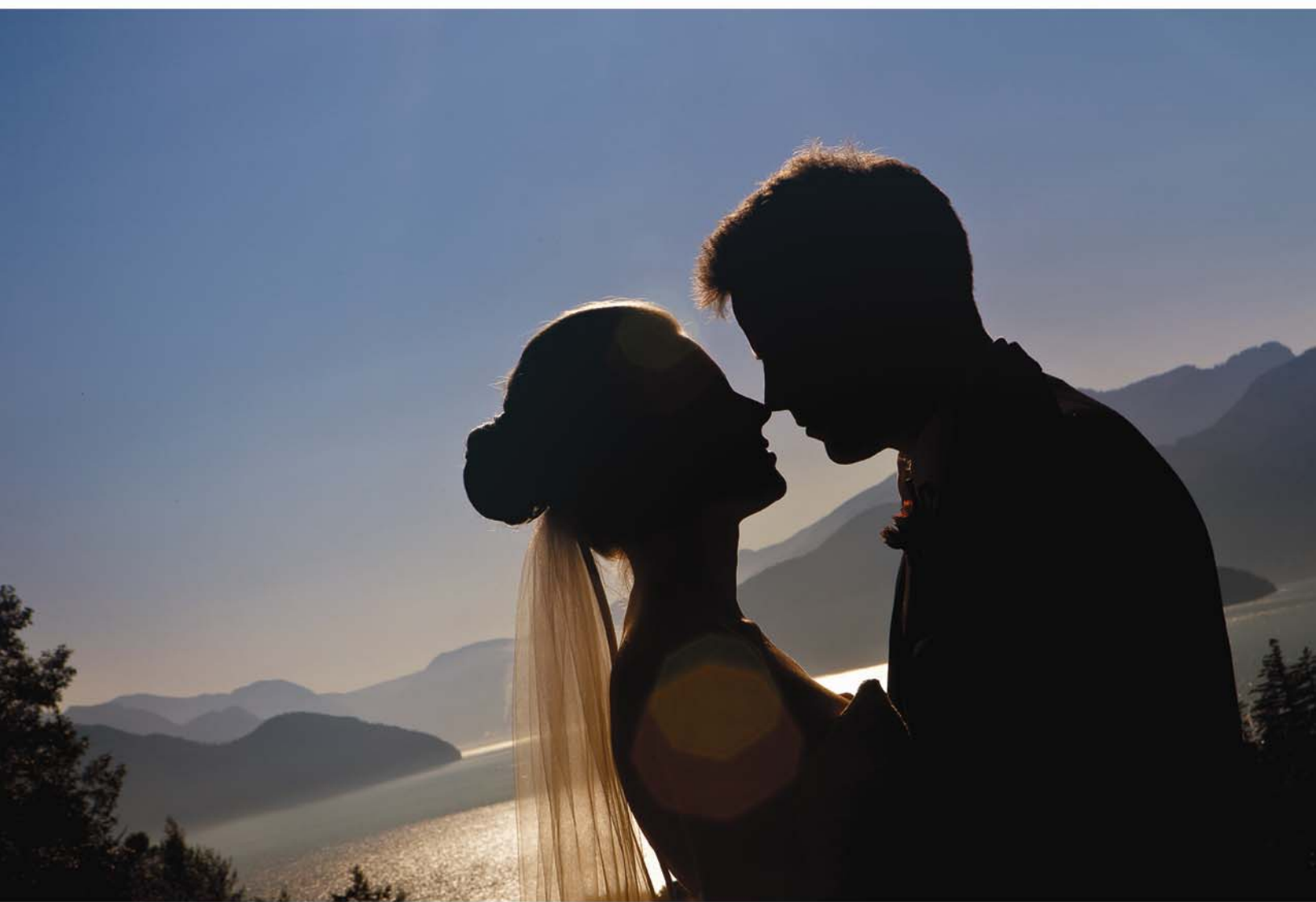


Weddings

at Furry Creek | 2012/2013



"Furry Creek did a great job! Leading up to the wedding they had good suggestions and kept us on track. We were extremely impressed by their friendliness and professionalism. Overall, it was a perfect day! We were thrilled."
Andrea, Bride

Photo: Erica Chan

“BC’s Most Scenic Wedding Venue”

Congratulations and thank you for your interest in Furry Creek Golf and Country Club!

Furry Creek Golf and Country Club, located 35 minutes from Downtown Vancouver along the scenic Sea to Sky highway to Whistler, offers an ideal setting for wedding ceremonies and receptions. Considered one of the most beautifully landscaped playgrounds in the province, Furry Creek delivers an unforgettable experience with its breathtaking beauty, dramatic scenery and first-class facilities.

The clubhouse, designed by Hemingway Nelson Architects of Vancouver, is an award-winning, three-story structure of glass, granite and timber incorporating West Coast and Japanese architectural influences to create an ambiance that is airy, modern and welcoming.

The Pacific Banquet Room is the preferred location for many wedding banquets, with two large patios and dance floor. The Sea to Sky Grill provides an exceptional view overlooking the 18th green with a backdrop of Howe Sound and coastal mountains. The Creekside Room overlooks the cascading Furry Creek water falls, features a stone fireplace and vaulted ceiling and provides the perfect location for smaller ceremonies, receptions and parties.

At Furry Creek our specialty is weddings with a personal touch. We offer a variety of creative and appetizing menu options that are themed to our West Coast setting. Contact our Wedding Specialist for a personalized consultation and tour of our amazing clubhouse. Our events team is here to help make your dream day a reality, from start to finish.

Yours truly,

Jill Dickson
Wedding & Banquet Coordinator
1.888.922.9462 ext 259
jdickson@golfbc.com

Julie Dennis
Sales & Marketing Manager
1.888.922.9462 ext 225
jwdennis@golfbc.com

Cover Photo: LS Photography

The perfect place
to say "I Do"!

Photo: Erica Chan

Our Scenic Wedding Site

Imagine yourself on the "edge of a mountain" wedding site with 180 degree views of Howe Sound and the surrounding Coast Mountains. You, your family and friends sharing the most special of moments on the most exclusive and surreal outdoor wedding site the area has to offer! Contact our Wedding Coordinator for availability and pricing.

ALL WEDDING BOOKINGS INCLUDE THE FOLLOWING COMPLIMENTARY SERVICES:

- | | |
|---|--|
| ... Wedding coordination services | ... Private Bridal Room |
| ... Welcome sign at club entrance | ... Podium |
| ... Golf Cart for Bride and Groom (for pictures) | ... iPod adapter |
| ... Free cake cutting service for cakes created on site | ... Screen for video/slide presentations |
| ... Special Bridal golf rates | ... Wine and cocktail service |
| ... Vase centerpieces | ... Professional serving and bartending team |
| ... Reserved parking spot for the bride and groom | ... Professional carver (<i>available with applicable menus</i>) |
| ... White linen tablecloths | ... Room setup: registration, gift, cake, DJ, guest & head tables |
| ... White napkins, black table skirts, white table skirting in reception room | ... Indoor wireless microphone |

ADDITIONAL SERVICES: Please inquire with our Wedding Coordinator for details and pricing

Ice Carvings

Amaze your guests and make your room look more spectacular with an ice carving of your own design.

Chair Covers & Decor

Exclusive line of chair covers, table linens and backdrops to enhance and enrich the beauty of the room.

LCD Projector

The perfect solution for slide shows and pre-reception entertainment.



Lions Bay Buffet

TO START

Assorted Artisan Breads and Rolls

Salads

Classic Caesar Salad
shaved parmesan and herbed croutons

Curried Chickpea Salad
mango, apple, raisins and cilantro

Baby Spinach Salad
seasonal fruit and crumbled goat cheese

Local Wild Greens
toasted pumpkin seeds and dried cranberries, selection of salad dressings

Platters

Fresh Tomatoes and Bocconcini
basil and balsamic glaze

Antipasto Platter
variety of meats, roasted vegetables and preserves

In-House Smoked Salmon

HOT ITEMS

Pan Seared Chicken Breast
fresh herbs, roasted garlic and a thyme jus

Gremolata Crusted Halibut
tomato chutney

Pan Seared Wild Sockeye Salmon
tarragon beurre blanc

Herb Marinated Grilled Sterling Silver Beef Medallions

Choose two

Choose one

... Vegetable Lasagna

... Mushroom Ravioli

... Wild Rice Pilaf

... Herb and Cheese Tortellini

Accompaniments:

Glazed Seasonal Vegetables and Herb Roasted Baby Potatoes

DESSERTS

Assorted Desserts and Fresh Fruit

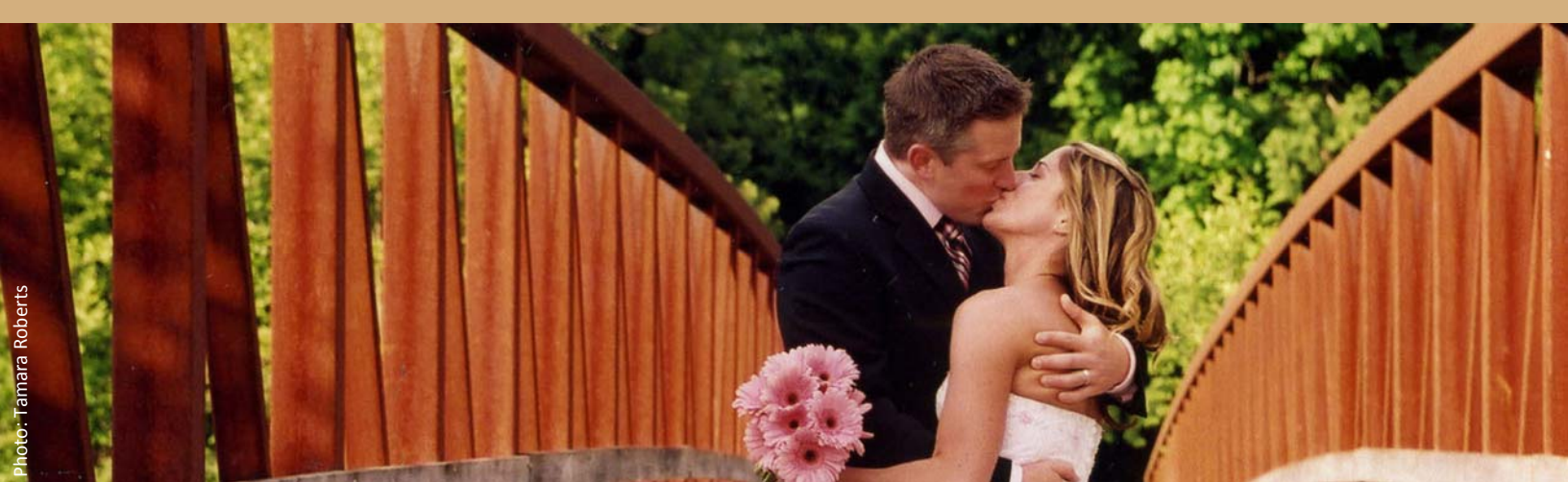
Fresh Brewed Coffee and Tea

\$39.95 per person

Minimum 36 guests. Prices subject to taxes and service charges.
Please inquire about options for custom menus.

Our wedding at Furry Creek was truly more than my husband and I could have wished for! On our very first visit we knew nothing could beat this beauty. Stunning venue and views, amazing food and most important, friendly staff!! Though the venue is spectacular in itself, our wedding would not have been the perfect day that it was if it wasn't for the staff at Furry Creek!

C. Gudmanz



Tantalus Buffet

TO START

Assorted Artisan Breads and Rolls

Salads

Classic Caesar Salad
shaved parmesan and herbed croutons

Curried Chickpea Salad
mango, apple, raisins and cilantro

Baby Spinach Salad
seasonal fruit and crumbled goat cheese

Local Wild Greens
toasted pumpkin seeds and dried cranberries, selection of salad dressings

Platters

Fresh Tomatoes and Bocconcini
basil and balsamic glaze

Antipasto Platter
variety of meats, roasted vegetables and preserves

In-House Smoked Salmon

West Coast Seafood
chilled salt spring island mussels and peel and eat prawns

HOT ITEMS

Choose one

Sterling Silver Prime Rib Roast
au jus

Roast Leg of Australian Lamb
dijon-rosemary jus

Choose two

Pan Seared Chicken Breast with Fresh Herbs
roasted garlic and a thyme jus

Gremolata Crusted Halibut
tomato chutney

Pan Seared Wild Sockeye Salmon
tarragon beurre blanc

Herb Marinated Grilled Sterling Silver Beef Medallions

Roasted Australian Lamb Sirloin
wild mushroom veal reduction

Choose one

... Vegetable Lasagna

... Mushroom Ravioli

... Wild Rice Pilaf

... Spinach and Ricotta Ravioli

Accompaniments:

Glazed Seasonal Vegetables and Herb Roasted Potatoes

TO FINISH

Assorted Cakes, Pastries and Fresh Fruit

Fresh Brewed Coffee and Tea

\$43.95 per person

Minimum 36 guests. Prices subject to taxes and service charges. Please inquire about options for custom menus.



Garibaldi Grand Buffet

COCKTAIL RECEPTION

Selection of Hot and Cold Hors d'Oeuvres
see enhancement options on page 8

TO START

Assorted Artisan Breads and Rolls

Salads

Classic Caesar Salad
shaved parmesan and herbed croutons

Curried Chickpea Salad
mango, apple, raisins and cilantro

Baby Spinach Salad
seasonal fruit and crumbled goat cheese

Local Wild Greens
toasted pumpkin seeds and roasted beets, selection of salad dressings

Platters

Fresh Tomatoes and Bocconcini
basil and balsamic glaze

Antipasto Platter
variety of meats, roasted vegetables and preserves

In-House Smoked Salmon

West Coast Seafood
chilled salt spring island mussels, peel and eat prawns

\$51.95 per person

Minimum 36 guests. Prices subject to taxes and service charges.
Inquire about options for custom menus.

HOT ITEMS

Choose one

Sterling Silver Prime Rib Roast
au jus

Roast Leg of Australian Lamb
dijon-rosemary jus

Roast Sterling Silver Pork Loin
roasted apples and brandy demi-glace

Choose two

Thai Curry Coconut Chicken

Pan Seared Chicken Breast
fresh herbs, roasted garlic and thyme jus

Gremolata Crusted Halibut
tomato chutney

Pan Seared Wild Sockeye Salmon
tarragon beurre blanc

Roasted Sablefish
miso-ginger glaze

Roasted Australian Lamb Sirloin
wild mushroom veal reduction

Choose one

... Vegetable Lasagna

... Meat Lasagna

... Mushroom Ravioli

... Spinach and Ricotta Ravioli

... Wild Rice Pilaf

... Lemongrass Infused Jasmine Rice

Accompaniments:

Glazed Seasonal Vegetables and Herb Roasted Potatoes

TO FINISH

Assorted Cakes, Pastries, and Fresh Fruit
Fresh Brewed Coffee and Tea

BUFFET ADDITION

Market Price

Add a Local Seafood Tower which includes a variety of crab legs, oysters, butter poached prawns, seared tuna and other seasonal selections.
Please Inquire.

A beautiful union begins...

Photo: Simply Rosie



Sea to Sky Signature Buffet

COCKTAIL RECEPTION

Selection of Hot and Cold Hors d'oeuvres
see enhancement options on page 8

TO START

Assorted Artisan Breads and Rolls

Salads

Classic Caesar Salad
shaved parmesan and herbed croutons

Curried Chickpea Salad
mango, apple, raisins and cilantro

Niçoise Salad

Summer Bean Salad
dijon vinaigrette

Baby Spinach salad
seasonal fruit and crumbled goat cheese

Local Wild Greens
*toasted pumpkin seeds and dried cranberries
selection of salad dressings*

Platters

Fresh Tomatoes and Bocconcini
basil and balsamic glaze

Antipasto Platter
variety of meats, roasted vegetables and preserves

Local and Imported Cheeses

In-House Smoked Salmon

West Coast Seafood
chilled salt spring island mussels, peel and eat prawns

Vegetable Crudités
dipping sauce

\$60.95 per person

Minimum 36 guests. Prices subject to taxes and service charges.

Inquire about options for custom menus.

HOT ITEMS

Choose one

Sterling Silver Prime Rib Roast
au jus

Roast Leg of Australian Lamb
dijon-rosemary jus

Roast Sterling Silver Pork Loin
roasted apples and brandy demi-glace

Choose two

Thai Curry Coconut Chicken

Grilled Chicken
teriyaki and grilled pineapple

Pan Seared Chicken Breast
fresh herbs, roasted garlic and thyme jus

Gremolata Crusted Halibut
tomato chutney

Halibut
lemon dill beurre blanc

Pan Seared Wild Sockeye Salmon
tarragon beurre blanc

Steamed Sockeye Salmon
dill beurre blanc

Miso-Ginger Glaze Roasted Sablefish

Grilled Sterling Silver Strip Loin
red wine sauce

Choose two

... Vegetable Lasagna

... Meat Lasagna

... Mushroom Ravioli

... Spinach and Ricotta Ravioli

... Wild Rice Pilaf

... Lemongrass Infused Jasmine Rice

Accompaniments:

Glazed Seasonal Vegetables and Herb Roasted Potatoes

TO FINISH

Fresh Fruit Platter, Assorted Cakes and Pastries, Petit Fours, Chocolate Covered Strawberries, Fresh Brewed Coffee and Tea

BUFFET ADDITION

Market Price

Add a Local Seafood Tower which includes a variety of crab legs, oysters, butter poached prawns, seared tuna and other seasonal selections.
Please Inquire.

Enhancements

COLD SELECTIONS

Seared Tuna \$75

bc albacore tuna seared rare on a wonton crisp, pickled ginger and wasabi mayo

Goat Cheese Crostini \$55

herbed salt spring island goat's cheese, roasted garlic and grilled sweet corn relish on a crostini

Bruschetta \$45

fresh local tomatoes, onions, garlic, and basil served on crostini

Italian Prosciutto and Melon \$55

fresh melon wrapped in italian prosciutto

Roast Beef and Yorkshire Pudding \$70

miniature yorkshire puddings stuffed with roast beef and horseradish aioli

BC Smoked Salmon \$65

smoked salmon on a rye crisp, dill cream cheese and crispy capers

Smoked Oysters \$70

smoked oysters, tarragon aioli on a crostini

PLATTERS

Vegetable Crudités \$55

selection of fresh local vegetables and dips

Antipasto \$75

stuffed peppers, pepperoni, salami, prosciutto, bocconcini, olives and grilled vegetables

Local, Imported and Artisan Cheeses \$70-\$100

various cheeses served with grapes, apples, preserves, and crostini

Seafood Platter - Market Price

oysters, crab legs, prawns, clams, mussels and ceviche

HOT SELECTIONS

Vegetarian Spring Rolls \$55

crispy spring rolls served with plum sauce

Mushroom and Onion Vol Au Vent \$55

wild mushroom duxelle and caramelized onion in puff pastry

Shrimp Purses \$55

sweet chili glaze

Kobe Beef Sliders \$65

miniature kobe beef sliders with roasted garlic aioli

Spinach, Artichoke and Three Cheese Dip \$50

served with artisan flatbreads

Miniature Thai Curry Infused Crab Cakes \$65

served with mango chutney

Selection of Satays and Dips \$70

herb marinated beef, australian lamb, chicken

Pulled Pork Mini Sandwiches \$60

braised pork shoulder with our house made barbeque sauce

LATE NIGHT SNACKS

Pizza \$50

Mini Sandwiches \$45

variety of decadent pint sized sandwiches

Note: Each option serves a maximum of 25 people



Photo: Love is the Lens

Brunch

Our highly acclaimed Brunch has a wide array of fresh and seasonal selections that will please even the most discerning diner. Great for wedding showers and engagement parties, or treat your out of town guests to a true West Coast experience!

HOT SELECTIONS

- Chef Attended Omelet bar
fresh seasonal ingredients
- Eggs Benedict
smoked salmon or spinach and tomato
- Selection of Sausages and Bacon
- Breakfast potatoes
- French Toast
cinnamon and nutmeg spiced
- Carved Item
- Pasta
chef's creation

COLD SELECTIONS

- Fresh Fruit Platter
selection of seasonal fruits
- Peel and Eat Prawns
- Chilled Mussels and Crab Legs
- Local and Imported Deli Meats

SALAD SELECTIONS

- Classic Caesar Salad
shaved parmesan and herbed crouton
- Local Wild Greens
toasted pumpkin seeds, roasted beets and citrus dressing
- Curried Chickpea Salad
mango, apple, raisins and cilantro

PASTRY SELECTIONS

- Muffins
- Croissants
- Fresh Fruit Loaves
- Danish
- Petite Fours
- Cakes

- Fresh Brewed Coffee and Tea

\$30.95 per person
(\$14.95 for children ages 4-12)

Minimum 36 guests. Prices subject to taxes and service charges.
Room rentals available for Brunch - please inquire.

The venue sight for the ceremony is spectacular! I had a lot of friends and family from out of town so it was a great experience for them. It makes for excellent wedding photos. The staff was so helpful and fully organized for the big day and the food was very good. My guests still talk about it!

F. Ribalkin



Banquet Beverages

WINES

Good Wine. It adds a civilized grace note to the simplest meal, transforming it into something special. As you sip and savour, the pace of the meal becomes more relaxed, more pleasurable: mere eating becomes real dining. We are pleased to work with you to provide our current on-premise wine list, or make recommendations which may be sourced and procured on your behalf. A large selection of Domestic and International bottled Wines and Champagne are available

ALCOHOLIC BEVERAGES

Domestic Beer	Per Bottle	\$5.50
Import Beer	Per Bottle	\$6.00
Ciders/Coolers	Per Bottle	\$6.00
Bar Brand Liquor	Per Oz.	\$5.50
Premium Liquor	Per Oz.	\$6.00
Martinis*	Per Oz.	\$6.50-\$9.00
Sangria House Made Red or White	12 Litres	\$130.00

NON-ALCOHOLIC BEVERAGES

Soft Drinks	Per Glass	\$2.50
Sparkling Apple Juice	Per Bottle	\$17.50
Juice	Per Pitcher	\$18.00
Bottled Water	Per Bottle	\$2.00
San Pellegrino	Per Bottle	\$5.00
Non-Alcoholic Fruit Punch	12 Litres	\$75.00

- ... Furry Creek will provide bartender service for both Cash and Host Bars. Bar service is complimentary as long as bar bill exceeds \$700 in revenue. Otherwise there will be an automatic \$20/hour charge (Stat holidays \$30 hour).
- ... All prices are subject to change, applicable taxes and service charges.
- ... *Martini Station available upon request. Set-up fee of \$100.

Furry Creek has been excellent from the start of our wedding planning. They responded to emails and phone calls in a timely fashion and went the extra mile to make us feel confident the day would go smoothly. Special touches included accompanying me through the buffet to ensure nothing would be spilt on my dress, checking in with us at various times in the evening to ensure we were happy with how things were going as well as checking in on our Grandma who was downstairs resting and bringing her food"

Lori & Ian



Photo: Sarah Bourne Photography

Capacities & Rental Rates

PACIFIC BANQUET ROOM

Our Pacific Banquet room is the largest, most private and preferred room for wedding receptions with two large scenic patios and a large dance floor.

CREEKSIDE ROOM

Overlooking the cascading Furry Creek Water Falls, featuring a massive stone fireplace & vaulted ceiling, providing the perfect location for smaller parties ceremonies and receptions.

SEA TO SKY GRILL

The Sea to Sky Grill provides an exceptional view of Howe Sound and the coastal mountains overlooking the 18th green.

TREETOPS ROOM

Complimented by glass and granite, this room boasts gorgeous views of all the natural elements Furry Creek is known for. Coupled with a patio overlooking the 18th green and ocean views this semi-private setting is a popular room for entertaining.

	CEREMONY & RECEPTION	PACIFIC BANQUET ROOM	CREEKSIDE ROOM	TREETOPS ROOM	SEA TO SKY GRILL
Room Size					
Room Size (sq. ft.)		1800	800	800	1200
Patio Size (sq. ft.)		900 (15x60)	N/A	N/A	700
Patio Size North (sq. ft.)		600 (20x30)	N/A	N/A	N/A
Seating Capacity					
Dinner (with head table)		140	50	N/A	160
Theatre Style		175	96	N/A	N/A
Stand-up Reception		300	90	60	N/A
Room Rental		\$600	\$475	\$350	Please inquire

CEREMONY ONLY RATES

(If reception is not held at our facility, based on availability and includes golf cart for photos)

CREEKSIDE ROOM	\$ 750
OUTDOOR CEREMONY	Based on number of guests, please inquire

Please inquire about mid week savings!



Preferred Suppliers

DÉCOR

Furry Creek works closely with a preferred decorator who offers chair covers, table overlays, backdrops, aisle runners and much more. Please inquire with our wedding coordinator for a full consultation.

FLORISTS

Billies Flower House	www.billiesflowerhouse.com	604.892.9232
Lois Keane Flowers	www.loiskeaneflowers.com	604.922.5186

PHOTOGRAPHERS

Mike Barry	www.m7p.ca	604.966.7029
LS Photography	www.lsp photography.ca	778.895.9374
White Chapel Photography	www.whitechapelphotography.com	604.939.4340
Gadbois Photography	www.gadboisphotography.ca	877.815.1444
Wise Cat Studio (videographer)	www.wisecatstudios.com	604.762.2921

MAKE-UP ARTISTS

Beauty Calls Mobile Beauty Service	www.beautycalls.ca	604.892.4359
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MARRIAGE COMMISSIONERS

Marion Payette		604.892.3998
Wedding Officiants - Hey Rev	www.heyrev.com	604.574.7731
Marry US! - Roxanne Thornton	www.marryus.ca	604.921.5961

ENTERTAINMENT

Beyond Sound	www.beyondsound.ca	604.726.7481
Traxx Mobile D.J. Service (Richard Zimmer)		1.888.699.1324

TRANSPORTATION

Inquire for Additional Options		
Charter Bus Lines	www.charterbuslines.com	604.940.1707

ACCOMMODATION

Furry Creek B&B	www.bbcanada.com/8866.html	604.896.0082
Sandman Hotel & Suites	gm_squamish@sandman.ca	604.848.6000
Crystal Lodge & Suites (Whistler)	www.crystal-lodge.com	604.932.2221

Terms & Conditions

- 1. Deposit:** a confirmation/damage deposit of \$1000.00 is required to secure the use of the facility. Deposits are non-refundable. Upon signature of the contract and receipt of this deposit, the event shall be considered confirmed. This deposit will be held until a thorough building inspection has been conducted upon completion of the event. You will be held responsible for any damage to property or equipment caused by yourself or your guests. Any costs associated with theft or damage will be deducted from the deposit, with remaining funds applied as a credit to the final bill.
- 2. Cancellation:** If an event is cancelled within 120 days of the function date, Furry Creek Golf & Country Club (F.C.G.C.C.) will charge 50% of the total estimated cost.
- 3. Confirmation:** A guaranteed number of guests is required 7 Business Days prior to your event. The guaranteed number is not subject to reduction. On the day of an event, a headcount will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct.
- 4. Menu Selection:** F.C.G.C.C. requires all menus to be selected a minimum of 21 days prior to the event date, In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group.
- 5. Payment Terms:** F.C.G.C.C. requires the host to pay 75% of the total estimated cost of the function 21 business days prior to the event and the remaining balance to be paid on the day of the event. A credit card number is held on file to process the remaining balance. If the host prefers to pay by an alternate method, the credit card will be held on file as endorsement. If cancelled 21 days or less from the event date, F.C.G.C.C. will retain 75% of the estimated invoice or \$1000.00, which ever is greater. Functions held at Furry Creek Golf & Country Club on a Saturday or Holiday from June 1st to September 30th are subject to a Food & Beverage minimum of \$8,000 (Fridays and Sundays subject to minimum of \$6,000). This is pre-tax and pre-service charge, and does not include the outdoor wedding site or room charge.
- 6. Taxes:** 12% Harmonized Sales Tax (HST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
- 7. Service Charges:** All food and beverage services are subject to a 17% service charge.
- 8. Departure:** Furry Creek's Liquor License is valid until midnight, therefore last call will be performed at 11:45 pm. Total building evacuation, including serving staff, is 1:00 am. Due to License restrictions, there will be NO exceptions to these regulations. Any event closing after its scheduled departure time as stated on F.C.G.C.C. itinerary will be subject to an additional \$250.00 per hour labour charge (plus applicable taxes and service charge) for any hour or fraction on an hour.
- 9. Health Regulations:** Food or beverage must not be brought onto the property of F.C.G.C.C., with the exception of a wedding cake. Due to health regulations, leftover food and beverage may not leave the property after an event.
- 10. Alcoholic Beverages:** All alcoholic beverages are to be supplied by F.C.G.C.C. Corkage events are respectfully declined.
- 11. Cash/Host Bars:** Cash or Host Bars must exceed \$700.00 in revenue to waive a \$20/hour (minimum 4 hours) charge. Stat holidays \$30.00/hour.
- 12. Function Room:** Should the number of guests attending a food and beverage function differ from the original number quoted, the Club reserves the right to provide an alternate function room best suited to the size of the group.
- 13. Liability:** F.C.G.C.C. reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. Should F.C.G.C.C. discontinue service to any or all of your guests, you will remain liable for all amounts owed to the Club. F.C.G.C.C. assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and/or guests.
- 14. Decorating:** The Furry Creek Event Coordinator must be consulted regarding any displays or signage to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceilings. The uses of confetti, rice etc... are NOT permitted on the premises. For use of rose petals, prior permission is required and a clean up fee will be applied. Decorating and decoration clean up is the responsibility of the function organizer. Any storage and/or material pick-up will be at the Clubs availability and convenience. Furry Creek Terms and Conditions apply to decoration bookings made through Furry Creek on behalf of our vendors.
- 15. Golf Privileges:** Golf arrangements must be made in advance through the Director of Golf and are subject to availability.

Terms & Conditions

16. **Photography:** Family and wedding party photographs can be taken in and around the Clubhouse (location subject to Coordinator approval). Furry Creek will also provide a golf cart and driver for the Bride, Groom and Photographer (only) to conduct a photo shoot on our 1st tee box. Cart and driver reservation must be confirmed with Event Coordinator no less than 1 week in advance.
17. **Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN 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 SOCAN and the Copyright Act of Canada. An event held in a room with an overall capacity of less than 100 is \$46.07, without dancing is \$23.03 (tax included). An event held in a room with an overall capacity of 101 or more is \$66.27, without dancing is \$33.11 (tax included). An event held in a room with an overall capacity of 301 or more is \$138.19, without dancing is \$69.09 (tax included).
18. **Pricing: Prices are subject to change annually.**

During the term of this Contract

- (a) the F.C.G.C.C. shall use all reasonable efforts to fulfill the requests of the Event and its Host to the best of its ability and to reach agreement with the Event and its Host on any dispute that may arise between the parties, and
- (b) the Event and its Host shall use all reasonable efforts to conduct itself in a manner that is reasonable and polite and to reach agreement with F.C.G.C.C. on any dispute that may arise between the parties.

If, at any time prior to the date that is ninety (90) days before the Event, the F.C.G.C.C. determines, in its sole opinion and discretion that the Event and its Host is:

- (i) making requests that exceed the obligations of the F.C.G.C.C. under this Contract and/or acting unreasonable, or
- (ii) requiring the F.C.G.C.C. to provide services or goods exceeding those, or at a price less than that, set forth in this Contract, unless otherwise agreed to by the parties, or
- (iii) conducting itself in a manner that is rude or offensive to the employees or agents of the F.C.G.C.C., then F.C.G.C.C. shall have the right to terminate this Contract on five (5) days' written notice to the Event and its Host and shall on the fifth day after the date of such notice refund to the Event and its Host any deposit or advance payments made to the F.C.G.C.C. by the Event and its Host.

ACKNOWLEDGEMENT (all areas must be completed)

I have read and agree to the Terms & Conditions of Furry Creek Golf & Country Club

Guest Name

Guest Signature

Credit Card Number

\$ _____
Deposit Amount

EVENT DETAILS

Furry Creek Coordinator

Event Date/Time

Date Confirmed (FC Initials)

Room Name(s)/Rate(s) /\$

Room Name(s)/Rate(s) /\$

GUEST INFORMATION

Mailing Address

City, Province, Postal/Zip Code

Phone

Fax

Cellular

Email