



Peterborough

GOLF & COUNTRY CLUB

2022 *Wedding Package*



1030 Armour Road
Peterborough, Ontario K9J 6Y8
705-743-5010

www.ptbogolf.com
Contact: tcavanagh@ptbogolf.com
Terri Cavanagh

Congratulations!

Let Peterborough Golf and Country Club and our friendly, knowledgeable staff help make your day exceptional!



Located in the heart of the Kawarthas, The Peterborough Golf and Country Club is an all-seasons facility, providing dining, recreational, and social experiences for our members and guests.

Overlooking our beautiful Stanley Thompson designed course, and seating up to 160 guests, our banquet hall is available for weddings, tournaments, family events (birthdays, anniversaries, celebrations of life), corporate functions, holiday events, galas, and much more!

Our wedding packages can be customized to make your day perfect!

All *wedding packages* include

- Access to on-course photographs with carts for the bridal party (escorted by club staff)
- Standard cotton linens (white or ivory)
- Special children's menu
- Complimentary Entrée for DJ & Photographer
- Free on-site and overnight parking
- Service of wine to guest tables
- Complimentary dinner for the bride and groom in our dining room

The *Premiere* Package \$100 per person

Post-ceremony non-alcoholic punch

Hand passed hors d'oeuvres

Three-Course plated dinner: choice of two protein options

Cutting of the wedding cake with late night tea and coffee

The *Grand* Package \$120 per person

Post-ceremony non-alcoholic punch

Hand passed hors d'oeuvres

Three-Course plated dinner: choice of two protein options

One Late Night Station offering

Cutting of the wedding cake with late night tea and coffee

The *Royal* Package \$160 per person

Post-ceremony non-alcoholic punch

Hand passed hors d'oeuvres

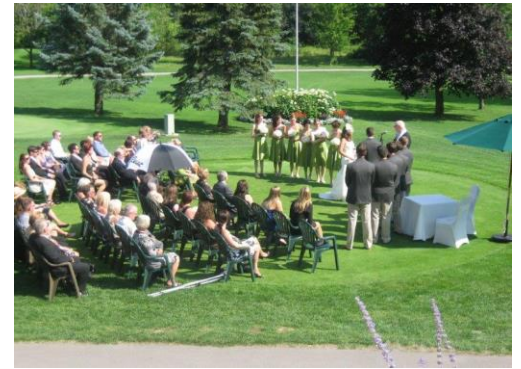
Shrimp Platter OR Cheese & Charcuterie Platter

Four Course Gourmet plated dinner: choice of two protein options

Two Late Night Station offerings

Cutting of the wedding cake with late night tea and coffee

All prices in package do not include tax or service charge



Ceremonies \$600

Peterborough Golf and Country Club offers both indoor and outdoor settings for your wedding ceremony. Our staff are happy to discuss options.



Hall Rental

Stanley Thompson Room (407ft²) \$200 (20 people)
One Room (1276ft²): \$250 (50 people)
"Half" Hall (2157ft²): \$500 (90 people)
Full Banquet Hall (2794 ft²): \$700 (160 people)



PASSED HORS D'OEUVRES 2022
(Prices do not include tax and service charge)
PGCC follows all Public Health guidelines,
regulations and restrictions. Covid restrictions may apply.

Suggested serving sizes for your event
Pre-Dinner: 2-3 pieces per person
Post Dinner: 2-3 pieces per person
Dinner Replacement: 4-6 pieces per person

Chef's Selection Passed Hors D'oeuvres \$38 per dozen
The Chef's favourite selection of seasonal hot and cold Hors D'oeuvres

Cold Passed Hors D'oeuvres
\$40 per dozen
Minimum order of 3 dozen per item

GF Minted Feta topped watermelon cubes finished with balsamic pearls

GF PGCC Deviled Eggs

Smoked Atlantic salmon with lime avocado mousse in a vol au vent

GF Charcuterie Skewer: marinated bocconcini, salami, tomato and olives

Tomato Bruschetta on a garlic crisp topped with crumbled feta

GF Cilantro lime prawns finished with pickled cucumber slaw and sriracha aioli served on a Chinese spoon

GF Rice paper Asian-inspired vegetable and mango cold roll



Hot Passed Hors D'oeuvres
\$42 per dozen
Minimum order of 3 dozen per item

Melted brie and mixed berry compote in a vol au vents

GF Teriyaki chicken skewers garnished with sesame seeds

Assorted freshly baked miniature quiche

Warmed mushroom bruschetta on a crostini topped with crumbled goat cheese

Seasonal assorted flatbreads

House made assorted sausage rolls in puff pastry

Vegetable spring rolls with a sweet Thai dipping sauce

Sweet and sour beef meatballs

Miniature tostada with chicken or fish

Miniature spinach and feta Spanakopita

Executive Passed Appetizers Available
Sliders, Stuffed Potato Skins, Mushroom Caps,
Miniature Fish & Chips, Seafood Cakes and more...
Contact for pricing and details

COCKTAIL RECEPTION 2022

(Prices do not include tax and service charge)

PGCC follows all Public Health guidelines, regulations and restrictions. Covid restrictions may apply. Where buffets are an option, an attendant fee may apply.

Cheese Board 14.00 per person
Decorative gourmet cheese board with a selection of assorted cheeses and house made cheeseballs garnished with fresh fruit and berries, with cracker assortment

Cheese & Charcuterie 17.00 per person
Decorative gourmet charcuterie and cheese board with a range of assorted cheeses and cured meats garnished with fresh berries served with pickles and crackers

Vegetable Platter 8.00 per person
Fresh assorted bite sized vegetables served with buttermilk ranch dressing

Shrimp Cocktail 48.00 per 2 lbs.
Freshly poached shrimp with house made cocktail sauce and lemon wedges

Finger Sandwiches 14.00 per person
The Chef's selection of gourmet finger sandwiches, both open-faced and cocktail sandwiches and wraps



Wedding Dinner Buffet 2022

(Covid restrictions may apply. Where buffets are an option, an attendant fee may apply)

Our dinner buffet always includes freshly baked assorted bread basket with whipped butter, along with freshly brewed coffee and tea.

Salads (Please Choose THREE of the Following)

The Club's Caesar Salad

Romaine hearts, garlic dressing, focaccia croutons and shredded asiago with bacon bits

Seasonal Greens Salad (GF/DF/VEGAN)

Fresh baby greens with assorted seasonal garnishes

Two Chef's Choice House Made Vinaigrettes

Traditional Greek Salad (GF)

Romaine hearts with fresh diced cucumbers, bell peppers, tomatoes and onions topped with crumbled feta and Kalamata olives served with our red wine oregano dressing

Caprese Salad (GF)

Sliced tomato and bocconcini cheese on a bed of mixed greens finished with basil pesto drizzle and balsamic reduction

Moroccan Pearl Cous Cous Salad (DF)

Seasoned pearl cous cous with fresh vegetables and dried fruits tossed in a Moroccan inspired vinaigrette

Mediterranean Orzo & Vegetable Salad

Rustic vegetables and orzo tossed in sundried tomato pesto vinaigrette topped with crumbled feta cheese and Kalamata Olives

Killer Kale Slaw (GF/DF/VEGAN)

Fresh kale, cabbage, carrots, and red onions finished in a creamy lime dressing

Roasted Beet Salad (GF)

Sliced red and golden beets with crumbled goat cheese and drizzled balsamic reduction

Health Nut Bowl (GF/DF/VEGAN)

Orange segments, sundried cranberries, marinated kale, and turmeric quinoa tossed in a light maple citrus vinaigrette finished with pumpkin seeds

Antipasti Platter (DF)

Assortment of shaved cured meats, olives and pickles

Starches (Please Choose ONE of The Following)

Herb Roasted Mini Red Skinned Potatoes (GF/DF)

OR

Whipped Yukon Gold Potatoes (GF)

OR

Jasmine & Wild Rice Pilaf (GF)

OR

Tri-Coloured Cheese Tortellini with Rustic Marinara Sauce

OR

Basil Pesto Penne Pasta with Mediterranean Grilled Vegetables

Vegetables (Please Choose ONE of The Following)

Roasted Root Vegetables (GF/DF)

(Carrots, beets, parsnips and acorn squash)

OR

Steamed Market Fresh Vegetables (GF/DF)

(Carrots, broccoli, cauliflower, zucchini and red pepper)

Entrées (Please Choose TWO of the Following)

Carved AAA Beef Strip loin (surcharge of \$7 per person)

Served Au Jus, spicy horseradish and Dijon mustard

Grilled Rosemary Dijon Chicken Breast

Choice of: Herbed Demi-Glace *OR* Mushroom Cream Sauce

Seared Atlantic Salmon

Choice of: Maple Citrus Sauce *OR* Pomegranate Beurre Blanc

Smokey Fennel Pork Loin

Choice of: Grainy Mustard Maple Demi-Glace *OR* House Made Apple Chutney

Red Thai Curry Chicken Breast

Grilled chicken breast finished in house made Red Thai Curry with fresh cilantro

Chef's Dessert Buffet

An array of decadent pastries, cakes, cookies and decorative fresh fruit platters.

Freshly brewed coffee and tea. *TIP: add your Wedding Cake to the dessert buffet*

\$50 per person

Plus tax and service charge

Plated Wedding Dinner Options

Below are a few examples of the wonderful meal options our kitchen team can create. If you have a special request please don't hesitate to ask.

Your meal price is determined on the combination of items selected.

We suggest having one appetizer, two entrée proteins plus a vegetarian option for your guests to select from, and one dessert. Please contact for pricing.

PLATED SALAD SELECTIONS

Summer Berry Salad

Fresh spinach tossed in our house made berry balsamic vinaigrette with fresh summer berries, crumbled goat cheese, shaved red onion and house made spiced pecans

The Club's Caesar Salad

Crisp romaine tossed in our PGCC signature Caesar dressing, house made croutons with shaved parmesan, crisp bacon bits and lemon wedge

Market Bounty Salad

Fresh mixed greens tossed in our house made local buckwheat honey and Dijon vinaigrette topped with fresh spiralized carrots, beets with fresh cucumber, radish and cucumbers finished with edible flowers and microgreens

Beet Salad

Beet medley roasted to perfection on a bed of baby kale topped with crispy beet chips, fresh orange segments, goat cheese finished with apple maple vinaigrette

Ginger & Chardonnay Poached Pear Salad

Fresh arugula tossed in a cranberry maple vinaigrette topped with pomegranate seeds toasted pumpkin seeds and crumbled goat cheese



PLATED SOUP SELECTIONS

Curried Carrot Soup

Roasted carrots finished with coconut milk garnished with fresh cilantro, coconut cream and crispy carrot ribbons

Wild Mushroom Soup

Creamy wild mushrooms with roasted garlic and herbs topped with parmesan crisp and chive oil

Butternut Squash & Apple Bisque

Roasted butternut squash and apple bisque garnished with maple mousse and toasted pumpkin seeds

Roasted Tomato Soup

Roasted Roma tomatoes with sweet basil topped with pesto mousse and house made grissini

PREMIUM PLATED STARTERS (Upgrade for \$7 per person)

Buffalo Mozzarella Tower Salad

Layers of fresh buffalo mozzarella and fresh tomatoes and grilled Mediterranean vegetables served alongside a fresh arugula salad finished in a balsamic reduction

Almond Crusted Brie

Almond crusted brie finished with berry compote served with spring fresh salad with edible flowers

The Club's Fish Cakes

Panko Crusted Fish Cake finished with lemon dill remoulade served with fresh side salad tossed in caper vinaigrette

Coconut Shrimp

Chef's famous coconut breaded shrimp finished with a house made Thai dipping sauce served with an exotic mango salsa

PLATED ENTRÉE SELECTIONS

All entrée proteins come with your choice of starch and vegetable.

Starches: dauphinoise potato, duchesse potato, herb roasted potatoes, or seasonal rice pilaf

Vegetables: fresh steamed vegetable bundle, or seasonal roasted vegetables

Prosciutto Wrapped Stuffed Chicken Supreme

Sundried tomato, fresh basil and goat cheese stuffed chicken supreme finished with merlot demi glace served with dauphinoise potatoes and seasonal roasted vegetables

Pecan Crusted Atlantic Salmon

Pecan Crusted Atlantic Salmon finished with house made maple cider gastrique served with seasonal rice pilaf and seasonal steamed vegetable bundle

Roasted AAA Beef Strip Loin *(We also offer Prime Rib and Beef Tenderloin at market price)*

Roasted strip loin of AAA beef, pan juices topped with red wine caramelized shallots, finished with duchesse potatoes and fresh seasonal vegetables

Buddha Vegan Bowl *(We have many great vegetarian/vegan options to choose from)*

Grilled tandoori tofu served with sauteed kale, roasted vegetable medley on a bed of turmeric quinoa finished with crispy chickpeas and a citrus miso drizzle

PLATED DESSERT SELECTIONS

Raspberry Mousse Dome

Raspberry Mousse Dome garnished with berry salsa finished with chocolate sauce, freshly whipped cream and fresh berries

The Club's Famous Carrot Cake

House made carrot cake with cream cheese icing and toasted coconut finished with raspberry coulis, fresh whipped cream and berries

Chocolate Swirl Cheesecake

Creamy house made cheesecake with rich chocolate swirls throughout with graham crumb base served with mango coulis, minted whipped cream, fresh berries and edible flowers

PREMIUM PLATED DESSERTS (Upgrade for \$4 per person)

Tuxedo Mousse Cake

Layered Dark Chocolate & White Chocolate Mousse on chocolate cake served with raspberry coulis, whipped cream, mixed berry salsa and edible flowers

Dessert Duo

House made maple crème brulee served with house made honey tuille, paired with a chocolate truffle finished with raspberry coulis, freshly whipped cream and berries

Baked Alaska

House made chocolate cake, Central Smith salty caramel ice cream and freshly piped meringue finished with fresh berries and edible flowers

LATE NIGHT SELECTIONS

Covid restrictions may apply. Where buffets are an option, an attendant fee may apply.
(prices do not include tax and service charge)

Pizza Buffet \$16 per person

Assorted house made pizzas such as: pepperoni, chicken pesto, vegetarian, plain cheese and more

Warmed Nacho Bar \$14 per person

Nacho chips with melted cheese blend served with mixed peppers, diced tomato and scallions served with tomato salsa and sour cream

Poutine Bar \$14 per person

Fresh cut fries and Empire cheese curds with beef gravy and assorted toppings

Assorted Sandwiches \$14 per person

Chef's selection of assorted open-faced and cocktail sandwiches, and vegetarian wraps

Taco Bar \$18 per person

Seasoned ground beef or braised chicken with sautéed onions and peppers, soft tortillas with all the fixings

Slider Station \$22 per person

House made beef patties with slider buns, caramelized onions, lettuce, tomato, pickles and cheese and all the toppings



Customize Your Menu!
Our Chef loves to get creative

Bar & Beverage Information

All bars close at 1:00am*

(*covid restrictions may apply)

STANDARD BAR

please inquire for all premium bar upgrades

Standard Liquor

Absolute Vodka
Beefeater Gin
Wiser's Rye
Bacardi White Rum
Captain Morgan's Dark Rum
Dewar's Scotch

House Wine

Reif Estates Niagara, Ontario

White: Vidal Riesling Blend

Red: Cabernet Gamay Blend

**sparkling and premium wine selection
available upon request*

Non-Alcoholic Selection

Assorted fountain and bottled soft
drinks
Assorted bottle juices
Non-alcoholic beer

Other Items

Coolers
Ciders
Basic Cocktails



Beer Selection (assorted tall cans)

Publican House Ale (Local Brewery)
Alexander Keith's
Bud Light
Canadian
Cracked Canoe Light
Export
Guinness
Heineken
Michelob Ultra
Stella Artois
Budweiser 0.0 Non-alcoholic

ADDITIONAL BAR ITEMS AVAILABLE

- Dinner Wines for guest tables
- Champagne service for head table
- Non-Alcoholic Punch

*All bars are Cash unless otherwise noted.

*Host Bars are charged by consumption.

*Where a bar does not meet a \$350 minimum spent, a bartending fee will be charged \$15/hr for 3 hours.

Additional

LINENS

please inquire for pricing on individual items

- Chair covers
- Coloured dinner napkins
- Coloured table cloths or overlays
- Skirting for Head Table, Gift Table, Cake Table, DJ Table, etc



CAKE CUTTING (\$2 per person)

Have one of our professional kitchen staff cut and plate your wedding cake

SOCAN & RE-SOUND FEES

ALL events at which previously recorded music is used are subject to applicable SOCAN and RE-SOUND License Fees. Charges are as follows (subject to application tax):

SOCAN LICENSE FEE

Music and Dancing	\$ 63.49
Music Only	\$ 31.72

RE-SOUND LICENSE FEE

Music and Dancing	\$ 26.63
Music Only	\$ 13.30

THESE LICENSES ARE GOVERNMENT TARIFFS FOR THE USE OF PRE-RECORDED MUSIC BEING PLAYED AT EVENTS.

DUE TO PROVINCIAL REGULATIONS, ALL ENTERTAINMENT MUST COME TO A CLOSE AT 1:00AM* (*covid restrictions may apply)

_____ **initial**

AUDIO-VISUAL MATERIALS

- Projector and projection screen \$75
- Portable Speaker for laptop \$30
- Sound system with wireless handheld microphone
- Podium, Flipcharts & Markers, wi-fi access Available

Please contact the Food & Beverage Office for availability and pricing on specialty items. More equipment may be available upon request.

Terms & Conditions

In order to ensure that we are able to fully assist you in the planning of your wedding, we ask that you carefully read the following declarations:

- Club Policy dictates that a fully completed event contract and itinerary be completed by the event convener. Said contract shall stipulate date(s) of the event, approximate number of guests, and a general itinerary, accompanied by deposit. No booking will be confirmed until receipt of deposit monies. For non-member events, a credit card number must also be provided at the time of booking.
- Deposit of payments will be applied to the final balance of the event, if no damages or infractions are incurred. Accounts are payable upon receipt of invoice. Payments made by credit card are subject to a 2.25% processing fee. Any unpaid accounts will be charged a 2% late fee per month.
The total amount of the wedding cost must be paid in full seven (7) days prior to your wedding.
- Menu & Beverage prices listed are guaranteed for ninety (90) days and are otherwise subject to change without notice. All prices listed are quoted per person, unless otherwise noted. All prices listed are subject to applicable 13% HST tax and 15% service charge. _____ **initial**
- Menu selections must be confirmed a minimum of fourteen (14) days prior to the event. A guaranteed number of guests confirmed ten (10) business days prior to the event to ensure adequate staffing, food, and beverage requirements can be established for a successful event.
- Catering charges will be applied to the guaranteed number of guests, or the actual number attending, whichever is greater. Allowances are made for only 5% more guests than guaranteed. In order to avoid disappointment to you or your guests, the guaranteed number of guests should be as accurate as possible.
- All room bookings shall be for the date of the event. Peterborough Golf & Country Club reserves the right to book functions the day before and day after your wedding. If you would like to book the room for additional days a \$700/day fee will apply.
- The Peterborough Golf & Country Club follows all Public Health guidelines, regulations and restrictions. Covid restrictions may apply, if applicable.
 - As required by law, all persons entering or remaining in these premises shall wear a mask or face covering which covers the nose, mouth and chin.
 - Upon their arrival, all persons entering the facility are required to be screened and provide contact tracing information. This will be done by the convener of the event. The information collected will be provided to the Club, kept confidential, and may only be requested by Public Health Officials.
 - All social distancing and capacity limits followed.
 - All employees wear appropriate PPE in the course of providing services.
 - Where buffets are an option, an attendant fee may apply. _____ **initial**

- Due to health and safety regulations The Peterborough Golf & Country Club does not allow outside caterers to provide food service on the premises; nor may any unconsumed food or beverage provided by The Club to be removed from the premises. _____initial
- The Peterborough Golf & Country Club will not accept donated food or beverages of any kind for any event.
- All Members and Conveners are responsible for notifying their Guests of the Peterborough Golf and Country Club's Dress Code standards.
- All decoration of the facility is at the discretion of management. Open-flame candles are not permitted. Confetti, rice, glitter, or the like are not permitted as table decoration. A \$200 cleaning fee will be applied to any function that uses confetti, rice, glitter, and/or the like, and/or if garbage or recycling are left behind. _____initial
- Peterborough Golf and Country Club cannot be held responsible for personal property or equipment of any nature brought into the Club. The Club will not assume responsibility for items lost, stolen, or not delivered intact before, during, or after a function.
- Any and all damages incurred to the building, outside facilities, golf course, or equipment, which may occur during the event, caused by the conveners or guests, becomes the responsibility of the convener.
- The Peterborough Golf & Country Club will not be held liable or responsible in any manner if unable to perform services agreed upon or damages incurred as a result of:
 - Any power failure, flood, fire, strike, or Act of God.
 - The conduct of the convener or person(s) attending the event.

CANCELLATION POLICY

- A cancellation of fifteen (15) days prior to the event will not result in a fee, and the non-refundable deposit can be transferred to another mutually agreed-upon date.
- A cancellation of seven to fourteen (7 - 14) days prior an event will result in a cancellation fee of 15% of the original contract agreement, and loss of deposit.
- A cancellation of three to seven (3- 7) days prior an event will result in a cancellation fee of 25% of the original contract agreement, and loss of deposit.
- A cancellation of zero to three (0 – 3) days prior an event will result in a cancellation fee of 65% of the original contract agreement, and loss of deposit.

The PGCC may take photos or video at an event and use the event/company's name, photography, and video in newsletters, website, apps, publications for promotion and advertising, and to share via traditional media and social media, and for staff training materials. The PGCC may allow the news media to interview and publish photographs and/or audio-visual productions in newspapers, on television, radio, and social media platforms.

I do not give permission for photos or video to be taken of the event.

ALCOHOL & GAMING

- Members and Guests will abide by the rules and regulations as laid out by the Alcohol & Gaming Commission of Ontario, the Peterborough County Health Protection & Promotion, and club by-laws of the Peterborough Golf and Country Club.
- All food and beverage items must be purchased through the Peterborough Golf and Country Club. In regulation with the AGCO, we do not allow alcohol that is not licensed onto the premises, including homemade wine. Due to provincial liquor regulations, corkage functions are respectfully declined.
- Conveners and Sponsors are not permitted to supply alcoholic products for events. Any alcohol being auctioned, raffled, given as a gift or a prize is not permitted on the premises. This is in contravention of the Liquor Licensing Act. *"There is only one way liquor can be raffled/auctioned off as a prize and that is through a charitable organization (charity) that has a valid raffle lottery licence issued by the Alcohol and Gaming Commission of Ontario (AGCO) or local municipality."* *"The licensed charity is responsible for the management and conduct of the event"* *"Liquor awarded as a prize cannot be opened and/or consumed in the licensed establishment."* www.agco.ca _____ **initial**
- It is our policy to serve no more than two drinks to one person at one time and only offer single shot drinks. Peterborough Golf and Country Club staff are qualified with smart serve and will follow all federal and provincial laws; our bartenders have the right to stop serving drinks to anyone that appears to have had too much alcohol, or is acting inappropriately towards other guests or staff members. If guests are seen serving alcohol to a minor, said guest will no longer be served. Should it persist, the bar will shut down and not reopen. Should our staff be in the position to intervene, the manager on duty will do their best to contact the convener of the event prior to any action taken. _____ **initial**
- A provincial and/or municipal raffle licence is required for any event where a 50/50 draw, elimination draw, or calendar draw is being held. The Peterborough Golf & Country Club must be notified in advance of any event holding such a draw or raffle, and receive a copy of the licence before the event occurs. _____ **initial**
<https://www.agco.ca/lottery-and-gaming/raffle-licensing-overview>

We, the undersigned, agree to abide by all Club rules and regulations as laid out in the Terms & Conditions of this contract

Bride: _____ Date: _____

Groom: _____ Date: _____

The Club: _____ Date: _____

Wedding Contract Agreement



Bride: _____

Groom: _____

This agreement is rendered between Peterborough Golf and Country Club, hereafter referred to as the Club and

(Wedding Convener Signature)

Wedding Convener: _____

Phone Number: _____

Email Address: _____

Date of Wedding: _____

	<u>START TIME</u>	<u>NUMBER OF GUESTS</u>
<input type="checkbox"/> CEREMONY:	_____	_____
<input type="checkbox"/> RECEPTION:	_____	_____
<input type="checkbox"/> DINNER:	_____	_____
<input type="checkbox"/> DANCE:	_____	_____

All Bars Close and Music Ends at 1AM (covid restrictions may apply)

WEDDING MEALS AND HORS D'OEUVRES

Menu selections must be confirmed a minimum of fourteen (14) days prior to the event. A guaranteed number of guests confirmed ten (10) business days prior to the event to ensure adequate staffing, food, and beverage requirements can be established for a successful event.

Catering charges will be applied to the guaranteed number of guests or the actual number attending, whichever is greater. Allowances are made for only 5% more guests than guaranteed. In order to avoid disappointment to you or your guests, the guaranteed number of guests should be as accurate as possible.

Due to health and safety regulations The Peterborough Golf & Country Club does not allow outside caterers to provide food service on the premises; or any unconsumed food or beverage provided by The Club to be removed from the premises. The only exception being the wedding cake.

Billing Information



Bill To:

_____ NAME

_____ ADDRESS

_____ CITY PROV. POSTAL CODE

_____ PHONE NUMBER

_____ EMAIL

Booking Deposit:

Paid

Amount: \$2000

Credit Card Information

A credit card number must be provided at the time of booking. All remaining charges will be billed to the credit card the next business day following the wedding.

Credit Card Number _____ Exp. ____/____

(WE DO NOT ACCEPT AMERICAN EXPRESS)

_____ Name on Credit Card

_____ Signature of Approval

PLEASE PRINT CLEARLY

BREAKDOWN OF COST	Cost (\$)	Qty	Total (\$)	Service Charge 15%	HST 13%	\$ TOTAL
Deposit	2,000.00	N/A	2,000.00	N/A	N/A	\$2,000.00
On-Site Ceremony	600.00	\				\$
Room Rental	700.00			\		\$
SOCAN with Dance	63.49	\		\		\$
SOCAN without Dance	31.72	\		\		\$
RE:SOUND with Dance	26.63	\		\		\$
RE:SOUND without Dance	13.30	\		\		\$
----- Package (per person)						\$
Hors D'oeuvres (per dozen)						\$
Dinner (per person)						\$
2nd Appetizer Surcharge (per person)						\$
2nd Entrée Surcharge (per person)						\$
Cake Cutting Fee (per person)						\$
<u>BAR</u>						
Bottle White Wine						\$
Bottle Red Wine						\$
Non-Alcohol Punch						\$
						\$
<u>A/V EQUIPMENT</u>						\$
Projector/screen	75.00			\		\$
Sound system, wireless handheld microphone, podium	70.00			\		\$
Portable Speaker	30.00					\$
<u>LINENS</u>						
Head Table						\$
Cake, Gift, Signing, DJ Tables						\$
Overlays						\$
Chair Covers						\$
Linen Upgrades						\$
					TOTAL	\$

Payment Options:

Cash, Cheque, e-transfer, or credit card* (Visa, Master Card) **(We do not accept American Express)**

*2.25% service charge will be applied when paying by credit card