

SWANESSET WEDDINGS

wedding & culinary perfection

Venue & Location

Ceremony Setting

Reception Options

Menu Offerings

Swaneset Policies



Swaneset Bay
Resort & Country Club

2024 BANQUET PACKAGE



Angela Ruscher Photography



THE VENUE

Swanese's grand chateau-style wedding venue is nestled amongst the impressive Coastal Mountains of Greater Vancouver.

A HIDDEN JEWEL

Located in Pitt Meadows and nestled amongst the Coastal Mountains, Swanese's 65,000 square foot chateau-style clubhouse is a fairytale wedding location. We offer a selection of picturesque, indoor and outdoor ceremony venue options, with indoor seating for up to 200 guests and outdoor seating for up to 350.

Wedding ceremonies take place inside our third floor Grand Ballroom, with seating for up to 350 guests. With floor-to-ceiling windows and stunning chandeliers it's the perfect location for your ceremony.

At Swanese you will receive personalized service. We are pleased to offer our couples a dedicated event manager, to ensure care and attention to both your day and your needs. We provide stress-free planning with everyone working together to make your day exquisite.

WE CARE ABOUT YOUR SPECIAL DAY

Our event manager is at your service and there to help inspire and guide your unique wedding vision. This service includes creative meetings, menu planning, 'day-of' coordination of ceremony and reception, wedding rehearsal, and so much more.

Swanese is committed to ensuring that your wedding is yours, and yours alone. In that regard, we will only host one wedding event at your chosen time to ensure the spotlight is on you and your unique celebration.

For more information about hosting your wedding at Swanese please contact our Catering Sales Manager, Holly Robinson at 604.460.6084 or via email at hrobinson@swanese.com





THE CEREMONY

Beautiful architecture, interior design detail, and lush landscaped grounds make Swaneset the perfect setting for your wedding ceremony.

OUTSTANDING OPTIONS

Swaneset has four stunning ceremony venues to choose from, with a breathtaking ballroom for receptions and beautiful photo locations all onsite. We include full coordination and setup of your wedding rehearsal and ceremony, making your wedding day as pleasurable and seamless as possible.

CENTER SPOTLIGHT

Seating up to 200 guests

Your ceremony takes center stage when you select the Grand Ballroom. Sixty-foot ceilings adorned with chandeliers and the view from the grand floor-to-ceiling windows, set the tone for your elegant celebration.

THE SUNSET PATIO

Seating up to 100 guests

For a more intimate ceremony we recommend the Sunset Patio. Directly off the Grand Ballroom on the third floor, your guests will gather on the beautiful stone balcony that overlooks the mountains. Take in the sunset or beautiful afternoon natural light as you recite your vows in front of your cherished guests.

GARDEN BIRCH TERRACE

Seating up to 175 guests

The majestic Coastal Mountains serve as a backdrop for your outdoor ceremony on Swaneset's Garden Birch Terrace. Breathtaking views of our manicured course and lush flower beds await you along your grand aisle walk. The Garden Birch Terrace is the perfect place to say "I do".

MAIN LAWN

Seating up to 350 guests

With green grass and blue skies as your backdrop, you'll be surrounded by nature when you say "I do" at your outdoor ceremony on the Main Lawn. With views of the stunning Clubhouse and the Coastal Mountains, this is the natural choice for the wedding ceremony of your dreams.

All Packages Include

- Setup of ceremony chairs
- Lined signing table with chair
- Customized seating plans
- Complimentary rehearsal with wedding party
- Use of the baby grand piano (for indoor venues)
- Use of grounds for photo opportunities
- Use of Bridal Room



Belluxe Photography



THE RECEPTION

Custom celebrations with exceptional service to match each couple's unique personalities, cultures and needs.

ELEGANTLY PLATED

For those couples wanting formal elegance, the full service plated reception creates an atmosphere of classic sophistication. The award-winning culinary team at Swaneset works with each couple to create a customized menu tailored to each event, and our professional service staff attend to your guests' every need.

Maximum 175 guests

**plated menus available upon request*

THE BUFFET VARIETY

Variety is the spice of life! A buffet reception at Swaneset allows each couple to provide guests with a wide variety of menu choices and ensure that every guest is able to customize their culinary experience and easily take into account any dietary restrictions.

COCKTAIL TRENDS

For those stepping away from tradition, a cocktail reception at Swaneset allows your guests to mingle in our Grand Ballroom while being treated to signature cocktails, decadent hors d'oeuvres and chef live action stations for a night to rival any black-tie affair.

Our Executive Chef has the expertise and flexibility to assist you in creating a delightful menu for your day. For more information please contact the Catering Sales Department at 604.460.6084 or hrobinson@swaneset.com





SWANESET MENU

CANAPÉS

*Passed on trays by serving staff. A minimum of 5 dozen is required for each item ordered.
Pricing is per dozen, per item. Recommended serving: 4-6 pieces per person
for pre-dinner cocktail hour or 10-12 pieces per person for cocktail party.*

Deluxe Cold Canapés

oven-dried plum tomatoes, bocconcini, pesto crostini
cherry tomatoes, boursin cheese, asparagus spears
smoked salmon, cream cheese, filone,
"everything bagel" vinaigrette
BLT – roma tomatoes, crisp bacon, romaine,
caesar dressing, crostini
\$48 ~ dozen

Deluxe Hot Canapés

vegetarian spring rolls, plum sauce
spinach & feta spanakopita, tzatziki
chicken souvlaki, tzatziki
caramelized onion, Swiss cheese, thyme tartlets
mini chipotle mac & cheese, spicy ketchup
mini corn dogs – cheese smokie, buttermilk batter,
grainy dijon mayonnaise
\$48 ~ dozen

Premium Cold Canapés

ahi tuna, wasabi mayonnaise, cilantro, tobiko
beet and goat cheese tart, hazelnuts, honey
vegan "tuna salad" tart, chickpeas, furikake,
carrots, sunflower seeds, vegan mayo
wild salmon poke, sushi rice, furikake
\$51 ~ dozen

Premium Hot Canapés

onion pakoras, tamarind sauce
arancini, tomato cream, fresh parmesan, truffle oil
vegetarian samosa, mango chutney
bacon-wrapped scallops, cocktail sauce
torpedo prawns, sweet chili sauce
crab beignets, chipotle aioli
Swedish meatball, gravy, cranberry sauce
\$51 ~ dozen

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

STATIONED APPETIZERS AND PLATTERS

May be ordered for cocktail reception, late night snack or added to any buffet.

Local & International Cheese Display

selection of cheeses, fruit, artisan breads,
crackers, honey, preserves

\$9 ~ per person

Antipasto Platter

grilled marinated vegetables, kalamata olives,
marinated artichoke hearts, Italian cured meats,
marinated bocconcini, artisan breads

\$9 ~ per person

Tomato Bruschetta

fresh basil, shaved parmesan cheese, baguette

\$8 ~ per person

Finger Sandwiches

assorted fillings

\$9 ~ per person

Trio of Dips

spinach & artichoke, hummus, spicy feta,
flatbread, corn tortilla chips

\$9 ~ per person

Seasonal Fruit Display

seasonal fresh fruit & berries,
honey-vanilla yogurt dip

\$8 ~ per person

Market Vegetable Crudité

creamy, herb dip

\$8 ~ per person

B.C. Smoked Salmon

smoked wild sockeye & candied salmon,
cream cheese, fresh dill, red onions, capers,
horseradish, mini bagels

\$12 ~ per person

Fresh from the Sea...

smoked wild sockeye & candied salmon,
iced prawns, crab legs, mussels, horseradish,
cocktail sauce

\$18 ~ per person

Chilled Court-Bouillon Prawns

cocktail sauce, sliced lemon

\$11 ~ per person (based on 3 pieces per person)

Fiesta Platter

house-made guacamole, tomato salsa,
sour cream, corn tortilla chips

\$10 ~ per person

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

ENHANCEMENT STATIONS - SAVOURY

*May be ordered for cocktail reception, late night snack or added to any buffet.
Minimum 50 people, priced per guest, based on appetizer sized portions.
Must be ordered for entire guest count.*

Mini Pan Pizzas

honey ham, pineapple,
pepperoni, mozzarella cheese

\$10 ~ per person

Grilled Cheese Station

sliced French baguette, sweet cured ham,
triple cream brie, red pepper jelly, banana peppers,
aged cheddar, wild mushroom duxelle, Swiss

\$11 ~ per person

Mashed Potato Bar

bacon, chives, garlic, aged cheddar, sour cream,
broccoli cheese sauce, gravy, house made chili

\$11 ~ per person

Poutine Bar

kennebec fries, cheese curds, roasted pan gravy

\$10 ~ per person

Perogy Station

mini potato and cheddar perogies, farmer sausage,
green onion, sour cream, caramelized onions,
bacon, cheese

\$14 ~ per person

Taco Station

beef or chicken, cheese, lettuce, tomato, onions,
cabbage, salsa, sour cream, hot sauce, soft tortillas
& hard shells

\$16 ~ per person

+\$2 ~ guacamole

+\$4 ~ fish (includes lime crema, mango salsa)

Hotdog Slider Station

top sliced buns, nathan's all beef minis,
diced onions, sauerkraut, banana peppers,
ketchup, mustard, Dijon, relish

\$14 ~ per person

Burger Slider Station

brioche buns, beef burgers, pulled bbq pork,
lettuce, tomato, red onion, cheddar cheese,
ketchup, mustard, mayo

\$14 ~ per person

Mac & Cheese Station

bacon bits, pulled pork, ketchup, sriracha,
BBQ sauce, hot Cheetos, cocktail sausage, chili

\$16 ~ per person

Prawn Sauté Station

pacific tiger prawns, garlic, herbs, chilies

\$20 ~ per person

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

ENHANCEMENT STATIONS - SWEET

*May be ordered for cocktail reception, late night snack or added to any buffet.
Minimum 50 people, priced per guest.*

Popcorn Station

freshly popped corn, caramel corn,
selection of seasonings

\$6 ~ per person

Candy Buffet

selection of gourmet candy & chocolate

\$7 ~ per person

Mini Doughnuts

chocolate, creamy vanilla,
cinnamon sugar

\$10 ~ per person

S'mores Station

Callebaut dark & milk chocolate,
graham crackers, marshmallows for roasting

\$10 ~ per person

Chocolate Fountain

Callebaut dark chocolate, fresh fruit,
cinnamon-sugar doughnuts, Rice Krispies,
marshmallows

\$12 ~ per person

Ice Cream Sundae Station

vanilla bean & chocolate gelato, lemon sorbet
toppings: strawberry & chocolate sauce,
smarties, assorted sprinkles, mini marshmallows,
cookies, marshmallow cream, fruit loops,
roasted peanuts

\$15 ~ per person

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 50 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

Local Artisan

classic caesar salad, herb croutons, aged parmesan cheese
roasted potato salad, pickled red onion, balsamic dressing
marinated mushroom salad, roasted vegetables, balsamic, Italian herbs, honey
spinach, orange & cranberry salad, buttermilk dressing, sunflower seeds
Thai noodle salad, sesame, sweet soy dressing
Greek salad, feta cheese, kalamata olives

cured, European style cold meats
assorted pickles, olives

carved roasted AAA beef striploin au jus, Yorkshire pudding
herb roasted chicken breast, wild mushrooms, bacon, cream sauce
wild BC salmon, sesame soy glaze
tri-colour tortellini carbonara, bacon & cracked pepper cream sauce

mashed potato bar - bacon, chives, roasted garlic, aged cheddar, sour cream,
broccoli cheese sauce, roast gravy, house made chili

cilantro lime wild rice, sweet potato, pumpkin seeds
harvest vegetable medley

assorted cakes, pies & tarts
tiramisu, mini crème caramel
seasonal fresh fruit & berries

\$69 ~ per person

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 50 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

Chef's Table

caesar salad station - crisp romaine, shaved parmesan, garlic, maple smoked bacon,
smoked salmon, shrimp, creamy garlic dressing

tri-colour potato & green bean salad, red onion, apple cider dressing
marinated mushroom salad, roasted vegetables, balsamic, Italian herbs, honey
spinach salad, cranberries, blue cheese, oranges, citrus vinaigrette
quinoa & arugula salad, oven-dried tomatoes, goat cheese
plum tomato & bocconcini salad, fresh basil, balsamic glaze
roasted corn salad, tofu feta, cherry tomatoes, fresh herbs

marinated PEI mussels
cured, European style cold meats
roasted, marinated vegetables, balsamic reduction
assorted pickles, olives

carved roasted AAA striploin, pan jus, Yorkshire pudding
seared chicken breast, lemon, capers, parsley, brown butter
seared wild BC salmon, sundried tomatoes, cream, leeks, fresh herbs
mushroom ravioli, sage, hazelnuts, brown butter

mashed potato bar - bacon, chives, aged cheddar, sour cream,
broccoli cheese sauce, gravy, house-made chili

spanish rice, tomatoes, cumin
harvest vegetable medley

assorted cakes and pies
crème brûlée trio – French vanilla, milk chocolate, chai tea
s'mores station - Callebaut dark chocolate, graham crackers, marshmallows for roasting
seasonal fresh fruit & berries

\$79 ~ per person

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 50 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

A Cut Above

caesar salad station - crisp romaine, shaved parmesan, garlic, maple smoked bacon,
smoked salmon, shrimp, creamy garlic dressing

baby kale salad, hazelnuts, chèvre, pickled red onions
tri-colour potato salad, beets, smoked salmon, chopped egg, arugula, grainy mustard vinaigrette
snap pea salad, yogurt, mint, red onion
chick pea, yam & zucchini salad, lemon, tahini
plum tomato & bocconcini salad, fresh basil, balsamic glaze
fattoush, tomatoes, cucumber, red onions, fresh herbs sumac, pita crisps

grilled, marinated vegetables, balsamic reduction
poached prawns & marinated mussels
charcuterie board: sliced ham, genoa salami, capicola, mortadella

carved AAA prime rib au jus, Yorkshire pudding
Moroccan spiced chicken breast, lemon, tomatoes, chick peas & herbs
West Coast halibut, fennel, tomato, saffron
truffled butternut squash ravioli, roasted garlic, cream, pumpkin seeds, sage, goat cheese

potato gratin, rosemary, parmesan
saffron rice, chorizo, chicken
market vegetables, extra virgin olive oil

selection of mini desserts
decadent chocolate mousse
house made apple strudel, caramel sauce
classic tiramisu
warm mini cinnamon sugar donuts
seasonal fresh fruit & berries

\$89 ~ per person

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

DINNER BUFFET MENUS

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 75 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

West Coast Waters

caesar salad station - crisp romaine, shaved parmesan, garlic, maple smoked bacon,
smoked salmon, shrimp, creamy garlic dressing

german potato salad, stone-ground mustard, crispy bacon
spinach salad, orange segments, sun-dried cranberries, sunflower seeds, citrus vinaigrette
shiitake mushroom & grilled asparagus salad, sesame-soy vinaigrette

cured, European style cold meats
roasted, marinated vegetables, balsamic reduction
From the Sea - smoked & candied salmon, iced prawns, crab legs, marinated PEI mussels
assorted pickles, olives

carved AAA beef tenderloin, red wine pan jus, Yorkshire pudding
roasted chicken, za'atar & lemon
West Coast halibut Veracruz, tomatoes, green olives, capers, herbs
chef attended prawn sauté station - pacific tiger prawns, garlic, herbs, chilies

chicken, chorizo, seafood paella
potato gratin, Swiss cheese, caramelized onions
harvest vegetable medley

crème brulee trio - French vanilla, milk chocolate, chai tea
selection of mini desserts
decadent chocolate mousse
seasonal fresh fruit & berries
local & international cheese display - selection of cheeses, fruit, artisan breads, crackers
elegant chocolate fountain, fruit, cinnamon-sugar mini doughnuts, crisp rice squares
gourmet coffee bar - selection of flavoured syrups, biscotti

\$110 ~ per person

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

SOUTH ASIAN

*All buffet menus are inclusive of dinner rolls, coffee & tea.
Minimum 75 adult guests. Children ages 4-12 are half price
& under the age of 4 are complimentary for all buffets.*

Appetizers

*Served buffet style prior to dinner service, must be ordered for entire guest count
all served with mango chutney, tamarind chutney, raita*

lentil-vegetable samosas

onion pakoras

fish pakoras

aloo tikki

fresh fruit

\$28 ~ per person

Buffet

organic mixed green salad

chick pea, tomato & cucumber salad

classic caesar salad, herb croutons, aged parmesan cheese

spinach salad, spiced yogurt dressing

naan & raita

aloo gobi

dal makhani

jeera rice

saag paneer

butter chicken

curried mixed vegetables

channa masala

curried lamb

assorted cakes, pies & tarts

crème caramel

sooji halwa

seasonal fresh fruit & berries

\$75 ~ per person

Menu prices are exclusive of 18% service charge & tax



Erin Gilmore Photography



Erin Gilmore Photography



Erin Gilmore Photography



Bellux Photography



Erin Gilmore Photography



SWANESET MENU

AVAILABLE BAR SERVICES

Swaneseet offers the following bar types for your special occasion.

Host Bar

The host agrees to pay for drinks according to their individual prices, based on consumption

Host Bar with Limit

The host agrees to pay for drinks according to their individual prices, based on consumption, up to a pre-decided dollar amount

Subsidized Bar

Your guests pay a set price per beverage, and the host pays the balance (i.e. Toonie Bar)

Cash Bar (credit/debit only)

Guests purchase individual drinks that they order at the bar, price will include taxes

SWANESET MENU

BEVERAGE MENU

Beverage prices & selection are subject to change without notice. All applicable taxes are excluded. All beverages must be supplied by Swaneseet. Cash & Host bars must exceed \$500 in revenue to waive a \$40/hour (minimum 5 hour) bartending charge - statutory holiday \$55/hour.

Beverages

deluxe hiballs	\$7.50
domestic beer	\$7.50
house wine by the glass	\$7.75
imported beer, ciders and coolers	\$8.25
premium hiballs	\$9.00
premium wine	\$9.00
craft coolers & ciders	\$9.00
specialty cocktails	\$9.50
bottled water	\$2.50
soft drinks, juice	\$3.00
non alcoholic beer	\$6.00
sparkling apple juice (750 ml bottle)	\$20.00
fruit punch - per 20 litres (serves 100)	\$225
lemonade - per 20 litres (serves 100)	\$225
staff attended fresh squeezed lemonade stand <i>great addition for an outdoor ceremony</i>	\$8 ~ per person
unlimited pop & juice <i>must be ordered for entire guest count</i>	\$7 ~ per person

Menu prices are exclusive of 18% service charge & tax

SWANESET MENU

WINE LIST

Beverage prices & selection are subject to change without notice. All applicable taxes are excluded. All beverages must be supplied by Swaneseet. Cash & Host bars must exceed \$500 in revenue to waive a \$40/hour (minimum 5 hour) bartending charge - statutory holiday \$55/hour.

White Wine

Peller Sauvignon Blanc, BC	\$35
Wayne Gretzky Estates Pinot Grigio, BC	\$39
Gray Monk Pinot Gris, BC	\$48
Quails Gate Rose, BC	\$50
Sandhill Chardonnay, BC	\$50
Oyster Bay Sauvignon Blanc, New Zealand	\$52
Quail's Gate Chardonnay, BC	\$57

Red Wine

Peller Cabernet Merlot, BC	\$35
Wayne Gretzky Estates Cabernet Sauvignon Syrah, BC	\$43
Sandhill Cabernet Merlot, BC	\$46
Mark West Pinot Noir, USA	\$49
J. Lohr Seven Oaks Cabernet Sauvignon, USA	\$60
Quails' Gate Pinot Noir, BC	\$64
Burrowing Owl Merlot, BC	\$68

Sparkling

Castelfino Brut, Spain	\$39
Lamarca Prosecco, Italy	\$50

Champagne

Veuve Clicquot Brut, France	\$165
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*Prices and availability based on 2025 pricing and are subject to change.
Your Event Manager can provide a current wine list 5 months before your event.
Menu prices are exclusive of 18% service charge & tax*



Angela Ruschenski Photography



VanWeddings

SWANESET WEDDING AND EVENT POLICIES

MENU & WINE SELECTIONS

Certain dietary substitutes may be made with prior request.
Final food and beverage selections must be arranged four weeks prior to your function.

SERVICE CHARGE & TAXES

All food & beverage is subject to a 18% service charge.
Government taxes are applicable as follows:

Food	5% GST
Beer/Wine/Alcohol	5% GST, 10% Liquor Tax
Carbonated Beverages	5% GST, 7% PST
Room Rental	5% GST
Service Charge	5% GST
Cake Cutting Fee	5% GST
Ceremony Fee	5% GST, 7% PST

Taxes subject to change – based on government taxes on the day of the event.

LABOUR RATES

Labour charge for events held on Canadian Statutory Holidays - \$8.00 per person. Bartender (if consumption is below \$500.00) - \$40.00 per hour/per bartender (statutory holiday \$55.00 per hour).

CANCELLATION

In the event of a cancellation, Swaneset will retain the deposit in full. All cancellations must be made in writing 180 days prior to the event date. Cancellations within 180 days of the event will be charged 50% of the contracted minimum spending, excluding the booking deposit. Cancellations within 60 days of the event will be charged 100% of the contracted minimum spending requirement. If no there is no minimum spending requirement, 50% of the estimated cost of the event will be charged.

Deposits are non-refundable.

All cancellations must be in writing to the attention of the Catering Sales Manager.

If Swaneset is not able to host a wedding/event due to Provincial Government regulations due to Covid 19 or another like pandemic, Swaneset will move the wedding date to a later date within 365 days of the original date. All deposits will be moved to the new date that is mutually agreed upon by Swaneset and the client. If the client choses to cancel the wedding/event, Swaneset will retain all deposits.

MINIMUM SPENDING AMOUNTS

January, February & March

Swaneset requires a minimum spending of \$10,000 for any function held on Saturdays and long weekend Sundays. Functions held on Fridays and Sundays require a minimum spending of \$7500.

May, June and September

Swaneset requires a minimum spending of \$22,500 for any functions held on a Saturday or long weekend Sunday. Functions held on Fridays and Sundays require a minimum spending of \$16,500.

July and August

Swaneset requires a minimum spending of \$25,000 for any functions held on a Saturday or long weekend Sunday. Functions held on Fridays and Sundays require a minimum spending of \$20,000.

April, October, November and December

Swaneset requires a minimum spending of \$15,000 for any function held on a Saturday or long weekend Sunday. Functions held on Fridays and Sundays in April, October and November require a minimum spending of a \$10,000. On Fridays and Sundays in December a \$15,000 spending requirement must be met.

Swaneset requires a minimum spending of \$7500 for functions taking place Monday through Thursday year round (with the exception of holidays).

Minimum spending amounts are exclusive of taxes and 18% service charge. Room rental, ceremony fee and all food and beverage go towards the spending requirement. Cash bar sales do not go towards the spending requirement.

CEREMONY FEES

Center Spotlight	\$2000
Sunset Patio	\$2000
Main Lawn	\$2000
Birch Terrace	\$2000

All ceremony fees are reduced by 50% for evening weddings on Fridays and Sundays during the months of January, February, March, April and November. The ceremony fees are also reduced by 50% for evening weddings taking place Monday through Thursday year round (with the exception of holidays).

Menu prices are exclusive of 18% service charge & tax

SWANESET WEDDING AND EVENT POLICIES

ROOM RENTAL

The room rental fee for the Grand Ballroom for a wedding reception is \$2000.00. This includes full set up and take down of tables and chairs, white linens and napkins, flatware and plateware, service staff and bar tenders, dance floor, microphone, podium, in house PA system (for audio only), set up and skirting of head table, cake table, guest book table, gift table and DJ table. Please note you are responsible for your own decorations.

The room rental fee is reduced by 50% for evening weddings on Fridays and Sundays during the months of January, February, March, April and November. The room rental fee is also reduced by 50% for evening wedding receptions taking place Monday through Thursday year round (with the exception of holidays).

BOOKING DEPOSIT

A \$4000.00, non-refundable, non-transferable deposit is required at time of booking in order to secure the date and room(s). The deposit will be regarded as a down payment towards the total cost of the event.

CONTRACT

A signed contract with a valid credit card number is required in order to secure the booking.

GUARANTEES

Swaneset must receive a guarantee regarding the exact number of expected guests at least ten days prior to the function. Swaneset will calculate the total cost based upon this guarantee and the host will be responsible for 100% of this cost. If a guarantee is not received, the estimated number of guests stated on the contract will be considered the guarantee. After the guaranteed number of guests is received, Swaneset can accommodate up to a maximum of a 5% increase in the guest count as an added cost. The guaranteed number is not subject to reduction. For estimate purposes for host bars, beverage charges are based on four drinks per person.

Final food and beverage selections, including dietary substitutes, must be finalized four weeks prior to the event date.

PAYMENT

Four months (120 days) prior to the event date, 50% of the contracted minimum spending amount is due. Please note this amount is excluding the booking deposit. Ten (10) days prior to the event date, full payment of the estimated cost of the event is due.

These payments must be made by cheque to Swaneset or you are welcome to arrange a time with the catering department to come in and pay via debit or credit card.

For all events, any outstanding charges following the event will be processed to the credit card below. Compound interest at a rate of 2.24% per month (26.82% per annum) will be applied to any unpaid balance, calculated from the day following the wedding. In the event of an "over payment", Swaneset will issue a refund cheque within its current billing cycle, or refund the credit card that was used for payments.

PRE AUTHORIZATION FOR EXTRAS AND INCIDENTALS

Swaneset will process a \$1000 credit card pre-authorization prior to the event date. This will put a hold on the funds for 5 days. If there are no outstanding amounts owing, the hold on funds will expire after 5 days.

PRICES

All prices are stated exclusive of taxes and service charge. Prices are subject to change without notice. Prices subject to applicable provincial tax and 18% service charge.

LIQUOR LAWS

The liquor regulations as set out by the Province of BC prohibit service of alcohol after 12 midnight. The host agrees to indemnify Swaneset for any claims arising out of negligent or willful acts by the host or any guests. The host is responsible for the conduct of guests and damages caused with intent incurred to the property, equipment or employees of Swaneset. Swaneset reserves the right to discontinue service to all guests. The host shall remain liable for all amounts owed to Swaneset and shall have no right to obtain a refund of any deposits paid to Swaneset. Children are permitted in designated function areas only and must remain under adult supervision at all times.

If outside alcohol is brought onto the property (including the parking lot) and consumed by a wedding guest, the host will be fined \$400 and the bar service may be terminated for the duration of the event.

Cash and Host bars must exceed \$500.00 in revenue to waive a \$40.00 per hour (minimum 5 hour) charge. Statutory holiday \$55.00 per hour.

Swaneset reserves the right to offer a cash bar at any evening function.

Menu prices are exclusive of 18% service charge & tax

SWANESET WEDDING AND EVENT POLICIES

FOOD AND BEVERAGE

No food of any kind, except wedding cakes, may be brought on to the premises. Swaneseet must provide all food and beverage including any alcoholic beverages. Corkage events are respectfully declined. Wine or liquor bottles as guest favours are not permitted. A service charge of \$3.50 per guest will be charge for the optional service of cutting and/or plating of wedding cakes. Wedding cakes are the only food item permitted to be taken off the premises by the client. Substitution of wedding cakes for desserts included in Swaneseet's menus is not permitted.

Swaneseet does not offer food tastings for any meal type.

For a plated menu, Swaneseet can provide a pre-selected, entrée option for guests for an additional \$8.00 per person, per entrée option.

The latest start time for dinner service is 9:00pm.

ADDITIONAL TERMS & CONDITIONS

There will be a \$100.00 charge added to the master wedding account in the event that the bridal room key is not returned to the Banquet Supervisor or Reception desk at the end of the event.

All guests must depart the Clubhouse and Property at or before the function "Event End Time" stated on the booking contract. Any function closing after its scheduled end time will be subject to a \$700 per hour labour charge (plus applicable taxes) for any hour or fraction of an hour. All vendors must depart the Clubhouse and Property by the "Vendor Out Time" stated on the booking contract to avoid the \$500 per hour labour charge. These additional labour charges do not apply towards the minimum spending requirement.

Performance Fees - Swaneseet is obligated to charge the following tariffs to your event:

SOCAN- Tariff #8

\$ 31.72 without dancing, \$63.49 with dancing plus tax.

ReSound Fee Tariff No. 5

\$ 13.30 without dancing, \$ 26.63 with dancing plus tax.

There will be a labour charge for events held on Canadian Statutory Holidays - \$8.00 per person. This charge does not go towards the minimum spending requirement.

Swaneseet assumes no responsibility for the damage or loss of any articles left on Swaneseet's premises prior to, during, or following a function. Any items left behind will be held at Swaneseet for pick up for up to 7 days after the event.

Swaneseet reserves the right to hold more than one function on the property at any given time. Swaneseet will only ever host one wedding on the property at any given time.

A floor plan outlining the setup of the ballroom is required 7 days prior to the event. A service charge will apply if any changes are made to the floor plan within 48 hours of the event. If table linens, overlays or charger plates are being supplied, they must be at Swaneseet 48 hours prior to the start of the function.

A representative of Swaneseet shall make the final decision regarding the location of the ceremony, based on weather, if your ceremony is anticipated for outdoors.

The use of golf carts is not permitted.

All suppliers, and vendors are kindly asked to provide their own carts/dollies to move their equipment, and their own extension cords. Vendors must follow Swaneseet's Vendor Policies.

The Catering Department must be consulted prior to the set-up of any displays, etc.

The use of nails, staples, glue or any like materials is not permitted on any walls, doors, blinds, or ceilings of any function room. If the host is adding drapes to the main ballroom windows, the use of a pipe and drape system is mandatory. The drapes cannot be attached to the windows or window sills. The host shall be responsible for any damage or loss to the property of Swaneseet.

If the host would like to bring in rental chairs, there is a \$200 charge for Swaneseet to remove all of the banquet chairs (this charge does not go towards the minimum spending requirement). Your décor/rental company is responsible for delivering these to the ballroom and placing them around the tables. At the end of the evening, the décor/rental company is responsible for stacking and removing the chairs from the ballroom. Outside chair rentals are only permitted for guest counts up to 250 guests.

If the host would like to have a vinyl wrap on the dance floor it must be removed at the end of the evening by the company that installed it and they are responsible for disposing of the wrap before the scheduled vendor out time.

Decorators and florists must clean up all debris during setup and take down. If this does not take place, a service charge will apply based on the cleanup required by Swaneseet.

The use of confetti or rice is not permitted inside the Clubhouse or on the grounds. The use of loose petals is not permitted. Swaneseet does not allow helium balloons in the Clubhouse. If used, a cleanup fee will apply.

Menu prices are exclusive of 18% service charge & tax



Balluke Photography



Swaneset Bay
Resort & Country Club

2024 BANQUET PACKAGE