

2023  
**Banquet Package**

Meadow Gardens Golf Club



*Proudly committed to outstanding experiences.*



# Meadow Gardens Golf Club 2023 Banquet Package

Thank you for considering Meadow Gardens Golf Club for your special event.

Our 35,000 square foot Club House opened in December 1993, and offers four banquet rooms to choose from, all facing our award winning golf course and famous 18th hole bridge. We can host Weddings, Golf Tournaments, Corporate Meetings, Conventions and Private Functions with seating up to 350 guests.

Enclosed please find our Banquet Package for your review.

We will gladly customize a menu to suit your needs.

Feel free to call our Event Coordinator to discuss any questions concerning your event.

“Proudly Committed to Outstanding Experiences “



Event & Sales Manager **Kayla Worrall**

Phone 604.465.5474 ext.205

Email: [kayla@meadowgardens.com](mailto:kayla@meadowgardens.com)



Executive Chef **Anthony Arnold**

Phone 604.465.5474 ext.217

Email: [aarnold@meadowgardens.com](mailto:aarnold@meadowgardens.com)

# Room Rentals

Includes:

All our rooms come with Full Setup and Take Down of the following:

- Bartender & Service Staff including Event Coordinators
- Round or Rectangular Tables
- Banquet Chairs
- All Glassware, Flatware, and Plateware
- White or Black Table Linens
- White, Red or Black Napkins
- Microphone & Podium
- Easels for Pictures or Seating Chart
- Dancefloor

## **Ebony Room**

Seating for a maximum of 170 guests \$1550

## **Ivory Room**

Seating for a maximum of 130 guests \$1350

## **Sherwood Room**

Seating for a maximum of 90 guests \$1050

## **Private Back Lounge**

Seating for a maximum of 40 guests \$550

## **The Loft Restaurant Private Booking**

Seating for 60 guests \$1950

(Minimum Food and Beverage Required)

## **Corporate Board Room**

Seating for a maximum of 10 guests \$65 per hour

## **Audio Visual Rentals**

Bose PA system \$100

6 Foot Screen \$50/ 10 Foot Screen \$85

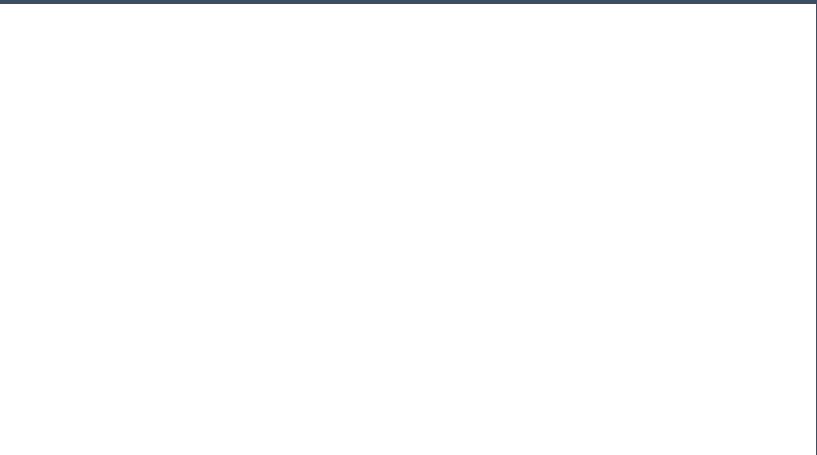
LCD Projector \$95

Wireless Microphone \$70

Plus Applicable tax (5% GST on Room Rentals, 7% PST on AV Rentals)







Rooms that fit your imagination.

# Breakfast Menus

(Available Until 12pm)

## **Continental** \$18

*Minimum 10 Guests*

Orange & Cranberry Juice

Banana Bread, Muffins, Danishes & Croissants

Jams, Honey & Butter

Seasonal Fruit Salad

Coffee & Tea

## **Traditional Breakfast** \$24

*Minimum 15 Guests*

Orange & Cranberry Juice

Banana Bread, Muffins, Danishes & Croissants

Jams, Honey & Butter

Chorizo, Roasted Red Pepper Frittata OR Vegetable Frittata

Country Style Farmer's Maple Sausage & Smoked Bacon

Herb-Infused Potato Hash

Coffee & Tea

## **Meadow Gardens Breakfast** \$28

*Minimum 15 Guests*

Orange & Cranberry Juice

Banana Bread, Muffins, Danishes & Croissants

Jams, Honey & Butter

Chorizo, Roasted Red Pepper Frittata OR Vegetable Frittata

Waffles & Maple Syrup

Country Style Farmer's Maple Sausage & Smoked Bacon

Herb-Infused Potato Hash

Fresh Fruit Platter

Coffee & Tea

Plus Applicable tax (5% GST) & Gratuity (18%)



# Coffee / Lunch Break / Sandwich Buffet

(Available Until 2pm)

## Coffee Break \$17

Banana Bread & Assorted Scones  
Lemon Squares & Nanaimo Bars  
Fruit Salad  
Coffee & Tea

## Lunch Break \$25

Assorted Wraps & Quartered Sandwiches  
*(Based on 4 pieces per person)*  
Vegetables & Dip  
Assorted Squares, Bars & Fruit Platter  
Coffee & Tea

## Sandwich Buffet \$32

Mixed Green Salad with House Made Dressings  
*Cranberry Vinaigrette, Balsamic Vinaigrette,  
Ranch Dressing*  
Tossed Caesar Salad  
*Made with our own Dressing & Garlic Croutons*  
Smoked Tomato Potato Salad

Chef's Choice Soup of the Day or Vegetables & Dip

Assortment of Sandwiches  
*Including- Ham & Cheese, Turkey & Swiss, Roast Beef &  
Vegetarian Wraps*

Dessert Squares, Bars & Fruit Salad  
Coffee & Tea

Plus Applicable tax (5% GST) & Gratuity (18%)





# Meadows Lunch Buffet

(Available Until 2pm)

Assorted Dinner Rolls & Butter

## Choice of 3 - Salads

Mixed Green Salad with House Made Dressings

*Cranberry Vinaigrette, Balsamic Vinaigrette,  
Ranch Dressing*

Tossed Caesar Salad

*Made with our own Dressing & Garlic Croutons*

Penne Pasta Salad

*Tossed With Olives, Capers, Fresh Tomatoes,  
Artichokes, Parmesan Cheese & a Pesto Vinaigrette*

Coleslaw in a Creamy Dressing

## Entrees

Steamed Market Vegetables

Rice Pilaf

Roasted Herb Potatoes

## Choice Of 2

Pesto Tortellini

Beef Lasagna

Vegetarian Lasagna

Roast Herb Chicken

Wild Coho Salmon with Smoked Tomato Cream

## Desserts

Squares & Apple Pie

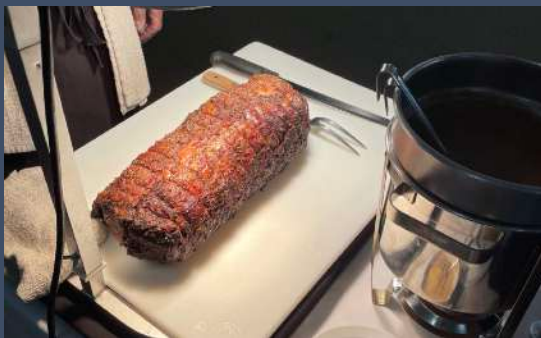
Fresh Fruit Salad

Coffee & Tea

\$43

Plus Applicable tax (5% GST) & Gratuity (18%)





sumptuous.  
savory buffet lunches  
and dinners.

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# Meadows Dinner Buffet

Assorted Dinner Rolls & Butter

## Choice of 4 – Salads & Platters

Mixed Green Salad with House Made Dressings  
*Cranberry 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 & a Pesto Vinaigrette*

Pickle Platter

Crudités with Creamy Dill Dressing

## Entrées

Steamed Market Vegetables

Roasted Herb Potatoes

Wild Rice Pilaf

## Choice Of 2

Grilled Beef Skewer with Rosemary Butter

Baked Wild Coho with Smoked Tomato Cream

Roast Chicken with Natural Jus

Pork Loin with Apple Chutney & Wild Mushroom Jus

## Choice Of 1 - Pasta

Pesto Tortellini

Penne Primavera

Beef Lasagna

## Desserts

Pies, Squares

Fresh Fruit Platter

Coffee & Tea

\$55

Plus Applicable tax (5% GST) & Gratuity (18%)



# BBQ Dinner Buffet

Garlic Bread

## Salads

Mixed Greens

*Balsamic Vinaigrette, Cranberry Vinaigrette & Ranch Dressings*

Tossed Caesar Salad

*Made with our own Dressing & Garlic Croutons*

Coleslaw

*Tossed in a Creamy Vinaigrette with Raisins & Sunflower seeds*

Macaroni Salad

*Tossed with Eggs, Bacon, Scallions & a Honey Mustard Vinaigrette*

## Entrées

Baked Potato

*Served with Bacon Bits, Sour Cream & Green Onion*

Rice Pilaf

*Corn on the Cob (when available) or Steamed Vegetables*

BBQ Chicken

*House Made Chili with Cilantro and Cheddar*

On the BBQ

*Grilled 4oz AA Striploin Steak / 1 per Person*

Grilled Wild Coho Salmon with Strawberry Salsa

Add Prawns \$4.00/person

## Desserts

Squares & Pies

Fruit Platter

Coffee & Tea

\$59

Plus Applicable tax (5% GST) & Gratuity (18%)





# Eagles Dinner Buffet

Bread And Butter at the Table

## Salads and Appetizers

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

Crudités with Creamy Dill Dressing

Seafood Platter, Poached Prawns, Smoked  
Salmon & New Zealand Green Lip Mussels

## Entrees

Steamed Market Vegetables

Roasted Garlic Mashed Herb Potatoes

Wild Rice Pilaf

## Choice Of 1

Wild Mushroom Ravioli in a 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 Rosemary Demi-Glace

## To Be Carved (Included)

Roast Beef Striploin with Horseradish, Mustard & Red  
Wine Sauce

## Desserts

Cheesecakes, Assorted Cakes, Squares

Fruit Platter & Cheese Board

Coffee & Tea

\$69

Plus Applicable tax (5% GST) & Gratuity (18%)



# Gardens Dinner Buffet

Bread And Butter at the Table

## Choice of 4 – Salads

Tossed Caesar Salad  
Mixed Greens & Assorted Dressings  
Greek Salad  
Smoked Tomato Potato Salad  
Penne Pasta Salad  
*Tossed With Olives, Capers, Fresh Tomatoes, Artichokes,  
Parmesan Cheese & a Pesto Vinaigrette*

## Seafood Platter

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

## Choice of 1 – Platters

Charcuterie Board  
*Fine Cheeses, Deli Meat & European Sausages with Mustards*  
Grilled Vegetable Platter with Balsamic Syrup

## Entrees

Garlic Mashed Potatoes  
Saffron Rice Pilaf  
Steamed Vegetables

## Choice Of 1

Marinated Tofu & Stir Fry Vegetables in a Spicy Chili Sauce  
Chick Pea Curry  
Roasted Butternut Squash Ravioli

## 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 Leg with Shiraz Demi-Glace

## Carved (Included)

Carved Striploin with Demi Glace & Yorkshire Pudding, Red Wine &  
Peppercorn Sauce

## Desserts

Cheesecakes, Profiteroles, Squares, Tarts, Cakes  
Fresh Fruit Platter  
Chocolate Fountain with Marshmallows,  
Rice Crispy Squares, Pineapple & Profiteroles  
Coffee & Tea

\$84

Plus Applicable tax (5% GST) & Gratuity (18%)







from hors d'oeuvres  
to full buffet selections.



the choice is all  
yours to make.

# Cocktail Reception

Hors D'oeuvres per Dozen — Minimum 4 Dozen Each

## Meadows

\$42 per dozen

- 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 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

## Eagles

\$46 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

## Gardens

\$48 per dozen

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

Plus Applicable tax (5% GST) & Gratuity (18%)





# Enhancement Stations

## Minimum 25 Guests

Per Person Price

Baron of Beef Station, Buns, Mustard, Mayo & Beef Jus	\$14
Striploin Station, Yorkshire Pudding, Mustard, Mayo & Beef Jus	\$18
Poutine Bar, French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onion	\$12
Flat Bread Pizza, Tomato & Bocconcini / 2 pieces per person	\$9
Flat Bread Pizza, Pesto Chicken & Goats Cheese/ 2 pieces per person	\$11
Mac & Cheese Bar(Served with Bacon, Green Onions & Cheese)	\$8
add pulled pork	\$14
Mini Sliders / 2 per person (Choice of Beef, Pulled Pork, Pulled Chicken, or Portobello Mushroom)	\$11
Taco Station / Includes 2 Proteins	\$17
(Choice of Two- Chicken, Beef, Garlic Shrimp or Grilled Vegetables)	
(Includes- Cheese, Lettuce, Onions, Sour Cream, Salsa, Guacamole, and Tomatoes) ** Additional Protein	\$5
Party Platter / Based on 2 pieces per person	\$19
(Chicken Wings* Choice of Hot, BBQ, Honey Garlic, Salt & Pepper)	
(Rib Bites, Panko Crusted Shrimp, Yam Fries, Handcut French Fries, & Onion Rings)	
Crudités with Creamy Dill	\$8
Finger Sandwich Platter / 4 pieces per person	\$11
Tuscan Bread Platter	\$9
(Hummus, Olive Tapenade, Spinach & Artichoke Dip, Baguettes, Pitas & Artisan Breads)	
Charcuterie Board Fine Cheeses, Deli Meat & European Sausages with Mustards	\$15
Fruit Platter	\$9
Assorted Dessert Squares / 3 per person	\$8
Freshly Baked Cookies, Muffins, or Banana Bread	\$6
Chocolate Fountain with Fruit, Marshmallows, & Rice Crispy Squares	\$12
Candy Bar	\$12

Meadow Gardens Golf Club offers a wonderful selection of hand carved ice sculptures including, iced martini station, heart shaped ice sculptures and other various themes.

Ask your Event Coordinator for current pricing.

Plus Applicable tax (5% GST) & Gratuity (18%)



# Plated Dinners

## (Three Course Minimum)

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

Coffee & Tea

## Soups

Minestrone with Grana Padano Cheese \$13

Wild Mushroom Bisque with Chive Crème Fraiche  
& Truffle Oil \$13

Butternut Squash Soup with Red Pepper Crème Fraiche \$13

Corn Velute with Poached Roma Tomato & Crab \$15

## Salads

Cucumber Ring with Mixed Greens, Julienne Vegetables  
Goats Cheese & Raspberry Vinaigrette \$16

Classic Caesar Salad \$16

Spinach, Button Mushroom & Pancetta Salad  
*Tossed with a Balsamic Vinaigrette* \$16

Butter Lettuce & Shrimp Salad  
*Tossed with a Citrus Vinaigrette, Julienne Vegetables &  
Crispy Wontons* \$18

Plus Applicable tax (5% GST) & Gratuity (18%)



# Plated Dinners

## Appetizers

### Antipasto Plate

*Prosciutto Wrapped Asparagus, Grilled Vegetables,  
Olives & Reggiano Cheese \$20*

### Prawns Cocktail

*Poached Prawns with Cocktail Sauce \$20*

### Prawns Pernod

*Sautéed Jumbo Prawns Set on Jasmine Rice  
with a Pernod Cream Sauce \$20*

### Crab Cakes

*Pan Seared & Served with Cajon Mayonnaise on  
Arugala Salad \$20*

Plus Applicable tax (5% GST) & Gratuity (18%)





# Plated Dinners

## Entrees

Brie Pesto & Sundried Tomato Stuffed  
Free Range Chicken Breast  
*with Grainy Mustard Jus* \$40

Medallions of Pork Tenderloin  
*With Pear Chutney Roasted Garlic & Shallot  
Demi Glace* \$39

8oz AA Prime Rib Dinner  
*Creamy Mashed Potatoes, Yorkshire Pudding  
& Au Jus* \$52

Grilled 5oz Beef Tenderloin  
*Wild Mushroom Red Wine Sauce* \$52

Seared Salmon Fillet  
*Corn Salsa & Lemon Olive Oil* \$44

Mediterranean Phyllo Wrap  
*Artichokes Peppers Onions Feta Basil Capers  
& Quinoa Wrapped in Phyllo Pastry* \$24

Chick Pea Curry  
*With Asparagus and Jasmine Rice* \$27

Plus Applicable tax (5% GST) & Gratuity (18%)



## Plated Desserts

**\$15**

New York Cheesecake  
*Served with Raspberry Coulis*

Crème Brûlée  
*Your Choice of Plain or Hazelnut*

Chocolate Mousse  
*Whipped Cream & Fresh Berries*

Triple Chocolate Mousse  
*Whip Cream & Fresh Berries*

Fresh Fruit & Berries

Fine Cheese Plate  
*with Grapes & Crackers*

Trio of Sorbet  
*Raspberry Peach & Lemon*

Plus Applicable tax (5% GST) & Gratuity (18%)



plated dinner that wows you  
with full flavours.

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from savoury soups to  
satisfying dessert  
selections.







bring out the sweet  
tooth in you.

# Wine Selection



## White Wine (750 ml Bottles)

<b>Stone Road, Smooth White</b> , VQA, BC	\$ 35
<b>Beach House</b> , Sauvignon Blanc, South Africa	\$ 36
<b>Wild Goose</b> , Riesling, BC	\$ 38
<b>Blu Giovello</b> , Pinot Grigio, Italy	\$ 39
<b>Gray Monk</b> , Rose, BC	\$ 40
<b>Quails Gate</b> , Chasselas, Pinot Blanc-Pinot Gris, VQA, BC	\$ 42
<b>Whitehaven</b> , Sauvignon Blanc, Marlborough, NZ	\$ 44
<b>Sandhill</b> , Rose, VQA, BC	\$ 46
<b>Lake Sonoma</b> , Chardonnay, California	\$ 48
<b>Burrowing Owl</b> , Chardonnay, VQA, BC	\$ 50

## Red Wine (750 ml Bottles)

<b>Stone Road, Smooth Red</b> , VQA, BC	\$ 35
<b>Beach House</b> , Blend, South Africa	\$ 36
<b>Veramonte Reserva</b> , Merlot, Chile (Vegan/Organic)	\$ 37
<b>Flight of the Condor</b> , Malbec, Argentina	\$ 39
<b>Kingston Estate</b> , Shiraz, Australia	\$ 40
<b>Calliope</b> By Burrowing Owl, Cabernet Merlot, VQA, BC	\$ 42
<b>Quails Gate</b> , Pinot Noir, VQA, BC	\$ 44
<b>Beronia</b> , Rioja Reserva, Tempranillo Blend, Spain	\$ 47
<b>Lake Sonoma</b> , Cabernet Sauvignon, Sonoma County, California	\$ 56
<b>Burrowing Owl</b> , Merlot, VQA, BC	\$ 57

## Champagne (750 ml Bottles)

<b>La Scala</b> , Sparkling White, B.C.	\$ 25
<b>Prosecco Frizzante</b> , Organic, Italy	\$ 41
<b>La Marca</b> , Prosecco, Italy	\$ 43

Please note that all wines are subject to availability  
Plus Applicable tax (5% GST, 10% Liquor Tax) & Gratuity (18%)

# Beverages

## Alcohol Beverages

Domestic Beer (Bottle 341ml)	\$6.75
(Budweiser, Kokanee, Coors Light, Bud Light, Canadian)	
Import Beer (Bottle 341ml)	\$7.75
(Alexander Keith's, MGD, Corona, Stella, Heineken)	
Tall Can Beer (Can 500ml)	\$7.75
(Carlsberg, Guinness)	
Tall Can Steamworks (Can 473ml)	\$8.25
(Pilsner, Flagship IPA, Kolsch, Pale Ale, Heroica Red Ale)	
Ciders (Bottle 331ml)	\$7.00
(Growers Peach, Pear, Apple, Smirnoff Ice)	
Well Hi-balls	1 oz - Single \$6.50      2 oz - Double \$9.25
(Vodka, Rye, White Rum, Dark Rum, Gin, Scotch)	
Premium Hi-balls	1 oz - Single \$9.00      2 oz - Double \$10.50
(Absolut Vanilla, Malibu, Hornitos, Captain Morgan, Sailors Jerry, Appletons, Jack Daniels, Lemon Hart, JB Rare, Jameson, Famous Grouse)	
Extra Premium Hi-balls	1 oz - Single \$10.25      2 oz - Double \$13.25
(Crown, Grey Goose, Bombay, Johnny Walker Red, Hendricks)	
Glass House White or Red Wine	60z \$8.25      9oz \$11.25
Banquet Bar Token	\$7.75
Full Bar Token (Includes Premium Hi-balls)	\$9.75
Alcohol Punch Serves 100 Guests	\$270.00

## Non Alcohol Beverages

Coffee Pot 10 Cup	\$ 35.00	Pot 35 Cup	\$ 119.00
Glass of Juice	\$ 3.50	Pitcher of Juice	\$ 17.50
Glass of Pop	\$ 3.50	Pitcher of Pop	\$ 15.50
Assorted Bottled Pop or Juice			\$ 4.00
Bottle Sparkling Apple			\$ 15.50
Punch Serves 100 Guests			\$ 195.00

Plus Applicable tax (5% GST, 10% Liquor Tax) & Gratuity (18%)

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







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wines. cocktails.  
champagne. & almost  
everything else.



liquor selections that suit  
your impeccable taste.





## Frequently Asked Questions

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

- On a Friday & Saturday, last call for the bar will be 12:30am. With bar closed at 1:00am. All guests and decorators will need to be cleaned up and done by 2:00am.
- Sunday through Thursday, last call for the bar will be 11:30pm. With bar closed at 12:00am. All guests and decorators will need to be cleaned up and done by 1:00am.

### Can I set up the day before?

- Yes, as long as there is no other events booked the day before. If there is, you are welcome into the facility as of 8:00am the morning of your event.

### Can my guests leave their cars in your parking lot overnight?

- Yes. Our gates lock once we leave the facility, they re-open the following morning at 7:00am. We are not liable for lost or stolen property.

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

- Due to licensing no outside food and beverage is permitted to be served at Meadow Gardens with exception of wedding cake, cupcakes, and/or candy table.

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

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



# Policies



- A non-refundable deposit of \$1000.00 is required to confirm all events. If the function is cancelled the deposit is refundable only when the same room has been rebooked. Functions cancelled within 90 days will be charged for 50% of the estimated food and beverage revenue. Functions cancelled within 30 days will be charged for 100% of the estimated food and beverage revenue. All cancellations must be in writing to the attention of the Event Coordinator.
- All Banquet Rooms on Friday & Saturday from May 1st to December 31st require a minimum pre-tax / pre-service charge on Food & Beverage. Cash bar sales are not included in food and beverage room minimums.
  - Minimums are as follows:

• Ebony Room	\$ 12,500.00
• Ivory Room	\$ 9,500.00
• Sherwood Room	\$ 7,500.00
• Private Back Lounge	\$ 3,000.00
• The Loft Restaurant Private Booking	\$ 10,000.00

    - (The Loft Restaurant Food and Beverage Minimums Apply Thursday, Friday, Saturday & Sunday's)
- If attendance for a function increases or decreases, Meadow Gardens reserves the right to move groups to a more suitable room. In such cases, you will be advised upon your final confirmation.
- Meadow Gardens reserves the right to inspect and monitor all functions.
- In compliance with health and liquor regulations no **food** or **beverages** will be permitted to be brought in or taken out of the club, with the exception of wedding cakes and or specialty foods, at which time a service charge will be applied. Cake cutting service charge, \$1.50 per slice cut, plated and served to all guests.
- 3 Months prior to the event date the host agrees to pay 80% of the estimated cost by cheque.





## Policies



- A menu selection and agenda are required one month prior to the event.
- A guaranteed number of guests are required 14 days prior to the event date at which time the host agrees to pay 100% of the balance due of the estimated cost by cheque.
- 3% service charge will be added to any amount over the \$2000.00 maximum allowable on credit card payments.
- All prices quoted are subject to appropriate tax and 18% gratuity.
- Any outstanding balance due or owing will be applied to the authorized credit card within 72 hours after the event.
- All prices are subject to change and are guaranteed 60 days prior to the event date.
- A complimentary bartender is provided for a cash or host bar if consumption is \$350.00 or more.
- All banquet room rentals require a \$2000.00 food and beverage minimum before tax and gratuity with the rental of the room.
- The host agrees to indemnify Meadow Gardens for any claims arising out of negligent or willful acts by the host or any of its guests. The host is responsible for the conduct of guests and damages incurred to the property, equipment or employees of Meadow Gardens. Meadow Gardens reserves the right to discontinue service to all guests. The host shall remain liable for all amounts owed to Meadow Gardens and shall have no right to obtain a refund of any deposits paid to Meadow Gardens.



## Policies



- Meadow Gardens assumes no responsibility for any loss and/or damages to goods, property and/or equipment brought into the facility by hosts and/or guests.
- Meadow Gardens must be consulted prior to the setting up of any displays. The use of nails, staples, glue, fake flower pedals, sparklers or confetti of any kind are not permitted. Candle wax on table linen will result in a \$25.00 replacement charge.
- All functions utilizing DJ services are required to pay SOCAN & RE:SOUND As per government regulations tariff #8 & tariff #5.B
- Ebony or Ivory Rooms \$90.12 Plus GST
- Sherwood or Sunset Rooms \$62.64 Plus GST

