

WEDDINGS

at Mayfair Lakes | 2026








Congratulations

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 fully renovated, and 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.

-  @MayfairLakes
-  /mayfairlakesgolf
-  @mayfairlakeevents

"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

We appreciate your interest in Mayfair Lakes and look forward to meeting you soon!

Jennifer Kang

Wedding Coordinator
jkang@golfbc.com
604-276-0585 ext.118

Kindly review the enclosed information, and please contact us if you require further information.



The “Island”

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:

- ... Complimentary parking
- ... Venue liaison
- ... Assistance in creating a floor plan
- ... Mirror tiles and tea light candles for table centres
- ... Table numbers and stands
- ... A choice of excellent menus prepared by our Executive Chef
- ... Microphone and podium, portable sound system with iPhone adapter
- ... Use of silver cake knife and cake lifter
- ... Gift table, Cake table, DJ table, Registration table, Head table
- ... White linen table cloths, napkins and table skirts
- ... Coffee and Tea service
- ... Complimentary use of screen (for video presentations)
- ... Private Bridal Room

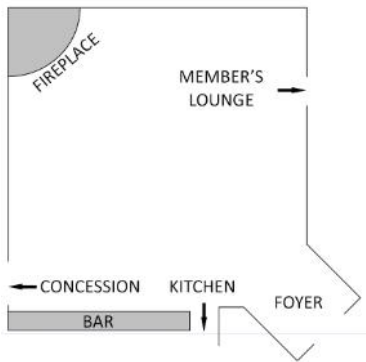


Reception Options and Capacities

Choose from two beautiful spaces for your dinner and dance receptions!

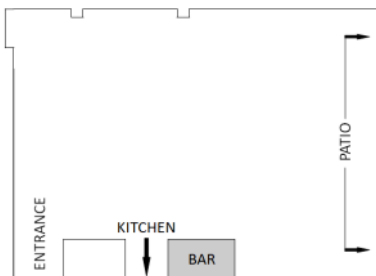
The Lakeside Room

Enjoy a classy, modern feel with high wood ceilings, a corner stone fireplace, and 180 degrees of spectacular golf course and North Shore mountain views. The Lakeside Room is the perfect space for an intimate dinner and dance reception of up to 90 guests.



The Greenside Room

Our Greenside Room offers a more traditional style ballroom with a contemporary flare featuring two windowed walls running East and West, hardwood floors, and beautiful chandeliers throughout. This room is ideal for larger receptions with a maximum capacity of 180 guests.



ROOM CAPACITIES

<i>*Please inquire about room minimums</i>	Room size (ft)	Room Size (m)	Square footage	Square metres	Dinner/ Dance	Cocktail Style Reception
GREENSIDE	57 x 43	17 x 13	2451	227	180	200
LAKESIDE	43 x 41	12.5 x 13.25	1783	165.6	90	125



Receptions

Platters | *suitable for 50 guests*

Fresh Vegetable Crudités	\$210
Fresh Sliced Fruit Display	\$295
Antipasto Platter <i>roasted and grilled vegetables, assorted meats, cheeses, pickles, olives, marinated mushrooms, artichokes, breads, crackers, drizzled with olive oil and balsamic reduction</i>	\$410
Canadian & European Cheese Selection <i>edam, gouda, blue cheese, havarti, aged cheddar, swiss and camembert, assorted crackers</i>	\$375
Selection of European Cold Cuts <i>capicollo, salami, smoked turkey, black forest ham, mortadella bologna, pickle and olive garnish</i>	\$375
Sashimi Platter <i>wild sockeye salmon, albacore tuna, wasabi, pickled ginger, soya sauce</i>	\$470
Smoked Salmon and Shrimp Cocktail	\$530
Cocktail and Finger Sandwiches	\$250
Deluxe Maki Tray <i>30 large california rolls, 60 nori rolls</i>	\$355
Peanuts or Pretzels	\$30 per bowl
Tortilla Chips with Fresh Cut Salsa <i>add sour cream</i>	\$30 \$25
<i>add guacamole</i>	\$35

PUNCHES | *Suitable for 50 guests*

Cranberry Explosion <i>cranberry, orange, and pineapple juices, with ginger ale and fresh lime</i>	\$140 Non-alcoholic \$180 Vodka or Rum
Arnold Palmer <i>a twist on the old favourite: blend of iced tea, lemonade, garnished with fresh lemon</i>	\$140 Non-alcoholic \$180 Rum or Gin
Mayfair Sunset Punch <i>ruby red grapefruit, pineapple, and sparkling apple juices, finished with fresh oranges</i>	\$140 Non-alcoholic \$180 Prosecco
Sangria <i>sparkling red wine punch with citrus and fresh seasonal fruit</i>	\$180



PLEASE NOTE: prices throughout package are subject to change without notice.



Hors d'Oeuvres

Chef's Note

A general guide to hors d'oeuvres quantities required is as follows

2-4 pieces per person = short reception, dinner to follow immediately

4-6 pieces per person = longer receptions, dinner to follow a little later

6-10 pieces per person = heavy reception or light dinner

10-12 pieces per person = dinner



*"Thanks for the most amazing wedding!
The venue was beautiful, the food was excellent and the service was impeccable!
Special thanks to the team for making our night and days leading up to the wedding easy and unforgettable, a job well done"*

Emi & Jay, Vancouver

COLD

\$175 PER SELECTION

Tomato, Basil and Goat Cheese
balsamic reduction, 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

HOT

\$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, kalamata olives, spinach and bacon

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

Prices are per 50 pieces



The Traditional Buffet

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 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 Boneless Chicken Thighs

Dijon Roasted Chicken Breast
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

\$80 PER GUEST



The Classic 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 Boneless Chicken Thighs

Dijon Roasted Chicken Breast *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



The Decadent Buffet

Buffet includes assorted rolls with whipped butter

PLATTERS

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

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

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

Pickled Beet & Spinach Salad
orange, candied pecans, honey lemon mustard dressing

ACCOMPANIMENTS

Mushroom Ravioli
roasted vegetable truffle white wine cream

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 Prime Rib
au jus, horseradish

ENTRÉES | *select two:*

Roasted Turbot
lemon, dill, white wine batter sauce

Roasted Wild Coho Salmon
lobster baby shrimp sauce

Baked Sole Stuffed with Shrimp
toasted almond and lemon butter sauce

Roasted Wild Coho Salmon Fillet
white wine orange scallop butter sauce

Stuffed Chicken Breast
goat cheese, pine nuts, spinach, sundried tomato

Pan Blackened Coho Salmon
pineapple strawberry salsa

Wild Coho Salmon Stuffed with Baby Shrimp and Crab
bearnaise sauce

Roasted Rack of Lamb
dijon herb crusted, red wine demi glaze

Slow Roast Pork Porchetta
chimichurri sauce

Roasted Mediterranean Chicken Breast
grilled red peppers, roasted shallots, garlic, tomato, feta cheese, olive oil and balsamic reduction

Additional Entrée Selections ... ADD \$21 per guest

DESSERT

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Coffee and Tea
regular and decaffeinated

\$110 PER GUEST



The Unforgettable Buffet

Buffet includes assorted rolls with whipped butter

PLATTERS

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

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

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

Pickled Beet and Spinach Salad
orange, candied pecan, honey lemon mustard dressing

ACCOMPANIMENTS

Mushroom Ravioli
roasted vegetable truffle white wine cream

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 Prime Rib
au jus, horseradish

ENTRÉES | *select two:*

Roasted Turbot
lemon, dill, white wine batter sauce

Roasted Duck Breast
red wine sour cherry reduction

Roasted Black Cod
miso glazed

Baked Halibut Filet
red curry mango butter sauce

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

Roasted Herb Crusted Rack of Lamb
red wine jus

Slow Roast Pork Porchetta
chimichurri sauce

Roasted Chicken Supreme
sherry and wild mushroom sauce

Chicken Kiev
stuffed with fresh herbs and garlic butter

Steamed Tiger Prawns and Scallops
lemon pernod, white wine and cream

Baked Ling Cod
lemon, caper, shallot butter sauce

Additional Entrée Selections ... ADD \$21 per guest

DESSERT

Chocolate Fondue

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Coffee and Tea
regular and decaffeinated

\$115 PER GUEST



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 \$10.50
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.



Rental Rates

WEDDING CEREMONY AND RECEPTION - \$3,500

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*
**Depending on space chosen, there are specific timelines determined in advance to ensure as much privacy as possible*

RECEPTION ONLY - \$2,500

A Facility Fee of \$2,500 is applicable to 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.

SERVICE CHARGE

All food and beverage is applicable to a 18% service charge. Please note that applicable government taxes are levied on the service charge.

OTHER FEES

SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re: Sound (representing the performance rights of artists and record companies) both require that the users of music obtain licenses 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, Re: Sound and the Copyright Act of Canada. An event with dancing in the Lakeside Grill is \$65.78, without dancing is \$32.87. An event with dancing in the Greenside Room is \$94.63, without dancing is \$47.28. Prices are subject to applicable tax. This fee will be added to all invoices.





Frequently Asked Questions

1. Do you have a food and beverage minimum requirement?

Yes. Minimums vary by date and room. Please inquire with our Events Team for details.

2. Do you supply decorations?

We provide white table linens, chairs (no chair covers), tea light candles, lantern centrepieces with mirror tiles, table numbers, and white napkins with various fold styles. All additional décor such as chair covers, backdrops, ceiling draping (Greenside Room only), specialty linens, and charger plates must be arranged through external vendors. Vendor items must be set up and removed the same day. Specialty linens, runners, or charger plates must arrive two days prior for our team to set up.

3. When do we have access to set up the room and ceremony site?

Greenside Room access begins at 8am. Lakeside Room access begins at 8am for morning weddings or 3pm for evening weddings. Ceremony setup access is from 1pm for Greenside weddings and 4pm for Lakeside evening weddings. All décor must be removed at your assigned teardown time. We will provide a detailed timeline.

4. Can we bring our own food or beverages?

All food and beverage, including alcohol, must be supplied by Mayfair Lakes. The only exceptions are wedding cake/cupcakes, one specialty dessert, or one traditional food item (maximum of two items total). A food waiver is required. Due to health regulations, leftover food and beverage may not leave the property, except wedding cake. Alcohol must be purchased through Mayfair Lakes.

5. What happens if it rains?

Your ceremony will be moved into your reception room. Guests will remain seated at their tables, with a central aisle and ceremony space created near the head table. The decision can be made closer to ceremony time. If this occurs, the facility fee is adjusted to \$2,500 + taxes.

6. How much is the deposit?

A facility fee deposit is required to secure your date and room. A second deposit toward your food and beverage minimum is due before your wedding, and your estimated balance is due 14 days prior once final numbers are confirmed.

7. What is the cancellation policy?

The facility (booking) fee is non-refundable. Cancellations within 120 days are subject to 50% of the food and beverage minimum. Cancellations within 14 days are subject to 100% of the estimated invoice.

8. When are final guest numbers due?

Final numbers and menu selections are due 14 days before your wedding date.

9. Do you offer children's pricing?

Yes. Children 0–3 are free; ages 4–11 receive 40% off (up to 10% of your total guest count); ages 12 and up are regular pricing.

10. Is the buffet menu flexible?

Buffets cannot be modified, but we accommodate dietary restrictions and allergies. Vegan guests are included in your buffet count and will receive a complimentary plated vegan meal. Plated service is not offered for dinner except for strict dietary needs.

11. Do you have décor storage?

No. All décor must be brought in and removed on the same day.



Recommended Vendors

MUSIC

Live DJ: Hot Wax Mobile Music 604-649-6919 www.hot-wax.com

DECORATIONS

Divine Decor 778-789-8889 www.ddecor.ca

Fino Décor 778-700-5813 www.finodecor.ca

EVENT PLANNING

Everes Events 604-807-8859 www.everesevents.com

Dynamic Weddings 604-724-0225 www.dynamicweddings.ca

FLOWERS

Balconi Floral Design Studio 604-709-0082 www.balconi.ca

Dancing Florista dancingflorista@gmail.com www.dancingflorista.com

WEDDING MC/ COORDINATOR

MC Lavina Event & Wedding Service 604-219-9068 IG @mclavinatan

mclavinatan@gmail.com

Dynamic Weddings 604-724-0225 www.dynamicweddings.ca

ACCOMMODATIONS

Accent Inns 604-231-3210 diane@accentinns.com

Holiday Inn Express Riverport 604-248-8202 gm@hierichmond.com

Sheraton, Marriott, Hilton Airport Hotel 604-233-3953 www.richmondconferencecenter.com