

# *2025 Wedding Guide* FALL • WINTER • SPRING • SUMMER



PHOTO ~ Angela Ruscheinski







## *Where Old-World Meets New-World Convenience*

Welcome to Rowena's Inn on the River. A place where our beautifully restored English style manor transports guests to a simpler time. A natural work of art, nestled amidst majestic mountains and old growth forest, overlooking the picturesque banks of the Harrison River. Gatsby-esque glamour, manicured gardens, meandering creeks, and crystal-clear ponds create an ideal setting for your fairytale wedding.

## *Rehearsal Dinners and Menu Tastings*

Although plated menu items are traditionally offered, Chef will prepare samples of buffet mains for your tasting, accommodating up to four people. This sampling will be billed to you as per our current menu pricing and is subject to a 20% service charge and 5% GST fee.

Tastings are offered in Rowena's Inn in March. Our Event Manager would be pleased to assist and arrange your rehearsal dinner and menu tastings.





## *River to Forest*

Which spot is calling out to you? Are you envisioning your ceremony under our signature walnut tree with beautiful mountain and river views, in old-growth forest under a rustic arbour, or surrounded by the 1920s ambiance in the Upper or Lower Drawing Room at Rowena's Inn on the River?

And the reception can be in our wedding tent, overseeing the river and secluded under a star-studded sky, or in the colonial inn with nostalgia feels and fireside vibes.



PHOTO ~ Hennygraphy

4/29  
2025 SANDPIPER RESORT WEDDING GUIDE



PHOTO ~ Haleigh Visser Photography







# Package Inclusions

## FOR ALL WEDDINGS

- 1-hour ceremony rehearsal, no later than 5:00 pm from Monday to Thursday.
- Day use, as of 1:00 pm, of a rustic classic cabin on the day of your wedding.\*
- One-night stay in a rustic classic cabin for the couple.\*\*
- Breakfast for the couple at the River's Edge Clubhouse Restaurant.
- Ceremony location with river and mountain views including the use of the surrounding lawn and gardens.
- Function space rental and set-up including folding garden chairs, dinner tables, place settings and a registry table.
- Courteous and professional serving staff.
- Use of the limo golf cart for post or pre-ceremony photos.
- Full buffet dinner or plated dinner (depending on number of guests)
- Set-up and take-down of the ceremony and reception.
- Unlimited pop during reception.
- "Day of" coordinator.

## FOR WEDDINGS WITH OVER 40 GUESTS

- Valley Weddings Decor: Archway with faux flowers\*\*\*, table linens, charger plates in your choice of colour, white or coloured linen napkins, centerpieces, votive candles, head table embellishments, and table numbers.
- Cake or cupcakes by Reddy Made Cakes
- Tent with white lights and three hanging chandeliers.

*\* Upgrade to the Rose Room, available from 9:00 to 4:00 pm based on availability. (\$399 Monday to Thursday and \$463 on Friday and Saturday.)*

*\*\* Upgrade to a romance package, which includes sparkling wine with chocolate covered strawberries. 24 hours notice is required.*

*\*\*\* Fresh, seasonal florals can be substituted for an additional fee.*



*Available 9-4 for additional fee.  
See your event coordinator for further details.*









# Wedding Rates

## INTIMATE CELEBRATIONS

20 GUESTS

Venue: Rowena's Inn on the River

Shoulder season: \$4,360 | Peak season: \$5,360

Additional \$125 per person (up to 40 guests)

*MINIMUM OF 100 GUESTS FOR FRIDAY OR SATURDAY DURING PEAK SEASON (May through September)*

*\* Extra cost per person over package price is \$125.*

*\* Additional charges are SOCAN fee (\$75), taxes and 20% service charge on all Food & Beverage.*

*\* All pricing is subject to change.*

# Wedding Rates

## TENT CELEBRATIONS

40 GUESTS

\$15,385

Additional guests \$125 per person, maximum of 9

50 GUESTS

\$17,145

Additional guests \$125 per person, maximum of 24

75 GUESTS

\$20,572

Additional guests \$125 per person, maximum of 24

100 GUESTS

\$24,093

Additional guests \$125 per person, maximum of 24

125 GUESTS

\$27,593

Additional guests \$125 per person, maximum of 24

150 GUESTS

\$31,093

No additional guests


*MINIMUM OF 100 GUESTS FOR FRIDAY OR SATURDAY DURING PEAK SEASON (May through September)*

*\* Extra cost per person over package price is \$125.*

*\* Additional charges are SOCAN fee (\$75), taxes and 20% service charge on all Food & Beverage.*

*\* All pricing is subject to change.*





*Once in a while,  
right in the middle  
of an ordinary  
life, love gives us  
a fairytale.”*

*– Anonymous*







## Wine List

### WHITE

Chaberton White <i>White Blend   Langley, BC</i>	
Gray Monk <i>Gewurztraminer   Okanagan Valley, BC</i>	
Quails' Gate <i>Chardonnay VQA   Okanagan Valley, BC</i>	
Burrowing Owl <i>Pinot Gris   Oliver, BC</i>	
Cloudy Bay <i>Sauvignon Blanc   New Zealand</i>	
Cake Bread <i>Chardonnay   Napa Valley, California</i>	
Quail's Gate Chasselas <i>Chardonnay VQA   Okanagan Valley, BC</i>	

### RED

Chaberton Red <i>Red Blend   Langley, BC</i>	
Columbia Crest <i>Cabernet Sauvignon   Columbia Valley, USA</i>	
Quails' Gate <i>Merlot VQA   Okanagan Valley, BC</i>	

BOTTLE		
\$38	Stags Hollow <i>Heritage Block VQA   Okanagan Valley, BC</i>	\$60
\$48	Black Sage <i>Cabernet Franc VQA   Okanagan Valley, BC</i>	\$65
\$65	Klinker Brick <i>Zinfandel   Lodi, California, USA</i>	\$75
\$75	Tantalus <i>Pinot Noir VQA   Okanagan Valley, BC</i>	\$90
\$90	Painted Rock <i>Red Icon VQA   Okanagan Valley, BC</i>	\$110
\$135	Duckhorn <i>Cabernet Sauvignon 2015 Napa Valley, California, USA</i>	\$150

### SPARKLING / CHAMPAGNES / ROSÉ

Villa Teresa Organic <i>Prosecco   Italy</i>	\$45
Moet & Chandon <i>Brut Imperial 2018   France</i>	\$135
Quails' Gate Rosé <i>Okanagan Valley, BC</i>	\$45

# Events Beverages

## FROM THE BAR

Chaberton White (house wine)	\$8
Chaberton Red	\$8
Domestic Beer <i>Canadian, Kokanee, Budweiser, Bud light, Sleeman's Honey Brown, 1516 Tall Cans</i>	\$7
Imported Beer <i>Corona, Guinness</i>	\$8
Coolers / Ciders <i>Hey Y'All Original, Nude, Okanagan Apple Cider, Smirnoff Ice</i>	\$7.5
Liquor — Tier 1 <i>Smirnoff Vodka, Lamb's White / Navy Rum, Capt. Morgan's Spiced Rum, Beefeater Gin, CC Rye, Johnny Walker Red Scotch, Olmeca Tequila Double</i>	\$7.5
Liquor — Tier 2 <i>Grey Goose Vodka, Bacardi White/Gold Rum, Appleton Spiced Rum, Bombay Sapphire Gin, Crown Royale Rye, Johnny Walker Black Scotch, Jose Cuervo Tequila Double</i>	\$9.50
	\$12.5

GLASS	Liqueurs	\$7.5
	<i>Baileys</i>	

Shooter Bar	\$7
<i>Jagermeister, Fireball</i>	

## NON-ALCOHOLIC

Pop	\$2.25
<i>Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Barq's Root Beer (including during wedding reception)</i>	

Juice	\$3.25
Lemonade (10 litres) <i>strawberry, raspberry, regular</i>	\$85

## SIGNATURE DRINKS

Moscow Mule	\$9
Sangria (10 litres)	\$450
Mojito (10 litres)	\$400



## Cocktail Hour Canapés and Platters

*priced per dozen*

### CANAPÉS

#### GARDEN

Mushroom Quiche \$48

*caramelized onion, gruyère, balsamic reduction*

Compressed Watermelon \$48

*basil, mint, lime vg*

Vegan Meatball \$52

*tomato sauce, basil pistou*

Burrata \$58

*red pepper jelly, garlic parmesan crostini*

#### SEA

Baby Shrimp Louie \$54

*avocado, baby gem lettuce gf*

Smoked Salmon \$60

*crostini, dill cream cheese*

Tuna Tartare \$64

*crispy shallot, garlic soy vinaigrette, cilantro, crostini*

Crab Cake \$68

*remoulade*

Coconut Prawn \$76

*sweet chili sauce gf*

#### LAND

Chicken Satay \$54

*peanut sauce, chili oil gf*

Chicken Dumpling \$54

*ponzu sauce gf*

Beef Polpette \$58

*sage, balsamic, parmesan*

Smoked Duck Breast \$62

*fig jam, scallion gf*

#### SIGNATURE SLIDERS

Black Bean & Mushroom \$76

*arugula, grainy mustard, brioche vg*

Buffalo Chicken Sliders \$76  
*swiss cheese, lettuce, brioche*

Mini Meatball Marinara \$76  
*brioche, mozzarella*

Classic Angus Beef \$78  
*bacon, cheese, chipotle mayo, brioche*

## PLATTERS

*(per 20 people)*

Antipasto/Bruchetta Tapenade Board \$180

Charcuterie Board \$295

Artisan Cheese Board \$295



PHOTO ~ Haleigh Visser Photography



# Buffet

Minimum 30 Guests | Included in package price

## BREAD

Assorted Dinner Rolls  
*with herb butter*

## SALADS

(choose 3)

Tomato Caprese Salad  
*buffalo mozzarella, caper berries,  
reduced balsamic*

Classic Caesar Salad  
*anchovy dressing, croutons, parmesan*

Seasonal Forest Greens  
*artisan greens, fresh cut vegetables,  
Maple Dijon vinaigrette*

Potato Salad  
*baby potatoes, bacon, chives, boiled egg, mayo,  
honey + grainy Dijon dressing*

Spinach Salad  
*beets, crispy onions, grape tomatoes,  
balsamic Dijon vinaigrette*

Apple Quinoa Arugula Salad  
*heirloom tomatoes, broccoli, almond,  
white balsamic vinaigrette*

## POTATOES & RICE

(choose 1)

Garlic, Lemon, Paprika Roast Potatoes

Moroccan Spiced Roast Potatoes

Mashed Potatoes

Spanish Rice with Tomato & Cumin

## VEGETABLES

(choose 2)

Seasonal Root Vegetables  
*maple roasted*

Roasted Broccoli & Cauliflower  
*with virgin olive oil, sea salt + cracked pepper*

Baby Bok Choy  
*soy, Chinese vinegar, scallions + sesame seeds*

Oven Braised Rainbow Carrots  
*honey, fresh herbs*

Sautéed Green Beans  
*lemon, butter, garlic*

## ENTRÉES

(choose 2)

Wild BC Salmon  
*lemon caper cream sauce*

Herb Roasted Chicken  
*Italian parsley, rosemary, garlic, olive oil*

Roasted Pork Loin  
*Dijon, herbs, lemon, crispy pancetta*

Slow Roasted Carved Beef Striploin  
*garlic Dijon + herb crust, red wine jus*

Seared Lingcod  
*sage brown butter*

Butternut Squash Ravioli  
*pomodoro vg*

*Upgrade to Prime Rib for \$15/person or Beef  
Tenderloin for \$15/person*

*Additional Entree \$15/person*



## DESSERT

Assorted Cheesecake

Assorted Cake Bits

Artisan Cheese Platter

Seasonal Fruit Platter

## VEGAN OPTIONS

*available plated or buffet*

Mushroom Risotto

*vegetable stock, sautéed mushrooms, peas,  
roasted grape tomatoes*

Vegan Bean Cassoulet

*stewed white bean cassoulet with carrot, onion,  
celery, garlic, mushrooms, fresh herbs*

Tomato Vegetable Ragout

*sautéed seasonal vegetables, rustic tomato sauce,  
fresh herbs*

*All of our salads and vegetable dishes are  
available as a vegetarian & vegan upon request*

*All prices subject to change*





# Plated Dining Options

3 Course Plated Dinner – Included in Package Price

## APPETIZERS

### SOUP

Signature Tomato  
*concasé, crispy basil v*

Carrot + Ginger  
*coconut milk, cilantro, crispy wonton vg*

Lobster Bisque  
*lobster ravioli, pernod, fennel*

Squash Veloute  
*roasted squash, spruce tip honey,  
focaccia crouton*

Seafood Chowder

### SALAD

Roasted Squash Salad  
*pumpkin seed, ricotta, balsamic,  
baby kale*

Whole Leaf Baby Romaine Caesar  
*anchovy dressing, croutons, parmesan*

Roasted Beet + Burrata  
*endive, citrus, maple vinaigrette*

Heritage Green Salad  
*hand-picked Artisan greens, grape tomato,  
cucumber, bell pepper, roasted beets, goat cheese,  
candied pecan, Maple Dijon Vinaigrette*

### SIGNATURE APPETIZERS

Lemon Risotto  
*parmesan crisp, confit garlic, citrus  
add Diver Scallop \$6 each gf*

Dungeness Crab Cake  
*herb aioli, remoulade, fresh herbs*

PALATE CLEANSER  
*(not included; additional charge)*

Sorbet \$5  
*lemon, peach, mango*

## ENTRÉES

### TIMELESS

Butternut Squash Risotto  
*fried sage, spiced hazelnuts, pecorino*

Thyme Roasted Chicken Breast  
*lemon and olive oil crushed potato,  
mushroom sauce*

Pan Seared Wild BC Salmon  
*asparagus risotto, seasonal squash,  
lemon, caper sauce*

Seared Lingcod  
*caponata, baby bok choy*

Slow Roasted Angus Beef Tenderloin  
*pomme purée, roasted baby carrots, red wine jus*

Roasted Prime Rib  
*(minimum 20 person order)  
pomme purée, seasonal vegetables,  
au jus, horseradish*

Butter Poached Lobster  
*(upgrade \$15 per person)  
lemon purée, parmesan risotto, gremolata*

Garlic Roasted Portobello Steak  
*“Wellington” wilted spinach, potato purée,  
glazed root vegetables*

### SPRING & SUMMER

Seared Halibut  
*summer squash, confit tomato, olive tapenade*

## AUTUMN & WINTER

Crispy Duck Breast

*potato pave, heirloom carrots, braised cabbage  
purée, grainy mustard jus*

Braised Beef Short Rib

*potato purée, kale, roast root vegetables*

## DESSERT

Vanilla Crème Brûlée

*fresh berries, tuille*

Lemon Lavender Cheesecake

*fresh berries, fruit coulis*

## AUTUMN & WINTER

Apple Pie

*à la mode*

Vegan Chocolate Decadence Cake *v/gf*

Warm Sticky Toffee Pudding

*vanilla ice cream*

*Menus subject to change based on  
ingredient seasonality & availability*



## Late Night Hour

Choose Minimum 3 | Priced Per 20 Guests | Served from our food truck only

### LATE NIGHT SAVOURY

Movie Theatre Popcorn \$52  
*salted butter*

Chicken Dumplings \$72  
*chili, furikake, soy vinaigrette*

Mini Hot Dogs \$72  
*mustard aioli, brioche bun*

Mini Grilled Cheese + Tomato Soup \$72

Smoked Cheddar Macaroni + Cheese \$72

Make Your Own Poutine Bar \$120  
*choice of tater tots or thick-cut fries, cheese curds, gravy, bacon bits, green onion, sour cream*

House-Made Pizza \$100  
*choice of margherita or cured meat (by the slice)*  
*three 16" pizzas cut in 8 pieces*

STREET TACOS \$360  
*choice of two (40 tacos)*

Pollo Verde

Pork Shoulder

Pulled BBQ Jackfruit v  
*includes corn tortillas, diced pineapple, slaw, avocado smash, pico de gallo, queso fresco, lime aioli, hot sauce, cilantro*

### SWEETS

Gelato Cups (20 cups) \$120

Mini Doughnuts \$120

*Food truck service fee \$150*







# *Book Your Once in a Lifetime*

CARA ELLIOT, EVENT MANAGER

TEL 604.796.1000 extension 226

FAX 604.796.3069

EMAIL [cara@sandpiperresort.ca](mailto:cara@sandpiperresort.ca)

[ROWENASINNONTHERIVER.COM](http://ROWENASINNONTHERIVER.COM)

*14282 Morris Valley Road  
Harrison Mills, BC V0M 1L0*

## TERMS & CONDITIONS

### FOOD & BEVERAGE

All food and beverages served must be provided by Rowena's Inn. Banquet food is not permitted to leave the banquet facilities.

In order to confirm your selections, please provide your menu and wine choices to the Event Manager 30 days prior to your event. The client is responsible for making sure this information is received on time. Modifications to menus must be arranged with the Event Manager. Children between the ages of 6 and 11 are billed at 50% of the buffet menu price. Children 5 and under do not have a cost associated with the buffet dinner. Regular, per person pricing applies for all plated meals served to children.

It is the responsibility of the client to advise the final guaranteed number for the wedding to the Event Manager by noon, 30 days in advance. If no guarantee is received, Rowena's Inn will charge for the number of persons estimated on the catering contract or the actual number attending, whichever is greater.

In accordance with BC liquor laws, all alcoholic beverages must be purchased by Rowena's Inn through the BC liquor Distribution Branch, and consumed in licensed areas.





## RESTRICTIONS

Neither the contractee nor their guests are permitted to bring any alcoholic beverages onto the property or to take alcoholic beverages purchased at Rowena's Inn outside the designated consumption areas as outlined by the Liquor Control Board. The organizer accepts all responsibility for any resulting injury or damage.

## MUSIC

By law, if there is dancing or the playing of music we must collect and remit a SOCAN fee (\$75 Society of Composers, Authors, and Music Publishers of Canada). Based on our liquor licence all music must stop when the bar closes.

## NON-EXCLUSIVITY

Rowena's Inn is a public venue and is under no obligation to close off any area of the property to accommodate an event. We do not guarantee that other events will not be booked at Rowena's Inn or that other guests may be on site the day of the event.

## DELIVERIES & SET UP

By pre-arrangement Rowena's Inn will accept delivery of materials required for your function, no earlier than one day prior. All items must be clearly labelled with the function date and name of the host. Rowena's Inn cannot be held responsible for any items that are lost or damaged.

## LIMITATION OF ROWENA'S INN'S LIABILITY

Rowena's Inn is not liable for loss or damage to goods, property or equipment brought on the property by the host or their guests. The organizer will indemnify and save Rowena's Inn harmless from liability for the organizer's failure to ensure that the organizer and their guests comply with the conduct required.

## SECURING YOUR BOOKING

The Event Manager will block all of the available accommodations, at the time of booking, and create a group booking link to be sent out to guests. Please note it is the responsibility of the host to send the link to all attending guests. Any inn rooms or cabins, not reserved from the wedding 90 days prior to the wedding date, will be automatically released to the public. Wedding receptions located in the Inn will also be responsible for renting all five of the Inn rooms on the night of their wedding if they desire the event to continue past 9:00 pm.

## ACCOMMODATION AGREEMENT

Accommodation holds is based on the size of your wedding. See Function Agreement for further details.

1. 20 – 40 guest (at Rowena's Inn)
2. 4 Inn rooms (not including the rose room)
  - a. Inn rooms are required to book on the

night of your wedding – not optional

3. 4 Rustic Cabins
    - a. Rustic cabins will release on Feb 1 2025 (or the year of your wedding)
  4. 40 – 150 guest (In the Tent)
  5. 4 Inn rooms (not including the rose room)
  6. 4 Rustic Cabins
  7. 6 Woodland Cabins
    8. 2 – 1 bedroom Nature cabins
    9. 4 – 2-bedroom Nature cabins
      - a. All rooms not booked will release on Feb 1 2025 (or the year of your wedding)
    2. All guest group folios for 2025 weddings with un-booked rooms will be released Feb 1, 2025
    3. Night stay for couple included in the package:
      - a. Small Weddings 20 – 40
        - i. Phyllis (pet friend alternative Fenn)
      - b. Large weddings 40 – 150
        - i. Fir (pet friendly alternative Alder)
- Guest signing after Feb 1, 2025:  
A wedding within the same year:  
The Event Coordinator will hold all accommodation available for 30 days from the date of their booking and then release to the public after 30 days.







# Our Preferred Vendors

## CAPTURING YOUR SPECIAL MOMENT

ALICIA STRATHEARN

*hello@aliciastrathearn.com, www.aliciastrathearn.com*

HAYLEY RAE 604.767.6424, *Hayleyrae.com*

## AMBIANCE AND DÉCOR

VALLEY WEDDINGS INC.: SHYLA JANES

604.835.7526, *valleyweddings.ca*

## CAKES

REDDY MADE CAKES: CRYSTAL REDDY

604.346.6119, *www.reddymadecakes.com*

## ENTERTAINING YOUR GUESTS

LANGIS PHOTOBOOTHs: MRS. LANGIS

778.246.3547

ACOUSTIC DUO: ANNIKA CATHARINA & PETE

604.850.6761, *cordaliserv@shaw.ca*

FIVE PIECE POP DANCE BAND:

ANNIKA & THE EARTHLINGS

604.850.6761, *cordaliserv@shaw.ca*

VOCALIST: CLAY SCOTT

604.308.4711, *clayscottmusic@gmail.com*

DJ ALEX ROCCO, IDJ PRODUCTION GROUP

778.230.5667, *info@idjservices.com, www.idjservices.com*

## SAYING I DO

MARRIAGE COMMISSIONER: LANA DENZLER

604.556.8446, *ldenzler@telus.net*

## ARRIVING IN STYLE

SKY HELICOPTERS: LISA SIPPEL

604.239.0760, *skyhelicopters.ca*

*(ask about our mountain top photo shoot)*

## GLAMOUR

BEAUTY ARTIST: NATALIA SIMOES

604.362.9602, *natsimoes.com*

## ACCOMMODATION

SASQUATCH INN

604.796.2730, *Sasquatchinn.ca*

## TRANSPORTATION

DRIVERSEAT CHILLIWACK: ABBY KULAR

778.769.5090

*driverseatinc.com/locations/driverseat-chilliwack/*

WEST COAST LIMOUSINES

604 866 9797, *contact@westcoastlimo.ca*



