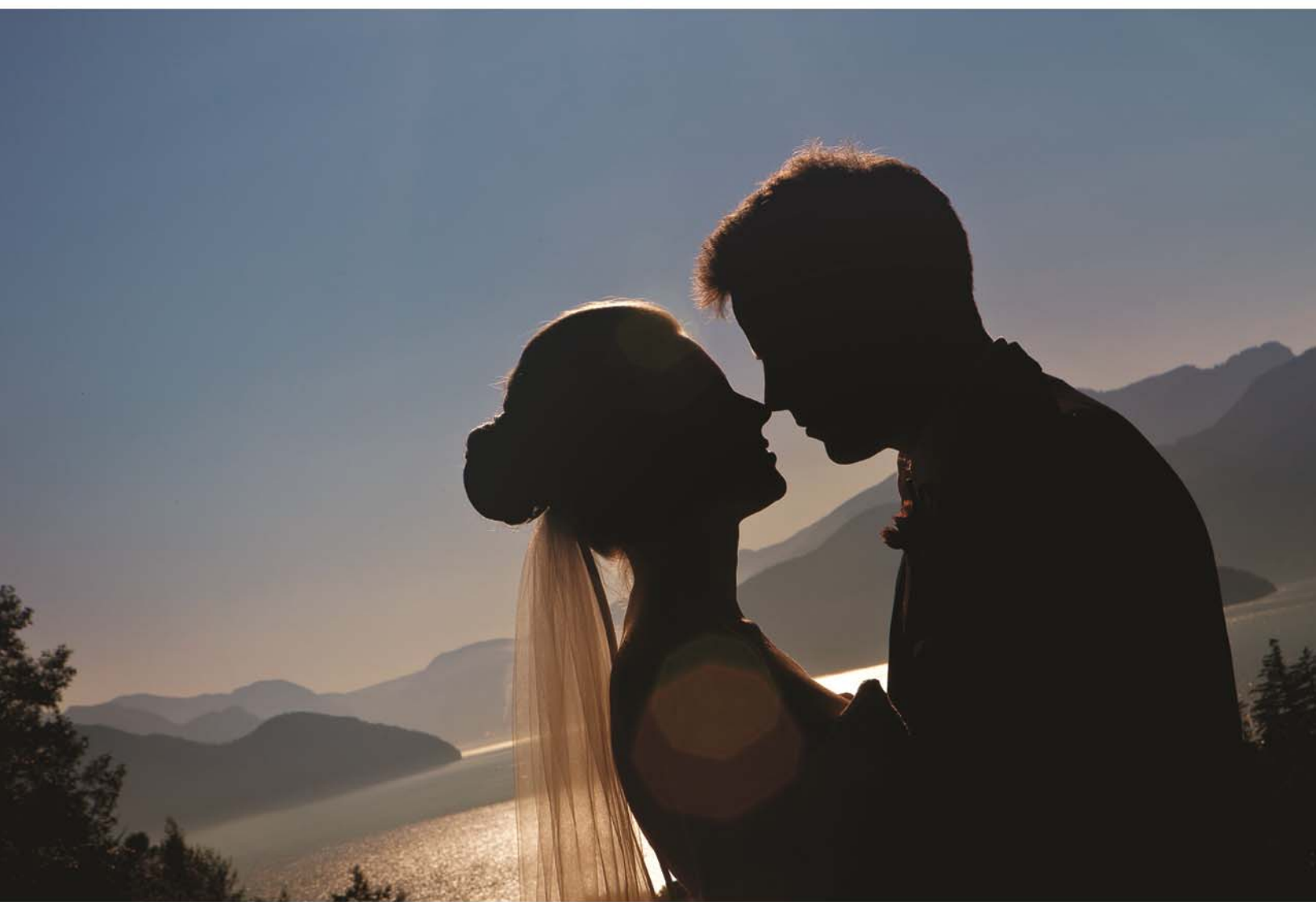


Weddings

at Furry Creek | 2014/2015



"Furry Creek did a great job! Leading up to the wedding they had good suggestions and kept us on track. We were extremely impressed by their friendliness and professionalism. Overall, it was a perfect day! We were thrilled."
Andrea, Bride

Photo: Erica Chan

“BC’s Most Scenic Wedding Venue”

Congratulations and thank you for your interest in Furry Creek Golf and Country Club!

Furry Creek Golf and Country Club, located 35 minutes from Downtown Vancouver along the scenic Sea to Sky highway to Whistler, offers an ideal setting for wedding ceremonies and receptions. Considered one of the most beautifully landscaped playgrounds in the province, Furry Creek delivers an unforgettable experience with its breathtaking beauty, dramatic scenery and first-class facilities.

The clubhouse, designed by Hemingway Nelson Architects of Vancouver, is an award-winning, three-story structure of glass, granite and timber incorporating West Coast and Japanese architectural influences to create an ambiance that is airy, modern and welcoming.


The Pacific Banquet Room is the preferred location for many wedding banquets, with two large patios and dance floor. The Sea to Sky Grill provides an exceptional view overlooking the 18th green with a backdrop of Howe Sound and coastal mountains. The Creekside Room overlooks the cascading Furry Creek water falls, features a stone fireplace and vaulted ceiling and provides the perfect location for smaller ceremonies, receptions and parties.

At Furry Creek our specialty is weddings with a personal touch. We offer a variety of creative and appetizing menu options that are themed to our West Coast setting. Contact our Wedding Specialist for a personalized consultation and tour of our amazing clubhouse. Our events team is here to help make your dream day a reality, from start to finish.

Yours truly,

Jill Dickson
Wedding & Banquet Coordinator
1.888.922.9462 ext 259
jdickson@golfbc.com

Cover Photo: LS Photography



The perfect place
to say "I Do"!

Our Scenic Wedding Site

Imagine yourself on the "edge of a mountain" wedding site with 180 degree views of Howe Sound and the surrounding Coast Mountains. You, your family and friends sharing the most special of moments on the most exclusive and surreal outdoor wedding site the area has to offer! Contact our Wedding Coordinator for availability and pricing.

ALL WEDDING BOOKINGS INCLUDE THE FOLLOWING COMPLIMENTARY SERVICES:

- ... Wedding coordination services
- ... Welcome sign at club entrance
- ... Golf Cart for Bride and Groom (for pictures)
- ... Free cake cutting service for cakes ordered through our Preferred Supplier (*page 11*)
- ... Special Bridal golf rates (*please inquire for availability*)
- ... Vase centerpieces (*floral not included*)
- ... White or Black napkins, black table skirts, white table skirting in reception room
- ... White or Black linen tablecloths
- ... Complimentary guest parking
- ... Private Bridal Room
- ... Podium
- ... iPod adapter
- ... Room setup: registration, gift, cake, DJ, guest & head tables
- ... Wine and cocktail service
- ... Professional serving and bartending team
- ... Professional carver (*available with applicable menus*)
- ... Screen for video/slide presentations
- ... Indoor wireless microphone for Pacific Banquet Room

ADDITIONAL SERVICES: Please inquire with our Wedding Coordinator for details and pricing

Chair Covers & Decor

Exclusive line of chair covers, table linens and backdrops to enhance and enrich the beauty of the room.

Outdoor Ceremony Site

Market umbrellas, pillars, outdoor sound system.

LCD Projector

The perfect solution for slide shows and pre-reception entertainment.



Tantalus Buffet

TO START

Assorted Artisan Breads
herb whipped butter

Salads

Classic Caesar Salad
shaved parmesan and herbed croutons

Quinoa Salad
butternut squash, arugula, walnuts, lemon vinaigrette

Baby Spinach Salad
orange segments, toasted almonds, julienne red onion, poppy seed vinaigrette

Local Wild Greens
seasonal garden vegetables, selection of house made salad dressings

Platters

Red and Yellow Tomatoes with Marinated Bocconcini
fresh basil and balsamic reduction

Antipasto Platter
variety of meats, roasted vegetables and preserves

In-House Smoked Salmon

West Coast Seafood
chilled mussels and shrimp served with cocktail sauce

HOT ITEMS

Choose one

Certified Angus Beef Prime Rib Roast
herb crusted, red wine au jus
Roast Leg of Australian Lamb
dijon-rosemary jus

Choose two

Pan Seared Chicken Breast with Fresh Herbs
citrus thyme jus
Pan Seared Halibut
lemon and fried capers
Wild BC Salmon
dill and lemon sauce
Herb Marinated Grilled Sterling Silver Beef Medallions
Roasted Australian Lamb Sirloin
wild mushroom veal reduction

Choose one

Saffron Rice
brunoise vegetables
Mushroom Ravioli
white wine cream sauce
Lemongrass and Coconut Infused Jasmine Rice
Spinach and Ricotta Ravioli
house made tomato sauce

Accompaniments:

Glazed Seasonal Vegetables and Herb Roasted Potatoes

\$44.95 per person

Minimum 36 guests. Prices subject to taxes and service charges.
Please inquire about options for custom menus.



Photo: White Chapel Photography

Garibaldi Grand Buffet

COCKTAIL RECEPTION

Selection of Hot and Cold Hors d'Oeuvres
see enhancement options on page 7

TO START

Assorted Artisan Breads
herbed whipped butter

Salads

Classic Caesar Salad
shaved parmesan and herbed croutons

Quinoa Salad
butternut squash, arugula, walnuts, lemon vinaigrette

Baby Spinach Salad
orange segments, toasted almonds, julienne red onion, poppy seed vinaigrette

Local Wild Greens
seasonal garden vegetables, selection of house made salad dressings

Platters

Red and Yellow Tomatoes with Marinated Bocconcini
fresh basil and balsamic reduction

Antipasto Platter
variety of local and imported deli meats, roasted and grilled marinated vegetables

In-House Smoked Salmon

West Coast Seafood
chilled mussels and shrimp served with cocktail sauce

\$52.95 per person

Minimum 36 guests. Prices subject to taxes and service charges.
Inquire about options for custom menus.

HOT ITEMS

Choose one

Certified Angus Beef Prime Rib Roast
herb crusted, red wine au jus

Roast Leg of Australian Lamb
dijon-rosemary jus

Roast Sterling Silver Pork Loin
roasted apples and brandy demi-glace

Choose two

Thai Curry Coconut Chicken
Pan Seared Chicken Breast
citrus thyme jus

Pan Seared Halibut
lemon and fried capers

Wild BC Salmon
dill and lemon sauce

Roasted Australian Lamb Sirloin
wild mushroom veal reduction

Authentic House Made Indian Curry
chickpeas and cauliflower

Choose one

Mushroom Ravioli
white wine cream sauce
Spinach and Ricotta Ravioli
house made tomato sauce

Saffron Rice
brunoise vegetables

Lemongrass and Coconut Infused Jasmine Rice

Accompaniments:

Glazed Seasonal Vegetables and Herb Roasted Potatoes

TO FINISH

Assorted Cakes and Fresh Fruit
Fresh Brewed Coffee and Tea

BUFFET ADDITION

Market Price

Enhance your Seafood Tower with selections of crab legs, oysters, seared tuna, and other seasonal options. Please Inquire for pricing.

A beautiful union begins....



Photo: Simply Rosie

Sea to Sky Signature Buffet

COCKTAIL RECEPTION

Selection of Hot and Cold Hors d'oeuvres
see enhancement options on page 7

TO START

Assorted Artisan Breads
herbed whipped butter

Salads

Classic Caesar Salad
shaved parmesan and herbed croutons

Quinoa Salad
butternut squash, arugula, walnuts, lemon vinaigrette

Niçoise Salad

Roasted Beet Salad
rosemary balsamic, goat cheese

Baby Spinach salad
orange segments, toasted almonds, julienne red onion, poppy seed vinaigrette

Local Wild Greens
seasonal garden vegetables, selection of house made salad dressings

Platters

Red and Yellow Tomatoes with Marinated Bocconcini
fresh basil and balsamic reduction

Antipasto Platter
variety of local and imported deli meats, roasted and grilled marinated vegetables

Local and Imported Cheeses

In-House Smoked Salmon

West Coast Seafood
chilled mussels and shrimp served with cocktail sauce

\$61.95 per person

Minimum 36 guests. Prices subject to taxes and service charges.

Inquire about options for custom menus.

HOT ITEMS

Choose one

Certified Angus Beef Prime Rib Roast
herb crusted, red wine au jus

Roast Leg of Australian Lamb
dijon-rosemary jus

Roast Sterling Silver Pork Loin
roasted apples and brandy demi-glace

Choose two

Thai Curry Coconut Chicken

Grilled Chicken
teriyaki and grilled pineapple

Pan Seared Chicken Breast
citrus thyme jus

Pan Seared Halibut
ginger orange sauce

Halibut
lemon dill beurre blanc

Wild BC Salmon
dill and lemon sauce

Steamed Sockeye Salmon
miso maple glazed

Grilled Sterling Silver Strip Loin
red wine sauce

Choose two

Mushroom Ravioli
white wine cream sauce

Spinach and Ricotta Ravioli
house made tomato sauce

Saffron Rice
brunoise vegetables

Lemongrass and Coconut Infused Jasmine Rice

Accompaniments:

Glazed Seasonal Vegetables and Herb Roasted Potatoes

TO FINISH

Fresh Fruit Platter, Assorted Cakes, Petit Fours, Chocolate Covered Strawberries, Fresh Brewed Coffee and Tea

BUFFET ADDITION

Market Price

Enhance your Seafood Tower with selections of crab legs, oysters, seared tuna, and other seasonal options. Please Inquire for pricing.

Enhancements

Each Option is Per Dozen

HOT SELECTIONS

Vegetarian Spring Rolls \$28
crispy spring rolls served with plum sauce

Pemberton Beef Sliders \$35
local, naturally raised beef

Pork Sliders \$32
slow cooked pork shoulder, house smoked cheddar

Mini butternut squash ravioli \$32
sage brown butter, balsamic reduction

Mini BLT \$32
oven dried tomato, house cured bacon, arugula, brioche

Arancini \$32
risotto ball, smoked mozzarella, basil pesto (Gluten and Nut Free)

Seared Scallops \$35 (G/F)
mango salsa

Seared Prawn \$32 (G/F)
red pepper marinade, pineapple salsa

PLATTERS

Vegetable Crudités \$27
selection of fresh local vegetables and dips

Antipasto \$37
stuffed peppers, pepperoni, salami, prosciutto, bocconcini, olives and grilled vegetables

Local, Imported and Artisan Cheeses \$45
various cheeses served with grapes, apples, preserves, and crostini

Seafood Platter - Market Price
oysters, crab legs, prawns, clams, mussels and ceviche

Note: A minimum of 2 dozen is required for each item ordered

COLD SELECTIONS

Sesame Crusted Tuna \$37 (G/F)
beet gelée

Tuna Tartar \$32 (G/F)
wasabi cucumber mignonette

Oyster Mushroom on Crostini \$30
lemon and tarragon

Whipped Goat Cheese Crostini \$30
pickled beet

Roast Beef and Yorkshire Pudding \$35
miniature yorkshire puddings filled with roast beef and horseradish aioli

Bruschetta \$25
fresh local tomatoes, onions, garlic, and basil served on crostini

White Bean Dip \$30 (G/F)
roasted garlic and rosemary

LATE NIGHT SNACKS

Pizza \$50

Mini Sandwiches \$45
variety of decadent pint sized sandwiches



Photo: Love is the Lens

Brunch

Our highly acclaimed Brunch has a wide array of fresh and seasonal selections that will please even the most discerning diner. Great for wedding showers and engagement parties, or treat your out of town guests to a true West Coast experience!

HOT SELECTIONS

- Chef Attended Omelet bar
fresh seasonal ingredients
- Eggs Benedict
smoked salmon or spinach and tomato
- Selection of Sausages and Bacon
- Breakfast potatoes
- French Toast
cinnamon and nutmeg spiced
- Carved Item
- Pasta
chef's creation

COLD SELECTIONS

- Fresh Fruit Platter
selection of seasonal fruits
- Prawns
- Chilled Mussels
- Local and Imported Deli Meats

SALAD SELECTIONS

- Classic Caesar Salad
shaved parmesan and herbed crouton
- Local Wild Greens
seasonal garden vegetables, selection of house made salad dressings
- Quinoa Salad
butternut squash, arugula, walnuts, lemon vinaigrette

PASTRY SELECTIONS

- Muffins
- Croissants
- Fresh Fruit Loaves
- Danish
- Petite Fours
- Cakes

- Fresh Brewed Coffee and Tea

\$34.95 per person
(\$17.50 for children ages 4-12)

Minimum 36 guests. Prices subject to taxes and service charges.
Room rentals available for Brunch - please inquire.

The venue sight for the ceremony is spectacular! I had a lot of friends and family from out of town so it was a great experience for them. It makes for excellent wedding photos. The staff was so helpful and fully organized for the big day and the food was very good. My guests still talk about it!

F. Ribalkin



Banquet Beverages

WINES

Good Wine. It adds a civilized grace note to the simplest meal, transforming it into something special. As you sip and savour, the pace of the meal becomes more relaxed, more pleasurable: mere eating becomes real dining. We are pleased to work with you to provide our current on-premise wine list, or make recommendations which may be sourced and procured on your behalf. A large selection of Domestic and International bottled Wines and Champagne are available.

ALCOHOLIC BEVERAGES

| | | |
|------------------------------------|------------|---------------|
| Domestic Beer | Per Bottle | \$5.50 |
| Import Beer | Per Bottle | \$6.00 |
| Ciders/Coolers | Per Bottle | \$6.00 |
| Bar Brand Liquor | Per Oz. | \$5.50 |
| Premium Liquor | Per Oz. | \$6.00 |
| Martinis* | Per Oz. | \$6.50-\$9.00 |
| Sangria House Made Red or White | 10 Litres | \$130.00 |

NON - ALCOHOLIC BEVERAGES

| | | |
|---------------------------|-------------|---------|
| Soft Drinks | Per Glass | \$2.50 |
| Sparkling Apple Juice | Per Bottle | \$17.50 |
| Juice | Per Pitcher | \$18.00 |
| Bottled Water | Per Bottle | \$2.00 |
| San Pellegrino | Per Bottle | \$7.50 |
| Non-Alcoholic Fruit Punch | 10 Litres | \$75.00 |

| | | |
|---------------------------|-----------|--------|
| COFFEE/TEA STATION | Per Guest | \$2.75 |
| <i>(All Day Service)</i> | | \$3.25 |

- ... Furry Creek will provide bartender service for both Cash and Host Bars. Bar service is complimentary as long as bar bill exceeds \$700 in revenue. Otherwise there will be an automatic \$20/hour charge (Stat holidays \$30 hour).
- ... All prices are subject to change, applicable taxes and service charges.
- ... *Martini Station available upon request. Set-up fee of \$100.

Furry Creek has been excellent from the start of our wedding planning. They responded to emails and phone calls in a timely fashion and went the extra mile to make us feel confident the day would go smoothly. Special touches included accompanying me through the buffet to ensure nothing would be spilt on my dress, checking in with us at various times in the evening to ensure we were happy with how things were going as well as checking in on our Grandma who was downstairs resting and bringing her food"

Lori & Ian



Photo: Sarah Bourne Photography

Capacities & Rental Rates

PACIFIC BANQUET ROOM

Our Pacific Banquet room is the largest, most private and preferred room for wedding receptions with two large scenic patios and a large dance floor.

CREEKSIDE ROOM

Overlooking the cascading Furry Creek Water Falls, featuring a massive stone fireplace & vaulted ceiling, providing the perfect location for smaller parties ceremonies and receptions.

SEA TO SKY GRILL

The Sea to Sky Grill provides an exceptional view of Howe Sound and the coastal mountains overlooking the 18th green.

TREETOPS ROOM

Complimented by glass and granite, this room boasts gorgeous views of all the natural elements Furry Creek is known for. Coupled with a patio overlooking the 18th green and ocean views this semi-private setting is a popular room for entertaining.

| | CEREMONY & RECEPTION | PACIFIC BANQUET ROOM | CREEKSIDE ROOM | TREETOPS ROOM | SEA TO SKY GRILL |
|----------------------------|----------------------|----------------------|----------------|---------------|-----------------------|
| Room Size | | | | | |
| Room Size (sq. ft.) | | 1800 (30x60) | 800 | 800 | 1200 |
| Patio Size (sq. ft.) | | 900 (15x60) | N/A | N/A | 700 |
| Patio Size North (sq. ft.) | | 600 (20x30) | N/A | N/A | N/A |
| Seating Capacity | | | | | |
| Dinner (with head table) | | 135 | 50 | N/A | 80 |
| Theatre Style | | 175 | 96 | N/A | N/A |
| Stand-up Reception | | 300 | 90 | 60 | N/A |
| Room Rental | | \$600 | \$475 | \$350 | Please inquire |

CEREMONY ONLY RATES

(If reception is not held at our facility, based on availability and includes golf cart for photos)

| | |
|-------------------------|---|
| CREEKSIDE ROOM | \$ 750 |
| OUTDOOR CEREMONY | Based on number of guests, please inquire |

Please inquire about mid week savings!



Preferred Suppliers

DÉCOR

Furry Creek works closely with Sweet Beginnings to provide premium chair covers, table overlays, backdrops, aisle runners and much more. Please inquire about a personal consultation.

Sweet Beginnings - Marie-Pier Dionne marie@asweetbeginning.com 604.898.9553

FLORISTS

Billies Flower House www.billiesflowerhouse.com 604.892.9232

WEDDING CAKES

Tricia Field thecakelady6954@gmail.com 604.894.6954

PHOTOGRAPHERS

LS Photography www.lsphotography.ca 778.895.9374

Randal Kurt Photography www.randalkurt.com 604.266.8145

Boutique Studios www.boutiquestudios.ca 604.558.4848

Wise Cat Studio (videographer) www.wisecatstudios.com 604.762.2921

Hello Photographer www.hellotomorrow.ca 604.307.4293

MAKE-UP ARTISTS

Beauty Calls Mobile Beauty Service www.beautycalls.ca 604.892.4359

MARRIAGE OFFICIANTS

Wedding Officiates - Hey Rev www.heyrev.com 604.574.7731

Marry US! - Roxanne Thornton www.marryus.ca 604.921.5961

Marilyn Knipp marilynknipp@gmail.com 604.946.7833

ENTERTAINMENT

Beyond Sound www.beyondsound.ca 604.726.7481

Traxx Mobile D.J. Service (Richard Zimmer) www.whistlerdjs.com 604.932.1324

TRANSPORTATION

Inquire for Options

ACCOMMODATION

Furry Creek B&B www.bbcanada.com/8866.html 604.896.0082

Sandman Hotel & Suites gm_squamish@sandman.ca 604.848.6000

Crystal Lodge & Suites (Whistler) www.crystal-lodge.com 604.932.2221

Terms & Conditions

- Deposit:** a confirmation/damage deposit of \$1000.00 is required to secure the use of the facility. Deposits are non-refundable. Upon signature of the contract and receipt of this deposit, the event shall be considered confirmed. This deposit will be held until a thorough building inspection has been conducted upon completion of the event. You will be held responsible for any damage to property or equipment caused by yourself or your guests. Any costs associated with theft or damage will be deducted from the deposit, with remaining funds applied as a credit to the final bill.
- Cancellation:** If an event is cancelled within 150 days of the function date, Furry Creek Golf & Country Club (F.C.G.C.C.) will charge 50% of the total estimated cost.
- Confirmation:** A guaranteed number of guests is required 7 Business Days prior to your event. The guaranteed number is not subject to reduction. On the day of an event, a headcount will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct.
- Menu Selection:** F.C.G.C.C. requires all menus to be selected a minimum of 21 days prior to the event date, In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. We undertake to provide on request, full information on the ingredients of any items served to your group.
- Payment Terms:** F.C.G.C.C. requires the host to pay 75% of the total estimated cost of the function 21 business days prior to the event and the remaining balance to be paid on the day of the event. A credit card number is held on file to process the remaining balance. If the host prefers to pay by an alternate method, the credit card will be held on file as endorsement. If cancelled 21 days or less from the event date, F.C.G.C.C. will retain 75% of the estimated invoice or \$1000.00, which ever is greater. Functions held at Furry Creek Golf & Country Club on a Saturday or Holiday from June 1st to September 30th are subject to a Food & Beverage minimum of \$8,000 (Fridays subject to \$6000, Sundays subject to \$6,500). This is pre-tax and pre-service charge, and does not include the outdoor wedding site or room charge.
- Taxes:** Effective April 1, 2013 a 5% Federal Goods and Services Tax will be applied to all food, beverages, services, service charges and room rental (s). 10% Provincial Liquor Tax applies to all alcoholic beverages. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
- Service Charges:** All food and beverage services are subject to a 17% service charge.
- Departure:** Furry Creek's Liquor License is valid until midnight, therefore last call will be performed at 11:45 pm. Total building evacuation, including serving staff, is 1:00 am. Due to License restrictions, there will be NO exceptions to these regulations. Any event closing after its scheduled departure time as stated on F.C.G.C.C. itinerary will be subject to an additional \$250.00 per hour labour charge (plus applicable taxes and service charge) for any hour or fraction on an hour.
- Health Regulations:** Food or beverage must not be brought onto the property of F.C.G.C.C., with the exception of a wedding cake. Due to health regulations, leftover food and beverage may not leave the property after an event.
- Alcoholic Beverages:** All alcoholic beverages are to be supplied by F.C.G.C.C. Corkage events are respectfully declined.
- Cash/Host Bars:** Cash or Host Bars must exceed \$700.00 in revenue to waive a \$20/hour (minimum 4 hours) charge. Stat holidays \$30.00/hour.
- Function Room:** Should the number of guests attending a food and beverage function differ from the original number quoted, the Club reserves the right to provide an alternate function room best suited to the size of the group.
- Liability:** F.C.G.C.C. reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. Should F.C.G.C.C. discontinue service to any or all of your guests, you will remain liable for all amounts owed to the Club. F.C.G.C.C. assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and/or guests.
- Decorating:** The Furry Creek Event Coordinator must be consulted regarding any displays or signage to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceilings. The uses of confetti, rice etc... are NOT permitted on the premises. For use of rose petals, prior permission is required and a clean up fee will be applied. Decorating and decoration clean up is the responsibility of the function organizer. Any storage and/or material pick-up will be at the Clubs availability and convenience. Any items left behind after an event will be held for no more than 30 days. Furry Creek Terms and Conditions apply to decoration bookings made through Furry Creek on behalf of our vendors.
- Golf Privileges:** Golf arrangements must be made in advance through the Director of Golf and are subject to availability.

Terms & Conditions

16. **Photography:** Family and wedding party photographs can be taken in and around the Clubhouse (location subject to Coordinator approval). Furry Creek will also provide a golf cart and driver for the Bride, Groom and Photographer (only) to conduct a photo shoot. Cart and driver reservation must be confirmed with Event Coordinator no less than 1 week in advance.
17. **Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN, RESOUND and the Copyright Act of Canada. An event with dancing in a room with capacity of 100 or less is \$59.64, without dancing is \$29.81. An event with dancing in a room with capacity of 101 or more is \$85.80, without dancing is \$42.86 (all pricing subject to applicable taxes). This fee will be added to all bills.
18. **Pricing: Prices are subject to change annually.**

During the term of this Contract

- (a) The F.C.G.C.C. shall use all reasonable efforts to fulfill the requests of the Event and its Host to the best of its ability and to reach agreement with the Event and its Host on any dispute that may arise between the parties, and
- (b) the Event and its Host shall use all reasonable efforts to conduct itself in a manner that is reasonable and polite and to reach agreement with F.C.G.C.C. on any dispute that may arise between the parties.

If, at any time prior to the date that is ninety (90) days before the Event, the F.C.G.C.C. determines, in its sole opinion and discretion that the Event and its Host is:

- (i) making requests that exceed the obligations of the F.C.G.C.C. under this Contract and/or acting unreasonable, or
- (ii) requiring the F.C.G.C.C. to provide services or goods exceeding those, or at a price less than that, set forth in this Contract, unless otherwise agreed to by the parties, or
- (iii) conducting itself in a manner that is rude or offensive to the employees or agents of the F.C.G.C.C., then F.C.G.C.C. shall have the right to terminate this Contract on five (5) days' written notice to the Event and its Host and shall on the fifth day after the date of such notice refund to the Event and its Host any deposit or advance payments made to the F.C.G.C.C. by the Event and its Host.

ACKNOWLEDGEMENT (all areas must be completed)

I have read and agree to the Terms & Conditions of Furry Creek Golf & Country Club

Guest Name

Guest Signature

Credit Card Number

\$ _____

Deposit Amount

EVENT DETAILS

Furry Creek Coordinator

Event Date/Time

Date Confirmed (FC Initials)

Room Name(s)/Rate(s) /\$

Room Name(s)/Rate(s) /\$

GUEST INFORMATION

Mailing Address

City, Province, Postal/Zip Code

Phone

Fax

Cellular

Email