



BANQUET ROOMS
THOMPSON • DOUGLAS • MacKENZIE





2026 Catering Package



Fort Langley Golf Course 2026 Catering Package

Lisa Olsen

Event Manager

Hannah Snider

Event Coordinator

Anthony Arnold

Executive Chef

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

We can host weddings, golf tournaments, corporate meetings, and private functions, seating up to 200 guests.

If you have further questions or would like to book an appointment please contact our events team!

604-888-5911 ext.2

events@fortlangleygolf.com

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

Room Rental Information

All room rentals include:

- Prior to and Day of Event Coordinator, Full service & Staff
- Full set-up and take down of your event (with exception of personal items brought in to decorate)
- White or black tablecloths and red, white or black napkins
- All Glassware and dinnerware
- Microphone and podium

All events booking on Friday or Saturday between May 1st and December 31st are required to reach the food and beverage minimum listed beside each room (pre-tax and gratuity charges).

MacKenzie Room (seating for a maximum of 40 guests) - **\$850.00**

Minimum spend: \$2,750.00

Douglas Room (seating for a maximum of 56 guests) - **\$950.00**

Minimum spend: \$3,850.00

Thompson Room (seating for a maximum of 70 guests) - **\$1000.00**

Minimum spend: \$4,800.00

Douglas & MacKenzie Rooms Combined (seating for a maximum of 100 guests) - **\$1300.00**

Minimum spend: \$6,550.00

Thompson & Douglas Rooms Combined (seating for a maximum of 140 guests) - **\$1450.00**

Minimum spend: \$9,350.00

All Rooms Combined (seating for a maximum of 200 guests) - **\$1,950.00**

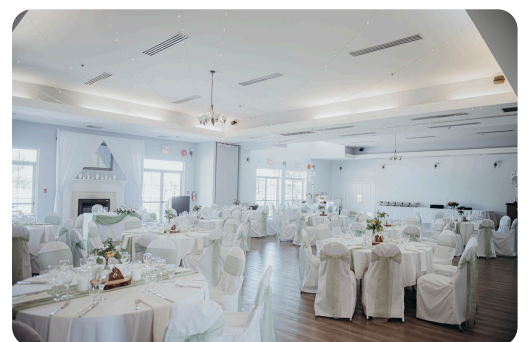
Minimum spend: \$13,250.00

Other Rentals:

Screen & Projector - **\$150.00**

BOSE sound system - **\$150.00**

***All prices above are subject to appropriate taxes.**



Wedding Ceremonies

Outdoor Ceremony Site (Seating for a maximum of 200 guests) - **\$975.00**

All Wedding Ceremonies at Fort Langley Golf Course include:

- Private use of the ceremony site for up to 200 guests
- Set up of white garden chairs
- Set up of signing table with white or black linen
- Set up of white arch
- Microphone
- Wedding rehearsal with an event coordinator
- Use of Grounds for Photography



**Breakfast.
Coffee.
Lunch.**



Breakfast Menus

(Available Until 12PM)

Continental \$24.00

Minimum 10 Guests

Orange & Cranberry Juice
Individual Yogurt & Blueberry Parfait
Banana Bread, Muffins, Danishes & Croissants
Jams, Honey & Butter
Seasonal Fruit Salad
Coffee & Tea

Traditional Breakfast \$30.00

Minimum 15 Guests

Orange & Cranberry Juice
Individual Yogurt & Blueberry Parfait
Banana Bread, Muffins, Danishes & Croissants
Jams, Honey & Butter
Chorizo, Roasted Red Pepper Frittata
Country Style Farmer's Maple Sausage & Smoked Bacon
Herb-Infused Potato Hash
Coffee & Tea

The Fort Breakfast \$34.00

Minimum 15 Guests

Orange & Cranberry Juice
Individual Yogurt & Blueberry Parfait
Banana Bread, Muffins, Danishes & Croissants
Jams, Honey & Butter
Chorizo, Roasted Red Pepper Frittata
Waffles & Maple Syrup
Country Style Farmer's Maple Sausage & Smoked Bacon
Herb-Infused Potato Hash
Fresh Fruit Salad
Coffee & Tea

All the above menus are subject to Applicable tax (5% GST) & Gratuity (18%)

Snack & Lunch Menus

Coffee Break \$21.00

Minimum 10 Guests

Banana Bread & Assorted Scones

Lemon Squares & Nanaimo Bars

Fruit Platter

Coffee & Tea

Lunch Break \$30.00

Assorted Wraps & Quartered Sandwiches (Based on 4 pieces per person)

Cucumber, Caper, Cream Cheese Croissant

Vegetables & Dip

Dessert Squares, Bars & Fruit Platter

Coffee & Tea

Sandwich Buffet \$37.00

Mixed Green Salad with House Made Dressings

Cranberry Vinaigrette, Balsamic Vinaigrette Ranch Dressing

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Chickpea Rotini Salad

Cucumbers, Tomatoes, Red Onion, Parmesan, Lemon Dill Olive Oil Dressing

Chef's Choice Soup of the Day or Vegetables & Dip

Assortment of Sandwiches

Including: Ham & Cheese, Turkey & Swiss, Roast Beef & Vegetarian Wraps

Cucumber, Caper, Cream Cheese Croissant

Dessert Squares & Bars

Fruit Platter

Coffee & Tea

All the above menus are subject to Applicable tax (5% GST) & Gratuity (18%)

Buffet Lunches & Dinners



The Fort Burger Buffet

Mixed Green Salad with House Made Dressings

Cranberry Vinaigrette, Balsamic Vinaigrette, Ranch Dressing

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Penne Pasta Salad

Choice of Beef, Chicken and Veggie Burger

Assorted Toppings

Sauteed Mushroom & Onions

French Fries

Fruit Platter

Coffee & Tea

\$35.00

Plus Applicable tax (5% GST) & Gratuity (18%)

The Fort Lunch Buffet

(Available Until 2PM)

Assorted Dinner Rolls & Butter

Salads and Soups - Choice of 2:

Mixed Green Salad with House Made Dressings

Cranberry, Balsamic & Ranch

Tossed Caesar Salad

with Fresh Croutons and House Made Caesar Dressing

Arugula, Sundried Tomato, Apple & Quinoa Salad

Tossed With Balsamic, & Feta Cheese

Tomato Soup

Minestrone Soup

New England Clam Chowder

Platters

Crudit  Platter with Ranch

Hot Entr es (Included)

Roasted & Steamed Vegetables

Rice Pilaf

Roasted Herb Potatoes

Choice of 1:

Cheese Tortellini in Alfredo Sauce

Mediterranean Gemelli Pasta (Vegan)

Artichoke, Olive, Basil, Sun-dried Tomato & Marinara Sauce

Choice of 1:

Penne Bolognese

Beef Lasagna

Roasted Pork Loin with Apple Brandy Jus

BC Ling Cod with Lemon Caper Cream

Roasted BBQ Chicken

Chimichurri, Sun-dried Tomato Stuffed Chicken Breast with Grainy Mustard Jus

Desserts

Nanaimo Bar, Carrot Cake & Fresh Fruit Platter

Coffee & Tea

\$52.00

Plus Applicable tax (5% GST) & Gratuity (18%)

South Asian Buffet

Appetizers

Vegetable Pakora
Vegetarian Samosas
Vegetarian Spring Rolls
Aloo Tikki
Chicken & Fish Pakora

\$51.00 Per Dozen

Plus Applicable tax (5% GST) & Gratuity (18%)

Dinner Buffet

Naan Bread
Cold Veggies, Onions, Hot Peppers, Raita
Greek Salad
Mixed Green Salad
Penne Pasta Salad
Basmati Rice
Aloo Gobi
Shahi Paneer
Chick Pea Curry
Butter Chicken
Curry Lamb

Desserts

Gulab Jamun
Fresh Fruit Platter
Coffee, Tea & Chai Tea

\$75.00

Plus Applicable tax (5% GST) & Gratuity (18%)

The Fort BBQ Buffet

Minimum of 30 Guests Required

Garlic Bread

Salads

Mixed Green Salad with House Made Dressings

Balsamic Vinaigrette, Cranberry Vinaigrette & Ranch Dressings

Tossed Caesar Salad

Made with our own Dressing & Garlic Croutons

Coleslaw

Tossed in a Creamy Vinaigrette with Raisins & Sunflower seeds

Macaroni Salad

Tossed with Eggs, Bacon, Scallions & a Honey Mustard Vinaigrette

Entrées

Baked Potato

Served with Bacon Bits, Sour Cream & Green Onion

Rice Pilaf

Corn on the Cob (when available) or **Steamed Vegetables**

BBQ Chicken

Mediterranean Rotini

Olives, Artichokes, Sundried Tomato, Basil, Parmesan & Spicy Tomato Sauce

Grilled Wild Coho Salmon

with Strawberry Salsa

On the BBQ

Grilled 4oz AA Striploin Steak / 1 per Person

Add Prawns \$4.00/person

Desserts

Squares & Pies

Fruit Platter

Coffee & Tea

\$75

Plus Applicable tax (5% GST) & Gratuity (18%)

Fort Langley Dinner Buffet

Choice of 3 Salads:

Add Additional Salad for \$5 Extra

Mixed Green Salad with House Made Dressings

Cranberry, Balsamic & Ranch

Tossed Caesar Salad

with Fresh Croutons and House Made Caesar Dressing

Arugula, Sun-dried Tomato, Apple & Quinoa Salad

Tossed With Balsamic, & Feta Cheese

Greek Salad

Red Onion, Peppers, Olive, Tomato, Cucumber Red Wine Vinaigrette

Beet & Goats Cheese Salad

Pickled Red Onion, Balsamic Vinaigrette & Pumpkin Seeds

Rotini Mediterranean Salad

Capers, Sundried Tomatoes, Pesto, Parmesan, Artichokes, & Basil

Platters

Antipasto Platter

Olives, Pickled Onion, Gherkin, Pickled Beans & Cheddar,
Marinated Artichokes, Pepperoni

Crudit  Platter with Ranch

Hot Entr es (Included)

Roasted & Steamed Vegetables

Rice Pilaf

Roasted Herb Potatoes

Choice of 1:

Cheese Tortellini in Alfredo Sauce

Mediterranean Gemelli Pasta (Vegan)

Artichoke, Olive, Basil, Sun-dried Tomato & Marinara Sauce

Fort Langley Dinner Buffet

Choice of 2:

Add Additional Entrée for \$8 Extra

Roasted Pork Loin

Apple Brandy Jus

Herb Crusted BC Salmon or Ling Cod

Red Pepper Coulis & Herb Oil

Roast Lamb Leg

Rosemary & Roasted Garlic Jus

Stuffed Chicken Breast

Chimichurri, Sun-dried Tomato Stuffed Chicken Breast
with Grainy Mustard Jus

Carving Station (Included)

Carved Baron of Beef Red

Wine Sauce Horseradish & Dijon

Desserts

**Blueberry & Cherry Pie, Tiramisu, Nanaimo Bar,
Carrot Cake & Fresh Fruit Platter, Profiteroles
Coffee & Tea**



\$65.00

Plus Applicable tax (5% GST) & Gratuity (18%)

Buffet Enhancements



Buffet Enhancements

Beef Striploin Upgrade **\$10/person**

Peppercorn Sauce

Prime Rib Upgrade **\$20/person**

Yorkshire Pudding & Peppercorn Sauce

Basic Seafood Platter (Prawn & Mussel Platter) **\$7/person**

Poached Prawns with Lemon, Cocktail Sauce, Chilled Mussels
with a Lemon Herb Vinaigrette

Deluxe Seafood Platter **\$15/person**

Add Tuna, Hot Smoked Salmon & Cold Smoked Salmon

Charcuterie Platter **\$10/person**

Cured Meats, Dried Fruits, Fine Cheeses, Crostini, Crackers

Cheese Platter with Crackers & Baguettes **\$6/person**

Extra Entrée or Add Custom Entrée **\$10/person**

*Choose Any Entrée from different Buffets to Enhance your Buffet

Duck 2 Ways Duck Breast & Confit with Wild Mushroom Jus

Salmon Prawn & Ling Cod with Saffron Fennel Broth

Extra Vegan Entrée **\$7/person**

Chickpea Curry

Tofu Vegetable Stir fry

Extra Pasta **\$7/person**

Beef Lasagna

Vegetable Lasagna

Mushroom Ravioli Pesto Cream

Squash Ravioli Smoked Tomato Cream

Upgrade to Mashed Potatoes or Scallop Potatoes **\$5/person**

Upgrade to Baked Potato Bar with All the Fixings **\$10/person**

Dessert Upgrades

Chocolate Fountain	\$5/person
Chocolate Mousse & Lemon Tarts	\$5/person
Candy Station	\$5/person
Cinnamon Mini Donut Station	\$5/person
Cheesecakes Bites Coulis	\$5/person



Cocktail Reception Platters

Minimum of 25 Guests

Baron of Beef Station Buns, Mustard, Mayo & Beef Jus	\$18/person
Poutine Bar French Fries, Cheese Curd, Gravy, Bacon Bits & Green Onion	\$16/person
Flat Bread Pizza - 2 pieces per person Tomato & Bocconcini	\$11/person
Flat Bread Pizza - 2 pieces per person Pesto Chicken & Goats Cheese	\$14/person
Mini Sliders - 2 per person Choice of: Beef, Pulled Pork, Pulled Chicken, or Portobello Mushroom	\$15/person
Taco Station - Includes 2 Proteins Choice of 2: Chicken, Beef, Garlic Shrimp or Grilled Vegetables Includes: Cheese, Lettuce, Onions, Sour Cream, Salsa, Guacamole, & Tomatoes	\$21/person
Additional Protein	\$8/person
Party Platter - Based on 2 pieces per person Chicken Wings (Choice of Hot, BBQ, Honey Garlic, Salt & Pepper), Rib Bites, Panko Crusted Shrimp, Yam Fries, Hand cut French Fries, & Onion Rings	\$23/person
Crudités with Creamy Dill	\$6/person
Spinach and Crab Dip Served with Tortilla Chips	\$8/person
Tuscan Bread Platter Hummus, Spinach & Artichoke Dip, Smoked Tomato Relish, Baguettes, Pitas & Artisan Breads	\$12/person
Charcuterie Board Fine Cheeses, Deli Meat & European Sausages with Mustards	\$19/person
Fruit Platter	\$13/person
Assorted Dessert Squares - 3 per person	\$11/person
Freshly Baked Cookies, Muffins, or Banana Bread	\$8/person
Chocolate Fountain Served with Fruit, Marshmallows, & Rice Crispy Squares	\$16/person
Candy Bar	\$16/person

Cocktail Reception

Hors D'oeuvres per Dozen — Minimum 4 Dozen Each

\$55.00 per dozen

Tomato Bruschetta with Grana Padano Cheese Balsamic Reduction & Basil
Bacon, Onion, Mushroom, Feta Quiche
Basil, Kalamata Olive Cream Cheese & Sundried Tomato Tart
Sausage Rolls with Garlic Aioli
Curried Potato & Vegetable Pakora
Fig Jam & Camembert on Crostini with Balsamic Reduction
Vegetarian Spring Roll

\$60.00 per dozen

Albacore Tuna on Crostini with Pickled Cucumber
Double Smoked Bacon Wrapped Scallop
Gochujang Glazed Pork Bites with Kim Chi & Gem Lettuce
Lamb Skewer with Roasted Garlic Mint Glaze
Gochujang Glazed Pork Belly
Chicken Skewer with Garlic Lemon Parsley & Tzatziki
Smoked Salmon & Caper Cream Cheese On Cucumber
Mini Dungeness Crab Cake with Citrus Aioli

Plus Applicable tax (5% GST) & Gratuity (18%)



**Red. White. Bubbly.
Beer. Or non-alcoholic.**

Wine Selection

White Wine

Peller Family Series Chardonnay VQA, BC	\$30.00
Stone Road White Blend VQA, BC	\$32.00
Stone Road Rose VQA, BC	\$32.00
Beach House Sauvignon Blanc, South Africa	\$37.00
Wayne Gretzky Okanagan Pinot Grigio VQA, BC	\$39.00
Red Rooster Gewurztraminer, Naramata, BC	\$42.00

Red Wine

Peller Family Series Merlot VQA, BC	\$30.00
Stone Road Red Blend VQA, BC	\$32.00
Gato Negro Cabernet Sauvignon Chile	\$32.00
Black Cellar Malbec Merlot VQA, BC	\$33.00
Yellow Tail Shiraz, Australia	\$38.00
Beach House Blend, South Africa	\$38.00
Wayne Gretzky Okanagan Cabernet Sauvignon Syrah VQA, BC	\$40.00
Red Rooster Merlot, Naramata, BC	\$44.00

Bubbles

La Scala Sparkling Wine, BC	\$27.00
Honest Lot Sparkling (Zero Sugar), Ontario	\$28.00
Prosecco Frizzante Organic, Italy	\$43.00

Plus Applicable tax (5% GST, 10% Liquor) & Gratuity (18%)

Alcoholic Beverages

Domestic Beer	\$6.95	Domestic Hi-ball	\$6.75
Micro Beer	\$7.20	Premium Hi-ball	\$9.25
Import Beer	\$8.00	Top Shelf Hi-ball	10.45
Craft Beer	\$8.00	House Glass Wine	\$8.45
Cider & Coolers	\$7.25		

Non-Alcoholic Beverages

Assorted Pop or Juice	\$4.95
Assorted Bottle of Pop or Juice	\$5.25
Pitcher of Pop	\$16.50
Pitcher of Juice	\$19.50
Bottle Sparkling Fruit Juice	\$21.00
Coffee Pot (10 Cups)	\$45.00
Coffee Urn (35 Cups)	\$156.00

Punch

Non-Alcoholic Punch	\$225.00
Alcoholic Punch	\$300.00

Serves Approximately 100 Guests

Complimentary bartender provided if consumption is \$550.00 or more...or Fee structure is as follows:

\$30.00 per hour minimum 4 hours

\$40.00 per hour on statutory holidays

Plus Applicable tax (5% GST, 10% Liquor) & Gratuity (18%)

**This is the place for any
occasion and celebration.**

Come visit us. We'll show you around.



Frequently Asked Questions

- **What time is the last call?**

When do we have to be out by? Last call for the bar is 11:30pm and the last drink goes out at 11:45pm. Guests are asked to leave by 12am and all decorations need to be cleaned up by 1am.

- **Can I set up the day before?**

Yes, as long as there is no other event booked the day before. If there is, you are welcome into the facility as of 8am the morning of your event.

- **Can guests leave their cars in the parking lot overnight?**

Yes, our gates lock once we leave the facility, they reopen the following morning at 7am. We are not liable for any lost or stolen property.

- **Is there a corking fee if I bring in my own wine?**

Due to licensing no outside food or beverage is permitted to be served at Fort Langley Golf Course with the exception of Wedding cakes or cupcakes.

- **Is there a different cost for children on buffets?**

Children ages 5-12 years old eat for half off buffet cost.
Children ages 4 and under eat for free.

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.



Your Hidden Gem in the Country

