

# WEDDINGS

at Mayfair Lakes | 2025










# 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](mailto: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



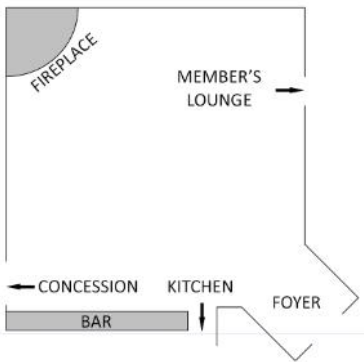


# Reception Options and Capacities

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

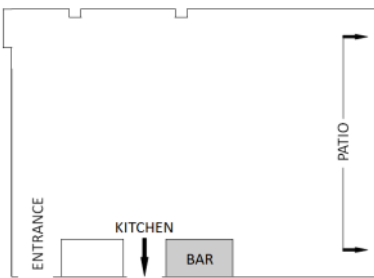
## The Lakeside Room

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	<b>\$200</b>
Fresh Sliced Fruit Display	<b>\$280</b>
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>	<b>\$390</b>
Canadian & European Cheese Selection <i>edam, gouda, blue cheese, havarti, aged cheddar, swiss and camembert, assorted crackers</i>	<b>\$360</b>
Selection of European Cold Cuts <i>capicollo, salami, smoked turkey, black forest ham, mortadella bologna, pickle and olive garnish</i>	<b>\$360</b>
Sashimi Platter <i>wild sockeye salmon, albacore tuna, wasabi, pickled ginger, soya sauce</i>	<b>\$465</b>
Smoked Salmon and Shrimp Cocktail	<b>\$530</b>
Cocktail and Finger Sandwiches	<b>\$240</b>
Deluxe Maki Tray <i>30 large california rolls, 60 nori rolls</i>	<b>\$350</b>
Peanuts or Pretzels	<b>\$30 per bowl</b>
Tortilla Chips with Fresh Cut Salsa <i>add sour cream</i>	<b>\$30</b> <b>\$25</b>
<i>add guacamole</i>	<b>\$35</b>

## PUNCHES | *Suitable for 50 guests*

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

**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

### \$165 PER SELECTION

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

Grilled Chicken Tarragon Salad  
*toasted crostini*

Tomato Bruschetta

### \$175 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

### \$165 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 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 \$14.95 per guest***

## DESSERT

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Coffee and Tea  
*regular and decaffeinated*

**\$77 PER GUEST**





# The Classic Buffet

*Buffet includes assorted rolls with whipped butter*

## PLATTERS

Vegetable Crudités  
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  
*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 \$14.95 per guest***

## DESSERT

Assortment of Cakes and Pies  
Fresh Sliced Fruit Display  
Coffee and Tea  
*regular and decaffeinated*

**\$89 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 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 \$18.95 per guest**

### DESSERT

**Assortment of Cakes and Pies**

**Fresh Sliced Fruit Display**

**Coffee and Tea**  
*regular and decaffeinated*

**\$105 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:*

Seared Tuna Loin  
*cucumber, cilantro, lime salsa*

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 \$18.95 per guest**

## DESSERT

Chocolate Fondue

Assortment of Cakes and Pies

Fresh Sliced Fruit Display

Coffee and Tea  
*regular and decaffeinated*

**\$110 PER GUEST**





# Beverage Selections

## BEVERAGES AND SPIRITS

Soft Drinks	\$5.00
Fruit Juice	\$6.00
Non-Alcoholic Beer	from \$7.50
Unlimited Soft Drinks	\$10.00 per guest
Domestic Beer	from \$7.50
Single Highball	from \$8.00
Coolers	from \$8.50
House Wine by the Glass	from \$9.00
Imported and Craft Beer	from \$9.00
Sparkling Apple Cider	\$22 per bottle



## RED WINE—PLEASE ASK FOR FULL WINE LIST

Peller Estates Merlot	\$40
Inniskillin Cabernet Sauvignon	\$40
Pascual Toso Malbec	\$42
Sandhill Cabernet Merlot	\$44
See Ya Later Ranch Meritage	\$57

## WHITE WINE

Peller Estates Chardonnay	\$40
Inniskillin Pinot Grigio	\$40
Red Rooster Pinot 3	\$42
Babich Sauvignon Blanc	\$51
Laughing Stock Pinot Gris	\$55

## SPARKLING WINE / CHAMPAGNE

Ruffino Prosecco	\$45
Stellar Jay Brut	\$61
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 - \$3,000

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 - \$2,000

A Facility Fee of \$2,000 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.







## Recommended Vendors

### MUSIC

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

### DECORATIONS

Divine Decor      778-789-8889      [www.ddecor.ca](http://www.ddecor.ca)

Fino Décor      778-700-5813      [www.finodecor.ca](http://www.finodecor.ca)

### EVENT PLANNING

Everes Events      604-807-8859      [www.everesevents.com](http://www.everesevents.com)

Dynamic Weddings      604-724-0225      [www.dynamicweddings.ca](http://www.dynamicweddings.ca)

### FLOWERS

Balconi Floral Design Studio      604-709-0082      [www.balconi.ca](http://www.balconi.ca)

Dancing Florista      [dancingflorista@gmail.com](mailto:dancingflorista@gmail.com)      [www.dancingflorista.com](http://www.dancingflorista.com)

### WEDDING MC/ COORDINATOR

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

[mclavinatan@gmail.com](mailto:mclavinatan@gmail.com)

Dynamic Weddings      604-724-0225      [www.dynamicweddings.ca](http://www.dynamicweddings.ca)

### ACCOMMODATIONS

Larco Hospitality      604-233-3989      [connie.tang@larcohotels.com](mailto:connie.tang@larcohotels.com)

Accent Inns      604-231-3210      [zareena@accentinns.com](mailto:zareena@accentinns.com)

Holiday Inn Express Riverport      604-248-8202      [gm@hierichmond.com](mailto:gm@hierichmond.com)

Sheraton, Marriott, Hilton Airport Hotel      604-233-3953      [www.richmondconferencecenter.com](http://www.richmondconferencecenter.com)