



2015 ALL INCLUSIVE WEDDING PACKAGE



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

www.riverstonegolf.com

Sales Coordinator: Diego Rupolo

drupolo@riverstonegolf.com

Ph: (905) 794-8483 ext 2503

*Set Aside Your Image of Yesterday's Country Club Wedding.
Welcome to Riverstone Golf & Country Club. Refreshingly New!*

Combining a magical ceremony site, inspiring cuisine, and professional and attentive staff, Riverstone Golf & Country Club will make your day perfect in every way. Our Spectacular Ballroom with soaring coffered ceilings and expansive windows can host up to 160 for an elegant Dinner and Dance or up to 200 for just dinner. At Riverstone, we can handle almost every aspect of your wedding so you can sit back and truly enjoy your special day.

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Our 2015 All-Inclusive Wedding Package Makes Things Easy:

The following services and amenities are included within the price of the entrée you select.

The Standard All-Inclusive Wedding Package is **\$105.00** Per Person (plus 15% Gratuity and 13% HST)



- Complimentary tasting for six guests in our dining room before your event
- Selection of Hot and Cold Hors D'oeuvres
- A Four Course Gourmet Dinner of your choice
- Late Night Sweet or Savoury Table with Coffee and Tea Station
- The Cutting, Plating and Service of your Wedding Cake on a Cake Table
- Unlimited Soft Bar with Juices
- 5 hour Standard Host Bar with Unlimited Wine Service during Dinner
- Onsite Photo Locations
- The use of our In-House Audio Visual Equipment
- Ivory Chair Covers and floor length Ivory Linens
- Membership to the club for both the Bride and Groom for 1 year*

**Included with the purchase of the 2015 All-Inclusive Standard Wedding Package is an All Access Membership at Riverstone for both the Bride and the Groom, commencing on the date of your choice after your wedding for the duration of one calendar year. You will have access to Golf, our Fitness Centre and our Regulation Sized Squash Courts!*



The Cocktail Reception

Welcome your guests in style with a Cocktail Reception held amidst the modern ambiance and contemporary finishes of Riverstone's Clubhouse.

**A total of three passed Hors D' Oeuvres per person are included within the All-Inclusive Wedding Package.*

Standard Passed Hors D' Oeuvres ~ Please select four

Served Cool

- Fire Roasted Tomato Gazpacho Shooters
- Brie & Roasted Red Pepper with Pesto on a Toasted Baguette
- Asparagus Spears Wrapped in Prosciutto with Reggiano Cheese
- Curried Chicken, Apple and Cranberry in Phyllo Pastry
- Tandoori Lobster Salad with Yogurt & Cilantro in a Cucumber Cup
- Smoked Salmon with Chive Crêpe, Caper Raita



Served Warm

- Goat's Cheese Sun-Dried Tomato Tart with Black Olive Tapenade
- Vegetarian Samosas with Cucumber and Yogurt Raita
- Spicy Potato Cakes with Cilantro Mint Chutney
- Spinach and Feta Baked in Phyllo Pastry
- Wild Mushroom Soup Shooter
- Jumbo Black Tiger Shrimp Tempura Style with a Garlic & Pepper Marinade
- Crab Cakes with Chive Crème Fraiche
- Shrimp Pakoras with Mango Chutney
- Vegetarian Spring Rolls with Plum Dipping Sauce
- Beef or Chicken Satays with Peanut Sauce



Deluxe Passed Hors D'oeuvres

If you would prefer to order from our Deluxe Passed Hors D' Oeuvres Package a surcharge of \$12.00 per person will apply.

Served Cool

- Assortment of Sushi Rolls
- Malpeque Oysters on the Half Shell with Shallot Mignonette
- AAA Beef Tartare on Crostini

Served Warm

- Seared Lamb Chops with Honey Mustard Dip
- Scallop Wrapped in Double Smoked Bacon
- Butter Poached Lobster with Chive Butter

Looking to upgrade your Cocktail Reception? Please refer to Page 9

The Dinner Service

Our Standard Wedding Package comes with your choice of Salad, Pasta, the Entrée and Dessert. Ask us for our Soup options if you would like to substitute your pasta course!

SALAD

Strawberry-Blood Orange Salad

baby spinach, strawberries, goat cheese, roasted almonds, and blood orange segments in a strawberry and blood orange vinaigrette

Baby Lettuce, Edible Flowers, Tarragon

Clover Honey, Mustard Vinaigrette

Traditional Caesar Salad

Tender Romaine, Parmesan Cheese and Garlic Croutons.
with Creamy Caesar Dressing

Stacked Caprese Salad

Sliced Vine Ripe Tomatoes and Bocconcini Cheese.

Extra Virgin Olive Oil, Balsamic Reduction.

Garnished with Baby Arugula

Organic Winter Green Salad

Boston Bib lettuce, oven roasted beets, and candied pecans tossed in a maple vinaigrette

Channa Chat

Curried Chick Pea Salad



PASTA

Penne alla Vodka

Rosé tomato-cream sauce with pancetta

Fresh Fettuccine with Roasted Red Peppers

Grilled Tomato, Olive Oil Basil Sauce

Rigatoni with Fresh Tomato and Basil

garnished with Parmigiano - Reggiano cheese

Aborio Risotto, Tender Asparagus

Pine Nut & Basil Pesto, drizzled with Extra Virgin Olive Oil

Fusilli in a Sundried Tomato and Herb Cream Sauce



Looking to upgrade your Starters? Please refer to Page 10

ENTREES

Give your guests 2 options to choose from for a surcharge of just \$2/person

8oz Chicken Supreme Marinated with Sundried Tomato and Oregano

8oz Chicken Supreme Marinaded in Yogurt and Tandoori

5oz Beef Tenderloin with Herb Marinade and Brandy Jus

Grilled Atlantic Salmon with Fresh Dill and Champagne Beurre Blanc

Grilled Vegetable Wellington with Tomato Sauce garnish

Cabbage Rolls stuffed with a Ragout of Apple and Cashews

Sides

STARCH – CHOOSE ONE

Garlic Whipped Potatoes

Fingerling Potatoes

Turned Mini Red Potato

Duchess Potato

Scalloped Potato

Sweet Potato Pancake

Rice Pilaf

Basmati Rice with Peas

VEGETABLES – CHOOSE THREE

Garlic Rapini

Grilled Portobello Mushrooms

Asparagus

Baby French Beans

Grilled Parmesan Tomatoes

Fresh Baby Carrots

Pattypan Squash

Roasted Butternut Squash

Baby Turnip

The Following Vegetables Count as Three Selections:

Seasonal Mixed Vegetables

Grilled Vegetables: Eggplant, Zucchini & Peppers



Looking to Upgrade your Entrees? Please refer to Page 10

DESSERTS



Vanilla Ice Cream Crepes - With Wild Berries and Fruit Coulis

Decadent Chocolate Torte - Vanilla Roasted Banana, Rum Anglaise

Espresso Creme Brule - Candied Sugar Crust, Biscotti

Dark Chocolate Espresso Mousse - Toasted Hazelnut Meringue, Fresh Raspberries

Vanilla Panna Cotta - Roasted Peaches, Hazelnut Chocolate Cookie

Chocolate and Raspberry Tartufo - Fresh Whipped Cream and Wild Berry Coulis



The Children's Menu

Choice of Appetizer, Entrée and Dessert . Also includes Unlimited Soft and Juice Bar - **\$25.00 per child.**

Appetizer

Soup

Caesar Salad

Garlic Bread with Cheese

Entrée

Homemade Macaroni & Cheese

Chicken Fingers & French Fries

Penne with Meatballs & Tomato Sauce

Pizza with Pepperoni & Mozzarella Cheese

Dessert

Chocolate Chip Cookie & Vanilla Ice Cream Sandwich

Chocolate Brownie with Ice Cream

Ice Cream Sundae

Late Night Stations

Dessert Table

Fresh Baked Biscotti, Butter Cookies, Pecan Pie, Lemon Merangue Pie, Apple Crumble, Decadent Chocolate Cake, New York Cheesecake, Fresh Fruit Platter with Chocolate Dipped Strawberries, and Fresh Truffles.

Selection of Freshly Brewed Coffee and Herbal & Traditional Tea

~or~

Savoury Table

Prime Rib Mini Sliders with assorted gourmet condiments and all the fixings **OR** Assorted Pizzas. Both options are served with hand-cut frites.

Host Bar

The Standard Host Bar is open between 5pm and 1am, and will be closed during Dinner Service. However, during Dinner Service, house wine will be served.

Standard Spirits/Mixed Drinks
 Domestic Beer Bottles & Draught
 House Red & White Wine
 Non Alcoholic Alternatives (Assorted Juices, Pop, Coffee, & Tea)



The Host Premium Bar

Available after 5pm and until 1am, this Premium Package is priced at **\$15.00** per person for the entirety of your 5 hour bar

All Host Standard items plus...

Imported Draught and Bottled Beer
 Martinis
 Sparkling Wine Toast

Premium Liquor
 Specialty Cocktails & Mixed Drinks
 Espresso

Premium Liqueurs
 Signature Cocktail
 Cappucino



Wedding Package Upgrades

Upgraded Late Night Table

Choose one of these premium options to turn your event into a true culinary celebration! Want to add one of these stations during your cocktail hour or have more than one station for your late night buffet? Ask us for pricing details!

Spit Roasted Whole Suckling Pig "Porchetta Style" - \$5.00 per person

Roasted Hot Peppers, Caramelized Onions, Panini bread. *Minimum 50 Guests*

Premium Antipasto - \$7.00 per 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 *Minimum 40 Guests*

Oyster Station - \$4.00 per person

Fresh Shucked Malpeque Oysters on the Half Shell. Fresh Grated Horseradish, Cocktail Sauce,

Shallot Mignonette. *Minimum 40 Guests*

Fried Seafood Table - \$7.00 per person

Selection of Calamari, Shrimp, Halibut. Served with Traditional Cocktail and Tartar Sauces.

Cold Seafood Table - \$7.50 per person

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

Marinara Seafood Table - \$8.50 per person

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

Stand-Alone Stations

Dipping Platters - \$65.00 per 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.)

Domestic Cheese Tray - \$4.00 per person

Old White Cheddar, Brie, Aged Blue Cheese with Apricot Moustarde, Crostini, Crackers

Chocolate Fountain - \$7.00 per person

Choice of Dark, Milk or White Chocolate, a selection of five types of fruit including Strawberry and Pineapple, with Fluffy Marshmallows, Biscotti and Cookies. *Minimum 100 Guests*

Chocolate Dipped Strawberries - \$36.00 per dozen

Crepe Station or Waffle Station - \$6.00 per person

Crepe & Waffle Station - \$9.00 per person

Both options include Whipped Cream, Strawberries, Mixed Berries, Peach and Pear Compote, Sweet Butter, and Maple, Caramel, Raspberry, and Chocolate Syrups *Minimum 40 Guests*

Add Ice Cream - \$2.50 per person

Dinner Service Upgrades

Starter Upgrades

	<u>UPGRADE</u>	<u>ADDITIONAL COURSE</u>
Plated Antipasto	\$5.00	\$13.00
Prosciutto-Wrapped Melon, Boconcini, Marinated Olives, Artichoke salad		
Manicotti	\$4.00	\$12.00
Ricotta Cheese & Spinach in Roasted Garlic and Vermouth Cream Sauce		
Veal Canneloni	\$4.00	\$12.00
Ground veal and a fresh tomato and basil sauce		

Intermezzo Addition

Serving a refreshing flavored ice to cleanse the palate before the entrée takes your culinary experience to the next level.

Guava and Raspberry	\$3.00 per person
Passion Fruit	\$3.00 per person
Limoncello	\$3.50 per person
Champagne Ice	\$3.50 per person

Entrée Upgrades

Duos

Duo of 4oz Beef Tenderloin & 4oz Breast of Chicken with Truffle Jus & Basil Cream Sauce	\$10
8oz AAA Striploin Steak with 2 Jumbo Grilled Prawns	\$15

Beef

8oz Grilled Beef Tenderloin with Herb Marinade and Wild Mushroom Jus	\$9
Herb Roasted Prime Rib of Beef au Jus with Yorkshire Pudding	\$13
8oz Chateaubriand with Bernaise Sauce	\$17
6oz Veal Tenderloin Medallions (2 x 3oz) with Mushroom Dust and Foie Gras Sauce	\$19
12oz Grilled Bone in Veal Chop in Red Wine Reduction	\$19

Lamb

4 Bone Rack of Lamb with Mustard Balsamic Glaze and Rosemary Reduction	\$25
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Seafood

Jumbo Prawns with Garlic and Herb Marinade <i>(Addition to Entree)</i>	\$3 / piece
4oz Lobster Tail with Garlic Butter <i>(Addition to Entree)</i>	\$13 / tail
6oz Fillet of Halibut with Cilantro and Mint Marinade	\$13
Family Style Seafood Platters: Whitefish, Mussels, Scallops, Calamari and Shrimp <i>(Additional Course)</i>	\$15

The Ceremony

Make your wedding day as seamless and stress free as possible by holding your ceremony at Riverstone Golf & Country Club. Our Outdoor Ceremony site is nestled among the trees on our secluded Executive Golf Course and provides the perfect romantic location for your most important day.

Ceremony Fee

\$900.00 *

Ceremony fee includes:

White Bistro chairs, ivory linen dressed signing table, and a one hour Scheduled Wedding Rehearsal



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.

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 Event 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 Event Coordinator a minimum of 7 days prior to your event.

DÉCOR AND DAMAGES

Your Event 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

X

Riverstone Signature

Client Signature