



EST. 1963

PITT MEADOWS
GOLF CLUB

WEDDING PACKAGE



Nestled in the Mountains

Nestled at the base of the Coastal Mountain Range, Pitt Meadows Golf Club is located just two minutes off Lougheed Highway in Pitt Meadows. Our member-owned golf club offers a private, serene setting for your ceremony, reception and photography. Our dedicated Event Director will work with you every step of the way to ensure every last detail is accounted for. Focusing on only one wedding per day is our priority.

Event Director:

Julie Pellecchia

604 465 5431 ext 272

julie@pittmeadowsgolf.com







Get Married!

Pitt Meadows Golf Club offers two beautiful locations for you to take your vows and start the rest of your journey together. All ceremonies held on-site will receive a complimentary wedding rehearsal and day of coordination with our dedicated Event Director, ceremony set up, signing table, white ceremony chairs, decorative archway and use of our grounds for photography.

GARDEN CEREMONY

Let our beautifully landscaped gardens and the breathtaking Coastal Mountains frame your special moment. This private and intimate setting can accommodate up to 200 of your guests.

TERRACE CEREMONY

Take your vows on our covered terrace overlooking the pristine golf course and 18th green. Up to 200 of your guests will enjoy the stunning views as they wait for you to take your vows.

CEREMONY FEES

Sunday & Friday | \$795

Saturday | \$995

*Note that discounts to these prices may be available in off season months. Please inquire for further information. Prices are subject to applicable taxes and gratuity.



Celebrate!

Floor to ceiling windows overlooking scenic views of our golf course are sure to impress your family and friends as they celebrate with you. We can accommodate plated, buffet and cocktail style receptions with various bar options available to your guests. You will enjoy the creativity and culinary expertise of our Chef as he delivers a meal to remember for your unforgettable day.

Reception services include; venue set up, service and bar staff, Day of Coordinator, complimentary white linens and modest centerpieces (if required), as well as, microphone and speaker system.

RECEPTION ROOM

Maximum seating 200, with some exceptions

Saturday | \$995

Minimum of 125 guests required

Friday & Sunday | \$795

Minimum of 75 guests required

ADDITIONAL SERVICES

Bridal Room | \$125/day

LCD Projector & Screen | \$75

Bose Speaker | \$75

White board/Flip chart | \$25 each

*Microphone, podium, and screen included in room rental. Pitt Meadows Golf Club can offer a wonderful selection of hand carved ice sculptures including punch bowls, iced martini stations and various custom themes. Ask your Event Director for current pricing.





Hors D'Oeuvres

COLD HORS D'OEUVRES

Your choice of...

Prawns wrapped with prosciutto

Smoked salmon and cream cheese canapés with chopped chives

Bruschetta with fresh tomatoes, onions, garlic & basil served on crostini

\$24.95 per dozen

PREMIUM COLD HORS D'OEUVRES

Your choice of...

Prosciutto & cream cheese wrapped asparagus drizzled with balsamic

Tomato and bocconcini skewers drizzled with vinaigrette dressing

Chilled prawns with tequila mary dip

Crab and avocado canapés with chopped green onion

Spiced deviled eggs

\$27.95 per dozen

HOT HORS D'OEUVRES

Your choice of...

Chicken brochettes with a sweet Thai chili kaffir dipping sauce

Quiche tartelettes with Portobello mushrooms & goat cheese

Veggie spring rolls, ginger plum dip

Mushroom caps filled with spinach & cream cheese

Pork brochettes with apple dipping sauce

Meat balls with a sriracha dipping sauce

\$24.95 per dozen

PREMIUM HOT HORS D'OEUVRES

Your choice of...

Pacific Dungeness crab cakes, remoulade sauce

Bacon wrapped sea scallops

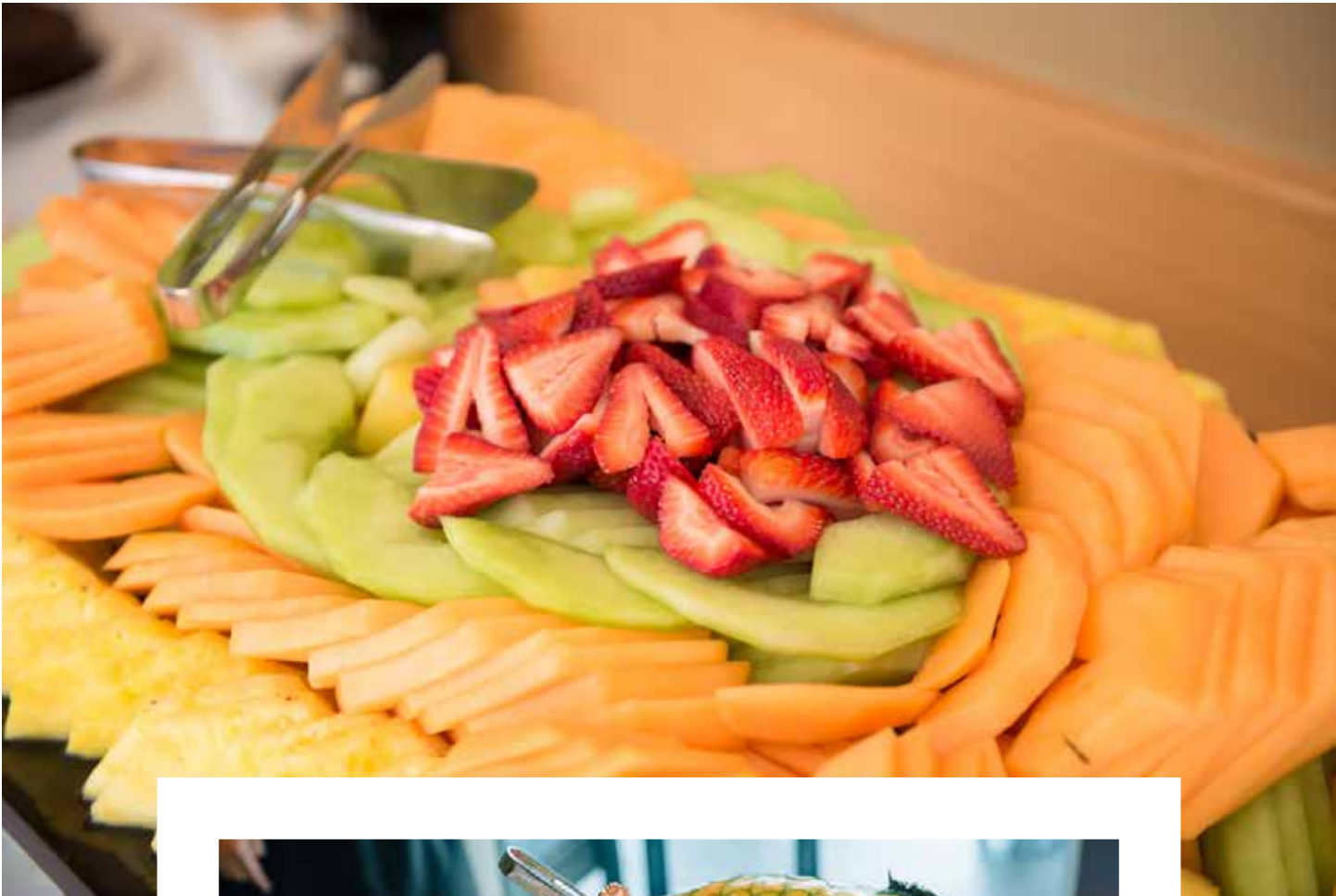
Arancini with lemon aioli

Baked fresh local brie in puff pastry, raspberry coulis

\$27.95 per dozen

*Minimum quantity of any hors d'oeuvre is 5 dozen. Subject to tax and gratuity.





Platters & Cocktail Additions

Selection of Canadian & imported cheese with crackers

\$6.75 per person

Sliced European cold cuts including black forest ham, roast beef, turkey breast, capicola & pastrami. With variety of buns & assorted condiments

\$9.25 per person

Hummus with basil, feta and tomato herb pita wedges & sliced focaccia bread

\$7.95 per person

Basket of fresh cut garden vegetables served with a duo of tasty dips

\$5.25 per person

Herb crusted baron of AAA Alberta beef, carved by our chef & served with au jus, with a selection of mustards, horseradish & buns

\$15.95 per person

Large black tiger prawns & fresh lemon wedges with homemade seafood dipping sauce

Market Price

Selection of fresh carved seasonal fruit

\$5.95 per person

Traditional Italian antipasto platter with roasted & grilled marinated vegetables

\$6.95 per person

Pacific Northwest seafood station complete with prawns, mussels, clams, baby shrimp & crab legs with fresh lemon, homemade seafood sauce & tabasco

\$17.95 per person

Platter of assorted dessert squares

\$5.25 per person

Assorted homemade sandwiches including turkey, black forest ham & Swiss, cheese, roast beef and egg salad on a variety of breads including wraps, bagels, grilled pita bread and gourmet buns. Vegetarian options by request.

\$13.95 per person | 1.5 sandwiches per serving

*Subject to taxes and gratuity

*Minimum quantities apply

Grazing Stations

MAC & CHEESE BAR

Served with tomatoes, bacon, peppers and green onions

\$5.95 per person | add pulled pork for \$2.00 per person

SLIDER BAR

Served with cheese, onions, ketchup, corn relish, and mustard

\$5.95 per person

TACO BAR

Served with hard & soft shells, cheese, salsa, sour cream, refried beans, onions, peppers, jalapeños, shredded lettuce & your choice of ground beef or pulled chicken

\$7.50 per person

PEROGY BAR

Served with green onions, bacon and sour cream

\$6.50 per person

POUTINE BAR

Served with cheese curds, gravy, bacon bits, green onions, and condiments

\$7.25 per person

*Subject to taxes and gratuity. 40 person minimum apply.

Plated Dinners

APPETIZERS

Your choice of...

Roasted butternut squash soup

Mixed greens with raspberry vinaigrette dressing

House Applewood smoked BC salmon with cream cheese & red onions

Classic Caesar salad with herb roasted croutons

Wild mushroom ravioli with pecorino and lemon thyme cream sauce

MAINS

Your choice of...

Chicken breast topped with apple cider sauce

\$44.00 per person

Apple pork roast with a calvados au jus

\$46.00 per person

Baked salmon with a lemon dill cream sauce

\$47.00 per person

Slow roasted prime rib of beef au jus with Yorkshire pudding

\$48.00 per person

Sliced leg of lamb with cabernet demi-glaze

\$50.00 per person

DESSERTS

Your choice of...

Whipped lavender berry mouse garnished with berries & coconut

Decadent chocolate cake on crème anglais

Baked apple pie with French vanilla ice cream

New York cheesecake with a blueberry compote

*Plated dinners include, one starter, one main, and one dessert per person. Includes fresh seasonal vegetables, rolls and butter, coffee and tea service. Subject to tax and gratuity. Minimum quantities apply. Pricing is based on cost per person.

Classic Dinner Buffet

\$39.95 per person

SALADS

All of the following...

Mixed greens with select house dressings
Caesar salad, toasted herb croutons & grated parmesan
Quinoa salad
Mushroom salad with fresh broccoli
Potato & apple salad with fresh dill
Mixed olives, pickles, gherkins & beets

HOT ENTREES

Choose two of the following...

Carved baron of beef
Herb crusted, roast pork with apple brandy sauce
Marinated roasted chicken
Smoked pepper & garlic roasted salmon
Breast of tom turkey, cranberries & sage stuffing

PASTAS

Choose one of the following...

Penne in a fresh basil tomato sauce with grated Romano cheese
Baked Tortellini Alla Panna
Rigatoni in a sun dried tomato & artichoke cream sauce

VEGETABLES & STARCHES

Choose two of the following...

Herb roasted potatoes
Fresh vegetable medley
Jasmine rice

DESSERTS

Selection of delicious buffet cakes, pies & squares
Fresh fruit salad
Fresh brewed coffee & tea

*50 person minimum required, Subject to tax and gratuity. Buffet includes fresh baked dinner rolls with butter, and tea & coffee service. Menu subject to changes.

BBQ Dinner Buffet

\$43.95 per person

SALADS

All of the following...

Mixed salad greens with select house dressings
Caesar salad, toasted herb croutons & grated parmesan
Vegetable salad
Pasta salad
Spicy southwestern coleslaw
Greek salad
Crudités platter with dip

HOT ENTREES

Choose two of the following...

Chicken with a Bourbon BBQ Sauce
Classic BBQ Pork Ribs
6 oz. sirloin steak with a Balsamic BBQ Sauce
BBQ Sausages (Hot Italian or Beef) with Sautéed Onions

VEGETABLES

Choose one of the following...

Corn on the cob (seasonal)
Seasonal vegetables

STARCHES

Choose one of the following...

Baked potato with trimmings
Mac & cheese
Garlic whipped potatoes

DESSERTS

Sundae bar
Ice cream with a variety of toppings
Fresh brewed coffee & tea

*50 person minimum required, Subject to tax and gratuity. Buffet includes fresh baked dinner rolls with butter, and tea & coffee service. Menu subject to changes. Please note that this menu is seasonal and subject to availability.

Supreme Dinner Buffet

\$46.95 per person

SALADS

All of the following...

Mixed salad greens with select dressings
Caesar salad, toasted herb croutons & grated parmesan
Baby spinach leaves with sliced strawberries
Spicy Thai noodle salad, toasted cashews & chicken
Roma tomato, bocconcini cheese with fresh basil
Crab salad with avocado, jasmine rice and a white miso vinaigrette

SEAFOOD

Whole poached spring salmon with cold water baby shrimp

HOT ENTREES

Choose three of the following...

Hand carved prime rib of beef au jus
Baked whitefish in a lemon caper sauce
Choice of chicken - butter or florentine sauce
Seafood & ricotta cheese filled cannelloni, tomato basil sauce
Braised short ribs

VEGETABLES

Choose two of the following...

Honey glazed baby carrots
Green beans with toasted almonds
Baked tomatoes with cheese & breadcrumbs
Green peas and white onions

STARCHES

Choose one of the following...

Garlic whipped potatoes
Herb roasted potatoes
Rice pilaf

DESSERTS

Selection of cakes, tortes, and cheesecakes
Carved seasonal fruits
Fresh brewed coffee & tea

*50 person minimum required, Subject to tax and gratuity. Buffet includes fresh baked dinner rolls & deluxe breads with butter, and tea & coffee service. Menu subject to changes.





Mediterranean Buffet

\$53.95 per person

SALADS

All of the following...

Mixed salad greens with select dressings
Caesar salad, toasted herb croutons & grated parmesan
Baby spinach leaves with almonds & poppy seed vinaigrette
Lebanese salad with chick peas
Lemon cauliflower with olive oil and garlic
Green beans with garlic, lemon and olive oil

HOT ENTREES

Choose three of the following...

Hand carved striploin with peppercorn sauce
Smoked paprika roasted pork loin with patatas bravas
Baked halibut on wilted spinach and red onion
Grilled Greek lemon chicken
Mediterranean style sliced lamb

VEGETABLES

Choose two of the following...

Roasted tomato & mushrooms
Garlic roasted squash
Mixed seasonal vegetables

STARCHES

Choose one of the following...

Garlic rosemary roasted potatoes
Herb mashed potatoes
Lemon oregano rice pilaf

PASTAS

Choose one of the following...

Chorizo penne with tomato basil sauce
Spaghetti alla Bolognese
Wild mushroom ravioli in a cream sauce

DESSERTS

Selection of cakes & tortes
Carved seasonal fruits
Fresh brewed coffee & tea

*50 person minimum required, Subject to tax and gratuity. Buffet includes fresh baked dinner rolls & flat breads with butter, and tea & coffee service. Menu subject to changes.

Royal Dinner Buffet

\$69.95 per person

HORS D'OEUVRES

Bruschetta fresh tomatoes, onions, garlic & basil served on a crostini
Arrancini with lemon aioli
Mushroom & chevre filled quiche tartlette's

SALADS

Grilled peppers, zucchini, Italian sliced meats & cheeses, grilled mushrooms and marinated artichokes
Wild mesclun baby greens with edible flowers
Roasted sweet potato and pancetta salad with caramelized onions
Pickled beet and chevre cheese salad with spiced pecans

FROM THE OCEAN

Shrimp, prawns, mussels, clams & crab legs
Served with fresh lemon and tabasco

HOT ENTREES

Carved AAA Alberta beef tenderloin, zinfandel reduction
Roasted wild salmon with smoked garlic cream on wilted spinach and candied tomatoes
Breast of chicken with prosciutto crisp, grana padano cheese and marinated mushroom fricassee

VEGETABLES & STARCHES

Mélange of baby vegetables & squash
Garlic herb roasted potatoes

STARCHES

Choose one of the following...

Garlic whipped potatoes
Herb roasted potatoes
Rice pilaf

DESSERTS

Selection of cakes, tortes, and fruit flans
Imported European cheese & carved seasonal fruits
Fresh brewed coffee & tea

*50 person minimum required, Subject to tax and gratuity. Buffet includes fresh baked dinner rolls & deluxe bread with herb whipped butter, and tea & coffee service. Menu subject to changes.

Beverages

We offer a range of bar options, including host bar, drink tickets, toonie bar and cash bar. Our banquet bar is fully equipped with premium liquors, various liqueurs for specialty cocktails and a wide range of craft beers to accommodate the preferences of each of your guests. Prices for house liquor, wine and beer are listed below, please contact our Event Director for a full list of pricing for premium and other beverages.

ALCOHOLIC BEVERAGES

Domestic Beer	6.5
Bottled Domestic Beer	6
Mixed Drinks	6.5
House Red or White (glass)	6.5

NON-ALCOHOLIC BEVERAGES

Pop	
Juice	3
Sparkling Water	3
Bottle Sparkling Juice	4
	14

PUNCHES (Serves 125)

Non-Alcoholic	140
Alcoholic	275
Sangria (White or Red)	425

WINE

WHITE

Vineyard Select Chardonnay, BC	26
Peller Estates Sauvignon Blanc, BC	27
Tamari Pinot Grigio, Argentina	28
Boatshed Bay Sauvignon Blanc, New Zealand	33
Longshot Pinot Grigio, California	36

RED

Vineyard Select Merlot, BC	26
Tamari Malbec, Argentina	27
Pepperwood Grove Cabernet Sauvignon, California	29
The Crusher Pinot Noir, California	37
Longshot Cabernet Sauvignon, California	38

SPARKLING

La Scala Spumante, BC	23
Cava Codorniu Brut, Spain	30
Luna Argenta, Prosecco, Italy	34

Notes & Questions

We're sure you will have some questions while meeting with us. Write them down here so you don't forget any of the important details we need to know to make your special day perfect!

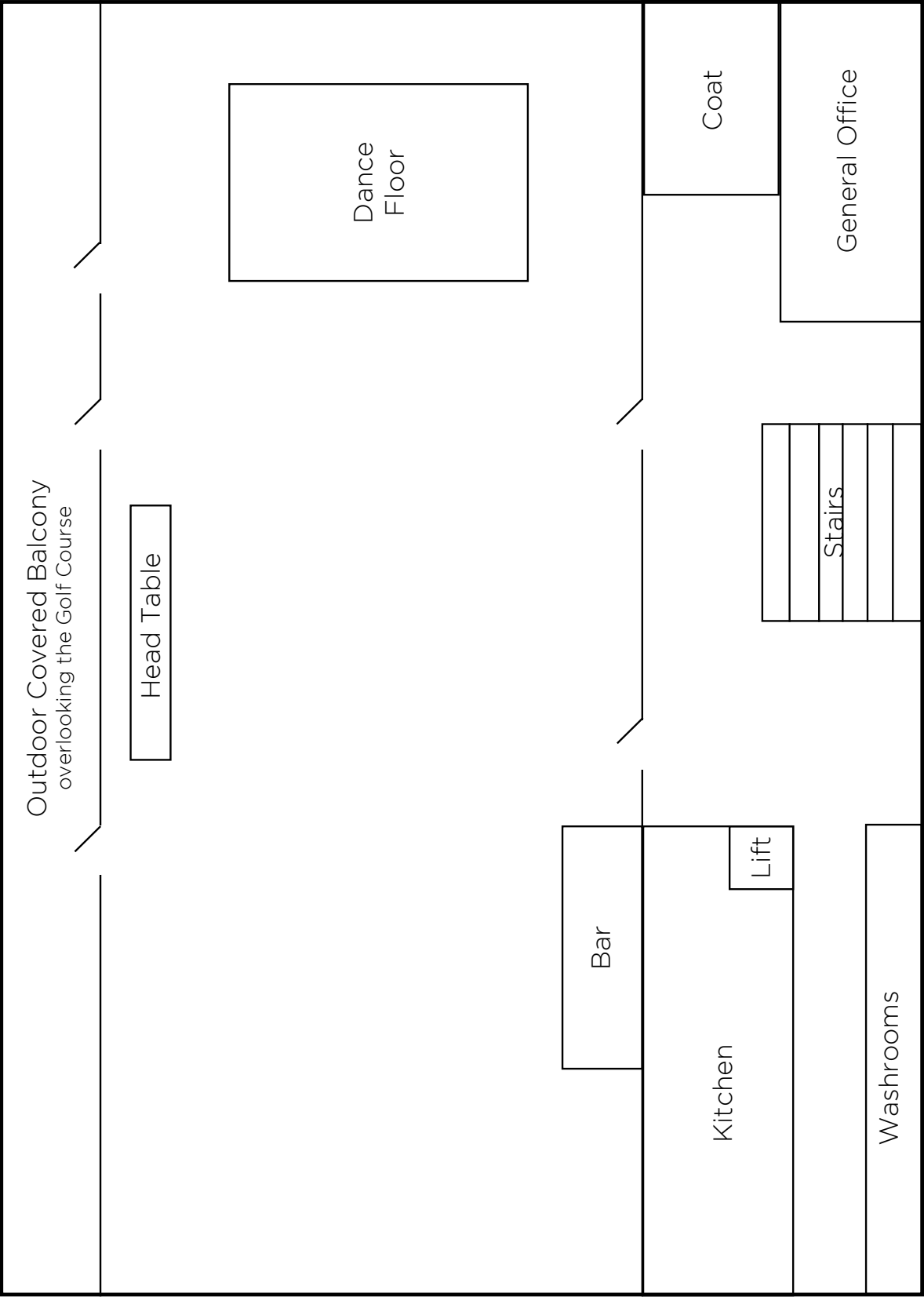
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Room Layout

Golden Ears Banquet Room



Vendor Recommendations

Tested, tried and true, these are vendors that get the Pitt Meadows Golf Club stamp of approval. We have worked with these vendors on many occasions and they always deliver the highest standard to exceed high expectations at all price points. Please mention that we recommended them to you!

PHOTOGRAPHERS & VIDEOGRAPHERS

Joanna Moss Photography: joannamossphotography.com
Wedding packages starting from \$3250

Treeline Photo & Film: treelinefilm.ca
Our recommendation for videography of your special day

DÉCOR & FLOWERS

Champagne Dreams: champagnedreams.ca
Wedding and event decor extraordinaire!

DJ & MUSIC

I-DJ Services: i-djservices.com
Our recommendation for DJ services, lighting, LED dance floor and photo booth

EVENT PLANNERS

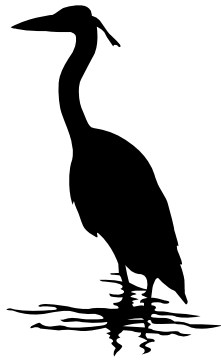
Memory Laine Events: memorylaineevents.com
Take the stress out of planning and let Memory Laine help you plan your dream wedding!

ACCOMMODATIONS

Best Western Plus: Pitt Meadows
Located 2 minutes down Harris Road.
Please call Karen for custom pricing for your event accommodations at 604-460-9859

Poco Inn & Suite: Port Coquitlam
Located 10 minutes away. Shuttle service is available with accommodations.
Please call for available pricing for your event at 604-941-6216





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