



# *Events at Meadow Gardens*

PASSION BEYOND EXPECTATIONS

## Banquet Package 2018

### OUR PROMISE

The passion to serve you is all about our personal touch. We will take care of each and every detail that will truly bring your event beyond expectations.





**Thank you for considering  
Meadow Gardens Golf Club  
for your special event.**

Our 35,000 square foot Club House opened in December 1993, and offers four banquet rooms to choose from, all facing our award winning golf course and famous 18th hole bridge. We can host Weddings, Golf Tournaments, Corporate Meetings, Conventions and Private Functions with seating up to 350 guests.

Enclosed please find our Banquet Package for your review.

We will gladly customize a menu to suit your needs.

Feel free to call our Event Coordinator to discuss any questions concerning your event.

“Proudly Committed to Outstanding Experiences”

Event Coordinator

*Kayla Bell*

Phone 604.465.5474 ext.205

Email: [kayla@meadowgardens.com](mailto:kayla@meadowgardens.com)

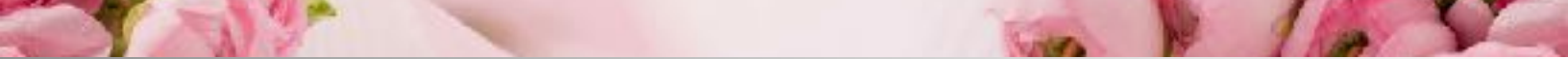
[www.meadowgardensevents.com](http://www.meadowgardensevents.com)

Executive Chef

*Anthony Arnold*

Phone 604.465.5474 ext.217







## BREAKFAST

### **Continental**

Minimum 10 Guests

Orange & Cranberry Juice  
Banana Bread, Muffins, Danishes & Croissants  
Jams, Honey & Butter  
Seasonal Fruit Salad  
Coffee & Tea

**\$13**

### **Traditional Breakfast**

Minimum 15 Guests

Orange & Cranberry Juice  
Banana Bread, Muffins, Danishes & Croissants  
Jams, Honey & Butter  
Scrambled Eggs  
Country Style Farmer's Maple Sausage & Smoked Bacon  
Herb-Infused Potato Hash  
Coffee & Tea

**\$17**

### **Meadow Gardens Breakfast**

Minimum 15 Guests

Orange & Cranberry Juice  
Banana Bread, Muffins, Danishes & Croissants  
Jams, Honey & Butter  
Scrambled Eggs  
Waffles & Maple Syrup  
Country Style Farmer's Maple Sausage & Smoked Bacon  
Herb-Infused Potato Hash  
Fresh Fruit Platter  
Coffee & Tea

**\$21**



# BRUNCH

## **Minimum 50 Guests**

Assorted Rolls & Butter

**Mixed Green Salad with House Made Dressings**

Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

**Mix Your Own Caesar Salad**

Made with our own Dressing & Garlic Croutons

**Pickled Beet Salad**

Marinated With Orange & Finished with Snow Goats Cheese

**Antipasto Platter**

Assortment of Olives, Pickled Vegetables, Cheddar, Fresh Tomato & Bocconcini

**Fresh Poached Prawns**

Eggs Benedict, Waffles & Maple Syrup, Hash Browns

**Bacon & Sausage**

**Steamed Market Vegetables**

**Rice Pilaf**

**Roasted Potatoes**

**Tri color Tortellini Primavera**

**Roast Rosemary Chicken**

**Baked Wild Coho with a Lemon Dill Butter Sauce**

**Baron of Beef with Horseradish, Mustard & Red Wine Sauce**

or

**Maple Glazed Ham**

## **Desserts**

Pies, Squares

Fresh Fruit Platter

Coffee & Tea

**\$36**





*Breaks just got way better.*



## COFFEE / LUNCH BREAK / SANDWICH BUFFET

### **Coffee Break**

Banana & Lemon Poppy Seed Bread  
Lemon Squares & Nanaimo Bars  
Fruit Salad  
Coffee & Tea  
**\$13**

### **Lunch Break**

Assorted Wraps & Quartered Sandwiches  
(Based on 4 pieces per person)  
Vegetables & Dip  
Assorted Squares, Bars & Fruit Platter  
Coffee & Tea  
**\$19**

### **Sandwich Buffet**

Mixed Green Salad with House Made Dressings  
Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

#### **Mix Your Own Caesar Salad**

Made with our own Dressing & Garlic Croutons

#### **Penne Pasta Salad**

Tossed With Olives, Capers, Fresh Tomatoes, Roasted Garlic,  
Artichokes, Parmesan Cheese & a Pesto Vinaigrette

#### **Chef's Choice Soup of the Day or Vegetables & Dip**

#### **Assortment of Sandwiches**

Including— Ham & Cheese, Turkey & Swiss, Roast Beef &  
Vegetarian Wraps

#### **Squares, Bars & Fruit Salad**

Coffee & Tea

**\$24**









# BURGER BUFFET

## **Salads**

Build Your Own Caesar Station

Mixed Greens Salad

Cranberry Vinaigrette, Ranch & Balsamic Dressings

Potato Salad

Creamy Bacon & Shallot Dressing

French Fries

Burgers Are Served on Kaiser Buns

Beef Burgers

Chicken Burgers

Veggie Burgers

## **Condiments**

Lettuce, Tomato, Red Onion, Pickles, Swiss, Cheddar,  
Mustard, Mayonnaise, Ketchup & Relish

## **Desserts**

Fruit Salad

Squares

Coffee & Tea

**\$25**



## MEADOWS LUNCH BUFFET

Assorted Dinner Rolls & Butter

### **Choice of 3 - Salads**

Mixed Green Salad with House Made Dressings

Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

Mix your own Caesar Salad

Penne Pasta Salad

Tossed With Olives, Capers, Fresh Tomatoes, Roasted Garlic,  
Artichokes, Parmesan Cheese & a Pesto Vinaigrette

Coleslaw in a Creamy Dressing

Steamed Market Vegetables

Rice Pilaf

Roasted Herb Potatoes

### **Choice Of 2 - Entrees**

Tri color Tortellini Primavera

Vegetarian Lasagna

Roast Herb Chicken

Wild Coho Salmon with Citrus Cream

Beef Lasagna

### **Desserts**

Squares & Apple Pie

Fresh Fruit Salad

Coffee & Tea

**\$28**





# MEADOWS DINNER BUFFET

Assorted Dinner Rolls & Butter

## **Choice of 4 – Salads & Platters**

Mixed Green Salad with House Made Dressings

Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

Mix your own Caesar Salad

Potato Salad in a Creamy Bacon & Shallot Dressing

Penne Pasta Salad

Tossed With Olives, Capers, Fresh Tomatoes, Roasted Garlic,  
Artichokes, Parmesan Cheese & a Pesto Vinaigrette

Pickle Platter & Crudités with Creamy Dill Dressing

Steamed Market Vegetables

Roasted Herb Potatoes

Wild Rice Pilaf

## **Choice Of 2 - Entrees**

Grilled Beef Skewer with Rosemary Butter

Baked Wild Coho with a Lemon Dill Sauce

Roast Chicken with Natural Jus

Apple Stuffed Pork Loin with Grainy Mustard Jus

## **Choice Of 1 - Pasta**

Pesto Chicken Tortellini

Penne Primavera

Beef Lasagna

Add Carving Station- \$5.00/ person

Roast Beef Striploin with Horseradish, Mustard & Red Wine Sauce

## **Desserts**

Pies, Squares

Fresh Fruit Platter

Coffee & Tea

**\$39**



*This is on spotlight  
for a reason.*





# BBQ DINNER BUFFET

Garlic Bread

## **Salads**

**Mixed Greens**

Balsamic Vinaigrette, Cranberry Vinaigrette & Ranch Dressings

**Mix your own Caesar Salad**

**Coleslaw**

Tossed in a Creamy Vinaigrette with Raisins & Sunflower seeds

**Macaroni Salad**

Tossed with Eggs, Bacon, Scallions & a Honey Mustard Vinaigrette

**Spinach Salad**

Tossed with Bacon, Quinoa, Feta & a Balsamic Vinaigrette

## **Entrées**

**Baked Potato**

Served with Bacon Bits, Sour Cream & Green Onion

**Rice Pilaf**

Corn on the Cob (when available) or Steamed Vegetables

**BBQ Chicken**

House Made Chili with Cilantro and Cheddar

**On the BBQ**

Grilled 4oz AAA New York Steak / 1 per Person

Grilled Wild Coho Salmon with Kiwi Mango Salsa

Add Prawns \$4.00/person

## **Desserts**

Squares, Cakes & Pies

Fruit Platter

Coffee & Tea

**\$45**



# EAGLES DINNER BUFFET

Assorted Dinner Rolls & Butter

Garden Salad & Assorted Dressings

Mix your own Caesar Salad

Potato Salad in a Creamy Bacon & Shallot Dressing

Beet Salad Marinated with Orange & Served with Goats Cheese

Tomato & Bocconcini Salad Finished with Balsamic Syrup &

Crispy Red Onions

Deli Meat Platter with Sausages & Mustards

Antipasto Platter & Crudités with Creamy Dill Dressing

Seafood Platter, Poached Prawns, Smoked Salmon & Smoked Mackerel

Steamed Market Vegetables

Roasted Garlic Mashed Herb Potatoes

Wild Rice Pilaf

## **Choice Of 1**

Wild Mushroom Ravioli in a Pesto Cream Sauce

Grilled Vegetable Lasagna

## **Choice Of 2**

Baked Wild Coho and Halibut with a Lemon Dill Sauce

Roast Chicken Stuffed with Pesto and Sun Dried Tomato

Roast Pork Loin Stuffed with Apple & Port Jus

Roasted Lamb Leg with Minted Demi Glace

## **To Be Carved**

Roast Beef Striploin with Horseradish, Mustard & Red Wine Sauce

Add \$5 Per Person & Get AAA Prime Rib with Peppercorn Sauce

## **Desserts**

Cakes, Squares

Fresh Fruit Platter with Local Berries & Exotic Fruit

Cheese Board

Coffee & Tea

**\$52**





# GARDENS DINNER BUFFET

Bread And Butter at the Table  
Tossed Caesar Salad, Mixed Greens & Assorted Dressings  
Greek Salad  
Potato Salad with a Creamy Shallot Vinaigrette  
Curried Wild Rice & Quinoa Salad  
Deli Meat & European Sausages with Mustards  
Grilled Vegetable Platter with Balsamic Syrup

## **Seafood Platter**

Sesame Crusted Ahi Tuna, Poached Prawns, Marinated New Zealand  
Mussels, Smoked Mackerel & Smoked Salmon  
Garlic Mashed Potatoes, Saffron Rice Pilaf, Steamed  
Vegetables

## **Choice Of 1**

Marinated Tofu & Stir Fry Vegetables in a Spicy Chili Sauce  
Eggplant Parmesan - Layered Eggplant, Tomato Sauce & Grana Padano Cheese

## **Choice Of 2**

Pork Tenderloin with Apple Chutney & Brandy Jus  
Salmon, Halibut & Jumbo Prawns with Smoked Tomato  
Cream  
Sundried Tomato Pesto Stuffed Chicken Breast & Red  
Pepper Coulis  
Oven Roasted Lamb Loin with Shiraz Demi Glace

## **Carved**

Carved Prime Rib with Demi Glace & Yorkshire Pudding,  
Red Wine & Peppercorn Sauce

## **Desserts**

Cheesecakes, Profiteroles, Squares, Tarts  
Fresh Fruit Platter with Local Berries & Exotic Fruit  
Cheese Board, Coffee & Tea

**\$59**

*Sumptuous seafood  
second to none.*











## TO COMPLEMENT YOUR BUFFET

### **Based on platters serving 25 Guests**

Poutine Bar, French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onion 175

Baron of Beef Station, Buns, Mustard, Mayo & Beef Jus 195

Flat Bread Pizza, Tomato & Bocconcini / 2 pieces per person 95

Flat Bread Pizza, Pesto Chicken & Goats Cheese/ 2 pieces per person 110

Assorted Pickles & Pickled Vegetables 70

Crudités with Creamy Dill 70

Finger Sandwich Platter / 4 pieces per person 145

Tuscan Bread Platter with Hummus, Olive Tapenade,

Spinach & Artichoke Dip, Baguettes, Pitas & Artisan Breads 125

Cheese Platter with Crackers & Baguettes 155

Deli Meat & Salami Platter 165    with Buns & Condiments 180

Fruit Platter 100

Assorted Dessert Squares / 3 per person 85

Freshly Baked Cookies or Muffins 32

Freshly Baked Banana & Zucchini Loaf 49

Chocolate Fountain with Fruit, Berries & Marshmallows 175

Candy Bar 125

Pretzels 500 grams 15

Mixed Nuts 500 grams 20

Tri Color Tortilla Chips & Salsa /serves 15    30

Crab, Spinach & Artichoke Dip with Baguette / serves 10    50

**Meadow Gardens Golf Club offers a wonderful selection of hand carved ice sculptures including, iced martini station, heart shaped ice sculptures and other various themes. Ask your Event Coordinator for current pricing.**



# COCKTAIL RECEPTION

## **Hors D'oeuvres per Dozen — Minimum 4 Dozen Each**

### **Meadows**

#### **\$24 per dozen**

Black Olive Tapenade Set on Roasted Garlic Crostini  
Roasted Red Pepper & Boursin Cheese Tortilla Pinwheel  
Tomato Bocconcini & Basil Stack Topped with Balsamic Reduction  
Tomato Bruschetta with Grana Padano Cheese Balsamic Reduction & Basil  
Watermelon Feta & Balsamic Syrup  
Assorted House Made Quiche  
Chicken, Spinach & Feta Tartlet  
Classic Spanakopita  
Curried Potato & Vegetable Pakora  
Pancetta Roasted Red Pepper & Goats Cheese Tartlet  
Pistachio Crusted Camembert Served with Wild Onion Chutney  
Three Cheese & Shrimp Mini Quesadilla  
Vegetarian Gyoza  
Vegetarian Spring Roll

### **Eagles**

#### **\$32 per dozen**

Chilled Prawn and Mango Kiwi Salsa  
Crab & Spinach Dip Cucumber Boat  
Pan Seared Sesame Crusted Ahi Tuna on Cucumber  
Smoked Salmon & Dill Canapés  
Crab & Cheddar Stuffed Potato Skins  
Crispy Pork Gyoza  
Grilled Chicken Satays with Spicy Peanut Sauce

### **Gardens**

#### **\$36 per dozen**

Beef Tenderloin Carpaccio on Parmesan Crostini & Truffle Oil  
Prosciutto Wrapped Asparagus Bundles Drizzled with Truffle Oil  
Double Smoked Bacon Wrapped Scallop  
Fan Tailed Shrimp with Tequila Cocktail Sauce  
Grilled Minted Lamb Chops  
Mini Dungeness Crab Cake with Citrus Aioli

### **Soups**

Minestrone with Grana Padano Cheese \$7

Wild Mushroom Bisque with Chive Crème  
Fraiche & Truffle Oil \$7

Butternut Squash Soup with Red Pepper  
Crème Fraiche \$7

Corn Velute with Poached Roma Tomato  
& Crab \$9

### **Salads**

Cucumber Ring with Mixed Greens, Julienne Vegetables  
Goats Cheese & Raspberry Vinaigrette \$9

Classic Caesar Salad \$9

Spinach, Button Mushroom & Pancetta Salad  
Tossed with a Balsamic Vinaigrette \$9

Butter Lettuce & Shrimp Salad  
Tossed with a Citrus Vinaigrette, Julienne Vegetables  
& Crispy Wontons \$11





## PLATED DINNERS

### **Appetizers**

#### Antipasto Plate

Prosciutto Wrapped Asparagus, Grilled Vegetables,  
Olives & Reggiano Cheese \$12

#### Tomato and Buffalo Mozzarella

Served with Micro Greens, Balsamic Syrup & Basil \$12

#### Prawns Cocktail

Poached Prawns with Cocktail Sauce \$12

#### Prawns Pernod

Sautéed Jumbo Prawns Set on Jasmine Rice with  
a Pernod Cream Sauce \$12

#### Crab Cakes

Pan Seared & Served with Cajon Mayonnaise  
on Arugala Salad \$12

### **Palate Cleansers**

Lemon Sorbet with Champagne

Pear & Chardonnay

Passion Fruit Sorbet

\$5

### Entrees

Brie Pesto & Sundried Tomato Stuffed Chicken Breast  
Grainy Mustard Jus \$22

Medallions of Pork Tenderloin with Pear Chutney  
Roasted Garlic & Shallot Demi Glace \$25

8oz AA Prime Rib Dinner  
Creamy Mashed Potatoes, Yorkshire Pudding  
& Au Jus \$35

Pistachio Crusted Rack of Australian Lamb  
Port Wine Reduction \$36

Grilled 7oz Beef Tenderloin  
Wild Mushroom Red Wine Sauce \$36

Seared Salmon Fillet  
Corn Salsa & Lemon Olive Oil \$25

Prosciutto Wrapped Halibut  
Red Pepper Coulis \$32

Mediterranean Phyllo Wrap  
Artichokes Peppers Onions Feta Basil Capers  
& Quinoa Wrapped in Phyllo Pastry \$19

Chick Pea Curry  
With Asparagus and Jasmine Rice \$19

All Plated Dinners Include Dinner Rolls at the Table  
Rice Pilaf or Mashed Potatoes & Seasonal Vegetables  
Coffee & Tea



*There is always room  
for dessert.*





## PLATED DESSERTS

**\$9**

New York Cheesecake  
Raspberry Coulis

Crème Brûlée  
Your Choice of Plain or Hazelnut

Chocolate Montón  
Rich Chocolate with Fresh Berries

Triple Chocolate Mousse  
Whip Cream & Fresh Berries

Fresh Fruit & Berries

Fine Cheese Plate  
with Grapes & Crackers

Trio of Sorbet  
Raspberry Peach & Lemon



*Pairing is  
impeccable.*



# WINE SELECTIONS

## White Wine

De Bortoli Traminer Riesling, Australia	\$ 29
Yellow Tail Pinot Grigio, Australia	\$ 29
Red Rooster Pinot Gris, VQA, B.C.	\$ 29
Beach House Sauvignon Blanc, South Africa	\$ 30
Danzante Pinot Grigio, Italy	\$ 32
Mission Hill Chardonnay, B.C.	\$ 34
Red Rooster Pinot Blanc, B.C.	\$ 32
Sandhill Pinot Gris VQA, BC	\$ 38
Burrowing Owl Chardonnay, BC	\$ 38
Wente Morning Fog Chardonnay, California	\$ 40

## Red Wine

Yellow Tail Shiraz, Australia	\$ 29
Red Rooster Merlot, B.C.	\$ 29
Beach House Shiraz, South Africa	\$ 30
Santa Rita Cabernet Sauvignon, Chile	\$ 31
Jean Bousquet Organic Malbec, Argentina	\$ 32
Mission Hill Cabernet Merlot, B.C.	\$ 34
Sandhill Syrah, BC	\$ 38
J Lohr 7 Oaks Cabernet Sauvignon, California	\$ 48
Burrowing Owl Athene, BC	\$ 58

## Champagne

La Scala Sparkling White, B.C.	\$ 21
Cava Codorniu Brut, Spain	\$ 33
Prosecco Frizzante Organic, Italy	\$ 36
Stellars Jay Brut Sparkling White, B.C.	\$ 48

Please note that all wines are subject to availability





*Real party is just starting.*





# BEVERAGES

## Alcohol Beverages

Domestic Beer	\$5.50	Hi-balls	\$5.95
Micro Beer	\$5.85	Liqueurs	\$6.25
Import Beer	\$6.25	Premium Hi-ball	\$7.25
Growers Cider	\$5.90	Local Glass Wine	\$6.00
Smirnoff Ice	\$5.90		
Mikes Hard Lemonade	\$5.90	Banquet Bar Token	\$6.50
Punch Serves (100 Guests)	\$220.00	Full Bar Token	\$7.50

## Non Alcohol Beverages

Coffee Pot 10 Cup	\$ 22.00
Coffee Pot 35 Cup	\$ 65.00
Glass of Juice	\$ 2.50
Pitcher of Juice	\$ 12.95
Glass of Pop	\$ 2.50
Pitcher of Pop	\$ 10.95
Assorted Bottled Pop or Juice	\$ 2.50
Bottle Sparkling Apple	\$ 11.95
Punch Serves 100 Guests	\$ 110.00

Plus applicable tax

Complimentary bartender provided if consumption is \$250.00 or more.

Otherwise fee structure is as follows:

\$20.00 per hour minimum 4 hours

\$30.00 per hour on holidays



## ROOM RENTALS INCLUDE

Prior to and Day of Event Coordinator  
Bridal Rooms  
Bar Facilities, Full Services & Staff

All our rooms come with Full Setup and Take Down of the following:

*Tables*  
*Banquet Chairs*  
*Cutlery*  
*All Glassware*  
*White or Black Linens*  
*Microphone & Podium*

### **Ebony Room**

Seating for a maximum of 170 guests \$1350.00

### **Ivory Room**

Seating for a maximum of 130 guests \$1150.00

### **Sherwood Room**

Seating for a maximum of 90 guests \$850.00

### **Sunset Room**

Seating for a maximum of 70 guests \$550.00

### **Corporate Board Room**

Seating for a maximum of 10 guests \$55.00 per hour

### **Audio Visual Rentals**

Bose PA system \$100.00  
6 Foot Screen \$30.00/ 10 Foot Screen \$70.00  
LCD Projector \$95.00  
Wireless Microphone \$60.00  
Flipchart or Whiteboard with Pens \$25.00

Please check out our website at  
[www.meadowgardensevents.com](http://www.meadowgardensevents.com)  
to see more pictures of our featured rooms.







*The day that you have  
been waiting for is here.*



*Breathtaking views.  
amazing service.*







*The  
promise of*

*i do.*



*Truly now and forever.*





### *Bridal Room Package*

*(Includes)*

*Ladies Room (Hair, Makeup & Changing)*

*Storage for bags & purses*

*Full access & Key to room for full day/evening rental*

*Patio & Sales Center Area*

10:00am-1:00am \$295.00 plus GST

OR

12:00pm-1:00am \$195 plus GST

Food and Beverage Add On For Bridal Room

Food Package (Based on 8 people)

\$250.00 plus tax and gratuity

#### *10am Arrival*

Mimosas for Bridal Party

Coffee, Tea, Water

Banana loaves or Muffins & Small Fruit Platter

#### *12pm Lunch Snack*

Small Finger Sandwiches & Vegetables and Dip

Pop and Juice

**\*\*If arriving for 12pm time, can add 12pm Lunch Snack for \$125.00 plus tax and gratuity\*\***



## WEDDING CEREMONIES AT MEADOW GARDENS GOLF CLUB

### **All Wedding Ceremonies at Meadow Gardens include:**

Wedding Rehearsal with Event Coordinator  
Signing table with linen  
Use of grounds for photography

#### **Ebony & Ivory Outdoor Ceremony Site**

Seating for a maximum of 250 theatre seating \$550.00  
with set up and take down of white chairs \$3.50 per chair

#### **Small Outdoor Ceremony Site**

Seating for a maximum of 70 guests theatre seating \$300.00  
with set up and take down of white chairs \$3.50 per chair



## FREQUENTLY ASKED QUESTIONS

### **What time is last call? When do we have to be out by?**

- On a Friday & Saturday, last call for the bar will be 12:30am. With bar closed at 1:00am. All guests and decorators will need to be cleaned up and done by 2:00am.
- Sunday through Thursday, last call for the bar will be 11:30am. With bar closed at 12:00am. All guests and decorators will need to be cleaned up and done by 1:00am.

### **Can I set up the day before?**

- Yes, as long as there is no other events booked the day before. If there is, you are welcome into the facility as of 8:00am the morning of your event.

### **Can my guests leave their cars in your parking lot overnight?**

- Yes. Our gates lock once we leave the facility, they re-open the following morning at 7:00am. We are not liable for lost or stolen property.

### **Is there a corking fee if I bring in my own wine?**

- Due to licensing no outside food and beverage is permitted to be served at Meadow Gardens with exception of wedding cake, cupcakes, and/or candy table.

### **Is there a different cost for children on buffets?**

- Children ages 5-12 years old eat half off buffet cost.
- Children ages 4 and under eat for free .





# POLICIES

- A non-refundable deposit of \$1000.00 is required to confirm all events. If the function is cancelled the deposit is refundable only when the same room has been rebooked. Functions cancelled within 90 days will be charged for 50% of the estimated food and beverage revenue. Functions cancelled within 30 days will be charged for 100% of the estimated food and beverage revenue. All cancellations must be in writing to the attention of the Event Coordinator.
- All Banquet Rooms on Friday & Saturday evenings from May 1 to September 30 and November 15 to December 31 require a minimum pre-tax / pre-service charge on Food & Beverage. Cash bar sales are not included in food and beverage room minimums.
- Minimums are as follows:
  - o Ebony Room \$ 8000.00
  - o Ivory Room \$ 5500.00
  - o Sherwood Room \$ 4200.00
  - o Sunset Room \$3500.00
- If attendance for a function increases or decreases, Meadow Gardens reserves the right to move groups to a more suitable room. In such cases, you will be advised upon your final confirmation.
- Meadow Gardens reserves the right to inspect and monitor all functions.
- In compliance with health and liquor regulations no **food** or **beverages** will be permitted to be brought in or taken out of the club, with the exception of wedding cakes and or specialty foods, at which time a service charge will be applied. Cake cutting service charge, \$1.50 per slice cut, plated and served to all guests.
- 3 Months prior to the event date the host agrees to pay 80% of the estimated cost by cheque.
- A menu selection and agenda are required one month prior to the event.



## POLICIES

- A guaranteed number of guests are required 14 days prior to the event date at which time the host agrees to pay 100% of the balance due of the estimated cost by cheque.
- 3% service charge will be added to any amount over the \$2000.00 maximum allowable on credit card payments.
- All prices quoted are subject to appropriate tax and 15% gratuity.
- Any outstanding balance due or owing will be applied to the authorized credit card within 72 hours after the event.
- All prices are subject to change and are guaranteed 60 days prior to the event date.
- A complimentary bartender is provided for a cash or host bar if consumption is \$250.00 or more.  
Otherwise fee structure is as follows:  
\$20/hr -per bartender –min 4 hours  
\$30/hr –per bartender –min 4 hours on holidays
- Cocktail Receptions: Minimum \$500.00 food charge.
- The host agrees to indemnify Meadow Gardens for any claims arising out of negligent or willful acts by the host or any of its guests. The host is responsible for the conduct of guests and damages incurred to the property, equipment or employees of Meadow Gardens. Meadow Gardens reserves the right to discontinue service to all guests. The host shall remain liable for all amounts owed to Meadow Gardens and shall have no right to obtain a refund of any deposits paid to Meadow Gardens.
- Meadow Gardens assumes no responsibility for any loss and/or damages to goods, property and/or equipment brought into the facility by hosts and/or guests.
- Meadow Gardens must be consulted prior to the setting up of any displays. The use of **nails, staples, glue, fake flower pedals, sparklers or confetti** of any kind are not permitted. Candle wax on table linen will result in a \$25.00 replacement charge.

# POLICIES

- All functions utilizing DJ services are required to pay SOCAN & RE:SOUND As per government regulations tariff #8 & tariff #5.B
  - Ebony or Ivory Rooms \$ 90.12 Plus GST
  - Sherwood or Sunset Rooms \$ 62.64 Plus GST

