



# wedding packages

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## D I A M O N D

*\$175.00 per person*

3 Selections of Hors D'Oeuvres  
( 3 pieces per person )

4 Course Plated Dinner Service

Includes Choice of:

One Appetizer

One Amuse Bouche

One Entrée

(Vegetarian Entrée included)

One Dessert

Choice of 1 Late Night Stations

4 Hours of Standard Bar Service

## E M E R A L D

*\$155.00 per person*

2 Selections of Hors D'Oeuvres  
( 3 pieces per person )

3 Course Plated Dinner Service

Includes Choice of:

One Appetizer

One Entrée

(Vegetarian Entree included)

One Dessert

Choice of 1 Late Night Station

4 Hours of Standard Bar Service

## S A P P H I R E

*\$125.00 per person*

2 Selections of Hors D'Oeuvres  
( 3 pieces per person )

OR 1 Late Night Station

3 Course Plated Dinner Service

Includes Choice of:

One Appetizer

One Entrée

(Vegetarian Entree included)

One Dessert

3 Hours of Standard Bar Service

### EACH OF OUR PACKAGES INCLUDES THE FOLLOWING:

Table Wine Service over dinner  
( 2 Bottles per table )  
Coffee & Tea Service

Wedding Menu Tasting for 2  
(Additional Guests, \$60.00 per person)

Complimentary Cake Cutting

Basic Function Room Setup  
Includes tables, risers, white table linens, white napkins,  
glassware, cutlery  
Easels for Signage  
Access to Our Preferred Vendor List

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For Details, Site Tours & Pricing please contact

Taylor Browning

F&B, Wedding, Sales & Events Manager

Hawk Ridge Golf Club

1151 Hurlwood Lane, Severn, ON

705-327-1610 ext. 104

[www.hawkridgegolf.com](http://www.hawkridgegolf.com)



# DETAILS



## R O O M   R E N T A L

50+ guests : \$1250.00

less than 50 guests: \$600.00

## C E R E M O N Y   F E E

\$500.00

Includes:

white chairs for outdoor ceremony in the courtyard

use of the pavilion or rock wall for ceremony and photos

signing table with linen


ceremony rehearsal

Rain Space: Main Dining Room

## B A R   P A C K A G E

Additional Bar Hours

Premium Upgrades





# HORS D'OEUVRES

*hors d'oeuvres*



## C O L D

Balsamic, Fig & Goats Cheese Crostini  
One Bite Cobb Salad  
Charcuterie Skewers  
Bruschetta Crostini | Goats Cheese  
Caprese Salad Skewers  
Greek Style Veggie Kabobs | Grilled Feta  
Smoked Salmon & Caper Blini with Dill  
Antipasto Skewers

## W A R M

Smoked Salmon Phyllo Parcels  
Mini Rueben Sandwich | Beet Horseradish Aioli  
Mini Beef Wellington  
Maple Chili Chicken Satays  
Crab Rangoon | Sesame & Chili Oil  
Mini Pear & Brie Grilled Cheese  
Vegetarian Spring Rolls | House Teriyaki  
Coconut Shrimp | Piña Colada Sauce  
Pork & Leek Pot Stickers | House Made Dipping Sauce





# AMUSE BOUCHE

## *amuse bouche*

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Crab Cakes | Citrus & Sambal Aioli

Strawberry, Bacon & Ricotta Danish | Balsamic Drizzle

Apricot Braised Pork Belly | Pumpkin Seeds | Sourdough Crostini

Sweet Potato & Smoked Duck Pierogi | Blueberry, Bacon &  
Thyme Compote

Shrimp Cocktail | Tequila Lime Cocktail Sauce

Fried Brie Sticks | Red Pepper & Thyme Compote

Brie Stuffed Portobello Caps | Basil Vidal Cream Sauce | Salt  
Roasted Pecans

Charcuterie Plate | Cured Meats, Spreads, Nuts, Cheeses |  
House Pretzels



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# APPETIZERS



## S O U P S

Roasted Butternut Squash | Cinnamon Cream & Parsnip Chips  
Roasted Red Pepper & Tomato Bisque | Grilled Cheese Crostini & Fresh Herbs  
Caramelized Onion & Cheddar Ale | Crispy Leeks  
Creamy Potato & Bacon | Applewood Cheddar Chips  
Seafood chowder | Salmon, Halibut, Shrimp, Scallops & Mussels, Mini Red  
Potatoes & Mirepoix | White Wine & Garlic Cream Sauce  
Creamy Carrot & Ginger | Shaved Coconut & Lemongrass

## S A L A D S

Maple Pear Salad | Danish Blue Cheese, Julienne Pears, Candied Pecans on  
Heritage Greens | Maple Dijon Vinaigrette  
Caprese Salad | Burrata Cheese, Sliced Heirloom Tomatoes, Pine Nut and  
Basil Pesto | Balsamic Drizzle, Fresh Cracked Pepper  
Traditional Greek | Vegetables, Feta Cheese | House Greek Dressing  
Caesar salad | Crisp Romaine, Parmesan, Bacon Bits, Butter Croutons |  
Asiago Caesar Dressing  
Crunchy kale | Dried Cranberries, Sunflower Seeds, Goat Cheese | Lemon  
Poppy Thyme Vinaigrette  
Mandarin, Cucumber & Arugula | Scallions, Slivered Almonds | Grapefruit &  
Honey Vinaigrette



# ENTRÉES



## STANDARD OPTIONS

Seared Salmon | Choice of Maple Thyme Glaze or Citrus Glaze & Pepper Berry Finish

Chicken Supreme | Stuffed with Basil, Olive, Provolone & Red Pepper Coulis

French 10 oz. Pork Chop | Stuffed with Pear, Apples, Rosemary & Dried Cranberries with Maple Rosemary Glaze

## VEGAN FRIENDLY OPTIONS

Coconut Vegetable Curry | Basmati Rice

Roasted Acorn Squash Bowl | Farro, Marinated Artichokes, Almond Crumble

Grilled Cauliflower | Sweet Sambal Glaze | Lentil Salad, Chimichurri Style Dressing

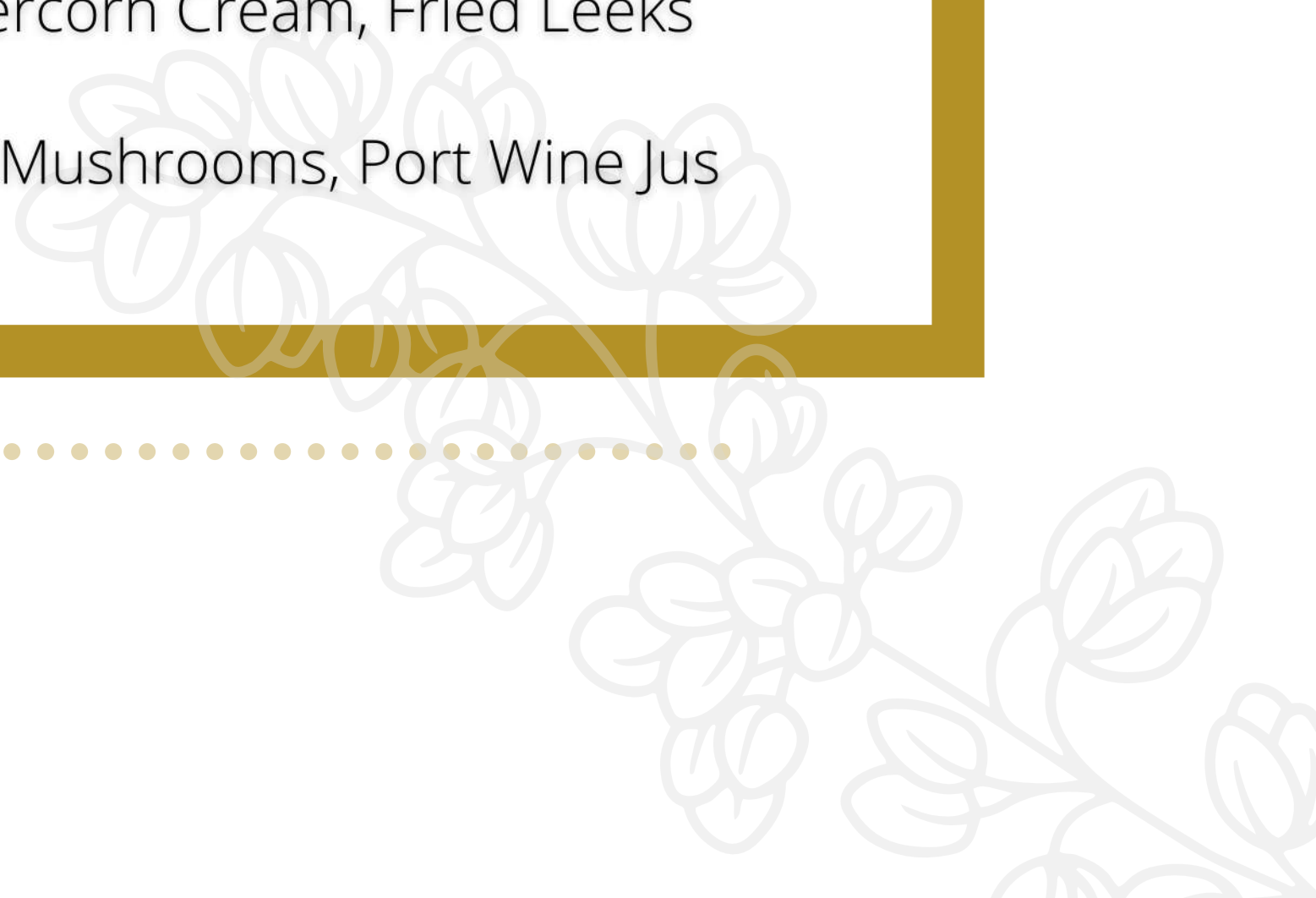
## PREMIUM OPTIONS

Halibut | Sundried Tomato & Oregano Compound Butter

Prime Rib of Beef | Yorkshire Pudding, Pan Jus

Seared Beef Tenderloin | Tri-Peppercorn Cream, Fried Leeks

Grilled New York Striploin | Roasted Mushrooms, Port Wine Jus





# DESSERTS



Sticky Toffee Pudding | Cranberry Compote | Maple Cinnamon Chip  
Cheesecake | Fruit Compote | Chantilly Cream & Fruit Coulis  
Lemon & Lavender Cheesecake | Sorrel & Raspberry Coulis  
Bumbleberry Crumble | Vanilla Bean Ice Cream & Maple Graham  
Oat Topping  
Chocolate Layer Cake | Raspberry Coulis & White Chocolate Drizzle  
Butter Tart Flight | Cappuccino, Blueberry Maple, Chocolate S'more  
Coffee Crème Brûlée | Sugar Donut Sticks for Dipping  
French Macaron Assortment | Paired Coulis for Dipping





# LATE NIGHT



## P I Z Z A S T A T I O N

Vegetarian | Pepperoni | BBQ Chicken | Hawaiian

## T A C O S T A T I O N

Chicken | Beef | Caramelized Onions | Bell Peppers | Sour Cream | Salsa | Cheddar Cheese

## P O U T I N E B A R

Crispy French Fries | Gravy | Cheese Curds | Bacon | Mushrooms | Green Onions

## N A C H O B A R

Corn Chips | Sour Cream | Salsa | Beans | Jalapeños | Ground Beef | Green Onions | Mixed Cheese

## G O U R M E T G R I L L E D C H E E S E

Chef's Assortment of Gourmet Grilled Sandwiches

## S W E E T T R E A T S

Assorted Squares | Pastries | Fresh Sliced Fruits







# ENHANCEMENTS

## *enhancements*

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Sparkling Wine Toast

His or Hers Specialty Cocktails


Use of Hawk Ridge Signature Centerpieces

Custom Printed Menus

Variety of Platters to Enhance Reception or Late Night Station

Upgraded Linens for your Head Table

*\*\* Enhancements available at an additional cost\*\**



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