

BR
THE BAYSIDE
OCEANFRONT RESORT



W E D D I N G R E C E P T I O N
P A C K A G E
2 0 2 6

WEDDING RECEPTION DETAILS

Wedding Package includes:

- Exclusive use of the Tidal Ballroom for 3 days
- 2 nights accommodation for the bride and groom in an ocean view room
- Enjoy a bottle of local wine or bubbles of your choice and artisan chocolates ready in your room when you arrive.
- \$100 Gift card for use in the resort
- Dedicated Banquet Manager, Naoko
- Banquet servers for your event space
- Complimentary bartender service for your party
- Equipment rental for the evening; BOSE sound system, podium, wireless microphone, easel, screen and HDMI projector
- Your choice of black or white linens for tables and cutlery
- Your choice of tables for the event
- Chairs, water glasses, wine glasses, silver cutlery, plates
- Set up and tear down fee included
- SOCAN music license fee

3 days include: Set up after 12:00 pm (noon) the day before the reception, day of reception, tear down & clean up before 12:00 pm (noon) the day after the reception

The cost of the package is \$6,000.00

A \$2000 refundable deposit will be required to hold the space.



All prices are subject to change without notice. All prices are exclusive of applicable taxes. All food and beverage are subject to a mandatory service charge (gratuity). Valid from January 1st 2026-December 31st 2026.

WEDDING RECEPTION BUFFET

STANDARD \$75 PER PERSON

Fresh, seasonal fruit and vegetable display
Local organic coffee & tea station
Dinner Rolls
Two Salads
Seasonal vegetables
Roasted potatoes
Two choices of entrées

SPECIAL \$95 PER PERSON

Fresh, seasonal fruit and vegetable display
Warm pita and roasted garlic hummus
Welcome drink of Bayside House Bubbles 5 oz. per guest
Local organic coffee & tea station
Dinner rolls
Seasonal vegetables
Two salads
Two starches
Three choices of entrées

PREMIUM \$125 PER PERSON

Fresh, seasonal fruit and vegetable display
Your choice of local cheese or charcuterie platter
Welcome drink of Bayside House Bubbles 5 oz. per guest
Local organic coffee & tea station
Dinner rolls
Seasonal vegetables
Two salads
Two starches
Two choices of entrées
Chef attended beef top inside round with pan jus, Yorkshire pudding & spicy horseradish carvery station (+\$15 for Prime Rib)
Late night pizza served at 10PM



PLEASE NOTIFY OUR TEAM IN ADVANCE IF A SPECIAL MEAL IS
REQUIRED. A \$30 SURCHARGE IS APPLICABLE FOR EACH SPECIAL
MEAL REQUESTED WITHIN 14 BUSINESS DAYS OF THE EVENT.

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BUFFET OPTIONS

SALAD

- Garden Salad
- Caesar Salad
- Italian Pasta Salad

STARCH

- Roasted Potatoes
- Mashed Potatoes
- Rice Pilaf

ENTRÉE

- Roasted pork loin with an apple onion dijon sauce
- Grilled tender chicken breast with a mushroom marsala sauce
- BBQ chicken legs & baby back ribs
- Baked whole sockeye salmon fillet with a lemon caper beurre blanc
- Fire roasted vegetable lasagna
- Panko breaded crispy rock fish fillets with smoky remoulade

DIETARY

Please notify our team in advance if a special meal is required. A \$30 surcharge is applicable for each special meal requested within 14 business days of the event.

KIDS

Kids under 4 eat free, ages 5-11 are charged half price for buffet, ages 12+ are adults. Cheeseburger or chicken tenders available by request for ages 11 and under for an additional charge. Please ask you Banquet Manager for details.

L A T E N I G H T S N A C K

9 P M - 11 P M

Small / 20 guests
Medium / 30-40 guests
Large / 50-60 guests

Fresh-made corn tortilla chips with Bayside salsa
sour cream & avocado salsa
S-\$80 M-\$140 L-\$200

Just-cut vegetable crudité with buttermilk ranch
dip
S-\$90 M-\$150 L-\$220

Fresh fruit display with seasonal berries
S-\$120 M-\$210 L-\$330

Crispy fried chicken wings with ranch & blue
cheese dip
S-\$140 M-\$250 L-\$380

Deluxe cured meats & a selection of antipasti
with crisps
S-\$160 M-\$280 L-\$440

Local & international cheese display with pickles,
preserves & crisps
S-\$170 M-\$290 L-\$460

Pizza Lovers

*Chef's inspired pizza creations (12 inch)
\$28 per pizza with a 4 pizza minimum order*

BAR OPTIONS

Cash Bar

Everyone buys their own drinks

Payment: cash, credit cards and Interac

Host Bar

AKA Open Bar. Bride and groom cover all drinks consumed.

Bar tab will be added to the final invoice for the event.

Drink Tickets

A great option if you were looking to treat your guests to one or two welcome drinks.

DRINK + WINE MENU

Our Banquet Manager is happy to provide you with our curated wine selection and seasonal drink menu upon request.



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FREQUENTLY ASKED QUESTIONS:

Q: Can we have our ceremony at The Bayside?

A: We are happy to suggest a few great options to say, "I do" and then host you for dinner & dancing, but no, we do not hold ceremonies out of respect for other guests on property.

Q: Can we bring a wedding cake?

A: Yes, we allow outside wedding cakes. If you would like our chef to cut your cake, we ask a \$3 fee per person.

Q: Can we set up a toonie bar?

A: No. Unfortunately, we do not operate toonie bars. Drink tickets are a great option if you would like to treat your guests. You may hand out one ticket or as many tickets as you like, to whoever you like.

Q: I want to bring my favorite wine. Is there a corkage fee?

A: While we do not allow outside food or beverage, (wine and alcohol included) we would be happy to try and source your favourite wine or whiskey for the event.

Q: Do I need to acquire a liquor license or pay any event fees?

A: We take care of all the permits and licensing for the event. Socan (Society of Composers, Authors, and Music Publishers of Canada) requires that users of music obtain a Socan license to perform, or play copyrighted music in public. We will take care of all of this for you, and you will see it reflected on your invoice.

Q: Can I bring a band or DJ?

A: Yes, of course! Musical acts are welcomed here. We ask all music be finished by midnight.

Q: Can I purchase a drink from the lounge bar and bring it into the wedding area?

A: Drinks being purchased at the lounge bar must be consumed in the lounge, restaurant or in your hotel room. Bringing drinks from the lounge bar is strictly prohibited. Please ask your bartender, they will be happy to help you get the drink you want.

Q: Can I take the leftover buffet food home with me?

A: Due to policies set forth by the Vancouver Island Health Authority and Food Safe regulations, we are not permitted to allow guests to pack up the leftover buffet food.

Q: Can I bring a smoke, bubble or laser machine?

A: Generally speaking, we do not invite these machines

If you have any questions,
feel free to send us a message!

Preferred Vendors

Timeless Party Rentals
www.timelesspartyrental.ca

250-240-2739
info@timelesspartyrentals.ca

VI Wedding Services DJ
www.viweddingservices.ca

250 951 4899
lucasryvers@gmail.com

Intended Weddings & Events
www.intendedevents.ca

250 228 5885
info@intendedevents.ca

Island Moments Photography
www.islandmomentsphotography.com

250 468 0376
lisa@islandmomentsphotography.com

Rae Terrillon Photography
www.raeterrillonphotography.com

604 803 1953
hello@raeterrillonphotography.com



CATERING POLICIES AND INFORMATION

FOOD & BEVERAGE

All food and beverage arrangements must be confirmed in writing at least 14 days prior to the event. Outside food or beverage is not allowed, and any unauthorized items will result in monetary penalties. An 18% gratuity and applicable taxes apply to all food and beverage. Signed Banquet Event Orders are final.

LIQUOR

According to BC Liquor Laws, all alcoholic beverages must be consumed in licensed areas and purchased through the BC Liquor Distribution Branch. Last call will be at 11:45 pm, and service will end at 12:00 am sharp. Providing your own liquor is prohibited. A bartender is provided complimentary for events requiring beverage service. A bartender fee of \$150 will be applied if the minimum consumption is less than \$350,

EVENT SPACES

The Bayside Oceanfront Resort reserves the right to inspect and control all private functions. Set-up and dismantle times must be specified at the time of booking. Events that overrun or require changes to the contracted room setup within 24 hours will be subject to additional labor charges.

PAYMENT

The resort will process invoices and payments within 3 days post-event. Changes or additions can take up to 7 business days. Company cheques are accepted, and a credit card authorization form will be provided for credit card payments. Full payment is required within 30 days after the event.

CANCELLATIONS

Written cancellations must be received at least 30 days before the event date. Deposits become non-refundable if cancellation occurs with less than 30 days' notice. A guaranteed number of guests is required 7 days before the event. If not provided, the final count will be based on the expected or actual attendance, whichever is greater.

DEPOSIT

A deposit is required to secure the event date and room. If canceled within 30 days of the event, the room rental fee becomes a non-refundable deposit and will be applied to the final invoice.

DAMAGE

The client is responsible for any damages caused by their guests or independent contractors while the premises are under their control. This includes damage to in-house audio-visual equipment, wall coverings, doorways, etc. The use of strong tape, tacks, or attachments for posters and written materials is prohibited. The use of confetti or sparkles is strictly forbidden and will result in a minimum \$250 clean-up fee.

CATERING POLICIES AND INFORMATION

MUSIC

SOCAN (Society of Composers, Authors, and Music Publishers of Canada) requires a license for events with music. For events in any event space with music and dancing for up to 100 people, the fee is \$62.64. The resort will obtain, pay and offset the cost for this license on your behalf will be reflected on your invoice.

SECURITY

The resort is not responsible for lost or stolen articles or for any loss or damage to items left at The Bayside Resort. The client is responsible for arranging any additional security needed for their event.

SHIPPING

Shipments should arrive no more than 2 days before the event. C.O.D. shipments will not be accepted. Goods arriving earlier may incur handling and storage fees. Custom brokerage fees must be paid in advance or billed to your company address. Shipments should be picked up on the last day of the event, as the resort will not be responsible for items left behind. Please arrange assistance with the Banquet Coordinator prior to departure

SUSTAINABILITY

Bayside Resort is dedicated to sustainability and reducing our environmental footprint. As part of Choice Hotels and the Room to be Green program, we're Green Key certified for our eco-friendly practices. Such measures include but not limited to; motion-sensor lighting, source eco-friendly housekeeping products, and serve Ocean Wise-certified seafood. We also offset our carbon footprint through responsible purchasing. For more details, please request our sustainability information booklet.

FAQ'S

Q: May I have candles at my event or in my meeting space?

A: Votive and tea light candles are permitted but must be placed in a glass container. Open flames are not permitted in any of the event spaces.

Q: Are there designated smoking and vaping areas on the property?

A: Yes, while smoking and vaping is strictly prohibited inside, designated smoking areas can be found outdoors on resort property. They are located at least 50 feet from any doorway, guest rooms or air intake.

Q: Can I take the leftover buffet food home with me?

A: Due to policies set forth by the Vancouver Island Health Authority and Food Safe regulations, we are not permitted to allow guests to pack up the leftover buffet food.

Q: Can I bring my own coffee, snacks, or dessert?

A: All food will be provided by The Bayside Oceanfront Resort. A wedding cake will be the only exception.

Q: Can I bring a fog machine, bubble machine, lasers etc..?

A: Generally speaking, we do not invite these into our event space for concerning the smoke alarm/sensors. Please discuss this option with the event coordinator.

Kaitlyn & Jordan's Wedding Story



