



EST. 1925

SAUGHEEN
GOLF CLUB



2020

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Congratulations!

Thank you for considering beautiful Saugeen Golf Club for your special day. Our newly renovated banquet facility, looking out over spectacular greens to stunning views, creates the perfect setting for your big day. Our attention to detail and commitment to quality service will ensure that your day is exactly what you imagined it to be. Let the wonderful management staff at Saugeen relieve the stress of planning a wedding by guiding you with our industry expertise.

For further information and all booking enquiries, please contact our Club House staff at
519-389-4031 ext 107
marissa@saugeengolf.com or amanda@saugeengolf.com



WELCOME

Saugeen Golf Club's elegance, stunning view and attentive service makes it one of Saugeen Shores' premiere venues for your wedding. Our experienced coordinators are here to assist in creating a unique day for each and every couple, from the initial appointment leading up to the big day. We strive to provide a memorable experience and bring to life the vision each couple has. We know how important this day is to you. Let us help make it unforgettable.

FEATURES

- Intimate outdoor ceremony location and banquet room with a breathtaking view overlooking spectacular greens
- Floor to ceiling windows with a view to Saugeen's stunning sunsets
- Capacity of up to 175 for a plated or buffet dinner
- Manicured gardens provide a perfect backdrop for photographs

OUTDOOR CEREMONY

- Beautiful upstairs patio that accommodates up to 150 people overlooking our beautiful Legacy 9th green. Should the inclement weather occur, ceremony will be relocated to the banquet hall.
- Private staircase to second level patio that connects to the banquet hall
- White resin chairs for the ceremony

ROOM SET UP

- Round or rectangle tables for your dinner and reception
- Chairs, flatware, glassware and any additional tables
- House White and Black Table Linens
- House Black or White Chair Covers
- Easel for seating plan
- Television for slideshow
- Microphone for speeches and sound system for background music

Saugeen Golf Club prides itself on quality. With outstanding staff and commitment to guest satisfaction, we deliver a superior product. It is our pleasure to accommodate your needs and those of your guests. We ask to be notified of any allergies and/or intolerances to properly prepare for the comforts of everyone invited to this special occasion. Complimentary menu tastings for the bride and groom are available and will be pre-arranged with your Co-ordinator. Guests are welcome (up to 2) at an additional cost of \$25 per person.

MENU

PASSED HORS D'OEUVRES

Priced per 25 guests. Minimum selection of 3

CHARCUTERIE BOARD - selection of cured meats | cheese | pickled vegetables | olives | crackers \$150

GRILL BRIE | roasted peaches | honey-harissa balsamic \$90

ARTICHOKE & GOAT CHEESE DIP | crackers included \$65

SNOW CRAB CAKES | spiced mango aioli \$75

FRIED CHICKEN SKEWER | maple syrup gravy \$60

GARLIC SAUTÉED SHRIMP COCKTAIL | seafood mayo \$50

WHIPPED GOAT CHEESE & ROASTED PEPPER CROSTINI | roasted red pepper compote \$65

GRILLED LAMB SKEWER | rosemary | burnt honey yogurt \$60

OVEN DRIED TOMATO BRUSCHETTA | Sicilian lemon balsamic | parmesan \$50

RAW OYSTER BAR | Various Mignonette Sauces \$60

GRILLED VEGETABLE PLATTER | herbed sour cream \$55

SALADS

Priced per person

ROMAINE | roasted garlic dressing | parmesan | crostini
double smoked bacon \$13

GREEK QUINOA | cucumber | tomato | black olives | feta cheese | red wine dressing \$13

BABY SPINACH & APPLE SALAD | creamy dill dressing | sunflower seeds \$12

CRANBERRY-PEAR & GOAT CHEESE | summer greens | 18 year balsamic dressing \$12

PLATED ENTRÉE OPTIONS

Priced per person

GRILLED STRIPLOIN - chive & roasted garlic mash | grilled vegetables | rosemary demi glaze \$34

CHICKEN SUPREME - roasted fingerling potato | seasonal vegetables | creamy garlic-anco \$25

PECAN CRUSTED SALMON - roasted broccoli basmati rice | soya-honey glaze \$28

GARLIC ROASTED CAULIFLOWER - chickpeas | basil & sunflower vegan pesto | tomato reduction \$22

BUFFET

SALADS

Priced per 25 guests

ROMAINE | roasted garlic dressing | parmesan | crostini
double smoked bacon \$190

GREEK QUINOA | cucumber | tomato | black olives | feta cheese | red wine dressing \$195

BABY SPINACH & APPLE SALAD | creamy dill dressing | sunflower seeds \$185

CRANBERRY-PEAR & GOAT CHEESE | summer greens | 18 year balsamic dressing \$185

ENTRÉE OPTIONS

Priced per person

HERB CRUSTED PRIME RIB green peppercorn & shallot demi glaze \$8pp | \$46pp

CREAMY WHITE WINE & HERB CHICKEN roasted chicken supreme in a creamy white wine & herb sauce \$6pp | \$44pp

MARKET FISH Chefs suggestion of fish & sauce \$6pp | \$45pp

SAUSAGE & RICOTTA LASAGNA local sausage | ricotta cheese | fresh tomato sauce |
béchamel | handmade pasta \$5pp | \$43pp

Second price point includes 2 salad options, 1 entrée, 1 side, 1 vegetable,
1 dessert, bread with oil & balsamic vinegar, coffee & tea.

BUFFET SIDE OPTIONS

per 25ppl

Pancetta & Rosemary Smashed Yukon Potatoes \$110

Blue Cheese & Walnut Smashed Yukon Potatoes \$130

Roasted Garlic & Chive Smashed Yukon Potatoes \$90

Herbed Basmati Rice \$85

Saffron & Sweet Pea Basmati Rice \$100

BUFFET VEGETABLE OPTIONS

per 25ppl

Roasted Broccoli & Shallots \$160

Maple Glazed Parsnips \$160

Roasted Cauliflower & Sunflower Seeds \$150

Seasonal Vegetables - Market Value

DESSERTS

Priced per person

SALTED DOLCE CHEESE CAKE & COOKIE PARFAIT \$7

CARMELIZED WHITE CHOCOLATE MOUSSE seasonal berry compote \$7

CRÈME BRULEE \$8

LATE NIGHT

Priced per person

*Priced per 25 guests

CHICKEN & WAFFLE BAR warm maple syrup | chicken demi glaze | hot sauce selection \$13pp

CHARCUTERIE BOARD - selection of cured meats | cheese | pickled vegetables | olives | cracker \$150*

SEAFOOD TABLE Crab legs | sautéed shrimp | shrimp cocktail | mussels | fried octopus
various sauces & warm butter \$23pp

SLIDER STATION pulled pork | handmade burgers | pulled chicken | various sauces & toppings | buns \$16

TACO STATION buffalo & dill pulled chicken | orange & lime pulled pork | black pepper prime rib |
various sauces & toppings | soft taco shells | hard taco shells \$15



CHILDRENS MENU

Priced per person

PENNE PASTA handmade pasta | fresh tomato or cream cheese alfredo sauce \$12

BREADED CHICKEN & ROASTED POTATOES Baked chicken | roasted potatoes | bbq sauce \$13

CHEESE BURGER & ROASTED POTATOES homemade burger | roasted potatoes | aged cheddar | ketchup \$13

BAR SERVICES

Saugeen Golf Club bartenders are all Smart Serve certified and will adhere to Ontario and Federal Laws for serving alcohol

SET BAR

STANDARD BAR SERVICE - \$55 per person

Signature Drink or Mocktail during reception
Open Bar for reception and after dinner plus 2 bottles of wine per table during dinner
Vodka, Rum, Gin, Rye, Scotch
Domestic Beer and Draught Beer
House Red and White Wine
Caesars and Basic Cocktails
Juice, Pop and Sparkling Water
Water Service at tables by waitstaff

PREMIUM BAR - \$62 per person

Signature Drink or Mocktail during reception
Open Bar for reception and after dinner plus 2 bottles of wine per table during dinner
Vodka, Rum, Gin, Rye, Scotch
Domestic Beer and Draught Beer
Imported Beer - Corona, Heineken
House Red and White Wine
Caesars and Premium Cocktails
Brandy, Vermouth, Baileys, Grand Marnier, Kahlua, Sambuca, Tequila
Liqueurs - Triple Sec, Blue Curacao, Banana, Melon, Crème de Cacao, Crème de Menthe, Peach Schnapps, Sour Apple, Sour Raspberry
Juice, Pop and Sparkling Water



CASH BAR

All consumption bars will consist of Standard Bar Service items unless otherwise noted in the contract.

Vodka, Gin, Rum, Rye and Scotch - \$4.20 per drink 1 oz

House Wine - \$5.53 per glass/\$23 per bottle

Beer (Domestic) - \$4.20 per bottle

Beer (Premium) - \$5.09 per bottle

Beer (Imported) - \$5.97 per bottle

Beer (Draught - Domestic) - \$6.19 per glass

Beer (Draught - Premium) - \$7.08 per glass

Soft Drinks, Juices, Bottled Water - \$2.25 per glass

*House Brands include: Smirnoff Vodka, Beefeater Gin, Bacardi White Rum, Canadian Club Rye and J&B Rare Scotch

*House Wines:

White - Jackson Triggs Pinot Grigio and Chardonnay

Red - Jackson Triggs Merlot and Cabernet Sauvignon

*Brands are subject change without notice

THINGS TO KNOW

DEPOSIT

A non-refundable deposit of \$1000 is required to confirm your booking, accompanied by a signed contract. The deposit will be credited to your final invoice. Payment can be made by debit or credit card.

PAYMENT TERMS

Full payment is required ten days prior to your wedding day. Additional charges incurred after this will be itemized on an additional invoice and will be charged to the credit card number on file.

ADDITIONAL EXPENSES YOU SHOULD CONSIDER:

On Site Ceremony Set up Fee - \$750
Hall Rental - \$2000 - will be included on your final invoice
Gratuuity - 15% applied to all food and beverage
Taxes - 13% applied to all charges
Chair Covers (Black or White) \$3 each
Floor Length Tablecloths (White) \$10 each
Napkins (Variety of colours) \$.75 - \$3 each
Table Runners (Variety of colours and styles) \$4-12 each
Coloured Table Cloths - \$6-\$20 each
Variety of Vases, Picture Frames and Speciality Serving Platters - prices subject to change
Cake and Cupcake Platters - prices subject to change
White Strand Lights - prices subject to change

ITEMS YOU SHOULD SUPPLY

Washroom Baskets for both Men's and Women's Washrooms
Card Box
Cake Stand
Cake Knife
Candles (must be enclosed)
Wedding Favours
Seating Chart
Place Cards/Table Numbers
DJ/Band/Photographer
Personal/Theme décor including head table backdrop and centerpieces

PHOTOGRAPHS

Saugen Golf Club offers many beautiful outdoor settings for your wedding photographs with its manicured lawns and gardens. Certain areas, including the greens, are not available for photographs. Please note that any photos taken by SGC staff may be used in promotional material.

EARLY ACCESS AND REHEARSAL TIMES

Access to the venue will be arranged with your Event Coordinator. Day before access is not guaranteed. Rehearsal time to be determined.

OUTSIDE CATERING AND BEVERAGES

Outside catering is not permitted with the exception of wedding cake. Beverages services are provided through the golf course.

SMOKING/VAPING/CANNIBUS

Smoking, vaping and recreational use of cannabis is not permitted on our outdoor patios but is permitted in designated areas as per provincial laws and the SGC Cannabis Medical & Recreational Usage Policy.

COAT CHECK

Complimentary coat check is available (unattended)

Prices are subject to current market prices