Wings* Hot, BBQ, Honey Garlic, Salt & Pepper) (Rib Bites, Panko Crusted Shrimp, Yam Fries, Handcut Fries, & Onion Rings)	\$15 Per Person
<b>Crudités with Creamy Dill</b>	\$6 Per Person
<b>Finger Sandwich Platter</b> / 4 pieces per person	\$9 Per Person
<b>Tuscan Bread Platter</b> (Served with Hummus, Olive Tapenade, Spinach & Artichoke Dip & Assorted Breads)	\$8 Per Person
<b>Cheese Platter</b> with Crackers & Baguettes	\$10 Per Person
<b>Deli Meat &amp; Salami Platter</b> with Buns & Condiments	\$11 Per Person
<b>Mac &amp; Cheese Bar</b> add Pulled pork \$6 Per Person (Served with Bacon, Green Onions & Cheese)	\$7 Per Person
<b>Fruit Platter</b>	\$7 Per Person
<b>Assorted Dessert Squares</b> / 3 per person	\$6 Per Person
<b>Platter of Freshly Baked Cookies, Muffins or Banana Bread</b>	\$4 Per Person
<b>Chocolate Fountain</b> with fruit, Marshmallows & Rice Crispy Squares	\$10 Per Person
<b>Candy Bar</b>	\$10 Per Person



# *Cocktail Reception*

Hors D'oeuvres per Dozen — Minimum 4 Dozen Each

## *MacKenzie*

**\$38 per dozen**

Kalamata Olive Tapenade Set on Roasted Garlic Crostini  
Roasted Red Pepper & Boursin Cheese Tortilla Pinwheel  
Tomato Bocconcini & Basil Stack Topped with Balsamic Reduction  
Tomato Bruschetta with Grana Padano Cheese Balsamic Reduction & Basil

Bacon Onion & Mushroom Feta House Made Quiche  
Chicken, Spinach & Feta Tartlet  
Classic Spanakopita  
Curried Potato & Vegetable Pakora  
Pancetta Roasted Red Pepper & Goats Cheese Tartlet  
Pistachio Crusted Camembert Served with Wild Onion Chutney  
Three Cheese & Shrimp Mini Quesadilla  
Vegetarian Gyoza  
Vegetarian Spring Roll

## *Douglas*

**\$42 per dozen**

Chilled Prawn and Mango Kiwi Salsa  
Pan Seared Sesame Crusted Ahi Tuna on Cucumber  
Smoked Salmon & Dill Canapés

Crab & Cheddar Stuffed Potato Skins  
Crispy Pork Gyoza

## *Thompson*

**\$44 per dozen**

Beef Tenderloin Carpaccio on Parmesan Crostini & Truffle Oil  
Prosciutto Wrapped Asparagus Bundles Drizzled with Truffle Oil  
Double Smoked Bacon Wrapped Scallop  
Fan Tailed Shrimp with Tequila Cocktail Sauce  
Mini Dungeness Crab-Cake with Citrus Aioli  
Grilled Chicken Satays with Spicy Peanut Sauce  
Baby Shrimp Salad in a Vol Au Vent

## *Plated Dinners*

All Plated Dinners Include Dinner Rolls at the Table  
Rice Pilaf or Mashed Potatoes & Seasonal Vegetables  
Coffee & Tea

### *Soups:*

Minestrone with Grana Padano Cheese  
**\$12**

Wild Mushroom Bisque with Chive Crème Fraiche  
& Truffle Oil  
**\$12**

Butternut Squash Soup with Red Pepper  
Crème Fraiche  
**\$12**

Corn Veloute with Poached Roma Tomato  
& Crab  
**\$14**

### *Salads:*

Cucumber Ring with Mixed Greens, Julienne Vegetables  
Goats Cheese & Raspberry Vinaigrette  
**\$14**

Classic Caesar Salad  
**\$14**

Spinach, Button Mushroom & Pancetta Salad  
Tossed with a Balsamic Vinaigrette  
**\$14**

Butter Lettuce & Shrimp Salad  
Tossed with a Citrus Vinaigrette, Julienne Vegetables & Crispy Wontons  
**\$17**

## *Appetizers:*

***\$18 Each***

Antipasto Plate

Prosciutto Wrapped Asparagus, Grilled Vegetables,  
Olives & Reggiano Cheese

Prawn Cocktail

Poached Prawns with Cocktail Sauce

Prawns Pernod

Sautéed Jumbo Prawns Set on Jasmine Rice with a Pernod Cream Sauce

Crab Cakes

Pan Seared & Served with Cajon Mayonnaise on Arugula Salad

## *Entrees:*

Brie Pesto & Sundried Tomato Stuffed Chicken Breast

Grainy Mustard Jus

**\$36**

Medallions of Pork Tenderloin

With Pear Chutney Roasted Garlic & Shallot Demi-Glace

**\$32**

8oz AA Prime Rib Dinner

Creamy Mashed Potatoes, Yorkshire pudding, Red Wine Au Jus

**\$46**

Grilled 5oz Beef Tenderloin

Wild Mushroom Red Wine Sauce

**\$47**

Seared Salmon Fillet

Corn Salsa & Lemon Olive Oil

**\$38**

Mediterranean Phyllo Wrap

Artichokes Peppers Onions Feta Basil Capers

& Quinoa Wrapped in Phyllo Pastry

**\$21**

Chickpea Curry

With Asparagus & Jasmine Rice

**\$26**

## *Dessert:*

*\$14 Each*

New York Cheesecake  
Served with Raspberry Coulis

Crème Brule  
Your choice of Plain or Hazelnut

Chocolate Mousse  
Whipped Cream & Fresh Berries

Fresh Fruit & Berries

Fine Cheese Plate  
Served with Grapes & Crackers

Trio of Sorbet  
Raspberry Peach & Lemon

# *Wine Selection*

## *White Wine:*

Peller Family Series Chardonnay VQA, BC	\$27
Red Rooster Pinot Gris VQA, BC	\$33
Stone Road Rose VQA, BC	\$28
Yellow Tail Riesling, Australia	\$30
Wayne Gretzky Okanagan Pinot Grigio VQA, BC	\$30
Beach House Sauvignon Blanc, South Africa	\$34

## *Red Wine:*

Peller Family Series Merlot VQA, BC	\$27
Gato Negro Cabernet Sauvignon Chile	\$28
Black Cellar Malbec Merlot VQA, BC	\$29
Red Rooster Merlot VQA, BC	\$33
Yellow Tail Shiraz, Australia	\$30
Wayne Gretzky Okanagan Cabernet Sauvignon Syrah VQA, BC	\$30
Jean Bousquet Organic Malbec, Argentina	\$32
Beach House Blend, South Africa	\$35

## *Bubbles:*

La Scala Sparkling Wine, BC	\$25
Prosecco Frizzante Organic, Italy	\$41

Please note that all wines are subject to availability

# Beverages

## Alcoholic Beverages Prices:

Domestic Beer	\$6.50	Domestic Hi-ball	\$6.00
Micro Beer	\$56.75	Premium Hi-ball	\$7.65
Import Beer	\$7.50	Top Shelf Hi-ball	\$10.00
Craft Beer	\$7.50	House Glass Wine	\$6.50
Cider & Coolers			\$6.10

## Non - Alcohol Beverages

Coffee Pot - 10 Cup	\$ 32.00
Coffee Urn - 35 Cup	\$ 105.00
Assorted Pop or Juice	\$ 3.50
Bottle Sparkling Fruit Juice	\$ 13.50

\*\*Plus applicable taxes

### Punch

Non-Alcohol .....	\$170.00
With Alcohol .....	\$270.00

\*serves approximately 100 guests

Complimentary bartender provided if consumption is \$350.00 or more.....

Or

Fee structure is as follows:

\$20.00 per hour minimum 4 hours

\$30.00 per hour on statutory holidays

# *Terms & Conditions*

- A \$1000.00 deposit is required to confirm all functions. Deposit will be applied to the final invoice. In the event of a cancellation, the deposit will not be returned to the client unless another event is booked on that specific date 6 months prior to date. All cancellations must be in writing to the attention of the Event Coordinator.
- A menu selection and detailed meeting is required one month prior to the Function. All prices are subject to change but are guaranteed for 60 days prior to the function. Cocktail Receptions require a minimum food spend of \$500.00
- A guaranteed number of guests are required 14 days prior to the function to confirm your billing total, at which time the host agrees to pay the balance in full. If the guaranteed number is not received, Fort Langley Golf Course will bill for the last quote from you, or the number in attendance, whichever is greater
- Any additional services must be paid the next business day following the function (IE: Host Bar).
- All quoted food and beverage prices are subject to applicable tax and 15% gratuity.
- Fort Langley Golf Course reserves the right to inspect and monitor all functions.
- SOCAN Fee (Society of Composers, Authors, & Music Publishers of Canada) and Re: Sound Fee (Sound License for the Use of Music to Accompany Live Events) will be applied to all applicable functions.
- Health regulations state that no food or beverage will be permitted to be brought in or taken out of the banquet hall, with the exception of Wedding Cakes. A Cake cutting charge of \$1.50 per slice to cut, plate & serve to all guests.
- In compliance with our liquor license: Corkage fees are respectfully declined. Fort Langley Golf Course does not have an off license; therefore, beverages purchased for events may not be re-sealed and taken home.
- All guests consuming alcohol must be 19 years old with proof of ID.
- All guests are permitted in designated function areas only. Children must remain under adult supervision. We are an active playing golf course, no admittance on the golf course is allowed.
- Any damage to the premises or property will be the responsibility of the client and replacement or repair charges will be applied.



- Fort Langley golf course must be consulted prior to the setting up of any displays, etc. The use of nails, staples, glue or any like materials is not permitted on any walls, doors, or ceilings of banquet areas. The use of confetti & Artificial Flower Petals is not permitted. Use of “Décor lights” cannot be used in the ceiling.
- Candles are permitted as long as they are placed in an enclosure that is higher than the flame. Candle wax on table linens will result in a \$25.00 replacement charge per.
- No glassware or beverages are permitted in the Parking lot area.
- A \$250.00 labor charge will apply to any room changes within 24 hours.

## *Frequently Asked Questions*

### **What time is the last call? When do we have to be out by?**

-Last call for the bar is 11:30pm and all bars close at 12am. All guests and decorators will need to be cleaned up and done by 1am.

### **Can I set up the day before?**

- Yes, as long as there is no other event booked the day before. If there is, you are welcome into the facility as of 8am the morning of your event.

### **Can guests leave their cars in the parking lot overnight?**

- Yes, our gates lock once we leave the facility, they re-open the following morning at 7am. We are not liable for any lost or stolen property.

### **Is there a corking fee if I bring in my own wine?**

- Due to licensing no outside food or beverage is permitted to be served at Fort Langley Golf Course with the exception of Wedding Cakes, Cupcakes and/or candy Table.

### **Is there a different cost for children on buffets?**

- Children ages 5-12 years old eat for half off buffet cost. - Children ages 4 and under eat for free.

