

Black Goose Inn

Events and Weddings

The Goose is a very casual venue and we do not change the décor of the restaurant to accommodate events. If you wish to bring in items to decorate you are more than welcome to however all items must be removed from the venue by 10.00am the next day.

The restaurant is divided into one main area that seats approximately 30 people, and two side rooms seating up to 20 people and 12 people respectively and lastly our bar area with 6 seats. For events we usually clear out the seating in our bar area to allow for more standing room and space for guest to order beverages.

The cost to have the entire venue for the day depends on the season. Please note we do not do Weddings or large events during the months of July and August or on long weekends.

2026 Event Pricing

Prices are based on a full day rental of our establishment. We can accommodate smaller events and offer a lunch or dinner buy out fee, however if this is for a wedding we require a full day rental. The cost includes food, drinks and having access to the building from 9am-midnight. Any additional item you would like to bring in such as tents, music, or decorations, etc are an additional cost and to be organized by you. You are welcome to move picnic tables and chairs however they must be put back to their original spots by 10am the following day. Please note that any tents cannot be pegged into the ground and must have an alternative way such as a cement block to hold it in place. We also require notice of any tents as we must organize permission from our strata council to have a tent on the property and this can take a couple months.

You are welcome to have a band or DJ but the resort does have a strict noise curfew of 10pm so any outdoor music must be stopped by 945pm and must be kept at a reasonable level. Any major complaints regarding the music could lead to an earlier shut down of the music however you are welcome to have the music inside until 11pm provided all doors are closed and the volume is kept at a reasonable level as to not disturb surrounding cabins. The resort has a very strict music policy we are mandated to follow.

Our inside capacity is 60 people and our outside capacity is 120 people. Therefore, during our winter months, we can only accommodate groups of 60 or less (October – Mid April), if you are planning an outdoor event with more than 60 people and no tent please be aware that our indoor capacity is still 60 people even if it rains we will not be able to allow more than 60 people into the building at any given time.

Food and beverages

We offer a buffet, limited menu, or a plated meal. The plated meals are for groups of 30 or less; anything above that must be a buffet or a limited menu. If choosing the limited menu and ordering on the day each order will be submitted to the kitchen table by table so not everyone will eat together but each table will. We also have canapes and platters that can be enjoyed during the cocktail hour or could be substituted as an alternative to a sit-down meal. Our website gives you an idea of the food we serve and we are very flexible and happy to accommodate as much as we can

with regards to the food. When planning, the food can be decided at a later date and does not need to be determined when booking the venue. We do however require all final guest counts and food selections are given 72hrs prior to the event at which point you will be charged full price for all food requested.

All drinks will be ordered from the bar during the event. We can create custom and themed cocktails as well as have wine on each table. You can choose an open bar or a limited bar. We do last call for alcohol at 11pm and then close at midnight. As per our license requirement, all alcohol must be consumed before midnight and cannot leave the premisses unless it is wine that has been recorked by a server.

Pricing – buy out fees for the entire day. All fees are subjected to taxes and 18% gratuity. And there is an additional admin fee of \$150.

What is a buy out fee? – it is our minimal spend requirement, for example in January our fee is \$4000 during the week. If you book an event on a Thursday in January for 30 people and require the rental of the entire restaurant your minimum spend would be \$4000 so if your food cost is \$60/head (\$1800) and the bar bill (\$1000) you would still have to pay the difference to get to \$4000. However, if you had 60 people attending at the same \$60/head (\$3600) and a bar bill of (\$2000) then your final bill would be \$5600 plus taxes and gratuity.

January – Sunday to Thursday \$4000. Friday and Saturday \$5000

February - Sunday to Thursday \$4000. Friday and Saturday \$5000

March - Sunday to Thursday \$4500. Friday and Saturday \$5500

April - Sunday to Thursday \$5000. Friday and Saturday \$6500

May - Sunday to Thursday \$7000. Friday and Saturday \$8500

June - Sunday to Thursday \$8500. Friday and Saturday \$10,000

July – Sunday to Thursday \$9500. Friday and Saturday \$12,000

August – Sunday to Thursday \$12000. Friday and Saturday \$14,000

September - Sunday to Thursday \$8500. Friday and Saturday \$10,000

October - Sunday to Thursday \$5000. Friday and Saturday \$6500

November - Sunday to Thursday \$4000. Friday and Saturday \$5000

December - Sunday to Thursday \$4500. Friday and Saturday \$5500