



ALL INCLUSIVE

Wedding Packages

THE CLUB AT NORTH HALTON

2017/2018





ALL INCLUSIVE
PACKAGES FROM
\$85/PERSON

General Information

DEPOSIT

A deposit of \$1,000.00 is required at the time of booking the event. An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s).

BILLING

All functions will be billed to members' accounts unless otherwise arranged. Payment is due on the day of the event by cash, Visa, MasterCard or certified cheque.

GUARANTEE

A guaranteed minimum number of persons are required 7 business days prior to the event. If a guaranteed number is not provided before the requested date, then the estimated number will be used as the guaranteed number. The customer is responsible for payment for the guaranteed number.

TAXES AND GRATUITY

All prices in this package are subject to Federal and Provincial taxes and plus 15% gratuity.

ENTERTAINMENT, FLOWERS AND DECORATING

The Club does not provide these services but we can recommend suitable professionals. No confetti, rice or floral petals are permitted inside or outside the facilities. A cleaning charge of \$150 (minimum) will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played.
*S.O.C.A.N. fee is subject to change without notice.

MENU SELECTION

The selections in this package are some of the most popular items with serve. If you wish something not listed in this package, our Executive Chef will be happy to create a custom menu. No food or beverage can be brought in or taken out of the property or grounds of North Halton golf Club by the client without the permission of the Club. (Couples Wedding cake is excluded from this statement)

ALCOHOLIC BEVERAGES

The Alcohol and Gaming Commission regulates the sale of alcoholic beverage. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. Shots, Shooter or Doubles are prohibited at this facility.

PICTURES

The Club does allow pictures on specified areas of the property. Please Speak To Our Event Coordinator About Picture Areas.

CLUB COURTESY

Please respect the rights of the members in regards to all areas reserved exclusively for them. The Patio Area Is For Member Use Only.

Thank you for choosing The Club at North Halton we look forward to being part of your Special day!



\$85
PER PERSON
ALL INCLUSIVE

to Have and to Hold

COCKTAIL RECEPTION

One Hour Standard Beverage Service
A Selection of Hot Hors D'oeuvres and Cold Canapes – Based on Three Per Person

DINNER (THREE COURSE MEAL)

Fresh Baked Rolls and Whipped Sweet Butter

APPETIZER

Heirloom Lettuces, Fresh Summer Vegetables, Honey and White Balsamic Vinaigrette

ENTRÉE

Grilled Local Chicken Breast, Northern Woodland Mushroom Sauce, Herb Roasted Potato, Fresh Seasonal Vegetables.

DESSERT

Warm Apple and Caramel Blossom with Chantilly Cream

COFFEE AND TEA

WINE SERVICE WITH DINNER

Two Glasses of House Wine During Dinner Service

LATE NIGHT SERVICE

Coffee and Tea Station
Cake Cutting and Display (Cake Supplied by Wedding)
A Selection of Dessert Squares and Bars

BAR SERVICE

Four Hours total Of Standard Bar Service (you can spilt up how you like)
Domestic Beer, Standard Bar Rail
House Red and White Wine, Soft Drinks and Juice



\$110
PER PERSON
ALL INCLUSIVE

The One and Only

COCKTAIL RECEPTION

- One Hour Standard Beverage Service
- A Selection of Hot Hors D'oeuvres and Cold Canapes – *Based On Three Per Person*
 - Vegetable Crudités

DINNER (THREE COURSE MEAL)

- Fresh Baked Rolls and Whipped Sweet Butter

APPETIZER (PLEASE CHOOSE ONE)

- Carrot, Ginger and Clementine Soup
Finished with Ontario Honey
- Vine Ripened Tomato and Basil Bisque with Quebec Goats Cheese
 - Artisan Caesar with Smoked Bacon, Parmigianino-Reggiano, Herbed Croutons, North Halton Caesar Dressing & Lemon Wedge
- Heirloom Lettuces, Fresh Strawberries, Quebec Goats Cheese, Roasted Almonds, Drizzled with a White Port Vinaigrette

ENTRÉE (PLEASE CHOOSE ONE)

- Grain Fed Chicken Supreme, Woodland Mushroom and Marsala Sauce, Herb Roasted Potato and Fresh Seasonal Vegetables
Or
- Jail Island Salmon Fillet Accompanied by a Korean Lime and Sesame Sauce, Served with Steamed Basmati Rice and Asian Inspired Vegetables
Or

- Grilled New York Striploin, Fresh Market Vegetables, Buttery Whipped Potato, Finished With a Red Wine Pan Jus

DESSERT (PLEASE CHOOSE ONE)

- Apple Toffee Cheese Cake Finished with a Salted Caramel Sauce
Or
- Velvety Chocolate and Hazelnut Mousse

COFFEE AND TEA SERVICE

WINE SERVICE WITH DINNER

- Two Glasses of Our House Wine during Dinner

LATE NIGHT SERVICE

- Coffee and Tea
- Cake Cutting and Display (Cake Supplied by Wedding)
- Fresh Fruit Display, Selection of Dessert Squares and Fresh Baked Cookies

BAR SERVICE

- Four Hours total of Standard Bar Service (you can spilt up how you like)
 - Domestic Beer, Standard Bar Rail
- House Red and White Wine, Soft Drinks and Juice



THE CLUB AT
NORTH HALTON

AMANDA COLE Food & Beverage Manager

Tel: (905) 877-5236, Ext. 204 | Fax: (905) 877-5238 | Email: ACole@nhgcc.ca



\$120
 PER PERSON
 ALL INCLUSIVE

The One True Love

COCKTAIL RECEPTION

- One Hour Standard Beverage Service
- A Selection of Hot Hors D'oeuvres and Cold Canapes
 – Based On Three Per Person

DINNER

- Fresh Baked Rolls and Whipped Sweet Butter
 - Coffee and Tea

APPETIZER (PLEASE CHOOSE ONE)

- Creamy Roasted Cauliflower with Aged farmhouse Cheddar Soup
Or
- Velvety Seafood and Cognac Bisque with a Lemon Crème Fraiche
Or
- Spinach, Sun Dried Cranberries, Sunflower Seeds and Spiced Pecans, with a Creamy Buttermilk Chive Dressing
Or
- Arugula, Roasted Grape Tomato and Shaved Reggiano Cheese, with a Honey and Thyme Vinaigrette

ENTRÉE (PLEASE CHOOSE ONE)

- Pan Seared Alaskan halibut Filet with an Oven Dried Tomato and Roasted Garlic Jam, Roasted Baby Potato, Butter and Sea Salt Tossed Vegetables
Or
- Grilled Alberta Beef Tenderloin, Mascarpone Whipped Potato, Summer Vegetable Bundles, Finished with a Vidalia Onion and Barolo Reduction
Or
- Seared Chicken Supreme Filled with Garlic Wilted Spinach and Feta Cheese, Herb Roasted Potato, Lemon and Thyme Pan Jus

DESSERT (PLEASE CHOOSE ONE)

- New York Cheesecake with a Wild Blueberry and Vanilla Bean Compote
Or
- Individual Gran Marnier Crème Brule with Macerated Berries and Amoretti Cookies
Or
- Coconut Panna Cotta, Strawberry and Mint Salsa, Pineapple and Ginger Gastrique

WINE SERVICE WITH DINNER

- Two Glasses of Our House Wine during Dinner

LATE NIGHT SERVICE

- Coffee and Tea
- Cake Cutting and Display (*Cake Supplied by Wedding*)
- Fresh Fruit Display, Selection of Dessert Squares and Fresh Baked Cookies

BAR SERVICE

- Four Hours total of Standard Bar Service (you can spilt up how you like)
- Domestic and Premium Beer, Standard Bar Rail
- House Red and White Wine, Soft Drinks and Juice





Cocktail / Late Night Suggestions

PASSED TRADITIONAL CANAPÉS AND HORS D'OEUVRES (\$28/DOZEN)

Traditional Bruschetta
Vegetarian Asian Fresh Rolls
Spinach and Goat Cheese Mini Quiche.

PASSED NORTH HALTON FAVORITES (\$31/DOZEN)

Herbed Goat Cheese in a Phyllo Purse
Mini Caprese Crostini
Bay Shrimp Salsa on Cucumber Rounds
Mushroom and Goat Cheese Crostini
Spinach and Feta Spanakopita
Curried Chicken Satay

PASSED NORTH HALTON SIGNATURES (\$34/DOZEN)

Chilled Prawn Cocktail, Prosciutto Wrapped Melon
Smoked Salmon Rosette on Pumpnickel
Beef and Blue Cheese on Baguette
Mini Boston Blue Crab Cakes
Tempura Shrimp, Beer Battered
Halibut Bouchons

FRESH CRUDITÉS PLATTER (\$3.25/PERSON)

Sweet Bell Peppers, Celery, Carrots, Cucumber
Cherry Tomatoes, and Broccoli.
Spring Onion Ranch Dip

GOURMET DIPS AND SPREADS PLATTER (\$4.99/PERSON)

Toasted Pita Wedges, Tortilla Chips and Fresh Baked Baguette, Hummus, Spinach and Artichoke Dip, Fire Roasted Red Pepper Dip

CANADIAN ARTISAN CHEESE BOARD (\$6.99/PERSON)

Quebec Oka, Three Year Old Aged Cheddar, Champfleury, Rodoux Triple Cream Brie, Chevrita. A Selection of Crackers and Fresh Baked Baguette, Fresh Grapes, Strawberries and Candied Fruits

COCKTAIL SHRIMP (50 PIECES \$125 / 100 PIECES \$250)

Large Shrimp Served with a Brandied Cocktail Sauce.

FRESH FRUIT PLATTER (\$4.00 PER PERSON)

Honeydew Melon, Cantaloupe, Watermelon, Pineapple Grapes and Berries.

BAKED BRIE WHEEL (\$150)

(Serves Approximately 60 Guests)
Fresh Quebec Brie Wrapped in Puff Pastry and Served with Crostini and Berry Compote.

CHARCUTERIE BOARD (\$7.00/PERSON)

Fine Cured and Smoked Meats Garnished with Olives Pickled Artichokes and Fresh Baguette.

MARINATED TOMATO BRUSCHETTA (\$7.99/PERSON)

Vine Ripened Tomato, Minced Garlic, Fresh Basil
Shaved Reggiano Cheese

GOURMET PIZZA PIES ASSORTED TRADITIONAL, VEGETARIAN & GOURMET PIZZAS (\$16/PIZZA)

(Approximately 12 Slices Per Pizza)

POTATO BAR /POUTINE STATION (\$6/PERSON)

Sweet Potato Fries, Fresh Cut French Fries, Quebec Cheese curds, Rich Red Wine Infused Gravy

PAD-THAI BAR (\$6/PERSON)

Sweet and Spicy Chicken Pad Thai in Mini
Take-Out Boxes

CHEF'S SLIDERS (\$7/PERSON)

Hand Crafted Angus Beef Sliders with Assorted Toppings and Cheeses

GRILLED CHEESE (\$6/PERSON)

Mini Grilled Cheese Sandwiches Filled with Melted Farmhouse Cheddar Served with House Ketchup

CREPE STATION (\$8.95/PERSON)

Warm Crepes, Accompanied by Fresh Fruit, Berries Whipped Cream and Chocolate and Caramel Sauces

SWEET TREAT (\$7.95/PERSON)

Freshly Baked Cookies, Biscotti, Fresh Fruit Display, Assorted Juices

DEATH BY CHOCOLATE (\$7.95/PERSON)

Double Chocolate Chunk Cookies, Brownies, Nanaimo Bars

FRESH FROM THE BAKERY (\$8.95/PERSON)

Fresh Baked Muffins, Cookies, Pastries, Croissants and Danishes



THE CLUB AT
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AMANDA COLE Food & Beverage Manager

Tel: (905) 877-5236, Ext. 204 | Fax: (905) 877-5238 | Email: ACole@nhgcc.ca



\$32.95

PER PERSON
ALL INCLUSIVE

Bridal Shower Lunch Buffet

(Prices are subject to applicable taxes and service charges)

HEIRLOOM LETTUCES WITH RIPE GRAPE TOMATO

English Cucumbers and Julienne Field Carrot
Accompanied By an Assortment of Our Hand Crafted Dressings and
Vinaigrettes

TRADITIONAL GREEK SALAD

with Fresh Vine Ripened Tomato, Crisp Cucumber, Red and Yellow Bell
Pepper
Kalamata Olives and Sweet Red Onion. Marinated in an Oregano and Red
Wine Vinaigrette

AN ASSORTMENT OF FRESH BAKED BREADS

with Sweet Whipped Butter as well as a Roasted Garlic and Lemon
Hummus

Grilled Local Boneless, Skinless Chicken Breast
in a Woodland Mushroom Pan Jus
Herb Roasted Potato, Seasonal Market Vegetables
Cheese Tortellini and Grilled Summer Vegetables Tossed In Our Authentic
Tomato Sauce

DESSERT BUFFET

Including a Display of Fresh Tropical Fruits, Petit Fours,
Cookies and Mini Pastries



Engagement - Rehearsal Dinner

(Prices are subject to applicable taxes and service charges)

COCKTAIL PARTY (\$30.95/PERSON)

- Charcuterie Board - Fine Cured and Smoked Meats Garnished with Olives, Pickled Artichokes, Crackers and Baguette
 - Canadian Artisan Cheese Board with Grapes, Crisps and Baguette
 - Fresh-Cut Vegetable Crudités and Dips
 - A Selection of North Halton Signature Hot Hors D'oeuvres and Canapés
 - Seasonal Sliced Fruit Platter, Dessert Squares and Cookies
 - Coffee & Tea station

FIRE ROASTED CHICKEN BUFFET (\$29.95/PERSON)

(Minimum 40 guests)

- Deluxe Salad Bar Featuring a Variety of Fresh Vegetables and Toppings Accompanied by an Assortment of Hand Crafted Dressings and Vinaigrettes
 - Fire Roasted Local Chicken Breast in a Red Wine Pan Jus
- Fresh Herb-Roasted Mini Potatoes and Olive Oil Tossed Vegetables
- A Selection of Sliced Seasonal Fruit, Baked goods and Cookies
 - Coffee & Tea station

NORTH HALTON BBQ BUFFET (\$25.95/PERSON)

- Three (3) of the Chef's Deli Salads, Vegetable Crudités Platter with Assorted Dips
- Selection of Grilled Local Chicken Breast, House Made Angus Beef Burger, Hot Italian Sausage
 - Fresh Baked Cookies, Assorted Dessert Squares
 - Coffee & Tea Station

CHICKEN AND RIB DINNER (\$36.95/PERSON)

- Artisan Caesar with Our Garlic and Lemon Dressing, Reggiano Cheese and Herbed Croutons
- Barbecued Chicken and Slow Smoked Pork Back Ribs. Served with Seasonal Vegetables Cajun Potato Wedges
 - Selection of Pastries, Cookies and Fruit for Each Table
 - Coffee & Tea Service



Wedding Packages Include

- ✓ On Site Day of Coordinator
 - ✓ Meal Tasting For Two
- ✓ Standard Floor Length Table Linen
 - ✓ Complimentary Parking
 - ✓ Special Children's Menu
- ✓ Complimentary Entree for D.J and Photographer
 - ✓ Vegetarian and Special Diet Options
 - ✓ Microphone and Podium for Speeches
 - ✓ Screen and Projector for Presentations
- ✓ Add One Hour Bar Service \$10.95 per person
- ✓ Add Soup, Salad or Pasta as Your Fourth Course for \$5
Plus Taxes and Gratuity Per Person

Please Note That These Menus Are Our Most Popular Selections.

*We Would Love To Build An Evening With YOU
That Will Never Be Forgotten.*

*Please Contact Our Event Coordinator For Your
Personal Consultation and Site Tour.*

*Follow us on Instagram @theclubatnorthhalton, Twitter @NorthHaltonGolf
and Like us on Facebook for Current Pictures and Promotions*