

CHILLIWACK GOLF CLUB

Mt. Cheam Room



Included in our All-Inclusive Intimate WEDDING PACKAGE

INCLUSIONS:

- Three-Course Dinner
- Wine Service Through Dinner
- Sparkling Wine Toast
- Professional Décor by Cinderella Slip-Ons (Décor Includes Guest Tables, Tables and Chair Covers)
- Rental Fee
- Day of Coordinator to help with Planning and Details
- Service Staff
- Setup and Tear Down
- Microphone, Sound System and Podium

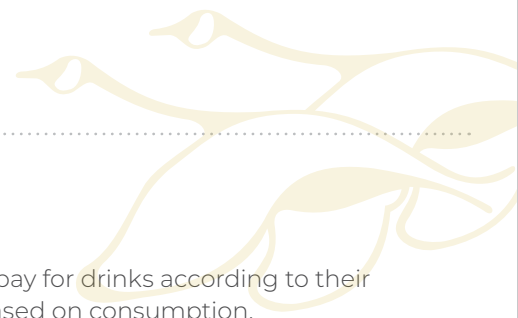
\$80 per guest

Price exclusive of applicable tax and gratuity

AVAILABLE ADD-ONS:

- Cake by Cake Savvy
\$7/person
- Indoor Ceremony - December to February (Includes Professional Décor: 2 Pillars with Floral Arrangement, White Chairs, Registration Table and Set Up and Tear Down)
\$500
- Outdoor Ceremony - April to October (Includes Professional Décor: 2 Pillars with Floral Arrangement, White Chairs, Registration Table and Set Up and Tear Down)
\$1250
- DJ Services by Wailin Dalen Entertainment
\$900

Three-Course PLATED DINNER



FIRST COURSE | SELECT TWO

- Organic Mixed Greens with a Homemade Strawberry Lime Vinaigrette
- Classic Caesar Salad
- Prawn & Mango Salad with Mandarin Vinaigrette
- Crab Cake Over Mixed Greens with Chili Lime Aioli
- Homemade Boston Clam Chowder
- Roasted Butternut Squash Soup
- Minestrone Soup
- Honey Garlic Chicken Satay

ENTRÉES | SELECT TWO

- 4 Oz Wild Sockeye Salmon Fillet with Tiger Prawns and Mango Salsa
Served with Rice Pilaf and Seasonal Vegetables
- Stuffed Local Chicken with Hazelnut and Smoked Gruyere with a Red Wine Demi Glaze
Served with Rice Pilaf and Seasonal Vegetables
- Slow Roasted Short Ribs Served with Bacon and Mushroom Au Jus
Served with Phyllo Wrapped Yukon Gold Mashed Potatoes and Seasonal Vegetables
- Grilled Local Chicken Breast with a Bacon Cream Sauce
Served with Garlic Mashed Potatoes and Seasonal Vegetables
- Brandied Apple Stuffed Pork Tenderloin with Red Wine Demi Glaze
Served with Phyllo Wrapped Yukon Gold Potatoes and Seasonal Vegetables
- Spinach & Ricotta Cannelloni with Pesto Sauce
Served with Garlic Mashed Potatoes and Seasonal Vegetables
- Grilled Polenta with Navy Beans and Grilled Vegetables
Served with Garlic Bread

DESSERTS | SELECT ONE

- Pineapple Upside Down Cake
- Strawberry Shortcake
- Chocolate Mousse with Raspberry Coulis
- N.Y. Style Cheesecake with Strawberry Coulis



BAR SERVICE

HOST BAR

The host agrees to pay for drinks according to their individual prices, based on consumption.

CASH BAR

Guests purchase individual drinks that they order at the bar. Personal tabs are also permitted with a valid credit card.

TICKET BAR

Guests are provided with drink tickets. The host agrees to pay for any tickets redeemed at the bar according to the price of each drink.

Any drinks ordered without a drink ticket will be charged individually to the guest, as per a cash bar.

SUBSIDIZED BAR

Your guests pay a set price per beverage, and the host pays the balance.

For example: Toonie Bar

BAR SELECTIONS

ALCOHOLIC BEVERAGES

- Domestic Beer
- Import Beer
- Craft Beer
- Coolers
- Ciders
- Hi-Ball Well Single
- Hi-Ball Well Double
- Hi-Ball Premium Single

NON-ALCOHOLIC BEVERAGES

- Pop
- Fruit Juice
- Virgin Caesar
- Sparkling Water
- Budweiser Prohibition
- Coffee or Tea

Please inquire for prices

