

# Weddings

at Mayfair Lakes | 2012



*Mayfair Lakes*  
GOLF & COUNTRY CLUB

partner **GolfBC** group



# Welcome

Congratulations and thank you for your interest in Mayfair Lakes Golf & Country Club!

Since our opening in 1989, we have earned a reputation for excellent food and great service by continually improving our product. With customized menus prepared by our Executive Chef, and uncompromising attention to detail throughout the planning, we strive to exceed even the highest of expectations. We carefully listen, discuss your ideas, and execute the details to ensure the expectations of both you and your guests have been clearly exceeded.

From our picturesque Island Ceremony Site framed by the North Shore Mountains through to our brand new, fully renovated elegant reception rooms, Mayfair Lakes creates the perfect marriage of experience and excellence. Each with its own private patio and spectacular views, our Greenside Room can host 180 guests and our Lakeside Room up to 90 guests, for a memorable evening of dining and dance.

Discover for yourself how Mayfair Lakes can make the wishes of your special day become memories you will cherish forever!

Best Regards,

**Ashley Cain**

**Sales & Events Coordinator**

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**Rachel Kent**

**Sales & Events Manager**

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604-276-0585 ext 120



# The “Island” at Mayfair Lakes

Our magnificent ceremony site, which we affectionately refer to as “the Island”, is our pièce de résistance for your special day. Built in the spring of 2003 we are proud to offer this spectacular site for your enjoyment. Use of the Ceremony Site is available for wedding events that include a ceremony followed by a reception in one of our elegant banquet rooms, or for a breathtaking site for your cherished wedding photos prior to your reception.

## ALL WEDDING BOOKINGS INCLUDE THE FOLLOWING:

- ... A welcome sign at the entrance at Mayfair Lakes
- ... Complimentary parking
- ... On site Wedding Coordination
- ... Assistance in creating a floor plan
- ... Mirror tiles and tea light candles for table centers
- ... A choice of excellent menus prepared by our Executive Chef
- ... Microphone and podium
- ... Use of silver cake knife and cake lifter
- ... Gift table, Cake table, DJ table, Registration table, Head table
- ... White linen table cloths, napkins and white or grey table skirts
- ... Coffee and Tea service
- ... Wine service
- ... Complimentary use of Screen (for video presentations)

*“...as a follow up, we still have people telling us what a great time they had at the wedding and how much they enjoyed the food. A huge thanks to you and your team for all the efforts in making our 'perfect day' go so smoothly.”*

***Pam and Adam Spear, Vancouver***



# Receptions

## PUNCHES *Suitable for 50 guests*

### Cranberry Explosion

*mix of cranberry, pineapple & strawberry juices, with a splash of lime, 7-Up and grenadine*

**\$100** Non-alcoholic  
**\$150** With Vodka

### Mayfair Sunset Punch

*tasty blend of banana, orange, pineapple and grapefruit juices, ginger ale and grenadine*

**\$100** Non-alcoholic  
**\$150** With Rum

## PLATTERS *Suitable for 50 guests*

### Fresh Vegetable Crudités

**\$120**

### Fresh Sliced Fruit Display

**\$175**

### Antipasto Platter

**\$220**

*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

**\$220**

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

### Selection of European Cold Cuts

**\$210**

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

### Sashimi Platter

**\$295**

*wild sockeye salmon, ahi tuna wasabi, pickled ginger, soy sauce*

### Steamed BC Salmon Platter Chilled garlic pepper aioli

**\$195**

### Cocktail and Finger Sandwiches

**\$135**

### Deluxe Maki Tray

**\$225**

*30 large california rolls, 60 nori rolls*

### Nuts or Pretzels

**\$15 per bowl**

### Tortilla Chips with Fresh Cut Salsa

**\$20**

*add sour cream*

**\$13**

*add guacamole*

**\$15**

**PLEASE NOTE:** prices throughout the Wedding Package are subject to change without notice.

Please inquire about room minimums.



# Receptions

## HORS D'OEUVRES (50 pieces)

### HOT SELECTIONS

#### \$100 per Selection

Tomato, Spinach and Goat Cheese Tartlets

Grilled Chicken Skewers  
*spicy peanut dipping sauce*

Mini Cheese Quiche

Spring Rolls  
*plum sauce*

Steamed Pork Gyoza

Beef Satays  
*spicy peanut dipping sauce*

#### \$120 per Selection

Panko Breaded Tiger Shrimp  
*cocktail sauce*

Crab and Shrimp Mushroom Caps

Scallops wrapped in Bacon  
*cocktail sauce*

Seafood Salmon Cakes  
*garlic pepper aioli*

Shrimp Dumplings  
*hoisin sauce*

### COLD SELECTIONS

#### \$100 per Selection

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

Curry Chicken Salad  
*toasted filloncini*

Tomato Bruschetta

#### \$120 per Selection

Lobster Salad on Crostini  
*marie rose sauce*

Crab Salad served on Cucumber Rounds

Oysters on the Half Shell

Ahi Tuna Tartare on Toasted Crostini

BC Smoked Salmon on Rye  
*dill cream cheese*



# The Traditional

Basket of Assorted Rolls  
*whipped butter*

## PLATTERS

Vegetable Crudités

Assorted Pickles & Olives

## 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 rose sauce*

Medley of Fresh Vegetables  
*tossed in pesto butter*

Steamed Long Grain Rice Pilaf

Choice of Potato Accompaniment  
*rosemary roasted red skin or garlic mashed*

## HOT ITEMS

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

Rosemary and Garlic Roasted Chicken

Grilled Chicken  
*pesto cream sauce*

Teriyaki Chicken Thighs and Breasts

Dijon Roasted Chicken  
*pommery mustard sauce*

Steamed Salmon  
*saffron baby shrimp cream sauce*

Baked Salmon Fillets  
*baby shrimp béarnaise sauce*

Salmon Fillets  
*soy ginger cream sauce*

Roast Pork Loin Chops  
*creamy mushroom demi glaze*

Roast Leg of Lamb  
*caramelized shallot jus*

Select Two:

## DESSERT

Assortment of Desserts, Fresh Sliced Fruit Display

Fresh Brewed Coffee and Tea

**\$47** per person



# The Classic

Basket of Assorted Rolls  
*whipped butter*

## PLATTERS

Vegetable Crudités

Assorted Pickles and Olives

Platter of Assorted European Cold Cuts

Canadian and European Cheese and Cracker Selection

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*

Medley of Fresh Vegetables  
*tossed in pesto butter*

Steamed Long Grain Rice Pilaf

Choice of Potato Accompaniment  
*rosemary roasted red skin or garlic mashed*

## HOT ITEMS

Carved Prime Rib  
*au jus*

Rosemary and Garlic Roasted Chicken

Grilled Chicken  
*pesto cream sauce*

Teriyaki Chicken Thighs and Breasts

Dijon Roasted Chicken  
*pommery mustard sauce*

Steamed Salmon  
*saffron baby shrimp cream sauce*

Baked Salmon Fillets  
*baby shrimp béarnaise sauce*

Salmon Fillets  
*soy ginger cream sauce*

Roast Pork Loin Chops  
*creamy mushroom demi glaze*

Roast Leg of Lamb  
*caramelized shallot jus*

Select Two:

## DESSERT

An Assortment of Desserts

Fresh Sliced Fruit Display

Fresh Brewed Coffee / Tea

**\$52 per person**



# The Decadent

Basket of Assorted Rolls  
*whipped butter*

## SALADS

Mixed Baby Greens  
*goat cheese, sundried tomato, pine nuts, tomato  
balsamic vinaigrette*

Caesar Salad  
*garlic croutons, fresh parmesan cheese*

Greek Salad

Thai Noodle Salad

Tomato, Bocconcini, Red Onion  
*basil, olive oil balsamic reduction*

## PLATTERS

Antipasto  
*roasted and grilled vegetables, meats, cheeses,  
pickles, olives, marinated mushrooms and artichokes,  
bread and crackers, olive oil and balsamic reduction*

Seafood  
*smoked salmon, seared sea scallops, jumbo prawns,  
marinated mussels & clams, oysters on the half shell,  
crab legs, baby shrimp, cocktail sauce*

## ACCOMPANIMENTS

Roasted Garlic and Spinach Medallions  
*grilled vegetables, red pepper coulis, asiago cheese*

Medley of Fresh Vegetables  
*tossed in pesto butter*

Steamed Long Grain Rice Pilaf

Choice of Potato Accompaniment  
*rosemary roasted red skin or garlic mashed*

## HOT ITEMS

Slow Roasted AAA Prime Rib  
*au jus, horseradish*

Steamed BC Wild Salmon  
*lobster baby shrimp cream sauce*

Seared Snapper Fillet  
*pineapple salsa*

Grilled Wild Sockeye Salmon Fillet  
*white wine orange scallop butter*

Stuffed Chicken Breast  
*goat cheese, pine nuts, spinach*

Pan Blackened Sockeye Salmon  
*pineapple strawberry salsa*

Baked Wild Sockeye Salmon Wellington  
*traditional béarnaise sauce*

Grilled Lamb Chop  
*dijon herb crusted, red wine demi glaze*

Roasted Stuffed Pork Loin  
*creamy peppercorn demi glaze*

Roasted Mediterranean Chicken  
*grilled red peppers, roasted shallots,  
garlic, tomato, feta cheese*

Select Two:

## DESSERTS

Assortment of Desserts

Fresh Sliced Fruit Display

Fresh Brewed Coffee and Tea

**\$70** per person



# The Unforgettable

Basket of Assorted Rolls  
*whipped butter*

## SALADS

Mixed Baby Greens  
*goat cheese, sundried tomato, pine nuts, tomato  
balsamic vinaigrette*

Caesar Salad  
*garlic croutons, fresh parmesan cheese*

Greek Salad

Thai Noodle Salad

Tomato, Bocconcini, Red Onion  
*basil, olive oil balsamic reduction*

## PLATTERS

Antipasto  
*roasted and grilled vegetables, meats, cheeses,  
pickles, olives, marinated mushrooms and artichokes,  
bread and crackers, olive oil and balsamic reduction*

Seafood  
*smoked salmon, seared sea scallops, jumbo prawns,  
marinated mussels & clams, oysters on the half shell,  
crab legs, baby shrimp, cocktail sauce*

## ACCOMPANIMENTS

Roasted Garlic and Spinach Medallions  
*grilled vegetables, red pepper coulis, asiago cheese*

Medley of Fresh Vegetables  
*tossed in pesto butter*

Steamed Long Grain Rice Pilaf

Choice of Potato Accompaniment  
*rosemary roasted red skin or garlic mashed*

## HOT ITEMS

Slow Roasted AAA Prime Rib  
*au jus, horseradish*

Sesame Crusted Tuna Loin  
*cucumber, cilantro, lime salsa*

Roasted Duck Breast  
*red wine sour cherry reduction*

Roasted Black Cod  
*three citrus beurre blanc*

Baked Halibut Filet  
*red curry mango butter sauce*

Baked Wild Sockeye Salmon  
*stuffed with baby shrimp and crab, lemon garlic sauce*

Roasted Herb Crusted Rack of Lamb  
*red jus*

Chicken Kiev  
*stuffed with fresh herbs and garlic butter*

Sautéed Tiger Prawns and Scallops  
*lemon pernod cream*

Select Two:

## DESSERTS

Chocolate Fondue with Assorted Seasonal Fruit

Assortment of cakes, flans and berry pies

Fresh Brewed Coffee and Tea

**\$75 per person**



# Banquet Beverage Selections

## NON ALCOHOLIC BEVERAGES AND SPIRITS

|   |                    |
|---|--------------------|
| Soft Drinks                                 | \$2.25             |
| Fruit Juice / Non-Alcoholic Beer            | \$3.25             |
| Highballs, Domestic Beer, Cider, House Wine | \$5.36             |
| Imported / Micro Brewed Beers               | \$5.80             |
| Premium Spirits / Liqueurs                  | Starting at \$6.25 |
| Doubles                                     | Starting at \$9.82 |

Mayfair Lakes is pleased to offer a full cocktail list. Please inquire with one of our Event Coordinators.

## RED WINE

|                  |                                      |         |
|------------------|--------------------------------------|---------|
| British Columbia | Peller Family Select Merlot          | \$31.00 |
|                  | Calona Artist Series Pinot Noir      | \$33.00 |
|                  | Calona Artist Series Cabernet Merlot | \$33.00 |
|                  | Sandhill Cabernet Merlot             | \$44.00 |

## WHITE WINE

|                  |                                      |         |
|------------------|--------------------------------------|---------|
| British Columbia | Peller Family Select Sauvignon Blanc | \$31.00 |
|                  | Calona Artist Series Sovereign Opal  | \$33.00 |
|                  | Calona Artist Series Pinot Gris      | \$33.00 |
|                  | Sandhill Chardonnay                  | \$44.00 |

## SPARKLING WINE / CHAMPAGNE

|                  |  |          |
|------------------|--|----------|
| Spain            | Codorniu Sparkling White, Classico Brut        | \$32.00  |
| British Columbia | Sumac Ridge Sparkling White, Stellars Jay Brut | \$55.00  |
| France           | Champagne Henriot Brut                         | \$120.00 |
|                  | Moet Chandon Champagne                         | \$135.00 |

We are happy to accommodate special orders for items that are not on our wine list.  
All prices are subject to applicable tax and service charges.



# Capacities & Rental Rates

## WEDDING CEREMONY AND RECEPTION \$1,500

**Included in the Ceremony Site fee is the following:**

- ... Set up and take down
- ... Access to Sound System
- ... Padded White Folding Chairs
- ... Skirted Signing Table with Chair
- ... Two hours of time from guest arrival through ceremony to receiving line and pictures\*

*\*Exact timing is at the discretion of the Mayfair Lakes Event Coordinators. This is to best facilitate the utmost possible privacy for all parties. We will work with your wishes as much as possible.*

## RECEPTION ONLY \$500

A Facility fee of \$500 is mandatory for all 'reception only' wedding events. Included in the facility fee is set up and clean up of chosen Banquet Room as well as forty five minutes on the ceremony site for picture taking.

*This charge is not applicable to events involving both ceremony & reception.*

## ROOM CAPACITIES

|           | Room size (ft) | Room Size (m) | Square footage | Square metres | Ceiling height (ft) | Ceiling height (m) | Dinner | Dinner/ Dance | Cocktail Style Reception |
|-----------|----------------|---------------|----------------|---------------|---------------------|--------------------|--------|---------------|--------------------------|
| GREENSIDE | 57 X 43        | 17 X 13       | 2451           | 227           | 10'                 | 3.2                | 180    | 180           | 200                      |
| LAKESIDE  | 43 X 41        | 12.5 X 13.25  | 1783           | 165.6         | 10'                 | 3.2                | 98     | 90            | 125                      |

## TAXES ARE APPLIED AS FOLLOWS

**Harmonized Sales Tax (HST) will be applied to all Goods and Services.** Tax rates are subject to change based on Federal and or Provincial tax laws.

## SERVICE CHARGE

All food and beverage is applicable to a 17% service charge.

## OTHER FEES

Dancing/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 with dancing for groups of 100 or less is \$46.06, without dancing is \$23.02. An event with dancing for groups of 101 or more is \$66.27, without dancing is \$33.10 (including HST). This fee will be added to all invoices.



# Recommended Vendors

## MARRIAGE COMMISSIONERS

Gisa Laslo 604-563-7004/604-319-0053 [colelaslo@shaw.ca](mailto:colelaslo@shaw.ca)

## PHOTOGRAPHY

Ian Kim Photography & Design 604-931-0721 [www.iankimphoto.com](http://www.iankimphoto.com)  
Audra's Photography 604-535-2905 [www.audrasphotography.com](http://www.audrasphotography.com)

## DJ

Hot Wax Mobile Music 604-649-6919 [www.hot-wax.com](http://www.hot-wax.com)

## DECORATIONS

Rose Chair Décor 604-543-6213 [www.rosechairdecor.com](http://www.rosechairdecor.com)  
Imagine That Events 604-329-0754 [www.imaginethatevents.ca](http://www.imaginethatevents.ca)

## CAKES

St. Germain Bakery 778-288-1433 [www.saintgermainbakery.com](http://www.saintgermainbakery.com)

## CHOCOLATE FOUNTAINS

Falling for Chocolate 604-277-6307 [www.fallingforchocolate.com](http://www.fallingforchocolate.com)

## MAKE UP ARTIST

Kylene Konkin 604-760-5642 [platinumprincess\\_01@hotmail.com](mailto:platinumprincess_01@hotmail.com)

## FLOWERS

Flowers by Mary Lynne 604-590-5262/604-612-1709 [www.flowersbymarylynne.ca](http://www.flowersbymarylynne.ca)