

Weddings

2025



MEMBER
GOLFBC
GROUP


Gallagher's
Canyon



CONGRATULATIONS

"Gallagher's was the PERFECT venue choice for our big day. The venue itself is beautiful, the staff were professional, and the food was absolutely unreal. If we had to make the decision again on which venue to use for our wedding, we would choose Gallagher's 1,000 times over." Kailyn P.

"The most perfect venue for our big day. Gallagher's and all of the staff were absolutely incredible throughout the entire wedding process, and on the day of. The team was always prompt and very responsive with so much insight and guidance we are so grateful for! The space and views are stunning and intimate. The food was out of this world, we had constant compliments that this was the best wedding food anyone has ever had!! We would highly recommend to anyone looking to get married in the Okanagan." Anja

Nestled amongst spectacular ponderosa pine forests and emerald greens, Gallagher's Canyon offers truly unique and beautiful settings for your very special day.

Our commitment is to provide the highest standard of service and the finest quality food to you and your guests in a relaxed and friendly atmosphere. We bring over 20 years of experience to the planning and execution of your event and are pleased to offer suggestions and guidance to assist with all the details for your ceremony and reception.

Once again, thank you for considering Gallagher's Canyon, whether you are looking for a ceremony only location, reception only location, or both. We are confident you will find our wedding package very attractive and look forward to the opportunity to help create your perfect day.

Kind Regards,

Ruthanne Arams

Sales, Events, & Marketing Manager
rarams@golfbcc.com | 250.861.4240 ext. 201



ROOM CAPACITY & CEREMONY SITE



Venue Rental Prices

Ceremony & Reception: **\$4,500**
Reception Only: **\$2,500**



Canyon Room

Canyon room accommodates up to 150 guests with a built-in 15 x 15 dance floor, a private covered patio and wall to wall windows offering a pristine view of the emerald fairways and the Okanagan Valley.

Reception bookings include the following:

- ... Access to our recommended suppliers list
- ... Event planning and consultation
- ... Choice of white or black floor length tablecloths
- ... Complete table setting with folded white napkins, cutlery & glassware
- ... Full bar service including bartender and serving staff
- ... Complimentary use of projector and screen
- ... Podium and microphone
- ... Tables for gifts, DJ, Guest Book and cake (with linen and skirting)
- ... All set up and take down of Gallagher's supplies/property
- ... Private patio overlooking the golf course

Canyon Outdoor Ceremony Site

Featuring a beautiful Canyon side ceremony site and custom-made wedding arbor for your full day usage.

Rental of the Ceremony Site include the following:

- ... Signing table and chair
- ... Complimentary Rehearsal time
- ... Event planning and consultation
- ... Infused water station
- ... Use of Wine Barrels for décor
- ... Chauffeured shuttles for your guests and wedding party to the Ceremony site
- ... White garden chairs with padded seats

... Please contact our event manager for ceremony-only dates
 ... **Food and Beverage minimums: \$8,000 Friday to Sunday not including taxes and service charge**



DÉCOR & ENTERTAINMENT

Music & Dancing

Gallagher's Canyon has a 15 x 15 built-in dance floor for your use. You are welcome to hire a DJ or band for the evening or play your own music from our system. There is a Socan music licensing fee, a government regulated fee for the use of licensed music in the amount of \$90.12 that will be added to your invoice. For your convenience, we take care of submitting the music license for you.

Decorations

Floor length black or white tablecloths, white napkins, cutlery and glassware are included. Gallagher's Canyon does not permit nails, staples, tacks or comparable items to be used anywhere in the Canyon room including walls, ceiling and furniture. Decorating will be permitted on the day of your rental beginning at 8am and all items must be removed from the room by 1am. Open flame candles are prohibited due to fire regulations. The use of confetti and glitter is also prohibited inside or outside the Clubhouse.



Food & Beverage Services

Enclosed are our banquet menus, however we pride ourselves on the ability to customize our menus to fit any vision you have for your wedding day. We are pleased to accommodate any special dietary restrictions/preferences, or allergies. Please advise your Event Coordinator within seven (7) business days prior to event of all special menu requests. All menu prices are guaranteed within 3 months of event date. All food and beverage are to be supplied by Gallagher's Canyon Golf Club apart from a wedding cake or similar option. Children's pricing is available at a discounted rate for all menu options. Last call for bar service is 12pm midnight and the premises must be vacated by 1am. Due to liquor license restrictions, corkage functions are respectfully declined.

Cancellation Policy

Bookings require a non-refundable \$1000 booking fee to confirm the function and reserve the date. If your event is cancelled within 60 days of the event, you will be charged 50% of the total estimated cost of the wedding.



DINNER, BAR, AND WINE SERVICE

Dinner Service

Our Executive Chef and his team take pride in creating delicious menus sure to impress you and your guests. We are happy to accommodate any dietary restrictions/preferences, allergies and heritage dishes.

Choose between a buffet, plated service, or hors d'oeuvres! Customized cocktail hour and late night snack options also available.

Bar Service

Our bar is always stocked with a wide selection of local wines, domestic and import beer, ciders, coolers, and premium liquor. Bar options include drink tickets, cash bar, open bar, and subsidized ("toonie") bar.

For unlimited pop, juice, coffee, tea ...ADD \$200

Non-alcoholic punch bowl options also available

Wine Service and Champagne Toast

Our wine list features great local VQA wines. Table and pour service available (additional \$2 per person for pour service of wine or champagne). If you have a favourite wine that we do not carry, we are happy to custom order it in (all custom orders must be purchased in full cases), a minimum of six week's notice is required on all custom orders.

"Last call" is at 12am and we ask all guests to depart by 1am

Service charges and applicable taxes will be applied to the final bill





CANAPÉS

COLD

Hummus (V)
grilled baguette

Seared Tuna (GF)
wasabi mayo

Deviled Eggs (GF)
paprika

Ceviche
corn crisp, cilantro

Brochette (V)
grana padano, aged balsamic

\$3.75 EACH
minimum 3 per selection

WARM

Mini Pork & Beef Sausage Rolls
house made ketchup

Pakora Battered Prawns (GF)
cilantro chutney

Corn Hushpuppies
south Carolina BBQ sauce

Lentil Croquettes (V)
tamarind sauce

Arancini
tomato jam

Southern Fried Chicken
hot sauce

Grilled Cheese
apple mostarda



CHEF'S NOTE

A general guide to canapes quantities required is as follows

- 3-4 pieces per person = short reception, dinner to follow immediately
- 4-8 pieces per person = longer reception, dinner to follow a little later
- 8-12 pieces per person = heavy reception or light dinner
- 12-16 pieces per person = dinner



PINNACLE BUFFET DINNER

The Pinnacle Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, one protein, desserts, and coffee and tea.

\$55 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

Charcuterie

smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Puree (GF)

Soft Polenta (GF)
OR Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
wild mushroom sauce (GF)

Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea



CANYON BUFFET DINNER

The Canyon Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, desserts, and coffee and tea.

\$62 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

Charcuterie
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Puree (GF)

Soft Polenta (GF)
OR Vegetarian Lasagna

Sautéed Seasonal Vegetables, butter (GF)

MAIN ENTRÉE | select (2) TWO:

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
wild mushroom sauce (GF)

Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea



CARVERY BUFFET DINNER

The Carvery Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, a chef-attended carving station, desserts, and coffee and tea.

FROM \$63 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

Charcuterie
smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Puree (GF)

Soft Polenta (GF)
OR Vegetarian Lasagna

Sautéed Seasonal Vegetables, butter (GF)

MAIN ENTRÉE | *select (1) ONE:*

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
wild mushroom sauce (GF)

Grilled Pork Loin
salsa verde (GF)

CHEF-ATTENDED CARVERY STATION | *select (1) ONE:*

Porchetta **\$63pp**
salsa verde (GF)

Roasted Beef Striploin **\$68pp**
merlot jus (GF)

Slow Roasted Prime Rib **MARKET PRICE**
wild mushroom jus (GF)

DESSERTS

Assorted Dessert Bites and Cakes

Coffee and Tea



RECEPTION & BUFFET ADDITIONS

PLATTERS

prices per platter based on 25 guests

Fresh Fruit Display	\$110
<i>seasonal Okanagan fruits and berries, melon, and pineapple</i>	
Vegetable Crudités Platter	\$110
<i>garden fresh vegetable presentation, original buttermilk ranch dip</i>	
Charcuterie Board	\$130
<i>smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette</i>	
International and Domestic Cheese Board	\$130
<i>assorted import and domestic cheeses, served with crackers and fruit garnish</i>	
Smoked Salmon Platter	\$155
<i>herbed cream cheese, candied red onions, capers, and pumpernickel</i>	
Dessert Bites Platter	\$95



LATE NIGHT SNACK

prices are per person, available from 9pm - 11pm, menus can be customized

Build-Your-Own Poutine Bar	\$11
<i>add pulled chicken or pork</i>	\$4/guest
Tacos	\$13.5
<i>pulled pork or chicken tacos served with slaw and condiments</i>	
Pizza	\$22/pizza
<i>capocollo ham, chili, fresh mozzarella</i>	
<i>salami, arugula, shaved grana padano, honey</i>	
<i>mushroom, spinach, feta</i>	
<i>prawn, lemon oil, black pepper</i>	
<i>chicken pesto, caramelized onion, goat cheese</i>	



BEVERAGE SELECTIONS



Wines - Red, White & Sparkling

We are pleased to offer wine selections for you based on your event menu and budget. Wine selections must be made 3 weeks prior to the event to ensure product quality and quantity.

LIQUOR

Bar Brand Liquor	from \$7.5	per ounce
Premium Liquor	from \$9	per ounce

BEER

Domestic Bottle Beer	from \$7.5	per bottle
Imported Bottle Beer	from \$8.5	per bottle
Coolers/Cider	from \$7.75	per bottle

WINE

House Wine	\$35	per bottle
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**full wine list available upon request*

NON-ALCOHOLIC

Mocktails	from \$6	per glass
Non-Alcohol Beer	\$6.75	per glass
Juice	\$4	per glass
Soft Drinks	\$3	per cup
Coffee/Tea	\$3	



FREQUENTLY ASKED QUESTIONS

Do you have a food and beverage minimum requirement?

Food and Beverage minimums include: \$8,000 Friday to Sunday.

Do you have pictures of the Clubhouse and Banquet Facilities?

To view pictures of the Banquet Facilities and Grounds, please visit our website (gallagherscanyon.com) or find us on Facebook/Instagram (@gallagherscanyonweddings)

What are the Terms & Conditions of booking?

Upon confirmation of booking you will receive a copy of our "Terms and Conditions" and need to provide a non-refundable booking fee of \$1,000 to secure your booking. Please read these carefully and ask any questions prior to signing and returning with booking fee.

How and when do we pay for the wedding?

We will provide you with a complete estimate with all costs and payment schedule. Pre-payment is required 14 days prior to the wedding and a reconciliation of charges will occur afterwards.

When is our Guaranteed number of guests required?

We require your guaranteed number of guests 21 days prior to the event. This number may not decrease, however, it may increase by up to 5% more guests. You will be charged for whichever is greater.

What do we pay for children?

The price for the buffet menu is as follows: 1-4 years – no charge, 5-11 years – 50%, 12+ - full price. We offer a variety of plated children's menu options.

Are we able to bring our own wine or bar beverages?

All corkage functions are respectively declined. This policy adheres to all legislated liquor laws and our liquor license.

What type of Bar Service is available?

We will work with you to determine the best options for service. You may choose to host all beverages, have a cash bar, Toonie bar, drink tickets, etc...

Who is responsible for getting our guests home safely?

Our professional serving staff have "Serving it Right" certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guests transportation.

Do you have a dance floor?

A built in standard (15ft by 15ft) size dance floor is included in your room rental.

Can we bring in our Wedding Cake?

Yes, this is one item you may supply. We will also assist with cake cutting or scoring the cake. Please discuss your options with us. Must be made by a professional or someone with a valid FoodSafe Certificate.

When will the room be available?

Your banquet room will be available after 8am on the date of your event.

What do you supply for the guest tables?

Gallagher's Canyon will provide linen, stemware, and cutlery.

Can golf be arranged before or after the wedding?

No Problem! We would be happy to reserve tee times for the golfers in your group. Times can be arranged before or after the wedding on either our 18 hole championship or 9 hole executive course at reduced rates.

TERMS & CONDITIONS

1. Gallagher's Canyon Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during, or following your event. You are welcome to bring in family heirloom china or rental merchandise, however, Gallagher's Canyon does not assume liability should anything be damaged or misplaced in the normal course of business.
2. The Client (bride/groom) of the event will be held responsible for all damages to property or personal injuries incurred by him/her, his/her guests or outside sub-contracted suppliers hired or working on behalf of the client (i.e. bands, decorators, DJ, etc.). All repair costs plus a service charge of \$200/damaged area will be added to the final bill.
3. A room rental charge of \$2,500 will be levied for all functions held on site. A site fee is applicable for all ceremonies held at Gallagher's Canyon – see package options.
4. A Ceremony Site fee of \$2,000 will be charged for Ceremonies at the Canyon Side Site when booked with reception. \$2,500 ceremony site fee will be charged for Ceremony Only events. Canadian Statutory holidays are subject to additional labor charges.
5. There is a fee associated with having a dance, the SOCAN Music License Fee + sound tariff is \$90.12.
6. Bookings require a \$1000 non-refundable booking fee to confirm the function. This booking fee will be applied towards your final invoice. Cancellations made within 60 days of the event date will be charged 50% of the total estimated cost of your event.
7. All requirements and menus must be finalized a minimum of four weeks in advance.
8. Due to licensing requirements and quality control issues, no food or beverage will be permitted to be brought in or taken off the premises, with the exception of a wedding cake.
9. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
10. Corkage functions are respectfully declined.
11. The Event Coordinator must be notified of all equipment, decorations, and items being delivered to arrange times for access. All \$100 storage fee will be charged for any items not removed from the premises at the end of the event.
12. Outside alcohol is not permitted. All alcohol is to be provided by Gallagher's Canyon Golf Club. Alcohol service must end by 12:00 am, music to stop by 12:30 am and clubhouse to be vacated by 1:00 am
13. The use of confetti and glitter is prohibited inside or outside the Clubhouse. The use of nails, staples, glue or any like substance is not permitted on any walls, doors, ceiling or furniture.
14. All contracted events will incur a 18% automatic Service Charge.
15. 5% Goods & Services Tax (GST) will be applied. If liquor is part of the event, a 10% Liquor Tax will also apply. All applicable taxes are subject to change based on Federal and/or Provincial tax laws.
16. Guaranteed number of guests is required 14 days prior to your event. This number may not decrease. Final billing will be based on the final guaranteed number or actual number of guests, whichever is higher.
17. Please Note: a credit card is required along with a signed contract upon booking. 80% of pre-payment of your event is required 14 days before your event, this payment is based on your guaranteed number of guests.
18. Catering Prices are guaranteed three (3) months prior to your event.
19. Terms and conditions are subject to change without notice.

Notes:
