

2025 Wedding Guide FALL • WINTER • SPRING • SUMMER



PHOTO ~ Angela Ruscheinski





Where Old-World Meets New-World Convenience

Welcome to Rowena's Inn on the River. A place where our beautifully restored English style manor transports guests to a simpler time. A natural work of art, nestled amidst majestic mountains and old growth forest, overlooking the picturesque banks of the Harrison River. Gatsby-esque glamour, manicured gardens, meandering creeks, and crystal-clear ponds create an ideal setting for your fairytale wedding.

Rehearsal Dinners and Menu Tastings

Although plated menu items are traditionally offered, Chef will prepare samples of buffet mains for your tasting, accommodating up to four people. This sampling will be billed to you as per our current menu pricing and is subject to a 20% service charge and 5% GST fee.

Tastings are offered in Rowena's Inn in March. Our Event Manager would be pleased to assist and arrange your rehearsal dinner and menu tastings.





River to Forest

Which spot is calling out to you? Are you envisioning your ceremony under our signature walnut tree with beautiful mountain and river views, in old-growth forest under a rustic arbour, or surrounded by the 1920s ambiance in the Upper or Lower Drawing Room at Rowena's Inn on the River?

And the reception can be in our wedding tent, overseeing the river and secluded under a star-studded sky, or in the colonial inn with nostalgia feels and fireside vibes.



PHOTO ~ Hennygraphy

4/29
2025 SANDPIPER RESORT WEDDING GUIDE



PHOTO ~ Haleigh Visser Photography



Package Inclusions

FOR ALL WEDDINGS

- 1-hour ceremony rehearsal, no later than 5:00 pm from Monday to Thursday.
- Day use, as of 1:00 pm, of a rustic classic cabin on the day of your wedding.*
- One-night stay in a rustic classic cabin for the couple.**
- Breakfast for the couple at the River's Edge Clubhouse Restaurant.
- Ceremony location with river and mountain views including the use of the surrounding lawn and gardens.
- Function space rental and set-up including folding garden chairs, dinner tables, place settings and a registry table.
- Courteous and professional serving staff.
- Use of the limo golf cart for post or pre-ceremony photos.
- Full buffet dinner or plated dinner (depending on number of guests)
- Set-up and take-down of the ceremony and reception.
- Unlimited pop during reception.
- "Day of" coordinator.

FOR WEDDINGS WITH OVER 40 GUESTS

- Valley Weddings Decor: Archway with faux flowers***, table linens, charger plates in your choice of colour, white or coloured linen napkins, centerpieces, votive candles, head table embellishments, and table numbers.
- Cake or cupcakes by Reddy Made Cakes
- Tent with white lights and three hanging chandeliers.

* Upgrade to the Rose Room, available from 9:00 to 4:00 pm based on availability. (\$399 Monday to Thursday and \$463 on Friday and Saturday.)

** Upgrade to a romance package, which includes sparkling wine with chocolate covered strawberries. 24 hours notice is required.

*** Fresh, seasonal florals can be substituted for an additional fee.



Rose Room Bridal Suite



*Available 9-4 for additional fee.
See your event coordinator for further details.*





Wedding Rates

INTIMATE CELEBRATIONS

20 GUESTS

Venue: Rowena's Inn on the River

Shoulder season: \$4,360 | Peak season: \$5,360

Additional \$125 per person (up to 39 guests)

MINIMUM OF 100 GUESTS FOR FRIDAY OR SATURDAY DURING PEAK SEASON (May through September)

** Extra cost per person over package price is \$125.*

** Additional charges are SOCAN fee (\$75), taxes and 20% service charge on all Food & Beverage.*

** All pricing is subject to change.*

Wedding Rates

TENT CELEBRATIONS


40 GUESTS \$15,385 Additional guests \$125 per person, maximum of 9	100 GUESTS \$24,093 Additional guests \$125 per person, maximum of 24
50 GUESTS \$17,145 Additional guests \$125 per person, maximum of 24	125 GUESTS \$27,593 Additional guests \$125 per person, maximum of 24
75 GUESTS \$20,572 Additional guests \$125 per person, maximum of 24	150 GUESTS \$31,093 No additional guests

MINIMUM OF 100 GUESTS FOR FRIDAY OR SATURDAY DURING PEAK SEASON (May through September)

** Extra cost per person over package price is \$125.*

** Additional charges are SOCAN fee (\$75), taxes and 20% service charge on all Food & Beverage.*

** All pricing is subject to change.*

A man with a beard, wearing a white dress shirt, a black tie, and black suspenders, stands by a large window. He is looking down at a small white card he is holding in his hands. The window looks out onto a bright, outdoor scene with greenery and a wooden railing. The lighting is warm and soft, suggesting an indoor setting like a restaurant or a lounge.

*Once in a while,
right in the middle
of an ordinary
life, love gives us
a fairytale.”*

– Anonymous



Wine List

WHITE

Chaberton White <i>White Blend Langley, BC</i>	
Gray Monk <i>Gewurztraminer Okanagan Valley, BC</i>	
Quails' Gate <i>Chardonnay VQA Okanagan Valley, BC</i>	
Burrowing Owl <i>Pinot Gris Oliver, BC</i>	
Cloudy Bay <i>Sauvignon Blanc New Zealand</i>	
Cake Bread <i>Chardonnay Napa Valley, California</i>	
Quail's Gate Chasselas <i>Chardonnay VQA Okanagan Valley, BC</i>	

RED

Chaberton Red <i>Red Blend Langley, BC</i>	
Columbia Crest <i>Cabernet Sauvignon Columbia Valley, USA</i>	
Quails' Gate <i>Merlot VQA Okanagan Valley, BC</i>	

BOTTLE		
\$38	Stags Hollow <i>Heritage Block VQA Okanagan Valley, BC</i>	\$60
\$48	Black Sage <i>Cabernet Franc VQA Okanagan Valley, BC</i>	\$65
\$65	Klinker Brick <i>Zinfandel Lodi, California, USA</i>	\$75
\$75	Tantalus <i>Pinot Noir VQA Okanagan Valley, BC</i>	\$90
\$90	Painted Rock <i>Red Icon VQA Okanagan Valley, BC</i>	\$110
\$135	Duckhorn <i>Cabernet Sauvignon 2015 Napa Valley, California, USA</i>	\$150

SPARKLING / CHAMPAGNES / ROSÉ

Villa Teresa Organic <i>Prosecco Italy</i>	\$45
Moet & Chandon <i>Brut Imperial 2018 France</i>	\$135
Quails' Gate Rosé <i>Okanagan Valley, BC</i>	\$45

Events Beverages

FROM THE BAR

Chaberton White (house wine)	\$8
Chaberton Red	\$8
Domestic Beer <i>Canadian, Kokanee, Budweiser, Bud light, Sleeman's Honey Brown, 1516 Tall Cans</i>	\$7
Imported Beer <i>Corona, Guinness</i>	\$8
Coolers / Ciders <i>Hey Y'All Original, Nude, Okanagan Apple Cider, Smirnoff Ice</i>	\$7.5
Liquor — Tier 1 <i>Smirnoff Vodka, Lamb's White / Navy Rum, Capt. Morgan's Spiced Rum, Beefeater Gin, CC Rye, Johnny Walker Red Scotch, Olmeca Tequila Double</i>	\$7.5
Liquor — Tier 2 <i>Grey Goose Vodka, Bacardi White/Gold Rum, Appleton Spiced Rum, Bombay Sapphire Gin, Crown Royale Rye, Johnny Walker Black Scotch, Jose Cuervo Tequila Double</i>	\$9.50
	\$12.5

GLASS Liqueurs \$7.5

Baileys

Shooter Bar \$7

Jagermeister, Fireball

NON-ALCOHOLIC

Pop \$2.25

Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Barq's Root Beer (including during wedding reception)

Juice \$3.25

Lemonade (10 litres) \$85

strawberry, raspberry, regular

SIGNATURE DRINKS

Moscow Mule \$9

Sangria (10 litres) \$450

Margarita (10 litres) \$400

Cocktail Hour Canapés and Platters

priced per dozen

CANAPÉS

GARDEN

Assorted Quiche \$48
cheese, ham, spinach

BBQ Jackfruit Bite \$48
coleslaw, pickle

Vegan Meatball \$52
hoisin sauce, sesame seed, green onion

Burrata \$58
red pepper jelly, garlic parmesan crostini

Mushroom Crostini \$48
baguette, vegan cheese, herbs

SEA

Baby Shrimp Louie \$54
*avocado, baby gem lettuce *gf**

Smoked Salmon \$60
crostini, dill cream cheese

Tuna Tartare \$64
crispy shallot, garlic soy vinaigrette, cilantro, crostini

Crab Cake \$68
remoulade

Coconut Prawn \$76
*sweet chili sauce *gf**

LAND

Chicken Satay \$54
*peanut sauce, chili oil *gf**

Chicken or Vegetable Dumpling \$54
*ponzu sauce *gf**

Smoked Duck Breast \$62
*fig jam, scallion *gf**

Mini Meatball Marinara \$76
mozzarella

SIGNATURE SLIDERS

Black Bean & Mushroom \$76
arugula, grainy mustard, brioche vg

Buffalo Chicken Sliders \$76
swiss cheese, lettuce, brioche

Classic Angus Beef \$78
bacon, cheese, chipotle mayo, brioche

PLATTERS

(per 20 people)

Antipasto/Bruchetta Tapenade Board \$180

Charcuterie Board \$295

Cured Meats, Artisan Cheeses, \$50
Dried Fruits, Condiments, Chutney
assorted bread basket



Buffet

Minimum 30 Guests | Included in package price

BREAD

Assorted Dinner Rolls
with herb butter

SALADS

(choose 3)

Tomato Caprese Salad
*buffalo mozzarella, caper berries,
reduced balsamic*

Classic Caesar Salad
anchovy dressing, croutons, parmesan

Seasonal Forest Greens
*artisan greens, fresh cut vegetables,
Maple Dijon vinaigrette*

Potato Salad
*baby potatoes, chives, boiled egg, mayo,
raspberry vinegarette*

Spinach Salad
*beets, crispy onions, grape tomatoes,
raspberry vinaigrette*

Apple Quinoa Arugula Salad
*heirloom tomatoes, broccoli, almond,
balsamic vinaigrette*

POTATOES & RICE

(choose 1)

Garlic, Lemon, Paprika Roast Potatoes

Moroccan Spiced Roast Potatoes

Mashed Potatoes

Spanish Rice with Tomato & Cumin

VEGETABLES

(choose 2)

Seasonal Root Vegetables
maple roasted

Roasted Broccoli & Cauliflower
with virgin olive oil, sea salt + cracked pepper

Baby Bok Choy
soy, Chinese vinegar, scallions + sesame seeds

Oven Braised Rainbow Carrots
honey, fresh herbs

Sautéed Green Beans
lemon, butter, garlic

ENTRÉES

(choose 2)

Wild BC Salmon
lemon caper cream sauce

Herb Roasted Chicken
Italian parsley, rosemary, garlic, olive oil

Roasted Pork Loin
Dijon, herbs, lemon, crispy pancetta

Slow Roasted Carved Beef Striploin
garlic Dijon + herb crust, red wine jus

Seared Lingcod
sage brown butter

Butternut Squash Ravioli
pomodoro vg

Upgrade to Prime Rib for \$15/person or Beef

Additional Entree \$15/person



DESSERT

Assorted Cheesecake

Assorted Cake Bits

Artisan Cheese Platter

Seasonal Fruit Platter

VEGAN OPTIONS

available plated or buffet

Mushroom Risotto

*vegetable stock, sautéed mushrooms, peas,
roasted grape tomatoes*

Vegan Bean Cassoulet

*stewed white bean cassoulet with carrot, onion,
celery, garlic, mushrooms, fresh herbs*

Tomato Vegetable Ragout

*sautéed seasonal vegetables, rustic tomato sauce,
fresh herbs*

*All of our salads and vegetable dishes are
available as a vegetarian & vegan upon request*

All prices subject to change



Plated Dining Options

3 Course Plated Dinner – Included in Package Price

APPETIZERS

SOUP

Signature Tomato
concasse, crispy basil v

Carrot + Ginger
coconut milk, cilantro, crispy wonton vg

Lobster Bisque
lobster ravioli, pernod, fennel

Squash Veloute
*roasted squash, spruce tip honey,
foccacia crouton*

Seafood Chowder

SALAD

Roasted Squash Salad
*pumpkin seed, ricotta, balsamic,
baby kale*

Whole Leaf Baby Romaine Caesar
anchovy dressing, croutons, parmesan

Roasted Beet + Burrata
endive, citrus, maple vinaigrette

Heritage Green Salad
*hand-picked Artisan greens, grape tomato,
cucumber, bell pepper, roasted beets, goat cheese,
candied pecan, Maple Dijon Vinaigrette*

SIGNATURE APPETIZERS

Lemon Risotto
*parmesan crisp, confit garlic, citrus
add Diver Scallop \$6 each gf*

Dungeness Crab Cake
herb aioli, remoulade, fresh herbs

PALATE CLEANSER
(not included; additional charge)

Sorbet
lemon, peach, mango

\$5

ENTRÉES

TIMELESS

Butternut Squash Risotto
fried sage, spiced hazelnuts, pecorino

Thyme Roasted Chicken Breast
*lemon and olive oil crushed potato,
mushroom sauce*

Pan Seared Wild BC Salmon
*asparagus, seasonal squash, lemon, potatoes,
hollandaise*

Seared Lingcod
caponata, baby bok choy

Slow Roasted Angus Beef Tenderloin
pomme purée, roasted baby carrots, red wine jus

Roasted Prime Rib
*(minimum 20 person order)
pomme purée, seasonal vegetables,
au jus, horseradish*

Butter Poached Lobster
*(upgrade \$15 per person)
lemon purée, parmesan risotto, gremolata*

Garlic Roasted Portobello Steak
*“Wellington” wilted spinach, potato purée,
glazed root vegetables*

SPRING & SUMMER

Seared Halibut
summer squash, confit tomato, olive tapenade

AUTUMN & WINTER

Crispy Duck Breast

*potato pave, heirloom carrots, braised cabbage
purée, grainy mustard jus*

Braised Beef Short Rib

potato purée, kale, roast root vegetables

DESSERT

Vanilla Crème Brûlée

fresh berries, tuille

Lemon Lavender Cheesecake

fresh berries, fruit coulis

AUTUMN & WINTER

Apple Pie

à la mode

Vegan Chocolate Decadence Cake *v/gf*

Warm Sticky Toffee Pudding

vanilla ice cream

*Menus subject to change based on
ingredient seasonality & availability*

Late Night Hour

Choose Minimum 3 | Priced Per 20 Guests | Served from our food truck only

LATE NIGHT SAVOURY

Movie Theatre Popcorn \$52
salted butter

Chicken Dumplings \$72
chili, furikake, soy vinaigrette

Mini Hot Dogs \$72
mustard aioli, brioche bun

Mini Grilled Cheese + Tomato Soup \$72

Smoked Cheddar Macaroni + Cheese \$72

Make Your Own Poutine Bar \$120
choice of tater tots or thick-cut fries, cheese curds, gravy, bacon bits, green onion, sour cream

House-Made Pizza \$100
choice of margherita or cured meat (by the slice)
three 16" pizzas cut in 8 pieces

STREET TACOS \$360
choice of two (40 tacos)

Pollo Verde

Pork Shoulder

Pulled BBQ Jackfruit v
includes corn tortillas, diced pineapple, slaw, avocado smash, pico de gallo, queso fresco, lime aioli, hot sauce, cilantro

SWEETS

Ice Cream Sandwich (20) \$60

Mini Doughnuts \$120

Food truck service fee \$150





Book Your Once in a Lifetime

CARA ELLIOT, EVENT MANAGER

TEL 604.796.1000 extension 226

FAX 604.796.3069

EMAIL cara@sandpiperresort.ca

ROWENASINNONTHERIVER.COM

*14282 Morris Valley Road
Harrison Mills, BC V0M 1L0*

TERMS & CONDITIONS

FOOD & BEVERAGE

All food and beverages served must be provided by Rowena's Inn. Banquet food is not permitted to leave the banquet facilities.

In order to confirm your selections, please provide your menu and wine choices to the Event Manager 30 days prior to your event. The client is responsible for making sure this information is received on time. Modifications to menus must be arranged with the Event Manager. Children between the ages of 6 and 11 are billed at 50% of the buffet menu price. Children 5 and under do not have a cost associated with the buffet dinner. Regular, per person pricing applies for all plated meals served to children.

It is the responsibility of the client to advise the final guaranteed number for the wedding to the Event Manager by noon, 30 days in advance. If no guarantee is received, Rowena's Inn will charge for the number of persons estimated on the catering contract or the actual number attending, whichever is greater.

In accordance with BC liquor laws, all alcoholic beverages must be purchased by Rowena's Inn through the BC liquor Distribution Branch, and consumed in licensed areas.



RESTRICTIONS

Neither the contractee nor their guests are permitted to bring any alcoholic beverages onto the property or to take alcoholic beverages purchased at Rowena's Inn outside the designated consumption areas as outlined by the Liquor Control Board. The organizer accepts all responsibility for any resulting injury or damage.

MUSIC

By law, if there is dancing or the playing of music we must collect and remit a SOCAN fee (\$75 Society of Composers, Authors, and Music Publishers of Canada). Based on our liquor licence all music must stop when the bar closes.

NON-EXCLUSIVITY

Rowena's Inn is a public venue and is under no obligation to close off any area of the property to accommodate an event. We do not guarantee that other events will not be booked at Rowena's Inn or that other guests may be on site the day of the event.

DELIVERIES & SET UP

By pre-arrangement Rowena's Inn will accept delivery of materials required for your function, no earlier than one day prior. All items must be clearly labelled with the function date and name of the host. Rowena's Inn cannot be held responsible for any items that are lost or damaged.

LIMITATION OF ROWENA'S INN'S LIABILITY

Rowena's Inn is not liable for loss or damage to goods, property or equipment brought on the property by the host or their guests. The organizer will indemnify and save Rowena's Inn harmless from liability for the organizer's failure to ensure that the organizer and their guests comply with the conduct required.

SECURING YOUR BOOKING

The Event Manager will block all of the available accommodations, at the time of booking, and create a group booking link to be sent out to guests. Please note it is the responsibility of the host to send the link to all attending guests. Any inn rooms or cabins, not reserved from the wedding 90 days prior to the wedding date, will be automatically released to the public. Wedding receptions located in the Inn will also be responsible for renting all five of the Inn rooms on the night of their wedding if they desire the event to continue past 9:00 pm.

ACCOMMODATION AGREEMENT

Accommodation holds is based on the size of your wedding. See Function Agreement for further details.

1. 20 – 40 guest (at Rowenas Inn)
2. 4 Inn rooms (not including the rose room)
 - a. Inn rooms are required to book on the

night of you wedding – not optional

3. 4 Rustic Cabins
 - a. Rustic cabins will release on Feb 1 2025 (or the year of your wedding)
 4. 40 – 150 guest (In the Tent)
 5. 4 Inn rooms (not including the rose room)
 6. 4 Rustic Cabins
 7. 6 Woodland Cabins
 8. 2 – 1 bedroom Nature cabins
 9. 4 – 2-bedroom Nature cabins
 - a. All rooms not booked will release on Feb 1 2025 (or the year of your wedding)
 2. All guest group folios for 2025 weddings with un-booked rooms will be released Feb 1, 2025
 3. Night stay for couple included in the package:
 - a. Small Weddings 20 – 40
 - i. Phyllis (pet friend alternative Fenn)
 - b. Large weddings 40 – 150
 - i. Fir (pet friendly alternative Alder)
- Guest signing after Feb 1, 2025:
A wedding within the same year:
The Event Coordinator will hold all accommodation available for 30 days from the date of their booking and then release to the public after 30 days.





Our Preferred Vendors

CAPTURING YOUR SPECIAL MOMENT

ALICIA STRATHEARN

hello@aliciastrathearn.com, www.aliciastrathearn.com

HAYLEY RAE 604.767.6424, *Hayleyrae.com*

AMBIANCE AND DÉCOR

VALLEY WEDDINGS INC.: SHYLA JANES

604.835.7526, *valleyweddings.ca*

CAKES

REDDY MADE CAKES: CRYSTAL REDDY

604.346.6119, *www.reddymadecakes.com*

ENTERTAINING YOUR GUESTS

LANGIS PHOTOBOOTH: MRS. LANGIS

778.246.3547

ACOUSTIC DUO: ANNIKA CATHARINA & PETE

604.850.6761, *cordaliserv@shaw.ca*

FIVE PIECE POP DANCE BAND:

ANNIKA & THE EARTHLINGS

604.850.6761, *cordaliserv@shaw.ca*

VOCALIST: CLAY SCOTT

604.308.4711, *clayscottmusic@gmail.com*

DJ ALEX ROCCO, IDJ PRODUCTION GROUP

778.230.5667, *info@idjservices.com, www.idjservices.com*

SAYING I DO

MARRIAGE COMMISSIONER: LANA DENZLER

604.556.8446, *ldenzler@telus.net*

ARRIVING IN STYLE

SKY HELICOPTERS: LISA SIPPEL

604.239.0760, *skyhelicopters.ca*

(ask about our mountain top photo shoot)

GLAMOUR

BEAUTY ARTIST: NATALIA SIMOES

604.362.9602, *natsimoes.com*

ACCOMMODATION

SASQUATCH INN

604.796.2730, *Sasquatchinn.ca*

TRANSPORTATION

DRIVERSEAT CHILLIWACK: ABBY KULAR

778.769.5090

driverseatinc.com/locations/driverseat-chilliwack/

WEST COAST LIMOUSINES

604 866 9797, *contact@westcoastlimo.ca*

