



Maan Farms, located 40 minutes east of Vancouver, is the perfect country venue for your dream wedding.

Away from the commotion of city life, Maan Farms is surrounded by lush green forest, berry fields, and grape vines. 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.

LEARN MORE

- · Ceremony Sites
- · The Barn
- Wedding Packages
- · Pricing
- · Bar Package
- · Wine Options



AMENITIES

Rustic Barn

2 Ceremony Site Options

Catered Buffet Dinner

Gazebo

Panoramic Views of Mt. Baker

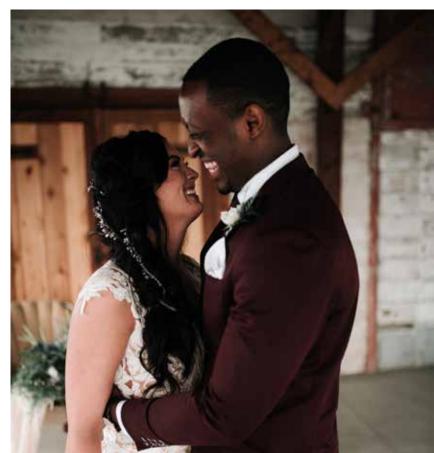
Barnyard Adventureland (petting zoo, zip line, race track & more)

Barrel Bar

Baby Goats

Designated Parking Lot

Exclusive access to all of our fields and vineyard for your wedding photography. We grow grapes, sunflowers, blueberries, strawberries, pumpkins and corn.



Beautiful

Ceremony Sites
Panoramic Views of Mt. Baker











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

The Barn



Deception

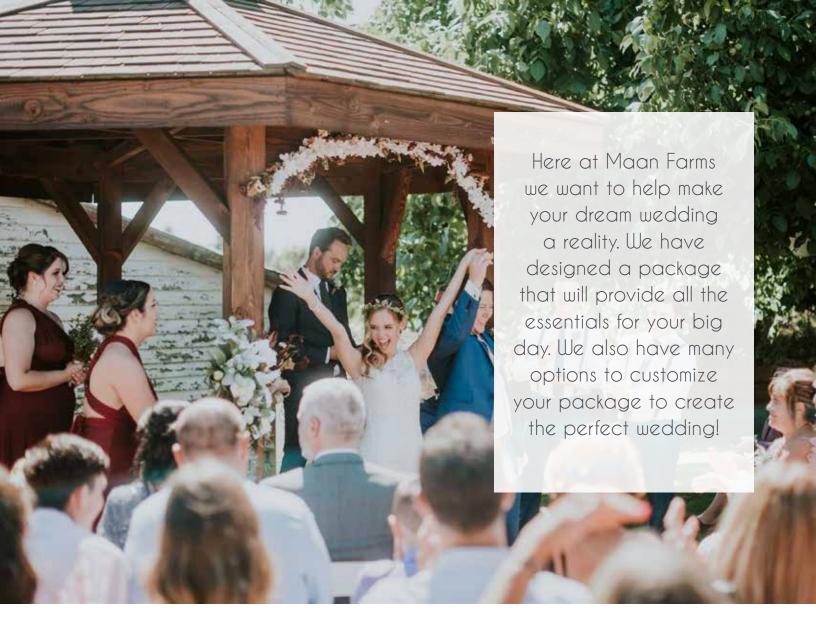
Our beautiful, antique barn features exposed wood beams, country décor, and landscaped grounds overlooking the farm.

With a white rustic interior, twinkle lights, Edison bulbs, and space for 175 guests this is the perfect reception location. The covered patio is great for dancing, cocktail hour and late night snacks.

We would love to show you around, please get in touch and we can arrange a free wedding tour for you.







Our Packages

We include the ceremony site, reception venue, fully catered buffet dinner, set up and take down services, and so much more!

We have created a package to include everything for the wedding couple, and have left the fun and creative details to you - such as the flowers, cake, centerpieces, decorations, and finishing details.

Package Inclusions

RECEPTION VENUE

- · Rustic Antique Barn
- · Globe lights, Edison bulbs, and beautiful fairy lights in barn rafters
- Rectangle or round tables and beautiful white folding chairs
- · Set up and take down of Maan Farms furniture
- · Covered patio makes the perfect dance floor!
- · Rustic Wooden Mobile Bar atop two wine barrels
- · Sink, fridge and freezer access for your drinks

CEREMONY SITES

- · Beautiful white folding chairs
- · Choice of two beautiful outdoor and one indoor ceremony locations
 - · Mt. Baker view surrounded by strawberry fields, sunflower fields or corn fields.
 - · McKenzie Hall, a vintage barn with edison bulbs and warm wood panelling
 - · The Couryard, a majestic lawn with a gazebo & path

CATERING

- Basic Buffet Dinner is included in the package price, with the option to upgrade to the Premium Buffet Dinner
- · Optional cocktail hour and late night snacks are available, see menus for pricing
- · Food and Wine tastings to help you select your wedding menu
- · Plates, cutlery, water glasses and servers

VENUE

- Men's & women's washrooms (5 stalls each)
- · Designated parking lot
- · Security attendant
- · Maan Farms Wedding Rep one on one communications!
- · Picturesque farm grounds for photography
- Rehearsal (1 Hour)
- Venue access begining at 10am on the day of your wedding, or book the whole weekend

Customize Your Wedding

We will help you bring your vision to life. We have several optional features available for you to customize your day.



Packages

SATURDAY & LONG WEEKENDS

10am - Midnight

50 people	75 people	100 people	125 people	150 People
\$9,440	\$12,824	\$14,575	\$16,335	\$17,380
Wine \$200+	Wine \$300+	Wine \$500+	Wine \$500+	Wine \$500+

Plus 5% GST

FRIDAY OR SUNDAY

10am - Midnight

50 people	75 people	100 people	125 people	150 People
\$9,440	\$12,160	\$13,820	\$15,490	\$16,480
Wine \$200+	Wine \$300+	Wine \$500+	Wine \$500+	Wine \$500+

Plus 5% GST

WEEKEND PACKAGE

10am Friday to 10am Sunday

50 people	75 people	100 people	125 people	150 People
\$10,940	\$14,324	\$16,075	\$1 <i>7</i> ,835	\$18,880
Wine \$200+	Wine \$300+	Wine \$500+	Wine \$500+	Wine \$500+

Plus 5% GST

A LA CARTE

Extra Guests \$75

Extra Set Up Time Late Dismissal \$200

\$300

^{*} Weddings held on Thanksgiving weekend will have an additional \$1500.00 charge.



SAFETY

Here at the farm, we take safety seriously. It is our goal to provide couples a safe and magical wedding even amidst the Covid-19 pandemic. We will work with you to ensure your guests feel safe and your wedding goes off without a hitch.

"We had a wonderful time at Maan Farms! We felt very safe in terms of social distancing during this Covid-19 time...." - Jennifer Jackobs Google review



"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

CATERING OPTIONS

Our packages include a delicious buffet dinner which you can customize to suit your tastes. You also have the choice to add a cocktail hour, late night snacks, or upgrade to our premium dinner buffet. Before your wedding we will provide you with a tasting so you can sample your wedding dinner.



Teriyaki Beef Skewers

Marinated beef skewers with sesame seeds and green onions \$30/dozen

Caprese Skewers

Tomato, basil, and bocconcini skewer with balsamic drizzle \$24/dozen

Shrimp Cocktail

Delicious fresh shrimp with zesty cocktail sauce Market Price

Party-sized Veggie Samosas

With tamarind chutney \$24/dozen

Veggie Pakoras

Fried veggies in Indian spiced batter with tamarind chutney \$3.50/person

Crostini

Toasted baguette with soft goat cheese and assorted Maan Farms preserves \$24/dozen

Tandoori Chicken Skewers

Savoury Indian spiced chicken skewers \$30/dozen

Veggie Platter

Fresh cut veggies with buttermilk ranch dip \$2.50/person

Fruit Platter

Seasonal fruit with Maan Farms berries \$2.50/person

*Minimum order of 50 or 4 dozen

*All prices are subject to 5% GST and 18% gratuity

BASIC DINNER

Included in package price

Rolls with butter, chutney with chips, pickles, and coffee & tea are included in your meal.

THREE SALADS

Traditional Caesar Salad - focaccia crouton, parmigiano reggiano & caesar dressing

Quinoa Salad - farm vegetables, quinoa & lemon dijon vinaigrette

Greek Salad - olives, tomatoes, cucumbers, bell peppers, red onion, feta cheese with Greek dressing

TWO SIDES

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)

Oven Roasted Potatoes

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

Classic Mashed Potatoes

Creamy and smooth made with our own Maan Farms potatoes

THREE ENTREES

1 from each column

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

Honey Garlic Chicken

Sweet and savory tender baked chicken with our own Maan Farms honey.

VEGETARIAN

Seven Cheese Tortellini

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

4 Cheese Mac n' Cheese

Creamy homestyle mac n' cheese made with a 4 cheese sauce and baked with garlic bread crumbs

Chickpea Curry & Rice Pilaf

Chickpeas simmered in perfectly spiced Indian curry served with basmati rice pilaf

MEAT

Herb Crushed Roast Baron of Beef

Tender beef coated with herbs. Served with beef gravy

Curried Meatballs

Tender hand-rolled beef meatballs with classic Indian curry

Brown Sugar Glazed Ham

Succulent smokey ham with a spiced brown sugar glaze

UR ENTREES SELECT ONE FROM EACH SECTION

PREMIUM DINNER

+ \$11.00 per guest

Rolls with butter, chutney with chips, pickles, and coffee & tea are included in your meal.

SELECT 4

Traditional Caesar Salad

Focaccia crouton, parmigiano reggiano & caesar dressing

Toasted Walnut Potato Salad

Maan Farms potatoes tossed with toasted walnuts, chopped dill pickles, red onion, and a dijon vinaigrette.

Pesto Pasta Salad

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

Greek Salad

Olives, tomatoes, cucumbers, bell peppers, red onion, feta cheese with Greek dressing

Berry Goat Cheese Salad

Mixed greens topped with Maan Farms berries, crumble goat cheese, toasted pecans, and finished with balsamic vinaigrette

Quinoa Salad

Farm vegetables, quinoa & lemon dijon vinaigrette

THREE SIDES

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)

Oven Roasted Potatoes

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

Classic Mashed Potatoes

Creamy and smooth made with our own Maan Farms potatoes

Scalloped Potatoes

Thinly sliced potatoes, layered with cream and garlic, baked with cheese until golden and bubbling

Pakoras

Vegetables covered with chick pea flour and mouth watering Indian spices

POULTRY: SELECT 1

Bruschetta Chicken

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

Butter Chicken & Rice Pilaf

Chicken cooked in a sauce of tomatoes, cream & spices

Honey Garlic Chicken

Sweet & savory baked chicken with our own Maan Farms honey

Mushroom Chicken

Baked with herbs, spices, sautéed mushrooms & onions, with a white sauce made from Maan Farms wine

MEAT: SELECT 1

Herb Crusted Baron of Beef

Tender beef coated with herbs. Served with beef gravy

Curried Meatballs

Tender hand-rolled beef meatballs with classic Indian curry

Brown Sugar Glazed Ham

Succulent smokey ham with a spiced brown sugar glaze

Honey Dijon Pork Medallions

Delicious pork tenderloin marinated and baked with honey dijon glaze

SEAFOOD: SELECT 1

Lemon Dill Salmon

Use description from west coast salmon

Prawn Alfredo

Savory prawns served with creamy alfredo, fresh herbs, and penne pasta

Maple Balsamic Salmon

Fresh salmon marinated with real maple syrup, and balsamic vinegar

VEGETARIAN: SELECT 1

Seven Cheese Tortellini Basil, creamy tomato rosé sauce with sautéed vegetables, topped with parmesan Mac n' Cheese Creamy homestyle mac n' cheese made with a 4 cheese sauce, baked with bread crumbs Chickpea Curry & Rice Chickpeas simmered in perfectly spiced Indian curry served with basmati rice pilaf Hearty Vegetable Lasagna Mushrooms, peppers, zucchini, onions, & garlic, with layers of cheese Spinach & Mushroom Cannelloni Cannelloni noodle stuffed with ricotta, spinach, and mushrooms baked with creamy garlic sauce.

Savoury & Sweet

Have a craving for something off the menu? Let us know, we would be happy to try and make your snack dreams a reality!

SAVOURY

Nachos

With sour cream and salsa \$2.50/person

Chicken Parmesan Sliders

\$48/dozen

Hot dogs

With ketchup, mustard and Maan Farms relish
\$36/dozen

French Fries with Ketchup

\$3.00/person Add chicken strips \$2/each

Veggie Pakoras with Indian chutney \$3.50/person

Samosas with Indian chutney \$36/dozen

Beef Tacos

With cheese, lettuce, tomatoes, onions, jalapeños, sour cream, hot sauce \$48/dozen guacamole for \$0.50/each

*Minimum order of 50 or 4 dozen

*All prices are subject to 5% GST and 18% gratuity

SWEET

Milk & Cookies

\$27/dozen

Cupcakes

\$36/dozen

Pie with ice cream, 8 slices per pie \$30/pie

Berry Shortcake Bar

\$4.00/person

Trifle Jar

\$48/dozen

SPECIALITY STATIONS

Mini Doughnuts

- · includes machine rental
- 1 case of mini donuts (42 servings of 10)
- cinnamon sugar, and donut bags\$400

Our food caps off your perfect day. We have crafted our menu options to provide something for everyone. Looking for something a little different, we are happy to customize based on your preferences.

BAR PACKAGE

Our bar package includes:

- · 1 bartender for 8 hours
- · Ice
- · 1 wine glass for each guest
- · 1 highball glass for each guest

\$595

A LA CARTE

Extra Servers \$25/hour

Bags of Ice \$4/bag

Wine Glasses \$1 each

Highball Glasses \$1 each









Customize Your Day

Extra Time

More time for rehearsal, set up or clean up \$150/hour

Harvest Tables \$50 each

Dish Set Up Set up of dishes and/or cutlery on guest tables \$200

Wine Barrels
Extra wine barrels in the Barn
\$25 each
Extra wine barrels at the ceremony site
\$40 each

Arbor \$60

Wedding Favours
Homemade jams \$3.50 each
Homemade syrup \$3.50 each
Homemade hot sauce \$3.50 each

Personal labels \$0.50 each

Hay-wagon Shuttles
Shuttle guests from parking to ceremony field or parking to barn.
\$450

Customized Wine Labels \$2 each







