



Weddings at the Iguana Ranch 2008

Our unique "wedding-weekend" package including extensive accommodation for two nights, lots of recreation and no "shut down time" makes us one of the most relaxed & affordable places to have the wedding of your dreams.

Declare your vows in a gorgeous 7-acre oasis of lush forests and scattered gardens while gazing upon a beautiful backdrop of sparkling fresh pond waters and rolling mountain vistas. Breezy, sunny and warm, this unique venue with wonderful southern exposure is relaxed, fun and blessed with undeniable Feng Shui.

Centrally located less than an hour from either Victoria or Nanaimo, in the heart of Vancouver Island's "Warmland" -- Iguana Ranch Guest House is an idyllic venue for an authentic West Coast "festival style" wedding experience.



Our "Full-Weekend" package for up to 150 people:

Exclusive use of the grounds & guesthouse for rehearsal, wedding, reception and recreation with 35' X 60' dining tent and 32' X 16' covered stage from ***Friday Afternoon to Sunday Evening.***

Extensive Accommodation for BOTH Friday & Saturday and Tenting

2 private double rooms, and bunkhouse which sleeps 3 couples and 4 singles--with a light continental breakfast on Saturday morning, and free guest tenting on the wedding night—optional billing of guests to recoup costs is available...ask for details.

Wedding Night in the Tipi:

Large white tipi situated by our beautiful old-growth trees on a small private beach. Glowing with candles, two double futons and supplies makes a unique and special first night together. (You may choose to allocate this accommodation to others)

Iced Champagne on the Island Sanctuary for Bride & Groom:

Row out to our little island for a quiet moment to relax, reflect and escape the crowd under the romantic gazebo, enjoy a toast to your new life together!

Including Sound System, Party Lighting and available tables:

Currently, two 6' X 3' buffet, one 3' round, one 6' round and one 3' square table are available. Plenty of white rope and fairy lights, fire-torches, a mirror ball, spot and strobe lights (we recommend renting a cordless microphone)

On site activities include:

Fresh & Warm pond for Swimming, Boating & Kayaking

Professional Volleyball /Badminton Net on the Beach

A 9-hole Disc-Golf Course

Large Trampoline and centrally located Sand-Box for tots

Outdoor 8 person Hot Tub

Outdoor Wood-Burning Sauna

Magnificent central Campfire Bowl surrounded by 400 sq ft open-air deck

Other Activities:

Unique "Super-Tube" rentals & Transportation available for tubing excursions on the beautiful Cowichan River for up to 30 people.

Beyond our packages this is what you need to know about booking your wedding at the Ranch:

There are two choices for catering, you may either use our exceptional catering service from \$17.95 per person; or if you wish to do-it-yourself, you will have access to our facilities and equipment while our professional chef assists you in preparing, presenting and cleaning-up for a fee of \$350.

- You are required to have your own special-event insurance.

You may provide your own alcohol, following the current regulations.

Rehearsal dinners and post-wedding meals can be arranged for the evening before and the day after your wedding.

If you wish, you are responsible for renting chairs, tables, dishes, flatware & linens. However, we do not require the use of tables and chairs, and you may choose a picnic-style if you wish.

- If you wish to have live music it must be non-amplified and be performed in the afternoon.
- Your party is responsible for clean up. A Damage and Clean-up deposit of \$1000 is required before your date. (A maximum clean-up charge is \$400.)

We have a computer/sound system into which you may load your own MP3 player, or you may hire our music arranger to create a unique play list for your special day. Music will be kept to a respectable level for our "Country Neighborhood"; and we do NOT require the music be shut-down, however, we decrease the volume after 11 pm.

Use of the campfire and wood-sauna, are subject to fire regulations and cannot be guaranteed in the summer months; they can, however, add a unique and wonderful aspect to a Spring or Rainy-Day Wedding. The campfire bowl can otherwise be decorated with candles, flowers or greenery to create a beautiful center piece.

Throwing of paper confetti, rice or balloon releases are forbidden; but petals, bubbles, butterflies or bells are always welcome!

We have room for many Tents and Rv's, but there are no hook-ups.

To respect our neighbors and ensure everyone's safety the pond area is a designated Quiet-Zone after dark.

Our extended time frame means there is time for set-up and rehearsals, time to get comfortable and make the guest house your own. You can have your "Girls night" or "Guys night" the evening before, use the hot tub, sauna and wake feeling refreshed and ready for the big day.

There are no weather worries for your special day--the huge 35'X60' floating tent & covered stage, with a beautiful view into the forest and over the pond, ensures that rain will not wash away your wedding dream.

The extra accommodation will allow your loved ones coming from afar the chance make your wedding a vacation-in-itself, to explore this beautiful island, and see why so many people worldwide love the beauty of BC. Free tenting for your wedding guests means less worry over intoxication and late night driving, and more hands to help pack up in the morning.

Our exceptionally talented caterer/chef will work with you to come up with a delicious menu to meet both your budget and the needs of your guests. Barbequed on the spot ensures all meals will be fresh, tasty and cooked to perfection. If you wish to do your own catering, arrangements can be made to use our facilities our chef will aid you in preparing and presenting your food.

If you wish you had your own cottage in the country for your wedding, this is it!

Reserve Your Weekend:

- A deposit of \$1500 is required to hold your weekend date (\$800 refundable up to 10 weeks prior).
- 30% non-refundable deposit is required for catering 10 weeks before your date.
- Full payments (Rental, Catering and Damage Deposit) are due 3 weeks before your date.

Contact:

email: iguana@shaw.ca

phone number: (250)709-9010

website: www.iguana.com



Peak Season (Mid-June thru Mid-September):

*Our wedding weekend package for up to 150 guests
\$3600. +tax*

*And Iguana Ranch Catering: exceptional quality, custom tailored,
buffet BBQ menu from \$17.95 per person*

Off-Peak: Custom priced packages can be arranged



Add a light continental breakfast on Sunday: \$7.95 per person+taxes
(coffee, fruit juice, muffins & croissants with Jam & Butter).

Add Sunday overnight for an additional \$600+taxes
(other meals can be arranged separately)

Add Photography by Anita Rafidi \$500.

Receive a minimum of 200 unique and beautiful shots on disc to print and distribute as you wish. Her photography is featured on our website.

Congratulations!

True love is hard to find but even harder to hide

Iguana Ranch catering services 2008:

BBQ Salmon Buffet dinner:

Includes **BBQ wild BC Salmon Fillet** and **4 salads** from the following:

#1 Potato salad:

Home-style: new potatoes, sweet bell peppers, onion, egg, mayonnaise and seasoning

Optional flavours: Dijonnaise (green onions & herbs de Provence)

Southwest (black bean, corn and cilantro, lime & roasted cumin)

Middle Eastern (mint with lemon, olive oil and garlic)

Indian (cilantro, carrot, curry, lime and roasted cumin)

#2 Shredded carrot salad:

Original with raisins & mayonnaise and seasoning

Spicy Cajun

#3 Rice Salad:

Thai Spice: jasmine rice with red peppers, peas, corn and Thai curry vinaigrette

Indian Mango: basmati rice with red peppers, onions, mango, toasted almonds and coconut

#4 Green salad:

Iguana ranch style: mixed greens tossed with dried cranberries and toasted almonds, carrots, sweet

Spanish onions and balsamic vinaigrette

Simple salad: mixed baby greens with dressings on the side (ranch, French, thousand island, blue cheese, Italian)

Optional replacement salads \$1 per person; or add-on at \$3 per person:

Tabulleh

middle eastern parsley salad with crushed wheat, mint and tomatoes

Caesar

Crisp romaine lettuce with roasted garlic, parmesan, and savory croutons

Individual Replacement main course: \$2 per person, or add-on at \$3 per person:

BBQ Sirloin Steak

BBQ Local Organic Chicken breast

BBQ Stuffed Portabello mushroom cap with parmesan and garlic

Extras:

Fresh baked **buns with butter: \$1 per person**

Dessert sheet cakes your choice: silk chocolate truffle, orange butter cream sponge, carrot with cream cheese icing, or chocolate fudge sponge cake **\$2 per person plated.**

Please contact Brydon Parker (250) 386-0660 to discuss your personalized menu