

WOODEN STICKS WEDDING PACKAGE

2021



Your Wedding Day

One filled with memories that you will remember for many years to come. We're here to help you create a magical intimate affair for 30 guests or an elaborate first class event for 160 guests! Our all inclusive wedding package will help put your mind at ease knowing that everything is being taken care of.

Our All Inclusive Package

- * Natural Golf Course Setting for Photographs
- * On Site Coordinator for the Day of Your Event
- * Referral List of Accessory Services
- * Reception Room
- * Hors D'oeuvres & Canapés for your Cocktail Reception
- * A Specially Designed 3 Course Meal [Page 8] or Deluxe Buffet [page 11]
- * Red and White House Wine with Dinner
2 bottles per 8 adults
- * 5 Hours Host/Open House Inclusive Bar [Page 13]
- * White Chair Covers and White Linens
- * Overnight In One of Our On Site Cabins
If you spend a minimum of \$10,000 prior to taxes and gratuities.
- * Foursome of Golf
If you spend a minimum of \$10,000 prior to taxes and gratuities. Some restrictions apply
- * Cake, Gift and Place Card Tables
- * Cake Cutting Service Included [some restrictions may apply]

Wooden Sticks is pleased to offer you the opportunity to customize your Wedding package. We would be happy to assist you in designing a package suited to your specific needs and budget.

Ceremony

Imagine a picturesque background of flowers and beautiful stone work in a secluded area just for you and your guests.

Perhaps you would rather say your vows looking out over the ceremony site but in the comfort of our tented Pavilion!

No matter which one you choose, you and your guests can enjoy your ceremony and reception at the same venue!

An on site ceremony for \$650.00 including chair set up and an archway!

A rehearsal time will be made available for you at no additional charge.



May We Recommend

Upgrade your ceremony chairs to a beautiful chiavari!

Available in a range of colours at \$10.00 per chair*.

Or White Resin Folding at \$6.00 per chair*

Includes set up and moving of chairs to the banquet space for your reception.

*Prices subject to change and availability, plus HST

Please inquire for other chair upgrade options.



Cocktail Reception

After the ceremony your guests will enjoy our chef's selection of hot and cold hors d'oeuvres and non alcoholic punch on our patio overlooking the 18th hole and/or in the comfort of our tented Pavilion. This 1 hour cocktail reception includes 2-3 pieces per person.

Hot Hors D'oeuvres

Swiss Cheese & Onion Quiche
Jerk Chicken Firecracker
Spanakopita
Brie & Raspberry En Croute
Wild Mushroom Ragout Tartlette
Vegetable Spring Roll

Cold Canapés

Smoked Salmon Mousse
Salami Cornucopia filled with Horseradish Cream
Shrimp on Shrimp Mousse
Ham and Cream Cheese Spiral

May We Recommend

We have a variety of additional hors d'oeuvres and food stations that you may add to your cocktail reception or as a late night treat for you and your guests!

You may also wish to have a full cocktail reception with only our finest hors d'oeuvres served all evening long.

Add an Assortment of Hot Hors D'oeuvres and Cold Canapé's for \$30.00 per dozen.

Cold Canapés

Smoked Salmon Mousse Canapé
Salami Cornucopia filled with Horseradish Cream
Shrimp on Shrimp Mousse
Ham and Cream Cheese Spiral
Assorted Spiral Rolls

Hot Hors D'Oeuvres

Spanakopita
Cocktail Spring Rolls
Crab & Brie Triangles
Mushroom Tartlets
Moroccan Chicken
Chicken Satays
Beef Satays
Mini Crab Cakes
Chicken Chipotle fusion
Mini Salmon Wellington



Cocktail Reception cont.

Sushi Station

Selection of sushi, sashimi and maki rolls
Served with pickled ginger, wasabi and soy sauce
(Minimum 50 people)
\$17.00 per person



Oyster Bar

Malpeque Oysters
Shucked fresh with traditional dips and sauces
(Minimum 50 people)
\$17.00 per person

Smoked Atlantic Salmon Mirror

Smoked Salmon with capers, cream cheese and diced red onion
Assorted bread Crisps
(Serves approximately 50)
\$240.00



Shrimp on Ice

Jumbo shrimp accompanied with lemons and cocktail sauce
(100 pieces)
\$240.00



Fresh Fruit Mirror

Fresh sliced season fruit (Serves approximately 50)
\$150.00

Assorted Finger Sandwiches

Mirror of assorted cocktail sandwiches – black forest ham, smoked turkey, egg salad and tuna salad
(25 halves per mirror)
\$80.00

Cocktail Reception cont.

Crab Dip in Sourdough Boat

With assorted crisps

(Serves approximately 50)

\$145.00

Vegetable Mirror - Raw

Variety of seasonal raw cut vegetables with creamy dips

(Serves approximately 50)

\$115.00

Vegetable Mirror - Grilled

Grilled variety of seasonal vegetables with creamy dips

(Serves approximately 50)

\$140.00

Cheese Mirror

Selection of imported and domestic cheeses served assorted crackers

(Serves approximately 50)

\$240.00



Dinner Service

Our gourmet three course plated dinner begins with your choice of an appetizer followed by an entrée and dessert.

We are more than happy to accommodate any guests with allergies or who require vegan or vegetarian meals. Please let us know about these requests as soon as possible.

Appetizers

(One selection)

Salads

Mixed Greens Salad with Balsamic Vinaigrette

Garlic Caesar Salad

Antipasto Salad with Grilled Italian Vegetables

Wild Spring Mix with Raspberry Vinaigrette

Baby Spinach, Radicchio & Endive Salad with Strawberry Vinaigrette

Or

Soups – Hot

Vodka Red Pepper with Chive Sour Cream

Country Harvest Honey and Carrot Bisque

Minestrone – Traditional Italian Vegetable & White Bean

Maple Butternut Squash & Ginger

Leek & Potato with Gorgonzola Cheese

Asparagus with Crème Fraiche

Or

Soups – Chilled

Gazpacho

Puree of Peach, Strawberry and Yoghurt

Cucumber and Mint

Vichyssoise – Puree of Potatoes, Spanish Onion & Fresh Cream

Add a Second Course Pasta Dish

Pasta Choice

Penne or Tri Coloured Fusilli

Sauce Choice

Tomato or Cream

\$7.00 per person

Antipasto Plate

Grilled Yellow and Green Zucchini, Red Peppers, and Egg Plant, Prosciutto, Genoa Salami, Basil Marinated Bocconcini Cheese, Cantaloupe, Italian Olives and Rosemary Flat Bread.

\$12.00 Per person

Antipasto Buffet

Grilled Zucchini, Egg Plant, Roasted Button Mushrooms, Sliced Cantaloupe, Roasted Red and Yellow Peppers, Imported Prosciutto, Genoa Salami, Sliced Basil and Garlic Marinated Roma Tomatoes, Seasoned Black and Green Olives, and Bocconcini Cheese.

\$15.00 Per person

(Minimum 20 People)

May We Recommend

Add a second course appetizer choice for \$6.00 per person.

Entrées - Price listed is for the full inclusive package with that entrée.

All entrées are served with our international vegetable bundle, a starch and a selection of gourmet breads and buns. Add an additional entrée option for your guests at \$7.00 per person.

Roasted Chicken Supreme
With a Roasted Red Pepper Sauce
\$128.00 /guest

9 oz Stuffed Chicken Supreme
Stuffed with sun-dried tomatoes, prosciutto and goat cheese
\$140.00 /guest

8 oz Pan Seared Atlantic Salmon
With a Port Balsamic Drizzle
\$140.00 /guest

10oz Char Broiled New York Steak
With Five Peppercorn Sauce
\$152.00 /guest

Beef Tenderloin and Chicken Supreme
\$155.00 /guest

Beef Tenderloin and Atlantic Salmon Filet
\$155.00 /guest

8oz Grilled Beef Tenderloin
With a Merlot Reduction
\$158.00 /guest

10oz Slow Roast Prime Rib Au Jus
Traditional Yorkshire Pudding
\$160.00 /guest



Vegetarian Options

Mushroom Turnover
Woodland mushrooms and goat cheese in phyllo pastry with red wine vinaigrette
Or
Tomato Penne Pasta
Sautéed tomatoes, olive oil, fresh herbs and parmesan cheese
Or
Pasta Primavera
Penne pasta with sautéed vegetable medley
GLUTEN FREE OPTIONS AVAILABLE

Starch Selections (One Selection)

Broiled Mini Red Potatoes
with Rosemary
Garlic Mashed Potatoes
Goat Cheese Mashed Potatoes
Roasted Crown Potato
Rice Pilaf

Above prices INCLUDE all items listed on Page 2, as well as 13% HST, 18% Admin Fee

Note; Quote for a cash bar option or consumption bar option available upon request



Dessert

Carrot Cake

Carrots, walnuts, raisins, toasted coconut, cinnamon, nutmeg, cloves, and orange zest all contribute to our incredible flavourful and moist carrot cake. Layered and covered with cream cheese icing, each piece of cake is adorned with a tasty butter cream carrot.

Cookies Butter Cake

Delicate sponge cake and cream cheese frosting infused cookie butter, topped with cookie crumbs and drizzled with cookie butter.

Red Velvet Cake

Moist buttermilk cake, with a touch of cocoa, is layered with cream cheese icing

Chocolate Fudge Cake

This chocolate lover's delight combines three layers of chocolate fudge with three layers of chocolate pudding devil's food cake. More smooth chocolate fudge ices the cake, while a darker chocolate ganache is delicately laid overall.

Chocolate Truffle

Rich chocolate truffle sits atop a moist chocolate sponge cake and then the truffle is covered with a smooth chocolate glaze. Beautiful Belgian chocolate curls complete this out-of-this-world cake.

Truffle Royale

A base of rich, dark devil's food cake is first blanketed with a layer of our famous chocolate truffle and then a layer of delicate white truffle. A dark chocolate coating with white swirls beautifully finishes this scrumptious chocolate treat.

Lemon Mousse Cake

A light zesty lemon mousse and fresh 35% whipping cream surround two layers of white sponge cake. White chocolate shavings coat the exterior and fresh lemon wedges gracefully decorate the top.

Milk Chocolate Caramel Cake

Smooth milk chocolate truffle and butter caramel spread on layers of chocolate sprong. Finishes with Belgian chocolate chips.

Brownie Chocolate Cheesecake

A rich walnut brownie base is covered by swirls of vanilla chocolate cheesecake. The cheesecake is adorned with dark chocolate ganache and our triangle brownies, more caramel and chocolate ganache top it all off.

Cookies and Cream Cheesecake

A smooth no-bake cheesecake mixed with Oreo cookie pieces is sandwiched between two layers of devil's food cake in this enticing dessert. Dark chocolate glaze and half Oreo cookies add the perfect finishing touch.

Raspberry Cheesecake

Our delicious New York cheesecake ~ flavoured with a touch of vanilla ~ is cradled in our shortbread crust. A generous portion of raspberry purée completes this divine desert.

Late Night Options

Add any of these tantalizing dessert options to your late night table and have your guests coming back for seconds!

Waffle Station with Chef

Fresh Waffles Cooked to Order. Selection of fresh fruit, whip cream and assorted fruit coulis

\$10.00 ~ per person

Chocolate Dipped Strawberries

Sweet strawberries dipped in bittersweet chocolate

\$20.00 ~ per dozen

Cookies and Chocolate Brownie Square Platter

\$6.00 - per person

Mini Pastries, Assorted Chocolate Brownies and Cookies Buffet

\$12.00 - Per person

Ice Cream Buffet

Kawartha Dairy Chocolate, Vanilla, and Strawberry Ice Cream with Chocolate Sauce, Fruit Coulis and Assorted Toppings

\$13.00 - Per person

Extreme Dessert Buffet

Selection of Gourmet Cakes, Martini Mousses, Cheese Cakes, Mini pastries, Cookies, and Fresh Cut Fruit Platter.

\$16.00 - Per person

Build Your Own Slider Station

Mini beef burgers & mini chicken breasts, served on mini chiabatta and white sesame seed buns. Garnish provided; lettuce, tomato, red onion, dill pickle, mustard, ketchup, relish & mayo)

\$15.00 - Per person

Build Your Own Poutine Station

Hand cut fries & sweet potato fries, Quebec cheese curds and marble cheese, bacon bits, green onion, diced tomato & jalapenos, classic poutine gravy

\$13.00 - Per person

Build Your Own Nacho Station

Hand cut Tri-coloured Flour Tortilla Chips, shredded marble cheese, guacamole, sour cream, jalapenos, tangy salsa, & Tex-Mex chili

\$8.00 - Per person

Late Night Pub Station

Mini assorted Pizzas, Crispy Chicken Wings with asstd dips, Onion Rings & Hand cut Fries & Asstd Fresh Veggies & Dip

\$20.00 - Per person

Grilled Cheese Station

Asstd Grilled Cheese Sandwiches served on multigrain, rye & white panini bread, Provolone, medium cheddar and creamy havarti cheese. Sautéed onions, tomato, bacon and shaved pear. Selection of Gourmet Condiments.

\$10.00 - Per person

Late Night Items:

Mini Pizzas [ham & pineapple, pepperoni & margarita] served on assorted Flat Breads

\$6.00 per person

Mini Sliders [bacon cheese burgers, pulled pork with sautéed onions & chipotle Aioli, BBQ Chicken with Avocado

\$6.00 per person

All prices are subject to change without notice.

Deluxe Buffet

Each buffet includes an international vegetable medley, breads, salads, your choice of starch and assorted desserts.

Breads

A selection of freshly baked daily breads and buns including:
Rosemary Focaccia • Onion • Multigrain • Sour Dough • Egg • Sesame

Salads

(Three selections)

- Organic Greens Salad – assorted dressings
- Antipasto Salad with Grilled Marinated Vegetables
- Traditional Caesar Salad with House Made Croutons
- Wild Mushroom Salad
- Asian Noodle & Vegetable Salad

Entrées

(Two selections)

- Slow Roasted Beef with a Red Wine Jus
- Roasted Chicken Supreme
- Apple Stuffed Pork Loin with a Cranberry Reduction
- Grilled Lamb Chops with Rosemary Sauce
- Veal Parmesan
- Lemon Dill OR Maple Balsamic Atlantic Salmon
- Three Cheese Vegetarian Lasagna
- Rainbow Trout with a Mango Watermelon Salsa
- Grilled Vegetable Penne and Pesto Cream
- Maple Balsamic Glazed Chicken
- Seared Red Snapper with a Yellow Pepper Sauce

Starch Selections

(One selection)

- Mini Red Potatoes with Rosemary
- Rice Pilaf
- Garlic Mashed Potatoes
- Roasted Yukon Gold Potatoes

Desserts

Assortment of Fresh Fruit, Cakes, Flans and Mini Pastries

\$145.00 per person

Above prices INCLUDE 5 Hours HOST BAR; as well as Tax (13%) & Administrative Fee (18%)

All prices are subject to change without notice.



May We Recommend

Add an additional entrée selection for \$5.00 per guest.

Children's Menu

As we want all your guests to enjoy their experience with us, children 12 and under may substitute their entrée for one of the following options.

\$35.00

All choices include a starter salad and dessert.

Chicken Wings

Lightly seasoned with chicken spices. Sauced with mild, medium, or hot BBQ sauce. Served with french fries or house salad.

Chicken Fingers

Boneless chicken tenders, deep-fried in a crispy coating, with plum sauce for dipping. Served with french fries or house salad.

Grilled Cheese Sandwich

Classic grilled cheese served with french fries or house salad.

Cheese Burger

Grilled hamburger topped with sliced cheddar cheese. Garnished with lettuce, tomato and pickle. Served with french fries or house salad.

Penne Pasta

Penne noodles tossed in homemade tomato sauce. Finished with fresh Parmesan cheese.

Vendor Meal Option

Available for any vendors on site during the dinner service including your photographer, D.J., videographer or wedding planner.

9 oz roasted chicken supreme with a red pepper sauce.

Soft Bar - Unlimited service of soft drinks, juice, milk, regular and herbal tea or coffee.

\$45.00

To be served at their workstation or at a separate vendor table

Bar & Wine Details

Depending on what you would like to offer for your guests, both Cash and Host Bars are available. Please inquire about customizing the bar to suit the needs of your event.

*House 'Inclusive' Host Bar**

This Host bar includes domestic brands of liquor, beer and house wine. [Note; Host Bar hours are a maximum of 5 Hours]

Includes the following:
(No substitutions)

Coors Light

Coors Original

Canadian

Michelob Ultra

MGD

WS Amber Draught

WS Pilsner Draught

Caesars

House Rye – Wiser's DeLuxe

House Vodka – Absolut

House Scotch – Ballantine's

House Gin – Beefeater

House Rum – Havana Club

House White Wine

– Colio Estates Pinot Grigio

House Red Wine

– Colio Estates Cabernet Merlot

Pepsi, Diet Pepsi, Ginger Ale,
Soda Water, Tonic Water,

Cranberry Juice, Orange Juice,
Iced Tea, Coffee, Tea

Lemons, Limes, Ice, Straws
One Bartender



*Deluxe 'Inclusive' Host Bar**

This Deluxe Host Bar includes domestic, premium and imported brands of liquor and beer, Caesars, coolers, and house wine. Add \$8.00 per person to your Package Price. [Note; Deluxe Host Bar hours are a maximum of 5 Hours]

Includes all house selections plus these additions:

Rickard's Red

Rickard's White

Heineken

Corona

Coolers

**Inclusive bar packages do not apply to additional bottles of dinner wine.*

These may be purchased by the guests or charged to the host account.

Consumption Host Bar

Your bar tab is calculated based on consumption by your guests. A running total is kept and charged to the host account. If consumption is less than \$500.00 per bar set-up, a bartender and cashier labour fee of \$20.00 per labourer per hour (minimum 4 hours) will be applied.

Cash Bar

Drink Price List

(Prices are approximate and are subject to change)

Deluxe Brands (1oz)	\$8.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Liquors (1oz)	\$6.00
House Wine (6oz)	\$7.00
Soft Drinks (8oz)	\$2.50

Soft Bar

This unlimited service of soft drinks, juice, milk, regular and herbal tea and coffee is available for children, vendors and adult guests.

\$8.00 per person

May We Recommend

- * Upgrade your dinner wine from our domestic house brand to an imported wine. Additional charges apply depending on the wine selection. Please inquire for our recent wine list.
- * Start off your reception with a sparkling wine or champagne toast!
Available for \$3.50/\$5.00 per person.
- * Upgrade the punch at your cocktail reception or dinner reception!

Sparkling Wine	\$80.00 – serves approximately 60 people
Champagne	\$100.00 – serves approximately 60 people.

- * Add one additional hour of bar service on a consumption basis or add \$7.00 per person to any inclusive package.
- * A signature cocktail of your design! Match the colour or name of your creation to your theme! Inquire for pricing.

Bar Service

Bar service ends at 12:30am. We request that entertainment cease at 1:00am.

Wooden Sticks reserves the right to ask for proper photo I.D. and the right to terminate the service of alcohol at our discretion.

All alcohol prices are subject to HST and a 18% Administrative Fee.

Rehearsal Dinner

After you finish your ceremony rehearsal why not wander in to the clubhouse for a specially designed meal. Please find a sample dinner menu below.

Customized menus are available to suit your budget and tastes.

STARTERS

- Assorted Bread Display – Dairy Butter
- Garlic Bread with Cheese and Bruschetta Platter

SALAD PRESENTATION

Choice of Three:

- Wooden Sticks House Salad with variety of Dressings
- Traditional Caesar Salad with Fresh Parmesan and Crispy Bacon
- Baby Spinach Salad, Sliced Mushroom and Red Onion
- Italian Green Bean Salad
- Mediterranean Salad
- Roma Tomato and Cucumber Salad with Balsamic
- Roasted Button Mushroom Salad

PASTA SELECTIONS

Choice of Three:

- Tomato Penne Pasta, Sautéed Tomato's, Olive Oil, Fresh Herbs and Parmesan Cheese
- Pasta Primavera, Penne Pasta with Sautéed Vegetable Medley
- Vegetable Lasagna with Spinach, Blended Cheese and Tomato Sauce
- Cheese Tortellini, Ricotta Cheese, Caramelized Onion, Herbs and Tomato Sauce
- Wild Mushroom Pasta, Bow Tie Pasta, Roasted Garlic, Wild Mushroom Cream Sauce
- Fusilli Chicken, Fusilli Pasta with Sautéed Chicken, Red Peppers, Thyme Cream Sauce
- Baby Shrimp and Crab, Bow Tie Pasta, Grilled Vegetable, Tomato cream Sauce
- Sausage Rigatoni, Rigatoni Pasta, Italian Sausage, Onions and Peppers, Pesto Tomato sauce

SWEET TABLE

- Assortment of Chocolate Squares, Cookies and Mini Pastries

\$26.00 per person

Room rental charge may apply.

13% HST & 18% Administrative Fee Applicable

The Morning After

Whether you are staying overnight in the cabins or just want one more meal with your guests! Prices are on a per person basis.

Boxed Continental TO-GO - \$7.00

Assorted Muffin, fruit Danish and whole fruit (apple or orange or banana) and Orange Juice.

Light Continental Breakfast Buffet - \$9.00

- Fresh cut fruit platter, freshly baked selection of muffins, croissants and fruit pastries.

Full Continental Breakfast Buffet - \$13.00

- Fresh cut fruit platter, selection of freshly baked muffins, croissants, fruit pastries and assorted yogurt. Toast station with sliced white and multigrain Panini bread, bagels served with butter and an assortment of preserves

Wooden Sticks Breakfast Buffet - \$17.00

- Fresh cut fruit platter, scrambled eggs, smoked sliced bacon, and Yukon gold & sweet potato home fries. Toast station with sliced white and multigrain Panini bread, bagels served with butter and an assortment of preserves.

Wooden Sticks Signature Full Breakfast Buffet - \$21.00

- Fresh cut fruit platter, selection of freshly baked muffins, croissants, fruit pastries and assorted yogurt. Scrambled eggs, smoked sliced bacon, breakfast sausage, and Yukon gold & sweet potato home fries. Toast station with sliced white and multigrain Panini bread, bagels served with butter and an assortment of preserves.

Included with your breakfast...selection of juices, freshly brewed regular and decaffeinated coffee, traditional and herbal teas.

Room rental fee may apply.

May We Recommend

Add any of the following items to your breakfast buffet as a special morning after treat!

Omelette Station with Chef	\$9.00 per person
Waffle Station with Chef	\$7.00 per person
Eggs Benedict	\$6.00 per person
Pancakes with Syrup	\$4.00 per person
Granola Station with Dried Apricots, Raisins, Cranberries and Mixed Nuts	\$4.00 per person

All prices are subject to change without notice.

The Cabins at Wooden Sticks

Wooden Sticks has six on-site luxury cabins. Each cabin features two bedrooms, four beds and two bathrooms, along with a comfortable common area and wet bar.

The Wooden Sticks cabins are an ideal place for wedding parties to prepare for their big day, or for out-of-town guests to stay. The cabins can be rented out as accommodation only, or combined with golf to create a pre-wedding “Stay & Play” package.

Room Amenities

- Daily Housekeeping Services
- 50” TV’s
- Bell Express V u Satellite
- AM/FM Clock Radios
- Shampoo & Body Soap,
- Wet bar with mini fridges
- Coffee Makers with coffee/tea
- Kettle
- Outdoor patio with chairs
- Non-smoking rooms
- Deluxe Bedding/Towels
- Maximum of 8 guests per cabin



Two cabins will be reserved for your guests upon the booking of your event.

If additional cabins are needed please inquire for details.

One complimentary cabin will be reserved for the bride and groom depending on the package chosen.

Cabins must be paid for in full a minimum of 4 weeks from your event date.

\$395.00 per cabin, per night.

*November 1st to April 30th – a minimum of **four** cabins must be booked.*

Additional Upgrade Services

We are pleased to offer optional upgrades to help you customize your experience.

ALL rentals including linens, chairs and tables must be done through Wooden Sticks or a \$500.00 set up fee will apply.

Linens

Available in a range of colours and fabrics.
All linens are floor length and prices include installation.

Coloured Table Linens	\$14.00 each
Satin, Taffeta or Textured Table Linens	\$14.00 each

Polyester Coloured Napkins	\$1.75 each
Satin Coloured Napkins	\$1.75 each

Colour Chaircover Sash	\$1.75 each
Basic Coloured Chair Covers	\$4.00 each
Satin Coloured Chair Covers	\$4.00 each

Rhinestone Chair Buckles	\$1.75 each
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*Other**

6 ft and 8 ft Banquet Tables	\$18.00 per table
Square Banquet Tables	\$20.00 per table
Chiavari Chair	\$10.00 per chair
Resin Chair	\$8.00 per chair

*Delivery charges may apply

Décor

Backdrop, head table, cake table and receiving line tables.

\$1500.00

Applicable 13% HST applicable

All prices are subject to change without notice.



General Information

Contract

You will receive a contract, listing details of your function.

This contract must be signed and returned with your initial deposit in order to confirm your booking.

Payment & Deposit

A deposit of \$1000.00 is required upon booking. This initial deposit is non-refundable. A mutually agreed upon deposit schedule will be determined, with 100% of the predetermined event fees paid in advance of the event. Subsequent deposits made in accordance to the mutually agreed upon deposit schedule are also non-refundable. If a deposit date is missed a grace period of one week will be given. At that point the Event Coordinator reserves the right release the date to the public. A final invoice will be issued within three (3) business days after the event. Payment is due upon receipt. A credit card must be left on file with Wooden Sticks Golf Club prior to the event date.

Function Details

Function details such as final menu choices, vegetarian options and food allergies, are required 21 days (3 weeks) prior to the function date.

Guaranteed Number

A guaranteed number of guests is required no later than three (7) days prior to your function. The bill will be calculated using the greater of either the guaranteed number or the actual number of guests attending.

Wedding Rehearsal

For wedding ceremonies taking place at Wooden Sticks a time will be arranged prior to the wedding date for the rehearsal. Package prices are also available for rehearsal dinners.

Set up

The banquet room will be made available for decorating at 9:00 am on the day of the function. Wooden Sticks reserves the right to restrict decorative materials that may cause damage to the facility.

Clean up

We ask that all decorative materials be removed from the premises immediately following the event. Failure to do so without prior arrangements will result in a \$500.00 clean up fee charged to the credit card on file. Confetti is not permitted on Wooden Sticks property.

SOCAN & ReSound Fee

A SOCAN & ReSound fee will apply to all events with a DJ, live music or pre-recorded music. Rates vary depending on number of guests attending.

May We Recommend

Live Music:

Celebration Trio (2 flutes and a cello) – 905-852-3243

Ted Munro (Bagpiper) – 905-862-3327

Simply Strings Duo – gwhorms@gmail.com

Northern Latitudes [Jazz Trio] – 416-910-3975 www.northernlatitudejazz.com

Photography:

Fotogirl Photography – Dani Gardler [fotogirlphotography@hotmail.com] www.fotogirl.ca

Tracey Wright www.thewrighthousephotography.com

Videography:

Chris at Reel Love Story www.reellovestory.com [hello@reellovestory.com]

Cakes, Pastries, Gift Baskets:

Anninas Bake Shop 905-640-0691 www.anninasbakeshop.com (Goodwood, ON)

Mitchel's Cake & Dessert Co. 905-728-7463 cakes@mitchels.ca www.mitchels.ca [Whitby]

Ice Carvings:

Please inquire with the Wooden Sticks Event Coordinator for customized ice carvings.

Officiates:

Tracey Cox at Divine Heart Centre tracy@divineheartcentre.ca

I Do Wedding Celebrations – 905-473-9295 or mccloryjoanne@gmail.com

Bridal Attire:

Forever Friends Bridal Boutique – www.foreverfriendsbridal.com

Gown Go Round – www.gowngoround.com

Perfect Dream Bridal Boutique – www.perfectdream.ca

Scottish Attire:

The Wee Tartan Shop – www.theweetartanshop.com

Florists:

Branching Out – www.branchingoutflorists.com [905-985-3033]

DJs:

Xtreme Sounds www.xtremesounds.ca

Durham Wedding DJ's <http://entertainmentsource.ca>

Bob Hawkins DJ Service www.bobhawkins.com

Lynz & Company [Lindsey Pallister] DJ & MC 905-550-1503 www.djlynz.com

Mobile Spa (Hair/Make-Up):

Kristi Lauria [647-529-6392] www.kristilauriaartistry.com

Décor:

Annie Lane Events and Décor – www.annielane.ca

A Sweet Beginning – www.asweetbeginning.com

Just For You Weddings & Events – www.just4youweddings.ca

Wedding Dreams – www.eventdecorators.ca

Off Site Accommodations:

Nestleton Waters Inn – 905-986-0670

Days Inn-Stouffville, ON -- 905-642-2929

Invitations:

Stunning Impressions – www.stunningimpressions.ca

My Sweet Wedding Co. – www.mysweetwedding.com

Transportation:

Bolster Limousine – bolsterlimo@rogers.com

Lux Limo – lux-limo.com (1-800-606-5007)

Horse Drawn Carriage – Donna Eckhardt 416-526-1171 info@donnasdrivingservice.com

Jewellery:

Rutledge Jewellery – www.rutledgejewellers.com

Jeffrey Ross Jewellery – jeffreycrossjewellery.com

Dove Releases:

Wings D'Amour – www.wingsdamour.com

Planners:

www.weddingdreamsdecor.com Katy Abram [647-829-9731]