

SAGE 2024

Weddings

MAAN FARMS



Thank you for considering Maan Farms Estate Winery for your upcoming wedding. Ideal for getting married away from the commotion of city life, Maan Farms is surrounded by lush green forest, berry fields and grape vines with a breathtaking panoramic view of Mt. Baker. With our rustic antique barn, two picturesque outdoor ceremony sites, and romantic farm feel, it is sure to be the ideal backdrop for your wedding.

Our wedding team is here to assist you through the entire planning process. This includes touring you through the venue, assisting you through the booking process, customizing your menu selections, and providing you with suggestions for a smooth timeline of the day.

Whether you are looking for a small, intimate celebration or a grand event with 400 of your closest friends and family, we can tailor your event to be as unique as your vision. We appreciate your interest in Maan Farms and look forward to meeting with you soon.



Ceremony

Choice of 3 beautiful locations for your ceremony.

Walk down the aisle between the ponds with panoramic views of Mt. Baker, enjoy the intimate setting of the McKenzie Barn, or select the Gazebo and courtyard which offers 2 set up options, get married under the old walnut tree or in the Gazebo.

1. Mt. Baker View

2. McKenzie Barn

3. Gazebo & Courtyard

INDOOR & OUTDOOR

Spring, summer, and fall are beautiful here in the Fraser Valley, and if it rains, the ceremony location can be moved to accommodate the weather.

INCLUDED

- Wedding Rehearsal
- Set up and take down of beautiful white folding chairs
- Choice of 3 ceremony sites
- Signing table & chair
- Power supply
- Use of grounds for photos

*Does not include officiant

OPTIONAL

- Rectangle Arbour or Hexagon Arbour \$200
- Tractor Pulled Shuttle to and from ceremony site \$450
- Microphone & Speaker for ceremony \$350



Mt. Baker



Gazebo



McKenzie Barn

Reception

THE BARN

Our beautiful, antique barn features exposed wood beams and landscaped grounds overlooking the farm.

With a white rustic interior, twinkle lights, Edison bulbs, and space for 150+ guests this is the perfect reception location. The covered patio is ideal for dancing, cocktail hour and late night snacks.

TENT

For larger guest counts, your reception can be held outdoors under a tent.

INCLUDED

- Rustic Antique Barn
- Edison Bulbs
- Twinkle lights in rafters
- Beautiful Wood Harvest Tables
- Classic White Folding Chairs
- Setup and take down of tables & chairs
- Food Tasting
- Buffet Dinner *see menu for details
- Service fee on included catering
- Cutlery, water glasses and plates
- Service Staff
- Barrel Bar
- Covered Patio Dance Floor

OPTIONAL

- Bar Package *see bar page for details
- Cocktail Hour *see menu for details
- Late Night Snacks *see menu for details



Catering

Our delicious food caps off your perfect day. Our menu has been crafted with options to provide dishes that everyone will love. Looking for something a little different? We are happy to customize based on your unique preferences.

INCLUDED

1. FOOD TASTING

To help you select the perfect menu

2. DINNER BUFFET

Prepared in Mama Maan's kitchen, includes 3 salads, 2 sides and 3 entrees along with buns, pickles, Indian chips and chutney

3. COFFEE & TEA STATION

Fresh brewed coffee, hot water, selection of teas

4. SERVERS

Service staff to keep the buffet full and clear dishes

5. VENDOR MEALS

Complimentary buffet meal for up to 3 vendors

6. GRATUITY

Gratuity has been incorporated on included catering, no additional on the package.

OPTIONAL

- Premium Menu Upgrade
- Additional Hors D'oeuvres
- Late Night Snacks
- Dessert Table
- Cake Cutting



Cocktail Hour

Recommended serving is 3-5 pieces per guest

HOT HORS D'OEUVRES

- | | |
|---|------|
| Tandoori Chicken Skewers
Savoury Indian spiced chicken skewers | \$36 |
| Teriyaki Meatballs | \$36 |
| Party-sized Veggie Samosas
With tamarind chutney | \$24 |
| Chicken Parmesan Sliders
Fresh baguette with marinara sauce and crispy chicken, topped with melted parmesan cheese. | \$48 |
| Wild Mushroom & Goat Cheese Mini Quiche | \$24 |

**Price per dozen*

PLATTERS

May be offered for Cocktail Hour, Late Night Snack, or as additions to the buffet

- | | |
|---|---------------|
| Veggie Platter Fresh cut veggies with buttermilk ranch dip | \$4/person |
| Fruit Platter Fresh seasonal fruit including Maan Farms berries when available | \$4/person |
| Veggie Pakoras Fried veggies in Indian spiced batter with tamarind chutney | \$3.50/person |
| Charcuterie Platter: Assorted deli meats, olives, pickles, cheeses, crackers
<i>(Minimum order of 75)</i> | \$10/person |

Minimum order of 50 or 4 dozen per selection unless otherwise noted. Placed on a service station, or can be passed by services staff for an additional charges. Prices are subject to change without notice. 5% GST and 18% service fee apply.

COLD CANAPES

- | | |
|---|------|
| Crostini
Toasted baguette with soft goat cheese & Maan Farms preserves | \$24 |
| Caprese Bites
Tomato, basil, and bocconcini with balsamic drizzle | \$28 |
| Shrimp Cocktail
Delicious fresh shrimp with zesty cocktail sauce
<i>Market Price</i> | |

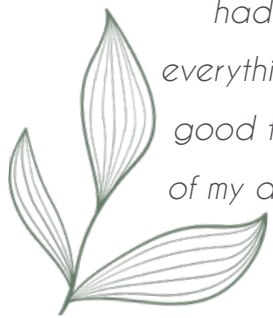




"The Wedding of my Dreams"

"Maan Farms makes such a beautiful place for a wedding. The venue is beautiful and had plenty of room for my wedding of 100+ . The staff was wonderful with setting everything up, and the food was an 11/10... Seriously people are still talking about how good the food was at the wedding fully provided by Maan Farms. It was the wedding of my dreams and I am so happy I found this farm! Would definitely recommend if you're looking for wedding venues."

~ Amanda Selzer, former Maan Farms Bride



STANDARD BUFFET DINNER

THREE SALADS

Traditional Caesar Salad – Focaccia croutons, parmigiano reggiano, Caesar dressing

Summer Salad – Mixed greens, seasonal fruit, cucumber, raspberry vinaigrette *VE*

Pasta Salad – Cherry tomatoes, bocconcini, olives, red onion, fresh pesto *Vegetarian, Contains nuts*

Greek Salad – Olives, tomatoes, cucumbers, bell peppers, red onion, feta cheese, Greek dressing *Vegetarian, GA*

TWO ACCOMPANIMENTS

Summer Roasted Vegetables

Seasonal assortment of carrots, zucchini, cauliflower, peas, and corn *VE, GA, DF*

Autumn Roasted Vegetables

Seasonal assortment of vegetables such as beets, carrots, rutabagas, and onions *VE, GA, DF*

Wild Rice Medley

Mixed Rices with sautéed onions and herbs *VE, GA, DF*

Oven Roasted Potatoes

Potatoes roasted with herbs, garlic, olive oil
VE, GA, DF

Classic Mashed Potatoes

Creamy and smooth classic mashed potatoes *Vegetarian, GA*

Corn on the Cob

Maan Farms corn on the cob with butter (seasonal)
Vegetarian - can be made Vegan

THREE ENTRÉES

One from each category

POULTRY

Bruschetta Chicken

Basil, cherry tomatoes, onions, garlic, olive oil, balsamic reduction

Butter Chicken & Rice Pilaf

Boneless chicken cooked in a mouth-watering sauce of garlic, onions, ginger, tomatoes, cream & heavenly spices

GA, Contains Dairy

Honey Garlic Chicken

Sweet and savory baked chicken
DF

VEGETARIAN

Seven Cheese Tortellini

Basil, creamy tomato rosé sauce, sautéed vegetables, topped with parmesan

4 Cheese Mac n' Cheese

Creamy home-style mac n' cheese with 4 cheese sauce, baked with garlic bread crumbs

Chickpea Curry & Rice Pilaf

Chickpeas simmered in perfectly spiced Indian curry, served with basmati rice pilaf
VE, GA, DF

Mediterranean Pasta

Farfalle pasta with zucchini, cherry & sundried tomatoes, artichoke hearts, finished with cold pressed olive oil
VE

MEAT

Herb Crusted Roast Baron of Beef

Tender beef coated with herbs, served with beef gravy
GA, DF

Brown Sugar Glazed Ham

Succulent smokey ham with spiced brown sugar glaze
GA, DF

Stuffed Pork Loin

Filled with apples, porcini mushrooms, garlic, onions, herbs & spinach
DF

OPTIONAL

- Baron of Beef Carving station \$300
- Platters (see cocktail menu)
- Dessert (see dessert menu)

INCLUDED

- Assorted rolls with butter
- Chutney with homemade chips
- Platter of assorted pickles
- Fresh brewed coffee & tea

PREMIUM BUFFET DINNER

+ \$12 per person

FOUR SALADS

Traditional Caesar Salad

Focaccia croutons, parmigiano reggiano, Caesar dressing

Toasted Walnut Potato Salad

Cubed potatoes tossed with toasted walnuts, chopped dill pickles, red onion, dijon vinaigrette.

Pesto Pasta Salad

Cherry tomatoes, bocconcini, olives, and red onion, tossed with perfectly cooked pasta and fresh pesto. *Contains Dairy Contains Nuts*

Greek Salad

Olives, tomatoes, cucumbers, bell peppers, red onion, feta cheese, Greek dressing *GA, Vegetarian*

Berry Goat Cheese Salad

Mixed greens topped with Maan Farms seasonal berries, crumbled goat cheese, toasted pecans, balsamic vinaigrette *Contains Dairy, Contains nuts*

Quinoa Salad

Quinoa, assorted farm vegetables, & lemon dijon vinaigrette *VE*



THREE ACCOMPANIMENTS

Summer Roast Vegetables

Fresh local carrots, zucchini, cauliflower, peas, and corn (seasonally available)

Autumn Roast Vegetables

An assortment of beets, carrots, rutabagas, and onions (seasonally available)

Wild Rice Medley

Mixed Rices with sautéed onions and herbs *VE, GA, DF*

Oven Roasted Potatoes

Herbs, and olive oil or Maan Farms corn of the cob with butter (seasonal) *GA*

Classic Mashed Potatoes

Creamy and smooth mashed potatoes mixed with butter *Contains Dairy, GA*

Scalloped Potatoes

Thinly sliced potatoes layered with cream and garlic, baked with 2 cheeses until golden and bubbling *Vegetarian*

Pakoras

Fried veggies in Indian spiced batter with tamarind chutney *VE, GA*

FOUR ENTRÉES

One from each category

POULTRY

Bruschetta Chicken

Basil, cherry tomatoes, onions, garlic, olive oil, parmesan cheese & balsamic reduction

Butter Chicken & Rice Pilaf

Chicken cooked in a sauce of tomatoes, cream & spices *GA, Contains Dairy*

Honey Garlic Chicken

Sweet & savory baked chicken with our own Maan Farms honey *DF*

Mushroom Chicken

Baked with herbs, spices, sautéed mushrooms & onions, with a white sauce

MEAT

Herb Crusted Baron of Beef

Tender beef coated with herbs. Served with beef gravy *GA*

Curried Meatballs

Tender hand-rolled beef meatballs with classic Indian curry

Brown Sugar Glazed Ham

Succulent smokey ham with a spiced brown sugar glaze *GA, DF*

Honey Dijon Pork Medallions

Delicious pork tenderloin marinated and baked with honey dijon glaze

SEAFOOD

Lemon Dill Salmon

Salmon baked with dill and fresh lemon *GA, DF*

Shrimp Alfredo

Large savory shrimp and penne pasta served with creamy alfredo, fresh herbs, and penne pasta

Maple Balsamic Salmon

Fresh salmon marinated with real maple syrup, balsamic vinegar *GA, DF*



VEGETARIAN

Seven Cheese Tortellini Basil, creamy tomato rosé sauce with sautéed vegetables, topped with parmesan

Mac n' Cheese Creamy home-style mac n' cheese made with a 4 cheese sauce

Chickpea Curry & Rice Chickpeas simmered in perfectly spiced Indian curry served with basmati rice pilaf

Hearty Vegetable Lasagna Mushrooms, peppers, zucchini, onions, garlic, layered with cheese



OPTIONAL

- Baron of Beef carving station \$300
- Platters (see cocktail menu)
- Dessert (see dessert menu)

INCLUDED

- Assorted rolls with butter
- Chutney with homemade chips
- Platter of assorted pickles
- Fresh brewed coffee and tea



OPTIONAL *Desserts*

Dessert is kept completely flexible, couples are welcome to bring in a wedding cake, cupcake tower or candy table for dessert. Want us to take care of everything? Maan Farms is happy to provide delicious dessert options.

Pie with Ice Cream

Various flavour options including Strawberry Rhubarb, Blueberry, Raspberry, Pumpkin, Apple, baked fresh, served with vanilla ice cream and whip cream

\$30/pie

Berry Cake Station

Self serve station of white cake, berries, sauce, & whip cream

\$4/person

Fruit Platter

Display of fresh seasonal fruit with Maan Farms berries
\$4/person

Cupcakes

White cake with Strawberry buttercream Frosting or chocolate cake with chocolate frosting

\$4/each

*Minimum order of 50 omitting pies



DESSERT TABLE

Looking for an impressive display of decadent desserts?
We are happy to prepare a dessert table for you.
Please inquire for pricing.

All prices are subject to 5% GST and 18 service fee.
Prices and availability are subject to change without notice.



OPTIONAL *Late Night* SNACKS

Have a craving for something off the menu?

Nacho Bar

Serves 50

Includes:

- Seasoned beef
- Shredded cheese
- Tomatoes
- Jalapenos & olives
- Sour cream, salsa & Maan Farms Hot Sauce
- Guacamole +\$1/person
- Extra \$8/person

\$400

Hot Dog Station

Serves 50

Includes:

- 1 hot dog roller machine
- Hot dogs
- buns
- Ketchup, mustard and Maan Farms relish
- Additional hotdogs \$5 each

\$275



Taco Bar

Serves 50

Includes:

- 50 servings of 2 small soft tortilla shells
- Seasoned Beef
- Shredded Cheese
- Lettuce, tomatoes, jalapenos, sour cream & Maan Farms Hot Sauce
- Guacamole +\$1/person
- Extra \$9/person

\$600

Mini Donut Station

Serves 50

Includes:

- Donut machine rental
- 1 case of mini donuts
- Cinnamon sugar and donut bags
- Service for up to 1 hour
- Additional donuts \$9 per ba

\$400

Platters

Platters, listed on the cocktail menu page may also be booked as late night snacks.

French Fries & Ketchup

\$3/person

Add chicken strips \$2/each



All prices are subject to 5% GST and 18% service fee. Prices and availability are subject to change without notice.



OPTIONAL Bar Services

ALL PACKAGES INCLUDE:

- Bar set up & take down
- Bar kit
- One wine glass per guest
- One highball glass per guest
- Self serve drink bin
- Clear recyclable glasses
- Unlimited Ice
- Coolers for drink storage behind the bar

Up to 75 guests

\$775

1 bartender:

7 hrs of service

Up to 100 guests

\$960

1 bartender:

7 hrs of service

1 assistant:

4 hrs of service

Up to 125 guests

\$1,225

2 bartenders:

1st bartender

7 hours of service,

2nd bartender 8

hours of service.

Can be staggered.

Up to 175 guests

\$1,435

2 bartenders:

1st bartender

7 hours of service,

2nd bartender 8

hours of service.

Can be staggered.

1 assistant:

4 hrs of service



Please note: Alcohol, mixers, soda, juice, and garnishes are not included.

All tips go to the bartender. All bookings serving alcohol must obtain a Special Events Permit

Signature cocktails can be accommodated, simply provide the recipe (at least 30 days prior to event) and ingredients.

OPTIONAL

- Additional glassware \$1 each
- Additional bartenders \$50/h (4hr minimum)
- Garnishes \$5/person

OUTSIDE ALCOHOL

Besides the minimum wine purchase, outside alcohol is permitted. Alcohol not purchased from Maan Farms must be bought from a BC Licensed Liquor store or another private manufacturer, such as a winery, brewery, and/or distillery. Open bar, toonie bar, or cash bar* can be accommodated.

Cash box with float not provided



Wine

AWARD-WINNING WINES

At Maan Farms we strive to celebrate and share the importance of agriculture. Maan Farms Estate Winery was established in 2013 and has gone on to win more than 50 awards locally and internationally. Maan Farms wines can now be found in more than 300 stores. We are proud to serve award winning wine made from our own berries and grapes.

MINIMUM WINE PURCHASE

50 people	-----	\$250
75 people	-----	\$375
100 people	-----	\$500
125 people	-----	\$625
150 people	-----	\$750

Our Selection

Dry Fruit

- Strawberry Raspberry
- Strawberry Rhubarb
- Raspberry
- Blueberry
- Blackberry
- Jovin – Oaked Blueberry

Dessert Wine

- Blackberry
- Blueberry
- Strawberry

White

- Sieggerrebe

Maan Farms Beltzer

An original take on a hard seltzer. Raspberry and Blueberry

INCLUDED

Wine Tasting - Included in the buffet food tasting is a wine tasting to assist with selection.

*Please note: wine selection may vary depending on availability.



Decor

The options are endless and we love to see the different decor tastes of each wedding held at Maan Farms. Check out @maanfarmsweddings on Instagram for inspiration.

Reception decor set up may begin at 10 am on the day of the wedding, additional time may be added upon request and is dependent on venue availability Ceremony set up will be available 90 minutes prior to ceremony time, unless other arrangements have been made.



Tips and answers to common questions

Candles: Real candles are permitted as long as they are enclosed in a glass container. The container must come at least two inches higher than the top of the flame.

Confetti: Confetti is not permitted as it is difficult to clean up and poses a health hazard to our animals.

Nails and Screws: Nails, screws and other fixtures may not be placed onto the barn roof or walls. We have a number of existing hooks and anchor points that decor may be attached to.

Linens: Beautiful wood Harvest Tables are included in all wedding packages and do not require linens. Black tablecloths are provided on the buffet table and coffee and tea station.

Dishes: White dinner plates, silver utensils and a mason jar style water glass are included. Water glasses will be set on the tables with a jug of ice water. Plates and utensils will be set at the start of the buffet table.

Farm Visit: If you need to visit the farm again after your wedding tour, or if you have a wedding planner or decorator who would like to come by you are welcome to schedule a time during business hours.

Floor Plans: Suggested floor plans are available and are customizable



Photography

The farm has endless opportunities to capture picture perfect photos. Rustic buildings, lush fields, beautiful ponds, antique tractors, old growth forests and more. All public areas of the farm can be used to capture beautiful photos.

COMPLIMENTARY ENGAGEMENT PHOTOSHOOT

Visit the farm prior to the wedding to capture beautiful engagement photos.

PHOTOGRAPHERS

Still looking for a photographer? We can suggest excellent photographers who have shot weddings at the farm in the past.



Elegant & Fun

BARNYARD ADVENTURELAND

In addition to wedding areas, access to the Barnyard Adventureland is included in all packages. Guests may visit the animals, stroll through the vineyard, or even take a ride on the zipline! The Barnyard also features a jumping pillow, playgrounds and other fun activities.

The Barnyard Adventureland area is open to the public during the day, so guests may encounter customers visiting the farm.



Photo by Ember Photography



Package Summary

BEFORE THE WEDDING

- One-on-one communication with the Maan Farms Wedding Team
- Maan Farms Wedding Coordinator will be onsite the day of the wedding
- Access to online wedding portal to make selections and customizations
 - Menus
 - Floor Plans
 - SEP Guide
 - FAQ's
 - Itinerary
 - Optional Add-ons
- Complimentary Food and Wine Tasting - a fun and delicious night at the farm to assist with menu selection
- 60 minute self-guided rehearsal during the week before the wedding
- Engagement Photo Access, visit the farm before the wedding for engagement photos

CEREMONY

- Choice of two beautiful outdoor and one indoor ceremony location
 - Mt. Baker view site with 2 beautiful ponds and half acre of lush grass.
 - McKenzie Barn, a vintage barn with Edison bulbs and warm wood panelling
 - Gazebo & Courtyard, a majestic lawn with a historic gazebo, brick path and walnut tree
- Beautiful white folding chairs set up at least 90 minutes prior to ceremony
- Access to power at all three ceremony sites

RECEPTION VENUE

- Rustic Antique Barn
- Globe lights, Edison bulbs, and beautiful twinkle lights in barn rafters
- Barrel style podium
- Beautiful white folding chairs
- Elegant Wood Harvest Tables
- Set up and take down of Maan Farms furniture
- Covered patio - makes the perfect dance floor
- Rustic Wooden Bar atop two wine barrels
- Sink, fridge and freezer access for drinks
- Ability to bring in outside alcohol

CATERING

- Standard Buffet Dinner with gratuity included
- Optional cocktail hour and late night snacks
- Plates, cutlery, water glasses
- Servers to monitor the buffet, clear dishes and refill water
- Set up and take down of buffet tables set with black tablecloths

THE FARM

- Mens & womens washrooms near the barn (5 stalls each)
- Designated parking lot
- Picturesque farm grounds for photography
- Access to Barnyard Adventureland activities

Package Pricing

SPRING & FALL

April | May | Nov

FRIDAY, SATURDAY & LONG WEEKEND

10am - Midnight

50 people -----	\$12,900
75 people -----	\$14,700
100 people -----	\$16,500
125 people -----	\$18,300
150 people -----	\$20,000

Plus 5% GST

SUNDAY

10am - Midnight

50 people -----	\$11,850
75 people -----	\$13,650
100 people -----	\$15,500
125 people -----	\$17,250
150 people -----	\$19,000

Plus 5% GST

SUMMER

June | July | August | September

FRIDAY, SATURDAY & LONG WEEKEND

10am - Midnight

50 people -----	\$15,200
75 people -----	\$16,950
100 people -----	\$18,700
125 people -----	\$20,400
150 people -----	\$22,050

Plus 5% GST

SUNDAY

10am - Midnight

50 people -----	\$12,900
75 people -----	\$14,700
100 people -----	\$16,500
125 people -----	\$18,300
150 people -----	\$20,000

Plus 5% GST

OPTIONAL

- Additional Guests ----- \$120
- Late dismissal to 1am ----- \$500
- Flex package* ----- \$1600

**Full day before setup, late dismissal included, clean up extended to 9am the next day. Availability may vary.*

*Prices are subject to change without notice.

Weddings held on a Statutory holiday are subject to a \$5/guest fee



Customize Your Day

FAVOURS

Homemade jams -----	\$4.50 each
Homemade hot sauce -----	\$6.50 each
Personal labels -----	\$1.50 each

FURNITURE

Folding tables (6ft) -----	\$25 each
Extra harvest tables -----	\$50 each
Extra chairs -----	\$6 each
Rectangle arbour -----	\$200 each
Hexagon arbour -----	\$200 each
Wine barrels at the barn -----	\$40 each
Wine barrels at the Mt. baker site -----	\$60 each

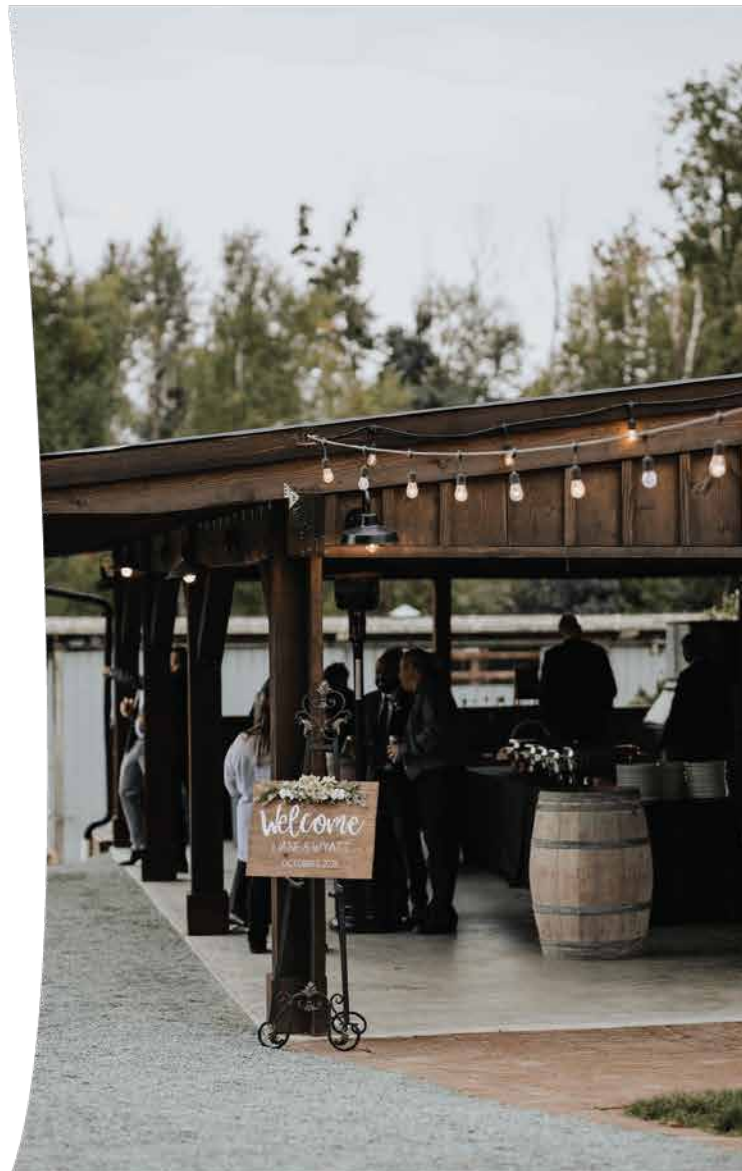
SERVICES

Plate & cutlery set up on tables -----	\$3/person
Cake cutting service -----	\$3/person
Includes small dessert plates & cutlery	
Tractor pulled shuttle -----	\$450
Shuttle guests from parking to Mt. Baker ceremony site and ceremony site to barn.	
Microphone & Speaker -----	\$350

EXTRA TIME

Additional rehearsal or set up time -----	\$200
Late dismissal to 1 am -----	\$500

*Prices are subject to change without notice.
All prices are subject to 5% GST





Special Touches



Thank You

Thank you so much for your interest in holding your wedding at Maan Farms Estate Winery and congratulations on your engagement!

If you have any questions or if you are ready to come in for a tour, then please get in touch with us.

Tel: 604 864 5723
weddings@maanfarms.com

