



Andrew Lukianuk Photography

# Boutique Weddings

2021



## Covid-19 Response

In response to Covid-19, Eaglequest Coyote Creek has enhanced our safety protocols to ensure the proper protection of both our guests and staff. All staff members will be equipped with masks and gloves while hand sanitizing stations, separate entrance and exits and plexi glass barriers for buffets will be in place along with proper physical distancing for all events.

## Ceremony Spaces

### Outdoor

\$300

White garden gazebo  
 Signing table  
 White folding chairs

### Indoor

\$300

Signing table  
 White chair covers

## Reception Spaces

Eaglequest Coyote Creek is a privately owned Canadian golf course located in Surrey, British Columbia. We feature four rooms that can accommodate up to 50 guests with gorgeous views of the golf course.

### The Grandview Ballroom

\$500 daytime  
 \$650 evening  
 \$750 (Saturday)

### The East Ballroom

\$250 daytime  
 \$350 evening  
 \$500 (Saturday)

### The East/West Ballroom

\$500 daytime  
 \$650 evening  
 \$750 (Saturday)

### The West Ballroom

\$350 daytime  
 \$450 evening  
 \$600 (Saturday)



# The Wedding Experience

## Boutique Wedding Package

*Saturday: \$99 Friday/Sunday: \$90*

- Banquet room with bridal suite
- Head table with fabric backdrop
- Round tables of 4-5 guests with white linen
- Décor: charger plates, centerpieces & table numbers, chair covers
- Maple buffet
- Bottle of red and white wine per table
- Microphone and podium



## Build Your Own Wedding Package

- Step 1: Choose your ceremony location
- Step 2: Choose your banquet room
- Step 3: Choose your buffet



## Wedding Add Ons

- Chair covers - \$3 each
- Bridal suite - \$200
- Photography – starting at \$1600
- Wine on the table – starting at \$30 a bottle
- Day of Coordination – pricing available upon request

As per government regulations, the following rules have been put in place for all events hosted at our facility:  
Events to conclude by 11 pm, alcohol is not to be served after 10 pm, dancing not permitted, cake cutting service will not be offered

*Please note that all appointments must be pre-booked with our Sales and Event Manager, Alexandria Barboutis  
by phone 604.597.4653 ext. 3 or by email [abarboutis@eaglequestgolf.com](mailto:abarboutis@eaglequestgolf.com)*

## Willow Buffet

\$44 per guest

Extra entrée = \$7 a person

### Starters (All)

Warm artisan rolls with butter patties

Caesar salad with garlic dressing and asiago cheese

Italian mixed olives and pickle tray (GF)

Pasta salad with olives and sun-dried tomato dressing

Thai noodle salad with sweet peppers, green onion, five-spice sesame soy dressing

Coyotes cabbage slaw with sun-dried cranberries, apples and tarragon dressing (GF)

### Pasta

Penne with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (GF/VEGAN)

### Entrees (Choose Two)

**Chicken Scaloppini**- *escalope of chicken breast, seared golden brown, served with BC shitake mushroom jus finished with cream and butter (GF)*

**Sea Basa**- *creole seasoning, blackened with butter, fresh papaya and pineapple salsa, sautéed garlic and lemon baby kale, crème fraiche (GF)*

**Ravioli**- *roasted wild mushroom stuffed pasta envelopes gently cooked and served with basil pesto, extra virgin olive oil, asiago cheese, roasted sweet bell peppers, smoked tomato coulis*

**Chicken Tamari**- *BC fresh boneless chicken thigh marinated with miso, chili and fresh ginger, seared and glazed with a five spiced Tamari sauce, sautéed snow peas, grilled pineapple (GF)*

**Vegetable Lasagna**- *grilled eggplant, mushrooms, onion, garlic, spinach, sweet bell peppers, zucchini, fire roasted marinara, full fat mozzarella cheese, cilantro and asiago cheese (GF)*

**Pappardelle Pasta**- *broad egg noodles, kalamata olives, roasted peppers, garlic, tomatoes, crumbled Salt Spring Island goat cheese, fresh marinara*

**Pacific Fresh Red Snapper**- *steamed with fresh lemon, minced shallots and sea salt, tomato provencal, fresh basil, garlic, red cold water shrimp and blanched spinach (GF)*

### Chef Carving Station (Choose One)

**Pork Loin-** sakura roasted pork loin with orange zest, dijon mustard and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural jus, with assortment of mustards (GF)

**Roast Beef Carving Station-** certified angus beef with natural au jus, grainy and dijon mustards, beaver hot horseradish (GF)

### Accompaniments

**Roast Potatoes-** tossed in extra virgin olive oil, sweet onion, garlic and house seasonings (GF)

**Seasonal Vegetables-** chef's choice of the season (GF)

### Dessert and Coffee

**Sweet Tooth Platter-** Sweet sheet cake selections garnished with fresh berries and garden mint

**Fresh Fruit Platter-** sliced cantaloupe, water and honeydew melons, sunkist oranges, kiwi fruit, seedless grapes, golden shell pineapple, fresh strawberries and seasonal fruit selection may change due to availability

### **Freshly Brewed Coffee And Tea Station**



# Maple Buffet

\$50 per guest

Extra entrée = \$7 a person

## Starters (All)

Warm artisan rolls with butter patties

Caesar salad with garlic dressing and asiago cheese

Garden greens with crisp vegetable garnishes, assortment of house made dressings (GF)

Italian mixed olives and pickle tray (GF)

Pasta salad with olives and sun-dried tomato dressing

Coyotes cabbage slaw with sun-dried cranberries, apples and tarragon dressing (GF)

Vine ripe tomato and pearl bocconcini, Spanish onion, fresh basil, balsamic olive oil dressed

## Pasta

Penne with roasted cauliflower, baby spinach with extra virgin olive oil, garlic, ginger, lemon, chilies and spiced turmeric (GF/VEGAN)

## Vegetable Crudities Platter

Crisp cucumber slices, carrot and celery sticks, hot house bell peppers, vine-ripe cherry tomatoes, broccoli and cauliflower florets served with cream cheese house dip

## Entrees (Choose Two)

**Salmon-** *fresh BC salmon medallions, lemon pepper and sea salt, blanched spinach, lemon beurre blanc sauce and cold water shrimp* (GF)

**Pappardelle Pasta-** *broad egg noodles, kalamata olives, roasted peppers, garlic, tomatoes, crumbled Salt Spring Island goat cheese, fresh marinara*

**Chicken Scaloppini-** *escalope of chicken breast, seared golden brown, served with a rich marsala wine, wild mushroom, julienne pepper cream sauce* (GF)

**Prawn Pesto Penne-** *penne rigate, pesto cream sauce, roasted black tiger prawns finished with pine nut crumble and asiago cheese*

**Sea Basa-** *creole seasoning, blackened with butter, fresh papaya and pineapple salsa, sautéed baby kale with garlic and lemon, crème fraîche* (GF)

**Vegetarian Ravioli-** *roasted wild mushroom stuffed pasta envelopes gently cooked and served with a roasted bell pepper butter sauce finished with pesto*

**Pork Loin-** *sakura roasted pork loin with orange zest and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural Jus* (GF)

**Chicken Mojo-** *bone in chicken marinated in fresh rosemary, onion, garlic, Dijon mustard and white wine, roasted served in the natural juices and chopped parsley lemon gremolada* (GF)

### Chef Carving Station (Choose One)

**Pork Loin-** sakura roasted pork loin with orange zest, dijon mustard and five pepper corn crust, thinly sliced and served with apple, shallot and calvados natural jus, with assortment of mustards (GF)

**Roast Beef Carving Station-** certified angus beef with natural au jus, grainy and dijon mustards, beaver hot horseradish (GF)

### Accompaniments

**Rice Pilaf-** with sautéed vegetables, butter and chef select seasonings (GF)

**Roast Potatoes-** tossed in extra virgin olive oil, sweet onion, garlic and house seasonings (GF)

**Seasonal Vegetables-** chef's choice of the season (GF)

### Dessert and Coffee

**Sweet Tooth Platter-** sweet sheet cake selections, profiteroles, mini brownies, garnished with fresh berries and garden mint. Pastry chef bakers pride cheese cakes and European fruit mousse tortes

**Fresh Fruit Platter-** sliced cantaloupe, water and honeydew melons, Sunkist oranges, kiwi fruit, seedless grapes, golden shell pineapple, fresh strawberries and seasonal fruit selection may change due to availability

### **Freshly Brewed Coffee And Tea Station**



# Banquet Bar List

Hosts can choose to have a host bar, cash bar, toonie bar, or combination for their event

Domestic beer, ciders/coolers, house wine, domestic highballs	\$7.00
Imported beer	\$8.00
Wine	\$7-\$14
Premium highballs	\$8-\$11

*Please note that all bars require a minimum of \$300 worth of beverages purchased to warrant a full bar set up.*

## Non-Alcoholic Refreshments

Individual bottles of pop & Minute Maid juice	\$3.50
Bottled water	\$3.50
Sparkling perrier bottles	\$3.50
Coffee/tea ( <i>unlimited for two hours</i> )	\$2.75
Coffee/tea urn ( <i>30 cups</i> )	\$80

# Equipment Rentals & Extras

## A/V & Sound Equipment

Podium & Microphone:	Complimentary
WiFi	Complimentary
Additional corded microphones:	\$35
LCD projector:	\$120
Screen	\$50
Auxiliary &/or HDMI cords	\$30
Portable fender system	\$75
Onsite AV tech	Pricing varies

*Additional AV equipment can be rented from a third party. Inquire for pricing*

## Rentals

White linens:	Complimentary
Easels, Flip Chart, Paper & Markers:	\$10- \$20
Photocopies:	\$0.20 per copy

# Recommended Vendors

## Décor

Forevery Occasion

604.862.9299

info@foreveryoccasion.ca

Sunam Events

604.773.4000

info@sunam.ca

Andaaz Wedding Centre

778.881.1447

bal\_andaaz@hotmail.com

Charming Affairs

604.614.1157

charmingdecor@gmail.com

## DJ's

iDJ 778.230.5667

That Awesome DJ Guy 604.239.3260

Spin Doctor DJ & Entertainment 604.655.7468 or 604.306.7540

## Photographers

Stanton's Photography

604.597.6686

stantonsphotography@shaw.ca

Andrew Lukianiuk Photography

604.329.0151

andrew@andrewlukianiuk.ca

## Photobooths/Videographers

Langis

778.246.3547

langisflipbooks@gmail.com

Dynamic Weddings

604.837.5765

info@dynamicweddings.ca

Flipvision

604.726.5993

info@flipvisionpro.com

## Limo

Boss Limo

604.592.2677

info@bosslinos.ca

## Cake, Balloons & Florist

Just Cakes Bakeshop

604.503.5577

contact@justcakesbc.com

Party Express

604.507.8468

party.express.surrey@gmail.com

Didi's Flowers

604.866.3434

raj@didisflowers.com

## Other

Yanina's Fleur

778.227.5884

yaninasfleur@gmail.com

BU Letters

604.788.1550

buletters@gmail.com

Paragon Makeup

604.839.4770

paragonmakeup@icloud.com