

WEDDINGS AT
*Grandview
Golf Club*

2020/2021



Just two hours from Toronto and five minutes from the scenic and historic town of Huntsville, our clubhouse typifies the Muskoka experience. Our banquet facilities accommodate up to 225 guests. With our spectacular Muskoka scenery your wedding photos will never lose their lustre.



CLUBLINK
ONE MEMBERSHIP
more golf

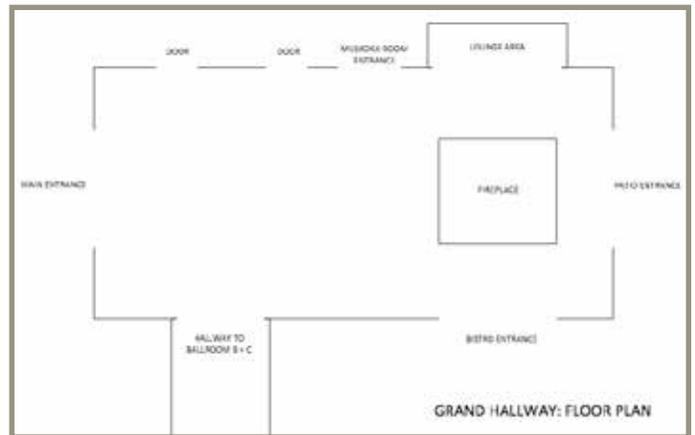
muskoka-weddings.com

Photos courtesy of K. Holinshead, The Shutterbug Gallery and Soulree Photography



The Grand Hallway

Featuring a stone fireplace, rustic timber beams and a vaulted ceiling adorned with chandeliers, The Grand Hallway is perfect for ceremonies of up to 160 seated guests. For ultimate romance, say "I do" fireside, in Grandview's Grand Hallway.



The Muskoka Room

Rustic cobblestone and local timber marry to create Grandview's Muskoka Room. This screened-in porch provides shelter and privacy without compromising the beautiful views. The Muskoka Room seats 160 for a wedding ceremony and 100 for an intimate reception. Only available during the summer months.

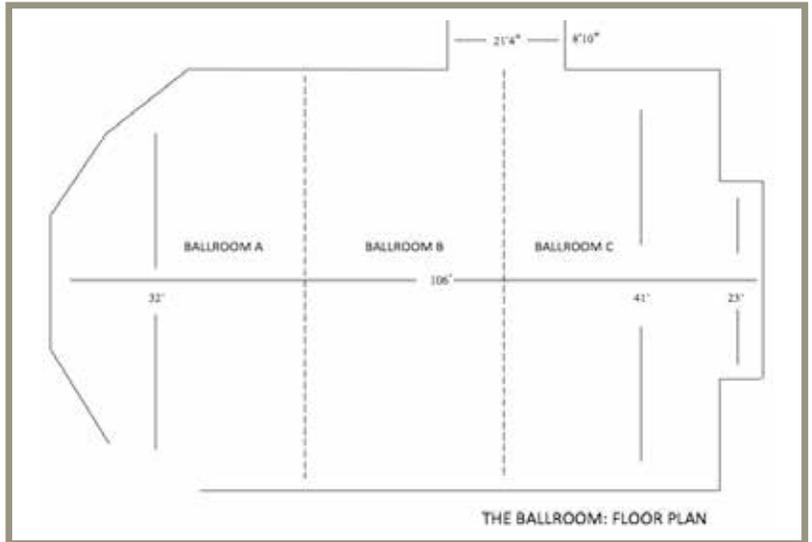




The Ballroom

Light floods into the O'Meara Ballroom from the octagonal arrangement of dining room windows. Vaulted ceilings featuring iron lanterns couple with the sconces to offer a warm glow throughout the space.

The Ballroom is comprised of three sections, A, B + C, which can be divided using two air walls. Depending on the selected layout, the Ballroom accommodates 70 to 225 guests.



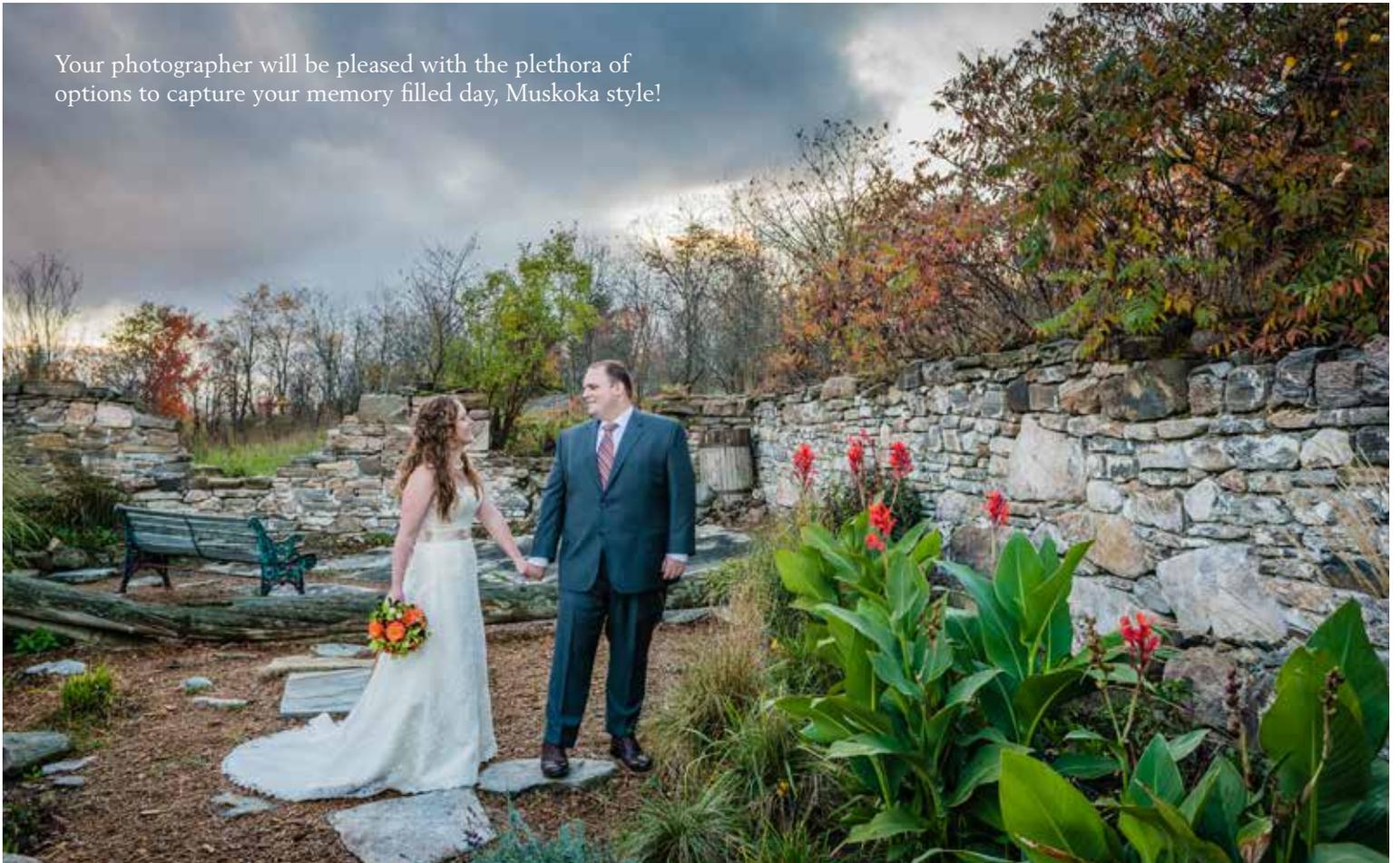


The Lawn

From saying your vows to enjoying cocktails with your guests, the Grandview Lawn offers a true Muskoka experience. Complete with lush landscaping and views of natural wetlands, the Lawn accommodates up to 225 guests in a variety of seating arrangements.



Your photographer will be pleased with the plethora of options to capture your memory filled day, Muskoka style!





Venue Rental Fees

WEDDING CEREMONY

Includes:

- chairs and signing table
- portable speaker system with microphones
- set up of Grandview's equipment

Ceremony spaces available:

- The Muskoka Room
- The Lawn
- The Grand Hallway

Ceremony Fee:
\$600

Patio space for cocktail reception:
\$250

WEDDING RECEPTION

Includes:

- tables and chairs
- in-house white linens
- place setting dinnerware
- one bar
- audio visual equipment (projector, screen, portable speaker system, microphones, podium)
- staffing and set up of Grandview's equipment

Reception spaces include:
Ballroom B + C: \$2,000
Muskoka Room: \$1,150

Add chair covers: \$2.50 per cover
Colored linens – quote upon request



Dinner Packages

The Grandview Hospitality Team is pleased to offer the following menu selections for your special event.

Additional options are available and menus can be customized to ensure your event is memorable.

YOUR DINNER PACKAGE INCLUDES:

- Chef's selection of hors d'oeuvres, based on three per person
- Three-course plated dinner including bread service
- Champagne for the head table
- Two complimentary vendor meals (for example DJ and Photographer)
- Coffee and tea station

COCKTAIL PLATTER OPTIONS

(Extra add-ons for cocktail hour)

CRUDITÉS AND DIP

crisp, fresh garden vegetables with spiced dip
\$4 per person, minimum 25 people

CHEESE BOARD

assortment of Canadian and fine cheeses served with grapes and variety of crackers

\$8.75 per person, minimum 25 people

COCKTAIL SHRIMP

served with our house-made cocktail sauce
\$8.75 per person, minimum 25 people

SMOKED ATLANTIC SALMON

thinly sliced salmon, garnished with capers and Spanish onions
\$7.75 per person, minimum 25 people



PLEASE SELECT ONE STANDARD APPETIZER, ENTRÉE
AND DESSERT CHOICE FROM OUR MENU.

OUR CHEF IS PLEASED TO CUSTOMIZE YOUR WEDDING MENU BEYOND
WHAT YOU WILL FIND IN THIS WEDDING PACKAGE.

If a secondary entrée choice is selected, please note that you will need to provide the entrée choices in advance (30 days). For ease of service we also request that you provide a clearly marked seating listing with guest names and entrée choices, along with food allergies or aversions. We will also require you to mark the entrée choice on the guest seating (escort) card at each place setting.



Appetizers

Select one

SALAD

ARTISAN GREENS

honey and rice-wine vinaigrette tossed and topped with dried cranberries, sliced almonds, quinoa and crumbled Ontario chevre cheese

GARDEN SALAD

mixed greens tossed with our house vinaigrette and topped with fresh cherry tomatoes, cucumber and red peppers

CLASSIC CAESAR

hearts of romaine tossed in our Caesar dressing and topped with croutons, bacon bits, shaved grana padano and a lemon wedge

SOUP

MAPLE ROASTED SWEET POTATO + BUTTERNUT SQUASH

with crème fraîche

TOMATO BISQUE

with Ontario chevre cheese

Add a second appetizer course

\$6 per person



Entrées

CHICKEN

Served with scalloped potatoes and seasonal vegetables

8 OZ. SKIN ON CHICKEN BREAST
with tarragon velouté \$49

8 OZ. CHICKEN SUPREME STUFFED WITH GRANNY SMITH APPLE
AND AGED CANADIAN CHEDDAR
topped with maple cranberry gastrique \$53

8 OZ. CHICKEN SUPREME STUFFED WITH WILD MUSHROOM
sundried tomato, herbs and goat cheese topped with truffled mushroom supreme sauce
\$53

BEEF

Served with scalloped potatoes and seasonal vegetables

SLOW ROASTED PRIME RIB
with Yorkshire pudding au jus \$63

SLOW ROASTED STRIPLOIN OF BEEF
with red wine demi-glace \$60

8 OZ. GRILLED BEEF TENDERLOIN
with brandy green peppercorn sauce \$78

FISH

Served with seven grain rice and seasonal vegetables

GRILLED ATLANTIC SALMON FILLET
topped with lemon dill velouté \$57

HALIBUT PAN SEARED AND BAKED
with our soya-miso glaze topped with mango slaw \$67

CHILDREN'S MENU

Up to 12 years of age

Veggies and dip, chicken fingers and fries, ice cream with chocolate sauce \$26

VEGETARIAN AND VEGAN: Please discuss alternative meal options with a member of our Food and Beverage team

Choice meals: a fee of \$2.50 per person will apply for additional entrée selection, excluding vegetarian options.



Dessert

Select one

NEW YORK-STYLE CHEESECAKE

topped with berry compote

MOLTEN CHOCOLATE CAKE

with raspberry coulis and fresh whipped cream

APPLE CRUMBLE

served warm and topped with vanilla ice cream

ANGEL FOOD CAKE

topped with macerated strawberries and fresh whipped cream

Late Night Snacks

POUTINE

self-serve with golden fries, gravy and cheddar cheese curds

\$9 per person

PIZZA

pepperoni, deluxe and vegetarian pizzas

\$9 per person

GRILLED CHEESE

made with dairy butter and aged cheddar cheese

\$9 per person

SLIDERS

grilled beef patties, served with mini bread buns and traditional condiments and cheese

\$13 per person

The minimum commitment for Late Night Snack items is 80% of final numbers.

OUR CHEF IS PLEASED TO CUSTOMIZE YOUR WEDDING MENU BEYOND
WHAT YOU WILL FIND IN THIS WEDDING PACKAGE.



Buffet

Selection of assorted breads with butter

Fresh baby green salad with selection of toppings: almonds, chèvre cheese, dried cranberries, quinoa and honey-rice wine vinaigrette

Classic German-style potato salad

Tomato and bocconcini salad with fresh basil and white balsamic dressing

Variety of pickled items

Honey hoisin barbequed grilled and chilled salmon platter

Herb-roasted mini potatoes

Seasonal vegetable medley

Grilled chicken breasts with truffle scented wild mushroom velouté

Tuscan grilled vegetable penne in our rustic tomato sauce

Chef attended carver with roasted striploin of beef and red wine demi-glace

Selection of decadent cakes, pies, cookies and fresh fruit

Coffee/decaf/tea station

\$56 per person



The Bar

FOUR HOUR STANDARD BEVERAGE SERVICE

House bar spirits, red and white wine by the glass, domestic canned beer, Caesars, minerals and juices.

One hour bar service prior to dinner, two glasses of wine per guest with dinner
and three hour bar service following dinner.

Dinner wines available for pre-selection: Wayne Gretzky Pinot Grigio and Wayne Gretzky Cabernet Merlot
or Peller Estates Chardonnay and Peller Estates Cabernet Merlot
\$55 per person

Additional hours of standard bar service will be billed at \$13 per person per hour.

PREMIUM BEVERAGE SERVICE UPGRADE

Premium varieties of the beverages listed in the standard package.
Includes upgraded liquors, imported and premium canned beer, mineral water
\$8 per person per hour

PREMIUM DINNER WINE UPGRADE

Upgrade the two glasses of dinner wine
\$6 per person

KRYSTAL PRINGLE
Food and Beverage Manager
Grandview Golf Club

705-788-9978 ext. 3652
kpringle@clublink.ca
muskoka-weddings.com

245 Grandview Drive North, Huntsville, ON P1H 1B4





General Information

FOOD

Grandview Golf Club requires all food and beverage that is consumed during the event to be supplied and prepared by Grandview. The wedding cake is the only exception to this policy; the storage and handling requirements must be organized by the food and beverage manager.

BEVERAGE

Grandview Golf Club is responsible for the administration of the sale and service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under Grandview's liquor license at the prices determined and posted by the club. Guests of the facility and those attending the event may not bring in alcoholic beverages into service areas. The sale of alcohol is permitted between 11 a.m. and 1 a.m. daily. Product other than those noted on our wine and beverage lists can be ordered upon request specifically for your function, upon availability from the LCBO. Special order beverages will be priced at costs determined by Grandview.

S.O.C.A.N. + RE:SOUND FEES

All musical entertainment is subject to S.O.C.A.N. (Society of Composers, Authors and Musical Publishers of Canada) and Re:Sound charges as determined by these organizations.

SAVE YOUR DATE

Grandview Golf Club is pleased to hold your preferred date for one week while you go through your decision making process. Some blackout dates may apply based on demand for that specific date.

ADMINISTRATION FEE AND TAXES

An administration fee of 20% applies to all food and beverage. The current Ontario Harmonized Sales Tax (HST) is 13% and is applicable to all food and beverage, rentals, administration fees and services. All taxes are subject to change.

FOOD TASTING POLICY

As part of the deluxe wedding package Grandview Golf Club is pleased to extend an invitation to join us for dinner for two. This wedding tasting dinner is complimentary during our operating season for an opportunity to experience our culinary talents from our bistro restaurant menu. This tasting is not to try the entrée that is being served on the day of your wedding. At this time, you will be sampling our house wines to determine what wine you would like served with your dinner. Please book your reservation through the food and beverage manager.

Recommended Wedding Service Suppliers

Please refer to the
local phonebook for
additional listings.

ENTERTAINMENT

Huntsville Chamber Players
705-385-9053

Sherrie Stevens (soloist)
705-789-7268

Bill Stewart
705-783-2780

Trillium Jazz Quartet
with Marion Linton
705-789-3682
m.urban@trilliumjazz.com

Marco D'Amico
info@raspberrymusic.com
www.marcodamico.com

Mitch's Brew (Jazz + Blues group)
705-644-7173
mitchb@vianet.ca
www.mitchbeube.com

Peppermill Players (classic trio)
705-645-8046
pamdunlop@muskoka.com

Marshall Kruger (guitar)
705-866-6019
marshall@rosewoodsongs.com
www.RosewoodSongs.com

The Muskoka Jazz Guys
(Doug Banwell)
705-789-1894
www.muskokajazzguys.com

Cameron Renwick (Bagpiper)
705-787-0808
ortho@vianet.ca

Glen Brownlee (Bagpiper)
705-765-5692

Brian Smith (Pianist)
705-789-8884
brians@vianet.on.ca

Tim Sullivan (Pianist)
705-789-6528
huntsvillepiano@gmail.com
www.huntsvillepiano.ca

Suzanne Rutherford -
Elegant Live Piano
416-818-0935
suzannerutherford@msn.com

FLORISTS

Jane Marshall Flowers - Molly Hopkins
705-789-3615

Seasons in the Country
705-645-5035
www.seasonsinthecountry.com

Cottage Country Flowers
Natasha Kowalski
705-788-1281

DISC JOCKEYS

Muskoka Touring Company
705-687-0077
www.muskokatouringcompany.com

Keep Them Dancing - Nick Stewart
705-722-6469
www.keepthemdancing.com

Norm Bates
705-765-1742
muskokaweddings@gmail.com

DECOR SERVICES

Lucy Myers Events:
Planning/Design/Rental
416-910-3132
info@lucymyersevents.com
www.lucymyersevents.com

Muskoka Party Rentals
705-645-2600
info@muskokapartyrentals.ca
muskokapartyrentals.ca

Pure Elegance
705-768-4034
cathy@pure-elegancedecor.ca
www.pure-elegancedecor.ca

TRANSPORTATION

Muskoka Limo
www.muskokalimo.ca

A Star Service
800-546-6577 or 705-327-8272

Hammond Transportation
800-563-1885 or 705-645-5431

Lifestyle Limousine
888-820-7125 or 705-789-9369

MINISTERS

Rev. John Larsen
705-645-7311
junejohn@vianet.ca

Rev. Jolyn Campbell (Lake of Bays)
705-788-3612

I Do Ceremonies by Evelyn Coker
705-787-0103
idoceremonies@bell.net

HAIR + MAKE UP SERVICES

The Hudson Salon
705-224-7000
info@thehudsonhairsalon.com
thehudsonhairsalon.com

Gemini Hair Studio & Day Spa
705-789-0110
geminisalonspa@gmail.com
www.geminisalonspa.ca

CHURCHES

All Saints' Anglican Church
705-78-92216

Bethel Pentecostal Tabernacle
705-789-4116

Christian & Missionary Alliance
705-788-7397

Faith Baptist Church
705-789-2492

Riverside Baptist Church
705-789-7249

St Andrew's Presbyterian Church
705-789-7122

St Mary's Catholic Church
705-789-2348

Trinity United Church
705-789-5660

PHOTOGRAPHERS + VIDEOGRAPHERS

Shutterbug Gallery - Kelly Holinshead
705-788-7392
thebug@vianet.ca
www.kellytheshutterbug.ca

Soultree Photography - Nica Zajac
705-646-1576
soultreephoto@live.ca
www.soultreephoto.com

Heather Douglas
705-385-8580
hdouglas@vianet.on.ca
www.heatherdouglas.ca

Shine Media Inc.
705-788-5786
info@shinemediainc.ca
www.shinemedia.ca

CAKE MAKERS

Whimsical Bakery - Christine Kropp
705-349-1050
bakery@whimsicalbakery.ca
www.muskokasweets.ca

Sweet Confections
705-349-1716
erinfawcett@sweetconfections.org
www.sweetconfections.org

Comfort Bakeshop
Leigh Diggles
705-349-1522
comfortbakeshop@gmail.com