



CHILLIWACK
GOLF CLUB



Weddings
at CHILLIWACK GOLF CLUB

2024 - 2025

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, undercover and heated 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
Follow us on Instagram for your wedding inspiration [@cgc_pavilionweddings](https://www.instagram.com/cgc_pavilionweddings)



Included in our All-Inclusive WEDDING PACKAGE

Sunday - Friday (April / May / October) \$11,500

Based on a maximum 50 guests.
Additional guests over 50 (up to 300) will be charged \$125.00 per guest.

Saturday/Holiday/Long Weekend Sunday - Friday (April / May / October) \$14,500

Based on a maximum 50 guests.
Additional guests over 50 (up to 300) will be charged \$125.00 per guest.

Sunday - Friday (June to September) \$17,500

Based on a maximum 100 guests.
Additional guests over 100 (up to 300) will be charged \$125.00 per guest.

Saturday | Holidays | Long Weekend Sunday (April to October) \$21,500

Based on a maximum 120 guests.
Additional guests over 120 (up to 300) will be charged \$125.00 per guest.

**Prices exclusive of applicable tax and gratuity*

All Inclusive Wedding Page Includes:

- Day of coordination
- Ceremony site with decorated arbor
- Complimentary one-hour ceremony rehearsal
- Seating for up to 300 guests
- Carved dinner buffet menu, dessert station and coffee
- Sparkling wine toast
- Wine service through dinner
- Custom tiered wedding cake or cupcake tower with a cutting cake
- DJ services for ceremony & reception (dinner and dance music)
- Table linens and napkins in your choice of colour, centerpieces, votives, table numbers and head table décor
- 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
- On-site security for guest safety & liquor compliance



Brenden M Graham Photography



Brenden M Graham Photography



Brenden M Graham Photography

PAVILION DINNER BUFFET

CARVED SELECTIONS | **Select One**

- Slow Roasted Carved Baron of Beef au Jus & Horseradish
- Roast Leg Of Lamb with Mint Jus
- Roasted Loin of Pork with Rosemary Dijon Jus
- Slow Baked Maple Ham with Stone Ground Mustard
- Slow Roasted AAA Prime Rib & Yorkshire Pudding (add \$10.50/per person)

ENTRÉES | **Select Two**

- Chicken Breast with Wild Mushroom Demi Glaze
- Baked Steelhead with Lemon Cream Sauce & Fried Capers
- Pork Loin with Mushroom and Bacon Jus
- Sauteed Potato Gnocchi with Pesto
- Citrus & Garlic Herb Marinated Chicken
- Saffron & Wild Mushroom Risotto
- Cioppino, mixed assortment of Seafood in Tomato Fennel Broth

SIDES | **Select Two**

- Herb & Garlic Roasted Baby Potatoes
- Herb & Goat Cheese Polenta Cakes
- Rice Pilaf
- Chef's Selection of Seasonal Vegetables

**Menu subject to change, items based on availability*

SALADS | **Select Three**

- Organic Mixed Greens with Assorted Dressings
- Build your own Caesar Salad
- Mediterranean Pasta Salad with Kalamata Olives and Sundried Tomato
- Tabouleh Quinoa Salad in a Lemon Vinaigrette
- Roasted Marinated Vegetables with White Balsamic & Olive Oil
- Spinach & Arugula Salad with Toasted Almonds, Sliced Peppered Strawberries & Raspberry Vinaigrette
- Basil Infused Pearl Bocconcini & Heirloom Cherry Tomato Salad
- Beet & Goat Cheese Salad with Honey Truffle Vinaigrette
- Vegetarian Niçoise Salad - Marinated Potato, Grape Tomatoes, Beans, Olives, Artichokes & Hardboiled Egg
- Chickpea & Mango Salad with Coconut Curry Dressing

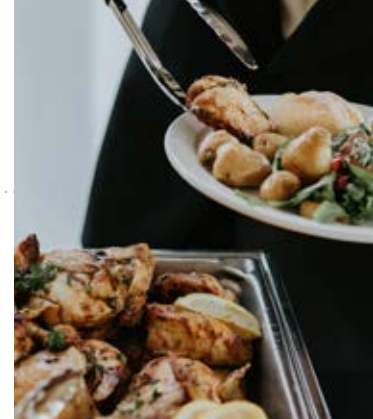
PLATTERS | **Select Two**

- Vegetable Crudité with Artichoke Tapenade
- Charcuterie Display with House Cured Pickles
- Grilled Vegetable Antipasto
- Imported & Domestic Cheese Display with Dried Fruit & Crackers
- Chilled Seafood Display

Accompanied With

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

Your Notes:



Additional OPTIONS

Hot Hors d'oeuvres

- Tandoori Chicken or Teriyaki Beef Satays \$38
- Prosciutto & Chevre Flatbread \$26
- Tempura Prawns with Ponzu Dipping Sauce \$38
- Wild Mushroom & Goat Cheese Mini Quiche \$35
- Spinach Spanakopita's \$34
- Spring Rolls with Mango Tamarind Chutney \$31

Cold Canapes

- Marinated Grape Tomato & Bocconcini Skewers \$28
- Shrimp Ceviche, Sourdough Crostini, Lime Chipotle Aioli \$33
- Smoked Salmon & Herb Cream Cheese on Rye Bread \$31
- Herb Chevre in Cucumber with Candied Pecan \$32

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

Platters

- Fresh Market Vegetable Crudités served with a Pesto Aioli.....\$5.50 per person
- Display of Fresh Seasonal Fruit & Berries..... \$6.00 per person
- Deli Platter: Assorted Deli Meats, Olives & Pickles.....\$9.50 per person
- Imported & Domestic Cheese Platter with Fruit & Crackers.....\$10.25 per person
- Build Your Own Tomato Bruschetta on Herb Focaccia Crostini..... \$3.25 per person
- Baked Brie - 1KG Brie Wheel, Brown Sugar with Assorted Crackers & Crostini\$140.00 per wheel

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

Bridal Party Platter - Assorted Deli Meats, Cheeses, Dried Fruit & Crackers, Chilled Bottles of Water
Delivered During your Photography Session (on site only) \$11.50 / person

Late Night SNACKS

Smokey Bar:\$12.50 per person
Shredded Cheese, Sauerkraut & Assorted Condiments

Poutine Bar:\$12.50 per person
Fries, Gravy, Bacon Bits, Green Onion & Cheese

Perogy Bar:\$12.95 per person
Perogies, Sauteed with Onion & Bacon with Sour Cream on the side

Beef Slider Bar:\$12.50 per person
Beef Slider, Ciabatta Bun, Smoked White Cheddar & Garlic Aioli

Taco Bar:
\$12.50 per person
Beef Taco with Lettuce, Tomato, Cheese, Sour Cream, Salsa

S'mores Bar:
\$7.50 per person
Assorted Chocolates, Marshmallows, Graham Crackers, Cookies and Roasting Sticks over our fire pit.

Ice Cream Sunday Bar:
\$10.50 per person
Served with a Selection of Candies and Toppings.

***Minimum order, 80% of final guest count for all Hot Hors d'oeuvres, Cold Canapes, Platters & Late Night Snacks**

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!

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

Wedding FAQ

Q: CAN I BRING MY OWN FOOD TO CHILLIWACK GOLF CLUB?

A: No. CGC provides all food and beverage and does not allow outside food with the exception of a pre-approved Wedding Cake.

Q: CAN I BRING MY OWN ALCOHOLIC OR NON-ALCOHOLIC BEVERAGES TO CHILLIWACK GOLF CLUB?

A: No, CGC provides all alcoholic and non-alcoholic beverages for your event. CGC has many bar package options to choose from.

Q: IF I HAVE LEFT OVER FOOD FROM MY BUFFET, CAN I TAKE IT HOME?

A: No. Food must not be removed from the property as per our Food Safe protocols.

Q: HOW IS A HOST BAR ESTIMATED?

A: Host bars are estimated at 3 drinks per guest. CGC will keep track of the bar and you will be charged for what was consumed. This may result in a refund, or money owed. A credit card on file is required for all Host and Ticket bars.

Q: HOW DO DRINK TICKETS WORK?

A: Drink ticket prices are an estimate only and pre-charged prior to your event. CGC will keep track of tickets redeemed and the drinks purchased with them, and you will be charged for what was consumed. This may result in a refund, or money owed. A credit card on file is required for all Host and Ticket bars.

Q: DO YOU ACCOMMODATE GUESTS WITH FOOD ALLERGIES?

A: Yes. It is your responsibility to give CGC your dietary requirements a minimum 2 weeks in advance so that we may make these accommodations.

Q: IS A DINNER INCLUDED IN MY COMPLIMENTARY REHEARSAL?

A: No, however you are welcome to arrange a rehearsal dinner with your coordinator.

Q: CAN WE USE THE GOLF COURSE FOR PHOTOS?

A: Yes. Your coordinator will advise you and your photographer the designated areas allowed for photos. Anywhere outside these designated areas are prohibited and will be subject to a fine if breached.

Q: WHEN DO WE MEET OUR INCLUDED VENDORS?

A: Your CGC wedding coordinator will introduce you to your vendors no later than January.

Q: IS A FOOD TASTING INCLUDED IN OUR PACKAGE?

A: Yes. CGC hosts one food tasting a year that is complimentary to each of our booked couples. You will be invited to this tasting event by your coordinator after a date has been decided.

Q: DO WE HAVE TO PAY A DAMAGE DEPOSIT?

A: CGC has a \$1,000.00 required damage deposit due 14 days prior to your wedding and will be refunded 10-14 after your wedding assuming there are no damages or money owed.

Q: IS THERE A PAYMENT SCHEDULE?

A: Yes. 50% of your estimate is due 90 days prior to your wedding. Full payment and damage deposit is due 14 days prior to your wedding.

Q: WHAT DOES MY CGC WEDDING COORDINATOR DO?

A: Your CGC Wedding Coordinator will assist you with your itinerary, connect you to your vendors, arrange delivery and set up with the included CGC vendors, communicate your menu choices and dietaries to the Chef, create your floor plan from your provided seating chart, and be available to answer all of your questions via email, zoom or in person.





Shanelle Jordan Photography



Shanelle Jordan Photography



Corissa Fir Photography



Yan Timo Photography



Kristara May Photography



CHILLIWACK
GOLF CLUB