



WEDDING PACKAGE

2022



Photo: Lindsay Coulter Photography

Make it a
CLUBLINK
Wedding

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You've already planned your dream wedding, now let Glencairn turn it into reality.

We understand the vision the bride and groom want to create for their special day. Rather than concerning ourselves with trends, we create a day that best reflects you. Hosting only ONE wedding on your special day allows the Glencairn team to perfectly execute a seamless wedding day!

The winding driveway passes by stone gates, rock-wall fences and rolling greens all leading to the majestic, castle inspired clubhouse. Welcome to beautiful Glencairn Golf Club! You will feel like you just arrived at a Scottish castle. A clock tower and porte de cochere, gabled stone and stucco is reminiscent of a Scottish-style clubhouse. The interior is welcoming, colours are strong and warm, and the woodwork and furnishings are elegant, a tribute to an eclectic manor house.

It is important to ensure the tiniest details are taken care of so the couple and their guests can enjoy the day without having to worry about anything. Making sure Grandma is comfortable, the torn bridesmaid dress gets a quick pinning and children have a place to colour are things we will tend to if need be.

Customizing the menu to reflect the couples' ethnic backgrounds is something we are happy to do. The day might include dad's favorite scotch on the rocks or a pierogi bar. A late-night build-your-own taco bar will hit the spot after hours of dancing!

The clubhouse is conducive to host your wedding ceremony on site. Guests will immediately flow into cocktails and hors d'oeuvres while the bridal party snap some amazing photos in and around the grounds. Outdoor photos in the garden or with views overlooking the course while watching the train pass will frame the perfect memories of your special day.

- Banquets up to 250 guests
- Outside ceremony capacity of 150 guests
- Bridal suite
- Two executive boardrooms
- Spectacular view overlooking the golf course
- Terrace adjacent to the main room
- Complimentary parking



THE AVIEMORE PACKAGE

\$150 PER PERSON ALL INCLUSIVE



COCKTAIL RECEPTION

- One hour of open standard bar service during the cocktail reception
- Chef's selection of hot hors d'oeuvres (based on three pieces per person)

DINNER (Plated, three-course meal)

Includes fresh baked dinner rolls and butter, regular and decaffeinated coffee and tea selection

APPETIZER (Choice of One):

- Garden Salad: Heritage greens, heirloom cherry tomatoes, cucumber, peppers, red onion, baby radish coins, balsamic vinaigrette
- Spring mix salad greens, fresh berries, raspberry vinaigrette

ENTRÉE (Choice of One):

(Main plate accompanied by fresh seasonal vegetables)

- 8 oz oven-roasted chicken supreme, grain mustard, shallot herb sauce
- 8 oz pan-seared fresh Jail Island salmon fillet, creamy lemon thyme sauce

Give your guests a choice between two entrees \$3++ per person

STARCH (Choice of One):

- Creamy Yukon Gold whipped potatoes
- Herb-roasted potatoes
- Thyme wild rice pilaf

DESSERT (Choice of One):

- New York-style cheesecake, fresh berries, berry coulis
- Warm apple blossom, vanilla ice cream

LATE NIGHT SERVICE

- Coffee and tea station
- Wedding cake station – cut and platter-display (cake supplied by wedding)
- Platter of fresh baked cookies

BEVERAGE SERVICE

- One hour standard beverage service during the cocktail reception
- Two glasses of house wine during dinner service. Bar closed during dinner
- Four hours standard beverage service following dinner (domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

Sparkling wine for toasting is available for only \$4.25++ per glass (2oz)

PACKAGE ALSO INCLUDES:

- Dinner for two on our private patio, includes a bottle of house wine *subject to restrictions*
- Complimentary meal for DJ and photographer
- Children's menu available
- Upgraded floor length brocade linen
- Choice of napkin colour
- Dedicated private space during cocktail reception and late night stations
- Scenic photography locations around the Club (escorted with beverages)
- **Exclusivity** - no other weddings taking place on your day
- Complimentary parking
- Washrooms with amenities
- Exclusive use of reception room from 9 a.m. to 1 a.m.
- Referral service for other wedding vendors
- AV packages available
- Room rental applicable based on a minimum guarantee of adults
- Use of in-house risers, mic and podium
- Wi-Fi, Bridal suite with full length mirror, private in-house safe coat check, door signs, parking

NOT INCLUDED: Ceremony site rental fee (\$500+HST), Socan and Re-Sound fees, Set-up fee (\$1,250+HST)

THE STIRLING PACKAGE

\$170 PER PERSON ALL INCLUSIVE



COCKTAIL RECEPTION

- One hour of open standard bar service during the cocktail reception
- Chef's selection of **Premium** hot hors d'oeuvres **and cold canapés** (based on three pieces per person)
- **Vegetable crudités platter with assorted dips**

DINNER (Plated, three-course meal)

Includes fresh baked dinner rolls and butter, regular and decaffeinated coffee and tea selection

APPETIZER (Choice of one soup or salad):

- Garden Salad - Heritage greens, heirloom cherry tomatoes, cucumber, peppers, red onion, baby radish coins, balsamic vinaigrette
- Spring mix salad greens, fresh berries, raspberry vinaigrette
- **Caesar - Chopped romaine, smoked bacon crumble, seasoned croutons, Grana Padano, creamy garlic dressing**
- **Truffle Mushroom Soup**
- **Roasted Tomato and Basil Soup**

ENTRÉE (Choice of One):

(Main plate accompanied by **fresh roasted seasonal vegetables including asparagus, mushroom caps, red peppers, assorted Autumn squash and Pattypan squash and your choice of roasted fingerling potatoes**, Yukon gold mashed potatoes or saffron rice)

- 8 oz oven-roasted chicken supreme, cremini demi
- 8 oz pan-seared fresh Jail Island salmon fillet, cherry tomato confit
- **8 oz New York Striploin, red wine reduction**

Give your guests a choice between two entrees \$3++ per person

DESSERT (Choice of one):

- New York-style cheesecake, fresh berries, berry coulis
- Warm apple blossom, vanilla ice cream
- **Triple chocolate mousse with berries**
- **Fresh lemon tart with berry coulis**

LATE NIGHT SERVICE

- Coffee and tea station
- Wedding cake station - cut and platter display (cake supplied by wedding)
- **Fruit platter**
- Homemade cookies
- **Assorted fresh baked flatbreads: Italian flat bread, pesto chicken, bbq chicken, roasted vegetable**

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PACKAGE ADD-ONS

DINNER ADDITIONS

ADD A PASTA COURSE

Penne pasta in a tomato basil sauce, grana Padano
\$8.15 per person

ADD AN ARANCINI COURSE

Wild mushroom arancini served on a bed of tomato basil sauce
\$6.85 per person

SORBET PALATE REFRESHER

An assortment of varieties available
\$3.30 per person

BEVERAGE ADDITIONS

- Extra hour of standard bar service
\$11.50 per person
- Upgrade to premium bar
\$14.00 per person
- Alcoholic punch (serves approx. 50 portions)
\$200
- Non-alcoholic punch (serves approx. 50 portions)
\$100
- Add sparkling or still water (750 ml)
\$7.70 per bottle



VEGETARIAN ENTREES

- **Vegetable Napoleon**
Stacked grilled portobello mushrooms, peppers, tomato, goat cheese on a bed of tomato basil sauce (GF)
- **Mushroom Risotto**
Portobello, cremini, button mushrooms, rosemary, thyme, white wine, Grana Padano
- **Pasta Primavera**
Penne, assorted vegetables, hearty tomato sauce, Grana Padano
- **Chickpea Tagine**
Slow cooked Moroccan chickpea stew, sautéed carrots and zucchini seasoned with ras el hanout, served over a bed of cous cous (V)
- **Stuffed Pepper**
Fire roasted pepper stuffed with a rich blend of mushrooms, zucchini, onions, peppers, garlic, tomato, grana Padano served on a bed of rose sauce and mashed potato
- **Chickpea and Baby Kale Curry**
Slow cooked chickpea and baby kale stew, finished with a blend of freshly ground Indian spices and coconut milk, accompanied with rice and naan bread (V)

KID'S MENU

CHOICE OF APPETIZER:

- Caesar Salad
- Cut veggies and ranch dip

CHOICE OF ENTRÉE

- Chicken fingers and fries with ketchup and plum sauce
- Butter tossed pasta or pasta with sauce

DESSERT:

- Brownie and ice cream

Soft drinks included

\$30 per child up to age 10

Guests over the age of 10 to enjoy the regular wedding package menu and inclusions

ADDITIONAL ENHANCEMENTS

SELECT ANY OF THE FOLLOWING TO ENHANCE
YOUR COCKTAIL RECEPTION OR LATE-NIGHT BUFFET



■ CHARCUTERIE PLATTER

Fine cured and smoked meats garnished with olives, chutneys and baguette.

Small Platter (Serves approximately 20 guests) \$195.70

Medium Platter (Serves approximately 40 guests) \$385.35

Large Platter (Serves approximately 60 guests) \$555.20

■ FINE CANADIAN ARTISAN CHEESES

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

Small Platter (Serves approximately 20 guests) \$164

Medium Platter (Serves approximately 40 guests) \$314.15

Large Platter (Serves approximately 60 guests) \$472.75

■ GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, artichoke and asiago dip, hummus and salsa served with baked pita triangles, grilled naan and nacho chips.

Small Platter (Serves approximately 20 guests) \$85.05

Medium Platter (Serves approximately 40 guests) \$161.70

Large Platter (Serves approximately 60 guests) \$245

■ VEGETABLE CRUDITES AND DIPS

Market-fresh cut vegetables - peppers, carrots, celery, cucumber, cauliflower, broccoli and cherry tomatoes with assorted dips.

Small Platter (Serves approximately 20 guests) \$83.45

Medium Platter (Serves approximately 40 guests) \$161.70

Large Platter (Serves approximately 60 guests) \$295.15

■ COCKTAIL SHRIMP

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

50 pieces \$132.85

100 pieces \$265.75

■ BAKED BRIE WHEEL

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

Full wheel \$192.60 (Serves approximately 60 guests)

Half wheel \$96.80 (Serves approximately 30 guests)

■ POTATO BAR

Yukon Gold fries, sweet potato fries, kettle chips with truffle gravy, local cheese curds, assorted aioli and ketchup.

\$11.60

■ ASSORTED GRILLED CHEESE STATION

Classic sourdough and bacon, sweet fire roasted red pepper on marble rye, mortadella on multigrain. All sandwiches loaded with a blend of mozzarella and aged cheddar, accompanied with pickle spears, spicy chipotle mayo, roasted garlic aioli and Dijon mayo.

\$16.65

■ INDIVIDUALLY WRAPPED GRAB & GO CHEESEBURGERS

With chuck beef, aged white cheddar, house ketchup, pickles, mustard.

\$10.90 per burger

■ PEROGIES BAR

With assorted potato perogies, sautéed onions, sour cream.

\$7.20

■ BYO TACO BAR

Selection of crisp fish, pulled BBQ chicken, Beyond Meat vegan chili. Served with fresh tortillas, lime infused sour crème, shredded cheese, lime wedges, iceberg lettuce, guacamole and a selection of hot sauces.

\$14.95

■ OVEN-ROASTED PORCHETTA STATION

Live carved slow-roasted porchetta with crusty Italian bun, banana peppers and caramelized onion, baby arugula.

\$15.45 (minimum 50 people)

■ FRESHLY BAKED ASSORTED PIE STATION WITH ICE CREAM

Assorted pies - apple, pumpkin and pecan with vanilla and strawberry ice cream.

\$11.90

■ FRESH FRUIT PLATTER

Honeydew melon, cantaloupe, watermelon, pineapple, grapes and berries.

Small platter (Serves approximately 20 guests) \$108.15

Medium platter (Serves approximately 40 guests) \$211.15

Large platter (Serves approximately 60 guests) \$309.00

Prices are per person unless otherwise noted and are subject to applicable taxes and administration fee.

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.

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.

Prices are per guest (unless otherwise indicated) and are subject to administration fee and applicable taxes (unless an all-inclusive price). All prices are subject to change without notice.