



2026 All Inclusive Package





Fort Langley Golf Course 2026 All Inclusive Wedding Package

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Event Manager

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Event Coordinator

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Thank you for considering Fort Langley
Golf Course for your wedding!

Fort Langley offers extraordinary service under the scenic backdrop of Historic Fort Langley! Please contact our events team to discuss your wedding!

604-888-5911 ext.2

events@fortlangleygolf.com

[@fortlanlgeygolfcourse](https://www.fortlangleygolfcourse.com)

What's Included?

All Inclusive Wedding at Fort Langley Golf Course include the following:

- Exclusive use of the banquet rooms from 8am until 1am on your wedding day
- Exclusive use of the ceremony site
- White chairs set up and taken down for your ceremony
- White arch placed at the ceremony site
- Use of golf carts for pre-ceremony or post-ceremony photos on the golf course (must be accompanied by a Fort Langley Golf Course event coordinator)
- One glass of sparkling wine or sparkling juice per guest at cocktail hour
- Canapes served at cocktail hour
- Non-alcoholic punch served at cocktail hour
- Wine service throughout dinner (one bottle of white & one bottle of red per table)
- Unlimited fountain drinks, juice, coffee & tea during your event
- Buffet dinner menu
- Full service banquet staff including bartenders
- Fort Langley event coordinator onsite the day of your wedding

The Package

\$175.00 per person. Price includes taxes & gratuity.

- Price above is based on a minimum of 60 guests
- Any additional guests over 60 will be \$165.00



Ceremony Site

Included in your package:

- Private use of the ceremony site for up to 200 guests
- Set up of white garden chairs
- Set up of signing table with white linen
- Set up of white arch
- Use of BOSE speaker with auxiliary cable & microphone
- Wedding rehearsal with an event coordinator



Reception Room

Included in your package:

- Use of the MacKenzie Douglas rooms
- Private use of the outdoor patio space
- Round tables and banquet chairs
- Set up and take down of all tables and chairs
- Choice of white or black linens
- All glassware and dinnerware
- Microphone and podium
- Use of the lobby
- Easel to display welcome sign
- Buffet set up
- BOSE speaker and auxiliary cable
- Access to reception rooms 8am-1am on the day of your wedding



Champagne Dreams Décor Add On

\$60.00 per person (plus taxes)

Package Includes:

- Your choice of any chair cover in Champagne Dreams' inventory and choice of sash
- Floor length custom linens for all guest tables
- Head table swag or linens
- Fresh floral centerpiece - including tall centerpieces (\$250.00+ value)
- Bridal bouquet using seasonal fresh florals in your colour palette
- Groom boutonniere using seasonal fresh florals in your colour palette
- Your choice of charger plates from Champagne Dreams' inventory
- 24 foot backdrop behind head table with up lighting
- Candles for cake table, head table and signing table
- Fresh floral arrangement for white ceremony arch
- Set up and take down of the above

***minimum 50 guests required**



Buffet Dinner Menu

Bread & Butter at the Table

Garden Salad & Assorted Dressings

Salads

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Bean, Corn & Quinoa Salad

Garbanzo Beans, Kidney Beans, Black Beans, Corn & Quinoa Tossed in a Lime Cilantro Dressing

Golden & Red Beet Salad

Marinated with Orange & Served with Feta Cheese

Platters

Charcuterie Board

Fine Cheeses, Deli Meat & European Sausages with Mustards

Crudit  with creamy Dill dressing

Seafood Platter

Poached Prawns, Hot & Cold Smoked Salmon & Marinated Mussels

Entr es

Steamed Market Vegetables

Mashed Herb Potatoes

Wild Rice Pilaf

Choice of 1

Wild Mushroom Ravioli

in a Spinach & White Wine Cream Sauce

Squash Ravioli

with Cherry Tomatoes in Sage Cream

Sesame Ginger Tofu Stir fry

Baked Ratatouille

with Roasted Garlic & Tomato Coulis

Choice of 2

Baked Herb Crusted Sockeye Salmon with Caper Cream

Roast Chicken Stuffed with Roasted Red Pepper & Cream Cheese

Pork Loin with Apple Chutney & Port Jus

Roast Leg of Lamb with Rosemary Demi-Glace

To Be Carved (Included)

Roast Beef Strip Loin

with Horseradish, Mustard & Red Wine Sauce

Desserts

Assorted Cakes, Cheesecake & Sweet Squares Fruit Platter

Coffee & Tea



Appetizer Selections

Choice of 4 items

- **Tomato Bocconcini & Basil Stack Topped with Balsamic Reduction**
- **Tomato Bruschetta with Grana Padano Cheese Balsamic Reduction & Basil**
- **Bacon Onion & Mushroom Feta Quiche**
- **Chicken, Spinach & Feta Tartlet**
- **Classic Spanakopita**
- **Curried Potato & Vegetable Pakora**
- **Pancetta Roasted Red Pepper & Goats Cheese Tartlet**
- **Pistachio Crusted Camembert Served with Wild Onion Chutney**
- **Vegetarian Gyoza**
- **Vegetarian Spring Roll**



Optional Add On Late Night Snack

(Not included in All Inclusive Package)

Minimum 25 People - Prices are per Person (plus taxes & 18% gratuity)

Poutine Bar - \$16.00

French fries, cheese curds, gravy, bacon bits & green onion

Flat Bread Pizza (2 pieces per person) - \$11.00

Tomato & Bocconcini

Flat Bread Pizza (2 pieces per person) - \$14.00

Pesto Chicken & Goats Cheese

Mac & Cheese Bar - \$17.00

Served with bacon, green onions & cheese (Add pulled pork for \$6.00)

Mini Sliders (2 per person) - \$15.00

Choice of beef, pulled pork, pulled chicken, or portobello mushroom

Taco Station (Includes 2 Proteins) - \$21.00

Choice of chicken, beef, garlic shrimp or grilled Vegetables (additional protein \$8.00).

Includes cheese, lettuce, onions, sour cream, salsa, guacamole & tomatoes

Party Platter (based on 2 pieces per person) - \$23.00

Chicken Wings (choice of hot, BBQ, honey garlic, salt & pepper), rib bites, panko crusted shrimp, yam fries, hand cut french fries, & onion rings

Crudités with Creamy Dill - \$12.00

Finger Sandwich Platter (4 pieces per person) - \$15.00

Tuscan Bread Platter - \$12.00

Hummus, Olive Tapenade, Spinach & Artichoke Dip, Baguettes, Pitas & Artisan Breads

Charcuterie Board - \$19.00

Fine Cheeses, Deli Meat & European Sausages with Mustards

Chocolate Fountain - \$16.00

Served with fruit, marshmallows and rice crispy squares

Candy Bar - \$16.00

Bar Options

(Not included in All Inclusive Package)

Choose any or the following bar types for your wedding!



Cash Bar

Your guests will be responsible for purchasing their own drinks.

Token Bar

Each guest is given a token that will allow them to choose drinks from your preselected menu. You may give each guest as many tokens as you wish. The tokens redeemed at the bar will be counted and added to your final invoice. You will only be charged for the tokens that are redeemed.

Host Bar

The bar will be open for guests to choose from your preselected drinks. You are welcome to set a limit on the Host bar. At the end of the night the total will be added to the final invoice.

Terms and Conditions

- A \$1000.00 deposit is required to confirm all functions. Deposit will be applied to the final invoice. In the event of a cancellation, the deposit will not be returned to the client unless another event is booked on that specific date 6 months prior to date. All cancellations must be in writing to the attention of the Event Coordinator.
- A 3% surcharge will be added to any credit card payments.
- A menu selection and detailed meeting is required one month prior to the Function.
- All prices are subject to change but are guaranteed for 60 days prior to the function.
- Cocktail Receptions require a minimum food spend of \$500.00.
- A guaranteed number of guests are required 14 days prior to the function to confirm your billing total, at which time the host agrees to pay the balance in full. If the guaranteed number is not received, Fort Langley Golf Course will bill for the last quote from you, or the number in attendance, whichever is greater.
- Any additional services must be paid the next business day following the function (IE: Host Bar).
- All quoted food and beverage prices are subject to applicable tax and 18% gratuity.
- Fort Langley Golf Course reserves the right to inspect and monitor all functions.
- SOCAN Fee (Society of Composers, Authors, & Music Publishers of Canada) and Re: Sound Fee (Sound License for the Use of Music to Accompany Live Events) will be applied to all applicable functions.
- Health regulations state that no food or beverage will be permitted to be brought in or taken out of the banquet hall, with the exception of Wedding Cakes. A Cake cutting charge of \$1.50 per slice to cut, plate & serve to all guests.

Terms and Conditions

- In compliance with our liquor license: Corkage fees are respectfully declined. Fort Langley Golf Course does not have an off license; therefore, beverages purchased for events may not be re-sealed and taken home.
- All guests consuming alcohol must be 19 years old with proof of ID.
- All guests are permitted in designated function areas only. Children must remain under adult supervision. We are an active playing golf course, no admittance on the golf course is allowed.
- Any damage to the premises or property will be the responsibility of the client and replacement or repair charges will be applied.
- Fort Langley golf course must be consulted prior to the setting up of any displays, etc. The use of nails, staples, glue or any like materials is not permitted on any walls, doors, or ceilings of banquet areas. The use of confetti & Artificial Flower Petals is not permitted. Use of “Décor lights” cannot be used in the ceiling.
- Candles are permitted as long as they are placed in an enclosure that is higher than the flame. Candle wax on table linens will result in a \$25.00 replacement charge per.
- No glassware or beverages are permitted in the Parking lot area.
- A \$250.00 labor charge will apply to any room changes within 24 hours.

The Venue



The Venue

