

Fort Langley Golf Course

2017 Banquet Package

Thank you for considering Fort Langley Golf Course for your special event.

Our facility offers three banquet rooms to choose from

We can host Weddings, Golf Tournaments, Corporate Meetings and Private Functions with seating up to 200 guests.

We will gladly customize a menu to suit your needs.

Please call our Events Coordinator to discuss any questions concerning your event.

Events Coordinator - Trish MacPherson

Phone 604.888.5911 ext.2

Email: events@fortlangleygolf.com

Chef - Anthony Arnold

Phone 604.465.5474 ext.217

Email: aarnold@meadowgardens.com

“Proudly Committed to Outstanding Experiences “



Frequently Asked Questions

Can I set up the day before?

Yes, as long as there are no other events booked the day before. If there is, you are welcome into the facility as of 6:00am the morning of your event.

Can we bring in our own wine?

No. Due to liability issues Fort Langley does not allow any food or beverage to enter or leave the building with the exception of wedding cakes. This being said, please let us know your favorite wine so we can order it in for you!

Are we allowed to take left over wine with us when we leave?

No. Fort Langley does not have the license required for off-premise beverages. That being said, we try to ensure that you order the correct amount for your number of guests.

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

Last call is 11:45pm. Last song is at 12:00am. Although we would never rush you, 1:00am is when we shut down the facility.

Can we leave our décor in your venue until the next day?

Yes, as long as there are no other functions. All décor must be out of the building by noon the following day. If there is another booking you must take all of your belongings with you the same night.

Do you have audio systems or projectors for rent?

We have a complementary wireless microphone and podium for your use. We can arrange to have projectors, speakers, and screens available for you upon request.

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

Yes. Our gates lock once we leave the facility, but they reopen the following morning at 6:00am. We are not liable for lost or stolen property.

Do you provide drink tickets or do we?

We can provide them! Simply let us know how many you need and exactly what your guests can redeem them for at the bar!

Is there reserved parking?

We can put out cones or signs at your request for VIP guest parking.

Are non-alcoholic drinks free for my guests?

Almost all of our meals include coffee, tea, and water, however pop, O'Doul's, and other non-alcoholic drinks are charged. We recommend getting a punch, or we can simply keep a tally to add onto your invoice.

How do I secure a date?

Simply call us so that we can put a hold on the date for you. This allows a reserved spot for a week at which time a \$1000.00 deposit is required to solidify the reservation. If you require a longer hold, we will give you 24 hours to provide a deposit if there is another inquiry for that specific date.

Can we store our flowers and cake in your fridge?

In most cases yes, however, everything is subject to how much room we have. Please contact us regarding your event and we will do our best to accommodate you.

Do you have a bridal room where I can wait before the ceremony?

We do not have a "Bridal room" however, the event coordinating office is equipped with chairs, mirrors, and enough space to keep you out of sight until you are ready!



Terms & Conditions

- Fort Langley Golf Course reserves the right to inspect and monitor all functions.
- Health regulations state that no food or beverage will be permitted to be brought in or taken out of the banquet hall, with the exception of Wedding Cakes. ***If cutting, garnishing, and plating is required*** by Fort Langley Golf Course, a service charge of \$2.75 per guest will be applied.
- In compliance with our liquor license: Corkage fees are respectfully declined. Fort Langley Golf Course does not have an off license; therefore beverages purchased for events may not be re-sealed and taken home.
- All guests consuming alcohol must be 19 years old with proof of ID.
- All guests are permitted in designated function areas only. Children must remain under adult supervision. We are an active playing golf course, no admittance on the golf course is allowed.
- Any damage to the premises or property will be the responsibility of the client and replacement or repair charges will be applied.
- Fort Langley golf course must be consulted prior to the setting up of any displays, etc. The use of nails, staples, glue or any like materials is not permitted on any walls, doors, or ceilings of banquet areas. The use of confetti is not permitted. **Use of "Décor lights" cannot be used in the ceiling.**
- Candles are permitted as long as they are placed in an enclosure that is higher than the flame.
- A \$1000.00 deposit is required to confirm all functions. Deposit will be applied to the final invoice. In the event of a cancellation, the deposit will not be returned to the client unless another event is booked on that specific date 6 months prior to date.
- A menu selection and detailed meeting is required one month prior to the wedding, at which time the host agrees to pay 50% of the estimated cost.
All prices are subject to change, but are guaranteed for 60 days prior to the function.
- A guaranteed number of guests are required 14 days prior to the function to confirm your billing total, at which time the host agrees to pay the balance in full. If the guaranteed number is not received, Fort Langley Golf Course will bill for the last quote from you, or the number in attendance, whichever is greater.
- Any additional services must be paid the next business day following the function (IE: Host Bar).
- No glassware or beverages are permitted in parking lot area.
- A \$250.00 labor charge will apply to any room changes within 24 hours.
- A SOCAN Fee (Society of Composers, Authors, & Music Publishers of Canada) and Re: Sound Fee (Sound License for the Use of Music to Accompany Live Events) will be applied to all applicable functions.
- All quoted food and beverage prices are subject to applicable tax and 15% gratuity.

ROOM RENTAL INFORMATION



All room rentals include:
Full set-up and take down of your Event (excluding personal items brought in to decorate)
White linen tablecloths & napkins, table skirting, china, cutlery & glass-ware
High-speed Internet, Podium & Wireless Microphone, Dance Floor
Appropriate staffing for your function

WEDDING CEREMONY's: DOUGLAS ROOM \$300 THOMPSON ROOM \$400
OUTDOOR Ceremony's: \$625 (Includes set up, Chairs & Arbor, staff and use of the space for the evening)

The Thompson Room: Maximum Seating for 70 Guests - \$600.00

The Douglas Room: Maximum Seating for 56 Guests - \$450.00

The MacKenzie Room: Maximum Seating for 40 Guests - \$350.00

McKinnon's Bar & Grill: Maximum Seating for 70 Guests -
Please call for booking information

All room "maximums" are projected to include a Dance floor & Head Table
excluding McKinnon's Bar & Grill. If your Event does not require these elements,
please contact our Coordinator who will find a room that suits your needs.

Rooms may be combined:

The Douglas & Mackenzie Rooms: Maximum Seating for 100 Guests - \$800.00

The Thompson & Douglas Rooms: Maximum Seating for 140 Guests - \$1000.00

The Thompson, Douglas & MacKenzie Room: Maximum Seating for 185 Guests - \$1500.00

****Minimum spending amount on Saturday's May to September when booking "All Rooms" will be \$10,000**



Room Rental Accessories

Projector & Screen	\$100.00
Stage Pieces (4'x8')	\$37.50/Each
Arbor	\$50.00

Continental \$13

Minimum 10 Guests

Orange & Cranberry Juice
Basket of Assorted Baked Goods
Preserves, Honey & Butter
Seasonal Fruit Salad
Coffee & Tea

Traditional Breakfast \$17

Minimum 15 Guests

Orange & Cranberry Juice
Basket of Assorted Baked Goods
Preserves, Honey & Butter
Scrambled Eggs
Country Style Farmer's Maple Sausage & Smoked Bacon
Herb-Infused Potato Hash
Coffee & Tea

The Fort Breakfast \$21

Minimum 15 Guests

Orange & Cranberry Juice
Basket of Assorted Baked Goods
Preserves, Honey & Butter
Scrambled Eggs
Waffles & Maple Syrup
Country Style Farmer's Maple Sausage & Smoked Bacon
Herb-Infused Potato Hash
Fresh Fruit Salad
Coffee & Tea

All Menus are subject to Tax & Gratuity



Coffee Break

(Minimum 10 Guests)

Orange & Cranberry Juices

Basket of Assorted Baked Goods with Preserves, Honey & Butter

Seasonal Fruit Salad

Coffee & Tea

\$13

Lunch Break

Assorted Wraps & Quartered Sandwiches (Based on 4 pieces per person)

Vegetables & Dip

Assorted Squares, Bars & Fruit Platter

Coffee & Tea

\$19

Sandwich Buffet

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

Caesar Salad

Made with our own Dressing & Garlic Croutons

Penne Pasta Salad

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

Chef's Choice Soup of the Day OR Vegetables & Dip

Assortment of Sandwiches

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

Sweet Squares & Bars

Fresh Fruit Salad

Coffee & Tea

\$22

All the above menus are subject to Tax & Gratuity



Brunch

(Minimum 50 people - Not available as a Dinner Buffet)

Assorted Rolls & Butter

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

Caesar Salad

Made with our own Dressing & Garlic Croutons

Penne Pasta Salad

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

Pickled Beet Salad

Marinated With Orange & Finished with Snow Goats Cheese

Antipasto Platter

Marinated Sun Dried Tomatoes, Assortment of Olives, Pickled Gherkins &
Vegetables, Fresh Tomato & Bocconcini

Seafood Platter

Fresh Poached Prawns, Smoked Salmon, Peppered Mackerel

Eggs Benedict

Waffles & Maple Syrup

Hash-browns

Bacon & Sausage

Steamed Market Vegetables, Rice Pilaf, Roasted Potatoes

Tri color Tortellini Primavera

Roast Rosemary Chicken

Baked Wild Coho with a Lemon Dill Butter Sauce

Choice of 1:

Baron of Beef with Horseradish, Mustard & Red Wine Sauce

Maple Glazed Ham

Desserts

Assorted Cakes, Pies, Squares

Fresh Fruit Salad

Coffee & Tea

\$35

Plus Tax & Gratuity



Burger Buffet

(Available for Lunch Only)

Salads:

Caesar Salad

Mixed Greens Salad

Cranberry Vinaigrette, Ranch & Balsamic Dressings

Potato Salad

Creamy Bacon & Shallot Dressing

French Fries

(Burgers are served on Kaiser Buns)

Beef Burgers

Chicken Burgers

Veggie Burgers

Condiments:

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

Desserts

Fruit Salad

Squares

Coffee & Tea

\$25

Plus Tax & Gratuity



The Fort Lunch Buffet

Assorted Dinner Rolls & Butter

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

Mix your own Caesar Salad

Coleslaw in a Creamy Dressing

Steamed Market Vegetables

Rice Pilaf

Roasted Herb Potatoes

Choice of 2:

Tri-color Tortellini Primavera

Beef Lasagna

Vegetarian Lasagna

Roast Herb Chicken

Wild Coho Salmon with Citrus Cream

Desserts

Squares, Cakes & Apple Pie

Fresh Fruit Salad

Coffee & Tea

\$28

Plus Tax & Gratuity



Derby Links Dinner Buffet

COLD ITEMS

Assorted Dinner Rolls

Mixed Greens

Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

Mix Your Own Caesar Salad

Coleslaw

Tossed in a creamy vinaigrette with raisins & sunflower seeds

HOT ITEMS

Roasted Herb Potatoes

Rice Pilaf

Steamed Vegetables

BBQ Chicken

Carved:

Roast Baron of Beef with Horseradish & Red Wine Jus

DESSERT

Sweet Squares

Fruit Platter

Coffee & Tea

\$33

Plus Tax & Gratuity



The Douglas Dinner Buffet

Assorted Dinner Rolls & Butter

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

Mix your own Caesar Salad

Potato Salad in Creamy Bacon & Shallot Dressing

Pickle Platter

Crudités with Creamy Dill Dressing

Steamed Market Vegetables

Roasted Herb Potatoes

Wild Rice Pilaf

Choice of 1:

Pesto Chicken Tortellini

Penne Primavera

Beef Lasagna

Choice of 2:

Grilled Beef Skewer with Rosemary Butter

Baked Wild Coho with a Lemon Dill Sauce

Roast Chicken with Natural Jus

Apple Stuffed Pork Loin with Grainy Mustard Jus

Desserts

Pies & Sweet Squares

Fresh Fruit Platter

Coffee & Tea

\$39

Plus Tax & Gratuity



THE FORT BBQ Buffet

Garlic Bread

Mixed Greens

Balsamic Vinaigrette, Cranberry Vinaigrette & Ranch Dressings

Caesar Salad

Coleslaw

Tossed in a Creamy Vinaigrette with Raisins & Sunflower seeds

Macaroni Salad

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

Beet Salad

Marinated with Orange & Finished with Goats Cheese

Baked Potato

Served with Bacon Bits, Sour Cream & Green Onion

Rice Pilaf

Steamed Vegetables & Corn on the Cob (when available)

Entrées:

BBQ Chicken

House Made Chili with Cilantro and Cheddar

Grilled Wild Coho Salmon with Kiwi Mango Salsa

On the BBQ:

Grilled 4oz AAA New York Steak / 1 per Person

*** Grilled Prawn Skewers **Add \$4.00 PP**

Desserts

Sweet Squares & Fruit Pies

Fresh Fruit Platter

Coffee & Tea

\$42

Plus Tax & Gratuity



The Thompson Dinner Buffet

Assorted Dinner Rolls & Butter
Garden Salad & Assorted Dressings
Mix your own Caesar Salad
Potato Salad in a creamy Bacon & Shallot Dressing
Tomato & Bocconcini Salad finished with Balsamic Syrup & Crispy Red Onions
Deli Meat Platter with Sausages & Mustards
Antipasto Platter
Seafood Platter, Poached Prawns, N.Z. Mussels & Smoked Mackerel

Steamed Market Vegetables
Roasted Garlic Mashed Herb Potatoes
Wild Rice Pilaf

Choice of 1:

Cheese and Spinach Cannelloni in a Rose Sauce
Grilled Vegetable Lasagna

Choice of 2:

Baked Wild Coho and Cod with a Lemon Dill Sauce
Roast Chicken Stuffed with Pesto and Sun Dried Tomato
Roast Pork Loin Stuffed with Apple & Pear Chutney & Calvados Jus
Roast Leg of Lamb with Minted Demi-Glace

To Be Carved

Roast Beef Strip Loin with Horseradish, Mustard & Red Wine Sauce
Or add \$5 Per Person for an upgrade to Prime Rib with Peppercorn Sauce

Desserts

Assorted Cakes & Sweet Squares
Fresh Fruit Platter & Cheese Board

Coffee & Tea

\$46

Plus Tax & Gratuity



The Fraser Dinner Buffet

Bread And Butter at the Table

Tossed Caesar Salad

Mixed Greens with assorted House-made Dressings,

Greek Salad

Potato Salad with a Creamy Shallot Vinaigrette

Curried Wild Rice Salad

Deli Meat & European Sausages with Mustards

Grilled Vegetable Platter with Balsamic Syrup

Seafood Platter:

Sesame Crusted Ahi Tuna, Poached Prawns,

Marinated New Zealand Mussels, King Crab Legs & Smoked Salmon

Garlic Mashed Potatoes

Saffron Rice Pilaf

Steamed Vegetables

Choice of 1:

Marinated Tofu & Stir Fry Vegetables in a Spicy Chili Sauce

Eggplant Parmesan-Layered Eggplant Tomato Sauce & Grana Padano Cheese

Choice of 2:

Pork Tenderloin with Apple Chutney & Brandy Jus

Salmon, Halibut & Jumbo Prawns with Smoked Tomato Cream

Sundried Tomato Pesto Stuffed Chicken Breast & Red Pepper Coulis

Oven Roasted Lamb Loin with Shiraz Demi-Glace

Carved:

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

Desserts

Cheesecakes, Profiteroles, Squares, Tarts, Fruit Platter

Cheese Board

Coffee & Tea

\$57

Plus Tax & Gratuity



To Complement the Buffet

(Based upon 25 People)

<i>Poutine Bar, French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onion</i>	150
<i>Baron of Beef Station, Buns, Mustard, Mayo & Beef Jus</i>	195
<i>Flat Bread Pizza, Tomato & Bocconcini / 2 pieces per person</i>	95
<i>Assorted Pickles & Pickled Vegetables</i>	70
<i>Crudités with Creamy Dill</i>	70
<i>Finger Sandwich Platter / 4 pieces per person</i>	145
<i>Tuscan Bread Platter</i>	100
<i>(Served with Hummus, Olive Tapenade, Spinach Artichoke Dip, Baguettes, Pitas & Artisan Bread)</i>	
<i>Cheese Platter with Crackers & Baguettes</i>	125
<i>Deli Meat & Salami Platter</i>165 <i>with Buns & Condiments</i>	180

<i>Fruit Plate</i>	80
<i>Assorted Dessert Squares / 3 per person</i>	85
<i>Freshly Baked Cookies or Muffins</i>	32
<i>Chocolate Fountain with Fruit, Berries & Marshmallows</i>	175

<i>Pretzels 500grams</i>	11
<i>Mixed Nuts 500grams</i>	20
<i>Tri Color Tortilla Chips & Salsa /serves 15</i>	30

Plus Tax & Gratuity



Cocktail Reception

Hors D'oeuvres per Dozen — Minimum 2 Dozen Each

Cold Selections:

Beef Tenderloin Carpaccio on Parmesan Crustini & Truffle Oil	29
Black Olive Tapenade Set on Roasted Garlic Crustini	18
Chilled Prawn and Mango Kiwi Salsa.....	29
Crab & Spinach Dip Cucumber Boat	27
Pan Seared Sesame Crusted Ahi Tuna on Cucumber.....	33
Prosciutto Wrapped Asparagus Bundles Drizzled with Truffle Oil	20
Roasted Red Pepper & Boursin Cheese Tortilla Pinwheel	21
Smoked Salmon & Dill Canapés	28
Tomato Bocconcini & Basil Stack Topped with Balsamic Reduction.....	19
Tomato Bruschetta with Grana Padano Cheese Balsamic Reduction & Basil	19
Watermelon Feta & Balsamic Syrup	18
West Coast Ceviche	31

Hot Selections:

Assorted House Made Quiche	23
Chicken, Spinach & Feta Tartlet.....	24
Classic Spanakopita	20
Crab & Cheddar Stuffed Potato Skins	30
Crispy Pork Gyoza	19
Curried Potato & Vegetable Pakora	21
Double Smoked Bacon Wrapped Scallops	28
Fan Tailed Shrimp with Tequila Cocktail Sauce	26
Grilled Chicken Satay's with Spicy Peanut sauce	24
Grilled Minted Lamb Chops	34
Mini Dungeness Crab Cake with Citrus Aioli	28
Pancetta Roasted Red Pepper & Goats Cheese Tartlet	23
Pistachio Crusted Camembert Served with Wild Onion Chutney	21
Three Cheese & Shrimp Mini Quesadilla	18
Vegetarian Gyoza	18
Vegetarian Spring Roll	18
Wild Sockeye Salmon Cake Topped with Lemon Caper Aioli	28

Plus Tax & Gratuity



Plated Dinners

Starters:

Soups

Minestrone with Grana Padano Cheese
\$7

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

*Butternut Squash Soup with Red Pepper
Crème Fraiche*
\$7

*Corn Velute with Poached Roma Tomato
& Crab*
\$9

Salads

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

Classic Caesar Salad
\$9

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

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



Plated Dinners

Appetizers

Antipasto Plate

Prosciutto Wrapped Asparagus, Grilled Vegetables,
Olives & Reggiano Cheese

\$12

Tomato and Buffalo Mozzarella

Served with Micro Greens, Balsamic Syrup & Basil

\$12

Prawns Cocktail

Poached Prawns with Cocktail Sauce

\$12

Prawns Pernod

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

\$12

Crab Cakes

Pan Seared & Served with Cajon Mayonnaise on Arugula Salad

\$12

Palate Cleansers

Lemon Sorbet with Champagne

Pear & Chardonnay

Passion Fruit Sorbet

\$5



Plated Dinners

Entrees

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

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

10oz AA Prime Rib Dinner
Creamy Mashed Potatoes, Yorkshire Pudding, Red Wine Au Jus
\$28

Pistachio Crusted Rack of Australian Lamb
Port Wine Reduction
\$34

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

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

Prosciutto Wrapped Halibut
Red Pepper Coulis
\$32

Mediterranean Phyllo Wrap
Artichokes Peppers Onions Feta Basil Capers
& Quinoa Wrapped in Phyllo Pastry
\$18

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



Plated Desserts

New York Cheesecake

Served with Raspberry Coulis

Crème Brule

Choice: Plain or Hazelnut

Chocolate Montón

Rich Chocolate with Fresh Berries

Triple Chocolate Mousse

Whipped Cream & Fresh Berries

Fresh Fruit & Berries

Fine Cheese Plate with Grapes & Crackers

Trio of Sorbet

Raspberry Peach & Lemon

\$7 Each



Beverages

Alcoholic Beverages: Prices start at

Local Beer	\$5.04	Hi-ball	\$5.65
Micro Beer	\$6.09	Premium Hi-ball	\$6.09
Import Beer	\$6.09	Local Glass Wine	\$5.65
Cider & Coolers	\$5.65		

Non - Alcohol Beverages

Coffee Pot - 10 Cup	\$ 17.00
Coffee Urn - 35 Cup	\$ 57.00
Assorted Pop or Juice	\$ 2.67
Bottle Sparkling Apple	\$ 15.95
Non-Alcoholic Sparkling Wine	\$ 15.95

Plus applicable tax

Punch

Non-Alcohol \$125.00

With Alcohol \$225.00

*serves approximately 60 guests

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

Or: Fee structure is as follows:

\$20.00 per hour minimum 4 hours

\$30.00 per hour on statutory holidays



Wine List

White Wines

Black Cellar Pinot Grigio Chardonnay (BC)	\$24.95
Peller Family Series Pinot Gris (BC)	\$25.95
Hardy's Riesling Gewurztraminer (Aus)	\$26.95
Red Rooster Riesling (BC VQA)	\$31.95

Red Wines

Black Cellar Malbec Merlot (BC)	\$25.95
Peller Family Series Cabernet Merlot (BC VQA)	\$25.95
Gato Negro Cabernet Sauvignon (Chile)	\$24.95
Red Rooster Merlot (BC VQA)	\$28.95

Other Selections Are Available Upon Request.

CHAMPAGNE & SPARKLING WINE

<i>La Scala Sparkling White Wine</i>	\$22.95
<i>Martini & Rossi Asti Spumante</i>	\$33.00
<i>Henckell Trocken</i>	\$36.95

*****All prices are subject to applicable taxes***

