



Weddings

AT **BEAVERDALE** GOLF CLUB.



FOR INQUIRIES & BOOKINGS, PLEASE CONTACT

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Wedding Packages

Beaverdale Golf Course offers three wedding packages - **SILVER**, **GOLD**, and **PLATINUM** - designed to fit your wedding day needs and budget. Additional fees are as follows:

CEREMONY FEE

\$500, INCLUDES THE FOLLOWING.

- › Rental of white outdoors chairs for ceremony; up to 100 guests, additional chairs at \$2.50 per person.
- › Covered Patio for outdoor ceremony site and Lounge as indoor or rain plan option.
- › Signing table and table for music.
- › Set up and tear down of ceremony site.
- › Staff to direct guests to ceremony and golfers away from site.

PLUS: The Beaverdale Event Team to assist you every step of the way on your special day!

ROOM RENTAL FEE

\$800, INCLUDES THE FOLLOWING.

- › Banquet Hall for wedding reception.
- › Backdrop and ceiling canopy.
- › Additional time beforehand to allow for set up of additional decor (when possible.)
- › Head table, cake table, and gift tables with linens.
- › Front entrance room with signing table, coat room, and private washroom for guests.
- › Wireless microphone and sound system; SOCAN fee included.
- › Bartenders.
- › Beautiful gazebo and other locations on site available for photos with wedding party and family.
- › Set up and tear down of room and tables.





Wedding Packages



SILVER

Starting at \$50 per Adult (+19)
\$19 per Child

GOLD

Starting at \$53 per Adult (+19)
\$19 per Child

PLATINUM

Starting at \$63 per guest
Cocktail reception fee (\$250) is included if
lounge is available at time of booking.

UPON ARRIVAL

- › Platter of Fresh Fruit with Dip
- › Platter of Fresh Vegetables with Dip
- › SILVER & PLATINUM Platter of Assorted Cheeses with Crackers
- › GOLD & PLATINUM Selection of Hot & Cold Hors d'oeuvres
- › Alcoholic and Non-Alcoholic Punch Stations

HOUSE WINE

- › 1 Bottle each of Red and White Wine per table of 8

LATE NIGHT BUFFET

- › Choice of **Fresh House-made Sandwich Platter** or **Dip Selection with Pita**
- › PLATINUM Platter of Fresh Fruit and Vegetables
- › Coffee and Tea Station
- › Cake Cutting and Display

DINNER - BUFFET STYLE

AVAILABLE FOR ALL PACKAGES

- › **2 MEAT BUFFET:** add \$7.50 per guest. Includes choice of **3 Cold Items, 2 Proteins, and 1 Starch**
- › **3 MEAT BUFFET:** add \$8.95 per guest. Includes choice of **3 Cold Items, 3 Proteins, and 1 Starch**
- › Served with dinner rolls and butter
- › Dessert Buffet
- › Tea and Coffee Station

DINNER - PLATED MEAL

- › **3 COURSE MEAL:** includes **Starter, Entrée, and Dessert.** Menu choices to be determined.
- › Served with dinner rolls and butter
- › Tea and Coffee Service

TAXES NOT INCLUDED



Menu Selections

HOR D'OEUVRES

\$29 PER DOZEN We are happy to make accommodations to suit your tastes and invite you to bring us your family favourites, suggestions and ideas. Feel free to contact us about special menu preparations.

- › **GOLD PACKAGE** includes alternate selection to be determined according to number of guests.
- › **PLATINUM PACKAGE** includes choice of 3 Hor D'oeuvres.

MINI WELLINGTONS

with Horseradish Aioli

VEGETABLE SPRING ROLLS

with Sweet Chili Dip

VEGETABLE SAMOSAS

served with Dipping Sauce

ANTOJITO PINWHEELS

with Cheese and Rainbow Peppers

HOUSE-MADE FALAFEL

served with Garlic Tahini

COLD GRILLED CITRUS SHRIMP

served with Cocktail Sauce

Assorted Selection of

CHEESE PUFF PASTRIES

CAPRESE SKEWER

with Mozzarella and Pesto

MOROCCAN MEATBALL SKEWER

served with Garlic Sauce

SEARED SCALLOPS

served with Citrus Salsa

GRILLED MEDITERRANEAN

Chicken Skewer

BEVERAGE STATIONS

COFFEE AND TEA STATION > **\$1.90** per person

HOT CHOCOLATE STATION > **\$1.80** per person

HOT APPLE CIDER STATION > **\$2.20** per person

FRUIT PUNCH, NON-ALCOHOLIC > **\$70** per batch

FRUIT PUNCH, ALCOHOLIC > **\$140** per batch

Assorted punch recipes available.

FEATURE COCKTAIL STATION > Price varies





Menu Selections

Platter sizing is based on approximately 2 to 3 pieces per person. We will be happy to provide you with alternative choices at your request and invite you to bring us your suggestions and ideas.

PLATTERS & LATE NIGHT

SEASONAL FRUIT DISPLAY WITH DIP

SMALL for 25 people	> \$85.00
LARGE for 50 people	> \$150.00
EXTRA LARGE for 100 people	> \$245.00

DOMESTIC & IMPORTED CHEESE DISPLAY

SMALL for 25 people	> \$125.00
LARGE for 50 people	> \$210.00
EXTRA LARGE for 100 people	> \$295.00

FRUIT & CHEESE PLATTER WITH CRACKERS

SMALL for 25 people	> \$95.00
LARGE for 50 people	> \$180.00
EXTRA LARGE for 100 people	> \$285.00

CRUDITÉS WITH SWEET ONION POPPYSEED DIP

SMALL for 25 people	> \$85.00
LARGE for 50 people	> \$165.00
EXTRA LARGE for 100 people	> \$245.00

DIP PLATTER WITH PITA & TORTILLA CHIPS

SMALL for 25 people	> \$125.00
LARGE for 50 people	> \$205.00
EXTRA LARGE for 100 people	> \$240.00

PIKILLIA PLATTER

SMALL for 25 people	> \$125.00
LARGE for 50 people	> \$205.00
EXTRA LARGE for 100 people	> \$265.00

SWEET TRAY OF ASSORTED SQUARES

SMALL for 25 people	> \$75.00
LARGE for 50 people	> \$125.00
EXTRA LARGE for 100 people	> \$195.00

FRESHLY MADE SANDWICH DISPLAY

SMALL for 25 people	> \$130.00
LARGE for 50 people	> \$205.00
EXTRA LARGE for 100 people	> \$295.00



Buffet Dinner

AVAILABLE FOR ALL PACKAGES. 2 MEAT BUFFET priced at \$48 per person. 3 MEAT BUFFET priced at \$51 per person.

STARTER CHOICE OF 2.

Seasonal **FRUIT DISPLAY**.

CHEESE DISPLAY Domestic & Imported Varieties with Crackers.

FRESH CRUDITES with Ranch Dipping Sauce.

DIP PLATTER featuring Hummus, Baba Ganoush, Cheese Dip, and Roasted Red Pepper Dip. Served with Pita and Tortilla Chips.

CAESAR SALAD with Parmesan Cheese, Bacon Bits and Seasoned Croutons.

Traditional **POTATO AND EGG SALAD**.

HOUSE SALAD with fresh Seasonal Vegetables and Vinaigrette.

SPINACH SALAD with Mandarin Oranges and Red Onion, served with Sweet Fig Dressing.

KALE SALAD with Cranberries and Pumpkin Seeds.

QUINOA SALAD with fresh Seasonal Vegetables and Balsamic.

ENTRÉE CHOICE OF 2. Served with **Dinner Rolls and Butter** and choice of side (see below.)

CHICKEN CHAMPIGNON Roasted boneless chicken breast served with mushroom cream sauce.

CHICKEN KIEV Baked breaded chicken breast stuffed with garlic butter and herbs.

CARVED ROAST In-house slow roasted beef served with choice of beef au jus or beef gravy.

BREADED PORK SCHNITZEL Served golden and topped with a mushroom cream sauce.

ROASTED GLAZED HAM Served with a warm apple glaze.

BAKED PASTA SELECTION Please inquire for options; possible choices include **Garlic Chicken Penne** and **Vegetable Lasagne**.

SEAFOOD SELECTION Please inquire for options.

SIDE DISHES CHOICE OF 2.

› **Roasted Potatoes, Garlic Mash, or Seasonal Vegetables.**

DESSERT Please see details under **Desserts on Plated Dinner** (next page.)

TAXES NOT INCLUDED



Plated Dinner

A FEW CLASSICS TO CHOOSE FROM: **Vegetarian, Vegan,** and **Gluten Free** meal options are available upon request. We are happy to offer custom menu items that will be priced accordingly. Plated meals can be priced individually if not selecting a package based on market pricing.

STARTER

CHOICE OF 1. Served with **Dinner Rolls and Butter.**

CAESAR SALAD with Parmesan Cheese, Bacon Bits, and Seasoned Croutons.

HOUSE SALAD with fresh Seasonal Vegetables and Vinaigrette.

SPINACH SALAD with Mandarin Oranges and Red Onion, served with Sweet Fig Dressing.

ENTRÉE

CHOICE OF 1 OR 2. All meals served with choice of **Roasted Potatoes, Garlic Mash,** or **Seasonal Vegetables.**

ROAST CHICKEN SUPREME Roasted bone-in chicken breast served with choice of sauce.

CHICKEN KIEV Baked breaded chicken breast stuffed with garlic butter and herbs.

CARVED ROAST In-house slow roasted beef served with choice of beef au jus or beef gravy.

8OZ STEAK Dry rubbed and grilled to perfection.

ROSEMARY CRUSTED PORK TENDERLOIN Served with choice of cream sauce or warm apple chutney.

BREADED PORK SCHNITZEL Served golden and topped with a mushroom cream sauce.

DESSERT

FOR BOTH BUFFET AND PLATED DINNER. We offer a selection of signature desserts, including **Gluten Free** options. See a sample of our offerings below and feel free to inquire for more details or with ideas and requests.

NEW YORK CHEESECAKE
with Fruit Garnish and Sauce

CHOCOLATE MOUSSE TORTE
served with Fresh Fruit

FRESH FRUIT BOWL
garnished with Cookie (**Gluten Free**)



Bar Service

BAR PRICING

DOMESTIC BOTTLES \$4.35

Available Brands: Coors Light • Canadian • Canadian 67 • Export

PREMIUM BOTTLES \$4.55

Available Brands: Rickards Red • Rickards White

IMPORTED BOTTLES \$5.20

Available Brands: Dos Equis • Heineken

DOMESTIC BAR SHOT \$4.42

COCKTAIL \$5.75

Available Brands: Canadian Club Whisky • Captain Morgan Rum
• Stolichnaya Vodka • Beefeater Gin • Captain Morgan Rum

PREMIUM BAR SHOT \$4.42

COCKTAIL \$7.30

Assorted brands available

CANNED COOLERS \$5.75

Available Brands: Mike's Hard • Palm Bay • Mott's Clamato

HOUSE WINE, GLASS \$5.97

Available Brands: Santa Rita

HOUSE WINE, BOTTLE \$27.43

Available Brands: Santa Rita

HOSTED BAR

1 HOUR DOMESTIC BAR > \$21.40 per person

4 HOUR DOMESTIC BAR > \$55.60 per person

5 HOUR DOMESTIC BAR > \$64.10 per person

BAR ALTERNATIVES

TOONIE BAR Guests are charged \$2 per drink and the couple is invoiced for the remaining balance.

CONSUMPTION BAR Couple is invoiced for all drinks consumed.

TICKET BAR Couple provides guests with a number of tickets and bar staff keeps record of each ticket to bar. Guests pay for additional drinks.

CASH BAR Guests pay for drinks and nothing is invoiced to couple.

TAXES NOT INCLUDED