



WEDDING PACKAGES



Greystone Golf Club, 9689 Dublin Line, Milton, ON L9T 2X7

greystone.clublink.ca

Congratulations!

With breathtaking scenery that provides the perfect setting for your wedding ceremony and reception, your guests will be captivated by the traditional ambience of Greystone's clubhouse. The main room boasts floor-to-ceiling windows, a wood-burning fireplace and a wraparound terrace overlooking our spectacular golf course.

Greystone offers a gorgeous outdoor ceremony location. The stunning Niagara Escarpment provides a unique backdrop as you walk through our gardens to say your vows in front of family and loved ones. The Gallery provides an indoor ceremony space that is equally stunning and perfect for an intimate wedding ceremony.

Along with providing professional and courteous staff, our catering sales manager is available for personal consultations and will work with you to ensure your event is a success from start to finish. It would be our pleasure to assist you in planning a day to remember! Greystone can accommodate weddings of up to 125 guests and cocktail receptions of up to 150 guests.

Wedding Package Details

Our unmatched all-inclusive service provides you with custom menu planning, guidance and expertise from our food and beverage team and exceptional service from our dedicated staff. The following features are included in each wedding package:

- Passed hors d'oeuvres. Served during Cocktail Reception, three pieces per person.
- Three course plated dinner menu.
- Late night coffee and tea service.
- Complimentary wedding tasting dinner for the bride and groom.

Additional Items included in the wedding package cost:

- On-site guest parking.
- Reception room rental fees.
- Banquet tables and chairs, white floor length table cloths and napkins.
- Complete place settings.
- On-site Event Coordinator and Bridal Hostess.
- Access in and around the clubhouse for photographs.
- Referral service to help complete your wedding plan.



Photo: Kevan Ashworth

RECEPTION PLATTERS AND STATIONS



TRADITIONAL CHEESE BOARD

Cheddar, Marble Cheddar, Swiss, Brie served with assorted crackers and garnished with grapes.

Small platter (serves approximately 20 guests) \$132

Medium platter (serves approximately 40 guests) \$261

Large platter (serves approximately 60 guests) \$376.48

FINE CANADIAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrit. Served with freshly baked baguettes, assorted crackers, grapes.

Small platter (serves approximately 20 guests) \$156

Medium platter (serves approximately 40 guests) \$298

Large platter (serves approximately 60 guests) \$448

CHARCUTERIE BOARD

Fine-cured and smoked meats garnished with olives, chutney, baguettes.

Small platter (serves approximately 20 guests) \$186

Medium platter (serves approximately 40 guests) \$358

Large platter (serves approximately 60 guests) \$525

VEGETABLE CRUDITÉS AND DIPS

Market-fresh cut vegetables – peppers, carrots, celery, cucumber and cherry tomatoes with peppercorn ranch and roasted red pepper dips.

Small platter (serves approximately 20 guests) \$80

Medium platter (serves approximately 40 guests) \$154

Large platter (serves approximately 60 guests) \$233

BRUSCHETTA DUO PLATTER

Classic bruschetta – vine ripened Roma tomatoes, garlic and fresh basil.

Mushroom bruschetta – pan roasted shiitake, portabello and oyster mushrooms, fresh herbs, garlic olive oil.

Small platter (serves approximately 20 guests) \$80

Medium platter (serves approximately 40 guests) \$152

Large platter (serves approximately 60 guests) \$229

SUSHI CHEF

Master sushi chef making sushi in front of your guests.

\$17 per person (Based on three pieces of sushi per person)

SUSHI BOAT

Finest assortment of sushi; California rolls, yam tempura rolls, spicy tuna rolls, salmon rolls, tuna sushi, salmon sushi, shrimp sushi, accompanied with pickled ginger, soy sauce, wasabi.

62-piece sushi boat

(one sushi boat serves approximately 20 guests) \$216

BAKED BRIE WHEEL

Brie wrapped in puff pastry served with crostini and berry compote.

\$187 (Serves approximately 60 guests)

Half wheel \$99 (Serves approximately 30 guests)

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce.

50 pieces \$121

100 pieces \$243

EAST COAST OYSTER BAR

Freshly Shucked P.E.I. Malpeque's, Rocky Bays, New Brunswick Beausoleil's. Served with Dean's Signature Sauces.

\$15 per person (Based on three oysters per person)

SMOKED SALMON PLATTER

With crostinis, crème fraiche, capers, shaved red onion and fresh dill.

Small platter (serves approximately 20 guests) \$145

Medium platter (serves approximately 40 guests) \$270

Large platter (serves approximately 60 guests) \$385

Our chef is pleased to customize your wedding menu beyond what you will find in this package, if you have any menu questions or suggestions, please speak to us further.

COCKTAIL RECEPTION



The following hors d'oeuvres and canapés are included in the wedding package at three pieces per person. Select three types from the following selections:

COLD CANAPÉS

- Smoked Chicken Pita
- Crab Meat Pita
- Grilled Vegetable and Goat Cheese Pita
- Prosciutto Mousse with Asparagus
- Thai Salad Bundle
- Thai Chicken Tulip
- Salmon Rosette with Golden Caviar
- Cherry Tomato with Herbed Cream Cheese
- Herbed Goat Cheese Baguette with Thyme

HOT HORS D'OEUVRES

- Beef Wellington
- Cocktail Chicken Kebab
- Pork Potsticker
- Vegetable Potsticker
- Chicken Quesadilla
- Vegetarian Cocktail Spring Roll
- Cocktail Beef Kebab
- Spanakopita
- Chicken Wellington
- Moroccan Firecracker
- Szechuan Beef Satay
- Feta and Sundried Tomato Phyllo
- Vegetarian Samosa
- Chorizo Empanada
- Mini Vegetarian Quiche

Upgrade your selection to the deluxe hors d'oeuvres and canapés below at an additional cost of \$4 per person.

COLD CANAPÉS

- Beef Carpaccio with Truffle Oil
- Crab Meat, Mango and Cherry Tomato Cup
- Lobster Crepe Purse
- Lobster Salad with Cherry Tomato
- Foie Gras Waffle Cup
- Peking Duck Crepe
- Crab Meat Purse
- Smoked Trout with Fresh Herb Crème Fraiche
- Seared Tuna and Cucumber

HOT HORS D'OEUVRES

- Beef Short Rib Tart with Onion Soubise
- Lobster Filo
- Chicken Drumette
- Shrimp on Sugar Cane Skewer
- Bacon Wrapped Scallop
- Spicy Crab Roll
- Salmon Wellington
- Snow Crab Coquette
- Prosciutto and Apricot en Croute
- Duck Confit Croquette
- Coconut Shrimp
- Wild Mushroom and Gorgonzola Tourtiere

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APPETIZERS



Wedding packages are based on a set three course menu with an appetizer, entrée, dessert.
Select one appetizer from the selection below.

WARM ACE BAKERY BREAD

Whipped Butter, Roasted Red Pepper Dip, Balsamic Reduction and EVOO

GREYSTONE CAESAR SALAD

Fresh Chopped Romaine, Grilled Garlic Crostini, Shaved Grana Padano and a Pancetta Crisp. Lemon Garlic Vinaigrette.

ITALIAN

Fresh Chopped Romaine, Frisee and Radicchio. Heirloom Cherry Tomatoes, Slivered Red Onion and Cucumbers. White Balsamic Vinaigrette.

CREAMY TOMATO BISQUE

Basil Oil

SPRING PEA SOUP

Bacon Lardons with Crispy Leeks and Horseradish

ROASTED BUTTERNUT SQUASH SOUP

Spiced Apples and Mulled Cider Crème Fraiche

SUMMER SPINACH SALAD

Baby Spinach, Spiced Pecans, Fresh Strawberries, Chevre Crumble and Balsamic Vinaigrette.

+ \$2.50 per person

TRUFFLED CAULIFLOWER SOUP

Chive Crème Fraiche

+ \$1.50 per person

BABY KALE SALAD

Mixed Baby Kale, Toasted Pine Nuts, Grana Padano, and Earl Grey Plumped Currents. Lemon Juice and Extra Virgin Olive Oil.

+ \$2.50 per person

FENNEL AND ARUGULA SALAD

Shaved Fennel, Frisee and Baby Arugula, Feta, Grapefruit Segments. Citrus Vinaigrette

+ \$1.50 per person

ENHANCEMENTS

The following can be added as a second course to any of the dinner packages:

PENNE À LA VODKA

Creamy Vodka Infused Tomato Sauce. Grana Padano and Fresh Basil Seedlings

+ \$5 per person

ROASTED MUSHROOM RAVIOLI

Brandy Cream Sauce, Shaved Asparagus and Grana Padano

+ \$14 per person

TOMATO AND EGGPLANT RISOTTO

Finished with Lemon Mascarpone and Grana Padano

+ \$9 per person

GNOCCHI

Garlic Roasted Rapini and Chorizo. Light Tomato Sauce and Grana Padano

+ \$12 per person

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ENTRÉES



Wedding packages are based on a set three course menu with an appetizer, entrée, dessert.
Select one entrée from the selection below.

MEDITERRANEAN CHICKEN SUPREME

8oz Chicken Supreme. Stuffed with Sundried Tomato and Goat Cheese. Garlic Roasted Fingerling Potatoes, Green Beans and Tomato Confit.

\$68

PAN-SEARED RAINBOW TROUT

6oz Rainbow Trout. Lemon Dressed Couscous. Grilled Rapini and Garlic Scape Sauce Vert.

\$76

SLOW ROASTED LAMB SIRLOIN

6oz New Zealand Lamb Sirloin. Extra Virgin Olive Oil Crushed Potatoes, Balsamic Roasted Asparagus and Oven Dried Cherry Tomatoes.

\$74

APPLE CHESTNUT STUFFED PORK TENDERLOIN

Sweet Potato Succotash and Glazed Heirloom Carrots. Cider Jus.

\$61

HERB SEARED SALMON

7oz Jail Island Salmon. Orzo "Paella" and Garlic Sautéed Kale. Lemon Beurre Blanc.

\$88

GRILLED BEEF TENDERLOIN

8oz AAA Tenderloin. Garlic Mashed Potatoes, Haricots Vert. Bearnaise Sauce.

\$117

GRILLED NY STRIPLOIN

10oz AAA Striploin. Herb Roasted Potatoes, Grilled Vegetables and Peppercorn Jus.

\$93

BRAISED BEEF SHORT RIBS

Celeriac Mashed Potatoes and Roasted Asparagus. Rich Red Wine Reduction.

\$111

(V) TRUFFLED MUSHROOM RISOTTO

Grana Padano.

\$76

SMOKED VEAL CHOP

10oz Veal Chop. Creamy Polenta Finished with Chevre and Garlic Sautéed Brussel Sprout Leaves. Veal Demi-Glace.

\$113

BEEF AND CHICKEN DUO

5oz AAA Tenderloin with 6oz Chicken Supreme. Dauphinoise Potatoes and Seasonal Vegetables with Wild Mushroom Jus.

\$104

ENHANCEMENTS

The following can be added to any of the above entrees:

SHRIMP SKEWER

Three Garlic Butter-Basted Jumbo Shrimp
+ \$7 per person

SEARED SCALLOP

Pan Seared Jumbo Scallop
+ \$9 per person

ADDITIONAL ENTRÉE

+ \$7 per entrée choice

Our chef is pleased to customize your wedding menu beyond what you will find in this package, if you have any menu questions or suggestions, please speak to us further.

DESSERTS



Wedding packages are based on a set three course menu with an appetizer, entrée, dessert.
Select one dessert from the selection below.

WARM CHOCOLATE LAVA CAKE
Mint Ice Cream

KEY LIME TART
Light Lime Filling in a Chocolate Crust

CHOCOLATE RASPBERRY MOUSSE
(Gluten Free)

DULCE DE LECHE CHEESECAKE
Grand Marnier Macerated Strawberries

FLOURLESS CHOCOLATE CAKE
Sour Cherry Compote

HAZELNUT PRALINE DACQUISE
(Gluten Free)

CHILDREN'S MENU

Available for kids between the ages of 2 years old and 10 years old.
Please select 1 appetizer and 1 entrée from the selection below.

CHOICE ONE APPETIZER:

Caesar salad

or

Vegetable crudité with ranch dip

CHOICE ONE MAIN:

Chicken tenders with crispy french fries, plum sauce and ketchup

or

Penne with tomato bolognese sauce

DESSERT: Warm chocolate brownies with vanilla ice cream

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LATE NIGHT PLATTERS AND STATIONS



SWEET

GOURMET DESSERT BUFFET

Chocolate-Dipped Strawberries, Hand-Rolled Chocolate Truffles, Croquembouche Tower, French-style Pastries, Fresh Fruit Skewers and an assortment of Cookies, Tortes, Gateaux, Pies and Flans.

\$25 per person

PLATTERS OF ASSORTED BAKED GOODS

Fresh Baked Cookies \$13 per dozen

Chocolate-Dipped Strawberries \$38 per dozen

Assorted Pastries \$32 per dozen

Chocolate Truffles \$37 per dozen

Assortment of Macaroons \$31 per dozen

FRESH FRUIT PLATTER

A colourful array of Honeydew, Cantaloupe, Watermelon, Golden Pineapple, Grapes and Berries.

\$7 per person

FUNNEL CAKE FRIES AND WAFFLE STATION

Warm Crispy Funnel Cake Fries and Fresh Made Waffles accompanied by Fresh Fruit, Berry Compote, Vanilla Whipped Cream, and Cinnamon Sugar. Chocolate and Caramel Sauces

\$13 per person

GELATO CART

Bring a little taste of Florence to your night with a selection of 7 seasonal Gelato flavours (Vegan options available) served right in front of your guests.

\$16pp based on 100 people

+\$2pp Affogatto (Espresso and Gelato) based on 100 people

SAVORY

FRY BAR

Crispy Fries, Seasoned Sweet Potato Fries, Poutine Station and Parmesan-Rosemary Chips served with an assortment of Dips and Aioli's

\$11 per person

GOURMET PIZZAS

Have our chef prepare a selection of vegetarian and meat wood-fired pizzas for your late-night buffet.

\$19 per pizza (All pizzas are cut into eight slices.

10 pizzas serve approximately 50)

MINI SLIDER SELECTION

Grilled Cheeseburger: Cheddar, Lettuce, Tomatoes and Burger Sauce on a Sesame Seed Bun

Chicken Parmesan on a Ciabatta Bun

Barbeque Pulled Pork with Summer Slaw on a Glossy Mini Ace Bun

Corn and Black Bean Vegetarian Burger with Lettuce, Tomatoes and Chipotle Aioli on a Sesame Seed Bun

\$17 per person based on 3 per person

PUB-STYLE COMBO PLATTER

Chicken Wings, Onion Rings, Breaded Chicken Filets and Nacho Chips, served with Plum Sauce, Barbecue Sauce, Hot Sauces, Salsa and Sour Cream.

\$20 per person

SHWARMA AND FALAFEL STATION

Marinated and Grilled Chicken and House Made Falafel, Chopped Lettuce, Pickled Turnip, Tomatoes and Cucumbers. Garlic Sauce and Tahini. Served with in a Grilled Pita

\$11 per person / Halal Chicken + \$1 per each

CHILI DOG

Grilled Dog, Chili con Carne and Cheese in a Griddled Top Sliced Bun, Selection of Garnishes.

\$12 per person based on 2 per person

Recommend to base on 65% of guaranteed number.

Our chef is pleased to customize your wedding menu beyond what you will find in this package, if you have any menu questions or suggestions, please speak to us further.

SPEND MORE TIME WITH US!

Bridal Showers, Rehearsal Dinners and Following Day Brunches available at discounted pricing.

THE SPEYSIDE BRIDAL SHOWER

- Non-Alcoholic "Sangria" Punch
- Garden Vegetable Crudités with Roasted Red Pepper and Ranch Dips
- Summer Spinach Salad with Strawberries, Spiced Pecans, Feta and Balsamic Vinaigrette
- Heirloom Tomato Caprese Salad with Fresh Basil, Bocconcini and Balsamic Reduction
- Fennel and Arugula Salad with Grapefruit and Citrus Dressing. Grana Padano
- Fine Artisan Cheese Board with Assorted Crackers, Grapes and Berries
- Smoked Salmon Platter with Traditional Garnishes and Crostini's
- Fresh Fruit Platter
- Assortment Of Pastries and Desserts with Mini Cheescakes, Squares and Cookies
- Coffee and Tea

\$65

Add "Punch" to your Punch: + \$4 per person

GREYSTONE AFTERNOON TEA

- Assorted Traditional and Herbal Teas and Coffee
- Freshly Baked Scones with clotted cream and preserves
- Arugula and Watercress Salad with Lemon Vinaigrette
- Watermelon and Feta Salad with Balsamic Reduction
- Assorted Tea Sandwiches with Lightly Curried Egg, Smoked Salmon Pinwheels, Cucumber and Dill, Apple Cheddar, Turkey and Brie, Ham and Swiss, Lemon Poached Salmon. Selection may vary.
- Assorted Petit Fours and Desserts
- Seasonal Fruit Platter

\$43

ADD ONS:

Warm Mini Quiches: Loraine, Florentine, Mediterranean, Prosciutto and Sundried Tomato. Selection may vary.
\$5 per person. Based on 2 per person

Chilled Soup Shooters: Seasonal Flavours
\$18 per dozen

WEDDING REHEARSAL BUFFETS

SIGNATURE BARBECUE BUFFET

- Freshly Baked Bread Rolls
- Mixed Greens Salad with assorted dressings
- Chef's Choice Salad
- Five-Ounce Beef Sirloin Bavette with peppercorn sauc.
- BBQ Chicken Breast with BBQ Jus
- Seasonal Fresh Vegetables and Roasted Potatoes
- Assortment of Desserts: Mini Tarts, Brownies and Cookies
- Coffee and Tea Service

\$48

Add Chimichurri Roasted Salmon Fillet with grilled Limes and Citrus Vinaigrette \$9

TASTE OF LITTLE ITALY

- Focaccia Breads and Olive Oil Dipper
- Tomato Bocconcini Salad, Fresh Basil, Drizzled with Balsamic Reduction
- Orzo and Vegetable Salad, Basil Pesto
- Romaine and Radicchio Green Salad with Tomatoes, Pepperoncini and Red Wine Vinaigrette
- Caprese Ravioli with light Pesto Cream Sauce, Heirloom Cherry Tomatoes
- Grilled Branzino, Roasted Tomatoes and Grilled Fennel
- Slow Roasted Porchetta
- Crusty Buns, Bacon and Red Cabbage Slaw
- Assortment of Desserts: Mini Tarts, Brownies and Cookies
- Coffee and Tea Service

\$68

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SPEND MORE TIME WITH US!

Bridal Showers, Rehearsal Dinners and Following Day Brunches available at discounted pricing.



“THE DAY OF” WEDDING PARTY NIBBLES IN THE WHITE HOUSE

- FRUIT PLATTER FOR 10 Pineapple, Melon, Berries and Grapes \$15
- CHARCUTERIE BOARD FOR 10 Selection of Cured Meats, Cheeses and Olives. With Garlic Grilled Baguette \$92
- CHEESE BOARD FOR 10 Selection of Artisanal and Traditional Cheeses and Crackers with Grapes and Nuts \$86
- SHRIMP COCKTAIL FOR 10 House Poached Jumbo Shrimp with Vodka Kissed Cocktail Sauce \$48
(20 Jumbo Shrimp)
- CHEFS SELECTION OF PREMIUM HOT AND COLD HORS D'OEUVRES \$48 per dozen

AFTER THE PARTY BRUNCHES

LAKE KELSO

- Freshly Baked Croissants & Danishes
- Chilled Yogurt with House Made “Chai” Granola
- Traditional Eggs Benedict with Hollandaise
- Chef’s Home Fried Potatoes
- Crispy Bacon and Farmers Sausage
- Mixed Greens with Orange Plumped Cranberries, Toasted Pumpkin Seeds and Goat Cheese with Maple Vinaigrette
- Mushroom Ravioli with Grilled Asparagus in a Brandy Cream Sauce
- Herb Crusted Roasted Ontario Chicken with tomato confit
- Fresh Fruit, Squares, Cookies and Tarts
- Coffee, Tea and Juice Station

\$56

THE ESCARPMENT

- Toaster Station - Selection of Multigrain, Whole Wheat and Rye Breads with Whipped Butter and Fruit Preserves
- Selection of Freshly Baked Muffins and Breakfast Pastries
- Chilled Yogurt with House Made “Chai” Granola
- Traditional Eggs Benedict with Hollandaise
- Chef’s Home Fried Potatoes
- Crispy Bacon and Farmers Sausage
- Mixed Greens with Orange Plumped Cranberries, Toasted Pumpkin Seeds and Goat Cheese with Maple Vinaigrette
- Chefs Choice Brunch Salad
- Mushroom Ravioli with Grilled Asparagus in a Brandy Cream Sauce
- Pan Seared Rainbow Trout Fennel Slaw and Lemon Vinaigrette
- Fresh Seasonal Vegetables
- Fresh Fruit, Cakes, Cheesecakes and Squares
- Coffee, Tea and Juice Station

\$73

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BEVERAGES



Domestic Beer \$5.25

Domestic Premium Beer \$5.55

Imported Beer \$6.10

Wine - House 5 oz Glass \$6.95

Wine - House 8 oz Glass \$9.95

House Bar Spirits
(Rye, Rum, Gin, Vodka, Scotch)
1oz \$6.05

Premium Bar Spirits
(Rye, Rum, Gin, Vodka, Scotch)
1oz \$6.75

Cocktails 1oz from \$6.75

Eska Sparkling Bottle Water
\$2.50 (355 ml)
\$6.25 (750ml)

Fountain Soft Drinks \$2.95

Bottled Soft Drinks \$ 2.95

Bottled Minute Maid Juice (450ml)
\$3.25

Powerade \$3.25

Freshly-brewed regular and
decaffeinated coffee \$2.25/cup

Selection of traditional and herbal
teas \$2.25/cup

Espresso/ Cappuccino \$3-\$5

PUNCH BOWLS

Each Punch Bowl serves
approximately 50 guests

Plain Fruit Punch (Non Alcoholic)
\$86.85

Alcoholic Plain Fruit Punch
\$187.50

Seasonal Punches
(Hot Cider or Rum Eggnog)
Market Price

SPECIALTY BARS

Mimosa Bar, Ceaser Bar, Martini Bar
Price at Request

WINE LIST (Bottles)

RED WINES

Cabernet Sauvignon | Canyon Road,
California 2017 \$29

Merlot | Trius, VQA Niagara, 2016 \$45

Shiraz | Kingston Estate, Clare Valley,
Australia 2017 \$45

Chianti Classico | Concadoro,
Tuscany, Italy 2016 \$59

Cabernet Sauvignon | Chateau St.
Jean, California 2016 \$59

Valpolicella Ripasso | Vogadori,
Veneto, Italy 2014 \$69

WHITE WINES

Chardonnay | Canyon Road,
California \$29

Pinot Grigio | Gabbiano, Veneto, Italy
\$45

Sauvignon Blanc | Squealing Pig,
Marlborough, New Zealand \$55

Chardonnay | Beringer, Napa Valley,
California \$69

Corkage Fee \$35

SPARKLING WINES

Mimosa \$11

Prosecco | La Marca, Veneto, Italy \$45

Champagne | Veuve Clicquot,
Champagne, France \$149

BAR SERVICE



The following bar packages are based on 6 hours. One hour host bar during cocktails. Three hour host bar after dinner and Red & White House Wine service and Non Alcoholic Beverages during dinner, approximately two hours.

STANDARD BAR

\$47.50 per person

- Domestic beers
- House Rail Liquors
- Red & White House Wine
- Soft Drinks, Coffee & Tea

Additional Hour of Standard Host Bar

\$10.00 per person

PREMIUM BAR

\$53.75 per person

- Premium & Deluxe Brands
- House Rail Liquors
- Red & White House Wine
- Soft Drinks, Coffee & Tea

SPARKLING WINE AVAILABLE FOR TOASTING

Prosecco | La Marca, Veneto, Italy

\$45.00 Bottle

PLANNING INFORMATION

WEDDING CEREMONIES

Should you wish to perform your wedding ceremony at Greystone Golf Club, you may do so indoors or out door. There is a ceremony fee of \$750.

CATERING

No outside food is permitted aside with the exception of a wedding cake. If you would like to provide your guests with a choice menu between more than 1 entrée, and \$7 per person entrée selection fee is applicable. Entrée choices must be predetermined and submitted 2 weeks prior to the event.

TASTING

After the 'Wedding Meeting' (a couple of months prior to your wedding) you will receive a complimentary menu tasting for two people in our Dining Room. The tasting will be limited to one menu selection from the wedding package and will include one glass of house wine. Additional guests are welcomed and will be added onto the final wedding invoice.

PHOTOGRAPHY

You may take photographs in the Clubhouse. The wedding party and immediate family may take photographs on our Clubhouse Grounds.

GENERAL INFORMATION



The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the Client without the written permission of the Club and are subject to such administration fees and/or labour charges as are deemed necessary by the Club.

Prices are per guest (unless otherwise indicated) and are subject to administration fee and applicable taxes (unless an all-inclusive price). **Prices may fluctuate due to availability.**

GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number. We are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour charges may be assessed for the function space and personnel involved.

FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier.

BEVERAGES

The Alcohol and Gaming Commission regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. ClubLink reserves the right to verify identification for any person who appears to be less than 25 years old.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The convenors for any functions are held responsible for the other members of their group. ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

ClubLink is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A minimum cleaning charge of \$150 will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

RE:SOUND

We are also required by law to obtain a RE:Sound license. RE:Sound levies licensing fees and in turn compensates Artists and Record Companies. Similar to S.O.C.A.N, it is determined by seating and standing capacity and With Dancing or Without Dancing.

STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set-up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.