



*Scotswood Links  
2017 Wedding  
Guide*

Nicole@scotwoodlinks.com | Direct Line 204-202-3884 | Toll Free 1-888-600-4653  
Website <http://www.scotswoodlinks.com>

# 2017 Scotswood Links Weddings

Thank you for considering Scotswood Links as a host venue for your wedding day!

Our staff and Culinary team look forward to helping you plan your big day and exceed your guests expectations.

Located outside the city in beautiful Elm Creek, Scotswood Links has everything you are looking for. We boast a brand new clubhouse with timber frame accents, oak bar tops and large windows that offer a view of our golf course. With ample room our banquet hall seats up to 225 guests.



## *Bridal Basket*

A basket made up of our Chef's Choice of Fruits, Crackers, Cheeses, Chocolates and 1 bottle of Sparkling Wine (non-alcoholic available). Compliments of the Wooden Spoon at Scotswood Links.

## *Welcome Toast Package*

All your guests will receive 1 cocktail and 1 glass of Sparkling Wine per person. \$8.95 per person (non-alcoholic Sparkling Wine available)

# *The Wooden Spoon Appetizer's and Canapes*

## *Purple Hibiscus Sliders*

Coconut Bannock| Fresh Slaw| BBQ  
Pulled Pork| House BBQ Sauce| Cilantro

## *Deviled Eggs*

Pickle Jus| Chive

## *Meatloaf 'Cupcake'*

Meatloaf| Whipped Potato 'Frosting'|  
'Cherry Tomato'

## *Caprese Stack*

Grape Tomato| Bocconcini Pearls| Basil|  
Balsamic Reduction

## *Zucchini Corn Fritter*

Avocado Crema

## *BBQ Wings*

Mango & Rum Wing Sauce

## *Fry Chicken Bannock Bites*

Fried Chicken| Bannock|  
BBQ Honey Butter| Caramelized Onion

## *Roasted Garlic Crostini*

Roasted Garlic| Cream Cheese| Pepper  
Jelly

## *Chicken Brochette*

BBQ or Jerk Chicken| Rum and  
Passionfruit Pineapple| Cherry Tomato|  
Sweet Pepper

## *Chicken Souvlaki Bites*

Tzatziki Dip

\$25.00 per dozen (We recommend 4 pieces per person for per hour)

# *The Wooden Spoon*

## *Plated Meal*

### *Options*

(All plated meal options come with assorted rolls and butter, choice of one homemade soup or salad, 2 vegetable options, one starch or rice option, choice of one dessert and coffee/tea)

---

#### *Salad Selections*

---

##### *Wooden Spoon Signature Salad*

Romaine and Field Greens| Shaved Carrots|  
House Pickled Red Onion| Cherry Tomatoes|  
Cucumbers| House Vinaigrette

##### *Signature Caesar Salad\* (upcharge)*

Romaine Hearts| House Creamy Caesar|  
Croutons| Farmer's Sausage Crumble|  
Shaved Parmesan| Lemon

##### *Greek Inspired\* (upcharge)*

Heritage blend of greens| Roma Tomatoes|  
Bell Peppers| English Cucumbers| Kalamata  
Olives| Feta| House Red Wine Vinaigrette

---

## *Soup Selections*

---

*Wild Mushroom Bisque*

Mushroom | Thyme

*Butternut Squash*

Nutmeg Crema

*Signature Chicken Noodle*

*Local Farmer's Sausage and Bean Soup*

---

## *Starch Selections*

---

*Herb Roasted Baby Potatoes*

*Rice Pilaf*

*Roasted Garlic Basil Mashed Potatoes*

*Double Baked Potato \*(upcharge)*

*Mashed Potatoes*

---

## *Vegetable Selections*

---

*Green Beans in Roasted Garlic Tomato Sauce*

*Cinnamon Brown Sugar Carrots*

*Braised Onion Brussels Sprouts*

*Asparagus*

---

## *Entree Selections*

---

### *Pork Loin \$38.00*

7oz Pork Loin| Choice of Maple-Cranberry Glaze or Herb Crusted with Pork Jus  
or Smoked Rosemary Garlic

### *Stuffed Chicken Supreme \$38.00*

7oz Chicken Breast with wing attached| Choice of Mushroom Rahm Sauce

### *Lemon Thyme Chicken \$38.00*

7oz Chicken Breast| Caramelized Onions| Kale

### *Chicken Marsala \$38.00*

7oz Chicken Breast| Marsala Wine| Mushrooms

### *Prime Rib \$45.00*

7oz Prime Rib| Choice of Port Peppercorn Sauce or Creamy Mushroom Steak Sauce

---

## *Dessert Selections*

---

*New York Cheesecake*

*Chocolate Cake*

*More Seasonal Options Available*

## *Buffet Options (starting at \$42.00)*

(All buffet options come with The Wooden Spoon Signature biscuits, 2 salads, choice of 1 vegetable, choice of 1 starch, choice of 1 Hot Entree, choice of 1 hot item and assorted desserts with coffee and tea).

---

### *Salad Selections*

---

*Garden Salad with House Vinaigrette*

*Coleslaw*

*Scotswood Potato Salad*

*Pasta Salad with Creamy Basil Sundried Tomato Dressing*

*House Caesar Salad*

*House Greek Salad*

---

### *Vegetable Selections*

---

*Brown Sugar Cinnamon Carrot Coins*

*Green Beans*

*Creamy Green Peas*

*Braised Onion Brussels Sprouts*

*Vegetable Medley*

---

### *Dessert Selections*

---

*New York Cheesecake*

*Chocolate Cake*

*More Seasonal Options Available*

---

---

*Starch Selections*

---

---

*Roast Baby Potatoes*

*Rice Pilaf*

*Roasted Garlic Mashed Potatoes*

*Scalloped Potatoes*

*Double Baked Potatoes\*\* (add \$1.00 per person)*

---

---

*Hot Entree Selections*

---

---

*Roasted Chicken Breast with Mushroom Rahmsauce*

*Chicken Parmesan*

*Maple Cranberry Glazed Pork Tenderloin*

*Smoked Rosemary Garlic Pork Tenderloin*

*Herbes de Provence Chicken*

*BBQ Chicken Breast*

*Souvlaki Roasted Chicken Pieces*

*BBQ Pork Side Ribs*

---

## *Hot Item Selections*

---

*Penne Alfredo*

*Creamy Penne with Roasted Red Peppers*

*Penne Marinara*

*Perogies with Caramelized Onions*

*Elm Creek Mac and Cheese*

*Elm Creek Meat Lover's Mac and Cheese*

*Sweet and Sour Meatballs*

*Chef's Southern Baked Beans*

---

## *Dessert Selections*

---

*New York Cheesecake*

*Chocolate Cake*

*More Seasonal Options Available*

### *Add Ons*

*Additional Entree \$5.25 per person*

*Additional Salad \$3.75 per person*

*Additional Vegetable \$3.75 per person*

*Additional Starch \$3.75 per person*

## *Late Night Tables*

Elm Creek Poutine Station \$7.95

Manitoba Social Platter \$7.95

Assorted Deli Meats| Cheeses| Pickles| Olives| Rye Bread| Condiments

Fresh Vegetables with Herbed Dip \$4.25

Fresh Fruit Platter \$5.75

Assorted Platter \$6.75

Assorted Cheese| Crackers| Pickles| Olives

Assorted Pastries and Cookies \$5.00

(all prices are per person)

## *Kids Meals/Dietary Meals*

(Kids meals for 12 & Under)

Chicken Fingers| Mac & Cheese| Veggies & Dip| Ice Cream Sundae  
with Sprinkles

Home-made Beefaroni| Veggies & Dip| Ice Cream Sundae with  
Sprinkles

(The Wooden Spoon can accommodate various dietary restrictions)

Vegetarian/ Vegan Entree

Lentil & Rice Stuffed Sweet Pepper| Sweet Potato Casserole (Made  
with Coconut Cream)| Green Beans in a Roasted Tomato Sauce

# *2017 Scotswood Links Wedding Contract*

Thank you for booking your wedding at Scotswood Links. We will make every effort to make this a wonderful day for you and your guests. If you have any questions or concerns at any time please do not hesitate to contact us.

## *Photography*

You will have the opportunity to take pictures in and around our clubhouse. Please bear in mind there will be other guests at the clubhouse at the same time. Please be patient with our other guests if you are taking pictures in shared spaces such as the lobby or on our grand staircase. You might also have an opportunity to take pictures on the golf course depending on the day's golf events and provided that it does not interfere with any golfers.

To go out on the course we may provide a staff member as a chaperone.

## *Ceremony*

A standard ceremony can be held outside and will include setup and use of any necessary tables, chairs, power cords, speakers and microphone, subject to availability at Scotswood Links. Ceremonies can also be held inside.

You are responsible to supply and co-ordinate your own officiator.

## *Liability*

You agree to indemnify and hold harmless Scotswood Links, it's directors, management, employees, contractors and any related parties and acknowledge that you have inspected the facilities, assets, equipment and premises and reviewed the service offering to your satisfaction.

We do not take any responsibility for loss or damage of any articles left on our premises prior to, during or following your function, by you or any of your guests and/or contractors.

# 2017 Scotswood Links Wedding Contract Facility

The use of tacks, nails, tape, screws or any other source that could mark and/or damage the walls of our facility is strictly prohibited.

The customer accepts responsibility for any and all damages incurred to our facility, equipment and premises during any stage of the function whether on part of the clients, guests or contractors.

Room availability- provided there is no function on the day before your event, the room will be available the day before. If there is an event, the room will be available at 8 a.m. on the morning of your event.

Guests are welcome to leave vehicles in the parking lot overnight, at the owner's risk.

## Payment/Pricing

All food prices are exclusive of GST, PST and a 15% service charge. Guaranteed numbers are required 10 days in advance of your event. A non-refundable deposit of \$1,000 is required to confirm your wedding booking. This amount will be reflected as a credit on your final invoice. Payments accepted- certified cheque, bank draft, Visa, Mastercard, Debit Card or Cash. 50% of the estimated value of your event is due and payable 60 days prior to your event date. The remaining 50% of the estimated value of your event is due and payable 30 days prior to your event date. A final invoice and statement balance will be issued the following day of your event. \*All pricing is subject to change\*

## Customer Information/Acceptance

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Event Date: \_\_\_\_\_

I (please print name) \_\_\_\_\_ agree to all terms and conditions as set out above.

Signed Date: \_\_\_\_\_

Signature: \_\_\_\_\_