

Wedding / Function Contract

- Non-refundable deposit, for weddings, of \$500.00 is payable <u>at the time of booking</u> and will be credited to your final invoice.
- **Guarantee:** We require 14 days notice of the number of guests for the event. This final guest number will be the minimum charged on the invoice.
- Room Rental fee: \$400.00 plus tax. For Wedding Ceremonies at the course, an additional fee of \$200.00 will be charged should the ceremony take place either indoors or outdoors. (some restrictions may apply).
- **Out Side Caterers:** There is \$850.00, plus tax, charge to rent the hall and kitchen for an outside caterer (*must have a food permit*). Use of kitchen facilities to be shared with staff at Berwick Heights.
- **Bar Services:** A bartender fee will be applied if bar sales do not reach a predetermined amount based on the number of guests. Please see below:
 - Under 100 people under 400 in sales = 100 fee
 - Over 100 people under 500 in sales = 150 fee
- **Music:** DJ's may come to the clubhouse prior to the event to plan their set up. They can set up their equipment the day of the event. Equipment should be removed after the function. Arrangements can be made to pick up equipment the following day dependent upon the Golf Course schedule.
- Maximum room capacity for sit down reception is <u>125</u>. Maximum room capacity for cocktail reception is <u>140</u>.



- **Payments**: All payments, other than the booking deposit, must be made in full the day of the event, unless pervious arrangements have been made.
- **Gratuity fee:** A fee of fifteen percent (15%) will be added where applicable.
- **Decoration and set up:** for any wedding to take place on the day before wedding, unless other arrangements have been made with management. No push pins, or nails allowed, only tape. **Confetti** is not permitted on our premises.
- Linens: Cream coloured table cloths are available to rent for a fee of \$200.00
- **Cake Cutting:** a cake cutting fee of \$150.00
- Set up/ clean up fee: \$50.00 This fee is for table placement and clean up after all decorations have been removed.
- Groups renting the dinning room area <u>must share access</u> to the building with the golf members. (they must be able to access the Pro Shop and the washroom facilities)

Date of function / reception:

Start time:

Name of Renter

Berwick Heights Management

Date

Date

*Prices are subject to change as costs fluctuate



Plated Dinner Selections

Includes: One Salad, One Entrée and Roll & Butter All priced at \$25.00 plus tax per person

Select ONE Salad for the group

Garden Salad

A blend of mixed greens, cucumber, tomatoes, mixed peppers, topped with grated carrot and a choice of dressing

Caesar salad

Fresh, Crisp romaine lettuce, real bacon & croutons, topped with parmesan cheese and a garlic caesar dressing.

Spinach Salad

A fresh, crisp blend of baby spinach, sliced egg, tomatoes, mushroom, thinly sliced red onions, real bacon, and a house dressing.

Summer Green

A blend of mixed greens, sliced red onions, sliced strawberries, sliced almonds (optional), and a balsamic dressing.



Entrée's Select ONE of the following Entrées

Chicken Cordon Bleu

Breaded 6 oz. breast fillet filled with smoked ham and Swiss cheese baked to perfection. Served with creamy mushroom and herb sauce.

Chicken Kiev

Breaded 6 oz. breast fillet filled with butter and herbs baked to perfection. Served with creamy white wine sauce.

Maple Dijon Glazed Salmon

Baked salmon drizzled with a Maple Dijon glaze.

Slow Roasted Beef Dinner with rosemary gravy.

Home Style Turkey Dinner

Traditional turkey dinner with all the trimmings

Homemade Lasagna

Your choice of:

- Classic Beef Lasagna,
- Chicken and Vegetable Lasagna or
- Vegetable Primavera

All served with garlic bread.

To Compliment Your Dinner Selection & Fresh Vegetable Medley

You May Choose one of the following:

- Smooth mashed potato with a hint of garlic
- A golden baked potato
- Roasted potatoes with a splash on seasoning
- A fluffy rice pilaf with a hint of seasoning



Buffett Dinner Selections

All priced at \$25.00 plus tax per person

Select ONE of the following mains:

• Slow Roasted Beef

• ¹/₄ Chicken

• Roasted Turkey

Pork Roast

All roast dinner selections are served with potatoes and a choice of vegetable: Select ONE Vegetable:

- Maple glazed baby carrots
- Peas & carrots
- Turnip
- Roasted vegetables
- Squash
- Seasonal vegetable mix

Homemade coleslaw, homemade gravy, and a dinner roll included

Select ONE Salad:

Garden Salad

A blend of mixed greens, cucumber, tomatoes, mixed peppers, topped with grated carrot and a choice of dressing

Caesar salad

Fresh, Crisp romaine lettuce, real bacon & croutons, topped with parmesan cheese and a garlic caesar dressing.

Spinach Salad

A fresh, crisp blend of baby spinach, sliced egg, tomatoes, mushroom, thinly sliced red onions, real bacon, and a house dressing.

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Appetizers / Hors d'oeuvres

More choices and pricing available upon request

Stuffed Mushroom Caps Mozza Sticks Mini Quiches Spring Rolls with Dipping Sauce Meatballs Chicken Wings Assorted Chicken Skewers Chicken Quesadillas Flat Bread Pizza Bruschetta Assorted Phyllo Pastries Fruit Trays Vegetable Trays Cheese Trays

Soup or Chowder Station

Desserts

Selection priced individually upon request

Assorted Cheesecakes

Carrot cake Assorted Squares

Assorted pies

Apple or Berry Crisp

Brownies

Tea, Coffee and / or Non-Alcoholic Punch available (price is dependent upon number of guests) *Punch table will have plastic glasses.*



Bar Selections

Prices include HST (bar only)

House Shots \$4.75 Premium House Shots \$5.75 Beer \$4.75 Premium Beer \$5.75 House Wine \$6.50 Draft (16oz) \$5.25

Under the laws governing our liquor license, all bottled wine must be purchased through us. We can purchase from the NSLC and local wineries.

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Snacks and Munchies

Cocktail Peanuts \$3.95 / Bowl Pretzels \$3.95 / Bowl Potato Chips \$3.95 / Bowl Popcorn \$3.95 / Bowl Nacho chips with dip \$8.95 / Bowl Assorted Dessert Squares \$24.00 / Dozen

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