



CHILLIWACK
GOLF CLUB

Weddings
at CHILLIWACK GOLF CLUB

2023

CONGRATULATIONS & THANK YOU

for considering Chilliwack Golf Club for your upcoming wedding. Imagine saying “I do”, having dinner, and dancing the night away in our outdoor wedding venue.

Chilliwack Golf Club is nestled in the heart of the Fraser Valley, centrally located between Chilliwack and Abbotsford. Your wedding day will be surrounded by magnificent Douglas fir trees, manicured grounds, a creek that meanders through the golf course and breathtaking views of Mount Cheam and the surrounding Cascade Mountain Range.

We strive to exceed expectations by listening carefully, discussing your ideas and executing the details. Our all-inclusive wedding package and dedicated onsite wedding coordinator will make your day memorable and ensure you have the wedding of your dreams.

Let our team of professionals do the work while you enjoy your happily ever after.



If you have further questions or would like to book an appointment, please call our Event Sales Manager at (604) 823.4544 ext 225 or email weddings@chilliwackgolf.com.

Please visit our website for pictures and more information at

www.chilliwackgolf.com/weddings



Wedding Planning CHECKLIST & TIMELINE

12 + MONTHS BEFORE:

- ESTABLISH A BUDGET
- CHOOSE YOUR WEDDING PARTY
- CREATE A GUEST LIST
- BOOK YOUR VENUE
- HIRE YOUR "OTHER" VENDORS
 - PHOTOGRAPHER
 - VIDEOGRAPHER
 - OFFICIANT
 - FLORIST

9 MONTHS BEFORE:

- RESERVE A BLOCK OF HOTEL ROOMS FOR OUT-OF-TOWN GUESTS
- REGISTER FOR GIFTS
- CREATE A WEDDING WEBSITE
- PURCHASE WEDDING DRESS
- DECIDE STYLE, COLOR & THEME

5-6 MONTHS BEFORE:

- SELECT AND PURCHASE INVITATIONS
- SHOP FOR WEDDING PARTY ATTIRE
- FINALIZE YOUR WEDDING GUEST LIST
- SEND SAVE THE DATES
- ARRANGE TRANSPORTATION
- BOOK HAIR AND MAKE-UP
- CHOOSE BOUQUETS

3-4 MONTHS BEFORE:

- 90 DAY 50% VENUE PAYMENT DUE
- TASTE AND CHOOSE THE WEDDING CAKE
- PLAN YOUR MUSIC WITH YOUR DJ
- MEET WITH DECORATOR
- SEND INVITATIONS
- ORDER WEDDING FAVORS
- PURCHASE THE RINGS
- START YOUR TIMELINE WITH YOUR WEDDING COORDINATOR
- ORDER YOUR MARRIAGE LICENSE

2 MONTHS BEFORE:

- BOOK REHEARSAL AND DINNER
- MEET WITH THE PHOTOGRAPHER
- DRESS FITTING
- FINALIZE AND CONFIRM
 - YOUR MC
 - WEDDING VOWS
 - WHO IS GIVING THE TOAST
 - GUEST LIST
 - WHO IS PACKING UP BELONGINGS AFTER RECEPTION

1 MONTH BEFORE:

- CONTACT GUESTS WHO HAVE NOT YET RSVP'D
- FINAL DRESS FITTING & ALTERATIONS
- START YOUR SEATING CHART
- WRITE YOUR VOWS AND SPEECHES

2 WEEKS BEFORE:

- CONFIRM YOUR FINAL GUEST COUNT WITH VENUE & CATERER
- FINALIZE YOUR GUEST'S SPECIAL MEAL REQUIREMENTS WITH YOUR COORDINATOR
- FINALIZE YOUR SEATING CHART WITH YOUR COORDINATOR
- FINALIZE YOUR WEDDING TIMELINE WITH YOUR COORDINATOR
- FINAL PAYMENTS DUE TO VENUE

1 WEEK BEFORE:

- HAVE REHEARSAL & REHEARSAL DINNER

Included in our All-Inclusive WEDDING PACKAGE

\$14,000 All inclusive Friday or Sunday

Prices based on minimum of 100 guests. Additional guest above 100 are \$139 per person.

\$18,000 All inclusive Saturday

Prices based on minimum 120 guests. Additional guests are \$149 per person.

**Prices exclusive of applicable tax and gratuity*

Wedding Coordinator

- Day of coordination
- Pre-wedding meetings and planning sessions
- Ensures that every detail is looked after

Ceremony Site

- Ample room to accommodate up to 300 guests
- White garden chairs and registry table
- Power is available at the ceremony site
- Photography locations are available surrounding the clubhouse and the ceremony site
- Complimentary one-hour ceremony rehearsal
- Professionally landscaped gardens and natural pond

Outdoor Reception Area

- Seating for up to 300 guests
- Carved dinner buffet menu
- Sparkling wine toast
- Wine service through dinner
- Microphone, sound system and podium
- Screen and projector for slideshow presentations
- Vinyl walls and natural gas heating available for inclement weather
- All set up and take down including tables, chairs and linens
- All service staff & bar staff
- Natural gas fire pit and sitting area
- Professional décor, wedding cake and DJ services
- On-site security for guest safety & liquor compliance

Ceremony & Reception Décor

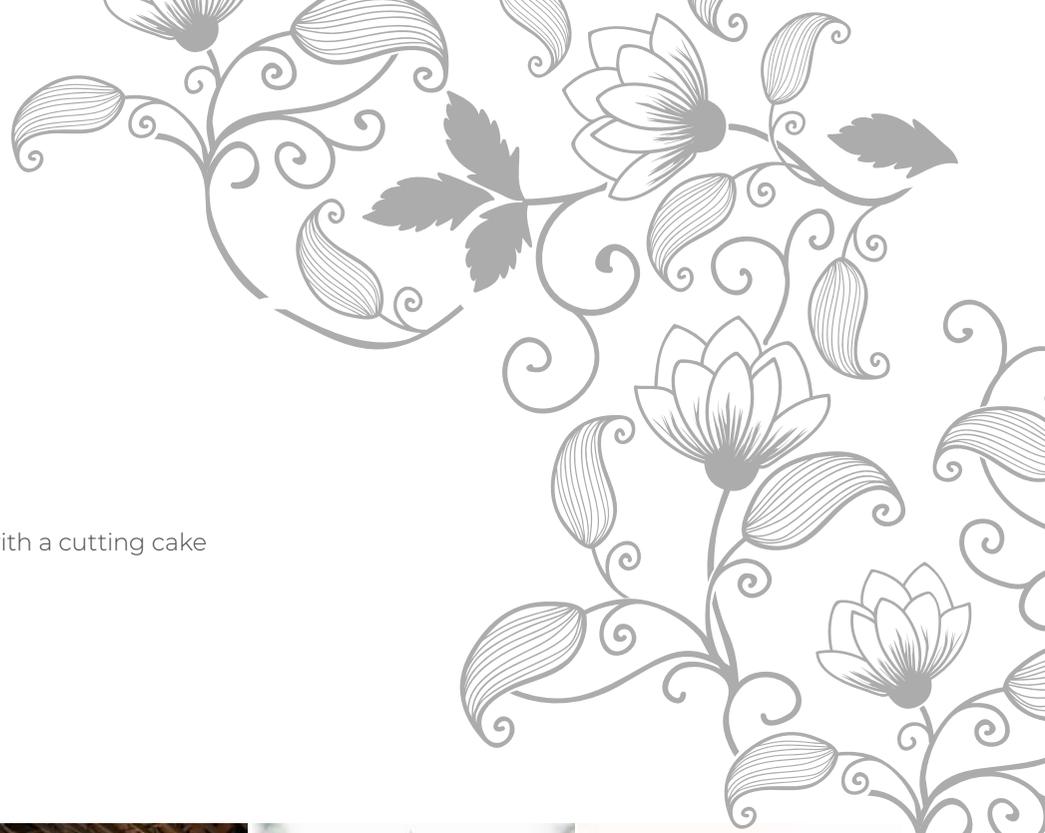
- Ceremony archway arrangements
- Table linens in your choice of colour
- Cake table linens
- Centerpieces, votives, head table décor
- Guest book table linens
- Table numbers
- Coloured napkins

Wedding Cake

- Custom tiered wedding cake or cupcake tower with a cutting cake
- Cutting, plating, and serving wedding cake

Music Services

- DJ Services for ceremony and the duration of the reception (dinner and dance music)



PAVILION DINNER BUFFET

CARVED SELECTIONS | **Select One**

- Slow-Roasted Baron of Beef
- Pork Loin with Rosemary Dijon Jus
- Baked Honey Dijon Ham
- Roast Leg of Lamb, Mint Jus
- Slow Roasted AAA Prime Rib & Yorkshire Pudding (add \$10.50/per person)

ENTRÉES | **Select Two**

- Chicken Breast with Madagascar Peppercorn Sauce
- Steelhead, Lemon Cream Sauce, Fried Capers
- Pork Loin with Cranberry Apple Gastrique
- Sautéed Gnocchi with Pesto
- Chicken with Citrus & Herbs, Balsamic Glaze
- Saffron & Wild Mushroom Risotto
- Cioppino, Seafood in Tomato Fennel Broth
- Sirloin Steaks with Rosemary, Garlic Demi Glaze

SIDES | **Select Two**

- Herb Roasted Nugget Potatoes
- Herb Polenta Cakes
- Rice Pilaf
- Steamed Mixed Vegetables

SALADS | **Select Three**

- Organic Mixed Greens with Dressings
- Classic Caesar Salad
- Orzo Pasta Salad with Sundried Tomatoes & Kalamata Olives
- Couscous Tabouleh Salad
- Roasted Marinated Vegetables with Balsamic
- Spinach with Toasted Almonds & Strawberries
- Marinated Bocconcini & Grape Tomato Salad
- Thai Noodle Salad
- Vegetarian Niçoise Salad
- Chickpea & Mango Salad, Coconut Curry Dressing

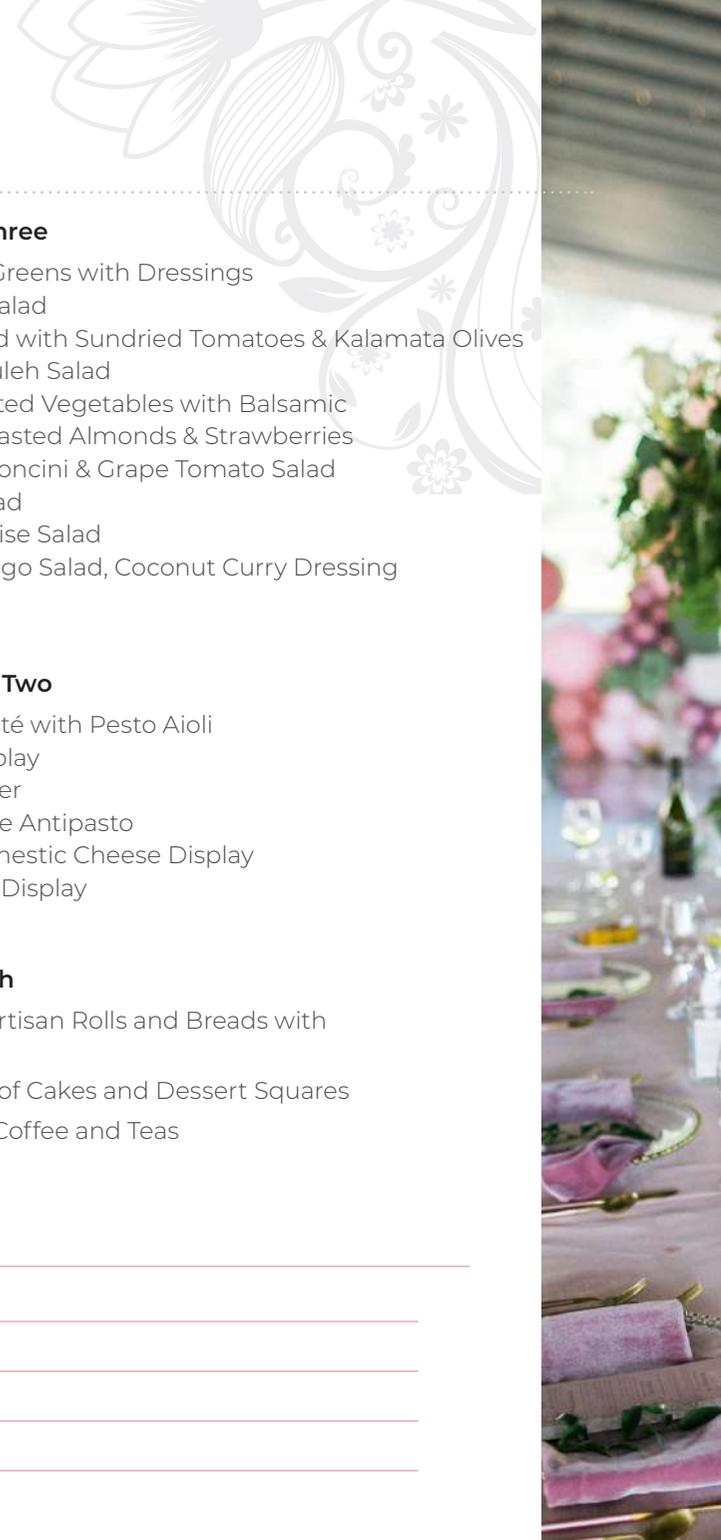
PLATTERS | **Select Two**

- Vegetable Crudité with Pesto Aioli
- Charcuterie Display
- Fresh Fruit Platter
- Grilled Vegetable Antipasto
- Imported & Domestic Cheese Display
- Chilled Seafood Display

Accompanied With

- ✓ Fresh Assorted Artisan Rolls and Breads with Whipped Butter
- ✓ Chef's Selection of Cakes and Dessert Squares
- ✓ Freshly Brewed Coffee and Teas

Your Notes: _____





Additional OPTIONS

Hot Hors d'oeuvres

- Tandoori Chicken or Teriyaki Beef Satays \$36
- Prosciutto & Chevre Flatbread \$34
- Swedish Meatballs with Pomodoro Sauce \$32
- Wild Mushroom & Goat Cheese Mini Quiche \$32
- Spinach Spanakopita's \$32
- Spring Rolls with Mango Tamarind Chutney \$28

Cold Canapes

- Marinated Grape Tomato & Bocconcini Skewers \$26
- Shrimp Ceviche, Sourdough Crostini, Lime Chipotle Aioli \$29
- Smoked Salmon & Herb Cream Cheese on Rye Bread \$29
- Herb Chevre in Cucumber with Candied Pecan \$30
- Tomato Bruschetta on Herb Focaccia Crostini \$26

** Price per dozen - minimum order of two dozen per selection and will be placed on a service station. Selections can be passed by service staff, additional charges apply*

Platters *(priced per person, minimum of 25 people)*

- Fresh Market Vegetable Crudités served with a Pesto Aioli..... \$4 per person
- Display of Fresh Seasonal Fruit and Berries..... \$4.25 per person
- Deli Platter: Assorted Deli Meats, Olives & Pickles..... \$8 per person
- Imported & Domestic Cheese Platter with Fruit & Crackers..... \$8.50 per person

** Platters will be placed on a service station.*

Special Requests

Our commitment is to do our best to accommodate any special request to make your day the most memorable day of your life!

Chef's Notes: A General Guide to Hors d'oeuvres Quantities:

3-4 Pieces PP Short reception, dinner to follow immediately

4-8 Pieces PP Longer receptions, dinner to follow a little later



Late Night SNACKS *(priced per person, minimum of 50 people)*

Smokey Bar: **\$11.50** per person

Shredded Cheese, Sauerkraut & Assorted Condiments

Poutine Bar: **\$11.50** per person

Fries, Gravy, Bacon Bits, Green Onion & Cheese

Perogy Bar: **\$11.95** per person

Perogies, Sauteed with Onion & Bacon with Sour Cream on the Side

Beef Slider Bar: **\$11.50** per person

Beef Slider, Ciabatta Bun, Smoked White Cheddar & Garlic Aioli

Taco Bar: **\$11.50** per person

Beef Taco with Lettuce, Tomato, Cheese, Sour Cream, Salsa

S'mores Bar: **\$6.50** per person

*Assorted Chocolates, Marshmallows, Graham Crackers, Cookies
and Roasting Sticks over our fire pit.*

Ice Cream Sunday Bar: **\$9.50** per person

Served with a Selection of Candies and Toppings.

** Late-Night Snacks will be placed on a service station.*

Your Notes: _____

Just a Thought...

Bridal Party Platter

Chilled Bottles of Water and a Selection of Appetizers Delivered During your Photography Session *(on site only)* **\$9.50** / person

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

Signature Cocktail Creation

Let us Create a Signature Cocktail Suited to your Wedding (prices vary)

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
Bud Prohibition
Coffee or Tea

Please inquire for prices

Banquet TERMS & CONDITIONS

CATERING AND ALCOHOL:

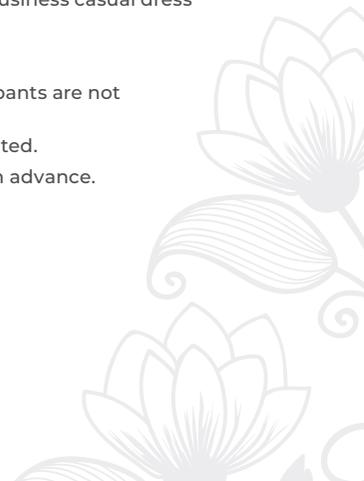
- Chilliwack Golf Club (C.G.C.) is the sole provider of all food and beverage served at the event. No outside catering or beverages are permitted.
- Please note that pricing is subject to change.
- We require a guaranteed guest count no later than 14 days prior to your event. You will be charged for the guaranteed number or the actual number served, whichever is greater.
- In accordance with Health and Safety Regulations, C.G.C. prohibits guests from removing any food or beverage items after the event. Wedding Cake is the exception to this rule.
- We will make every effort to accommodate those with allergies or food sensitivities. It is the responsibility of the client to let C.G.C. know if any special requirements are needed no later than 14 days prior to the event.
- No personal alcoholic beverages are permitted to be consumed on C.G.C. property; this includes within vehicles. Any alcoholic beverages not purchased from Chilliwack Golf Club will be confiscated.
- No alcoholic beverages are permitted to be consumed in the parking lot or outside of a designated licensed area. Unlicensed areas are indicated by signage.
- C.G.C. reserves the right to refuse alcoholic beverages to anyone who appears under the age of 19 or in the sole opinion of the staff and management, appears intoxicated.
- Provincial Liquor Laws prohibit the sale of alcohol after 12:00 am; therefore, last call will be performed at 11:45 pm.
- Liquor tax of 10% will be applied to your final bill to include: dinner wine, sparkling wine toast, hosted and/or subsidized bar functions. If you choose to have a hosted or subsidized bar for your event, a dated signature will be required on the final timeline to confirm your bar selection.

INCLUSIONS:

- A complementary time slot for your rehearsal will be confirmed 1-2 months prior to your event date and are limited to a one-hour booking.
- There is ample free parking at C.G.C.
- The All-Inclusive package includes Day of Wedding Coordination by Chilliwack Golf Club. Please note that in case of absence or illness, an alternate C.G.C. Manager will act as Day of Coordinator to coordinate the function.
- Booking of the All-Inclusive Wedding Package includes our appointed décor company, DJ and bakery. If you choose not to use one or more of these included services, the price does not change.
- As part of the All-Inclusive wedding package, wine is provided as "wine service" during dinner only. Any wine that is not consumed during dinner will be removed from the tables. Bottles of open wine not fully consumed are not permitted to be removed from the property.

MISCELLANEOUS:

- SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. A license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada.
- C.G.C. reserves the right to limit photography to pre-approved locations around the clubhouse and outdoor banquet facility and may use photos taken during an event for social media or other promotional events without financial compensation.
- For the safety of you and your guests, photos are not permitted on the golf course.
- C.G.C. is responsible for the room setup, preparation, and cleanup. Additional decorations and centerpieces are your responsibility to setup and teardown prior to building evacuation.
- Any use of nails, staples, tacks, glue, tape or any like materials is not allowed on any walls, doors or ceilings. Wall-safe type tape may be used with prior approval.
- The use of confetti, sparklers and or rice is strictly prohibited; a clean up fee of \$250 will apply if used.
- Candles are permitted but must be drip-less and have an enclosed flame; votives, or tea lights are recommended.
- Any items, including gifts brought to C.G.C., must be removed on the day/night of the event. Any items left behind will be discarded after 2 business days.
- Any outside vendors hired by you must follow C.G.C. décor guidelines.
- A representative of C.G.C. will make a final decision regarding the location of the ceremony based on the weather.
- A detailed floor plan of the reception area is required a minimum of 14 days in advance.
- Dress Code: Please be aware of C.G.C.'s minimum business casual dress code when booking your event.
 - Shirts with a collar and sleeves.
 - Tee shirts, cut-offs, athletic shorts and sweatpants are not permitted at the club.
 - Blue jeans in acceptable condition are permitted.
 - You must inform your guests of our policies in advance.



RETAINER, DEPOSIT & PAYMENTS:

- Chilliwack Golf Club requires a non-refundable advance retainer of \$2,500.00 to be returned with this signed contract to confirm the booking. In the event of a cancellation, the full \$2,500.00 advance retainer is non-refundable and non-transferable under any circumstances.
- Chilliwack Golf Club will require a refundable security deposit of \$1,000.00, 14 days prior to your event which will be refunded 7 to 10 business days after the event assuming there are no damages or outstanding balance owing.

CANCELLATIONS:

- Cancellations must be submitted in writing.
- All retainers, deposits / payments are non-refundable.
- Cancellations made within 90 days of the event are subject to a cancellation fee of 50%.
- Cancellations made within 30 days will be charged 100% of the estimated event cost.

LIABILITY:

- C.G.C. reserves the right to inspect and monitor your event and discontinue services to all guests, vendors and suppliers in the case of any violations of Club policy or Provincial law.
- Should C.G.C. discontinue service to any or all of your guests, vendors and suppliers, you shall remain liable for all amounts owed to the Club.
- C.G.C. assumes no responsibility for any loss, theft or damage to goods, property and/or equipment brought into the facility by the organizer and guests, vendors and suppliers.
- C.G.C. and its staff will not be held liable for damages or expenses in connection with personal injury, illness or accident resulting from the guests, vendors or suppliers' use of the venue.
- C.G.C. assumes no responsibility for any allergic reactions caused by supplied food.
- You are responsible to ensure that all guests, vendors and suppliers:
 - Act responsibly and do not drive a motorized vehicle if his or her ability is impaired by the consumption of alcohol or drugs.
 - Do not consume alcohol in the parking lot or any other unlicensed area on the C.G.C. property.
 - Do not use illegal substances on any C.G.C. property.
 - Do not provide alcoholic beverages to a person under the age of 19.





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Julie Carl Photography

RF Weddings

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