



*Langley*  
Golf & Banquet Centre

*Wedding and Reception Package  
2019*

*Langley Golf and Banquet Centre  
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*In a beautiful parkland setting, driving through Langley's historic 5 corners, the Langley Golf & Banquet Centre is an ideal location for a memorable wedding celebration. Our luxurious green surroundings provide the perfect venue for capturing your special moments.*

### **Sapphire Room**

**Minimum 100 adult guests - Room size 2902 square feet**

**Weekend Room Rental:      Friday and Sunday: \$1500.00**

**Saturday:                      \$2000.00**

*High ceilings and wall to wall windows allow for an open and bright room which accommodates up to 225 guests. The wrought iron chandeliers provide a touch of elegance to any special occasion. Our ample bamboo dance floor creates the perfect atmosphere for any couple to dance the night away.*

### **Crystal Room**

**Minimum 40 adult guests - Room size 1352 square feet**

**Weekend Room Rental:      Friday and Sunday:    \$800.00**

**Saturday:                      \$1000.00**

*Grand windows allow a stunning view of our golf course, overlooking the 18<sup>th</sup> hole as well as our outdoor ceremony site. The Crystal Room provides an elegant space for your wedding or private function for up to 100 guests. The sky light provides natural light to enhance any gathering. This room also presents an ideal space for wedding ceremonies.*

### **Emerald Room**

**Minimum 10 adult guests - Room size 725 square feet**

**Weekend Room Rental:      Friday, Saturday and Sunday:    \$400.00**

*Located on the main floor and surrounded by windows, it provides a great space for meetings or functions for up to 40 guests. Double doors open up to showcase the beautiful view of our 18-hole golf course.*

### **Brides Room**

**Weekend Room Rental:      Friday, Saturday and Sunday    \$300.00**

*The bride's room is an ideal place to prepare for your special day. Conveniently located on the main floor, it provides an elegant space, large mirror and a private washroom. Allow our banqueting staff to serve you chocolate dipped strawberries and chilled champagne\* while relaxing on our comfortable love seat.*

*\*Additional charges may apply, please inquire within the office regarding weekday room rentals*

*\*Discounts on room rental are provided during the off season*

## **Full Facility**

*Minimum 120 guests*

**Weekend Room Rental:     Friday and Sunday:     \$2500.00**

**Saturday:                     \$3000.00**

*Full facility rental includes the Sapphire Room, Crystal Room, Grand Upper Lobby and Brides Room. Ensure that you are the only wedding on your special day.*

## **Outdoor Ceremony Site**

**Rental: \$800.00** includes ceremony rehearsal, set up, chairs, staff and use of the space for up to 3 hours.

**Ceremony rental periods are from 11:00 a.m. – 2:00 p.m. or from 3:00 p.m. – 6:00 p.m.**

*Up to 250 guests can be seated comfortably on our bright white wedding chairs. A distinct wooden arbor creates a romantic area for any bride and groom to say “I do”. The thirty year old weeping willow tree, lush green bulrushes and hand crafted stone bridge present an immaculate backdrop for gorgeous pictures and a day you will treasure forever. The option to have an indoor ceremony is available for \$800.00. Our Banquet Coordinators will be happy to discuss details with you.*

**Rehearsals ~ subject to availability – one hour**

## **All Room Rentals Include**

*Setup includes full staffing, all guest and buffet tables, white linen tablecloths and napkins, skirting, podium and microphone.*

*Room Rental fees are **non negotiable**. Rental periods are from 8:00 a.m. – 4:00 p.m. or from 4:00 p.m. – 1:00 a.m. (Unless otherwise arranged with coordinator).*

*All rooms can accommodate additional guests for stand-up receptions and theatre style seating.*

*All prices are assured for one year from the time of booking and are subject to a max 10% increase after that. LGC reserves the right to change prices at any time.*

## **Deposit Information**

*For all receptions, a non-refundable booking deposit of \$1000.00 is required. This deposit is deducted from the final invoice that is processed one week prior to the event. An additional damage deposit of \$500.00 is also required, and all or partial will be refunded within two weeks after the event has occurred depending on damages incurred. In the event of a cancellation, only the \$500.00 damage deposit will be refunded. Full payment and final number of guests must be submitted one week prior to the event.*

## **Crystal Buffet**

### ***Country Breads and Harvest Rolls with Creamery Butter***

#### ***Fraser Valley Baby Greens***

*A medley of field greens that include radicchio, chervil, frisee, dandelion, baby beet leaves and iceberg accompanied by assorted dressings*

#### ***Pecan Orange Mandarin Caesar Salad***

*Crisp romaine lettuce, garlic croutons, fresh grated parmesan, house speciality mandarin Caesar dressing topped with candied pecans and mandarin orange segments*

#### ***Baby Kale Salad***

*roasted chick peas, pumpkin seeds, feta cheese and craisins , tossed with tangy citrus dressing*

#### ***Conchiglie Pasta Salad***

*with Italian Sausage, cherry tomatoes, broccolini and an herbed dressing*

#### ***Spinach and Watermelon Salad***

*Baby spinach leaves with succulent pieces of watermelon, candied cranberries, and capriny crumble with blackberry vinaigrette*

#### ***Caprese Salad***

*Thin slices of bocconcini, fresh tomato slices with chopped fresh basil infused with balsamic vinegar and olive oil*

#### ***Antipasto Platter***

### **Hot Entrees**

#### ***Rice Pilaf***

#### ***House Chow Mein***

#### ***Seasoned Roast Yukon Gold Potatoes***

#### ***Chef's Choice of Fresh Market Vegetables***

### **Choose Two of the Following Featured Entrées**

***Honey Ham*** with a creamy Dijon Sauce

***Marinated Herb Chicken Breast***

***Roast Pork Loin*** with Smoked Apple Au Jus

***Baked Wild Salmon*** Topped with a white wine cream sauce & baby shrimp

***Basa Filets with a Parmesan Crust*** Breaded and sautéed in lemon & white wine butter topped with salsa fresca

***Baron of Beef*** thinly carved succulent baron of beef accompanied by garlic thyme au jus and creamy horseradish sauce

***Chicken Picatta*** with lemon caperberry sauce

### **Dessert Tableau**

*Croquembouche garnished with a white and dark chocolate, Summer Fruit Tartlets, Fresh Fruit display with assorted Squares and Cakes, New York Style Cheesecake with fresh fruit coulis*

*Coffee/Tea*

***\$45.95 per guest***

*Plus tax and gratuity*

*Minimum of 40 guests*

## **Evening Primrose Buffet**

**Country Bread and Harvest Rolls with Creamery Butter**

**Fresh Fraser Valley Greens** with assorted Dressings

**Mediterranean Couscous Salad**

Garlic, spinach, sun dried tomatoes, calamata olives, and red onions with lemon vinaigrette.

**Shanghai Slaw Salad**

Creamy sweet & sour spicy Thai dressing accompany this Asian noodle, jicama & cabbage slaw salad

**Baby Kale Salad**

roasted chick peas, pumpkin seeds, feta cheese and craisins , tossed with tangy citrus dressing

**Conchiglie Pasta Salad**

With Italian sausage, cherry tomatoes, Brocolini and an herbed dressing

**Spinach and Watermelon Salad**

Baby spinach leaves with succulent pieces of watermelon, candied cranberries, and capriny crumble with blackberry vinaigrette

**Caprese Salad**

Thin slices of bocconcini, fresh tomato slices with chopped fresh basil infused with balsamic vinegar and olive oil

**Antipasto Platter**

**Vegetable Crudités Melange**

### **Hot Entrees**

**Mushroom Stuffed Ravioli** in a brandy cream sauce

**House Chow Mein**

**Rice Pilaf**

**Baked Potatoes** with all the fixings or **Quartered Oven Roasted Potatoes**

**Chef's Choice Seasonal Fresh Market Vegetable**

### **Choose Three of the Following Featured Entrees**

**Honey Ham** with a creamy Dijon Sauce

**Marinated Herb Chicken Breast**

**Roast Pork Loin** with Smoked Apple Au Jus

**Baked Wild Salmon** Topped with a white wine cream sauce & baby shrimp

**Basa Filets with a Parmesan Crust** Breaded and sautéed in lemon & white wine butter topped with salsa fresca

**Baron of Beef** thinly carved succulent baron of beef accompanied by garlic thyme au jus and creamy horseradish sauce

**Chicken Picatta** with lemon caperberry sauce

### **Dessert Tableau**

Croquembouche garnished with a white and dark chocolate, summer fruit tartlettes,  
Fresh Fruit display with, Assorted squares and cakes, New York Style Cheesecake with fresh fruit coulis

Coffee/Tea

**\$53.95 per guest**

Plus tax and gratuity

Minimum of 50 guests

## **Evening Star Buffet**

### **Country Breads and Harvest Rolls with Creamery Butter**

**Fraser Valley Baby Greens** with assorted Dressings

**Pecan Orange Mandarin Caesar Salad**

**Russian Potato Salad**

**Mediterranean Couscous Salad**

Garlic, spinach, sun dried tomatoes, calamata olives, and red onions with lemon vinaigrette. A medley of flavor and ingredients makes this irresistible

**Shanghai Slaw Salad**

Creamy sweet & sour spicy Thai dressing accompany this Asian noodle, jicama & cabbage slaw salad roasted chick peas, pumpkin seeds, feta cheese and craisins , tossed with tangy citrus dressing

**Conchiglie Pasta Salad**

With Italian sausage, cherry tomatoes, brocolini and an herbed dressing

**Spinach and Watermelon Salad**

Baby spinach leaves with succulent pieces of watermelon, candied cranberries, and capriny crumble with blackberry vinaigrette

**Caprese Salad**

Thin slices of bocconcini, fresh tomato slices with chopped fresh basil infused with balsamic vinegar and olive oil

**Domestic Cheese Display**

**Antipasto Tapas Platter**

**Vegetable Crudités Melange**

**Salmon Chaud Froid Display**

oven – poached whole salmon chilled and decorated, surrounded by petite succulent clams, pacific baby shrimp, chilled mussels, chilean prawn)

## **Hot Entrees**

**House Specialty Chow Mien**

**Mushroom Stuffed Ravioli with a brandy cream sauce**

**Rice Pilaf**

**Baby Baked Potatoes with all the fixings or Seasoned Roast Potatoes**

**Chef's Choice Seasonal Vegetable**

### **Choose Three of the Following Featured Entrées**

**Honey Ham** with a creamy Dijon Sauce

**Marinated Herb Chicken Breast**

**Roast Pork Loin** with Smoked Apple Au Jus

**Baked Wild Salmon** Topped with a white wine cream sauce & baby shrimp

**Basa Filets with a Parmesan Crust** Breaded and sautéed in lemon & white wine butter topped with salsa fresca

**Baron of Beef** thinly carved succulent baron of beef accompanied by garlic thyme au jus and creamy horseradish sauce

**Chicken Picatta** with lemon caperberry sauce

**Chicken Marquis with Shrimp Champagne Sauce** oven-baked tender plump chicken filled with shrimp, crab meat, and cheese

### **Dessert Tableau**

**Croquembouche** garnished with a white and dark chocolate, Assorted fruit tartlets filled with pastry cream and topped with fresh fruit and an apricot glaze, Fresh Fruit display,

Assorted squares and cakes, decorated cakes

Coffee/Tea

**\$61.95 per guest**

Plus tax and gratuity

Minimum of 50 guests

## **Evening Princess Bride Buffet**

### ***Hot and Cold Hors D'oeuvres***

*Served butler style to your guests one hour before the reception dinner begins  
(Approximately 3-4 pieces per guest) Served Butler Style*

*Three Bottles of House Champagne for the Head Table and Parents*

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### ***Harvest Breads and Rolls with Creamery Butter***

***Delicate Blend of Fraser Valley Baby Greens*** with assorted Dressings

### ***Baby Corn and Pepper Salad***

*with Tuscan Sausage Julienne & Hot Chili Dressing*

### ***Shanghai Coleslaw***

### ***Pad Thai Salad***

*Julienne peppers, bean sprouts, sweet red onions, celery and peanuts tossed with rice noodles*

### ***Lebanese Tabbouleh Salad***

*Cubed tomatoes, peppers, onions, parsley, mint and lemon tossed lightly with bulgur wheat in virgin olive oil*

### ***Artichoke & Pea Salad***

*With spring greens and feta cheese with a zesty lemon dressing*

### ***Mediterranean Couscous Salad***

*Garlic, spinach, sun dried tomatoes, calamata olives, and red onions with lemon vinaigrette. A medley of flavor and ingredients makes this irresistible*

### ***Russian Potato Salad***

### ***Pecan Orange Mandarin Caesar Salad***

*with Herbed Croutons and Fresh Grated Parmesan*

### ***Caprese Salad***

*Thin slices of bocconcini, fresh tomato slices with chopped fresh basil infused with balsamic vinegar and olive oil*

### ***Diablo Eggs Platter***

### ***Domestic and International Cheese Platter***

### ***Antipasto Tapas Platter***

### ***Vegetable Crudités Melange***

### ***Salmon Chaud Froid Display***

*oven – poached whole salmon chilled and decorated, surrounded by petite succulent clams, pacific baby shrimp, chilled mussels, chilean prawn)*

## **Hot Entrees**

### ***Steamed Baby Potatoes***

### ***Seafood Emerald Rice***

### ***Saffron Asparagus Crème Penne Romano***

***Mushroom Stuffed Ravioli*** with a brandy cream sauce

### ***Chef's Choice of Seasonal Fresh Vegetable Medley***

*Continued on next page*

**Choose Four of the Following Featured Entrées**

**Honey Ham** with a creamy Dijon Sauce

**Marinated Herb Chicken Breast**

**Roast Pork Loin** with Smoked Apple Au Jus

**Baked Wild Salmon** Topped with a white wine cream sauce & baby shrimp

**Basa Filets with a Parmesan Crust** Breaded and sautéed in lemon & white wine butter topped with salsa fresca

**Baron of Beef** thinly carved succulent baron of beef accompanied by garlic thyme au jus and creamy horseradish sauce

**Chicken Picatta** with lemon caperberry sauce

**Chicken Marquis with Shrimp Champagne Sauce** oven-baked tender plump chicken filled with shrimp, crab meat, and cheese

**Chicken Marsala**

**Southern Comfort Barbecued Pulled Pork**

**Tuscan Chicken** with mustard apricot and pepper glaze

**Smoked Bacon-Wrapped Pork Loin** with apple walnut savoury stuffing and a raspberry demy glaze

**Dessert Tableau**

**Seasonal Fresh Fruit Display**

**Chocolate Decadent Cake**

**Assorted Cheesecakes and Petite Fours**

**Grand Marnier Blueberry Tarts**

**Cream Filled Éclair Swans**

**Individual White and Dark Chocolate Mousse**

**Melting Chocolate Fondant for Fresh Strawberry Dipping**

**Assorted Squares and Cakes**

**Two Different Non-Alcoholic Fruit Punch Bowls**

**Gourmet Coffee and Tea**

**\$91.95 per guest**

Plus tax and gratuity

Minimum of 60 guests



**Served Hors D'oeuvres**  
*All hors d'oeuvres are \$28.95 per dozen*

***Cold***

***Parmesan Crisps***

*parmesan cheese cup filled with Mascarpone cheese and caramelized pears*

***Smoked Salmon & Bacon Chive Cream Crepes***

*bacon chive cream cheese with slivers of smoked salmon rolled in a thin French crepe*

***Tequila Lime Cilantro Shrimp Skewer***

***Caprese Brochette***

*marinated bocconcini and sweet cherry tomato with fresh basil*

***Miniature Fruit Kebob***

*with honey yogurt dip*

***Curried Chicken Bouchee***

*in a puff pastry vol au vent with chive garnish*

***Shrimp Crostini***

*with avocado dill aioli*

***Antipasto Skewer***

*salami, artichoke hearts, olives cherry tomatoes and provolone*

***Fresh Watermelon Cubes***

*with French Feta cheese and lime coulis*

***Smokey Chipotle Hummus & Artichoke Hearts***

*with julienne roasted red pepper on a toast round*

***Miniature Stuffed Peppadews***

*sweet red peppers filled with herbed cream cheese*

***Fresh Shrimp Shooter***

*with a golden tequila salsa*

***Mini Beef Rouladen***

Please Note: Prices are per dozen, minimum 2 dozen per order  
We recommend between 6 to 8 pieces per guest. Hors d'oeuvres are served butler style before the dinner reception  
Prices are subject to tax and gratuity

## **Served Hors D'oeuvres**

*All hors d'oeuvres are \$28.95 per dozen*

### **Hot**

#### **Miniature Creole Pulled Pork**

*barbecued creole pork with fresh coleslaw on mini artisan bun*

#### **Burmese Beef Satay**

*skewered beef tenderloin with a sweet spicy lime marinade*

#### **Miniature Ancho Chili Seared Chicken Quesadilla**

*with avocado salsa*

#### **Buffalo Chicken Sliders**

*with tomato, lettuce and blue cheese hot spread*

#### **Miniature Stuffed Yorkshire Pudding**

*filled with beef filet and horseradish cream*

#### **Crispy Vegetable Spring Roll**

*with a chipotle and mango sauce*

#### **Deep Fried Camembert**

*with a brandy cranberry compote*

#### **Homemade Miniature Cheeseburgers**

*with an artisan bun, roasted aged cheddar, baby greens, fresh tomato slice, pickles and remoulade sauce*

#### **Bay Scallops wrapped in Bacon**

*flambéed in pernod*

#### **Russian Meatball Skewer**

*with velveteen Russian cream sauce*

#### **Soy Ginger Marinated Chicken Skewer**

*with pineapple raita*

#### **Panko Coconut Crusted Sweet Shrimp**

*with ginger black bean dipping sauce*

#### **Mini Vegetable Samosas**

*with mango chutney*

#### **Tomato Bruschetta**

*baked vine ripened cherry tomato with gruyere cheese on garlic toast baguette*

#### **Miniature Quiche Tartlettes**

*wild mushroom and tarragon*

*roasted red pepper and brie broccoli and sun-dried tomato*

*caramelized onion and maple cheddar*

*smoked chicken and blue cheese*

*baby shrimp and gorgonzola*

#### **Chicken Saltimbocca Roll**

*with rosemary port wine glaze*

#### **Tempura Shrimp**

*with lime chipotle dip*

Please Note: Prices are per dozen, minimum 2 dozen per order

We recommend between 6 to 8 pieces per guest. Hors D'oeuvres are served butler style before the dinner reception

Prices are subject to tax and gratuity

## **Three Course Plated a la Carte Dinner Entrées**

### ***Choose One of the following Starters***

#### ***Baby Kale Salad***

*Roasted chick peas, pumpkin seeds, feta cheese and craisins , tossed with tangy citrus dressing*

#### ***Pad Thai Salad***

*Julienne peppers, bean sprouts, sweet red onions, celery and peanuts tossed with rice noodles*

#### ***Summer Quinoa Salad***

*Lightly fluffed quinoa tossed with crunchy bits of red grapes and mandarin orange segments bound with a orange sesame seed dressing*

#### ***Mediterranean Couscous Salad***

*Garlic, spinach, sun dried tomatoes, calamata olives, and red onions with lemon vinaigrette. A medley of flavor and ingredients makes this irresistible*

#### ***Fraser Valley Fresh Greens***

*A medley of field greens that include radicchio, chervil, frisee, dandelion, baby beet leaves and iceberg accompanied by assorted dressings*

#### ***Pecan Orange Mandarin Caesar Salad***

*Crisp romaine lettuce, garlic croutons, fresh grated parmesan, creamy mandarin Caesar dressing topped with candied pecans and mandarin orange segments*

#### ***Petite Greek Salad***

*Diced tomatoes, peppers, onions, and grated feta cheese with house Greek dressing*

#### ***Roasted Beet Salad***

*Roasted beet slices, tossed with baby greens and herbed goat cheese and toasted hazelnuts with a orange citrus dressing*

#### ***Artichoke & Pea Salad***

*Fraser Valley greens tossed with feta cheese, Artichoke hearts and baby green peas with a zesty lemon dressing*

#### ***Caprese Salad Plate***

*Thin slices of bocconcini, fresh tomato slices with chopped fresh basil infused with balsamic vinegar and olive oil*

*Continued on next page*

## ***Choose Two of the following Main Entrées***

### ***Beef, Lamb and Chicken Options***

#### ***Stuffed Chicken Marsala ~ \$37.95 per guest***

*Chicken breast stuffed with provolone, mozzarella and sundried tomatoes with a mushroom marsala sauce*

#### ***Venetian Chicken ~ \$35.95 per guest***

*Fresh young chicken breast pan seared with apricot and lime sauce*

#### ***Slow Roast Traditional Prime Rib ~ \$45.95 per guest (minimum 30 guests)***

*With yorkshire pudding and beef au jus, accompanied by mild creamy dijon horseradish sauce*

#### ***Jack Daniels Madagascar Peppercorn New York Steak ~ \$43.95 per guest***

*Charbroiled to perfection then flamed with Jack Daniels and finished with a peppercorn reduction*

#### ***Herb Crusted Lamb Rack ~ \$44.95 per guest***

*Rosemary and cracked peppercorn crust with garlic infused cabernet reduction*

### ***Fish & Seafood Option***

#### ***Parmesan Crusted Tilapia ~ \$37.95 per guest***

*Nice light & delicate white fish filet baked with a panko parmesan crust*

#### ***Pistachio Encrusted Halibut ~ \$44.95 per guest***

*With pomegranate syrup & wild berry gastrique*

#### ***Pan seared Atlantic Salmon ~ \$37.95 per guest***

*With lemon thyme beurre blanc*

### ***Vegetarian Options***

#### ***Vegetable Medley & Marinated Tofu Kebabs ~ \$31.95 per guest***

#### ***Oven Roasted Portabella Ravioli ~ \$31.95 per guest***

*With Truffle Parmesan Sauce*

#### ***Farfelle Tuscan Aioli ~ \$31.95 per guest***

*Bowtie pasta tossed with garlic aioli, sundried tomatoes, capers, kalamata olives & parmesan cheese*

#### ***Three Cheese Pasta Purse ~ \$31.95 per guest***

*With red pepper Marscapone sauce*

#### ***Feta Stuffed Tomatoes ~ \$31.95 per guest***

*With warm pasta noodles on a bed of baby spinach*

*Continued on next page*

***Choose One of the following Dessert Entrées***

***Five Layer Decadent Chocolate Cake***  
*with cream anglais and strawberry coulis*

***New York Cheesecake***  
*With wildberry topping and chocolate drizzle*

***Miniature Fruit Plate***  
*Assorted seasonal fruit slices*

*Prices do not include tax and gratuity*  
*Minimum of 20 Guests*

## **Platters and Dips**

### ***Meat & Cheese Platter ~ \$10.95 per Guest***

*With assorted rolls and creamery butter and condiment tray*

### ***Pita Bread ~ \$4.95 per person***

*With hummus and tzatziki*

### ***Spinach Dip Platter ~ \$48.95 per platter***

*Spinach and bacon dip served in a sourdough bowl with bite-size sourdough pieces and assorted crackers  
(Serves approximately 25 Guest)*

### ***Assorted Flat Bread Pizza ~ \$74.95 per platter***

*Chicken & pesto, Grilled Vegetable and gorgonzola, Italian sausage and tomato,  
(Serves approximately 25 Guest)*

### ***Warm Baked Artichoke and Crab Dip ~ \$73.95 per platter***

*Served with a variety of tortilla chips and crackers  
(Serves approximately 25 Guest)*

### ***Vegetable Crudités Platter ~ \$4.95 per guest***

*With savory ranch and french onion cream dip*

### ***Domestic Cheese Platter ~ \$7.95 per guest***

### ***Blue Tortilla Chips & Fresh Salsa ~ \$2.95 per guest***

### ***Spinach, Artichoke & Five Cheese Dip ~ \$49.95 per platter***

*Served with bite size pieces of parmesan flat bread and a variety of crackers  
(Serves approximately 25 Guest)*

### ***Fresh Fruit Array ~ \$7.95 per guest***

*Decorative arranged platter of seasonal fresh fruit and berries*

### ***Tea Sandwich Platter***

***50 pieces ~ \$100.00***

***100 pieces ~ \$170.00***

### ***Gourmet Sandwich Platter***

***3 sandwich pieces per person***

***\$8.55 per guest***

## **Appetizer and Late Night Snack Bars**

### ***Mashed Potato Bar***

*Mashed Sweet Potato and Yukon Gold Potatoes  
Accompanied by butter balls, sour cream, chopped chives, shredded cheddar cheese, crumbled goat cheese, crispy  
fried onions, maple smoked bacon bits and au jus*  
**\$10.95 per person**

### ***Taco Bar***

*Warm Soft Tacos & Hard shell Tacos  
Shredded lettuce, diced tomatoes, diced peppers, onions, tex- mex shredded cheese, salsa sauce, sour cream and  
sriracha sauce with chipotle chicken and fajita beef fillings*  
**\$14.95 per person**

### ***Mac & Cheese Bar***

*El dente macaroni with a velvet cheese sauce with a plethora of toppings:  
Bacon bits, salsa, blue cheese, chopped tomatoes, green onions, jalapenos, chilli powder, taco seasoning, croutons,  
and diced wieners and warm focaccia bread*  
**\$12.95 per person**

### ***Chocolate Fondue Pot***

*Belgium dark chocolate or milk chocolate fondue  
served with a myriad of treats-  
strawberries, bananas, pineapple cubes, salted pretzels, vanilla wafers, marshmallows and cream puffs*  
**\$10.95 per person**

*Prices do not include tax and gratuity*

# **Langley Golf and Banquet Centre**

## **Bar Services**

### **Cash Bar**

*All beverages available, prices as listed. Individual guests purchase the drinks that they order*

### **Bead Ticketed Bar**

*You may provide drink beads to your guests. We will add the cost of the drinks purchased with the beads to the invoice. Any drinks ordered without a drink bead will be charged individually to the guest, as per a cash bar. The beads may be limited in use if required, for example only good for wine and beer.*

### **Host Bar**

*The following types of Host Bar are available. The price listed is the cost of the most expensive drink in the category. Drinks will be charged according to their individual prices, and there will be no drinks available on the Host Bar above the listed price.*

#### ***Wine and Beer Bar***

*Drinks with prices up to \$7*

*Includes House Wine, Domestic Beer, and all non-alcoholic beverages*

#### ***Basic Bar***

*Drinks with prices up to \$7*

*Includes House Wine, Domestic Beer, Bar Brand Liquor and Basic Mixed Drinks, and all non-alcoholic beverages*

#### ***Standard Bar***

*Drinks with prices up to \$8*

*Includes House Wine, Domestic and Imported Beer, Cider and Coolers, Basic Mixed Drinks  
1 oz cocktails (Caesars, Screwdrivers, etc.). Basic liqueurs, Shooters, and all non-alcoholic beverages*

#### ***Premium Bar***

*Drinks with prices up to \$9.50*

*Includes House Wine, domestic and Imported Beer, Cider and Coolers, Aperitifs, Bar Brand and Premium Liquor (such as Chivas, Glenfiddich, Appleton Rum, Gold Tequila), 1 Oz Cocktails (such as Caesars, Screwdrivers, etc), 2 Oz Martini Cocktails (such as Cosmopolitan, Gin Martini, etc) Basic and Premium Liqueurs (such as Grand Marnier, Drambuie, etc), Shooters, and all non-alcoholic beverages*

*Prices do not include tax and gratuity*





## LANGLEY GOLF & BANQUET CENTRE

### WINE LIST

#### RED WINE

	6 OZ	BOTTLE
CHABERTON RED - LANGLEY, BC	\$7	\$26
COVERT FARMS AMICITIA - OLIVER, BC	\$9	\$36
CORCELETES PINOT NOIR - SIMILKAMEEN, BC	\$10	\$38
LIQUIDITY MERLOT - OKANAGAN FALLS, BC	\$10.5	\$40
BENCH 1775 CABERNET SAUVIGNON, SYRAH - NARAMATA, BC	\$11	\$42

#### WHITE WINE

	6 OZ	BOTTLE
CHABERTON WHITE - LANGLEY, BC	\$7	\$26
COVERT FARMS ORGANIC SAUVIGNON BLANC - OLIVER, BC	\$8	\$30
BENCH 1775 PINOT GRIS - NARAMATA, BC	\$8.5	\$33
CHABERTON BACCHUS - LANGLEY, BC	\$9	\$35
DA SILVA VINEYARDS CHARDONNAY - NARAMATA, BC	\$10	\$37

#### ROSE & SPARKLING WINE

	6 OZ	BOTTLE
COVERT FARMS ORGANIC ROSE - OLIVER, BC	\$7	\$34
HOUSE SPARKLING WINE		\$25
CORCELETES SPARKLING PINOT GRIS - SIMILKAMEEN, BC		\$35
BENCH 1775 BRUT ROSE - NARAMATA, BC		\$38

# LANGLEY GOLF & BANQUET CENTRE

## BAR MENU

### BEER & COOLERS

BEER	\$6
TALL BOY BEER	\$8
COOLERS AND CIDERS	\$6

### SINGLE HIGHBALLS

BASIC	\$6.25
STANDARD	\$8
PREMIUM	\$9.5

### DOUBLE HIGHBALLS

BASIC	\$8.25
STANDARD	\$10
PREMIUM	\$12.5

### COCKTAILS

SINGLE	\$7
DOUBLE	\$9.5

### NON-ALCOHOLIC

POP	\$2.5
JUICE	\$2.5
SHIRLEY TEMPLE	\$3.5

**Langley Golf and Banquet Centre**

**Specialty Beverage List**

<i>O'Doul's Non-Alcoholic Beer</i>		\$5
<i>Mimosa</i>		\$7
<i>Perrier mineral water</i>	<i>750 ml</i>	\$6
<i>Martinelli's Sparkling Apple Juice</i>	<i>750 ml</i>	\$15
<i>Sparkling Fruit Punch</i>	<i>serves 60</i>	\$90
<i>Rum Sparkling Fruit Punch</i>	<i>serves 60</i>	\$180
<i>Red or White Wine Sangria</i>	<i>serves 60</i>	\$180
<i>Mimosa and Chocolate Dipped Strawberries</i>	<i>min 5 people</i>	<i>\$10 per person</i>

*Prices do not include tax and gratuity  
Please pre-order with the banqueting office*

**Audio – Visual Equipment**

**In House Rental Rates**

<i>Flip Charts on Easel, Paper and Flipchart Markers</i>	<b>\$30.00</b>
<i>Screen (6 ft X 6 ft)</i>	<b>\$30.00</b>
<i>Screen (10 ft X 10 ft)</i>	<b>\$75.00</b>
<i>T.V. with DVD and remote on cart</i>	<b>\$30.00</b>
<i>Digital Projector</i>	<b>\$150.00</b>
<i>Piano</i>	<b>\$150.00</b>
<i>Stage</i>	<b>\$150.00</b>
<i>Additional Microphone</i>	<b>\$15.00</b>

## **TERMS AND CONDITIONS**

*In order to ensure customer satisfaction, please note the following terms and conditions of Langley Golf and Banquet Centre (L.G.C.):*

### ***Cancellations:***

*The Catering Manager requires written confirmation of cancellation of an event. LGC reserves the right to cancel any booking if confirmation in writing is not received. Cancellations, without additional penalties, must be made at least thirty days prior to event date. Cancellations made 14 - 29 days prior to event date will be subject to a charge of 25% of the total expected event cost. Cancellation made 4 - 13 days prior to event date will be subject to a cancellation charge of 50% of the total expected event costs. Cancellation within 3 days of the event will be charged 100% of the total expected event costs.*

### ***Confirmation:***

*A signed copy of the event contract must be returned to our banquet and event coordinator at least **30 days** prior to the occasion. A guaranteed number of guests is required **1 week** prior to the event date. If there is an increase of 10 percent or more of the expected number within the 7 days prior to the event, a service charge may apply. If the guaranteed number is not received, L.G.C. will bill for the last quote received from you or the number in attendance, whichever is greater. Bookings without a signed event contract are not guaranteed.*

### ***Event Space:***

*A minimum of 100 ppl in the Sapphire room and 40 ppl in the Crystal room is required on Friday, Saturday and Sunday. L.G.C. has the right to provide alternate event space to suit a change in group size or in the event of a change of the use of space. A fifty dollars (\$50.00) labor charge will apply to any room set up changes within 24 hours.*

### ***Gratuity:***

*A standard industry service gratuity of 15% will be added to all food and beverage subtotals.*

### ***Taxes:***

*All food, beverages, labor, service charges, room rentals and equipment rentals are subject to (7%) PST and/or (5%) GST*

**Food and Beverage:**

All food and beverages consumed in an event must be provided by Langley Golf Centre. The only exception is the wedding cake. DUE TO LIQUOR LICENSING, ALL BEVERAGES MUST BE PROVIDED BY L.G.C. PURCHASED FROM THE LIQUOR CONTROL BOARD OF B.C. CORKAGE EVENTS ARE RESPECTFULLY DECLINED. HEALTH REGULATIONS PROHIBIT THE REMOVAL BY GUESTS OF FOOD REMAINING AFTER AN EVENT. A MENU AND WINE SELECTION MUST BE SUBMITTED 15 DAYS PRIOR TO THE EVENT.

**Decorating Policy:**

Our banquet and event coordinator will be pleased to arrange a time for you to decorate the event room subject to room availability. The use of pins, staples, nail tacks or tape are not permitted. Damage to the premises will be charged according to replacement value of property. The use of confetti is strictly prohibited. Birdseed and other such items are also prohibited due to the nature of the surroundings. The use of such material anywhere on the premises will incur a **\$500.00** clean-up fee. Candles are allowed, however must be contained and pose no fire hazards. Candelabras and Tapered candles are not to be lit.

**Bar and Beverages:**

As dictated by the provincial liquor legislation, all alcoholic beverages, wine, beer and spirits served on licensed premises must be supplied by Langley Golf & Banquet Centre. A bartender charge of seventeen dollars (\$17.00) an hour (minimum of four hours) will apply if bar sales are less than \$300.00 before taxes. As governed by B.C. liquor laws there will be no liquor service before 11:00 A.M. or after 12:00 A.M. Guests will be allowed thirty minutes to vacate the premises at the conclusion of the event.

**S.O.C.A.N. Fee and RE SOUND Fee:**

The Society of Composers, Authors and Music Publishers of Canada (S.O.C.A.N.) requires LGC to collect on their behalf tariff no.8 receptions, conventions, assemblies, and fashion shows. It requires the users of music to obtain a S.O.C.A.N. license to perform, or authorize others to perform copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by S.O.C.A.N. and the copyright act of Canada. This fee will be added to all applicable bills:

Re Sound is a Canadian not for profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights.

Both SOCAN and RE SOUND FEES ARE MANDATORY ~ Combined Fees are as follows:

Room Capacity	Fee per event/without dancing	Fee per event/with dancing
1-100	\$31.31 plus tax	\$62.64 plus tax
101-300	\$45.02 plus tax	\$90.12 plus tax

**Liability:**

Langley Golf & Banquet Centre reserves the right to inspect and regulate all private parties, meetings and receptions and to discontinue services to any and all guests in case of any violations of L.G.C. policy or provincial law. L.G.C. assumes no responsibility for any loss or damage to goods, property and/or equipment brought to the facility by the organizers and guests. It is the organizers responsibility to ensure their guests are made aware of L.G.C.'s terms and conditions. Personal effects and equipment must be removed from the premises at the end of the event. All contracted services are subject to prior approval by L.G.C. management. i.e. Deejays, meetings, seminars, etc.