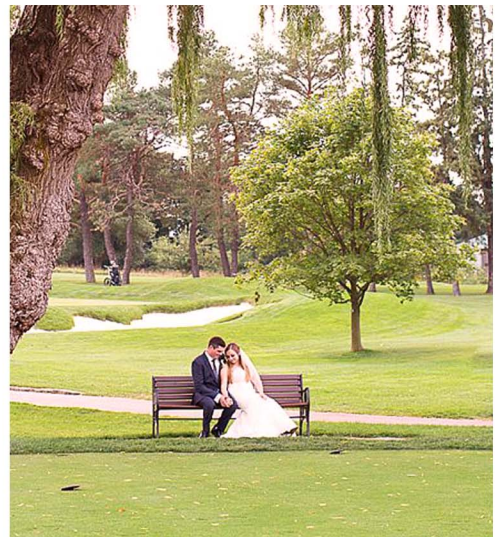


WHERE WEDDING DREAMS BEGIN

WITH STYLE AND ELEGANCE



THE WESTON GOLF AND COUNTRY CLUB LTD.

50 ST. PHILLIP'S ROAD, TORONTO, ON M9P2N6

416.915.8460 | FMAcc@WestonGolfCC.com



WELCOME TO THE WESTON GOLF AND COUNTRY CLUB

Thank you for considering The Weston Golf and Country Club as the location for your upcoming wedding.

We look forward to working with you on the important details of this day. It will be our pleasure to ensure that your requirements are fulfilled and that you receive a level of service that exceeds your expectations.

Choose your style and elegance that a Country Club brings to your special day. The Weston Golf and Country Club offers professionally trained staff who take pride in providing you with the perfect venue for your wedding day in any season.

Weston can host every aspect of your event including engagement parties and bridal showers. Our catering professionals specialize in customizing the ideal menu and setting to suit your party size and budget. Our beautiful grounds and gardens offer a wonderful backdrop for once in a lifetime photograph.

WHAT WE OFFER...

- Complimentary menu tasting for Bride and Groom (plated meals only)
- Bride and Groom golf course access for photos
- Ivory floor length linen and napkins
- Presentation tables for receiving gifts, cake and head tables
- Special dietary and children's meals
- Bridal room
- Parking
- Referral service
- Outdoor patio with view of golf course
- Grand piano in the dining room
- Cloak room (unattended)

Prices are subject to HST and Service Charge. Prices subject to change.





TERMS AND CONDITIONS

The wedding meeting will take place three 3 months prior to the event.

All event requirements must be received at least 2 months prior to the date of the function. All prices are subject to change without notice; the Club will honour prices for 90 days.

Room rental fees apply to all Parties and Events, based on food and beverage requirements. Fairway Dining Room - \$1,200.00 + HST

Indoor or outdoor ceremonies can be accommodated. Outdoor ceremony overlooking the golf course. A fee of \$5 + HST per person applies.

Photos are permitted on the premises at no additional fee.

The Weston Golf and Country Club does not accept any liability for injury to persons or damage to equipment and belongings brought onto the property during the ceremony/event. While the client has access to the Golf Course for the purposes of photography, he/she waives any claims against any person connected to The Club for any injuries he/she may sustain and likewise assume full responsibility for all their actions.

All food and beverage is subject to a 18% service charge.

All charges, including food and beverage, room rental, equipment rentals, miscellaneous items and service charges are subject to 13% HST.

Choice menus of more than two entrées will be subject to a \$5 per person entrée selection fee. Entrée choices must be pre-determined, with the total number of each Entrée submitted to the catering department 10 days prior to the event.

A handling fee of \$3.00 per person will apply to all cakes/desserts cut and plated for individual service.

Guarantee numbers are required at least seventy-two (72) hours in advance of the function.

The Weston Golf and Country Club and/or its employees are not in any way liable for any lost and/or stolen items including gifts/monetary box.

For all Parties and Events of attendees a \$4,000 non-refundable deposit is required in order to secure the booking. The Weston Golf and Country Club is pleased to put a date on tentative hold for you. The date will be held for a maximum of 10 days and then automatically released, if we do not hear from you. A date on hold can only be confirmed with a deposit.

Payment of the Master Account may be made by cheque or credit card subject to approval by Weston Golf and Country Club Accounting Department. If payment by credit card is selected, a 3% Administration Fee applies for balances over \$5000. Members may choose to sign charges to their Member number. Full payment is required 4 days prior to the event by certified cheque.

Cancellation of a booking constitutes a breach of contract; cancellation fees may apply and the function deposit will be lost and not refundable.

Special Dietary Needs: If someone in the group requires a vegetarian, gluten free or other specialized meal, please advise Catering Manager.

*Thank you for choosing **The Weston Golf and Country Club***

We look forward to welcoming your group and working with you towards a successful event.

Prices are subject to HST and Service Charge. Prices subject to change.





STYLE (THREE COURSE) \$115 Per Person

COCKTAILS

Hors D'Oeuvres (Based on 3 pieces)
Selection from the Attached List

DINNER

Assorted Rolls and Butter

THREE LEAF SALAD

Green and Red Leaf Lettuce, Romaine Hearts,
Tomatoes, Cucumber, Carrots, Peppers, Herb Dressing

HERBED ROASTED CHICKEN SUPREME

Lemon Thyme Jus

or

PAN SEARED ATLANTIC SALMON

Horseradish, Dill Beurre Blanc

Entrées served with Scalloped Potatoes and Market Fresh Vegetables

CRÈME BRÛLÉE

Caramelized Apple

COFFEE AND TEA SERVICE

BAR SERVICE

1 Hour cocktail hour of Premium Host Bar
2 Hour House Red and White Wine with Dinner (*Bar closed during dinner*)
4 Hour Premium Host Bar after dinner

LATE NIGHT

Coffee and Tea Station

Prices are subject to HST and Service Charge. Prices subject to change.





ELEGANCE (FOUR COURSE) \$130 Per Person

COCKTAILS

Hors D'Oeuvres (Based on 3 pieces)
Selection from the Attached List

DINNER

Assorted Rolls and Butter

BUTTERNUT SQUASH BISQUE

Apple Compote, Cinnamon Crème Fraiche

or

ROASTED PEPPER BISQUE

Chipotle Croutons

SUN VALLEY SALAD

Organic Baby Greens, Tomatoes, Peppers, Cashews, Candied,
Seeds, Goat Feta Cheese, Red Wine Vinaigrette

or

THREE LEAF SALAD

Green and Red Leaf Lettuce, Romaine Hearts, Tomatoes, Cucumber,
Carrots, Peppers, Herb Dressing

GRILLED 10OZ STRIPLOIN

Red Wine Demi

or

CITRUS HERBED MARINATED CORNISH HEN

Fine Herb Jus

Entrées served with Scalloped Potatoes and Market Fresh Vegetables

MILK CHOCOLATE SALTED CARAMEL TART

Berry Coulis

COFFEE AND TEA SERVICE

BAR SERVICE

1 Hour cocktail hour of Premium Host Bar

2 Hour House Red and White Wine with Dinner (*Bar closed during dinner*)

4 Hour Premium Host Bar after dinner

LATE NIGHT

Coffee and Tea Station

Prices are subject to HST and Service Charge. Prices subject to change.





LUXURY (FOUR COURSE) \$138 Per Person

COCKTAILS

Hors D'Oeuvres (Based on 3 pieces)
Selection from the Attached List

DINNER

Assorted Rolls and Butter

THREE LEAF SALAD

Green and Red Leaf Lettuce, Romaine Hearts, Tomatoes,
Cucumber, Carrots, Peppers, Herb Dressing

or

CALIFORNIA SALAD

Field Greens, Mandarins, Avocado, Candied Pecans, Strawberries,
Blue Cheese, Honey Dijon Vinaigrette

SPINACH AND RICOTTA CANNELLONI

Rosé Sauce

PAN SEARED 7OZ TENDERLOIN

Red Wine Demi

or

9OZ VEAL T-BONE

Port Jus, Chimichurri

Entrées served with Scalloped Potatoes and Market Fresh Vegetables

TIRAMISU

Bailey's Crème Anglaise

COFFEE AND TEA SERVICE

BAR SERVICE

1 Hour cocktail hour of Premium Host Bar
2 Hour House Red and White Wine with Dinner (*Bar closed during dinner*)
4 Hour Premium Host Bar after dinner

LATE NIGHT

Coffee and Tea Station
Assorted Mini Pastries

Prices are subject to HST and Service Charge. Prices subject to change.





WINTER WEDDING

(THREE COURSE)
\$52 Per Person

Available January to March

DINNER

Assorted Rolls and Butter

BUTTERNUT SQUASH BISQUE

Apple Compote, Cinnamon Crème Fraiche

or

ROASTED RED PEPPER BISQUE

Chipotle Croutons

BRAISED SHORT RIB

Red Wine Reduction

or

PAN SEARED ATLANTIC SALMON

Lemon, Pepper, Citrus Dressing

Entrées served with Scalloped Potatoes and Market Fresh Vegetables

TIRAMISU

Baileys Crème Anglaise

COFFEE AND TEA SERVICE

BAR SERVICE

Bar billed based on consumption

Items served are based on clients request

LATE NIGHT

Coffee and Tea Station

Prices are subject to HST and Service Charge. Prices subject to change.





CHILDREN'S MENU

\$31 Per Child

AVAILABLE FOR CHILDREN 2 TO 12 YEARS OLD

Choice of Appetizer, Entrée, and Dessert

APPETIZER

Assorted Vegetables and Ranch Dip

or

Classic Caesar Salad with Grated Asiago

ENTRÉE

Chicken Fingers and French Fries

or

Pasta with Alfredo or Tomato Sauce (Select one sauce)

DESSERT

Vanilla Ice Cream

Prices are subject to HST and Service Charge. Prices subject to change.





HOT AND COLD HORS D'OEUVRES

\$40

COLD HORS D'OEUVRES

MINTED FETA SKEWERS

Watermelon Gazpacho Shooters

ONE BITE GREEK SKEWER

Tomato, Cucumber,
Marinated Olive,
Marinated Feta

SOUTHERN FRIED CHICKEN SKEWER

Chipotle Aioli

BLUE CHEESE, CASHEW & PEAR CROSTINI

Roasted Garlic Jam

SMOKED SALMON ROSETTE

Lemon Dill Cream Cheese on Rye

BRUSCHETTA BITES

Fresh Basil, Asiago Cheese,
Crostini, Balsamic Glaze

RARE BEEF PRIME RIB

Goat Cheese, Crostini
Roasted Red Pepper Mousse

CAPRESE SALAD SKEWER

Cheery Tomato, Bocconcini,
Balsamic, Olive Oil

ROASTED MUSHROOM CROSTINI

Caramelized Onion, Goat Feta,
Balsamic Aioli

PICKLED BEETS WITH FETA

HOT HORS D'OEUVRES

CHICKEN SATAY

BBQ Glaze Creamy Peanut Sauce

CHICKEN QUESADILLA

Sour Cream

PANKO CRUSTED FISH CAKE

Tarter Sauce

HONEY GARLIC MEATBALLS

Honey Glaze

HAWAIIAN SHRIMP

Lime Aioli

LAMB SATAY

Tzatziki

BEEF EMPANADAS

Traditional Sauce

SPANAKOPITA

Spinach, Phyllo Pastry

MINI GOAT CHEESE AND LEEK QUICHE

Balsamic Glaze

BRIE, PUMPKIN ARANCINI

Tomato sauce

MEDITERRANEAN TARTLETS

Asiago Cheese

MAC AND CHEESE FRITTER

MINI BLT

Bacon, Lettuce, Tomato, Aioli

LEMONGRASS & SESAME CHICKEN LOLLIPOPS

Tamarind Sauce

VEGETARIAN SPRING ROLLS

Traditional Plum Sauce

PIZZA BITES

Pepperoni and Cheese

SAMOSA

Beef, Chicken,
Vegetable Coriander Chutney

Prices are subject to HST and Service Charge. Prices subject to change.





ENHANCEMENTS

SHRIMP DISPLAY

(100 pieces)

Lemon Wedge, Cocktail Sauce

\$375

FRESH MALPEQUE OYSTER ON THE HALF SHELL

(100 piece min)

Mignonette, Cocktail Sauce

Market Price

SUSHI

(minimum order of 8 doz)

Assorted Rolls, Pickled Ginger, Wasabi, Soy Sauce

\$43/dozen

MINI FISH N' CHIPS

Beer Battered Fried Traditional Halibut and Chips,

Chipotle, Tartar Sauce

\$10.00 - 2 pc. per person

ANTIPASTI PLATTER

Marinated Olives, Grilled Vegetables, Bocconcini Cheese,

Sundried Tomatoes, Prosciutto, Pepperoncini, Focaccia

\$17 Per Person

Prices are subject to HST and Service Charge. Prices subject to change.





ARNIE'S FIRST BUFFET \$96.00 Per Person

Rolls and Butter

House Mixed Greens Salad

Choice of 2 Dressings

Grilled Vegetable and Toasted Country Bread Salad

Cherry Tomatoes, Capers, Kale, Balsamic Vinaigrette

Cheese Tortellini A La Pana

Cream Sauce

Lemon Pepper Atlantic Salmon

Horseradish, Dill Beurre Blanc

Herb Roasted Ontario Chicken

Lemon Thyme Jus

Seasonal Vegetables and Chef's Choice Potato

Assorted Pies, Mini Pastries Assorted Sliced Fresh Fruits

Freshly-ground Regular and Decaffeinated Coffee

Selection of Teas

BAR DETAILS

7 hours total bar service includes 1 hour cocktail service and 4 hours after dinner service

Bar **CLOSED** during dinner for 2 hours while offering house wine at the tables only and non-alcoholic beverages

Bar **OPENS** after dinner for regular service
Additional hour of Premium host bar is \$13.00 per hour
Bar closes no later than 1am

Non-alcoholic Host Bar is \$23 per person, based on 7 hours for children and guests under the age of 19, and vendors

Prices are subject to HST and Service Charge. Prices subject to change.





PINE POINT BUFFET

\$110.00 Per Person

Rolls and Butter

Shrimp Cocktail, Smoked Salmon
Traditional Compliments

House Mixed Greens Salad
Choice of 2 Dressings

Roasted Beets, Goat Feta Salad
Bitter Greens, Pecans, Radish, House Vinaigrette

Kale and Chickpea Salad
Radish, Apples, Pickled Onions, Carrots,
Cashews, Balsamic Vinaigrette

Pan Roasted Atlantic Salmon
Caper Relish

Roasted Ontario Chicken
Lemon Thyme Jus

Chef Attended Beef Striploin
Natural Jus
Accompanied with Seasonal Vegetables and Chef's Choice Potato

Assorted Pies, Mini Pastries Assorted Sliced Fresh Fruits

Freshly-ground Regular and Decaffeinated Coffee
Selection of Teas

BAR DETAILS

7 hours total bar service includes 1 hour cocktail service and 4 hours after dinner service

Bar **CLOSED** during dinner for 2 hours while
offering house wine at the tables only and non-alcoholic beverages

Bar **OPENS** after dinner for regular service
Additional hour of Premium host bar is \$13.00 per hour
Bar closes no later than 1am

Non-alcoholic Host Bar is \$23 per person, based on 7 hours
Free for children and guests under the age of 19, and vendors

Prices are subject to HST and Service Charge. Prices subject to change.





TOP OF THE HILL BUFFET \$119.00 Per Person

Rolls and Butter

Seafood Station

Shrimp Cocktail, Smoked Salmon, Steamed Mussels
Traditional Compliments

Antipasti

Marinated Olives, Grilled Vegetables, Bocconcini Cheese Sundried Tomatoes,
Genoa Salami and Pepperoncini, Focaccia
House Mixed Greens Salad
Choice of 2 Dressings

Maple Roasted Carrot Salad

Market Greens, Frisee, Cashews, Chickpea, Asiago, Balsamic Vinaigrette

Spinach and Ricotta Cannelloni - Rosé Sauce

Blackened Atlantic Salmon - Citrus Dressing

Herb Roasted Ontario Chicken - Natural Jus

Chef Attended Prime Rib of Beef

Horseradish, Natural Jus
Accompanied with Roasted Seasonal Vegetables and Herb Roasted Potatoes

**Assorted Pies, Mini Pastries, Squares Assorted
Sliced Fresh Fruits**

**Freshly-ground Regular and Decaffeinated Coffee
Selection of Teas**

BAR DETAILS

7 hours total bar service includes 1 hour cocktail service and 4 hours after dinner service

Bar **CLOSED** during dinner for 2 hours while
offering house wine at the tables only and non-alcoholic beverages

Bar **OPENS** after dinner for regular service
Additional hour of Premium host bar is \$13.00 per hour
Bar closes no later than 1am

Non-alcoholic Host Bar is \$23 per person, based on 7 hours
for children and guests under the age of 19, and vendors

Prices are subject to HST and Service Charge. Prices subject to change.





LATE NIGHT Price Per Person

STEAKHOUSE FRIES OR SWEET POTATO FRIES

\$5

POUTINE STATION

Gravy, Smoked Mozzarella, Pulled Pork

\$9.50

GRILLED CHEESE STATION

Swiss or Cheddar

Add \$2: Caramelized Onion, Roasted Mushroom

\$7 - 4 pc. per person

MINI BURGER STATION

Beef Sliders, Roasted Tomato Jam, Barbeque Aioli

\$10 - 2 pc. per person

SAUSAGE STATION

Lamb Sausage, Condiments

\$10

MEXICAN

Tacos and Quesadillas, Avocado, Tomatillo Salsa,
Sour Cream and Guacamole, Glazed Chorizo Sauce, Dirty Rice

\$18

ASSORTED FRESH FRUIT PLATTER

\$8

MINI FRENCH PASTRIES AND TARTS

\$30/dozen

IMPORTED AND DOMESTIC CHEESE BOARD

Assorted Crackers

\$13

ASSORTED FRESH FRUIT PLATTER, MINI PASTRIES AND TARTS, IMPORTED AND DOMESTIC CHEESE BOARD WITH ASSORTED CRACKERS

\$20

Prices are subject to HST and Service Charge. Prices subject to change.





PREMIUM HOST BAR Included with package

LIQUOR

Lamb's White Rum
Wiser's Rye
Beefeater Gin
Craft Distilled Vodka
Ballantine's Scotch
Martini Rosso
Martini Dry

DOMESTIC BOTTLED BEER

Molson Canadian
Coors Light

IMPORTED BOTTLED BEER

Stella Artois
Heineken

HOUSE RED WINE

Cabernet Sauvignon
Colio Estate
"Bricklayers Foundation"
(Niagara, Canada)

HOUSE WHITE WINE

Chardonnay
Colio Estate
"Bricklayers Foundation"
(Niagara, Canada)

CAESARS

SOFT DRINKS and JUICE

7 hours total bar service includes 1 hour cocktail service and 4 hours after dinner service

Bar **CLOSED** during dinner for 2 hours while
offering house wine at the tables only and non-alcoholic beverages

Bar **OPENS** after dinner for regular service
Additional hour of Premium host bar is \$12.00 per hour
Bar closes no later than 1am

Non-alcoholic Host Bar is \$23 per person, based on 7 hours
for children and guests under the age of 19, and vendors

Prices are subject to HST and Service Charge. Prices subject to change.





DELUXE HOST BAR

Additional \$13 Per Person
added to package prices

PREMIUM LIQUOR

Champagne Toast
Appleton Rum
Jack Daniels
Lamb's White Rum
Johnny Walker Red Label
Wiser's Rye
Campari
Grey Goose Vodka
Peach Schnapps
Craft Distilled Vodka
Brandy
Beefeater Gin
Kahlua
Tanqueray Gin
Triple Sec
Ballantine's Scotch
Glenfiddich Scotch

DOMESTIC BOTTLED BEER

Molson Canadian
Coors Light

IMPORTED BOTTLED BEER

Stella Artois
Heineken

PREMIUM BOTTLED BEER

Miller Genuine Draft

PREMIUM DRAFT BEER

HOUSE RED and WHITE WINE

CAESARS

GIN and VODKA MARTINI

SOFT DRINKS and JUICE

Bar closes no later than 1am

Prices are subject to HST and Service Charge. Prices subject to change.





POST DINNER LIQUERS

Optional

GRAND MARNIER

AMARETTO

KAHLUA

BAILEYS

SAMBUCA

BRANDY

GRAPPA

Beverages will be billed on consumption

Prices are subject to HST and Service Charge. Prices subject to change.

