

# GOLF EVENTS

at Mayfair Lakes | 2026



GOLFBC  GROUP

  
*Mayfair Lakes*  
GOLF & COUNTRY CLUB



## WELCOME



Thank you for your interest in **Mayfair Lakes Golf & Country Club!**

Blessed with Vancouver's most sunshine, the towering Coast Mountains to the north and the Pacific Ocean breezes from the west, our surroundings are simply breathtaking. Offering a secluded country ambiance just minutes from downtown Vancouver and the International Airport, Mayfair Lakes is the perfect venue for any golf occasion.

As we begin the Season, we would like to invite you to host your upcoming golf event with us. Our reputation is founded on the best year-round playing conditions anywhere in the province. Our fast greens and manicured fairways are a testament to the care and hard work of our course maintenance team and equally as respected, our golf shop and clubhouse staff are committed to the highest levels of service delivery and customer satisfaction. With spectacular golf, great people and a dedication to personal attention and service, Mayfair Lakes is Vancouver's first choice for any golf event.

Whether it is a charity event, corporate function, team building excursion, or a fun outing with friends, Mayfair Lakes can customize your golf event to suit the needs of each participant. With a commitment to service and quality in all of our menus, you will be delighted with the result.

We look forward to hearing from you soon.

**DAVE KUK**  
Sales & Events Manager  
dkuk@golfbc.com  
604-276-0585 ext 120



# CHAMPIONSHIP GOLF

Holes	18
Par	71/72
Yardage	6,608
Rating	71.7
Slope	126
Open	Year-Round
Designer	Les Furber
Year Built	1989
Other Features	Golf Academy, Restaurant, Lounge, Patio



Located minutes from downtown and the airport, this 18-hole, 6,608-yard course is simply breathtaking. The towering Coast Mountains to the north, the Pacific Ocean breezes from the west and shimmering stretches of water add both beauty and excitement to your game. **Designed by Les Furber**, Mayfair Lakes is known for fast, well-protected greens, lush fairways and distinctive water. Its inspired layout offers a unique challenge on every hole.

## AWARDS & DISTINCTIONS

- "Vancouver's Top 10 Golf Courses", voted #7 | BC Business Magazine
- Best Golf Course & Most Difficult Golf Course | Best of Richmond Readers' Poll
- Best Golf Instruction Facility | Readers Choice Awards for the Richmond News
- Host of the Canadian Tour's "Greater Vancouver Classic" Tournament
- Best Place to Play | Golf Digest
- Host of the Inforetech Greg Norman Invitational Tournament

HOLE	1	2	3	4	5	6	7	8	9	OUT	HOLE	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
Red	418	325	391	201	525	384	404	166	404	3218	Red	345	518	182	419	433	203	360	407	523	3390	6608		
Gold	394	306	371	183	503	361	387	135	380 354	3020 2994	Gold	328	497 469	163 147	395	411	186	343	387	495	3205 3161	6225 6155		
White	374	273	347	144	474	342	361	114	325	2754	White	301	434	120	367	394	151	329	352	471	2919	5673		
Blue	362	256	312	115	453	320	337	108	303	2566	Blue	281	408	102	347	374	134	300	333	432	2711	5277		
PAR M/L	4	4	4	3	5	4	4	3	4	35	PAR	4	5	3	4	4	3	4	4	5	36 37	71 72		
MEN'S HDCP	7	15	3	11	13	5	1	17	9		HDCP	16	18	6	8	2	10	14	4	12				
WOMEN'S HDCP	3	13	9	15	7	1	5	17	11		HDCP	6	14	18	8	2	16	12	4	10				
Date	Player										Attest													



# TOURNAMENT PLANNER AND CHECKLIST

## EXECUTION OF A SUCCESSFUL EVENT

Through strategic planning, timely preparation, effective coordination and a dedicated professional team, Mayfair Lakes will both meet and exceed your event expectations. Utilizing the golf event planner and checklist will guarantee all details are thought of.

### EVENT CHECKLIST

- Sign and return contract with 25% deposit to secure your golf event
- Decide on any food and beverage requirements (before, during, and following play)
- Decide on any prizes from the golf shop or pre-order custom merchandise (i.e. logo golf balls)

### 14 DAYS BEFORE EVENT

- Confirm final numbers and final payment; no cancellation or reductions after this point
- Finalize prize requirements from the golf shop
- Confirm menu selections and any hosted food and beverage details (if applicable)
- Confirm on-course details: tee decks, format, contests, scoring requirements, and set-up (tables/chairs)
- Provide a list of any golf club rental requirements

### 7 DAYS BEFORE EVENT

- E-mail draw (list of players in foursomes) to the event coordinator
- Provide company/group logo (optional) to include on custom cart signs
- Confirm any changes to banquet numbers or extra meal guests (no reductions will be refunded)
- Provide on-site contact details including a cell phone number
- Re-confirm if your group requires a reservation at our restaurant prior to or following your round
- Confirm credit card number for any hosted food and beverage or golf shop purchases

### 1 DAY BEFORE EVENT

- Deliver all signage and any on-course material. Please pick-up within 24 hours of event completion

#### EVENT DAY:

Enjoy and have a great day! Let our team at Mayfair Lakes take care of the rest.



## SHOTGUN EVENTS

Shotgun Events are available for a minimum of 120 guests. Contact us for more information.

### RENTAL SERVICES

TaylorMade Rental Clubs	\$55	<i>Includes a sleeve of TaylorMade golf balls</i>
Power Carts	\$60	<i>72 carts maximum;</i>
Pull Carts	\$6	
Range Balls	\$6	

### ADDITIONAL OPTIONS

- On-course prizing from our Golf Shop, including sleeves of balls, towels, caps, and more.
- Customized merchandise with company or group logo.
- Use GolfBC gift cards as prizing! Redeemable on all services at all GolfBC courses in BC (golf shop, restaurant, etc.).

### COMPLIMENTARY SHOTGUN SERVICES

- Personalized cart signs with company and/or sponsor logo
- Personalized (KP) closest to the pin, (LD) longest drive markers
- Up to 6 on-course activations included. For additional setup, fees will apply
- Positioning of hole-in-one prizes - cars, etc.
- Rules and competition format sheets
- Golf Shop discount of up to 10% on soft goods and accessories valid day of play
- Scoring services available for an additional fee

### GROUP RATES

- Customized packages available.
- All Group Rates include 18 holes of exceptional golf.
- Group Rates are available for 32 or more players.
- Group Rates are subject to applicable taxes and advanced booking fees.

## CUSTOM GIFTS AVAILABLE!

Take advantage of GolfBC's buying power with competitive quotes on merchandise in any price range (with or without logos) including clothing, golf balls, shoes, gloves, glassware, hats, golf bags and more!





## PROFESSIONAL INSTRUCTION PACKAGES

Golf has become an outstanding tool in business for networking with clients, building relationships and boosting productivity. Whether you are looking to entertain clients or enhance the experience of your golf tournament, the **Golf Academy at Mayfair Lakes** is the perfect place to enjoy the game of a lifetime.

### WALK THE LINE

**\$150/hour/Golf Professional**

Provide your players with the opportunity to receive helpful tips on their swing as they warm up on the driving range from one of our PGA of Canada Professionals

### FOR THE BEGINNERS

**\$200/hour/Golf Professional**

Don't get left out of your company golf event! Our golf school is a great way to include beginner golfers without overwhelming them with 18 holes. Our personalized lesson programs are customizable to suit your needs.

*\*Minimum 6-8 golfers*



## ON COURSE REFRESHMENTS

### PRE-GOLF BBQ LUNCH

**\$32** *minimum of 50 guests required*

Beef *or* Chicken Burger

Chips *or* Peanuts

Pop *or* Bottled Water

Chocolate Bar *or* Cookie

### CONCESSION TICKET

**\$26**

*Each player will receive their choice of:*

Sandwich *or* Hotdog

Domestic Beer

Chip *or* Peanuts

### DRINK TICKET

**\$10**

*Choice of:*

Any Beer, Cooler, or Cider

*All prices are per person*



## RECEPTIONS

### HORS D'OEUVRES *50 pieces each*

#### HOT SELECTIONS

##### \$175 PER SELECTION

Tomato, Spinach & Goat Cheese Tartlets

Grilled Chicken Skewers  
*spicy peanut or thai chili dipping sauce*

Mini Cheese Bacon Quiche

Vegetable Spring Rolls  
*plum sauce*

Fried Chicken Gyoza

Beef Satays  
*spicy peanut or thai chili dipping sauce*

Flat Bread with Roasted Vegetables  
*pesto and goat cheese*

Flat Bread with Bacon  
*caramelized onions, artichokes, bacon, kalamata olives, spinach and ricotta cheese*

Spiced Lamb Meatball  
*with tzatziki*

Panko Breaded Tiger Shrimp  
*cocktail sauce*

Crab and Shrimp Mushroom Caps

Shrimp Dumplings  
*with chili oil*

Vegetable Dumplings  
*sweet soya chilli sauce*

*Pork Dumplings*  
*with chili oil*

#### COLD SELECTIONS

##### \$175 PER SELECTION

Tomato, Basil and Goat Cheese  
*balsamic reduction on toasted crostini*

Grilled Chicken Tarragon Salad  
*toasted crostini*

Tomato Bruschetta

##### \$185 PER SELECTION

Crab Salad on Crostini  
*marie rose sauce*

Shrimp Salad  
*served on cucumber rounds*

Oysters on the Half Shell  
*lemon cocktail sauce*

Tuna Tartare  
*cucumber lime salsa*

BC Smoked Salmon on Rye  
*dill cream cheese, onion caper relish*

Wild Salmon Tartare  
*toasted crostini*



## PLATTERS AND PUNCHES

### PLATTERS | *suitable for 50 guests*

Fresh Vegetable Crudités **\$210**

Fresh Sliced Fruit Display **\$295**

Antipasto Platter **\$410**

*roasted and grilled vegetables, assorted meats, cheeses, pickles, olives, marinated mushrooms, artichokes, breads, crackers, drizzled with olive oil and balsamic reduction*

Canadian & European Cheese Selection **\$375**

*edam, gouda, blue cheese, havarti, aged cheddar, swiss and camembert, assorted crackers*

Selection of European Cold Cuts **\$375**

*capicollo, salami, smoked turkey, black forest ham, mortadella bologna, pickle and olive garnish*

Sashimi Platter **\$470**

*wild sockeye salmon, albacore tuna, wasabi, pickled ginger, soya sauce*

Smoked Salmon and Shrimp Cocktail **\$530**

Cocktail and Finger Sandwiches **\$250**

Deluxe Maki Tray **\$355**

*30 large california rolls, 60 nori rolls*

Peanuts or Pretzels **\$30 per bowl**

Tortilla Chips with Fresh Cut Salsa **\$30**

*add sour cream* **\$25**

*add guacamole* **\$35**

### PUNCHES | *Suitable for 50 guests*

Cranberry Explosion **\$140 Non-alcoholic**

*cranberry, orange, and pineapple juices, with ginger ale and fresh lime*

**\$180** Vodka or Rum

Arnold Palmer **\$140 Non-alcoholic**

*a twist on the old favourite: blend of iced tea, lemonade, garnished with fresh lemon*

**\$180** Rum or Gin

Mayfair Sunset Punch **\$140 Non-alcoholic**

*ruby red grapefruit, pineapple, and sparkling apple juices, finished with fresh oranges*

**\$180** Prosecco

Sangria **\$180**

*sparkling red wine punch with citrus and fresh seasonal fruit*





## THE HEARTY DINNER BUFFET

*Includes assorted rolls with whipped butter*

### PLATTER

Vegetable Crudités

### SALADS

Mixed Green Salad  
*tomato balsamic vinaigrette*

Caesar Salad  
*garlic croutons, fresh parmesan cheese*

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

### ACCOMPANIMENTS

Cheese Tortellini  
*tomato rosé sauce*

Fresh Steamed Vegetables  
*fresh herbs, virgin olive oil*

Wild Rice Mushroom Pilaf

Potato Accompaniment  
*choice of roasted red skin or mashed*

### CARVERY

Slow Roasted Top Round of Beef  
*au jus, horseradish*

### ENTRÉE | *select one:*

Rosemary Garlic Chicken Breast  
*peppercorn demi*

Grilled Chicken Breast  
*chimichurri sauce*

Dijon Roasted Chicken Breast  
*demi glaze*

Teriyaki Chicken Thighs

Roasted Wild Coho Salmon  
*lemon cream sauce*

Roasted Wild Coho Salmon  
*lemon dill sauce*

Roasted Wild Coho Salmon  
*soy ginger cream sauce*

Roasted Pork Loin  
*creamy mushroom demi glaze*

Roast Leg of Lamb  
*red wine au jus*

Roasted Snapper  
*pineapple salsa*

### DESSERT

Fresh Baked Pies

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

### \$69 PER GUEST

*minimum of 40 guests required*



## DINNER BUFFETS

### THE WEST COAST

**\$80**

*Includes assorted rolls with whipped butter*

#### SALADS

Mixed Green Salad  
*tomato balsamic vinaigrette*

Red Skin Potato Salad

Thai Noodle Salad

Greek Salad

#### PLATTERS

BC Smoked Salmon and Baby Shrimp

BC Cheeses with Assorted Crackers

#### ENTRÉES

Carved Slow Roasted Top Round of Beef  
*au jus, horseradish*

Roasted BC Chicken  
*basted in garlic, parsley, lemon marinade*

Roasted Red Skin Potatoes

Wild Mushroom Rice Pilaf

Fresh Steamed Vegetables  
*fresh herbs, virgin olive oil*

Cheese Tortellini  
*tomato rosé sauce*

#### DESSERT

Assortment of Cakes & Pies

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

### THE CLASSIC BBQ

**\$80**

*Includes assorted rolls with whipped butter*

#### SALADS

Mixed Green Salad  
*tomato balsamic vinaigrette*

Caesar Salad  
*croutons, fresh parmesan cheese*

Greek Salad

Thai Noodle Salad

#### PLATTERS

Vegetable Crudités

#### ENTRÉES

6oz Grilled Flat Iron Steak

Fresh Steamed Vegetables  
*fresh herbs, virgin olive oil*

Spicy Hot Chicken Wings

Seasoned Dry Ribs

Baked Beans

Baked Potato  
*sour cream and chives*

Cheese Tortellini  
*tomato rosé sauce*

#### DESSERT

Assortment of Cakes & Pies

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea



## TRADITIONAL DINNER BUFFET

*Includes assorted rolls with whipped butter*

### PLATTERS

Vegetable Crudités

### SALADS

Mixed Green Salad  
*tomato balsamic vinaigrette*

Caesar Salad  
*garlic croutons, fresh parmesan cheese*

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

### ACCOMPANIMENTS

Cheese Tortellini  
*tomato rosé sauce*

Fresh Steamed Vegetables  
*fresh herb virgin olive oil*

Wild Rice Mushroom Pilaf

Choice of Potato Accompaniment  
*roasted red skin or mashed*

### CARVERY

Carved Roast New York Strip Loin  
*au jus, horseradish*

### ENTRÉE | *select two:*

Rosemary Garlic Chicken Breast  
*peppercorn demi*

Grilled Chicken Breast  
*chimichurri sauce*

Dijon Roasted Chicken Breast  
*demi glaze*

Teriyaki Chicken Thighs

Roasted Wild Coho Salmon  
*saffron baby shrimp lemon cream sauce*

Roasted Wild Coho Salmon  
*lemon dill sauce*

Roasted Wild Coho Salmon  
*soy ginger cream sauce*

Roasted Pork Loin  
*creamy mushroom demi glaze*

Roast Leg of Lamb  
*red wine au jus*

Roasted Snapper Filet  
*pineapple salsa*

**Additional Entrée ... ADD \$16 per guest**

### DESSERT

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Freshly Brewed Coffee and Tea

### \$80 PER GUEST

*minimum of 40 guests required*



## CLASSIC DINNER BUFFET

*Buffet includes assorted rolls with whipped butter*

### PLATTERS

Platter of Assorted European Cold Cuts

Canadian and European Cheese and Crackers

Steamed BC Salmon Platter Chilled *cocktail sauce*

### SALADS

Mixed Baby Greens  
*tomato balsamic vinaigrette*

Caesar Salad  
*garlic croutons, fresh parmesan cheese*

Greek Salad

Thai Noodle Salad

Red Skin Potato Salad

### ACCOMPANIMENTS

Cheese Tortellini  
*tomato rose sauce*

Fresh Steamed Vegetables  
*fresh herbs, virgin olive oil*

Wild Rice Mushroom Pilaf

Choice of Potato Accompaniment  
*roasted red skin or creamy mashed*

### CARVERY

Slow Roasted New York Strip Loin  
*au jus, horseradish*

### ENTRÉES | *SELECT TWO:*

Rosemary and Garlic Roasted Chicken Breast  
*peppercorn demi*

Grilled Chicken Breast  
*chimichurri sauce*

Teriyaki Chicken Thighs

Dijon Roasted Chicken Breast  
*pommery mustard demi glaze*

Roasted Wild Coho Salmon  
*lemon cream sauce*

Roasted Wild Coho Salmon  
*lemon dill sauce*

Roasted Wild Coho Salmon  
*soy ginger cream sauce*

Roasted Pork Loin  
*creamy mushroom demi glaze*

Roast Leg of Lamb  
*red wine au jus*

Roasted Snapper Fillet  
*pineapple salsa*

**Additional Entrée Selections ... *ADD \$16 per guest***

### DESSERT

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Coffee and Tea  
*regular and decaffeinated*

**\$93 PER PERSON**

*minimum of 40 guests required*

# BANQUET BEVERAGE SELECTIONS



## BEVERAGES AND SPIRITS

Soft Drinks	\$3.00
Fruit Juice	\$4.00
Mocktails	\$7.50
Non-Alcoholic Beer	from \$7.50
Unlimited Soft Drinks	\$10.00 per guest
Domestic Beer	from \$8.75
Single Highball	from \$8.25
Coolers	from \$9.00
House Wine by the Glass	from \$9.00
Imported and Craft Beer	from \$9.50
Sparkling Apple Cider	\$21 per bottle

## RED WINE—PLEASE ASK FOR FULL WINE LIST

Peller Estates Merlot	\$42
Trivento Malbec	\$45
Angus the Bull Cabernet Sauvignon	\$50
Black Sage Cabernet Franc	\$67
Loxton Cabernet Sauvignon (non alcoholic)	\$28

## WHITE WINE

Peller Estates Chardonnay	\$42
Cavit Pinot Grigio	\$45
Gray Monk Pinot Gris	\$47
Kim Crawford Sauvignon Blanc	\$57
Loxton Cabernet Blanc (non alcoholic)	\$28

## SPARKLING WINE / CHAMPAGNE

Avenue Rosé	\$42
Sandhill Rosé	\$55
Ruffino Prosecco	\$55
Louis Roederer	\$210

... We are pleased to offer a full cocktail list, please inquire.  
 ... We are happy to accommodate special orders for items not on our wine list.  
 ... All prices are subject to applicable tax and service charges.



# TERMS AND CONDITIONS

- Deposit:** A Non-Refundable Deposit of 25% and the signed contract are required in order to confirm the booking. Mayfair Lakes Golf and Country Club reserves the right to release all space for re-sale if the deposit and contract are not received on or before the date indicated above.
- Payment:** Credit card number and signature must be provided to ensure and authorize payment of any unpaid balance owing after the event. Cheques must be made payable to Mayfair Lakes Golf & Country Club.
- Cancellations:** Cancellations for group or tournament must be received in written form by fax or mail sixty (60) days prior to the date of the event. A confirmed acknowledgement of the cancellation must be noted from Mayfair Lakes Golf and Country Club to ensure that cancellation charges are not applied. Phone cancellations are not final.
- Tee Time Group/Golf Events:** Mayfair Lakes will allow the following attrition schedule for Tee Time Group/Tournament Events: (not applicable to Shotgun Tournament Events)
  - 59-30 days before the date of play - no charge for reduction up to 50%.
  - 29 -15 days before the date of play - no charge for reduction up to 20%.
  - 14-10 days before the date of play - no charge for reduction up to 10%.
  - Any reductions to the group's tee times that exceed the above allowed percentages will be held against the advanced deposit. Resold tee times will be rebated against the attrition charge. Group rate will not apply if group drops below 36 players.
  - Maximum 20% increase of numbers 10 days prior to date of the event - no charge for increase of 5% within 48 hours additional charge of 10% for increases outside of outlined parameters.
- Shotgun Golf Events:**
  - Shotgun bookings are based on a field of 144 players. Golf Event Hosts electing to do a shotgun event will be required to pay the full shotgun golf event package price, unless otherwise added to the final contract.
  - A reduction in numbers below 100 players for shotgun events may affect Mayfair Lakes Golf and Country Club's decision to allow a shotgun format. Format must be confirmed with our Sales and Events staff in this case.
- A final guarantee of attendance along with the remaining balance of payment for the group/ golf event must be received 10 DAYS PRIOR TO THE DATE OF THE EVENT.** We regret that cancellations and reductions in numbers within 10 days of the event will not be refunded. A 2% interest charge will be added on the invoice 15 days after the invoice date if not paid. After 30 days the invoice will be billed automatically to the credit card provided.
- Foursomes:** Incomplete foursomes (three players or less): Group/Golf Event has the following options:
  - Purchase the remainder of the incomplete foursome tee time to remain private
  - Give up the right to the remainder of the incomplete foursome tee time, wherein Mayfair Lakes Golf and Country Club will make these tee times available to the public.
- Fivesomes:** Fivesomes will be considered during full field shotgun events only, where format of play is modified to enable a reasonable pace of play, and must be cleared by Sales and Events Staff.
- Sponsorship Guidelines:** All on-course sponsorship must be approved through the Sales and Events Department.
- Responsibility:** The patron assumes responsibility for the undue damage to the premises/property. Mayfair Lakes Golf and Country Club does not assume responsibility of any merchandise or articles left at the Club before, during or after the function. This includes sponsorship signage and banners, equipment, supplies and other such items of this nature.
- Golf Event Host:** The Golf Event Host is responsible for the repair and/or replacement of power carts and rental clubs in the event that these items are damaged, lost, or stolen.
- Dress Code:** On-Course/Driving Range: no jeans or cut offs allowed. Men: collared shirts required, Ladies: sleeveless tops require a collar, tops with sleeves do not require a collar. Clubhouse: casual business attire.
- Pace of Play:** Mayfair Lakes Golf and Country Club aims for a 4 hour and 15 minute round of golf at all times, excluding shotgun rounds. Our course Players Assistants have full authority to maintain this pre-determined pace of play expectations. Groups failing to meet these expectations the day of, may be asked to pick up their ball and advance to the next hole.
- Photography:** Mayfair Lakes may use photographs taken during the event for social media or other promotional purposes, without financial compensation. Please check this box if you do not want photographs from your event being used for this purpose.