

Peterborough
Golf and Country Club

**WEDDING PACKAGE
2018**



It's Time . . . For the best day of your life

P.O. Box 251, 1030 Armour Road
Peterborough, Ontario K9J 6Y8
Telephone 705-743-5010
Visit: www.ptbogolf.com
or Contact: tcavanagh@ptbogolf.com



THANK-YOU FOR CONSIDERING PETERBOROUGH GOLF AND COUNTRY CLUB AS YOUR WEDDING DESTINATION

PETERBOROUGH GOLF AND COUNTRY CLUB'S
PROFESSIONAL STAFF IS PLEASED TO PROVIDE THEIR EXPERTISE TO ASSIST YOU
IN THE PLANNING OF YOUR WEDDING.

THE ENCLOSED WEDDING PACKAGE CONTAINS INFORMATION AND SUGGESTIONS THAT WE ARE
CERTAIN WILL ASSIST YOU IN ALL YOUR PLANNING NEEDS.

PLEASE CONTACT OUR CATERING OFFICE TO ARRANGE FOR A PERSONALIZED TOUR
OF OUR CLUBHOUSE FACILITIES

MISSION

Our Club is an all season member facility, providing recreational, dining, social and event experiences for our members and guests

VALUES

We value the comfortable family environment shared by members and staff. Members are encouraged to get involved in the Club, to volunteer, voice their opinion and be an integral part of the Club. We strive to be inclusive of all members and sustain strong and open communications around the governance and management of the Club. Members have pride of belonging to the Club and in the use of its facilities.

VISION

To be a recognized leader in the community by ensuring our facilities, our product offerings and our services meet and exceed the high quality expectations of our members and guests in a fiscally responsible manner.

IMPORTANT INFORMATION

ON-SITE WEDDING CEREMONY **ON-SITE SET-UP FEE** \$600

On-Site Wedding Ceremonies can be performed indoor and outdoor depending on the size of the Wedding and require an additional rental charge.

ROOM CAPACITY:

- | | |
|---|-------|
| <input type="checkbox"/> FULL BANQUET HALL (accommodates 200 people)
<i>(Trent Severn, Beechwood and Auburn Hill Rooms)</i> | \$700 |
| <input type="checkbox"/> HALF BANQUET HALL (accommodates 100 people)
<i>(Trent Severn & Beechwood Rooms)</i> | \$500 |
| <input type="checkbox"/> THIRD ROOM (accommodates 50 people)
<i>(Trent Severn Room)</i> | \$250 |

EQUIPMENT AVAILABLE:

Audio/Visual/Speaker/Projector/Screen	\$ 75
Sound System & Cordless Mic	\$ 75

CAKE CUTTING FEE:

Cutting and serving all cake that is supplied for the wedding	\$ 2
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PROVINCIAL LIQUOR REGULATIONS & BAR OPERATION

Due to provincial liquor regulations, corkage functions are respectfully declined. All food and beverage items must be purchased through the Peterborough Golf and Country Club. We do not allow any wine that is not licensed into the Peterborough Golf and Country Club, including homemade wine and wine that is being given away as a gift, or prize.

It is our policy to serve no more than two drinks to one person at one time and only offer single shot drinks. Peterborough Golf and Country Club's staff are qualified with Smart Serve and will follow all federal and provincial laws; our bartenders have the right to stop serving drinks to someone that appears to have had too much alcohol, or is acting inappropriately towards another guest or staff member. Should our staff be in the position to ask a guest to leave the banquet room, the banquet manager will do their best to contact the bride and groom prior to any action taken. If the bride and groom are not available, the parents of the bride and groom will be contacted instead.

It is our responsibility to comply with Provincial Regulations that no alcohol will be permitted before 11:00am or after 1:00am.

SOCAN LICENCE FEE

- | | |
|---|---------|
| <input type="checkbox"/> MUSIC AND DANCING | \$59.17 |
| <input type="checkbox"/> MUSIC ONLY | \$29.95 |

RE: SOUND LICENCE FEE

- | | |
|---|---------|
| <input type="checkbox"/> MUSIC ONLY | \$13.30 |
| <input type="checkbox"/> MUSIC AND DANCING | \$26.63 |

All prices are subject to applicable tax and service charge

Floral and Decorations:

The Wedding Convenor is responsible for arranging any floral or décor needed.

The Club's Food & Beverage Manager would be glad to assist in both the floral and décor arrangements. Any floral or décor service provided from outside the Club must contact the Club to make appropriate arrangements.

In order to ensure that we are able to fully assist you in the planning of your wedding, we ask that you carefully read the following declarations:

✿ Prior to a booking being confirmed, Club Policy dictates that a Catering Contract and Itinerary be completed and signed by the wedding convenor. Said contract shall stipulate date(s) of the wedding, approximate number of guests and a general itinerary, accompanied by payment of a \$2,000 non-refundable security and damage deposit. The deposit will be held if damages are made to Club property. Deposit of payments will be applied to the final balance of the wedding, if no damages are incurred. The deposit will be returned, should the room be re-booked for the same date and time, provided notice of cancellation was made at least 90 days prior to the booked wedding. No booking will be confirmed until receipt of deposit monies.

✿ All room bookings shall be for the date of the event. Peterborough Golf and Country Club reserves the right to book functions the day before your wedding. If you would like to book the room the day prior to your wedding a \$700 fee will apply.

✿ For non-member weddings, a credit card number must also be provided at the time of booking.

✿ All prices listed are quoted per person, unless otherwise noted. All prices listed are subject to applicable HST tax and service charge.

✿ Menu selections must be confirmed a minimum of fourteen (14) days prior to the wedding. A guaranteed number of guests must be determined and the total amount of the wedding cost must be paid in full within seven (14) business days prior to the wedding to ensure adequate staffing, food and beverage requirements.

✿ Catering charges will be applied to 95% of the guaranteed number of guests OR the actual number attending, whichever is greater. To avoid disappointment to you or your guests, the guaranteed number of guests should be as accurate as possible.

✿ Due to provincial liquor regulations, home brewed beverages are respectfully declined. All food and beverage items must be purchased through the Peterborough Golf and Country Club.



Due to health and safety regulations, The Peterborough Golf and Country Club does not allow outside caterers to provide food service on the premises or any food to be removed from the premises with the only exception being the wedding cake.



The Peterborough Golf and Country Club cannot be held responsible for personal property or equipment of any nature brought into the Club. The Club will not assume responsibility for items lost, stolen or not delivered intact before, during or after a function.



All rooms are designated non-smoking rooms. There will be no exceptions.

INCLUDED IN YOUR WEDDING:

- ❖ Complimentary Social Membership for one year for the Bride & Groom or their designated representative
- ❖ Complimentary Dinner for the Bride & Groom in our Club Dining Room
- ❖ On-site parking; Guests are welcome to use for overnight parking
- ❖ Special children's menu
- ❖ On-site location for photographs to include golf carts and staff supervision

ADDITIONAL ITEMS AVAILABLE

(Please inquire for pricing - individual items or packages available)

- Chair Covers
- White or ivory table cloths and dinner napkins (other colours available)
- Head table, Gift table, Cake Table and DJ Table with white or ivory skirting
- Dinner Wines for guest tables
- Champagne service for head table

PLATED DINNER MENU

PLEASE INQUIRE FOR PRICING

GLUTEN FREE, VEGETARIAN AND VEGAN SELECTIONS ALWAYS AVAILABLE
WE ARE ABLE TO ACCOMMODATE ANY FOOD ALLERGIES

DINNER ENTRÉES

All dinner entrees served with freshly baked bread & whipped butter
as well as freshly brewed regular and decaffeinated coffee and tea
All dinner entrees include the choice of one soup or one salad and one choice of dessert

SALAD SUGGESTIONS

The Club's Caesar Salad

House made herbed parmesan croutons and dressing, dry aged parmesan shavings
and double smoked bacon on fresh romaine lettuce

Fresh Spring Salad

Heritage lettuce mix garnished with curly carrots, cucumbers
and tomatoes with fresh radish

Berry Summer Salad

Baby greens tossed in a berry balsamic vinaigrette topped with
fresh summer berries, crumbled goat cheese, shaved red onion
and spiced pecans

Mediterranean Arugula Salad

Fresh arugula tossed in our house made tarragon and citrus
vinaigrette topped with cherry tomatoes, cucumber ribbons,
crumbled feta cheese with prosciutto crisp

Exotic Fresh Salad

Baby greens mix tossed in a cilantro and lime vinaigrette topped with
mango spears, julienne peppers and red onion garnished with
slivered spiced almonds

Caprese Salad

Freshly sliced tomatoes with bocconcini cheese served with baby arugula
tossed in a light pesto vinaigrette finished with an aged
balsamic reduction and crispy basil

Kale and Quinoa Salad

Maple citrus marinated kale studded with tri-coloured quinoa
garnished with orange segments, sundried cranberries and pumpkin seeds

SOUP SELECTIONS

Roasted Butternut Squash and Apple Bisque garnished with maple mousse
and cinnamon spiced pumpkin seeds

Curried carrot and coconut soup topped with crispy carrots
and fresh cilantro leaves

Velouté of wild mushrooms with roasted garlic and herbs topped with
crumbled goat cheese and garden thyme croutons

Roasted Roma tomato soup with sweet basil topped with a
parmesan crisp and pesto mousse

Chilled Gazpacho soup with garden tomatoes, cucumbers and
onion finished with crumbled feta and crispy basil

Traditional hearty beef vegetable soup in a rich beef broth
with fresh vegetables and tender beef

Additional Course Salad/Soup
Additional Premium Course ~ Coconut Shrimp, Etc.

PREMIUM PLATED APPETIZERS

Smoked Atlantic Salmon

Smoked salmon rose on a house made potato pancake topped with fennel and
apple slaw finished with fried capers and preserved lemon

Antipasti Plate

Assorted olives, pickles and shaved deli meats including air cured prosciutto,
roasted red peppers, cantaloupe and balsamic drizzle

Panko Crusted Brie

Crispy panko crusted brie topped with a berry compote served with herbed
crostini and side salad

Crab Cakes

Pan fried crab cakes with a basil and lemon remoulade or chipotle lime aioli served
with side cucumber and red pepper slaw

Mushroom and Goat Cheese Strudel

Roasted garlic and wild mushrooms with crumbled goat cheese wrapped in
puff pastry finished with a bacon chutney and served with a side salad

The Club's Famous Coconut Prawns

3 jumbo crispy sweet coconut prawns with Thai dipping sauce and mango salad

Poached Pear

Red wine poached Bartlett pear, shaved red onion and crumbled goat cheese with baby greens tossed in our house dressing finished with house made cranberry granola

SORBETS COURSE:

- ~ Lemon and lime sorbet with garnish of frozen melon balls
- ~ Raspberry sorbet with fresh basil and berries
- ~ Mango sorbet with pomegranate syrup and fresh mint

ENTRÉES

Beef Selections:

Flame Grilled AAA 8 oz. Beef Tenderloin

Flame grilled 8 oz. beef tenderloin topped in a cabernet demi glace served with a duchesse potato and fresh vegetable bundle

Roasted AAA Prime Rib

Roasted AAA prime rib of beef served au jus with traditional Yorkshire pudding, potato dauphinoise and a bundle of fresh seasonal vegetables

Roasted AAA Beef Strip Loin

Roasted strip loin of AAA beef, pan juices topped with wild mushrooms finished with herb roasted potatoes and fresh vegetables

Beef Sauces/Toppings:

- ~ *Caramelized onions or shallots*
- ~ *Wild mushroom sauce*
- ~ *Crumbled blue cheese*
- ~ *Cabernet demi glace*
- ~ *Garlic shrimp skewer (\$4 surcharge per person)*

Chicken Selections:

Chicken Supreme

Oven roasted supreme of grain fed chicken filled with apricots, cranberries and cream cheese finished with herb roasted potatoes and fresh seasonal vegetables

Types of Stuffing:

- ~ Wild mushroom and goat cheese
- ~ Sundried tomato, basil and cream cheese
- ~ Apricot, cranberry and cream cheese
- ~ Lemon herbed butter

Chicken Sauces:

- ~ Cabernet demi glace
- ~ Basil pesto drizzle
- ~ Spiced mango sauce
- ~ Riesling white wine sauce

Salmon Selections:

Atlantic Salmon

Roasted Atlantic salmon finished with a lemon caper beurre blanc served with fresh rice pilaf and market seasonal vegetables

Sumac Salmon

Sumac rubbed Atlantic salmon topped with house made cranberry orange marmalade served with lemon and herb roasted fingerlings and fresh vegetables

Salmon Sauces/Toppings:

- ~ Lemon caper or maple beurre blanche
- ~ Mango or cucumber slaw
- ~ Pecan and maple crust
- ~ Mustard, ginger & citrus glaze
- ~ Brown butter lemon sauce

Starch Options for Entrees:

- ~ Dauphinoise (most popular)
- ~ Yukon Gold Mashed Potato
- ~ Duchesse (most popular)
- ~ Mashed Sweet Potato
- ~ Herb Roasted Potatoes
- ~ Fresh Jasmine Rice Pilaf (for fish or chicken)
- ~ Roasted Garlic Mashed Potato
- ~ Coconut Rice (for fish or chicken)

Vegetable Options for Entrees:

- ~ Roasted Root Vegetables: carrots, beets, parsnips and squash
- ~ Market Fresh Vegetables: carrots, broccoli, red pepper
- ~ Grilled Vegetables: zucchini, red pepper, onion and eggplant
- ~ Vegetable Bundle: carrot, rutabaga, green beans, red pepper and asparagus (seasonal) wrapped in a carrot ribbon (recommended for larger functions)

GLUTEN FREE, VEGETARIAN AND VEGAN SELECTIONS ALWAYS AVAILABLE

Other Options:

Maple Mustard Pork Loin

Oven roasted loin of pork finished with a maple mustard demi glace served with savoury sage dressing, roasted garlic mashed potatoes and fresh seasonal vegetables

Mushroom and Herb Crusted Rack of Lamb

New Zealand half rack of lamb with a wild mushroom and herb crust topped with demi glace finished with roasted garlic mashed potatoes and seasonal market vegetables

Halibut Filet

Fresh pan seared halibut finished with a lemon caper beurre blanc with lemon scented fingerlings and a fresh bundle of vegetables

Pork Tenderloin

Moroccan spiced pork tenderloin topped with house made fruit chutney finished with dauphinoise potatoes and fresh market vegetables

Traditional Turkey

Slow roasted turkey breast, rustic pan gravy, traditional sage dressing, mashed sweet potato, homemade cranberry sauce and a bundle of fresh vegetables

Vegetarian Suggestions:

Vegetarian Power Bowl

Marinated tofu with citrus tahini drizzle, fresh jasmine rice, seasonal fresh vegetables and marinated kale garnished with pickled red onion and crispy chickpeas

Vegetarian Strudel

Grilled Mediterranean vegetables with crumbled goat cheese wrapped in puff pastry finished with a basil pesto drizzle served with dauphinoise potatoes and market fresh vegetables

A SURCHARGE WILL APPLY ON ADDITIONAL PROTEINS

GLUTEN FREE, VEGETARIAN AND VEGAN SELECTIONS ALWAYS AVAILABLE
WE ARE ABLE TO ACCOMMODATE ANY FOOD ALLERGIES

DESSERT SUGGESTIONS

Chef's Sweet Table

An array of decadent pastries, squares, cakes, cookies and decorative fresh fruit platters

Chocolate Swirl Cheesecake

Graham cracker crust with a smooth melt in your mouth cheesecake with hints of vanilla and chocolate swirls garnished with raspberry coulis, fresh whipped cream and berries

Apple Crumble

Cinnamon stewed apples topped with crumble finished with Central Smith vanilla bean ice cream and berries

Carrot Cake

Moist spiced carrot cake with cream cheese icing and toasted coconut garnished with caramel drizzle, freshly whipped cream and berries

Vanilla Bean Crème Brulee

Smooth vanilla bean custard topped with caramelized sugar finished with minted cream and berry salsa

Rich Chocolate Mousse

House made chocolate mousse finished with mango coulis, freshly whipped cream and berries

Warm Apple Strudel

Cinnamon stewed apples wrapped in puff pastry baked to perfection garnished with crème anglaise and sweet cranberry chutney with freshly whipped cream

Traditional Baked Alaska

House made chocolate sponge cake and Central Smith salty caramel ice cream with freshly piped meringue finished with fresh berries

Dessert Duo Options

Miniature Crème Brulee ~ Assorted Miniature Fruit Tartlets ~ Miniature Truffles

* Many different assorted flavours of cheesecake, crème brulee and cake available

LATE NIGHT SELECTION

Pizza Buffet

Assorted house made pizzas to include: pepperoni, chicken, pesto, vegetarian, plain cheese and more

Warm Nacho Bar

Nacho chips with melted cheese blend, mixed peppers, diced tomato and scallions served with tomato salsa and sour cream

Poutine Bar

Fresh cut fries and local Empire Cheese curds with beef gravy and assorted toppings

Assorted Sandwiches

Chef's assorted church style and open-faced sandwiches with vegetarian wraps

Taco Bar

Seasoned ground beef OR braised chicken with sautéed onions and peppers, soft tortillas with all the fixings

Slider Station

House made beef patties with slider buns, caramelized onions, lettuce, tomato, pickles and cheese

Coffee & Tea Station

WEDDING DINNER BUFFET

OUR DINNER BUFFET ALWAYS INCLUDES:

Freshly baked assorted bread basket with whipped butter
An array of decadent pastries, cakes, cookies and decorative fresh fruit platters
Freshly brewed Arabica regular and decaffeinated coffee and tea

PLEASE CHOOSE 4 OF THE FOLLOWING SALADS:

The Club' Caesar Salad

House made herbed parmesan croutons and dressing, dry aged parmesan shavings and double smoked bacon on fresh romaine lettuce

Spring Fresh Salad (with choice of dressing)

Heritage lettuce mix, spiraled carrots, cucumbers, fresh radish and tomato

Choose 2 Assorted Dressings:

Oil and Vinegar, Berry Balsamic Vinaigrette, Cilantro & Lime Vinaigrette, Tarragon & Citrus Vinaigrette or Buttermilk Ranch

Mediterranean Vegetable Pasta Salad

Rustic vegetables and penne tossed in pesto vinaigrette topped with crumbled feta cheese and kalamata olives

Cranberry Coleslaw

Traditional oil and vinegar dressed cabbage and carrots, studded with sundried cranberries and fresh herbs

Red Skin Potato Salad

Grainy mustard and honey vinaigrette, bell peppers and red onion garnished with scallions

Roasted Beet Salad

Mosaic of red and golden beets, crumbled goat cheese, pumpkin seeds and drizzled balsamic reduction

Kale and Quinoa Bowl

Orange segments, sundried cranberries, marinated kale and quinoa tossed in a maple citrus vinaigrette

Antipasti Platter

Assortment of shaved meats, olives and pickles

Greek Salad

Freshly chopped romaine, cucumber, bell peppers, tomatoes and red onion tossed in our house made Greek Vinaigrette topped with crumbled feta and black olives

PLEASE CHOOSE ONE OF THE FOLLOWING STARCHES:

Herb Roasted Mini Red Skinned Potatoes

OR

Potato Dauphinoise

OR

Whipped Yukon Gold Potatoes

OR

Rice Pilaf

PLEASE CHOOSE ONE OF THE FOLLOWING VEGETABLES:

Roasted Root Vegetables

(carrots, beets, parsnips and squash)

OR

Market Fresh Vegetables

(carrots, broccoli, cauliflower, turnip, zucchini and red peppers)

PLEASE CHOOSE ONE OF THE FOLLOWING PASTAS:

Cheese Tortellini with Rustic Tomato Sauce

OR

Pesto Penne Pasta with Grilled Vegetables

OR

Cheese and Spinach Cannelloni au gratin

PLEASE CHOOSE TWO OF THE FOLLOWING ENTREES:

Carved AAA Beef Strip Loin

Served with au jus, spicy horseradish and Dijon mustard

Grilled Chicken Breast

Finished in a herb and mushroom sauce

Seared Atlantic Salmon

Topped with a maple citrus glaze

Roasted Pork Loin

Savoury sage stuffing and maple mustard demi glaze

Cilantro and Lime Chicken Breast

Marinated chicken topped with a soy cilantro sauce

Maple Glazed Ham

Finished in a citrus drizzle

Tandoori Marsala Turkey Breast

Natural pan gravy, savoury stuffing and homemade cranberry sauce

GLUTEN FREE, VEGETARIAN AND VEGAN SELECTIONS ALWAYS AVAILABLE
WE CAN ACCOMMODATE ANY FOOD ALLERGIES



COCKTAIL RECEPTION

SPECIALTY PLATTERS

Decorative gourmet cheese board with a selection of Canadian and imported cheeses with fresh fruit and cracker assortment including gluten free options

Assortment of decorative fresh fruit with berries served with honey Greek yogurt

Fresh vegetable crudites platter served with garden herb ranch dressing

Shrimp station with cocktail sauce

The Chef's selection of gourmet open faced and church style sandwiches and wraps

COLD HORS D'OEUVRES

Smoked Atlantic salmon, lemon dill cream cheese spread on pumpernickel crostini topped with crispy capers

Spicy sriracha shrimp salad on cucumber

Melon wrapped with air cured prosciutto

Charcuterie Skewer: Marinated bocconcini, salami and olive
(Can be made vegetarian)

Tomato bruschetta on a garlic crisp topped with crumbled feta

Macerated balsamic berries on a Chinese spoon

Cold vegetable and mango rolls

HOT HORS D'OEUVRES

Melted brie and sundried cranberries in puff pastry
Teriyaki chicken skewers garnished with sesame seeds
Assorted freshly baked miniature quiche
Spinach and feta Spanakopita
House made sausage rolls in puff pastry
Vegetable spring rolls with a sweet thai dipping sauce
Sweet and sour meatballs
Assorted house made pinwheels in puff pastry

CHEF'S SELECTION HORS D'OEUVRES

Chef's favourite selection of seasonal hot and cold hors d'oeuvres

GLUTEN FREE, VEGETARIAN AND VEGAN SELECTIONS ALWAYS AVAILABLE
WE ARE ABLE TO ACCOMMODATE ANY FOOD ALLERGIES



BEVERAGE AND BAR INFORMATION

Bar Hours: Bar closes at 1:00am

White Wines

Reif Estates-Ontario (Blend) (House wine)
Pinot Grigio, Poggio Braco (Italy)
Chardonnay, Kingston Estate (Australia)

Red Wines

Reif Estates-Blend (Ontario) (House wine)
Merlot, Magellan (France)
Shiraz, Kingston Estate (Australia)

Sparkling Wine

Prosecco (Italy)

* PREMIUM WINE SELECTION AVAILABLE UPON REQUEST *

Punch

(Serves approximately 50 people)

Vodka or Rum Punch
Champagne Punch
Non Alcoholic Punch

Bar Selection

Domestic Bottled Beer
Imported Bottled Beer
Tallboys
Coolers
Mixed Drink - 1 oz.
Cocktails - 1.5 oz.
Glass of House Wine - 6 oz.

Non Alcoholic Selection

Soft Drinks
Juice
Perrier
Non-Alcoholic Beer
Sparkling Cider (Bottle)
Bottled Water

- ◆ Bartender charges of \$15 per hour will apply to all Host and Cash bars when bar sales are less than \$350. A minimum of 4 hours bar service will apply
- ◆ Host Bars are by consumption

WEDDING CONTRACT AGREEMENT

BRIDE & GROOM:

THIS AGREEMENT IS RENDERED BETWEEN PETERBOROUGH GOLF AND COUNTRY CLUB,
HEREAFTER REFERRED TO AS THE CLUB AND

(WEDDING CONVENOR)

WEDDING CONVENOR: _____

PHONE NUMBER: _____

EMAIL ADDRESS: _____

DATE OF WEDDING: _____

	<u>START TIME</u>	<u>NUMBER OF GUESTS</u>
<input type="checkbox"/> CEREMONY:	_____	_____
<input type="checkbox"/> RECEPTION:	_____	_____
<input type="checkbox"/> DINNER:	_____	_____
<input type="checkbox"/> DANCE:	_____	_____

WEDDING MEALS AND HORS D'OEUVRES

MENU SELECTIONS MUST BE CONFIRMED A MINIMUM OF FOURTEEN (14) DAYS PRIOR TO THE WEDDING. A GUARANTEED NUMBER OF GUESTS AND THE TOTAL AMOUNT OF THE PACKAGE COST MUST BE PAID IN FULL WITHIN SEVEN (7) BUSINESS DAYS PRIOR TO THE WEDDING TO ENSURE ADEQUATE STAFFING, FOOD AND BEVERAGE REQUIREMENTS CAN BE ESTABLISHED.

CATERING CHARGES WILL BE APPLIED TO 95% OF THE GUARANTEED NUMBER OF GUESTS OR THE ACTUAL NUMBER, WHICHEVER IS GREATER. TO AVOID DISAPPOINTMENT TO YOU OR YOUR GUESTS, THE GUARANTEED NUMBER OF GUESTS SHOULD BE AS ACCURATE AS POSSIBLE.

BILLING INFORMATION

BILL TO: _____

NAME

ADDRESS

CITY PROV. POSTAL CODE

PHONE NUMBER EMAIL

BOOKING DEPOSIT: PAID AMOUNT: _____

PRIOR TO A BOOKING BEING CONFIRMED, CLUB POLICY DICTATES THAT A CATERING CONTRACT AND ITINERARY BE COMPLETED & SIGNED BY THE WEDDING CONVENOR. SAID CONTRACT SHALL STIPULATE DATE(S) OF THE WEDDING, APPROXIMATE NUMBER OF GUESTS AND A GENERAL ITINERARY, ACCOMPANIED BY PAYMENT OF A \$2,000 NON-REFUNDABLE SECURITY AND DAMAGE DEPOSIT. THE DEPOST WILL BE HELD IF DAMAGES ARE MADE TO CLUB PROPERTY. DEPOSIT OF PAYMENTS WILL BE APPLIED TO THE FINAL BALANCE OF THE WEDDING IF NO DAMAGES ARE INCURRED. THE DEPOSIT WILL BE RETURNED, SHOULD THE ROOM BE RE-BOOKED FOR THE SAME DATE AND TIME, PROVIDED NOTICE OF CANCELLATION WAS MADE AT LEAST 90 DAYS PRIOR TO THE BOOKED WEDDING. NO BOOKING WILL BE CONFIRMED UNTIL RECEIPT OF DEPOSIT MONIES.

CREDIT CARD INFORMATION

A CREDIT CARD NUMBER MUST BE PROVIDED AT THE TIME OF BOOKING. ALL REMAINING CHARGES WILL BE BILLED TO THE CREDIT CARD THE NEXT BUSINESS DAY FOLLOWING THE WEDDING.

CREDIT CARD NUMBER _____ EXP. ____/____

NAME ON CREDIT CARD SIGNATURE OF APPROVAL

(PLEASE PRINT CLEARLY)

TERMS & CONDITIONS



PETERBOROUGH GOLF AND COUNTRY CLUB CAN NOT BE HELD RESPONSIBLE FOR PERSONAL PROPERTY OR EQUIPMENT BROUGHT INTO THE CLUB. THE CLUB WILL NOT ASSUME RESPONSIBILITY FOR ITEMS LOST, STOLEN OR NOT DELIVERED INTACT BEFORE, DURING OR AFTER A FUNCTION.



MEMBERS AND GUESTS WILL ABIDE BY THE RULES AND REGULATIONS AS LAID OUT IN THE CLUB BY-LAWS OF PETERBOROUGH GOLF AND COUNTRY CLUB, INCLUDING ALL LIQUOR LICENSE ACT REQUIREMENTS AND PETERBOROUGH COUNTY HEALTH PROTECTION AND PROMOTION ACT.



ORGANIZERS ARE NOT PERMITTED TO SUPPLY ALCOHOLIC PRODUCTS FOR THE WEDDING. THIS IS IN CONTRAVENTION OF THE LIQUOR LICENSING ACT.



DEPOSIT OF PAYMENTS WILL BE APPLIED TO THE FINAL BALANCE OF THE WEDDING IF NO DAMAGES ARE INCURRED.



WE, THE UNDERSIGNED OF THIS CONTRACT AGREE TO ABIDE BY ALL CLUB RULES AND REGULATIONS AS LAID OUT IN THE CLUB BY-LAWS, WEDDING PACKAGE AND ENACTED BY THE BOARD OF DIRECTORS.

WEDDING ORGANIZER:

DATE

NAME

SIGNATURE

PETERBOROUGH GOLF AND COUNTRY CLUB:

DATE

CLUB REPRESENTATIVE

SIGNATURE

BREAKDOWN OF COST	Cost (\$)	Qty	Total (\$)	Service Charge 15%	HST	TOTAL
Deposit	2,000.00	\	2,000.00	\	\	\$ 2,000.00
On-Site Ceremony	600.00	\				\$
Room Rental	700.00			\		\$
SOCAN with Dance	59.17	\		\		\$
SOCAN without Dance	29.95	\		\		\$
RE:SOUND with Dance	26.63	\		\		
RE:SOUND without Dance	13.30	\		\		
Décor						\$
Floral						\$
						\$
Meal Surcharge						\$
Premium White Wine						\$
Premium Red Wine						\$
Cake Cutting Fee	2.00					\$
Alcoholic Beverages (Punches)						\$
Non-Alcohol Beverages (Punches)						\$
						\$
Photography				\		\$
Entertainment				\		\$
						\$
						\$
Do you require the following:	Yes	No				
Head Table						
Cake Table						
Gift Table						
Guest Book Table						



*Peterborough
Golf and Country Club*

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Visit: www.ptbogolf.com
or Contact: tcavanagh@ptbogolf.com