

WEDDINGS

at Mayfair Lakes | 2022





CONGRATULATIONS

Congratulations and thank you for your interest in **Mayfair Lakes Golf & Country Club!**

Since our opening in 1989, we have earned a reputation for excellent food and great service by continually improving our product. With customized menus prepared by our Executive Chef, and uncompromising attention to detail throughout the planning, we strive to exceed even the highest of expectations. We carefully listen, discuss your ideas, and execute the details to ensure the expectations of both you and your guests have been clearly exceeded.

From our picturesque Island Ceremony Site framed by the North Shore Mountains through to our fully renovated, and elegant reception rooms, Mayfair Lakes creates the perfect marriage of experience and excellence. Each with its own private patio and spectacular views, our Greenside Room can host 180 guests and our Lakeside Room up to 90 guests, for a memorable evening of dining and dance.



@MayfairLakes



/mayfairlakesgolf



@mayfairlakeevents

*"We still have people telling us what a great time they had at the wedding and how much they enjoyed the food. A huge thanks to you and your team for all the efforts in making our 'perfect day' go so smoothly."
Pam and Adam Spear, Vancouver*

We appreciate your interest in Mayfair Lakes and look forward to meeting you soon!

JENNIFER KANG

Wedding Coordinator

jkang@golfbc.com

604-232-2654

Kindly review the enclosed information, and please contact us if you require further information.



THE “ISLAND”

Our magnificent ceremony site, which we affectionately refer to as “the Island”, is our pièce de résistance for your special day. Built in the spring of 2003 we are proud to offer this spectacular site for your enjoyment. Use of the Ceremony Site is available for wedding events that include a ceremony followed by a reception in one of our elegant banquet rooms, or for a breathtaking site for your cherished wedding photos prior to your reception.



ALL WEDDING BOOKINGS INCLUDE:

- ... A welcome sign at the entrance at Mayfair Lakes
- ... Complimentary parking
- ... Venue liaison
- ... Assistance in creating a floor plan
- ... Mirror tiles and tea light candles for table centres
- ... Table numbers and stands
- ... A choice of excellent menus prepared by our Executive Chef
- ... Microphone and podium, portable sound system with iPhone adapter
- ... Use of silver cake knife and cake lifter
- ... Gift table, Cake table, DJ table, Registration table, Head table
- ... White linen table cloths, napkins and table skirts
- ... Coffee and Tea service
- ... Complimentary Butler Service
- ... Complimentary use of screen (for video presentations)
- ... Private Bridal Room

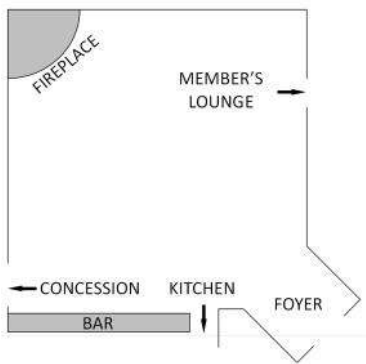


RECEPTION OPTIONS AND CAPACITIES

Choose from two beautiful spaces for your dinner and dance receptions!

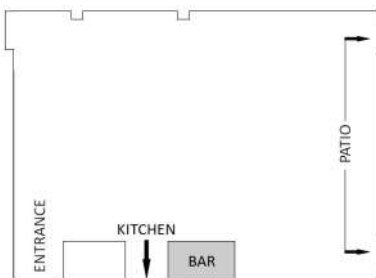
THE LAKESIDE ROOM

Enjoy a classy, modern feel with high wood ceilings, a corner stone fireplace, and 180 degrees of spectacular golf course and North Shore mountain views. The Lakeside Room is the perfect space for an intimate dinner and dance reception of up to 90 guests.



THE GREENSIDE ROOM

Our Greenside Room offers a more traditional style ballroom with a contemporary flare featuring two windowed walls running East and West, hardwood floors, and beautiful chandeliers throughout. This room is ideal for larger receptions with a maximum capacity of 180 guests.



ROOM CAPACITIES

<i>*Please inquire about room minimums</i>	Room size (ft)	Room Size (m)	Square footage	Square metres	Dinner/ Dance	Cocktail Style Reception
GREENSIDE	57 x 43	17 x 13	2451	227	180	200
LAKESIDE	43 x 41	12.5 x 13.25	1783	165.6	90	125



RECEPTIONS

Platters | *suitable for 50 guests*

Fresh Vegetable Crudités	\$190
Fresh Sliced Fruit Display	\$260
Antipasto Platter <i>roasted and grilled vegetables, assorted meats, cheeses, pickles, olives, marinated mushrooms, artichokes, breads, crackers, drizzled with olive oil and balsamic reduction</i>	\$375
Canadian & European Cheese Selection <i>edam, gouda, blue cheese, havarti, aged cheddar, swiss and camembert, assorted crackers</i>	\$300
Selection of European Cold Cuts <i>capicollo, salami, smoked turkey, black forest ham, mortadella bologna, pickle and olive garnish</i>	\$330
Sashimi Platter <i>wild sockeye salmon, albacore tuna, wasabi, pickled ginger, soya sauce</i>	\$450
Smoked Salmon and Shrimp Cocktail	\$525
Cocktail and Finger Sandwiches	\$195
Deluxe Maki Tray <i>30 large california rolls, 60 nori rolls</i>	\$285
Peanuts or Pretzels	\$25 per bowl
Tortilla Chips with Fresh Cut Salsa <i>add sour cream</i>	\$30 \$20
<i>add guacamole</i>	\$30

PUNCHES | *Suitable for 50 guests*

Cranberry Explosion <i>cranberry, orange, and pineapple juices, with ginger ale and fresh lime</i>	\$125 Non-alcoholic \$170 Vodka or Rum
Arnold Palmer <i>a twist on the old favourite: blend of iced tea, lemonade, garnished with fresh lemon</i>	\$125 Non-alcoholic \$170 Rum or Gin
Mayfair Sunset Punch <i>ruby red grapefruit, pineapple, and sparkling apple juices, finished with fresh oranges</i>	\$125 Non-alcoholic \$170 Prosecco
Sangria <i>sparkling red wine punch with citrus and fresh seasonal fruit</i>	\$170

PLEASE NOTE: prices throughout package are subject to change without notice.





HORS D'OEUVRES

Prices are per 50 pieces

Chef's Note

A general guide to hors d'oeuvres quantities required is as follows

2-4 pieces per person = short reception, dinner to follow immediately

4-6 pieces per person = longer receptions, dinner to follow a little later

6-10 pieces per person = heavy reception or light dinner

10-12 pieces per person = dinner



"Thanks for the most amazing wedding!
The venue was beautiful, the food was excellent and the service was impeccable!
Special thanks to the team for making our night and days leading up to the wedding easy and unforgettable, a job well done"
Emi & Jay, Vancouver

COLD

\$140 PER SELECTION

Tomato, Basil and Goat Cheese
balsamic reduction, toasted crostini

Chicken Tarragon Salad
toasted crostini

Tomato Bruschetta

\$155 PER SELECTION

Lobster Salad on Crostini
marie rose sauce

Shrimp Salad
served on cucumber rounds

Oysters on the Half Shell
lemon & cocktail Sauce

Tuna Tartare on a Wonton Crisp
cucumber lime salsa

BC Smoked Salmon on Rye
dill cream cheese, onion caper relish

Wild Salmon Tartare
toasted crostini

HOT

\$140 PER SELECTION

Tomato, Spinach, Goat Cheese Tartlets

Grilled Chicken Skewers
spicy peanut dipping sauce

Mini Cheese Bacon Quiche

Vegetable Spring Rolls
plum sauce

Fried Chicken Gyoza

Beef Satays
spicy peanut dipping sauce

Flat Bread with Roasted Vegetables
pesto and goat cheese

Flat Bread with Crisp Pancetta
caramelized onions, artichokes, kalamata olives, spinach and ricotta cheese

Spiced Lamb Meatball
with cucumber mint raita

\$155 PER SELECTION

Panko Breaded Tiger Shrimp
cocktail sauce

Crab and Shrimp Mushroom Caps

Seafood Arancini

Shrimp Dumplings



THE TRADITIONAL BUFFET

All buffets include a basket of assorted rolls with whipped butter

PLATTERS

Vegetable Crudités
Assorted Pickles & Olives

SALADS

Mixed Green Salad
tomato balsamic vinaigrette

Caesar Salad
garlic croutons, fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

ACCOMPANIMENTS

Cheese Tortellini
tomato rose sauce

Fresh Steamed Vegetables
fresh herb butter

Wild Rice Pilaf

Choice of Potato Accompaniment
roasted red skin or creamy mashed

CARVERY

Slow Roasted New York 'AAA' Strip Loin
au jus, horseradish

ENTRÉES | *select two:*

Rosemary and Garlic Roasted Chicken Breast
peppercorn demi

Grilled Chicken Breast
chimichurri sauce

Teriyaki Chicken Thighs

Dijon Roasted Chicken Breast
pommery mustard demi glaze

Roasted Wild Sockeye
saffron baby shrimp lemon cream sauce

Roasted Wild Sockeye
lemon dill sauce

Roasted Wild Sockeye
soy ginger cream sauce

Roasted Pork Loin
creamy mushroom demi glaze

Roasted Leg of Lamb
caramelized shallot jus

Roasted Snapper Fillet
pineapple salsa

Additional Entrée Selections ... *ADD \$9.95 per guest*

DESSERT

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Coffee and Tea
regular and decaffeinated

\$63 PER GUEST



THE CLASSIC BUFFET

All buffets include a basket of assorted rolls with whipped butter

PLATTERS

Vegetable Crudités
Assorted Pickles and Olives
Platter of Assorted European Cold Cuts
Canadian and European Cheese and Crackers
Steamed BC Salmon Platter Chilled *cocktail sauce*

SALADS

Mixed Baby Greens
tomato balsamic vinaigrette
Caesar Salad
garlic croutons, fresh parmesan cheese
Greek Salad
Thai Noodle Salad
Red Skin Potato Salad

ACCOMPANIMENTS

Cheese Tortellini
tomato rose sauce
Fresh Steamed Vegetables
fresh herb butter
Wild Rice Pilaf
Choice of Potato Accompaniment
roasted red skin or creamy mashed

CARVERY

Slow Roasted New York 'AAA' Strip Loin
au jus, horseradish

ENTRÉES | *select two:*

Rosemary and Garlic Roasted Chicken Breast
peppercorn demi
Grilled Chicken Breast
chimichurri sauce
Teriyaki Chicken Thighs
Dijon Roasted Chicken Breast
pommery mustard demi glaze
Roasted Wild Sockeye
saffron baby shrimp lemon cream sauce
Roasted Wild Sockeye
lemon dill sauce
Roasted Wild Sockeye
soy ginger cream sauce
Roasted Pork Loin
creamy mushroom demi glaze
Roasted Leg of Lamb
caramelized shallot jus
Roasted Snapper Fillet
pineapple salsa

Additional Entrée Selections ... ADD \$9.95 per guest

DESSERT

Assortment of Cakes and Pies
Fresh Sliced Fruit Display
Coffee and Tea
regular and decaffeinated

\$73 PER PERSON



THE DECADENT BUFFET

All buffets include a basket of assorted rolls with whipped butter

PLATTERS

Antipasto
roasted and grilled vegetables, cheese, meats, cheeses, pickles, olives, marinated mushrooms and artichokes, bread and crackers, olive oil and balsamic reduction

Seafood
smoked salmon, seared sea scallops, jumbo prawns, marinated mussels and clams, oysters on the half shell, crab legs, baby shrimp, cocktail sauce

SALADS

Mixed Baby Greens
goat cheese, sundried tomato, pine nuts, tomato balsamic vinaigrette

Caesar Salad
garlic croutons, fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Tomato, Bocconcini, Red Onion
basil, olive oil balsamic reduction

ACCOMPANIMENTS

Mushroom Ravioli
roasted vegetable truffle white wine cream

Fresh Steamed Vegetables
fresh herb butter

Wild Rice Pilaf

Choice of Potato Accompaniment
roasted red skin or creamy mashed

CARVERY

Slow Roasted 'AAA' Prime Rib
au jus, horseradish

ENTRÉES | *select two:*

Roasted Wild Sockeye
lobster baby shrimp sauce

Baked Sole Stuffed with Shrimp
toasted almond and lemon butter sauce

Roasted Wild Sockeye Salmon Fillet
white wine orange scallop butter

Stuffed Chicken Breast
goat cheese, pine nuts, spinach, sundried tomato

Pan Blackened Sockeye Salmon
pineapple strawberry salsa

Wild Sockeye Salmon Stuffed with Baby Shrimp and Crab
traditional hollandaise sauce

Roasted Rack of Lamb
dijon herb crusted, red wine demi glaze

Slow Roast Pork Porchetta
chimichurri sauce

Roasted Mediterranean Chicken Breast
grilled red peppers, roasted shallots, garlic, tomato, feta cheese, olive oil and balsamic reduction

Additional Entrée Selections ... ADD \$12.95 per guest

DESSERT

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Coffee and Tea
regular and decaffeinated

\$85 PER GUEST



THE UNFORGETTABLE BUFFET

All buffets include a basket of assorted rolls with whipped butter

PLATTERS

Antipasto
roasted and grilled vegetables, meats, cheeses, pickles, olives, marinated mushrooms and artichokes, bread and crackers, olive oil and balsamic reduction

Seafood
smoked salmon, seared sea scallops, jumbo prawns, marinated mussels and clams, oysters on the half shell, crab legs, baby shrimp, cocktail sauce

SALADS

Mixed Baby Greens
goat cheese, sundried tomato, pine nuts, tomato balsamic vinaigrette

Caesar Salad
garlic croutons, fresh parmesan cheese

Greek Salad

Thai Noodle Salad

Tomato, Bocconcini, Red Onion
basil, olive oil balsamic reduction

ACCOMPANIMENTS

Mushroom Ravioli
roasted vegetable truffle white wine cream

Fresh Steamed Vegetables
fresh herb butter

Wild Rice Pilaf

Choice of Potato Accompaniment
roasted red skin or creamy mashed

CARVERY

Slow Roasted AAA Prime Rib
au jus, horseradish

ENTRÉES | *select two:*

Seared Tuna Loin
cucumber, cilantro, lime salsa

Roasted Duck Breast
red wine sour cherry reduction

Roasted Black Cod
miso glazed

Baked Halibut Filet
red curry mango butter sauce

Baked Wild Sockeye Salmon
stuffed with baby shrimp and crab, lemon garlic sauce

Roasted Herb Crusted Rack of Lamb
red wine jus

Slow Roast Pork Porchetta
chimichurri sauces

Roasted Chicken Supreme
sherry and wild mushroom sauce

Chicken Kiev
stuffed with fresh herbs and garlic butter

Sautéed Tiger Prawns and Scallops
lemon pernod, white wine and cream

Baked Icelandic Cod
Lemon, caper, shallot butter sauce

Add-On: Steamed 1/2 Lobster ... **Market Price*

Additional Entrée Selections ... *ADD \$13.95 per guest*

DESSERT

Chocolate Fondue

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Coffee and Tea
regular and decaffeinated

\$90 PER GUEST



BEVERAGE SELECTIONS

BEVERAGES AND SPIRITS

Soft Drinks	from \$3.50
Fruit Juice	\$4.50
Non-Alcoholic Beer	\$6.00
Unlimited Soft Drinks	\$8.00 per guest
Domestic Beer	\$7.00
Single Highball	\$8.00
Coolers	\$7.50
House Wine by the Glass	\$8.50
Imported and Craft Beer	\$8.00
Sparkling Apple Cider	\$15 per bottle

RED WINE

Sumac Ridge Merlot	\$34
See Ya Later Ranch Pinot Noir	\$48
Inniskillin Cabernet Sauvignon	\$40
Pascual Toso Malbec	\$40
Barossa Valley Shiraz	\$48

WHITE WINE

Sumac Ridge Unoaked Chardonnay	\$34
Sumac Ridge Sauvignon Blanc	\$34
See Ya Later Ranch Riesling	\$40
Inniskillin Pinot Gris	\$40
See Ya Later Ranch Rosé	\$44

SPARKLING WINE / CHAMPAGNE

Ruffino Prosecco	\$43
Stellar Jay Brut	\$49
Louis Roederer	\$165



... We are pleased to offer a full cocktail list, please inquire.



RENTAL RATES

WEDDING CEREMONY AND RECEPTION - \$2,500

Included in the Ceremony Site fee is the following:

- ... Set up and take down
- ... Access to Sound System
- ... Padded White Folding Chairs
- ... Skirted Signing Table with Chair
- ... Two hours of time from guest arrival, through ceremony, to receiving line and pictures*
**Depending on space chosen, there are specific timelines determined in advance to ensure as much privacy as possible*

RECEPTION ONLY - \$1,500

A Facility Fee of \$1,500 is applicable to all 'reception only' wedding events. Included in the facility fee is set up and clean up of chosen Banquet Room as well as forty five minutes on the ceremony site for picture taking. *This charge is not applicable to events involving both ceremony & reception.*

SERVICE CHARGE

All food and beverage is applicable to a 18% service charge. Please note that applicable government taxes are levied on the service charge.

OTHER FEES

SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re: Sound (representing the performance rights of artists and record companies) both require that the users of music obtain licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN, Re: Sound and the Copyright Act of Canada. An event with dancing in the Lakeside Grill is \$65.78, without dancing is \$32.87. An event with dancing in the Greenside Room is \$94.63, without dancing is \$47.28. Prices are subject to applicable tax. This fee will be added to all invoices.





THANK
YOU

RECOMMENDED VENDORS

MUSIC

Live DJ: Hot Wax Mobile Music	604-649-6919	www.hot-wax.com
Live Musicians: V&G Music	604-255-6603	www.violinandguitar.ca

DECORATIONS

Divine Décor	778-789-8889	www.ddecor.ca
Chic and Unique Events	604-618-7338	www.chicanduniqueevents.com

EVENT PLANNING

WeDo Weddings Etc.	604-288-0330	www.wedweddingsetc.ca
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FLOWERS

Fiorire Custom Flowers	604-251-0709	www.fiorire.ca
Fannies Florist	604-277-3927	www.fanniefiorist.ca
Budget Blooms	778-233-3953	www.budgetblooms.ca

ACCOMMODATIONS

Sheraton Vancouver Airport	604-233-3953	pia.schattner@sheratonvancouverairport.com
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