



FAIRWINDS
GOLF CLUB

Weddings





About Us

Fairwinds Golf Club

Congratulations on your upcoming wedding!

Fairwinds is the perfect location to host both your wedding ceremony and your reception. Our beautiful oceanfront property boasts exquisite and unique west coast views that are truly a sight to behold. Whether you envision a cozy indoor ceremony or a breathtaking outdoor celebration, Fairwinds will meet all of your matrimonial needs.

Our all-inclusive packages are samples of successful combinations that we have put together for a stress-free experience. Our accomplished Events team will help guide you through the process of creating a day to remember.

We are delighted to help you plan a day that will exceed your expectations. We will go above and beyond to ensure the planning process is as easy and seamless as possible.

The Team

Julie Jaworski

Sales/Marketing/Events Manager

Jessica Aebig

Events/Marketing Assistant

Sean Wiens

Food & Beverage Manager





The Setting

Our beautiful property and clubhouse offers stunning views that are second to none,. Fairwinds is an experience that will enchant your guests from the moment they arrive.

The Arbutus Room

Our banquet room is the perfect setting to host your reception. The high ceilings, classic wainscoting, and sweeping views of our championship golf course are a stunning backdrop for your special day. We are equipped with everything your celebration will need, and have a seating capacity of up to 130 guests.

The Patio

Your guests will love spending the cocktail hour on our partially covered, newly renovated patio overlooking the 9th green. Fairwinds is the ideal place to celebrate with a drink on a gorgeous sunny day or to enjoy a breath of fresh air after an excellent meal.

The Property

Fairwinds' stunning property, with its manicured gardens, oceanfront lawn, and beach access, offers limitless backdrops for your special day. With golf carts included to get you from place to place, you'll be able to enjoy them all.



The Ceremony

The most important part of your special day is exchanging your vows. Commit to one another in one of our beautiful outdoor locations. The ceremony and scenery will make for an unforgettable experience

Host your ceremony on the oceanfront lawn at Fairwinds Marina. Overlooking Schooner Cove and the Salish Sea, there is no better backdrop. This selection includes ceremony chairs for up to 100 guests, a signing table, and a white wedding arch with floral arrangements and fabric. Wireless microphone and speakers for the ceremony are also included. \$2500

Choose a private garden ceremony on the manicured lawn of Fairwinds Wellness Club. This selection includes ceremony chairs for up to 100 guests, a signing table, and white wedding arch with floral arrangements and fabric. Wireless Microphone and speakers for the ceremony are also included. \$2500

For the smaller group, you can take advantage of the patio overlooking the golf course. This selection includes ceremony chairs & a signing table for up to 50 guests. Wireless Microphone and speakers for the ceremony are also included. \$1500

The WOW Factor

We believe your wedding day should be spectacular, not stressful. That's why all of our wedding packages include features to make your day fantastic and worry-free.

Coordination

Our experienced team and on-site coordinators are here to assist you every step of the way, from initial planning and setup for rehearsal, to your big day. All of our wedding packages include:

- Floor-length white linens for your guest tables and your choice of black or white napkins
- White skirting for your head table and cake table
- Ceremony site use and on-site rehearsal
- Reception site use, including dance floor and outside patio area, podium and PA system
- Wine-pouring and cake-cutting services
- All cleaning fees

\$2000



FAIRWINDS
LIVE YOUR PASSION

All Inclusive

Leave all the details to us!

Includes:

- Your choice of ceremony location
- Chairs for up to 100 guests
- A signing table with white linens
- A white wedding arch with floral arrangements
- Chair flowers along the aisle
- A wireless microphone and speakers for the ceremony and reception
- Reception décor including white/ivory floral centerpieces for guest tables, white-lit fabric backdrop, and a complementing floral runner for the head table
- Small arrangements for the cake table, gift table, signing tables, and card box.
- Exclusive use of the patio for your party
- The assistance of our wedding coordinator to set display your personal touches for the reception
- 2 nights accommodation (before and after) your wedding in a two-bedroom, romantic oceanfront suite at Fairwinds Landing Residence
- A luxurious gift basket and a beverage for toasting

\$6500





Culinary Philosophy

The Fairwinds culinary team has prepared a selection of fresh, locally sourced options perfect for any occasion. Our dedication to Vancouver Island-based food producers and high-quality products is unparalleled, and our seafood program uses only locally caught and sustainable products. We take as much care in sourcing the food for your function as we do in preparing it. We would be pleased to discuss the menu options for your group outside of our 'Catering Menu' offerings for an additional surcharge.

If you have a special request, allergies or dietary restrictions, please let us know, and we will do our best to accommodate you.

Our pastry Chef is open to your dessert requests and can also provide you with custom wedding or themed cakes upon request.

Taxes and banquet event gratuities are not reflected in the package pricing above. Banquet event gratuities are an additional charge of 18%

All final numbers must be submitted 30-days before your event day.

Considering the current state of our food chain, costing is very unpredictable and quoted pricing may be subject to change.

Lunch Buffet

\$40 per person, minimum of 40 guests

Salad & Soup

Choice of any one (1) Soup or Salad option

- Caesar salad with house-made dressing and croutons
- Mixed greens salad tossed with vegetables and served with an assortment of dressings
- Spinach salad with mixed greens and berries with a balsamic vinaigrette
- Mexican corn salad with beans and cumin, cilantro, and lime vinaigrette
- Macaroni salad
- Sesame slaw salad
- Creamy tomato soup
- Mushroom soup
- House-made garlic toast
- Balsamic roasted seasonal vegetables
- Garlic-whipped potatoes
- Rice pilaf
- House-chipped fries

Entrée

Choice of any one (1) Entrée

- BBQ chicken thighs
- Pasta Bolognese
- Lasagna (meat or vegetarian)
- Build-a-burger bar (beef, chicken, or vegetarian)
- Build-a-sandwich station (deli meats, cheese and accompaniments)

Dessert

Choice of any one (1) Dessert

- Carrot Cake with cream cheese frosting
- Cheesecake
- Chocolate Mousse
- Fresh seasonal fruit





Simplicity Buffet

\$55 per person, minimum of 40 guests



Accompaniments

Choice of any one (1) accompaniment

- Warm rolls with salted butter
- House-made garlic toast

Salad & Soup

Choice of any two (2) Salad or Soup

- Caesar salad with house-made dressing and croutons
- Mixed greens salad tossed with vegetables and served with an assortment of dressings
- Spinach salad with mixed greens and berries with a balsamic vinaigrette
- Mexican corn salad with beans and cumin, cilantro, and lime vinaigrette
- Sesame slaw salad
- Macaroni salad
- Creamy tomato soup
- Mushroom soup
- House-made garlic toast

Entrée

Choice of any two (2) entrées

- Roast Beef with pan jus
- Memphis BBQ pork ribs
- Baked Salmon with lemon and dill cream sauce
- Mushroom Stuffed Ravioli and cream sauce
- Hunter Chicken in a creamy mushroom sauce
- Beef Bourguignon in a rich red wine gravy
- Lemon Caper Chicken
- Ling Cod with beurre blanc
- Pasta Primavera with roasted vegetables

Sides

Choice of any two (2) sides

- Potato gratin
- Rosemary roasted potatoes
- Balsamic roasted seasonal vegetables
- Garlic whipped potatoes
- Rice pilaf
- House-chipped fries
- Yorkshire Pudding

Dessert

Coffee, and tea station, choice of any one (1) dessert option

- Carrot Cake with cream cheese frosting
- Cheesecake
- Chocolate Mousse
- Flourless Chocolate tTorte
- Assorted house-made squares

Elegant Buffet

\$80 per person, minimum of 40 guests

Appetizers Platters

Choice of any two (2) additional platters for \$5 per person

- Spinach dip with pita chips and fresh cubes of bread
- Crudité platter with house dressing for dipping
- Seasonal fresh fruit platter
- Assorted cheese platter
- Deli-style meat platter
- Pickled platter

Accompaniments

- Warm Rolls with Salted Butter



Includes platters for cocktail hour and two bottles of house wine per table of 8.

Salad & Soup

Choice of any two (2) Salad or Soup

- Caesar salad with house-made dressing and croutons
- Mixed greens salad tossed with vegetables and served with an assortment of dressings
- Spinach salad with mixed greens and berries with a balsamic vinaigrette
- Mexican corn salad with beans and cumin, cilantro, and lime vinaigrette
- Macaroni salad
- Creamy tomato soup
- Roasted butternut squash soup
- Mushroom soup
- House-made garlic toast
- Sesame slaw salad
- Chef's Niçoise salad

Entrée

Choice of any two (2) Entrée

- Prime Rib with demi-glace
- Roast Beef with pan jus
- Memphis BBQ pork ribs
- Baked Salmon with lemon and dill cream sauce
- Mushroom Stuffed Ravioli and cream sauce
- Hunter Chicken in a creamy mushroom sauce
- Beef Bourguignon in a rich red wine gravy
- Lemon Caper Chicken
- Ling Cod with beurre blanc
- Cedar planked Salmon
- Pasta primavera with roasted vegetables

Elegant Buffet Continued

Sides

Choice of any two (2) sides

- Potato gratin
- Rosemary roasted potatoes
- Balsamic roasted seasonal Vegetables
- Garlic-whipped potatoes
- Rice pilaf
- House-chipped fries
- Yorkshire Pudding

Dessert

Coffee and tea station, choice of any one (1) dessert option

- Carrot Cake with cream cheese frosting
- Cheesecake
- Chocolate Mousse
- Flourless Chocolate Torte
- Assorted house-made squares
- Crème Brule
- Fresh seasonal fruits



Exquisite Buffet

\$100 per person, minimum of 40 guests

Includes platters and canapes for cocktail hour, a late-night snack station and two bottles of house wine per table of 8.

Appetizers/Canapes

Choice of any two (2) additional platters for \$5 per person

- Spinach dip with pita chips and fresh cubes of bread
- Crudite platter with house dressing for dipping
- Seasonal fresh fruit platter
- Assorted cheese platter
- Deli-style meat platter
- Pickled platter
- Bruschetta with Italian garlic crostini
- Tuna tartar
- Beef carpaccio
- Smoked salmon crostini

Accompaniments

- Warm Rolls with Salted Butter

Salad & Soup

Choice any two (2) Salad or Soup

- Caesar salad with house-made dressing and croutons
- Mixed greens salad tossed with vegetables and served with an assortment of dressings
- Spinach salad with mixed greens and berries with a balsamic vinaigrette
- Mexican corn salad with beans and cumin, cilantro, and lime vinaigrette
- Macaroni salad
- Creamy tomato soup
- Roasted butternut squash soup
- Mushroom soup
- House-made garlic toast
- Sesame slaw salad
- Chef's Niçoise salad

Entrée

Choice of any two (2) Entrée

- Prime Rib with demi-glace
- Roast Beef with pan jus
- Memphis BBQ pork ribs
- Baked Salmon with lemon and dill cream sauce
- Mushroom Stuffed Ravioli and cream sauce
- Hunter Chicken in a creamy mushroom sauce
- Beef Bourguignon in a rich red wine gravy
- Lemon Caper Chicken
- Ling Cod with beurre blanc
- Cedar Planked Salmon
- Pasta Primavera with roasted vegetables

Exquisite Buffet Continued

Sides

Choice of any two (2) sides

- Potato gratin
- Rosemary roasted potatoes
- Balsamic roasted seasonal Vegetables
- Garlic-whipped potatoes
- Rice pilaf
- House-chipped fries
- Yorkshire Pudding

Dessert

Coffee and tea station, choice of any one (1) dessert option

- Carrot Cake with cream cheese frosting
- Cheesecake
- Chocolate Mousse
- Flourless Chocolate Torte
- Assorted house-made squares
- Crème Brulee
- Fresh seasonal fruits

Late Night

Coffee and tea Station, cake cutting Service & choice of any one (1)

- French fry bar
- Mini sliders
- Pizza station
- Mashed potato bar
- Pulled Pork tacos
- Mac & Cheese



Libations

From The Bar

HOUSE WINE (white or red)

6oz - \$7

9oz - \$10

Bottle - \$26

BEER AND COCKTAILS

Domestic beer - \$7

Import beer - \$9

Ciders and coolers - \$7

Bar brand liquor 1oz - \$7

Martinis 2oz- \$12

NON-ALCOHOLIC

Soft drinks - \$2

Juice - \$2

Non-alcoholic cocktails - \$5

Bottled water -\$2

Coffee - \$2

Tea- \$2



Wine By The Bottle

WHITE

Ruffino, Pinot Grigio \$34

Hillside, Unoaked Pinot Gris \$36

Bees Knees, Chein Blanc \$38

Wente Morning Fog, Chardonnay \$39

Tom Gore, Chardonnay \$42

Quails Gate, Riesling \$40

RED

Hillside Pinot, Noir \$40

Black Sage, Merlot \$54

Screaming Frenzy, Meritage \$48

Alamos, Malbec \$36

Ruffino, Sangio Blend \$46

Dirty Laundry Cabernet Sauvignon \$55

Tom Gore, Cabernet Sauvignon \$42

ROSÉ

Unsworth, Rosé \$42

BUBBLES

Cordon Negro (200 ml) \$12

Unsworth Charme de l'île \$40



FAIRWINDS

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