



Your Wedding

2026

*Morgan Creek
Golf Course*





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WEDDING SUPERVISORS

Your Ceremony









MORGAN CREEK GOLF COURSE IS PLEASED
TO PROVIDE THE FOLLOWING
COMPLIMENTARY
ITEMS AND SERVICES AT YOUR CEREMONY:

*WHITE PADDED FOLDING CHAIRS
MARRIAGE CERTIFICATE SIGNING TABLE
DJ TABLE
POWER OUTLETS
EASEL

CABARET AND TALLBOY TABLES
**DISPOSABLE NAPKINS, PLATES, GLASSWARE
PARKING
3 RESERVED PARKING SPACES NEXT TO GARDEN
USE OF ENTIRE WEDDING GARDEN FOR PHOTOS

SCHEDULED REHEARSAL
WEDDING SUPERVISOR

*ONLY USED OUTSIDE
** USED IF NEEDED

Bridal Room Selections

Add the following to enhance your wedding experience
Wine is also available from our wine list, a-la-carte, in advance



Package 1

\$116

Artisan cheese board, chef's selection of cheeses, olives, nuts, crackers

1 Bottle Freixenet Prosecco, Italy

Sparkling & Champagne

Freixenet Prosecco, Italy \$44

Moët & Chandon
Champagne Brut, France \$132

Package 2

\$354

Sliced fresh fruit platter

Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments

Tea sandwiches, cucumber & mint cream cheese and turkey & sharp cheddar

1 Bottle Moët & Chandon
Champagne Brut, France

All bridal room packages are based on quantities for 6 people, all items must be pre-ordered with the catering department on your Banquet Event Order.
We will place your order in the bridal room following 12pm, or upon your arrival, whichever is later.
We will clear this room following the beginning of your reception.
No food or beverages can be brought into or removed from the bridal room.

Garden Games

only available outside
below are daily rentals

Bocce \$40

A classic yard game of eight coloured weighted balls aimed at a smaller target ball called a Pallino.

Collect points and see who wins.

Giant Jenga \$40

Build a tower of tumbling blocks. As you remove from the middle and bottom you stack collected blocks on top making the tower higher and higher. Take the wrong block, the crowd roars, and it starts all over again.

Giant Connect 4 \$40

Players choose yellow or red discs. They drop the discs into the grid, to stack their coloured discs upwards, horizontally, or diagonally. Use strategy to block opponents while aiming to be the first player to get 4 in a row to win.

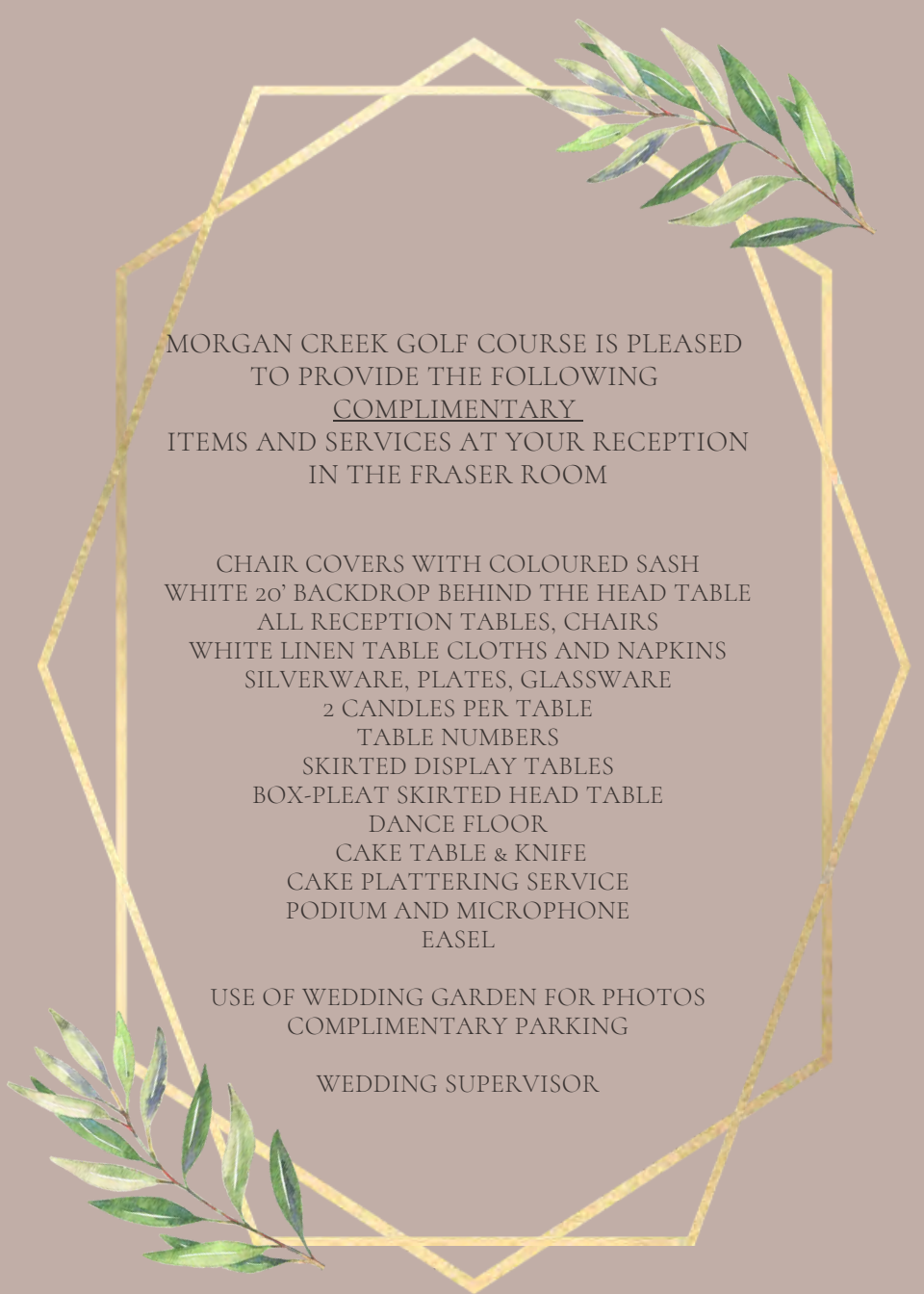
Bring your own games complimentary

Please disclose all games to ensure they are approved



Your Reception





MORGAN CREEK GOLF COURSE IS PLEASED
TO PROVIDE THE FOLLOWING
COMPLIMENTARY
ITEMS AND SERVICES AT YOUR RECEPTION
IN THE FRASER ROOM

CHAIR COVERS WITH COLOURED SASH
WHITE 20' BACKDROP BEHIND THE HEAD TABLE
ALL RECEPTION TABLES, CHAIRS
WHITE LINEN TABLE CLOTHS AND NAPKINS
SILVERWARE, PLATES, GLASSWARE
2 CANDLES PER TABLE
TABLE NUMBERS
SKIRTED DISPLAY TABLES
BOX-PLEAT SKIRTED HEAD TABLE
DANCE FLOOR
CAKE TABLE & KNIFE
CAKE PLATTERING SERVICE
PODIUM AND MICROPHONE
EASEL

USE OF WEDDING GARDEN FOR PHOTOS
COMPLIMENTARY PARKING

WEDDING SUPERVISOR

Cocktail Hour

Add the following suggestions to enhance your event. We suggest 4 pieces pp for 1 hour reception, 5-9 pieces pp for longer reception/later dinner, and 10+ pp for a large reception. Items will be placed on a display table, or passed by servers and placed.

Cold Hors d' Oeuvres

Minimum two dozen per selection, prices listed are per dozen

Tomato crostini, caramelized onion, ricotta, basil emulsion	\$36
Endive, whipped blue cheese, cranberry, walnut, celery leaf	\$38
Curry chicken salad, chicken breast, cucumber cup, mango chutney, cashew	\$38
Mushroom and leek tart, goat cheese, pine nut	\$39
Tuna poke cone, avocado, pineapple, miso sesame	\$52
Smoked salmon vol-au-vent, dill, grapefruit caviar	\$48
Seared ahi, ponzu, radish, avocado	\$45
Crab salad, vadouvan, lime, mango	\$48

Hot Hors d' Oeuvres

Minimum two dozen per selection, prices listed are per dozen

Lobster grilled cheese, fontina, brown butter cream, blood orange mayonnaise	\$62
Crab cake, corn, chives, red pepper	\$54
Mushroom vol-au-vent, puff pastry, caramelized onion, fontina, thyme	\$40
Vegetarian spring rolls, sweet chili sauce	\$40
Panko-cruste tiger prawns, chipotle mayonnaise	\$42
Tandoori chicken satay, crème fraiche, coriander	\$39
Glazed pork belly, honey, paprika, apple slaw	\$39
Beef Slider, bacon jam, cheddar, brioche bun	\$66
Lamb lollipop, herb crusted, demi	\$75

Dessert Platters

Minimum two dozen per selection, prices listed are per dozen

Assorted dessert platter: squares, nanaimo bars, triple chocolate cake, cookies	\$45
Elevated dessert platter: eclairs, macarons, mousse cups, beignets	\$65

Prices and availability are subject to change without notice. Taxes and additional service fees are not included.

01:26



Cocktail Hour continued

Add the following suggestions to enhance your event
minimum order 50% of guest count for each selection, prices listed are per person

Platters

Sliced fresh fruit	\$8	Buffalo chicken dip, tortilla chips	\$8
Crudité, green goddess dip	\$6	Artisan cheese board, crackers	\$12
Basket of corn chips, salsa	\$4	Finger sandwiches, assorted fillings 3 pieces per person	\$12
Cold cuts, sliced cheeses, assorted rolls, condiments	\$16	Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments	\$18

Prices and availability are subject to change without notice. Taxes and additional service fees are not included.

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Plated Menu

minimum 10 guests

Select the same starter, entrée and dessert for all guests.

Please enquire if you wish to offer additional entrées to your guests.

The price of a 3 course meal is based on the entrée you select.

Add enhancements to make a 4 or 5 course meal, with additional costs.

Dietary needs will always be accommodated.

Our kitchen will do their best to accommodate your agenda, there may be occasional requests regarding timing

Assorted rolls and butter

Starter

Garden salad, shaved vegetables, citrus vinaigrette

Caesar salad, roasted garlic, anchovy, brioche croutons, shaved Grana Padano

Caprese salad, burrata, tomato, basil, balsamic pearls

Cauliflower salad, apple, raisin, cheddar

Crab salad, vadouvan, lime, mango

add \$8 per person

Smoked steak tartare, pickled vegetables, cured egg yolk,
mustard seed, white anchovy aioli

add \$12 per person



Plated Menu continued



Entrée

Crispy tofu bowl, sushi rice, mango, radish, green onion, avocado, julienne carrot, red pepper, miso sesame vinaigrette	\$63
Chicken supreme, pan seared, red wine onion jus mashed potatoes, fresh seasonal vegetables	\$69
Duck breast, cherry, celeriac puree mashed potatoes, fresh seasonal vegetables	\$71
Pork loin, apple, cabbage, mustard, rosemary cider sauce mashed potatoes, fresh seasonal vegetables	\$69
Tikka sockeye salmon, tomato chutney, mashed potatoes, fresh seasonal vegetables	\$72
Cod, rohu masala, basmati, peas, potato, chutney	\$71
Beef short rib, pearl onion, forest mushroom, cashew praline, demi glace	\$75
Beef tenderloin, fried shallots, port demi (only served medium temperature) mashed potatoes, fresh seasonal vegetables	\$94
Add 3 sautéed prawns to any entrée for all guests	\$13

Plated Menu continued

Dessert

Gluten free chocolate cake, mango mousse, raspberry puree

Berry tart, fresh berries, vanilla Chantilly cream, lemon

Seasonal creme brulé

Chocolate Peanut butter crunch bar, vanilla gelato, caramel corn, pearls

Cheesecake, passionfruit, white chocolate

Freshly brewed regular and decaffeinated coffee and tea



Plated Menu Enhancements



4 or 5 courses

Truffled mushroom soup, pancetta, torn bread, sour cream, parsley	\$9
Butternut squash soup, apple, vadouvan, coconut	\$8
Short rib penne, cream, Grana Padano, parsley, walnuts	\$13
Smoked salmon penne, fennel cream, dill	\$9.5
Prawn cocktail, 3 jumbo prawns, Marie rose sauce, lemon	\$14
Crab cake, smoked onion remoulade, arugula, chili oil	\$16

Plated Menu Information

Additional Entrée options:

Your entire menu must be communicated to the catering office BEFORE you ask your guests which entrée they would like.

Choice of all entrées are due 21 days in advance:

If you wish to offer 2 entrées, a choice must be made in advance, and an additional price of \$6 per person will apply.

If you wish to offer 3 entrées, a choice must be made in advance, and an additional price of \$8 per person will apply.

The host must advise the catering office with the quantity of each entrée, and identifying symbol used, 21 days in advance of the event.

The host must create and place individual place cards with a clear symbol indicating their entrée choice, to facilitate this service.

The host will place these individual cards for each guest, on the tables 30 minutes before guest arrival.

Wedding tip - Don't forget to add to your invitation:
Please RSVP with your entrée choice, and any dietary restrictions



Fraser Valley Buffet

minimum 45 people

\$76

Selection of fresh baked rolls

Salads

Seasonal greens with assorted dressings

Caesar salad, roasted garlic, anchovy, brioche croutons, parmesan

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

Platter

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Hot entrées

Seasonal vegetable medley

Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil

Chef's selection vegetarian pasta

Chicken supreme, wild mushroom, carrot puree, marsala jus

Cod, rohu masala, basmati, peas, potato, chutney

Desserts

Chef's selection of cakes, tarts, and assorted desserts

Freshly brewed regular and decaffeinated coffee and tea

Prices and availability are subject to change without notice. Taxes and additional service fees are not included.

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Westcoast Buffet

minimum 50 people

\$89

Selection of fresh baked rolls

Salads

Mixed greens, shaved vegetables, with assorted dressings

Farro and kale salad, delicata squash, pomegranate, pumpkin seed, citrus vinaigrette

Beets, arugula, goat cheese, pecans, blood orange vinaigrette

Curried cauliflower, chickpea, raisin, black olive, peas, pickled red onion, endive, curry

Potato Salad, sundried tomato, chive, shallot, Grana Padano, lemon vinaigrette

Platters

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Antipasto Platter

Hot entrées

Seasonal vegetable medley

Rice pilaf

Oven roasted Yukon potato, fresh thyme and rosemary, house seasoning blend, olive oil

Choice of two:

Vegetarian cheese tortellini

Chicken supreme, creamed leeks, bacon, carrot puree, marsala jus

Tikka sockeye salmon, tomato chutney

Cod, rohu masala, basmati, peas, potato, chutney

Carved item choice of one: (chef to carve \$150 fee)

Pork loin, apple and raisin chutney (M+ temperature)

*Roasted beef striploin, port demi, horseradish, Dijon mustard (MR+ temperature)

*additional \$10 /person

Desserts

Chef's selection of cakes, tarts, and assorted desserts

Fresh sliced seasonal fruit

Freshly brewed regular and decaffeinated coffee and tea



Grandview Buffet

minimum 75 people

\$105

Assorted artisan breads with herb butter

Salads

Goats in a garden, greens, poached pears, figs, arugula, spinach, goat cheese, balsamic vinaigrette, candied pecans

Cobb Salad, romaine, roasted corn, cucumber, tomato, blue cheese

Panzanella, torn bread, roasted squash, arugula, basil, sherry vinaigrette, mozzarella

Curried cauliflower, chickpea, raisin, black olive, peas, pickled red onion, endive, curry

Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette

Pasta salad, radiatori, corn, black beans, red pepper, red onion, tomato, cilantro, jalapeno, ancho lime vinaigrette

Platters

Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction

Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments

Smoked salmon lox, candied BBQ salmon

Prawn cocktail, lemon

Hot entrées

Seasonal vegetable medley

Rice pilaf

Duck fat potatoes, thyme, onion, rosemary

Choice of three:

Vegetarian cheese tortellini

Squash ravioli

Chicken supreme, creamed leeks, bacon, carrot puree, marsala jus

Coq au vin, pearl onion, lardon, mushroom

Tikka sockeye salmon, tomato chutney

Cod, rohu masala, basmati, peas, potato, chutney

Carved item choice of one: (chef to carve, \$150 fee)

Roasted beef striploin, port demi, horseradish, Dijon mustard (MR+ temperature)

*Pepper crusted prime rib, au jus, horseradish, Dijon mustard (MR+ temperature)

*prime rib is an additional \$6 /person

Grand dessert display

A selection of white and dark chocolate cakes

Strawberries dipped in chocolate

Chef's selection of cakes and cheesecakes

Lemon and butter tarts, individual mousse cups, beignets

Freshly brewed regular and decaffeinated coffee and tea



Vegan Buffet

minimum 50 people

\$80

Naan Bread

Salads

Seasonal greens with assorted dressings

Greens, apple, dried cranberry, red onion, pumpkin seeds, lemon poppy seed vinaigrette

Roasted beet salad, arugula, spiced pecans, blood orange vinaigrette

Quinoa, dried cranberry, dried apricot, cucumber, cilantro, mango vinaigrette

Curried cauliflower, chickpea, raisin, black olive, peas, pickled red onion, endive, curry

Platter

Antipasto platter of grilled vegetables, herb vinaigrette marinated

Hot entrées

Seasonal vegetable medley

Rice pilaf

Aloo gobi, potatoes, cauliflower, and Indian spices

Rigatoni pomodoro, marinara, zucchini, tomatoes, basil, spinach, olive oil

Dal makhani

Desserts

Fresh fruit platter

Vegan raspberry chocolate cookies

Freshly brewed regular and decaffeinated coffee and tea

Add more to your vegan dessert selection, options may include:
chocolate peanut butter bars, chocolate cake, quinoa date squares

\$6

Vegan items are prepared with careful kitchen practices to prevent cross-contact with animal products.

Buffet Enhancements



Hot entrées:

Chef's vegetarian pasta with homemade sauce	\$6
Herb crusted chicken breast, wild mushroom demi	\$8
Tikka sockeye salmon, tomato chutney	\$8
Beef short ribs with pearl onions, red wine jus	\$16

Chef Carved:

(required chef fee \$150)

Roasted heritage pork loin, apple raisin compote (M+ temperature)	\$14
Striploin, grainy mustard (MR+ temperature)	\$16
Pepper crusted prime rib of beef with natural pan juices (MR+ temperature)	\$22

Desserts:

Sliced fresh fruit platter	\$8
Chef's selection of assorted vegan desserts	\$9
Upgrade your dessert selection to our Grand Dessert Display	\$9

Chef Attended Oyster Bar

Premium Oysters per dozen, market price 30 days before wedding

Served with lemon, cocktail sauce, mignonette sauce, horseradish

Minimum order 6 dozen

Chef fee \$200 for 1.5 hour service or until ordered oysters are consumed

Consuming raw or undercooked seafood may increase your risk of foodborne illness.





Late Night Cravings

Add the following to enhance your event
placed at 10:00pm or earlier
minimum order 50% of guest count for each selection
prices are listed per person unless otherwise stated
based on appetizer-sized portions
Minimum order of 2 dozen for wings

Displayed Selections

Poutine bar, fries, cheese curds, roasted pan gravy	\$8	Selection of cold cuts, sliced cheeses, condiments and assorted rolls	\$16
Queso Fundido, peppers, cheddar, tomato, chorizo, tortilla chips	\$8	Charcuterie: cured meats, cheeses, crackers, olives, gherkins, peppers, condiments	\$18
Beef sliders (2 per person) and fries	\$15		
Chicken wings, lime & pepper Minimum order of 2 dozen for wings	\$36 per dozen		





INSTEAD OF PLANNING ALL THE
DETAILS YOURSELF, CHOOSE ONE OF
OUR CREATED PACKAGES:

SUNDAY THROUGH FRIDAY PLATED
(MINIMUM 40 REQUIRED, ADULTS ONLY)

SUNDAY THROUGH FRIDAY BUFFET
(MINIMUM 50 REQUIRED, ADULTS ONLY)

FOOD & WINE
(MINIMUM 100 REQUIRED, ADULTS ONLY)

Packages

NO SUBSTITUTIONS TO THE PACKAGES,
ONLY ADDITIONS PERMITTED.

THESE PACKAGES ARE DETERMINED WITH SERVICE
AND BUDGETING IN MIND.
TAXES AND SERVICE FEES WILL BE CHARGED IN
ACCORDANCE TO THE FOOD/ALCOHOL
BREAKDOWN FOR EACH PACKAGE.

CHILDREN'S PRICING DOES NOT APPLY TO ANY
CREATED PACKAGE

FURTHER CONDITIONS MAY APPLY

Sunday through Friday Plated Package

\$79

INCLUDES:

Ceremony

Plated 3 course Menu

Ceremony

Rehearsal for ceremony with your dedicated wedding supervisor
Wedding day ceremony assistance with your dedicated wedding supervisor
All ceremony complimentary items and services

Plated Menu

Selection of fresh baked rolls
Garden salad, shaved vegetables, citrus vinaigrette
Chicken supreme, pan seared, red wine onion jus
Gluten free chocolate cake, mango mousse, raspberry puree
Freshly brewed regular and decaffeinated coffee and tea



Sunday through Friday Buffet Package

\$86

INCLUDES:

Ceremony

Buffet Menu

Ceremony

Rehearsal for ceremony with your dedicated wedding supervisor
Wedding day ceremony assistance with your dedicated wedding supervisor
All ceremony complimentary items and services

Buffet Menu

Selection of fresh baked rolls
Seasonal greens with assorted dressings
Caesar salad, roasted garlic, anchovy, brioche croutons, parmesan
Quinoa, dried cranberry, dried apricot, feta, cucumber, cilantro, mango vinaigrette
Caprese salad, Roma tomatoes, basil, fleur de sel, balsamic reduction
Seasonal vegetable medley
Oven roasted Yukon potato, fresh thyme, fresh rosemary, house seasoning blend, olive oil
Chef's selection of vegetarian pasta
Chicken supreme, wild mushroom, carrot puree, marsala jus
Cod, rohu masala, basmati, peas, potato, chutney
Chef's selection of cakes, tarts, and assorted desserts
Freshly brewed regular and decaffeinated coffee and tea

Food & Wine Package

restrictions apply:

*hors d'oeuvres are 3 pieces total per person

**max 10 oz of wine per adult

Package A

\$107

At cocktail period
displayed platters

Crudit , green goddess dip
Basket of corn chips, salsa

Westcoast Buffet

Wine Service**

Jackson Triggs Sauvignon Blanc
Jackson Triggs Cabernet Sauvignon

Package B

\$125

At cocktail period
displayed Hors d'Oeuvres*

Tomato crostini
Tiger prawns
Mushroom vol-au-vent

Grandview Buffet

Wine Service**

Josh, Pinot Grigio
Masia Tempranillo



From The Bar

HOST BAR: The host pays for all consumed beverages. A bartender is complimentary if consumption exceeds \$350. If \$350 is not achieved, a bartender fee of \$150 will apply. Applicable taxes & service fees are not included in host bar prices.

CASH BAR: Guests are responsible for paying for their own beverages. Cash beverages do not count towards your hosted food and beverage minimum spend requirement. Payment includes credit, debit and cash. A bartender is complimentary if consumption exceeds \$350 minimum, or a bartender fee of \$150 will apply to the host. A price list will be displayed at the bar on the night of your event. Service charge is not included in cash bar prices.

Bar Beverages

Liquor standard per ounce	\$8.5
Caesar / Long Island Iced tea	\$9
Domestic beer	\$7.5
Import beer	\$9.5
IPA / Craft beer	\$8.5
Cider / Ready-to-drink spritzer/soda/cocktail	\$9-\$10
Domestic white wine, Jackson Triggs Sauvignon Blanc VQA	\$35
Domestic red wine, Jackson Triggs Cabernet Sauvignon VQA	\$35
Imported white wine	\$43
Imported red wine	\$38
Assorted soft drinks	\$3.5
Assorted juices	\$5
Non-alcoholic beer	\$8
Virgin cocktail	\$5.5

Inquire about liquor upgrades, may include: Grey Goose Vodka, Malibu Rum, El Tequileno Tequila, Hendricks Gin, Glenlivet, Macallan and more

Wine is charged per bottle, hard liquor is charged per oz, others are charged per each can or bottle.

The provincial liquor act prohibits allowing any individual or group to provide their own alcoholic beverages from an outside source.

No wine and/or alcoholic beverages for any reason are to leave the designated event space. This includes opened, partially consumed bottles of wine.

Prices and availability are subject to change without notice. Taxes and additional service fees are not included.

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Bar continued



Additional Beverages

Alcoholic punch, rum or vodka, (5 liters, 30 glasses)	\$195
Champagne punch (5 liters, 30 glasses)	\$205
Sangria red or white (5 liters, 30 glasses)	\$215
Mimosa (5 liters, 30 glasses)	\$205
Non-alcoholic punch (5 liters, 30 glasses)	\$115
Sparkling apple juice 710 ml, per bottle	\$20
Loxton non-alcoholic red and white wine, per bottle	\$25
Sparkling water 330 ml	\$4.5
Flat water 591 ml	\$4
Freshly brewed regular and decaffeinated coffee, assorted teas	\$3.95



Wine List

White & Rose

Jackson Triggs, Sauvignon Blanc
VQA, British Columbia \$35

Josh, Pinot Grigio
California \$43

Kim Crawford, Sauvignon Blanc
New Zealand \$44

Burrowing Owl, Chardonnay
British Columbia \$46

Pfaffenheim, Gewurztraminer
France \$46

Quails Gate, Pinot Gris
British Columbia \$43

William Fevre, Chablis
France \$74

Quails Gate, Rose
British Columbia \$41

Red

Jackson Triggs, Cab Sauvignon
VQA, British Columbia \$35

Masia, Tempranillo
Spain \$38

Meiomi, Pinot Noir
California USA \$61

J Lohr Seven Oaks, Cab Sauv
California USA \$58

Decero, Cabernet Sauvignon
Argentina \$46

Burrowing Owl, Merlot
British Columbia \$49

Burrowing Owl, Syrah
British Columbia \$56

Quails Gate, Meritage
British Columbia \$69

Sparkling

Freixenet Prosecco, Italy \$44

Champagne

Moët & Chandon Brut, France \$132

Wines are subject to availability. Ordering is completed two weeks before your event, you may be notified one week before if wines are unavailable due to supply or delivery. We will then make recommendations for substitutions. Please note the 2023 and 2024 local growing season in BC was greatly affected by weather conditions.

Audio & Visual Equipment Rental

Projection

120" projection screen (bring your own LCD projector, cables, laptop)	complimentary
Ceiling mounted LCD projector including screen listed above HDMI connection (bring your own laptop/adaptors with HDMI output)	\$150
65" monitor, located beside fireplace HDMI connection (bring your own laptop/adaptors with HDMI output)	\$85

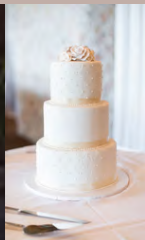
Audio

Microphone and Podium	complimentary
Wireless handheld microphones, wired microphones	\$40



Suggested Vendors

Morgan Creek Golf Course is pleased to recommend the below vendors to assist in the planning of your special day. You are not limited to these vendors.



Planner

Alicia Keats Wedding and Events
www.aliciakeats.com
p: 778-227-9974

Marriage Officiants

Young, Hip & Married
www.younghipandmarried.com
p: 778-278-5796

Janis Horne
www.moderncelebrant.ca
p: 604-939-3843

Brent Sheppard
www.heyrev.com
p: 604-790-2953

Jordan Bateman
e: jennbateman5@gmail.com
p: 604-996-9385

Commissioners

Can be found on the BC vital statistics web site at: www.vs.gov.bc.ca/marriage

Decorators

Valley Weddings
www.valleyweddings.ca

Viva Events & Decor
www.vivaevents.ca

Lux Affairs
www.luxaffairs.com

Jack & Jill Weddings
www.jackandjillweddings.com

Flowers

Alicia's Florals, Alicia Baerg
www.aliciasflorals.com
p: 778-867-9980

A Passion for Flowers, Lydia
www.apassionforflowers.ca
p: 604-531-8827

Fresh Bloom Flowers, Jerry
e: info@freshblooms.ca
p: 778-278-8818

Suggested Vendors Continued

Morgan Creek Golf Course is pleased to recommend the below vendors to assist in the planning of your special day. You are not limited to these vendors.



Sweets

Happy Cakes Bakery
www.happycakescupcakes.ca
p: 604-574-8988

Just Cakes Bakeshop
www.justcakesbc.com

Designer Cookies
w: www.designercookies.ca

Photographers

Hayley Rae Photography
www.hayleyrae.com

Amanda Coldicutt Photography
www.amandacoldicuttphotography.com

Andrew Lukianiuk Photography
www.andrewlukianiuk.ca

Emily Cantera Photography
www.emilycantera.com

DJs & Musicians

First Class DJ Service, Jay Juco
www.firstclassdj.ca

Audio Edge Entertainment, Paolo
www.@audioedge.ca

Guitarist, Sami Ghawi
www.fusionpresents.com/about-fp/

Harpist, Michelle Klimchuk
www.harpistforhire.ca
p: 778-571-1232

Tents

Cascade Tents
www.cascadetentrentals.com

Elite Tents & Events
www.elitetents.ca

Titan Tents
www.titantents.ca



photo credit: Emily Cantera Photography



Additional Wedding Information

Deposits & Payments and Cancellations

A non-refundable, non-transferable deposit of \$3000.00 is required to confirm a wedding. The estimated charges for the event are due in full, minimum 21 days prior to the wedding. Payment may be made by certified cheque, cash or credit card. Credit card payments may only be made in person, or through the secured web payment method authorized by Morgan Creek. Morgan Creek may utilize the preauthorized 'Club Prophets' payment method to satisfy full payment of amounts payable if the Customer has failed to make payment by the specified time. Morgan Creek is unable to accept credit card payments over the phone). Any Credit Card payments of \$5,000.00 or more will be subject to a 2% credit card service fee. The balance will be charged or refunded within 10 business days of the function, your invoice will follow.

All cancellations must be made in writing. In the event of a cancellation, Morgan Creek will retain all deposits per the above schedule in full.

Labour charges will be assessed for events held on statutory holidays.

Food and Beverage Minimum Charge

The 'Food and Beverage Minimum Charge' applies to only hosted food and beverages.

This minimum requirement excludes cash bar purchases, ceremony fee, taxes, gratuity: administrative fee, service charge, SOCAN / Resound fees, A/V charges, labour fees, and room rental.

Outside Food & Beverage/Bar

No food or beverages (including alcohol) of any kind may be brought in or removed from the clubhouse with the exception of a wedding cake. Morgan Creek will be pleased to cut and display the cake buffet style at no charge.

To individually plate and serve, a charge of \$2.50 per person will apply. Wedding cakes will not be considered a substitution for the dessert contained in the set menu.

Corkage events are respectfully declined.

Ceremonies

A flat rate minimum of \$1500 (plus tax) will apply for all ceremonies held on site regardless of location. Ceremonies will not start earlier than 5:00 PM, unless other arrangements have been made with Morgan Creek staff. For set up purposes, final decision of the ceremony location must be made by 12:00 noon on the last business day prior to the wedding. If a client would like two ceremony locations set, an additional \$1000 charge will be applied. We are pleased to offer a complimentary rehearsal in our garden area. We cannot guarantee that the banquet room will be available for rehearsals. Please contact the catering office to book your rehearsal time, based on availability. Should you require any setup or staffing for your rehearsal, a labour charge may apply.

Room Availability

Access to function rooms for decorating purposes are based on room availability and will be confirmed one week prior to the wedding. Morgan Creek will allocate function rooms based on group size and requirements. Morgan Creek reserves the right to provide an alternate function room best suited for the group should the number of guests attending the function differ from the original number quoted.

Additional Wedding Information continued

Miscellaneous Charges

A bartender is complimentary if the bar bill exceeds \$350 before tax and service charge, otherwise a bartender labour fee of \$150 will apply to the host.

For buffets that require a Chef to carve, a labour fee of \$150 applies.

All live or recorded music is subject to SOCAN (Society of Composers, Authors, and Music Publishers of Canada) and Re:Sound (Royalties collected for Public Performance of Sound Recordings) licensing fees plus GST.

All hosted food and beverage services are subject to an 18% gratuity: service charge and administration fee, and GST. Under the GST legislation, the service charge is also subject to GST.

Alcoholic beverages are subject to both Federal and Provincial Taxes.

Deliveries

We have limited storage for your items at the clubhouse, be sure to remove all items immediately following the wedding. Should you have linens, table runners, or charger plates placed on your tables, please consult the catering department for the best delivery date. No items may be attached to clubhouse walls, floors, ceiling, furniture or fixtures. Confetti, rice, rose petals, sparklers, cold sparkle, or similar items may NOT be used inside the clubhouse or on the grounds. The Customer will be held responsible for damage and loss of facilities. We do not handle nor have refrigeration space for your cake. Please have it delivered, it will be set up on your cake table by your deliverer.

Food and Beverage

Our Beef is Triple A quality or higher. Certain dietary substitutes may be made with prior request. For buffets only, children four to eleven years have a discounted food portion, children under four years are complimentary. Children pricing does not apply to any created package, you will be invoiced for all guests at the adult price.

Our buffets are not all you can eat. We will monitor and close the buffet based on food safe regulations, all will be communicated to the host.

A signed final Banquet Event Order, estimate and floor plan must be arranged at least 21 days prior to the event. If the event order is not signed, it will be assumed to be agreed upon.

A guaranteed number of guests are required 7 days prior to the function. In the event that no guarantee is received, the number on the Banquet Event Order, or the actual number of guests served will be charged, whichever is greater. The guaranteed number can not be reduced within 7 days of the wedding.

Provincial liquor laws prohibit alcohol service after 1:00 AM Monday through Saturday and 12:00 AM on Sundays. All guests must vacate Morgan Creek property 30 minutes following the function ending time as stated on the Banquet Event Order.

All Public Health Orders will be strictly adhered to, which may change the above information provided.



photo credit: Emily Cantera Photography