



2015 SPECIAL EVENTS PACKAGE



195 Don Minaker Drive, Brampton, Ontario, L6P 2V1

www.riverstonegolf.com

Sales & Marketing Coordinator: Diego Rupolo

Ph: (905) 794-8483 ext.2503 Fax: (905) 794-3625

INDEX

Breakfasts	Page 3
Brunch	Page 4
Barbecues	Page 5
Lunch and Dinner Buffets	Page 6
Indian Buffet	Page 7
3 Course Plated Lunch	Page 8
European Plated Menu	Page 9
Hors D'oeuvres and Cocktail Stations	Pages 10 to 11
High Tea Shower Package	Page 12
Sweet 16 Package	Page 13
Bar Options	Page 14
Terms and Conditions	Page 15 to 16

BREAKFAST BUFFET

The Continental \$10/person

Freshly Baked Croissants, Muffins, Danishes, and Bagels
 Sweet Butter and Preserves with Toasted Multigrain Bread
 Sliced Seasonal Fruits & Melons
 Assorted Juice Station
 Freshly Brewed Coffee, Herbal & Traditional Tea

The Classic \$16/person

Double Smoked Bacon and Ham
 Scrambled Eggs, Yukon Gold Potato Home Fries
 Cinnamon French Toast, Garnished with Mixed Berries
 Freshly Baked Mini Butter Croissants, Muffins, and Danishes
 Sweet Butter & Preserves with Toasted Multigrain Bread
 Sliced Seasonal Fruits & Melons
 Assorted Juice Station
 Freshly Brewed Coffee, Herbal & Traditional Tea

The Grand \$20/person

Eggs Benedict: Poached Eggs, Ham and Lemon Hollandaise Sauce
 Peameal & Smoked Bacon, Yukon Gold Potato Home Fries
 Sweet Mascarpone & Orange Filled Crêpes, Maple Syrup & Berry Sauce
 Freshly Baked Mini Butter Croissants, Muffins, and Danishes
 Sweet Butter & Preserves with Toasted Multigrain Bread
 Sliced Seasonal Fruits & Melons
 Passed Welcome Sparkling Fruit Punch
 Assorted Juice Station
 Freshly Brewed Coffee, Herbal & Traditional Tea

Breakfast Buffet Additions:

Waffle Station **\$6/ person**
 Crepe Station **\$6/ person**
 Omelette Station **\$6/ person**
 Any two stations **\$9/person**
 French Toast or Pancakes **\$3/ person**
 Individual Yogurts **\$2/ person**
 Individual Cereal **\$2/ person**



BRUNCH BUFFET \$32/PERSON

Breakfast Items

Fresh Sliced Fruit and Melons

Freshly Baked Butter Croissants & Danishes with Sweet Butter and Preserves
Smoked Bacon, English Breakfast Sausages, Scrambled Eggs, and your choice of Buttermilk
Pancakes or French Toast

Lunch Items

Assorted Artisan Breads and Sweet Butter

Starters

(Choose Two)

Mixed Baby Green Salad with Assorted Dressings
Hearts of Romaine with Creamy Garlic dressing and Parmesan Croutons
Shredded Kale Salad with Slivered Almonds, Pomegranate and Shaved Parmigiano
Tomato and Cucumber Salad with Feta
Baby Potato Salad with Dill
Sliced Italian Cured Meats
Smoked Atlantic salmon with Red Onion, Capers and Dill
Farfalle Pasta Salad with White Beans & Broccoli, Oregano Vinaigrette

Sides

(Choose Two)

Basmati Rice, Long Grain Brown Rice, or Rice Pilaf
Penne Pasta with Plum Tomato and Sweet Basil Sauce
Roasted Mini Redskin Potatoes, Yukon Gold Potato Home fries, or Garlic Whipped Potatoes
Seasonal Mixed Vegetables

Entrees

(Choose One)

Fillet of Atlantic Salmon in a Beurre Blanc Sauce
Roasted Chicken Breast in a Mushroom Cream Sauce

Stations

Your choice of *one* live working station, manned by a Chef
Omelette Station, Crepe Station or Waffle Station

Freshly Brewed coffee with a selection of Herbal Teas, Assorted Juices & Soft Drinks

Brunch Buffet Additions:

Chef-Manned Carvery **\$7/person**
Prime Rib, Maple Glazed Ham, or Loin of Pork
Additional Live Working Station **\$5/person**

SUMMER BBQ's

Barbeque Lunch

Basic BBQ Lunch \$15/person

Grilled Hamburger, Smoked Sausage or Veggie Burger with all the Fixings!
Served with a bag of Potato Chips, Fresh Made Cookie and unlimited soft drinks

Premium BBQ Lunch Options

Grilled 8oz Prime Rib Burger, Smoked Sausage, or Veggie Burger **\$20/person**
6oz Grilled Steak Sandwich or Bourbon BBQ Chicken Sandwich **\$24/person**

Included with Premium BBQ Lunch

Mixed Green Salad with Assorted Dressings
Tomato & Cucumber Salad with Feta Cheese
French Fries
Unlimited Soft Drinks and Juices
Assorted Dessert Squares & Fresh Made Cookies

Dinner BBQ Buffet \$37/person

Fresh Baked Artisan Breads and Sweet Butter
Mixed Green Salad with Assorted Dressings
Tomato & Cucumber Salad with Feta Cheese
Home Style Coleslaw
Assorted Dessert Squares, Pies, and a Fresh Fruit Platter

Unlimited Soft Drinks and Juices

**6oz Grilled Striploin Steak and
6oz Breast of Chicken
Roasted Rosemary Potatoes
Corn on the Cob**

Plated Vegetarian Options on Request

Grilled Portobello Mushroom Sandwich

or

Grilled Mixed Vegetable Sandwich with Goats Cheese

Additions

Grilled Salmon Filet \$6/ piece

Skewer of 3 Jumbo Grilled Prawns \$6/ piece

Half Rack BBQ Pork Back Ribs \$10/ piece



LUNCH & DINNER BUFFETS

Buffets can all be customized to suit your particular taste. To customize your own personal menu, please speak with your Sales Coordinator. All buffets include unlimited soft drinks and Canadian coffee & tea



Prices

Bronze Buffet	\$27/ person
Silver Buffet	\$36/ person
Gold Buffet	\$40/ person
Diamond Buffet	\$46/ person



Fresh Baked Artisan Breads with Sweet Butter

Cold Items

(Bronze Buffet: choice of 2 items, Silver Buffet: choice of 3 items, Gold Buffet: choice of 4 items, Diamond Buffet: choice of 5 items)

Mixed Garden Salad with Sun Dried Cranberries, Fennel Orange Vinaigrette
 Hearts of Romaine with Creamy Garlic dressing and Parmesan Croutons
 Shredded Kale Salad with Slivered Almonds, Pomegranate and Shaved Parmiggiano
 Vegetable Crudités with Blue Cheese Dip
 Tomato and Cucumber Salad with Feta
 Baby Redskin Potato Salad with Horseradish Dressing
 White Bean and Broccoli Farfalle Pasta Salad, Oregano Vinaigrette
 Marinated Olives & Grilled Vegetables
 Smoked Atlantic Salmon with Red Onion, Capers, and Dill
 Sliced Italian Cured Meats
 Assorted Domestic Cheese Tray with Crackers

Hot Items

(Bronze Buffet: choice of 2 items, Silver Buffet: choice of 2 items, Gold Buffet: choice of 3 items, Diamond Buffet: choice of 4 items)

Roasted Mini Redskin Potatoes and Mixed Steamed Vegetables included in all buffets

Basmati Rice, Long Grain Brown Rice or Rice Pilaf
 Snow Pea, Red Peppers and Mushroom Stir-fry in Szechuan Sauce
 Penne Pasta with Plum Tomato and Sweet Basil Sauce
 Cheese filled Tortellini with your choice of Tomato or Alfredo Cream Sauce
 Vegetarian Lasagna with Spinach, Ricotta Cheese and Tomato Sauce
 Steamed Atlantic Salmon with Toasted Sesame and Teriyaki Glaze
 Fillet of Tilapia in a Caper Beurre Blance Sauce
 Roasted Breast of Chicken in your choice of Red Wine, Mushroom Jus or Garlic & Sage Sauce

Chef-Manned Carvery

(Not included in Bronze Buffet.)

Silver Buffet: choice of 1 item. Gold Buffet: choice of 1 item. Diamond Buffet: choice of 2 items)

Prime Rib of Beef, Horseradish, Jus
 Leg of Lamb
 Roasted Ontario Turkey
 Honey Glazed Ham
 Salmon en Croute

Dessert Station

(Not included in Bronze Buffet)

Selection of Cakes, Pies, Cookies, Dessert Squares, and a Fresh Sliced Fruit Platter

INDIAN BUFFET \$35/PERSON

(MINIMUM 40 GUESTS)

Appetizer Buffet

(Choose Three)

SAMOSA

PAKORAS; Vegetable, Shrimp & Chicken

ONION BHAJI; Onion Fritters

ALOO TIKKI; Spicy Potato Dumpling

VEGGIE CUTLETS

PANIR TIKKA; Tandoori Fritters

SPICY CHICKEN TIKKA MASALA

TANDOORI CHICKEN KEBABS

Basmati Rice & Breads

(Choose Two)

Additional selections add \$1/ person/ additional dish

PEAS RICE

BIRYANI; vegetable, chicken, or mutton

ALMOND RICE

CASHEW RICE

JEERA PILLAU; rice with cumin

SABZI PILLAU; rice with mixed vegetable

LACHA PARANTA; buttered rotli

NAAN

Salads

(Choose Three)

Additional selections add \$1/ person/ additional dish

KACHUMBER; diced vegetable, lemon dressing

CHANA CHAT; chick pea salad

TOMATO, ONION AND CORIANDER SALAD

MIXED GREENS; with house dressings

CARROT AND RASIN SALAD

LACHA PYAZ; onion salad

Vegetarian Entree

(Choose Two)

Additional Entrees add \$4/ person/ additional dish

DAL MAKHINI; pureed lentils curry

CHANNA MASALA; chick peas curry

ALOO GOBI; cauliflower & potatoes

MASALA BHINDI; spicy okra curry

BHINDI DO PIAZZA; okra cooked with onion

NAVARTAN CURRY; mixed vegetable in cashew korma

VEGETABLE JALFREZI; stir fried mixed vegetable

PALAK PANIR; homemade cheese with spinach

PANIR TIKKA MASALA; cheese with peppers & onion tandoori sauce

Non-Vegetarian Entree

(Choose Two)

Additional Entrees add \$4/ person/ additional dish

CHICKEN LABABDAR; chicken tikka cooked with tomato, coriander

BUTTER CHICKEN; chicken in creamy tomato & butter sauce

CHICKEN TIKKA MASALA; chicken cooked in thick tandoori sauce

DHABA CHICKEN; spicy chicken curry

CHICKEN JALFREZI; chicken with peppers & onion

CHICKEN VINDALOO; spicy pickled chicken

MUTTON ROGANJOSH; lamb in gravy of spices, yogurt, saffron

KEEMA MATAR; minced meat with peas

LAMB VINDALOO; spicy pickled lamb

KARAH LAMB; lamb cooked with spices & tomato

BOTI KORMA; boneless cubes of meat in cashew creamy sauce

PRAWN BENAZEER; shrimps in mild cashew korma

KHUMI PRAWN MAKHNI; shrimps in buttered tomato sauce

TANDOORI HALIBUT; halibut cooked in tandoori spices

PLATED LUNCH

Plated Lunch Menus are three courses and come with your choice of soup or salad to start, entrée, dessert & non-alcoholic beverages.

Soup

Roasted Butternut Squash Puree,

With Fresh Grated Nutmeg and Pure Ontario Honey

Wild Mushroom Puree

Oregano, Parmesan Crouton

Roasted Red Pepper and Sweet Potato Bisque

Ginger Oil, Cilantro and Crème Fraîche

Salad

Mixed Baby Green Salad

Cherry Tomatoes, Shoestring Carrots, Cucumbers, House-Made Balsamic Dressing

Caesar Salad

Hearts of Romaine Lettuce, Parmesan Croutons, Crispy Bacon Bits, Creamy Caesar Dressing

Fresh Floral Salad

Baby Lettuce, Edible Flowers, and Tarragon with a Clover Honey-Mustard Vinaigrette

Entrees

Spinach & Ricotta Manicotti \$25

Spinach, Rose Sauce

Roasted Breast of Chicken on Fettuccine Noodles \$32

Asparagus, Roasted Tomatoes, Basil Cream Sauce

Grilled Rosemary & Garlic Pork Loin \$34

Sweet Potato Puree, Spinach, Grain Mustard sauce

Grilled Atlantic Salmon \$34

Topped with a Beurre Blanc Sauce and served with Baby French Beans and Saffron Rice



Dessert

Crème Brûlée

Chocolate, Vanilla, Orange, or Raspberry

Raspberry & Mango Sorbet

Mixed Berries

Decadent Chocolate Cake

With Cinnamon Whipped Cream

New York Style Cheesecake

Toasted Almonds, Cherry Sauce



4-COURSE PLATED ITALIAN \$42/PERSON

Antipasto

Chef's Plate of Marinated Olives and Seasonal Grilled Vegetables, Prosciutto-Wrapped Melon, Basil Marinated Bocconcini and Tomatoes, and Poached Shrimp

~

Freshly Baked Artisan Breads with Butter

Duo of Pasta

Penne with Tomato & Basil Sauce, Spinach & Cheese Manicotti with Cream Sauce

~

Parmesan & Chili Flakes on Guest Tables

3oz Veal Tenderloin & 4oz Breast of Chicken

Roasted Mini Red Potatoes & Seasonal Mixed Vegetables

Family Style Mixed Green Salad with Entrée

Basil Marinated Cherry Tomatoes, Herb & Lemon Vinaigrette

Dessert

(Choose One)

Vanilla Ice Cream Crepes

Chocolate & Raspberry Tartufo

Espresso Crème Brule

Family Style Fruit Platters

Soft Drinks & Juices, Coffee & Tea, and Espresso & Cappuccino are Included

Kids Menu \$15/Person

Penne Pasta with Tomato Sauce

Chicken Tenders & French Fries with Plum Sauce

Vanilla Ice Cream Sundae

European Plated Menu Additions:

Add Family-Style Steamed Mussels Provençal to Antipasto **\$3/person**

Upgrade Entrée to 4oz Filet Mignon with 3 Grilled Jumbo Prawns **\$6/person**



HORS D'OEUVRES & COCKTAIL STATIONS

Passed Hot & Cold Hors D' Oeuvres

\$28/dozen

Cold Hors D' Oeuvres

Spicy Tuna Tartar: Coriander, Chillies, Lime on Potato Crisps

Curried Chicken, Apple and Cranberry: In Choux Pastry

Tandoori Lobster Salad: Yogurt, Cilantro, Cucumber Cup

Brie & Roasted Red Pepper: Pesto, Baguette

Smoked Salmon: Chive Crêpe, Caper Raita

Asparagus Spears: Wrapped in Prosciutto with Reggiano Cheese

Shrimp & Coriander Rice Paper Rolls: With Vietnamese Dipping Sauce

Hot Hors D' Oeuvres

Vegetable Spring Roll: Thai Chili Dipping Sauce

Jumbo Black Tiger Shrimp Tempura Style: Garlic & Pepper Marinade

Spicy Chicken & Shiitake Mushroom Wonton: Thai Basil & Red Curry

Goat's Cheese Sun-dried Tomato Tart: Black Olive Tapenade

Crab Cakes: Chive Crème Fraiche

Potato and Pea Samosas: Tamarind Dipping Sauce

Spicy Potato Cakes: Cilantro Mint Chutney

Shrimp Pakoras: Mango Chutney

Food Stations

During the Cocktail Reception or as a Late Night Feast, these stations will turn your event into a true culinary celebration.

Dipping Station \$65/ Station

Choose 3 of the following 6 options: Roasted Garlic & Tahini Hummus, Black Olive & Basil Tapenade, Spinach and Artichoke Dip, Goat's Cheese & Sun-dried Tomato Tapenade, Smoked Salmon and Cream Cheese Mousse, and Baba Ghanoush (Mediterranean eggplant dip). Includes selection of Crostini, Focaccia & Pita Breads, (Each bowl serves approximately 25 guests.)

Sliders \$6/ person

Mini Prime Rib Hamburgers, Served with Corn Relish and assorted toppings

Pizza Station \$6/ Person

Your choice of 3 toppings on each Pizza – Maximum of 3 different variations

Homemade Frites \$4/ Person

With Chipotle Aioli and Smoked Tomato Ketchup

Spit Roasted Whole Suckling Pig "Porchetta Style" \$10/ Person

Roasted Hot Peppers, Caramelized Onions, and Panini bread. (Minimum 25 Guests)

Antipasto \$9/ Person

Grilled Eggplant, Zucchini, Roasted Red Pepper, Onion, Basil Marinated Bocconcini and Tomatoes, Marinated Artichokes, Olives, Grilled Asparagus, Shaved Italian Cured Meats and Cheeses, Focaccia

Premium Antipasto \$14/ Person

Grilled Eggplant, Zucchini, Roasted Red Pepper, Onion, Basil Marinated Bocconcini and Tomatoes, Marinated Artichokes, Olives, Grilled Asparagus, Shaved Italian Cured Meats and Cheeses, Focaccia, Calamari Salad, Steamed Mussels, Shrimp Cocktail

Live Pasta Station \$13/ Person

Two pastas, three sauces, and an assortment of toppings including mixed vegetables, bacon, baby shrimp, etc. all in a live, chef-manned station before your eyes (Minimum 40 Guests)

Oyster Station \$8/ Person

Fresh Shucked Malpeque Oysters on the Half Shell. Fresh Grated Horseradish, Lemons, Cocktail Sauce, Shallot Mignonette (Minimum 25 Guests)

Fried Seafood Table \$14/ person

Selection of Calamari, Shrimp and Halibut. Served with Traditional Cocktail and Tarter Sauce. Fresh Lemons

Cold Seafood Table \$15/ person

Selection of Poached Jumbo Shrimp, Salmon, Calamari, Mussels, Served with Traditional Cocktail Sauce, Garlic Aioli and lemon Wedges

Marinara Seafood Table \$17/ person

Selection of Calamari, Shrimp, Tilapia and Crab Legs. Cooked with Garlic, White Wine and Tomatoes

Domestic Cheese Tray \$5/ person

Old White Cheddar, Brie, Aged Blue Cheese, etc. Served with Crostini and Crackers

Chocolate Fountain \$7/person

Choice of milk, dark or white chocolate. Assorted fresh cubed fruit, pretzels, and sponge cake for dipping (Minimum 40 Guests)

Dessert Table \$7/ person

Selection of assorted cakes and pies including cheesecake, chocolate mousse cake, lemon meringue, pecan pie, and apple crumble. Mini dessert squares, freshly baked cookies, and a Fresh Fruit Platter.

Crepe Station or Waffle Station \$6/ person

Whip Cream, Strawberries, Blueberries, Sprinkles, Chocolate Sauce, Strawberry Sauce

Crepe & Waffle Station: \$9/ person

Whip Cream, Strawberries, Blueberries, Sprinkles, Chocolate Sauce, Strawberry Sauce

Chocolate Dipped Strawberries \$28/ dozen**Fruit Platter** \$3/ person

Selection of Fresh Fruit & Melon, Ripe Berries

Vegetable Crudités \$3/ person

Selection of fresh cut vegetables with house-made Ranch and Blue Cheese dips



HIGH TEA SHOWER \$25/PERSON

Enjoy this light and fresh lunch menu for Bridal Showers, Baby Showers, or any other day where you would like to add a touch of class and refinement to your event

Passed Welcome Non-Alcoholic Sparkling Fruit Punch in Champagne Flutes

Assorted Tea Sandwiches & Wraps

(variety available depends on numbers)

Cucumber & Watercress with Cream Cheese and Chives on White Bread
 Roast Beef with Dijon and Arugula on Mini Ciabatta Bun
 Smoked Salmon Wraps with Cream Cheese and Dill
 Chicken Breast with Leaf Lettuce and Honey Dijon Mustard
 Turkey Breast with Leaf Lettuce and Swiss Cheese
 Granny Smith apple with aged white cheddar on mini croissants
 Egg Salad on Brown Bread
 Tuna Salad with Fresh Dill on White Bread
 Mini Grilled Vegetable Paninis

Mini Quiche

Spinach & Cheese
 Ham & Cheese

Pastries and Scones

Served with sweet butter, raspberry preserves, and orange marmalade

Fresh Fruit Platter

Assorted Tea Station

Herbal Caffeinated and Decaffeinated Teas
 Samovar of Seasonal Loose Leaf Tea (Hot or Iced)
 Freshly Brewed Regular and Decaffeinated Coffee

High Tea Additions:

Bone china rentals (Teacups, Plates, Teapots, Creamer/Sugar sets, 3-tier stands, etc.) **\$9/person**
 Upgrade Welcome Punch to Champagne Punch **\$4/person**
 Additional Loose Leafed Tea **\$2/person**
 Dessert Petit Fours **\$3/person**



SWEET 16 PACKAGE \$26/PERSON

Turn our Bistro and Ballroom into a smooth lounge for your Super Sweet 16! This package includes unlimited soft drinks, juices, and Canadian coffee & tea throughout the event

Passed Welcome Mocktail

Fruit juice-based welcome drink served in a martini glass or champagne flute to match your event's colour scheme

Assortment of Passed Hors D'oeuvres

(Approximately 2 per person)

Choose up to 3 choices from our Hors D'oeuvre Selection on Page 9 of this package

Dinner Buffet

Assorted Artisan Breads and Sweet Butter,
Traditional Caesar Salad **or** Mixed Green Salad
Penne Pasta with Tomato & Basil Sauce **or** Alfredo Cream Sauce
Sliders and French Fries
Assorted Pizza Station

Sweet 16 Additions:

Add Chicken Wings with Assorted Sauces **\$3/person**

Upgrade Pasta to Chef-Manned Live Pasta Station **\$4/person**

Add dessert table with assorted cakes, pies, squares and cookies **\$5/person**



BAR OPTIONS

Wine Service \$8/person

Allow our professional wine stewards to ensure that you and your guests' glasses are always full. House red and white wine will be served as guests are seated to dine and will continue for the duration of the meal service.

Upgraded Wine Service

Select a premium wine off of our list. Price available upon request.

Consumption Bar

Applicable when individually priced bar items are charged to the host based on consumption.

Standard Consumption Bar

Standard Mixed Drinks \$5.15
Domestic Pint \$5.25
Domestic Beer Bottle \$4.87
Glass of House Wine \$7.00
Bottle of House Wine \$26.00

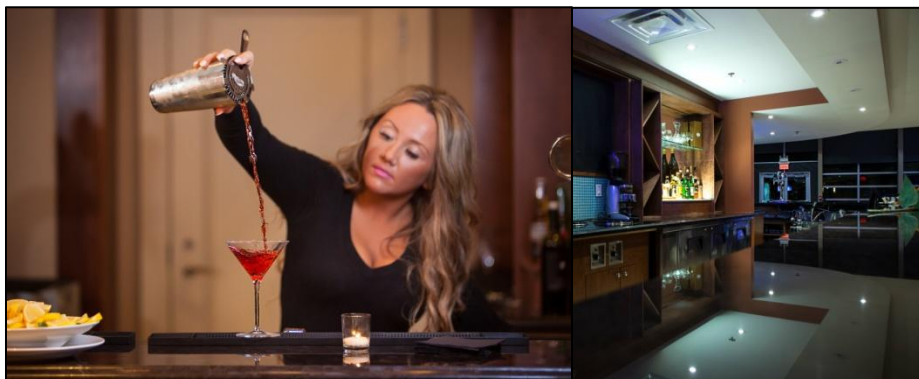
Premium Consumption Bar

Premium Consumption Bar includes all the items in a Standard Consumption Bar along with the following

Premium Mixed Drink \$6.25
Deluxe Mixed Drink \$8.00
Standard Martini \$7.00
Premium Martini \$8.25
Imported Pint \$5.50
Imported Beer Bottle \$5.35
Sparkling or Still Mineral Water, 750ml \$4.95

Host Bar

Host Bar packages and pricing available upon request



TERMS & CONDITIONS

RENTAL FEE

For events in which Food and Beverage is provided by Riverstone Golf & Country Club, there is a \$250.00 Rental Fee for use of the Ballroom or Bistro. This fee is subject to 13% HST.

Riverstone's Ballroom is also available for rental without food and beverage. Rates for this service vary and are dependent on your event's date and size. Please contact our Sales Coordinator for further details.

SERVICE CHARGE AND TAXES

Prices are subject to the following taxes and fees: A 15% service charge is placed on all food and beverage purchases and 13% HST on all purchases and on all applicable gratuities.

HOLD DATES, BOOKING, AND PAYMENTS

Upon reviewing this package, contact our Sales Coordinator who can provide a Proposal for you based on the desired menu. To confirm your date and booking, a 20% deposit of your proposal is required. Payment can be made by Visa, MasterCard, Interac, Cheque or Cash. A credit card valid until your event date will be required for all bookings.

If requested by you, we may place your desired room and date on hold for you without a deposit while you are considering Riverstone for your event. Upon receiving another inquiry for your desired room and date, you will be given first right of refusal and 24 hours in which to place a deposit. If you have not decided on a menu at this time, the required deposit will be in the amount of \$500.00, otherwise it will be 20% of your Proposal, as previously stated. If your deposit is not received within 24 hours of initial contact from Riverstone, your hold date will be released.

Once booked, your final balance is due 7 days before your event. If payment is not received at or before this time, the balance owing will be charged to the Credit Card Number provided. Any consumption bar or incidental charges are due on the day of your event. If these charges are not paid by the end of your event, they will be charged on your credit card on file.

SOCAN AND RE:SOUND FEES

(SOCAN / Re:Sound are legislative fees that must be paid when music is played at a venue. Rates are subject to change & the rate set by SOCAN / Re:Sound on the day of your event will be the rate charged)

SOCAN Fee (Society of Composers, Authors & Music Publishers of Canada):

For events with music in our Bistro and/or Great Room with no dancing: \$20.56 – With dancing: \$41.13

For events with music in our Ballroom with no dancing: \$29.56 – With dancing: \$59.17

Re:Sound Fee (Music Licensing Company)

For events with music in our Bistro and/or Great Room with no dancing: \$9.25 – With dancing: \$18.51

For events with music in our Ballroom with no dancing: \$13.30 – With dancing: \$26.63

CONFIRMATION OF NUMBERS

The organizer must confirm the final number of attendees 7 days prior to the function date. You may revise your expected numbers by as much as 10% up to 72 hours prior to the date of your function, after which changes may not be made and this will be the minimum number for which you will be billed. Written notice is required for any number changes.

Though every effort will be made to accommodate a last minute rise in numbers, Riverstone Golf & Country Club cannot guarantee to provide meals to any additional attendees that have not been confirmed at least 72 hours prior to your event. Decreases in the confirmed guarantee number will be billed as the number originally confirmed.

X _____

X _____

Riverstone Initials

Client Initials

CHOICE OF MENU

Menu and wine selections must be received a minimum of 10 days prior to the event in order for the Club to guarantee selections. For plated meals, Appetizer, Entrée, and Dessert selection is limited to one choice, unless special dietary or religious restrictions exist or specific arrangements have been made with Riverstone.

Special dietary substitutions are available (in limited quantities) and must be arranged for in advance of the event. Riverstone Golf & Country Club requires the names of all the guests that may be allergic to any food & beverage item. We also cater to vegetarian needs. Those guests who are to receive these special meals must be identified to the banquet staff prior to the service commencing. Last minute changes will be billed accordingly. Numbers for each selection must be received with the function guarantee. The event organizer must provide place cards with an indicator of main course selections for each person in attendance.

With the exception of occasion cakes and any items specifically noted in your contract, Riverstone Golf & Country Club will be the sole provider of all food and beverage items.

ALCOHOLIC BEVERAGE SERVICE

The regulations of the Liquor License Act of Ontario will be strictly enforced at all times. Riverstone Golf & Country Club reserves the right to refuse alcohol service to anyone attending the event. If anyone is under the legal drinking age, or anyone whom has been refused service is found to continue to consume alcoholic beverages, the bar will be closed immediately for the duration of the event.

Due to liquor laws and health regulations, Riverstone Golf & Country Club does not permit any leftover food or beverages to be removed from the Club premises.

CANCELLATION POLICY

Once an event contract is signed, cancellation of any function must be received in writing 120 days prior to your function date. If your event is cancelled after this date, you will lose your 20% deposit. Cancellations within 10 days of your event date will be billed as agreed upon in your event contract.

AUDIO/VISUAL AND ROOMS SET UP

As part of our packages we are pleased to offer at no additional fees the following audio visual equipment to enhance your event; Corded and Cordless Microphone & Lectern, In-House Sound System including a CD/Blu-Ray Player, easels and flipcharts, LCD Projector and Retractable Screen. We also have staging in 4' by 4' sections and an ivory satin backdrop that are yours for use, according to availability.

For any specific floor plan or table setting needs or if use of any of the above equipment will be required for your event, please arrange with our Sales Coordinator a minimum of 7 days prior to your event.

DÉCOR AND DAMAGES

Your Sales Coordinator at Riverstone Golf & Country Club must be consulted regarding all decorations, candles, displays or signage used on the property. We prohibit any items to be fastened to walls or floors with tape, tacks, pushpins, nails, glue, etc. Decorations and centerpieces are the responsibility of the organizer. As well, all decoration clean up is the responsibility of the organizer.

You will be held responsible for any damage to property or equipment caused by either yourself or your guests before and during your event. Riverstone assumes no responsibility for any loss or damage to goods, property and/or equipment brought into the facility by the organizer and guests.

These terms are accepted by _____ on the date of _____.

X _____

Riverstone Signature

X _____

Client Signature