


VANCOUVER PARKS GOLF

# 2026 SPECIAL EVENTS PACKAGE

VANCOUVER BOARD OF PARKS AND RECREATION

## ELEVATE YOUR EVENTS AT OUR CLUBHOUSES

Our two well-appointed clubhouses offer ideal venues for various events, including private parties, business meetings, and celebrations of life. Set against a scenic backdrop, they provide a serene and picturesque setting, perfect for business events or team-building activities. Our experienced special events team is dedicated to assisting you in every step of the planning process, from tailored menu and beverage selections to choosing the ideal clubhouse for your event.

We offer convenient amenities like ample parking and easy transit access, making our clubhouses a top choice for your next event. Should you have specific requirements or dietary needs, our team is committed to accommodating your requests to ensure a personalized and memorable experience.

For inquiries about availability and venue options, please reach out to our special events team:

**Phone: 604-718-5866**
**golfspecialevents@vancouver.ca**

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# LANGARA CLUBHOUSE

The Langara Clubhouse exudes a distinct West Coast ambiance, featuring impressive vaulted ceilings supported by elegant cedar beams. Its floor-to-ceiling windows offer panoramic views of the golf course, ensuring a captivating backdrop from any vantage point within the clubhouse. The venue includes a private room with large French doors leading to a patio surrounded by exquisite gardens, providing a serene setting overlooking the first tee.

This exclusive space, nestled in the heart of the city, offers a peaceful retreat. Its prime location, next to the Langara 49th Avenue Station on the Canada Line SkyTrain, and a mere 25-minute drive from downtown, makes the Langara Clubhouse an excellent venue choice for a variety of events.

**PRIVATE ROOM RENTAL**

| | |
|---|---|
| **Capacity** | |
| Seated event | *48 guests* |
| Standing cocktail reception | *60 guests* |
| **Rate** | |
| Up to 4 hours | *$467* |
| Additional Time (after 4 hours) | *$88 per hour* |






Take a virtual tour of Langara Clubhouse

# FRASERVIEW CLUBHOUSE

Fraserview, renowned as one of Canada's top golf courses, combines its golfing appeal with an exceptional venue for special events. The clubhouse, designed with a contemporary open concept, features vaulted ceilings and large windows that frame spectacular fairway views.

Ideal for large gatherings, it includes both a spacious main area and a private room for exclusive meetings and luncheons.

The expansive patio, adjacent to the 18th green and surrounded by award-winning gardens, offers one of the city's most stunning outdoor event spaces.

## CLUBHOUSE RENTAL

| | |
|---|---|
| **Capacity** | |
| Seated event | 80 guests |
| Standing cocktail reception | 90 guests |
| **Rates** | |
| Up to 4 hours | *$467* |
| Up to 8 hours | *$934* |

## BOARDROOM RENTAL

| | |
|---|---|
| **Capacity** | |
| Seated event | 12 guests |
| **Rates** | |
| Up to 4 hours | *$175* |
| Up to 8 hours | *$350* |
| Additional Time (after 8 hours) | *$88 per hour* |






Take a virtual tour of Fraserview Clubhouse

## BREAKFAST BUFFETS

**CONTINENTAL** *$16 per guest*
Muffins, scones, salad, preserves, butter, freshly brewed coffee and tea.
Add yogurt, granola, honey for $4.50 extra per person.

**TRADITIONAL** *$23 per guest*
Freshly baked petite scones with butter and jams, scrambled eggs, sausage, bacon, hash browns, freshly brewed coffee and assorted teas.

**EXECUTIVE BREAKFAST** *$30 per guest*
Belgium waffles with maple syrup, berry compote and whipped cream, scrambled eggs, bacon, sausage, hash browns, fruit salad, freshly brewed coffee and assorted teas.

## AFTERNOON COFFEE BREAK

**COFFEE/SNACK STATION** *$8 per guest*
Freshly brewed coffee and assorted teas, freshly baked cookies.

**Flavoured Water Station** *$6 per guest*
Lime, mint, cucumber, cranberry lemon. *Minimum of 20 guests*

**Assorted Sweet Breads Tray (Serves 20)** *$104 per plate*
Lemon and banana.

**Freshly Baked Muffins** *$7 per guest*

**Homemade Scones** *$7 per guest*
Freshly baked scones with preserves.

**Homemade Smoked Paprika Chips & Dip** *$18 per plate*
*(Serves 10)*

**Fresh Fruit Platter** *$116 per plate*
*(Serves 20)*



**Market Fresh Crudité Platter, Duo of Dips** *$101 per plate*

**Grilled Vegetable Platter** *$105 per plate*
Our garden-fresh pesto, mediterranean vegetables, olive oil

**Imported Cheese Platter** *$138 per plate*

# LUNCH BUFFETS

**CLASSIC LUNCH** *$32 per guest*
Choose from a variety of wraps and sandwiches, including black forest ham & Swiss, turkey & cheddar, egg salad, tuna salad, and veggie pesto, with lettuce, tomato, and mayo.
Select either a market-fresh soup or our Vancouver Parks Golf garden salad with mixed greens, cucumber, tomato, green onions, and carrots. This option includes assorted cookies and a selection of coffee and teas

**EXECUTIVE LUNCH** *$32 per guest*
Quiche with a flaky crust, savory filling, and a daily garnish. Your choice of homemade soup or the Vancouver Parks Golf garden salad. The meal comes with assorted dessert squares, coffee, and teas.

**GREEK LUNCH** *$35 per guest*
Charbroiled chicken souvlaki skewers, lemon rice pilaf, Greek salad with olives and feta, pita, and tzatziki. Includes dessert squares and bars, with coffee and tea. Gluten-free options available.

**GREENS AND PROTEIN** *$35 per guest*
(Gluten free)
Salmon or Chicken Breast, with ancient grain and veggie salad. Served with a fresh fruit platter, coffee, and teas.

**ITALIAN** *$33 per guest*
Choose from meat or vegetarian lasagna, served with Caesar salad and rolls. Dessert includes tiramisu cake, coffee, and teas.





# COCKTAIL RECEPTIONS

**CLASSIC COCKTAIL RECEPTION** *$39 per guest*

**HOT SELECTIONS**
- Mediterranean chicken skewers with tzatziki
- Mini spanakopita: Filo pastry filled with spinach and cheese
- Vegetarian quesadillas: Fresh vegetables and cheese, served with salsa and sour cream
- House-fried potato chips with smoked paprika salt and ranch dip
- Mini assorted quiche: Options include broccoli & cheddar, ham & swiss, mushroom & caramelized onion, and tomato with parmesan and pesto

**COLD SELECTIONS**
- Assorted tortilla spirals with ham and swiss, and turkey and cheddar
- Salsa and chips
- Crudité: A vegetable tray with dip

Freshly brewed coffee and assorted teas



**DELUXE COCKTAIL RECEPTION** *$45 per guest*

**HOT SELECTIONS**
- Mini samosas with chutney
- Skewered prawns with cocktail sauce
- Chicken satay with peanut sauce
- Mini assorted quiche: Choices include broccoli & cheddar, ham & swiss, mushroom & caramelized onion, and tomato with parmesan and pesto
- Mini spring rolls with ginger plum sauce
- Assorted Italian flatbread with toppings like baby shrimp & pesto, sausage & bell peppers, and ham, tomato, and olive

**COLD SELECTIONS**
- Smoked salmon and cream cheese canapés with lemon and red onion
- Tortilla spirals with assorted filling including ham and Swiss, turkey and cheddar
- Tomato, bocconcini and pesto skewers
- Elegant cheese and fruit platter served with crackers
- Crudité vegetable tray with dip
- Freshly brewed coffee and assorted teas



# DINNER SELECTIONS

**THE VPG BURGER BANQUET** *$35 per guest*
Select from prime rib beef burger, chicken breast, Oceanwise BC salmon fillet, or vegetarian burger, each served on a potato bun with lettuce, tomato, red onions, dill pickles, cheddar cheese, and classic condiments. Accompanied by French fries and traditional Caesar salad, this option includes assorted dessert squares and a selection of brewed coffee and tea. Guests must choose their burger option in advance.

**19TH HOLE BUFFET** *$54 per guest*
Enjoy charbroiled steak and chicken penne pasta in a garlic Parmesan cream sauce, roasted red skin potatoes, a medley of vegetables, traditional Caesar salad, and dinner rolls with butter. The dessert includes strawberry shortcake with fresh whipped cream and strawberry coulis, served with freshly brewed coffee and tea.

**CHICKEN PICATTA DINNER** *$36 per guest*
A meal of thin chicken escalope with caper lemon butter, parsley, lemon rice pilaf, a medley of seasonal vegetables and fresh dinner rolls. Assorted dessert squares and bars are offered for dessert, along with coffee and tea.



**LAND AND SEA BUFFET** *$61 per guest*
Featuring slow-roasted baron of beef with au jus and horseradish, lemon herb grilled BC Oceanwise salmon with roasted potatoes, seasonal market vegetables, and Vancouver Parks Golf garden salad. Dinner rolls with butter and strawberry shortcake with fresh whipped cream and strawberry coulis round out the meal.

**(Guests must choose burger option in advance, one burger choice per guest)*



# ADD ONS

**FRESH FRUIT PLATTER** *$116 per plate*
(serves 20)

**CRUDITÉ PLATTER**
*$112 per plate*
Market fresh vegetable platter with duo of dips

**GRILLED VEGETABLE PLATTER** *$116 per plate*
Our garden fresh pesto,
Mediterranean vegetables, olive oil

**ELEGANT IMPORTED CHEESE PLATTER** (serves 20)
*$152 per plate*



# WINES



| | |
|---|---|
| House wine by the glass: | |
| Peller Estates | |
| 6oz | *$9* |
| 9oz | *$11* |
| Red Rooster | |
| 6oz | *$11* |
| 9oz | *$14* |
| Baileys Irish Cream | |
| 1oz | *$10* |
| 2oz | *$14* |
| Bottle: | |
| Peller Estates | *$39* |
| Red Rooster | *$42* |
| Sparkling wine - Red Rooster Brut (Bottle only) | *$53* |
| **Ciders:** | |
| Variety of Ciders | *$8* |
| Strongbow (tall Can) | *$10* |
| Coolers/Spirts: | |
| Variety of Coolers | *$9* |

# DRAFT BEER

| | |
|---|---|
| Parallel 49 & Steamworks | |
| Sleeve | |
| 16oz | *$9* |
| 24oz | *$11* |
| Pitcher | *$25* |
| Imported & Domestic Beer | |
| Local | *$9* |
| Imported | *$9* |



## OPTIONAL DESSERT ADD-ONS



**INDIVIDUAL CARROT CAKE** *$9 per guest*
A moist carrot cake topped with rich cream cheese icing.

**CHOCOLATE PECAN TART** *$9 per guest*
A decadent gluten-free option for chocolate and nut lovers.

**FRESH FRUIT SALAD** *$9 per guest*
A refreshing mix of seasonal fruits. Inquire about our specialty cakes, including gluten-free options.

Please note, outside cakes are welcome but subject to a cake-cutting fee of $2.60 per guest.

## VPG CELEBRATION MENU

**VPG CELEBRATION MENU** *$33 per guest**
This festive menu includes an assorted sandwich and wrap platter with egg salad, ham & cheese, turkey, and tuna salad; a market-fresh crudité platter with a duo of dips; a fresh fruit platter; assorted dessert squares and bars; coffee and tea; and a water station. The setup includes a projector screen and microphone. *For a minimum of 25 guests.

**Optional Dessert Add-Ons for the VPG Celebration Menu:**
Enhance your event with pre-purchased drink tickets (wine, beer, cider), a specialty cake, non-alcoholic punch, and more.



## ADDITIONS

**SERVICE FEATURES**
**Set-Up Fee** *$70 per hour*
**Bartender** *$47 per hour*
(minimum 4 hrs)

**Additional Servers for plated events**
(1 server per 25 guests, minimum 4 hours) *$37 per hour*
*Prices are subject to applicable taxes.*

For any additional services, please contact our team.

## CONTACT

**golfspecialevents@vancouver.ca**
**Phone 604-718-5866**

# CATERING TERMS AND CONDITIONS:

**Policies & Procedures**
Our objective is to ensure that you and your guests enjoy your experience to the fullest at the loca- tion of your choice. As with any function, a number of policies and conditions are necessary in order to protect the interests of both parties. We ask that you carefully review the policies and conditions outlined below, prior to signing the contract, and ensure all participants are aware of these conditions. Should you have any questions or concerns about the policies or conditions we will be happy to discuss them with you.

- A room rental fee will apply to all Special Events
- Food and Beverage prices are quoted per person. Prices DO NOT include applicable taxes.
- A deposit of 25% is required at time of booking.
- Minimum guaranteed numbers and payment are due 10 days in advance of the event.
- All cancellations must be submitted in writing to the Special Events Team. Functions cancelled within 30 days to 10 days prior to the event will be subject to payment equivalent to 50% of the total contracted food and beverage. Cancellation received within ten days of the event will be subject to 100% payment of the contracted food and beverage. A non-refundable deposit may be applied to another of equal size and value held in the same calendar year.
- All functions must confirm the final minimum guaranteed attendance numbers at least 48hours prior to the function. Increases above 5% this number if deliverable will be subject to additional charges.
- The function coordinator and the organization that they represent are liable for any damages not associated with normal wear and tear arising as a result of the actions of the function guests.
- Replacement value will be used as the amount payable for damages, inclusive of any lost revenue resulting from the damage.
- The Vancouver Park Board golf course clubhouses are a shared and publicly funded community asset and the use of the facility must reflect this fact. Users of the facility must comply with all applicable City by-laws and Federal and Provincial legislation, including the British Columbia
- Human Rights Code which prohibits discriminatory conduct including conduct that would expose persons or groups to hatred or contempt.
- The Vancouver Park Board is not responsible for personal property or equipment brought to the site of the function. Management and/or staff must be contacted prior to the setup of displays or signage, ensuring that no damage arises as a result of the setup.
- In accordance with the Health and Liquor Board regulations, all food and beverage shall be purchased from the Golf Course clubhouse.
- Liquor regulations prohibit beverage service after 12:00 midnight and closing of the clubhouse shall occur at 12:30 am. Management and staff are licensed under the Province of British Columbia Serving It Right Program. In accordance with the program our staff shall refuse service to any individual (s) who, in the opinion of our staff, have been served a sufficient number of drinks that they may be over the legal limit of blood alcohol.
- In accordance with the Health & Liquor Board regulations, all food and beverage must be purchased from our Clubhouses. Exceptions are made for cakes brought in for weddings, retirements, birthdays or other special occasion cakes with advanced notice- cake cutting fees will be applied. SOL will need to be purchased by customers if wishing to bring in own wine, corkage will be applied.
- Smoking is not permitted anywhere on parks properties.
- VPG prohibits the use of fireworks, sparklers or any combustible materials.
- All menus and prices are subject to change and based on availability

