

Events

AT THE LANGLEY GOLF & BANQUET CENTRE



ABOUT US

Thank you for considering the Langley Golf & Banquet Centre for your upcoming event. Our goal is to create a memorable experience for your special day that is cherished for years to come.

Nestled in a beautiful parkland setting, the Langley Golf & Banquet Centre is an ideal location for celebrating your event. Each of our three ballrooms offer their own unique feel and are the perfect canvas for bringing your event to light.

If you have further questions or would like to book a site tour, please call our office at [604.534.4555 ext. 101](tel:604.534.4555) or email us at banquets@langleygolfcentre.com. For additional information or to view images of our facility, you can visit www.langleygolfcentre.com/weddings-events



THE BALLROOMS

Rental Rates			
The below pricing does not include food or beverages			
	Capacity	Features	Pricing
The Sapphire Ballroom <i>70 person minimum</i>	175 with dancing 225 w/o dancing	High ceilings featuring grand chandeliers, wall to wall windows overlooking the golf greens, and a large outdoor patio.	Sun – Fri : \$1500 Saturday : \$2000
The Crystal Ballroom <i>40 person minimum</i>	70 with dancing 100 w/o dancing	Overlooks the 18 th hole. Stunning skylight. Outdoor patio.	Sun – Fri : \$1000 Saturday : \$1500
The Emerald Ballroom	20 with dancing 40 w/o dancing	Greens level ballroom, looking out towards the 18 th hole.	Sun – Fri : \$500 Saturday : \$600
The Full Facility		Includes Sapphire Ballroom, Crystal Ballroom, Grand Upper Lobby and The Lounge.	Sun- Fri : \$3000 Saturday : \$4200

THE LOUNGE \$450

If you're in need of a space for a breakout room or simply an area to get ready for your event, then our lounge is the perfect space for up to eight guests. It comes equipped with a two-piece washroom and plenty of seating.

Yours for the whole day. Need the space for only half the time? It's yours for \$250.



BREAKFAST

Continental Breakfast Buffet

\$14.95 per Guest

A selection of fresh baked croissants, assorted bagels, Danish muffins, cream cheese, preserves, fruit tray, chilled fruit juices, coffee & tea

Eagles Breakfast Buffet

\$21.95 per Guest

Assorted muffins and pastries, scrambled eggs, maple smoked bacon, breakfast sausage, hash browns, fresh fruit tray, coffee & tea

LUNCH MENU A

\$29.95 per Guest

Fresh Vegetable Tray
Domestic Cheese & Seasonal Fruit Platter
Assorted Sweets & Squares
Coffee & Tea

LUNCH MENU B

\$39.95 per Guest

Assorted Fresh Sandwiches
Domestic Cheese Platter
Fresh Vegetable Tray
Fresh Seasonal Fruit Platter
Assorted Sweets & Squares
Coffee & Tea

ALL DAY MENU A

\$31.95 per Guest

Morning Snack

Coffee, tea, juice, muffins & pastries

Morning Break

Fruit platter & refresh of beverages

Lunch

Soup (vegetarian and meat)
Assorted Sandwiches
Tossed Salad
Veggie Platter
Dessert Squares

Afternoon Break

Cookies & refresh beverages

ALL DAY MENU B

\$32.95 per Guest

Morning Snack

Coffee, tea, juice, muffins & pastries

Morning Break

Fruit platter & refresh of beverages

Lunch

Garlic Bread
Caesar & Tossed Salad
Pasta el dente with marinara & alfredo sauce
Dessert Squares

Afternoon Break

Cookies & refresh beverages

Add the following to your selections:

- *Sparkling Fruit Punch (50 ppl) - \$120.00
- *Individual Pop/Juice Bottles (each) - \$3.50
- *Gluten Free Sandwich Platter (approx. 5 ppl) - \$50.00
- *Gluten Free Dessert Platter (approx. 5 ppl) - \$35.00
 - *Gluten Free Muffins (each) - \$6.00
 - *Gluten Free Cookies (each) - \$4.00
 - *Individual Yogurts (each) - \$3.00
- * Upgrade to our Gourmet Coffee Bar with a variety of topping options for an additional \$2.00/person

The Majestic Buffet

\$47.95 per Guest

*Available for parties of 30 guests or more.
Substitutions on this buffet are not permitted.*

Included with your Buffet

Country Rolls with Creamed Butter (VE)

Fraser Valley Seasonal Greens with Sherry Vinaigrette (VE, VG, DF, GF)

Shanghai Coleslaw with Spicy Thai Dressing (VE, VG, DF, GF)

Baby Spinach and Watermelon Salad with a Raspberry Vinaigrette (VE, VG, DF, GF)

Perogies with Caramelized Onions (VE)

Pasta Marinara (VE, VG, DF)

Quartered Oven Roasted Potatoes (VE, VG, DF, GF)

Chef's Choice Seasonal Vegetable (VE, VG, DF, GF)

*VE = Vegetarian VG = Vegan
DF = Dairy Free GF = Gluten Free*

Choose two of the Following Featured Entrees

Sautéed Beef Tips and Mushrooms in Red Wine Sauce (DF)

Honey Glazed Ham with Creamy Mustard Sauce (GF)

Herb or BBQ Roast Chicken Legs and Thighs (DF, GF)

Sweet and Sour Meatballs (DF)

Parmesan Crusted Tilapia Filets (GF)

Dessert Tableau

Assorted Tarts and Cookies

Coffee & Tea





The Elegance Buffet

\$64.95 per Guest

Available for parties of 50 guests or more.

Included with your Buffet

Assorted Buns and Creamed Butter

Four Fresh Salads

Two Hot Entrees

Three Accompaniments

Hot Marinara Pasta (VE, VG)

One Carvery Station

Assorted Dessert Table

Includes fresh fruit platter, assorted bars & squares, assorted individual desserts, white and dark chocolate covered cream puffs

Coffee & Tea

Upgrade to our Gourmet Coffee Bar with a variety of topping options for an additional \$2.00/person

We would be happy to accommodate any allergy, dietary, or religious restrictions if notice is given to our kitchen ten days prior to the scheduled function. A fee of \$3.50 per person applies to Halal meals.

VE = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free

Most Popular 

Spicy Thai Coleslaw with Sesame Peanut Dressing (GF, VE, VG, DF)

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

Most Popular 

Classic Caesar Salad

crisp romaine lettuce, garlic croutons fresh grated parmesan, Caesar dressing

Harvest Beet Salad (GF, VE, VG, DF)

baby greens, citrus poached beets, candied pecans, goat cheese with a citrus vinaigrette

Baby Kale and Watermelon Salad (GF, VE, VG, DF)

with shaved bocconcini, tossed with a balsamic vinaigrette and basil oil

Most Popular 

Mediterranean Greek Pasta Salad (VR, VG Option)

sliced cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese, pasta

Most Popular 

Traditional Red Potato Salad (GF, VE)

red potatoes, onion, green pepper, mayonnaise, sour cream, hard-boiled eggs

Conchiglie Pasta Salad

with Italian sausage, cherry tomatoes, broccolini and an herbed dressing

Field Baby Greens (GF, VE, VG, DF)

a medley of field greens tossed in a sherry vinaigrette

Chickpea and Edamame Salad (GF, VE, VG, DF)

carrots, kidney beans, diced peppers, red onions, and raisins tossed in a lime and herb vinaigrette

Pad Thai Salad (GF, VE, VG, DF)

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

Baby Spinach and Fruit Salad (GF, VE, VG, DF)

baby spinach leaves with succulent pieces of fresh strawberries, mandarin orange segments, tangy grape halves, candied pecans with feta crumble with blueberry vinaigrette

Mediterranean Couscous Salad (DF, VE, VG)

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

Choose

Four



POULTRY:

Dry BBQ Rubbed Chicken Breast (GF, DF)

with dry BBQ house rub

Most Popular 

Chicken Martini (GF, DF)

with shallots, mushrooms, fresh and sun-dried tomatoes, white wine, marsala wine and basil

Marinated Herb Grilled Chicken Breast (GF DF)

chicken breast marinated in herbs

Chicken Breast (GF, DF)

with orange piccata sauce

Smoked Jamaican Chicken (GF, DF)

with spicy jerk sauce

FISH:

Most Popular 

Poached Pacific Salmon

with a champagne lemon dill sauce

Mediterranean baked Tilapia (GF)

with white wine, tomatoes, garlic, red onions, black loves, & feta cheese

Pan Seared Basa (GF, DF)

with tomato chipotle salsa

Ling Cod Vierge (GF, DF)

with chopped tomatoes, basil, lemon, and olive oil

PORK:

Honey Ham (GF, DF)

with creamy Dijon sauce

Herb Crusted Roast Pork Loin (GF, DF)

with smoked apple au jus

Most Popular 

Bacon Wrapped Pork Loin (GF, DF)

with bourbon glaze

BBQ Pork Ribs (GF, DF)

with Louisiana BBQ sauce



Choose

Two



PASTAS:

Lasagna Bolognese (VE, DF)

layers of Mafalda pasta, parmigiana, ricotta, mozzarella, with our own signature rich and hearty meat sauce

Most Popular 

Wild Mushroom Ravioli with spinach and Goat Cheese

with truffle oil and shredded parmesan cheese (VE) or alfredo sauce

Orecchiette Primavera (GF, VE, DF)

with tomato pomodoro sauce and garden vegetable medley

Conchiglie Pasta

with assorted seafood in a champagne cream sauce

Pasta Puttanesca (VE, DF)

with tomatoes, olives, capers garlic, anchovies, and chili

VEGAN & VEGETARIAN DISHES

Baked Lasagna Ratatouille (VE, VG)

eggplant, zucchini, tomato, and lasagna noodles with mushroom truffle velouté

Most Popular 

Portobello Mushroom (VE, VG, DF)

With sauteed beets and red wine au jus on a bed of garlic angel hair

Chana Masala (VE, VG, DF, GF)

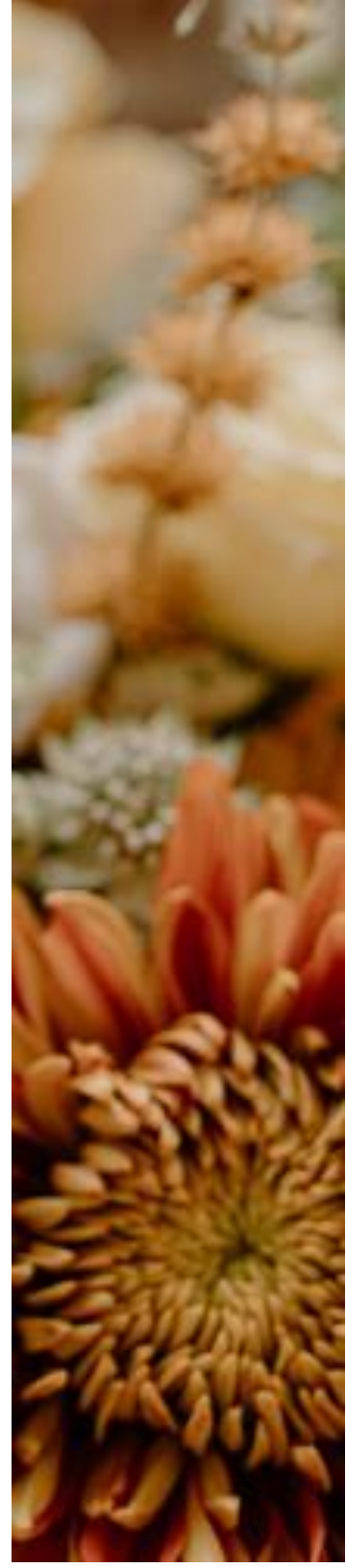
chickpeas cooked in a blend of spices with a tomato onion gravy

Vegan “Chicken” (VE, VG, DF)

With lemon garlic wine sauce

Aloo Gobi (VE, VG, DF, GF)

“dry” dish with potatoes and cauliflower in a blend of Indian spices and herbs



Choose

Three

Most Popular 

Long Grain Rice Pilaf (VE)

Coconut Basmati Rice (GF, VE, VG, DF)

Chinese Fried Rice with Peas, Corn, Carrot and Egg (VE, DF)

Yukon Gold Roast Potato (GF, VE, VG, DF)

Garlic Mashed Potatoes (GF, VE)

Most Popular 

Mashed Sweet Potato and Brown Sugar (GF, VE)

Cheese and Potato Filled Mini Perogies (VE)

Most Popular 

House Chow Mein (VE)

Market Fresh Baby Vegetables (GF, VE, VG, DF)

Most Popular 

Baron of Beef (GF, DF)

thinly carved succulent baron of beef accompanied by garlic thyme au jus (not GF) and creamy horseradish sauce (not DF)

Smoked Leg of Ham (GF, DF)

with sweet country mustard sauce (not GF, DF)

Roast Leg of Lamb (GF, DF)

roast lemon and thyme lamb with pomegranate and honey jus

Herb Roasted Turkey Breast (GF, DF)

with an orange cranberry glaze

Choose

One

BUFFET ENHANCEMENTS

Price per 50 guests

Prime Rib Roast (GF, DF) - \$750

served with demi au jus (not GF) and creamy horseradish (not DF)

Salmon Chaud Froid (GF, DF) - \$650

Oven-poached whole salmon chilled and decorated, surrounded by succulent clams, pacific baby shrimp, chilled mussels, Chilean prawns, peppered smoked mackerel and smoked salmon

Jack Daniels Pink Peppercorn Striploin (GF, DF) - \$650

thinly sliced New York striploin with a Jack Daniels demi-glaze (not GF)

CANAPES

Min 5 dozen each type
5-6 pieces per guest recommended

\$41.95 per dozen

Watermelon Brie Bites (VE, GF)
Cheese and Olive Skewer (VE, GF)
Waffle Bites with Strawberries and Cream (VE)
Caprese Skewer (VE, GF)
Camembert Wedge with Fresh Strawberry (VE, GF)
Miniature Stuffed Peppadews (VE, GF)
Tomato Bruschetta (VE)
Miniature Beef Wellingtons
Brie Cheese and Cranberry Phyllo Pastries (VE)

Mini Chicken Quesadilla
Roast Mushroom and Goat Cheese Tart (VE)
Antipasto Skewer
Thai Chili Prawns with Havarti Cheese (GF)
Crab and Lemon Mascarpone Tart
Spinach and Feta Spanakopita (VE)
Vegetable Spring Rolls (VE, VG, DF)
Vegetable Potstickers (VE, DF)

Most Popular 
Most Popular 

Bay Scallops Wrapped in Bacon (DF)
Teriyaki Meatball Skewer (DF)
Vegetable Samosas (VE, VG, DF)
Vegetable Medley Dim Sum (VE, VG, DF)
Miniature Chicken Pot Pie (DF)
Arancini with Marinara Sauce (VE)
Smoked Salmon with Dill Crème Fraiche on Crostini
Chicken Satay with Coconut Peanut Sauce (GF, DF)
Coconut Shrimp with Spicy Thai Sauce (DF)

Most Popular 



RECEPTION PLATTERS

Each platter feeds approximately 25 guests and is perfect for smaller events or as an addition to your event.

Artisanal Charcuterie - \$300 per platter

a platter of domestic and imports cheeses, assorted marinated vegetables and a variety of cured meats served with flatbreads and assorted crackers

Assorted Flat Bread Pizza (VE option) - \$105 per platter

chicken & pesto, grilled vegetable and gorgonzola, Italian sausage and tomato

Spinach Dip (VE) - \$85 per platter

spinach and bacon dip served with bite-size sourdough pieces and assorted crackers

Warm Baked Artichoke and Crab Dip - \$95 per platter

served with a variety of tortilla chips and crackers

Vegetable Crudités Platter (GF, DF, VE, VG) - \$67.50 per platter

with savory ranch and French onion cream dip (not GF,DF)

Domestic Cheese Platter (VE) - \$250 per platter

served with flatbreads and assorted crackers (not GF)

Tea Sandwich Platter (VE option)

50 piece platter ... \$125 100 piece platter ... \$235

Fresh Fruit Array (GF, DF, VE, VG) - \$175 per platter

decoratively arranged platter of seasonal fresh fruit and berries

Pita Bread (VE) - \$95 per platter

with hummus and tzatziki

Dessert Platter - \$200 per platter

assorted platter of bars and squares



CREATIVE RECEPTION STATIONS

Each station feeds approximately 50 guests and is perfect for smaller events or as an addition to your event.

Mashed Potato Bar (GF) - \$450

mashed sweet potato and Yukon gold potatoes, accompanied by butter balls, sour cream, chopped chives, shredded cheddar cheese, crispy fried onions, smoked bacon bits and au jus

Taco Station - \$550

warm soft tacos & hard-shell tacos, shredded lettuce, diced tomatoes, diced peppers, onions, shredded cheese, salsa sauce, sour cream.
Your choice of chicken, beef or pulled pork (choose one meat)

Mac & Cheese Bar - \$450

el dente macaroni with a velvet cheese sauce, bacon bits, salsa, chopped tomatoes, green onions, jalapenos, herbed breadcrumbs

Poutine Bar - \$450

fries with assorted toppings including cheese curds, bacon bits, green onions, tomatoes, poutine gravy, sour cream, ketchup, and mayonnaise

Pizza Bar - \$575

(Choice of Three Kinds)

Pepperoni

Vegetarian – bell peppers, mushrooms, onions, feta cheese, tomatoes, olives

All Meat – pepperoni, salami, ham, bacon

BBQ Chicken – chicken, BBQ sauce, red onions, peppers

Hawaiian – ham, pineapple, and bacon

CREATIVE RECEPTION STATIONS

Each station feeds approximately 50 guests and is perfect for smaller events or as an addition to your event.

Slider Bar Combo - \$550

Chicken – crispy BBQ chicken with lettuce, tomato, mayonnaise on a brioche bun

Beef – sirloin patty, aged cheddar cheese, lettuce, tomato, pickle with chipotle mayonnaise on a brioche bun

Pork – pulled BBQ pork topped with coleslaw on a brioche bun

Charcuterie Bar - \$575

A selection platter of deli meats

A selection platter of Canadian and imported cheeses

A selection platter of pickled vegetables and assorted pickles and olives, dates, and figs

Flatbreads and crackers

Greek Station - \$550

Warm pita pocket bread with your choice of shredded chicken or beef (choose one option) shredded lettuce, chopped tomatoes, sliced peppers, cucumber slices, black olives, diced red onion, feta cheese, hummus, and tzatziki sauce

Meatball Station - \$495

BBQ, honey garlic, teriyaki, and red hot sauce flavored meatballs

Crispy buns, buttermilk ranch dip, parmesan cheese, shredded nacho cheese

South Indian Station - \$700

A selection of samosas, vegetarian spring rolls and pakoras

Chicken tikka, Chutney, Naan bread, Boondi (yogurt with fried chickpea pearls)



Plated

Add a second entrée option for \$10.00 per person

Our chef has tailored a three-course menu option as follows:

Choose One Salad Starter

Baby Kale Salad (VE, GF)

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

Fraser Valley Fresh Greens (GF, DF, VE, VG)

A medley of baby greens accompanied by wild blueberry
vinaigrette

Grilled Caesar Salad

served with fresh shaved parmesan and garlic croutons

Choose One Dessert

Decadent Chocolate Cake

with cream anglaise and strawberry coulis

Most Popular  **New York Cheesecake**
with wild blueberry topping and chocolate drizzle

Strawberry Short Cake (GF, DF, V)

with strawberry coulis and chocolate drizzle

Miniature Fruit Plate (GF, DF, VE, VG)

Assorted seasonal fruit slices

For 50 guests or more, choose two entrees & one vegetarian, if needed
For less than 50 guests choose one entrée and one vegetarian, if needed

Stuffed Chicken Newburg - \$46.95

breaded chicken breast stuffed with baby shrimp and crab meat topped with seafood
velouté sauce

Slow Roast Traditional Prime Rib (DF) - \$74.95

with Yorkshire pudding and beef au jus, accompanied by mild creamy
Dijon horseradish sauce (not GF, DF)

Jack Daniels Madagascar Peppercorn New York Steak (DF) - \$63.95

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

Herb Crusted Lamb Rack (DF) - \$58.95

rosemary and cracked peppercorn crust with garlic infused cabernet reduction

Parmesan Crusted Ling Cod (GF) - \$43.95

nice light & delicate white fish filet baked with a lemon garlic parmesan crust

Pan Seared Atlantic Salmon - \$49.95

with lemon thyme champagne sauce

Oven Roasted Portabella Ravioli (VE) - \$41.95

tossed with spinach and feta cheese Truffle Parmesan Sauce

Feta Stuffed Tomatoes (VE) - \$39.95

With warm pasta noodles on a bed of baby spinach

Vegan Chicken (VE, VG, DF) - \$49.95

With lemon garlic wine sauce

Stuffed Vegan "Turkey" Roast (VE, VG, DF) - \$49.95

With vegetable gravy



Lounge Room Delectables

Light Breakfast - \$24.95 per guest

Assorted Bagels
Assorted Mini Pastries
Greek Yogurt Parfaits
Granola Mix

Early Morning Bites - \$38.95 per guest

Avocado Toast Bites (3 pieces each)
Strawberry Waffles Bites (3 pieces each)
Cucumber & Smoked Salmon Bites (3 pieces each)

Assorted Snacks - \$28.95 per guest

Assorted Sandwich Tray
Fresh Vegetable Crudites with Dip
Assorted Cheese and Crackers Tray

Petit Dejeuner - \$30.95 per guest

Petite Deli Meat & Cheese Tray
Assorted Flatbread Mini Pizza
Small Fruit Platter

Add Chocolate covered strawberries to any package: \$42.00 per dozen

OUR BAR SERVICE

Cash Bar

Guests purchase their own individual drinks at the bar

Host Bar

The convenor agrees to pay for any drinks associated with the event

Bead Bar

Guests are provided with drink beads which can be redeemed at the bar. One drink bead is equivalent to one alcoholic refreshment or two non-alcoholic refreshments. Drinks ordered without a drink ticket would be individually charged to the guest as per a cash bar

Toonie Bar

Guests contribute \$2.00 to the bar with the additional funds charged to the convenor

Table Wine

Pre-purchased bottles of wine are set out on guest tables prior to dinner service.



OUR BAR SELECTIONS

- House Red, White and Rosé
- Domestic and Imported Beer
- Well & Premium Hi-Balls
- Ciders & Coolers
- Caesars
- Cream Liqueurs
- Pop

OUR NON-ALCOHOLIC SELECTIONS

- Bottle of Sparkling Apple Juice - \$25.00 each
- Coffee & Tea - \$3.50 each
- Mineral Water - \$5.00 each

Specialty Drinks

Sparkling Fruit Punch (serves 50) **\$120.00**

Red or White Sangria (serves 50) **\$275.00**



AUDIO VISUAL EQUIPMENT

Flip Charts, Paper and Markers	\$30.00
Projector & Screen	\$260.00
Piano	\$150.00
Additional Microphone	\$15.00



FAQ's



Can we bring in our own food?

We permit a cake or cupcakes for an event to be brought in from a certified baker. No other food is permitted

Do you charge a cake cutting fee?

Langley Golf & Banquet Centre is happy to provide cake cutting service for \$2.00 per person. The cake is cut and placed on the dessert table for guests to enjoy

Is there FREE parking for guests?

Parking is available to guests free of charge. Guest vehicles may also be left overnight if need be

Is there FREE Wi-Fi?

Guests can enjoy complimentary Wi-Fi while at the facility

Can we bring in our own alcohol and what time is last call?

Guests are not permitted to bring in their own alcohol to an event. All drinks must be supplied by the Langley Golf & Banquet Centre. Last call for bar services is 11:45 pm with bars closing for midnight

What's included with the set up?

Your event will come equipped with guest tables, buffet tables, linens, napkins, cutlery, glassware, plateware, staff and a designated Banquet Coordinator for the event. A podium and a microphone is also included.

What is required to book?

A non-refundable \$1500 deposit is required to book any event with us along with a signed contract and credit card on file.

TERMS AND CONDITIONS

Confirmation:

A **signed copy of the event contract and payment of the \$1500 deposit must be returned to our Events Department for an event to be confirmed.** A guaranteed lowest number of guests is required **14 days** 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 charge of 1.5 x the menu price will apply for the extra guests. If the guaranteed number is not received, Langley Golf & Banquet Centre, hereafter referred to as L.G.C, will bill for the last quoted number of attendants by the convenor, whichever is greater. Bookings without a signed event contract are not guaranteed.

Deposit, Price, and Payment:

A non-refundable booking deposit of \$1500.00 is required for any event booked at L.G.C. This deposit is subtracted from the final invoice which is due to be paid in full and processed one week prior to the event. Your lowest guest count is due two weeks out from your event, with your highest guest count submitted one week prior to the event. A credit card number must be included in the contract and will be charged should any damage incur as the result of an event. The credit card on file will be charged unless otherwise specified by the client. In the unfortunate event of a cancellation by the convenor, your deposit is forfeited. If L.G.C is ordered to close for reasons beyond our control, and your event is cancelled by L.G.C, all but \$300.00 of the original \$1500 booking deposit will be refunded to account for administrative costs associated with the booking.

All prices at time of signing are guaranteed until the end of the following calendar year. An increase of up to 10% per calendar year may apply for each additional year. L.G.C reserves the right to change prices at any time. **E-transfers to teeoff@langleygolfcentre.com are encouraged**; however, we do also accept Visa, Mastercard, Certified Cheques, AMEX, Debit or Cash.

Food and Beverage:

All food and beverages consumed in an event must be provided by L.G.C with the exception of a wedding cake/wedding cupcakes which must be provided by a certified baker. **Health regulations prohibit the removal of any remaining food by guests after an event.** Your wedding cake/wedding cupcakes can be delivered to the facility on the day only.

As dictated by the provincial liquor legislation, all alcoholic beverages, wine, beer and spirits served on licensed premises must be supplied by L.G.C. Corkage events are respectfully declined. A bartender charge of seventeen dollars (\$18.00) an hour (minimum of four hours) will apply if bar sales are less than \$300.00 before taxes and added to your invoice. As governed by B.C. liquor laws there will be no liquor service before 10:00 A.M. or after 12:00 A.M. Guests will be allowed thirty minutes to vacate the premises at the conclusion of the event. The convenor will be subject to a **\$1000** charge if liquor, not sold by the L.G.C, is found at an event.

For liability reasons, no outside food or drink items are to be brought into L.G.C - either into the building or on the parking lot. In the event, however, that food items are brought in by guests, L.G.C assumes no responsibility for that food against the law of the provincial health board and against L.G.C policies. Full responsibility is assumed by the event convenor and L.G.C cannot be held responsible. All food provided by L.G.C is the property of LGC and cannot, unless otherwise stated, be taken outside the premises. A convenor will face up to a **\$1000 fine** for any food or beverage brought into the facility.

Decorating Policy:

The Events Department 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 is 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 and will be charged to the credit card on file. Candles are allowed, however must be contained in glass containers with a heat barrier on the bottom (examples include sand, floating candles in water, or a candle stand) and pose no fire hazards. Candelabras and tapered candles are not to be lit. Candle Wax on table linens will result in a \$50.00 damage fee per linen. Alcoholic favors are not permitted. False flower petals are not permitted on the outdoor wedding site. Any outside vendors should have their items removed from the facility no later than 12:30 am on the event night. No overnight storage permitted.

Event Spaces:

A minimum of 80 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 two hundred and fifty-dollar (\$250.00) labor charge will apply to any room set up changes within 24 hours of the event.

COVID – 19 & Postponements:

By signing this contract and putting down your deposit, you agree to follow any restrictions/guidelines as put forth in the Order of the Provincial Health Officer. You may also choose to postpone your event and move your full deposit to a new date (once), without any penalties. Additional postponements are subject to a \$300 administration fee.

TERMS AND CONDITIONS

Taxes & Gratuity:

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

A standard industry service gratuity of 18% will be added to all food and beverage subtotals.

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 L.G.C 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.

Room Capacity	Fee (without dancing)	Fee (with dancing)
1-100	\$31.31 + tax	\$62.64 + tax
101-300	\$45.02 + tax	\$90.12 + tax

Cancellations:

In the event of a cancellation by the convener, your deposit is forfeited. If L.G.C is ordered to close for reasons beyond our control, and your event is cancelled by L.G.C, all but \$300.00 of the original \$1500 booking deposit will be refunded to account for administrative costs associated with the booking. Written confirmation of an event cancellation must be received by the Events Department at L.G.C no later than 90 days prior to the event date to avoid additional penalties. L.G.C reserves the right to cancel any booking if confirmation in writing is not received. Cancellations made 30-89 days prior to the event date will be subject to a charge of 25% of the total expected event cost. Cancellations made 14 - 29 days prior to event date will be subject to a charge of 50% of the total expected event cost. Cancellations made 4 - 13 days prior to event date will be subject to a cancellation charge of 75% of the total expected event costs. Cancellation within 3 days of the event will be charged 100% of the total expected event costs.

Liability:

L.G.C 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. All organizers are responsible for the conduct of their guests and any damages caused to them or the facility. Children must be always supervised by an adult. Guests are not permitted to walk the greens, driving range or golf course during an event. Abuse and harassment will not be tolerated and L.G.C reserves the right to shut down a bar or event in the case where abuse and harassment has been experienced by our staff members.

01/10/2023