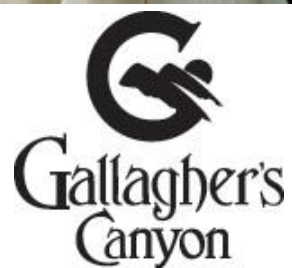


Weddings

2025



MEMBER
GOLFBC
GROUP





CONGRATULATIONS

"Gallagher's was the PERFECT venue choice for our big day. The venue itself is beautiful, the staff were professional, and the food was absolutely unreal. If we had to make the decision again on which venue to use for our wedding, we would choose Gallagher's 1,000 times over." Kailyn P.

"The most perfect venue for our big day. Gallagher's and all of the staff were absolutely incredible throughout the entire wedding process, and on the day of. The team was always prompt and very responsive with so much insight and guidance we are so grateful for! The space and views are stunning and intimate. The food was out of this world, we had constant compliments that this was the best wedding food anyone has ever had!! We would highly recommend to anyone looking to get married in the Okanagan." Anja

Nestled in the heart of Kelowna, Gallagher's Canyon Golf Club offers a stunning blend of natural and cultivated beauty, making it an unforgettable choice for weddings. Overlooking lush fairways, towering pines, and dramatic canyon views, our venue offers both privacy and charm for your big day.

Imagine exchanging vows outdoors with panoramic mountain views as your backdrop. Our manicured lawn is the perfect spot, complete with a built-in arch and seating for your guests. Following the ceremony, enjoy a private toast and stunning backdrop for your photos before your guests head to cocktail hour, chauffeured by golf carts across the property. Our elegant Canyon Room ballroom comfortably hosts up to 150 guests for an evening of dining and dancing. This versatile space is ideal for both intimate and grand celebrations.

Our dedicated team is here to make your day seamless, from planning to setup and cleanup. Executive Chef Nelson Daniels crafts personalized menus with options for plated meals, buffets and more.

Let Gallagher's Canyon bring your dream wedding to life with breathtaking views and a touch of elegance in every detail.

Kind Regards,

Ruthanne Arams

Sales, Events, & Marketing Manager
rarams@golfbc.com | 250.861.4240 ext. 201



ROOM CAPACITY & CEREMONY SITE



Venue Rental Prices

Ceremony & Reception: **\$4,500**
Reception Only: **\$2,500**



Canyon Room

Canyon room accommodates up to 150 guests with a built-in 15 x 15 dance floor, a private covered patio and wall to wall windows offering a pristine view of the emerald fairways and the Okanagan Valley.

Reception bookings include the following:

- ... Access to our recommended suppliers list
- ... Event planning and consultation
- ... Choice of white or black floor length tablecloths & cloth napkins
- ... Table settings (glassware, plateware, flatware)
- ... Full bar service including bartender and serving staff
- ... Complimentary use of projector and screen
- ... Podium and microphone
- ... Tables for gifts, DJ, guest book and cake
- ... All set up and take down of Gallagher's supplies/property
- ... Private patio overlooking the golf course

Canyon Outdoor Ceremony Site

Featuring a beautiful Canyon side ceremony site and custom-made wedding arbor for your full day usage.

Rental of the Ceremony Site include the following:

- ... Signing table and chair
- ... Complimentary rehearsal time
- ... Event planning and consultation
- ... Infused water station
- ... Use of wine barrels for décor
- ... Chauffeured shuttles for your guests and wedding party to the ceremony site
- ... White garden chairs with padded seats

... *Please contact our event manager for ceremony-only dates*
 ... **Food and Beverage minimums: \$8,000 Friday & Saturday not including taxes and service charge**



DÉCOR & ENTERTAINMENT



Music & Dancing

Gallagher's Canyon has a 15 x 15 built-in dance floor for your use. You are welcome to hire a DJ or band for the evening. There is a SOCAN music licensing fee, a government regulated fee for the use of licensed music that will be added to your invoice. For your convenience, we take care of submitting the music license for you.

Decorations

Floor length black or white tablecloths, white napkins, cutlery and glassware are included. Gallagher's Canyon does not permit nails, staples, tacks or comparable items to be used anywhere in the Canyon room including walls, ceiling and furniture. Decorating will be permitted on the day of your rental beginning at 8am and all items must be removed from the room by 1am. The use of confetti and glitter is prohibited inside or outside the Clubhouse.

Food & Beverage Services

Enclosed are our banquet menus, however we pride ourselves on the ability to customize our menus to fit any vision you have for your wedding day. We are pleased to accommodate any special dietary restrictions/preferences, or allergies. Please advise your Event Coordinator within seven (7) business days prior to event of all special menu requests. All menu prices are guaranteed within 3 months of event date. All food and beverage are to be supplied by Gallagher's Canyon Golf Club apart from a wedding cake or similar option. Children's pricing is available at a discounted rate for all menu options. Last call for bar service is 12am midnight and the premises must be vacated by 1am.

Cancellation Policy

Bookings require a non-refundable \$1,000 booking fee to confirm the function and reserve the date. If your event is cancelled within 90 days of the event, you will be charged 50% of the total estimated cost of the wedding.





BAR & WINE SERVICE

Gallagher's Canyon offers an excellent selection of beer, wine and spirits. Ask for our current menu and price list.

Hosted Bar

The host agrees to pay for drinks according to the current menu prices

Ticketed Bar

Guests may be provided with a predetermined number of drink tickets. Host agrees to pay for tickets redeemed, at menu prices.

Non-Hosted Bar

Guests purchase beverages individually. All methods of payment accepted, debit, credit or cash. Tabs are to be settled individually before departure.

Limited Hosted Bar

The host agrees to pay for specific drinks according to current menu prices.

Additional Beverage Options

Unlimited non-alcoholic package

Includes juice, pop, coffee, tea and limited menu of mocktails

Alcoholic and non-alcoholic punch

Ask about our current selections

Wine & Champagne

Celebrate in style with a champagne toast after your ceremony. For your reception we offer the option of bottled wine on each table or wine poured for your guests during dinner service for a more personalized touch. Choose from our selection of fine wines and sparkling options to compliment your celebration and elevate every moment.



ALL-INCLUSIVE PACKAGE

\$115 per adult
\$45 per child (ages 6-12)
\$98 per child (ages 13-18)
Free children 5 & under

This all-inclusive package includes food and beverage items selected for you and your guests to enjoy.

At the ceremony site

A glass of champagne after the ceremony
one per person, non alcoholic sparkling juice also available

An indoor cocktail reception following the ceremony

Non alcoholic fruit punch bowl

Passed canapés
choice of 4, see page 7 for selections

A dinner reception to follow

Chef-Attended Carvery Buffet Dinner with Roasted Beef Striploin
see page 10 for selections

A glass of house wine
one per person, served with dinner

Late night snacks
see page 11 for station selections

Reception and Ceremony rentals extra.

All food and beverage prices are per person unless otherwise stated. Prices are subject to change and do not include taxes and service charges.





CANAPÉS

Selections are priced per dozen, minimum 3 per selection

COLD

- Hummus (V)**
dukkha, grilled baguette
- Seared Albacore Tuna (GF)**
wasabi mayo, pickled ginger
- Deviled Eggs (GF)(V)**
paprika
- Prawn & Cod Ceviche**
corn crisp, cilantro
- Chicken Paté**
honey, thyme, crostini
- Tomato Basil Bocconcini Skewer (V)**
balsamic reduction

WARM

- \$45 Mini Pork & Beef Sausage Rolls**
house made ketchup
- \$48 Vegetable Pakora (V)**
cilantro & mint chutney
- \$45 Coconut Breaded Prawns**
thai chili sauce
- \$49 Lamb Kofta Balls (GF)**
tzatziki & olive oil
- \$48 Spinach & Goat Cheese Arancini (V)**
tomato jam
- \$48 Southern Fried Chicken**
hot sauce
- Grilled Cheese (V)**
apple mostarda

GF — Gluten Free V— Vegetarian



CHEF'S NOTE

A general guide to canapes quantities required is as follows

- 3-4 pieces per person = short reception, dinner to follow immediately
- 4-8 pieces per person = longer reception, dinner to follow a little later
- 8-12 pieces per person = heavy reception or light dinner
- 12-16 pieces per person = dinner



PINNACLE BUFFET DINNER

The Pinnacle Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, one protein, desserts, and coffee and tea.

\$56 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

Charcuterie

smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Purée (GF)

Vegetarian Lasagna

Roasted Seasonal Vegetables (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
caramelized onion & red wine sauce (GF)

Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes



CANYON BUFFET DINNER

The Canyon Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, desserts, and coffee and tea.

\$63 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Purée (GF)

Vegetarian Lasagna

Sautéed Seasonal Vegetables, butter (GF)

MAIN ENTRÉE | select (2) TWO:

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
caramelized onion & red wine sauce (GF)

Grilled Pork Loin
salsa verde (GF)

DESSERTS

Assorted Dessert Bites and Cakes



CARVERY BUFFET DINNER

The Carvery Buffet Dinner is constructed of a charcuterie grazing table, three salads, choice of starch and vegetables, two proteins, a chef-attended carving station, desserts, and coffee and tea.

FROM \$64 PER GUEST

All buffets include fresh artisan bread and assorted rolls.

CHARCUTERIE

smoked and cured meats, local and international cheeses, fresh fruit, pickled vegetables, baguette

SALADS

Shaved Vegetable
field greens, lemon vinaigrette (GF)(V)

Greek
tomato, cucumber, feta cheese, balsamic dressing (GF)

Traditional Caesar
romaine lettuce, croutons, parmesan cheese

STARCH & VEGETABLES

Roasted New Potatoes
OR Potato Purée (GF)

Vegetarian Lasagna

Sautéed Seasonal Vegetables, butter (GF)

MAIN ENTRÉE | select (1) ONE:

Grilled Chicken Breast
smoked paprika sauce (GF)

Steelhead Trout Fillet
sauce vierge (GF)

Braised Beef
caramelized onion & red wine sauce (GF)

Grilled Pork Loin
salsa verde (GF)

CHEF-ATTENDED CARVERY STATION | select (1) ONE:

Porchetta **\$64pp**
salsa verde (GF)

Roasted Beef Striploin **\$69pp**
merlot jus (GF)

Slow Roasted Prime Rib **MARKET PRICE**
wild mushroom jus (GF)

DESSERTS

Assorted Dessert Bites and Cakes



RECEPTION & BUFFET ADDITIONS

PLATTERS

prices per platter based on 25 guests

Fresh Fruit Display	\$110
<i>seasonal okanagan fruits and berries, melon, and pineapple</i>	
Vegetable Crudités Platter	\$110
<i>garden fresh vegetable presentation, original buttermilk ranch dip</i>	
Trio of Dips	\$110
<i>hummus, olive tapenade, roasted red pepper & pumpkin seed served with grilled baguette and pita</i>	
Charcuterie Board	\$130
<i>smoked and cured meats, fresh fruit, pickled vegetables baguette</i>	
International and Domestic Cheese Board	\$130
<i>assorted cheeses, served with crackers and fruit garnish</i>	
Smoked Salmon Platter	\$155
<i>herbed cream cheese, candied red onions, capers, and pumpnickel</i>	
Dessert Bites Platter	\$110

LATE NIGHT SNACK

prices are per person, available from 9pm - 11pm, menus can be customized

Build-Your-Own Poutine Bar	\$11
<i>cheese curds, gravy & green onion</i>	
	\$4/guest
<i>add pulled chicken or pork</i>	
Tacos	\$14
<i>pulled pork or chicken tacos served with slaw and condiments</i>	
Slider Station	\$14
<i>beef or crispy chicken</i>	
Pizza	\$22/pizza
<i>capocollo ham, chili, fresh mozzarella</i>	
<i>salami, arugula, shaved grana padano, honey</i>	
<i>mushroom, spinach, feta</i>	
<i>prawn, lemon oil, black pepper</i>	
<i>chicken pesto, caramelized onion, goat cheese</i>	
Real Deal Aussie Meat Pies	\$110/dozen
<i>Chef selected Aussie hand pies</i>	
<i>Pepper Steak</i>	
<i>Steak & Gravy</i>	
<i>Chicken Curry</i>	
<i>Vegan Chili</i>	





FREQUENTLY ASKED QUESTIONS

- Do you have a food and beverage minimum requirement? Food and Beverage minimums include: \$8,000 Friday and Saturday.
- Do you have pictures of the Clubhouse and Banquet Facilities? To view pictures of the Banquet Facilities and Grounds, please visit our website (gallagherscanyon.com) or find us on Facebook/Instagram (@gallagherscanyon)
- What are the Terms & Conditions of booking? Upon confirmation of booking you will receive a copy of our “Terms and Conditions” and need to provide a non-refundable booking fee of \$1,000 to secure your booking. Please read these carefully and ask any questions prior to signing and returning with booking fee.
- How and when do we pay for the wedding? We will provide you with a complete estimate with all costs and payment schedule. Pre-payment of 80% is required 14 days prior to the wedding and a reconciliation of charges will occur afterwards.
- When is our Guaranteed number of guests required? We require your guaranteed number of guests 14 days prior to the event. This number may not decrease, however, it may increase by up to 5% more guests. You will be charged for whichever is greater.
- What do we pay for children? The price for the buffet menu is as follows: 1-4 years – no charge, 5-11 years – 50%, 12+ - full price. We offer a variety of plated children’s menu options.
- What type of Bar Service is available? We will work with you to determine the best options for service. You may choose to host all beverages, have a cash bar, drink tickets, etc..
- Who is responsible for getting our guests home safely? Our professional serving staff have “Serving it Right” certification, however we do share the responsibility with you, and recommend that you have a shuttle service or cab service available for your guests transportation.
- Do you have a dance floor? A built in standard (15ft by 15ft) size dance floor is included in your room rental.
- Can we bring in our Wedding Cake? Yes, this is one item you may supply. We will also assist with cake cutting or scoring the cake. Please discuss your options with us. Must be made by a professional or someone with a valid FoodSafe Certificate.
- When will the room be available? Your banquet room will be available after 8am on the date of your event.
- What do you supply for the guest tables? Gallagher's Canyon will provide linen, stemware, and cutlery.
- Can golf be arranged before or after the wedding? No Problem! We would be happy to reserve tee times for the golfers in your group. Times can be arranged before or after the wedding on either our 18 hole championship or 9 hole executive course at reduced rates.

TERMS & CONDITIONS

1. Gallagher's Canyon Golf Club is not responsible for any lost, stolen or damaged items or any personal injuries prior to, during, or following your event. You are welcome to bring in family heirloom china or rental merchandise, however, Gallagher's Canyon does not assume liability should anything be damaged or misplaced in the normal course of business.
2. The Client (bride/groom) of the event will be held responsible for all damages to property or personal injuries incurred by him/her, his/her guests or outside sub-contracted suppliers hired or working on behalf of the client (i.e. bands, decorators, DJ, etc.). All repair costs plus a service charge of \$200/damaged area will be added to the final bill.
3. A room rental charge of \$2,500 will be levied for all functions held on site. A site fee is applicable for all ceremonies held at Gallagher's Canyon – see package options.
4. A Ceremony Site fee of \$2,000 will be charged for Ceremonies at the Canyon Side Site when booked with reception. \$2,500 ceremony site fee will be charged for Ceremony Only events. Canadian Statutory holidays are subject to additional labor charges.
5. There is a fee associated with having a dance, the SOCAN Music License Fee + sound tariff is \$90.12 + taxes.
6. Bookings require a \$1000 non-refundable booking fee to confirm the function. This booking fee will be applied towards your final invoice. Cancellations made within 90 days of the event date will be charged 50% of the total estimated cost of your event.
7. All requirements and menus must be finalized a minimum of four weeks in advance.
8. Due to licensing requirements and quality control issues, no food or beverage will be permitted to be brought in or taken off the premises, with the exception of a wedding cake.
9. The Club reserves the right to modify the menu only when certain food or wine items are unavailable. These items will be substituted with items of equal or greater value.
10. The Event Coordinator must be notified of all equipment, decorations, and items being delivered to arrange times for access. All \$100 storage fee will be charged for any items not removed from the premises at the end of the event.
11. Outside alcohol is not permitted. All alcohol is to be provided by Gallagher's Canyon Golf Club. Alcohol service must end by 12:00 am, music to stop by 12:30 am and clubhouse to be vacated by 1:00 am
12. The use of confetti and glitter is prohibited inside or outside the Clubhouse. The use of nails, staples, glue or any like substance is not permitted on any walls, doors, ceiling or furniture.
13. All contracted events will incur a 18% automatic surcharge.
14. 5% Goods & Services Tax (GST) will be applied. If liquor is part of the event, a 10% Liquor Tax will also apply. All applicable taxes are subject to change based on Federal and/or Provincial tax laws.
15. Guaranteed number of guests is required 14 days prior to your event. This number may not decrease. Final billing will be based on the final guaranteed number or actual number of guests, whichever is higher.
16. Please Note: a credit card is required along with a signed contract upon booking. 80% of pre-payment of your event is required 14 days before your event, this payment is based on your guaranteed number of guests.
17. Catering Prices are guaranteed three (3) months prior to your event.
18. Terms and conditions are subject to change without notice.

Notes:
