

THE

YOU'VE ALWAYS DREAMED OF AT DUNDEE COUNTRY CLUB

for bookings & inquiries, please contact

DANIELLE COTEY-GREB CLUBHOUSE & HOSPITALITY MANAGER

1-888-833-8787 EXT. 527 HOSPITALITY.DUNDEE@GOLFNORTH.CA

golfnorth.ca/dundee



DUNDEE WEDDINGS

Congratulations & thank you for considering us for your upcoming wedding. Established in 1970, the Dundee Country Club in New Dundee, Ontario boasts a picturesque environment and gorgeous golf course which is a great setting for celebrating your upcoming wedding day. A picturesque outdoor ceremony site plus the rustic interior of the club offers a warm and charming environment for your special day. Dundee Country Club is located just 5 minutes from Kitchener.

FACILITIES & CAPACITY

Our amazing outdoor ceremony site is one of the best. Photo shoots can be arranged for the wedding party on the lavish grounds at no additional cost. The facilities include two spacious and unique halls that can accommodate any decorating style and have a capacity for up to 150 guests.

SERVICES OFFERED

The friendly staff is dedicated to making your event hassle-free and enjoyable. A hands-on Wedding Coordinator will provide support leading up to your big day as well as on your wedding day. Flexible and price friendly all-inclusive wedding packages are available for all brides and grooms booking with them.

$C \ U \ I \ S \ I \ N \ E$

Flexible food options are available, and the culinary team can work with couples to create a unique menu for their special day. Some of the services included in the venue's catering packages include a selection of cheese, fruit and veggie boards, value priced dinner package options and dessert.



ROOM RENTALS

claymore ball // \$700

This room has beautiful, high vaulted ceilings, and has its own, private balcony, overlooking our beautifully landscaped golf course.

MAXIMUM CAPACITY: 120 WITH DANCE FLOOR, 150 WITHOUT

cairngorm ball // \$700

Featuring a stone fireplace, and large bar, this room is perfect for a cozy, intimate reception.

MAXIMUM CAPACITY: 80 GUESTS

hall rental includes

RESERVED ROOM FROM 8:00AM TO 1:00AM

LINEN TABLECLOTHS & NAPKINS

FLATWARE, GLASSWARE & CHINA

ROOM SET UP & TEAR DOWN

WAIT STAFF & BARTENDERS

prices do not include HST



CEREMONY SITE

outdoor ceremony // \$1,200

indoor ceremony // \$700

INCLUDES:

WHITE FOLDING CHAIRS

SET UP & TEAR DOWN

REGISTRY SIGNING TABLE & DJ TABLE, WITH LINENS

ON-SITE PICTURES

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prices do not include HST

night

WITH BAR // \$110 PER GUEST

cocktail hour

CHEF'S CHOICE OF HOT & COLD PASSED HORS D'OEUVRES

choice of one starter

DUNDEE HOUSE SALAD Spring mix, topped with Bermuda onions, cherry tomatoes, field cucumbers, shaved carrots, and house balsamic dressing

CREAMY CAESAR SALAD Crisp Romaine lettuce, crunchy croutons, bacon, Parmesan cheese and creamy garlic dressing

choice of two entrées

FIRE ROASTED CHICKEN Tender chicken breast with a roasted red pepper and cream cheese sauce, pan seared and finished to perfection with a side of seasonal vegetables

PORK TENDERLOIN Succulent pork tenderloin, drizzled with an apple reduction and served with a side of seasonal vegetables

CHICKEN CORDON BLEU Breaded chicken stuffed with ham and Swiss cheese, covered with cordon bleu sauce and served with a side of seasonal vegetables

VEGETARIAN & GLUTEN-FREE ENTRÉES ARE AVAILABLE BY REQUEST WITHOUT BAR // \$60 PER GUEST

choice of one side

RICE PILAF

GARLIC MASHED POTATOES

ROASTED MINI POTATOES

dessert

A fine selection of homemade pies and assorted cakes

served with coffee & tea

late night offerings

MYRIAD OF CHEESES Served with an assortment of crackers

FRESH FRUIT

CRISP VEGETABLE CRUDITÉS

PACKAGE TWO // PLATED DINNER

rchanted Evening

WITH BAR // \$115 PER GUEST

cocktail bour

CHEF'S CHOICE OF HOT & COLD PASSED HORS D'OEUVRES

choice of one starter

DUNDEE HOUSE SALAD Spring mix, topped with Bermuda onions, cherry tomatoes, field cucumbers, shaved carrots, and house balsamic dressing

CREAMY CAESAR SALAD Crisp Romaine lettuce, crunchy croutons, bacon, Parmesan cheese and creamy garlic dressing

CLASSIC GREEK SALAD Crisp lettuce, mixed peppers, Bermuda onions, olives, cucumbers, cherry tomatoes and feta cheese, all tossed in our homemade Greek dressing

choice of two entrées

CHICKEN SUPREME Hand-butchered chicken, grilled to perfection with your choice of sauce and served with seasonal vegetables

6 O Z T R A D I T I O N A L F I L E T M I G N O N Bacon wrapped and grilled to a delicious medium, finished with a red wine au jus and served with seasonal vegetables

FILET OF SALMON Served with dill cream and seasonal vegetables

VEGETARIAN & GLUTEN-FREE ENTRÉES ARE AVAILABLE BY REQUEST WITHOUT BAR // \$65 PER GUEST

choice of one side

RICE PILAF

GARLIC MASHED POTATOES

ROASTED MINI POTATOES

dessert

A fine selection of homemade pies and assorted cakes

served with coffee & tea

late night offerings

MYRIAD OF CHEESES Served with an assortment of crackers

FRESH FRUIT

CRISP VEGETABLE CRUDITÉS

nerlasting DIP

WITH BAR // \$120 PER GUEST

cocktail bour

CHEF'S CHOICE OF HOT & COLD PASSED HORS D'OEUVRES

choice of one starter

DUNDEE HOUSE SALAD Spring mix, topped with Bermuda onions, cherry tomatoes, field cucumbers, shaved carrots, and house balsamic dressing

CREAMY CAESAR SALAD Crisp Romaine lettuce, crunchy croutons, bacon, Parmesan cheese and creamy garlic dressing

CLASSIC GREEK SALAD Crisp lettuce, mixed peppers, Bermuda onions, olives, cucumbers, cherry tomatoes and feta cheese, all tossed in our homemade Greek dressing

SPINACH MANDARIN SALAD Baby greens, Bermuda onions, mandarin oranges and sliced, candied walnuts, drizzled with orange Dijon dressing

choice of two entrées

CHICKEN SUPREME Hand-butchered chicken, grilled to perfection with your choice of sauce and served with seasonal vegetables

SURF N'TURF 80z strip loin steak with shrimp, topped with a red wine reduction sauce and served with seasonal vegetables

WITHOUT BAR // \$70 PER GUEST

SUCCULENT PRIME RIB Topped with your choice of au jus or creamy brandy peppercorn gravy, served with seasonal vegetables

FILET OF SALMON Served with dill cream and seasonal vegetables

VEGETARIAN & GLUTEN-FREE ENTRÉES ARE AVAILABLE BY REQUEST

choice of one side

RICE PILAF

GARLIC MASHED POTATOES

ROASTED MINI POTATOES

dessert

A fine selection of homemade pies and assorted cakes

served with coffee & tea

late night offerings

MYRIAD OF CHEESES Served with an assortment of crackers

FRESH FRUIT

CRISP VEGETABLE CRUDITÉS

PACKAGE FOUR // BUFFET DINNER

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WITH BAR // \$112 PER GUEST

cocktail bour

CHEF'S CHOICE OF HOT & COLD PASSED HORS D'OEUVRES

buffet dinner

Dinner rolls with piped honey butter

1 bottle each of Red and White House Wine per table

CREAMY CAESAR SALAD Crisp Romaine lettuce, crunchy croutons, bacon, Parmesan cheese and creamy garlic dressing

F R E S H B A B Y G R E E N S with julienne vegetables with herb & balsamic vinaigrette dressing

choice of one pasta

OLD WORLD MEAT & CHEESE LASAGNA

TRI-COLOUR CHEESE TORTELLINI with spinach, roasted tomatoes, garlic, and pesto cream

choose two entrées

GRILLED CHICKEN BREAST with garlic cream

FILET OF SALMON with dill cream

ROASTED STRIP LOIN carving station, crusted with grainy mustard & rosemary, served with a forest mushroom demi-glace

add a third protein for only \$8 per person

WITHOUT BAR // \$72 PER GUEST

sides

ROASTED ROOT VEGETABLES

MINI ROASTED POTATOES with garlic & rosemary

dessert

A fine selection of homemade pies and assorted cakes

served with coffee & tea

pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

THREE HOT & COLD CANAPÉS PER PERSON

post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

late night

MYRIAD OF CHEESES Served with an assortment of crackers

FRESH FRUIT

CRISP VEGETABLE CRUDITÉS



LATE NIGHT UPGRADES

STARTING AT \$10 PER PERSON

slider bar

Slider burgers with your choice of garnish and dressings

pub food station

Wings, fresh cut fries and onion rings, with assorted dressings

candy bar

An assortment of your childhood favourites to quench any sweet tooth

poutine bar

Fresh, hot fries served with cheese and gravy

pizza bar

Assorted pizzas with your choice of toppings

B E V E R A G E O P T I O N S

open bar

Includes all standard drinks during cocktail hour, as well as one bottle of red and one bottle of white house wine per table during dinner

Beverages include rum, rye, gin, vodka, scotch, domestic beer, house wine, and non-alcoholic mixers.

OPEN PREMIUM BAR UPGRADE Beverages include upgraded scotch, rye, liquors, and imported beer *// add \$7 per guest*

consumption or ticket bar

All beverages are tracked during the evening and the tab is paid for at the end of the evening by the convener

cash bar

Guests pay for each drink they consume throughout the evening

DUNDEE COUNTRY CLUB DOES NOT POUR DOUBLES OR SHOTS





PREFERRED VENDORS

decorations

DECORATING DREAMS 519-662-6880 | decoratingdreams@golden.net | decoratingdreams.ca

photography

LOVE SPROUTS PHOTOGRAPHY info@lovesproutsphotography.com | lovesproutsphotography.com

MELLISA WEBER PHOTOGRAPHY inquiry@melissaweberphoto.ca | melissaweberphoto.ca

dj

GOLDLINE ENTERTAINMENT 416-316-4474 | info@goldlinedj.com

fee schedule

A non-refundable \$500 deposit is required to book the hall, along with a signed banquet contract. Two postdated cheques of \$1000, dated six and three months prior to the function are also required.

decorations

Your event coordinator must be consulted regarding all decorations, including centerpieces, candles, displays or signage. Dundee prohibits any items to be affixed to walls or floors with tape, tacks, push-pins, nails, glue, etc. The use of confetti, table confetti, glitter, petals or rice is strictly prohibited and a minimum of \$500 will be applied to the final invoice if used. Decorations and centerpieces and the clean up of such items are the responsibility of the event convener.

menu selections

Choice of entrée options and dietary substitutions are available upon request. It is your responsibility to collect the course preferences of your guests prior to the event and provide a clear method of identification for our servers at the dinner table. Tastings are offered at \$39.95 per person, which will be added to your wedding invoice for your convenience.

alcoholic beverages

All alcoholic beverages are served in accordance with the Liquor and Control Board of Ontario. Dundee Country Club operates in accordance with LCBO laws and regulations.

tax & service charges

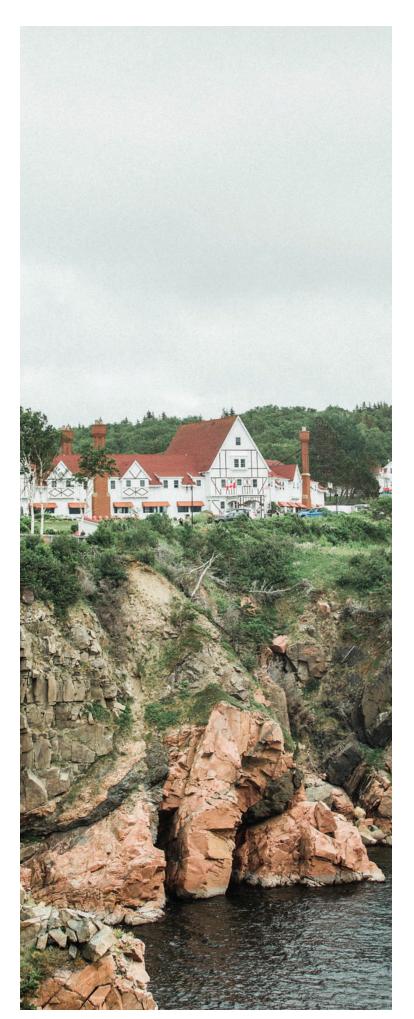
The following charges apply to all event bookings: 15% gratuity on all food and beverage services, 13% HST on all services. Dundee Country Club is required by law to collect a SOCAN (*Society of Composers, Authors and Music Publishers of Canada*) and *RE: Sound* charge for all events using live or recorded music. The non-refundable SOCAN fee is currently set at \$59.17 and *RE: Sound* is \$26.63 plus applicable tax.

g o l f

The Groom and the Best Man get to enjoy golf at our facility for free, and the rest of the bridal party gets 50% off their green fees. Please inquire with your Event Coordinator for more details.

function space

Access to the room rented may be granted by 9AM the morning of the event. Last call for all events is 12:30AM. Outdoor ceremonies may only be moved indoors due to heavy rain or snow conditions the day of the wedding at the discretion of Dundee Country Club.



congratulations!

As a thank you for choosing Dundee as your wedding venue, we're offering our couples and the members of their wedding party this exclusive offer to discover the magic of GolfNorth's world-class resort in Nova Scotia, *Keltic Lodge at the Highlands*.

Enjoy one-night accommodation for two, one round of golf per person, & one spa service per person

starting at \$174 per person

Based on double occupancy & availability. Spa service options include 30-Minute Massage, 30-Minute Facial, or a Pedicure.

CALL 1-800-565-0444 TO BOOK YOUR EXCLUSIVE OFFER NOW!



KELTICLODGE.CA