

SWANESET WEDDINGS

THE FUSION OF WEDDING AND CULINARY PERFECTION



2018 banquet package

THE LOCATION

CEREMONY AND RECEPTION
OPTIONS

MEET THE CHEF AND
LEARN ABOUT OUR
CULINARY PHILOSOPHY

MENUS AND OFFERINGS

TERMS AND CONDITIONS

OUR PREFERRED
WEDDING PROFESSIONALS



THE HIDDEN JEWEL

Swanese's 65,000 square foot, chateau-style clubhouse is nestled amongst the impressive Coastal Mountains. Our Grand Ballroom has floor-to-ceiling windows, 60-foot ceilings and stunning chandeliers, with fantastic views of our manicured golf courses. With reception seating of 50 to 350 guests, it is the perfect choice for your ceremony and wedding reception. Our Executive Chef has the expertise and flexibility to assist you in creating a custom menu for your day.

We offer a selection of picturesque, outdoor and indoor ceremony venues with seating for up to 225 guests.

At Swanese you will receive personalized service. We are pleased to offer our couples a dedicated Wedding Expert, to ensure care and attention to both your day and your needs. We provide stress-free planning with everyone moving in the same direction to make your day exquisite.

Our Wedding Expert is at your service and there to help inspire and guide your unique wedding vision. This service includes creative meetings, custom menu planning, "day-of" coordination of ceremony and reception, wedding rehearsal and so much more.

For more information about hosting your wedding at Swanese please contact the Catering Sales Department via telephone at 604.460.6084 or hrobinson@swanese.com.

Swanese is committed to ensuring that your wedding is yours, and yours alone. In that regard, Swanese will host only one wedding event at your chosen time to ensure the spotlight is on you and your unique celebration.



CEREMONIES



CEREMONY OPTIONS

INCLUDES:

- In-house setup of ceremony chairs
- Linened signing table with chair
- Use of aisle runner
- Use of decorative archway
- Customized seating plans
- Complimentary rehearsal with wedding party
- Use of the baby grand piano (for indoor venues)
- Use of grounds for photo opportunities

CENTER SPOTLIGHT

Your ceremony takes center stage when you select the Grand Ballroom. Sixty-foot ceilings adorned with chandeliers, and the view from the grand floor-to-ceiling windows set the tone for your elegant celebration. Seating up to 200 guests

THE SUNRISE ROOM

Let the sun shine in as you gather your guests for an intimate ceremony in front of our ballroom fireplace. The Sunrise Room is located adjacent to our Grand Ballroom.

Seating up to 175 guests

*This is the backup ceremony location for The Garden Birch Terrace

GARDEN BIRCH TERRACE

The majestic Coastal Mountains serve as a backdrop for your outdoor ceremony on Swaneset's Garden Birch Terrace. Breathtaking views of our manicured course and lush flower beds await you along your grand aisle walk. The Garden Birch Terrace is the perfect place to say "I do".

Seating up to 225 guests

MAIN LAWN

Green grass and blue skies with nature surrounding is what you will experience when you say "I do" on the Main Lawn. With views of the stunning Clubhouse and the Coastal Mountains, this is the natural choice for your wedding ceremony.

Seating up to 225 guests







RECEPTION OPTIONS



ELEGANTLY PLATED

For those couples wanting formal elegance, the full service plated reception creates an atmosphere of classic sophistication. The award-winning culinary team at Swaneset works with each couple to create a customized menu tailored to each event, and our professional service staff attend to your guests' every need.

Includes food tasting for 2

*Maximum 200 guests

THE BUFFET VARIETY

Variety is the spice of life! A buffet reception at Swaneset allows couples to provide their guests with a wide variety of menu choices and ensures that every guest is able to customize their culinary experience.

COCKTAIL TRENDS

For those stepping from tradition, a cocktail reception at Swaneset allows your guests to mingle in our Grand Ballroom while being treated to signature cocktails, decadent hors d'oeuvres and chef live action stations.

MEET THE CHEF

CULINARY PERFECTION

Great food is not just a pretty plate; it is knowledge, teamwork, passion, creativity, hard work and respect for ingredients. Our menu offers a blend of classic combinations and techniques infused with just enough personality to add interest and vitality. Top-quality regional and seasonal products form the core of each culinary creation. Each ingredient is valued not only in its own right, but by careful combination with other prime products. This balancing of flavors is further enhanced by the harmony between the dishes and accompanying wines. Whatever your event, our goal is to create an exhilarating all-round experience.



I am where I am today because of my family, the people I have worked with in the past and the people I work with now. I believe in great food, caring preparation, attention to detail and providing a memorable, personal experience for my guests. I love all things food and wine and am excited to share my experiences with you.

I genuinely feel that every meal is a celebration and I look forward to making your event memorable and unique"

Executive Chef
Chris Lee



SWANESET WEDDINGS

RECEPTION CANAPÉS

Deluxe Cold Canapés

oven-dried plum tomatoes, bocconcini, pesto crostini
cherry tomatoes, boursin cheese, asparagus spears
smoked salmon, cream cheese, pumpernickel, “everything bagel” vinaigrette
BLT – cherry tomatoes, crisp bacon, romaine, caesar dressing, crostini
\$33.00 per dozen

Premium Cold Canapés

oysters on the half-shell, mignonette, tabasco *minimum 5 dozen (order in 5 doz increments)*
ahi tuna, wasabi mayonnaise, cilantro
beet and goat cheese terrine, hazelnuts, honey
spiced roasted carrots, hummus
wild salmon poke, furikake
\$36.00 per dozen

Deluxe Hot Canapés

vegetarian spring rolls, plum sauce
spinach & feta spanakopita, Tzatziki
butter chicken singles, basmati rice
caramelized onion, goat cheese, thyme tartlets
roasted fish tikka, cucumber raita
wild mushroom, herb tartlets, truffle cream
mini mac & cheese, spicy ketchup
pulled pork, cornbread, BBQ sauce, coleslaw
vegetarian chickpea meatballs, tahini yogurt
mini corn dogs - Oyama cheese smokie, fresh buttermilk, cornmeal batter – grainy Dijon mayonnaise
\$36.00 per dozen

Premium Hot Canapés

vegetarian samosa, mango chutney
bacon-wrapped scallops, cocktail sauce
torpedo prawns, sweet chili sauce
mini dungeness crab cakes, chipotle mayonnaise
seared pork belly porchetta, salsa verde
kielbasa sliders, sauerkraut, Dijon
\$38.00 per dozen

Unless otherwise noted, a minimum of 3 dozen is required for each item ordered

Pricing is based on per dozen of one item in the category

Recommended serving 4-6 pieces a person for pre-dinner cocktail hour or 10-12 pieces a person for cocktail party

**Fraser Health states that the consumption of raw oysters poses an increased risk of food born illness. A cooking step is needed to eliminate potential bacterial or viral contamination*

SWANESET WEDDINGS

STATIONED APPETIZERS AND PLATTERS

May be ordered for cocktail reception, late night snack or added to any buffet

Local & International Cheese Display selection of cheeses, fruit, artisan breads, crackers, honey preserves	\$5 ~ per person
Antipasto Platter grilled marinated vegetables, Kalamata olives, marinated artichoke hearts, Italian cured meats, marinated bocconcini, artisan breads	\$4 ~ per person
B.C. Smoked Salmon & Gravlax smoked wild sockeye, cream cheese, fresh dill, red onions, capers, horseradish, mini bagels	\$4 ~ per person
Tomato Bruschetta fresh basil, shaved parmesan cheese, baguette	\$5 ~ per person
Assorted Sushi Maki pickled ginger, soya sauce, wasabi	\$7 ~ per person
Fresh from the Sea... smoked, candied & cured salmon , iced prawns, crab legs, mussels, horseradish, cocktail sauce	\$8 ~ per person
Chilled Court-Bouillon Prawns - <i>based on 3 pieces per person</i> cocktail sauce, sliced lemon	\$4 ~ per person
Finger Sandwiches assorted fillings	\$4 ~ per person
Trio of Dips spinach & artichoke, hummus, spicy feta, flatbread, corn tortilla chips	\$4 ~ per person
Fiesta Platter house-made guacamole, tomato salsa, sour cream, corn tortilla chips	\$4 ~ per person
Seasonal Fruit Display seasonal fresh fruit & berries, honey-vanilla yogurt dip	\$4 ~ per person
Market Vegetable Crudités creamy, herb dip	\$4 ~ per person

***Minimum order of 35 people per item*

SWANESET WEDDINGS

ENHANCEMENT STATIONS

*May be ordered for cocktail reception, late night snack or added to any buffet
Minimum 50 people, priced per guest, based on appetizer-sized portions*

Mini Pan Pizzas
honey ham, pineapple
supreme
pepperoni, mozzarella cheese

\$6 ~ per person

Grilled Cheese Station
sliced French baguette,
sweet cured ham, triple cream Brie, red pepper jelly
banana peppers, aged cheddar
wild mushroom duxelle, Swiss

\$9 ~ per person

Mashed Potato Bar
bacon, chives, garlic, aged cheddar, sour cream,
broccoli cheese sauce,
gravy, house made chili

\$9 ~ per person

Poutine Bar
kennebec fries,
Golden Ears Cheeseworks cheese curds,
roasted pan gravy

\$9 ~ per person

Chocolate Fountain
Callebaut dark chocolate, fresh fruit,
cinnamon-sugar doughnuts, crisp rice squares

\$9 ~ per person

MENU PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAX

SWANESET WEDDINGS

S'mores Station

Callebaut dark & milk chocolate,
graham crackers, marshmallows for roasting

\$8 ~ per person

Popcorn Station

freshly popped popcorn,
caramel corn,
selection of seasonings

\$5 ~ per person

Candy Buffet

selection of candy, licorice & chocolate

\$6 ~ per person

SWANESET WEDDINGS

CHEF ACTION STATIONS & CARVERIES

Let our talented culinary team prepare the freshest, local & seasonal offerings right in front of your guests!

Chef Included

May be ordered for cocktail reception, late night snack or added to any buffet

Minimum 50 people, priced per guest, based on appetizer-sized portions

Must be ordered for entire guest count

spice-rubbed AAA beef top round, horseradish, caramelized onion pan gravy, artisan rolls
\$7 ~ per person

Dijon & herb-rubbed AAA beef Striploin, horseradish cream, artisan rolls
\$10 ~ per person

Gnocchi Station
spicy chorizo, asparagus
aged parmesan,
garden herbs, roasted tomato sauce
\$12 ~ per person

Seafood Sauté
Pacific tiger prawns, bay scallops,
tomatoes, capers, garden herbs
\$14 ~ per person

SWANESET WEDDINGS

PLATED DINNER MENUS

All plated menus are inclusive of assorted rolls & butter, coffee & tea

Minimum 35 guests, all menus are minimum three courses, the same appetizer and dessert is required for all guests, priced per guest

Appetizers

BC Hot House Tomato Salad
ripe tomatoes, bocconcini cheese
fresh basil, aged balsamic vinegar, extra virgin olive oil
\$11

Caesar Salad
seasoned focaccia croutons, shaved parmesan
\$10

Organic Mixed Greens
sun-dried cranberries, orange segments, balsamic dressing
\$10

Fresh Spinach Salad
roasted beets, goat cheese, hazelnuts, lemon-thyme vinaigrette
\$10

Warm Kale Salad
wild mushrooms, gnocchi, red wine vinegar
\$14

Pan-Seared Dungeness Crab Cakes
pepper aioli, citrus vinaigrette
\$14

SWANESET WEDDINGS

PLATED DINNER MENUS

All plated menus are inclusive of assorted rolls & butter, coffee & tea

Minimum 35 guests, all menus are minimum three courses, entrée option available for \$5.00 per person, per entrée choice, priced per guest

All entrees are served with Chef's selection of fresh, seasonal vegetables, & appropriate starch

Entrees

Salmon

grilled wild salmon, tomatoes, olives, currants, pine nuts
\$35

Halibut

herb-crusted west coast halibut, grainy mustard beurre blanc
\$38

Chicken Breast

roasted free-range chicken breast, sage, pancetta
\$36

Rack of Lamb

Dijon & herb-crusted rack of lamb, rosemary jus
\$47

New York Steak

grilled 8oz New York steak, shallot-red wine jus
\$42

Prime Rib

slow roasted prime rib, Yorkshire pudding
pan gravy
\$45

Filet Mignon

6oz filet mignon
"en sous vide"
bacon-onion jam, cabernet jus
\$55

MENU PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAX

SWANESET WEDDINGS

PLATED DINNER MENUS

*All plated menus are inclusive of assorted rolls & butter, coffee & tea
Minimum 35 guests, all menus are minimum three courses, the same dessert is required for all guests, priced per guest*

Desserts

Chocolate-Earl Grey Mousse Brulee
caramelized crust, crisp chocolate pearls
\$10

Cheese Cake
baked New York cheesecake, fruit compote
\$10

Tiramisu
tiramisu, raspberry coulis
\$10

Crème Brulee
vanilla bean crème brulee, Scottish shortbread
\$10

Warm Apple Galette
vanilla ice cream, caramel sauce, crumble
\$11

Chocolate-Peanut Butter Pavé
raspberry coulis, peanut brittle
\$12

Plated Enhancements

Same enhancement required for all guests, priced per guest

Sorbet
house-made lemon sorbet
\$5

Prawns
tiger prawns, garlic butter
\$7

Lobster Tail
4oz butter-basted lobster tail
Market Price

MENU PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAX

SWANESET WEDDINGS

DINNER BUFFET MENUS

All buffet menus are inclusive of coffee & tea

A minimum of 50 adults required

Children ages 4-12 are half price & under the age of 4 are complimentary for all buffets

Refined Rustic

classic caesar salad, herb croutons, aged parmesan cheese
German potato salad, stone-ground mustard, crispy bacon
Thai noodle salad, sesame, sweet soy dressing
organic mixed greens, assorted vinaigrettes & dressings
plum tomato, cucumber salad, fresh basil, red wine vinaigrette

market vegetable crudités, creamy herb dip
assorted pickles, relishes, olives

carved roasted AAA baron of beef, pan gravy, Yorkshire pudding
grilled rosemary chicken, garden herbs, pan jus
roasted basa, yogurt, fresh dill
penne rigate, roasted tomato, basil sauce, shaved parmesan

herb-roasted new potatoes
long grain rice pilaf
harvest vegetable sauté

assorted cakes, pies & tarts
seasonal fresh fruit & berries, honey-vanilla yogurt dip

\$45 ~ per person

SWANESET WEDDINGS

DINNER BUFFET MENUS

All buffet menus are inclusive of coffee & tea

A minimum of 50 adults required

Children ages 4-12 are half price & under the age of 4 are complimentary for all buffets

Local Artisan

artisan breads, sweet butter

classic caesar salad, herb croutons, aged parmesan cheese
roasted potato salad, pickled red onion, balsamic dressing
marinated mushroom salad, roasted vegetables, pine nuts, feta cheese
spinach, orange & cranberry salad, buttermilk dressing, sunflower seeds
Thai noodle salad, sesame, sweet soy dressing
Greek salad, feta cheese, Kalamata olives

cured, European-style cold meats
assorted pickles, relishes, olives

carved roasted AAA baron of beef, mushroom pan gravy, Yorkshire pudding
grilled rosemary chicken breast, wild mushrooms, bacon, cream sauce
wild BC salmon, roasted vegetable ratatouille
tri-colour tortellini carbonara, bacon & cracked pepper cream sauce

mashed potato bar - bacon, chives, roasted garlic, aged cheddar, sour cream,
broccoli cheese sauce, roast gravy, house made chili

mixed grain pilaf – long grain & wild rice, barley, quinoa, bulgur
harvest vegetable sauté

assorted cakes, pies & tarts
tiramisu, mini crème caramel
seasonal fresh fruit & berries, honey-vanilla yogurt dip

\$49 ~ per person

SWANESET WEDDINGS

DINNER BUFFET MENUS

All buffet menus are inclusive of coffee & tea

A minimum of 50 adults required

Children ages 4-12 are half price & under the age of 4 are complimentary for all buffets

Chef's Table

artisan breads, sweet butter

caesar salad station – crisp romaine, shaved parmesan, garlic, maple smoked bacon, smoked salmon, shrimp, creamy garlic dressing

potato & green bean salad, red onion, apple cider dressing
marinated mushroom salad, roasted vegetables, pine nuts, feta cheese
spinach salad, celery, tomato, red onion, blue cheese, bacon, citrus vinaigrette
quinoa & arugula salad, oven-dried tomatoes, goat cheese
plum tomato & bocconcini salad, fresh basil, balsamic glaze
roasted corn salad, feta cheese, cherry tomatoes, fresh herbs

marinated PEI mussels
cured, European style cold meats
grilled, marinated vegetables, balsamic reduction
assorted pickles, relishes, olives

carved roasted AAA beef Striploin, caramelized onion pan gravy, Yorkshire pudding
chicken breast, bourbon-green peppercorn sauce, roasted cherry tomatoes
seared wild BC salmon, Napa cabbage, bacon, cream, grainy Dijon
spinach, ricotta, artichoke stuffed pasta shells

mashed potato bar - bacon, chives, roasted garlic, aged cheddar, sour cream,
broccoli cheese sauce, gravy, house-made chili

saffron rice, chorizo, chicken
harvest vegetable sauté

assorted cakes and pies
crème brulee trio – French vanilla, milk chocolate, chai tea
s'mores station – Callebaut dark chocolate, graham crackers, marshmallows for roasting
seasonal fresh fruit & berries, honey-vanilla yogurt dip

\$57 ~ person

MENU PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAX

SWANESET WEDDINGS

DINNER BUFFET MENUS

All buffet menus are inclusive of coffee & tea

A minimum of 50 adults required

Children ages 4-12 are half price & under the age of 4 are complimentary for all buffets

A Cut Above

artisan breads, sweet butter

caesar salad station – crisp romaine, shaved parmesan, garlic, maple smoked bacon, smoked salmon, shrimp, creamy garlic dressing

wilted kale salad, hazelnuts, chevre, pickled red onions

red potato salad, gold beets, beans, smoked salmon, chopped egg, arugula, grainy mustard vinaigrette

asparagus & shiitake salad, sesame-soy dressing, sautéed scallions

grilled cabbage salad, spicy Thai dressing

plum tomato & bocconcini salad, fresh basil, balsamic glaze

wild rice salad, cranberries & pecans

bruschetta station – vine-ripened tomatoes, Italian basil, fresh garlic, black olive tapenade, pesto, limoncello shrimp ceviche

grilled, marinated vegetables, balsamic reduction

poached prawns & marinated scallops

charcuterie board: sliced ham, Genoa salami, capicola, mortadella

carved AAA prime rib au jus, yorkshire pudding

Moroccan-spiced chicken breast, lemon, tomatoes, chick peas & herbs

seared wild salmon, smoked butternut squash, pickled fennel

mushroom ravioli, sage, hazelnuts, browned butter, parmesan

potato gratin, rosemary, smoked cheddar

quinoa pilaf, tomatoes, red onions, herbs

market vegetables, basil pesto, extra virgin olive oil

selection of mini desserts

triple chocolate mousse

house made apple strudel, caramel sauce

classic tiramisu

seasonal fresh fruit & berries, honey-vanilla yogurt dip

\$67 ~ person

MENU PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAX

SWANESET WEDDINGS

DINNER BUFFET MENUS

All buffet menus are inclusive of coffee & tea

A minimum of 75 adults required

Children ages 4-12 are half price & under the age of 4 are complimentary for all buffets

West Coast Waters

artisan breads, assorted herbed butter

caesar salad station – crisp romaine, shaved parmesan, garlic, maple smoked bacon, smoked salmon, shrimp, creamy garlic dressing

Vietnamese seafood noodle salad

German potato salad, stone-ground mustard, crispy bacon

spinach salad, orange segments, sun-dried cranberries, sunflower seeds, citrus vinaigrette
shiitake mushroom & grilled asparagus salad, sesame-soy vinaigrette

bruschetta station – vine ripened tomatoes, Italian basil, fresh garlic,
black olive tapenade, limoncello shrimp ceviche

cured, European-style cold meats

grilled, marinated vegetables, balsamic reduction

From the Sea - smoked, candied & cured salmon, iced prawns, crab legs, marinated PEI mussels
assorted pickles, relishes & olives

carved AAA beef tenderloin, red wine pan gravy, Yorkshire pudding

roasted chicken, shrimp, scallops, chorizo, tomato, lemon, herb sauce

west coast halibut, wild mushroom cream sauce, warm bacon vinaigrette

chef-attended seafood sauté station - Pacific tiger prawns, bay scallops, tomatoes, capers, basil
garden herbs, roasted garlic, lemon wedges

chicken, chorizo, seafood paella

potato gratin, blue cheese, caramelized onions

harvest vegetable sauté

crème brulee trio – French vanilla, milk chocolate, chai tea

selection of mini desserts

triple chocolate mousse

seasonal fresh fruit & berries, honey-vanilla yogurt dip

local & international cheese display - selection of cheeses, fruit, artisan breads, crackers

elegant chocolate fountain, fruit, cinnamon-sugar mini doughnuts, crisp rice squares

gourmet coffee bar – selection of flavoured syrups, biscotti

\$75 ~ person

MENU PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAX

SWANESET WEDDINGS

SIPS

Deluxe Spirits	\$6.00
House Wine by the Glass	\$6.00
Domestic Beer	\$5.75
Imported Beer	\$6.25
Ciders & Coolers	\$6.25
Premium Spirits & Liqueurs	\$7.00
Ultra-Premium Spirits	\$9.00
Specialty Cocktails & Martinis (2oz)	\$11.00

Soft Drinks, Juice	\$2.50
Bottled Water	\$2.00
Non Alcoholic Beer	\$3.75
Sparkling Apple Juice - 750 ml Bottle	\$14.00

Fruit Punch	\$175.00 - Per 20 Litres (serves 100)
Lemonade	\$175.00 - Per 20 Litres (serves 100)

Staff Attended Fresh Squeezed Lemonade Stand \$6 ~ per person
great addition for an outdoor ceremony

Swaneset offers unlimited non-alcoholic beverages (pop & juice) for \$5.00 per person
**Must be ordered for entire guest count*

Swaneset offers the following bar types:

- Host Bar - *The host agrees to pay for drinks according to their individual prices, based on consumption*
- Drink Tickets - *Guests are provided with drink tickets. The host agrees to pay for any tickets redeemed at the bar according to the price of each drink*
- Subsidized Toonie Bar - *Your guests pay a set price per beverage, and the host pays the balance (eg. Toonie Bar)*
- Cash Bar - *Guests purchase individual drinks that they order at the bar – price will include taxes*

*Beverage prices & selection are subject to change without notice
All Applicable Taxes are excluded. All beverages must be supplied by Swaneset Bay Resort.*

MENU PRICES ARE EXCLUSIVE OF SERVICE CHARGE & TAX

SWANESET WEDDINGS

Beverage prices & selection are subject to change without notice

All Applicable Taxes are excluded. All beverages must be supplied by Swaneset Bay Resort.

*Cash & Host bars must exceed \$400.00 in revenue to waive a \$25.00 per hour (minimum 4 hour) bartending charge -
statutory holiday \$35.00 per hour.*

WINE LIST

Red Wine

Peller Cabernet Merlot, BC	\$30
J. Lohr Seven Oaks Cabernet Sauvignon, USA	\$46
Sandhill Cabernet Merlot, BC	\$38
Wayne Gretzky Cabernet Sauvignon, BC	\$37

White Wine

Peller Sauvignon Blanc, BC	\$30
Red Rooster Chardonnay, BC	\$35
Wayne Gretzky Pinot Grigio, BC	\$35
Sandhill Chardonnay, BC	\$45
Kim Crawford Sauvignon Blanc, New Zealand	\$41

Sparkling

Blue Mountain Brut, BC	\$51
Chamdeville Brut, France	\$30

Champagne

Veuve Clicquot Brut, France	\$135
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PERFECTION

A long, elegantly decorated wedding reception table. The table is covered with a white linen and set with white plates, glassware, and silverware. The centerpiece is a tall, dark vase filled with white and pink roses, surrounded by bare, dark branches and hanging beaded garlands. Small, warm-toned candles are placed along the table, creating a soft, romantic glow. The background shows more tables and chairs, suggesting a large, formal event space.

"Photo by Erin Gilmore Photographers
Décor by Wedding Design Studio"

SWANESET WEDDINGS

TERMS AND CONDITIONS



TERMS & CONDITIONS

All Function agreements are subject to the policies of Swaneset Bay Resort.

In the event of a non-host bar, Swaneset reserves the right to run a cash bar at no expense to the host.

MENU & WINE SELECTIONS

Certain dietary substitutes may be made with prior request. Final selections must be arranged four weeks prior to your function.

SERVICE CHARGE & TAXES

All food & beverage is subject to a 15% service charge. Government taxes are applicable as follows:

Food	5% GST
Beer/Wine/Alcohol	5% GST, 10% Liquor Tax
Room Rental	5% GST
Audio Visual Equipment	5% GST
Service Charge	5%GST
Cake Cutting Fee	5% GST, 7% PST
Ceremony Fee	5% GST, 7% PST

** Taxes subject to change – based on government taxes on the day of the event*

LABOUR RATES

Labour charge for events held on Canadian Statutory Holidays - \$4.00 per person

Bartender (if consumption is below \$400.00) - \$25.00 per hour/per bartender-statutory holiday
\$35.00 per hour.

AUDIO/VISUAL LIGHTING

6X6 Screen	\$25.00
Projector	\$175.00

SWANESET WEDDINGS

CANCELLATION

In the event of a cancellation, Swaneset Bay Resort will retain the deposit in full. All cancellations must be made in writing 180 days prior to the confirmed date. Cancellations within 180 days of the event will be charged 50% of the contracted minimum spending, excluding the booking deposit. Cancellations within 60 days of the event will be charged 100% of the contracted minimum spending requirement. If there is no minimum spending requirement, 50% of the estimated cost of the event will be charged.

Deposits are non-refundable.

****All cancellations must be in writing to the attention of the Catering Sales Manager.**

A VALID CREDIT CARD NUMBER IS MANDATORY TO GUARANTEE THE EVENT BOOKING.

MINIMUM SPENDING AMOUNTS

January & February:

The Club requires a minimum spending of \$7500 for any function held on Saturdays and long weekend Sundays. On Fridays and Sundays a \$5000 minimum spending requirement must be met.

March:

The Club requires a minimum spending of \$10,000 for any function held on Saturdays and long weekend Sundays. On Fridays and Sundays a \$5000 minimum spending requirement must be met.

May, June and September:

The Club requires a minimum spending of \$17,500 for any functions held on a Saturday or long weekend Sunday. Functions held on Fridays and Sundays require a minimum spending of \$13,500.

July and August

The Club requires a minimum spending of \$22,000 for any functions held on a Saturday or long weekend Sunday. Functions held on Fridays and Sundays require a minimum spending of \$15,000.

April, October, November and December:

The Club requires a minimum spending of \$13,500 for any function held on a Saturday or long weekend Sunday. On Fridays and Sundays in April, October and November a \$7500 minimum spending requirement must be met. On Fridays and Sundays in December a \$10,000 spending requirement must be met.

Minimum spending amounts are exclusive of taxes and service charge.

BOOKING DEPOSIT

A \$3000.00, non-refundable, non-transferable deposit is required at time of booking in order to secure the date and room(s). The deposit will be regarded as a down payment towards the total cost of the event.

CONTRACT

A signed contract with a valid credit card number is required in order to secure the booking.

GUARANTEES

The Club must receive a guarantee regarding the exact number of expected guests at least ten days prior to the function. The Club will calculate the total cost based upon this guarantee and the host will be responsible for 100% of this cost. If a guarantee is not received, the estimated number of guests stated on the contract will be considered the guarantee. For estimate purposes for host bars, beverage charges are based on four drinks per person. We can accommodate up

SWANESET WEDDINGS

to a 5% increase of guests over the guaranteed number at an added cost. The guaranteed number is not subject to reduction.

Final food and beverage selections, including dietary substitutes, must be finalized four weeks prior to the event date.

PAYMENT

Four months (120 days) prior to the event date, 50% of the contracted minimum spending amount is due. **Please note** this amount is excluding the booking deposit. Ten (10) days prior to the event date, full payment of the estimated cost of the event is due. These payments must be made by cheque to Swaneset Bay Resort or you are welcome to arrange a time with the catering department to come in and pay via debit or credit card.

For all events, any outstanding charges following the event will be processed to the above credit card. Compound interest at a rate of 2% per month (24.867% per annum) will be applied to any unpaid balance, calculated from your event date forward. In the event of an "overpayment", the Club will issue a refund cheque within its current billing cycle.

PRICES

All prices are stated exclusive of taxes and service charge. Prices are subject to change without notice. Prices subject to applicable provincial tax and 15% service charge.

LIQUOR LAWS

The liquor regulations as set out by the Province of BC prohibit service of alcohol after 12 midnight. The host agrees to indemnify the Club for any claims arising out of negligent or willful acts by the host or any guests. The host is responsible for the conduct of guests and damages caused with intent incurred to the property, equipment or employees of Swaneset Bay Resort. The Club reserves the right to discontinue service to all guests. The host shall remain liable for all amounts owed to the Club and shall have no right to obtain a refund of any deposits paid to the Club. Children are permitted in designated function areas only and must remain under adult supervision at all times.

Cash and Host bars must exceed \$400.00 in revenue to waive a \$25.00 per hour (minimum 4 hour) charge. Statutory holiday \$35.00 per hour.

Swaneset reserves the right to offer a cash bar at any evening function.

FOOD AND BEVERAGE

No food of any kind, except Wedding Cake, may be brought on to the premises. The Club must provide all food and beverage including any alcoholic beverages. Corkage events are respectfully declined. Wine or liquor bottles as guest favours are not permitted.

A service charge of \$2.50 per guest will be charged for the optional service of cutting and/or plating of specialty cakes. Specialty cakes are the only food item permitted to be taken off the premises by the client. Substitution of wedding cakes for desserts included in our menus is not permitted.

Swaneset does not offer food tastings for buffet menus. Swaneset will offer a complimentary food tasting for 2 guests for plated menus. The food tasting includes 2 appetizers/salads, 2 entrées, and 2 desserts. For plated meal, Swaneset can provide a pre-selected, entrée option for guests for an additional \$5.00 per person, per entrée option.

ADDITIONAL TERMS & CONDITIONS

There will be a \$50.00 charge added to the master wedding account in the event that the Bridal room key is not returned to the Banquet Manager or Reception desk at the end of the event.

SWANESET WEDDINGS

All guests must depart the banquet room at or before the function "Guest End Time" stated in the contract. Any function closing after its scheduled end time will be subject to an additional \$500 per hour labour charge (plus applicable taxes) for any hour or fraction of an hour. All vendors must depart the Clubhouse by 1:30am to avoid the \$500 per hour labour charge.

PERFORMANCE FEES

Swaneseet is obligated to charge the following tariffs on your event:

SOCAN- Tariff #8 - \$ 29.56 without dancing, \$59.17 with dancing plus tax.

<http://www.socan.ca/licensees/faq-licensing>

ReSound Fee Tariff #5 - \$13.30 without dancing, \$26.63 with dancing plus tax.

<http://www.resound.ca/en/resources/faq.htm>

The Club assumes no responsibility for the damage or loss of any articles left on the Club's premises prior to, during, or following a function. Any items left behind will be held at Swaneseet for pick up for up to 7 days after the event.

Swaneseet Bay reserves the right to hold more than one function on the property at any given time.

A floor plan outlining the setup of the ballroom is required 7 days prior to the event. A service charge will apply if any changes are made to the floor plan within 48 hours of the event. If table overlays are being supplied, they must be at Swaneseet 48 hours prior to the start of the function.

A representative of Swaneseet Bay shall make the final decision regarding the location of the ceremony, based on weather, if your ceremony is anticipated for outdoors.

The use of golf carts is not permitted.

All suppliers, DJ's and bands are kindly asked to provide their own carts/dollies to move their equipment.

The Catering Department must be consulted prior to the set-up of any displays, etc. The use of nails, staples, glue or any like materials is not permitted on any walls, doors, blinds, or ceilings of any function room. If the host is adding drapes to the main ballroom windows, the use of a pipe and drape system is mandatory. The drapes cannot be attached to the windows or window sills. The host shall be responsible for any damage or loss to the property of Swaneseet Bay.

Firework displays of any sort must be discussed and approved by your Catering Events coordinator 30 days prior to your wedding date in order for Swaneseet to make the appropriate arrangements for this event to take place on or in our property. The use of smoke or fog machines is not permitted.

The use of chiavari chairs is not permitted.

The use of confetti or rice is not permitted inside the clubhouse or on the grounds. The use of loose petals is not permitted. Swaneseet does not allow helium balloons in the clubhouse.

SWANESET WEDDINGS

PREFERRED WEDDING VENDORS



PHOTOGRAPHERS

Erin Gilmore Photography
www.eringilmorephotography.com
604.463.9600 / 604.313.1733

VIDEOGRAPHY

VanWeddings Inc.
www.vanweddings.com
604.639.9010

DECOR & FLORAL

Ruffled Rose Co. Floral and Decor Boutique
www.ruffledrose.com
604.459.4949

Ode To A Bloom Floral Boutique
www.odetoabloom.com
604.457.3737

Justyna Events
www.justynaevents.com
604.721.0357

Cinderella Slip-Ons
www.cinderellaslipons.com
778.552.3098

Paradise Events
www.paradiseevents.com/wedding-decor-vancouver
604.687.6200

CAKES & SWEETS

Aerya Cakes
www.aeyracakes.ca
604.837.3584

MARRIAGE COMMISSIONERS

Brent Sheppard
www.heyrev.com
604.574.7731

Christina Stanley
psstanley@shaw.ca
604.460.0646

MUSIC

Music Maestro DJ Services
www.musicmaestro.net
604.808.0506

ACCOMMODATIONS

Sandman Signature Langley
www.sandmansignature.com

Ramada Inn & Suites
604.460.9859

Poco Inn Suites
www.poco-inn-and-suites.com
604.941.6216 Ext. 754

BEAUTY

LM Lash Artistry
www.lmlashartistry.com
604.484.6616

Slyce Studios
www.slycestudio.ca
604.465.0411

FUN

Celebration Fireworks
www.celebrationfireworks.ca
604.590.4855

