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**ALL INCLUSIVE WEDDING - 2019**  
**Minimum 150 Guests**

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**COCKTAILS**

Bar Service (open bar)  
Assorted Hors d'Oeuvre (7 selections)  
*See Annex A*  
Crudités

**APPETIZER**

(choice of one)

Manicotti Fiorentina  
Mushroom Feuilleté Provençal  
Foie Gras with Nougat and Marmalade (extra)

**SALAD**

(choice of one)

Belgian (endives, watercress, radicchio, cherry tomatoes, diced pears, Roquefort cheese and hazelnuts)  
Spring (grilled red and green peppers, portobello mushrooms, cherry tomatoes, olives, corn sprouts and mesclun)  
Sea Side (mesclun, cherry tomatoes, diced cucumbers and 'crab' phyllo purse)  
Italian (arugula, spinach, watercress, diced tomatoes, olives, hearts of palm and bocconcini)

**MAIN COURSE**

(choice of two)

Roast Prime Rib of Beef au Jus served with Scalloped Potatoes and Steamed Asparagus  
Chicken Mignon with Balsamic Reduction  
Grilled Salmon with Ginger Sauce served with Lemon-Butter Spaghettini  
Veal Scaloppini Marsala with Sautéed Mushrooms and Pesto Fettuccini (extra)

**DESSERT**

(choice of one)

Crème Brulée  
Chocolate Profiteroles  
Chocolate Mousse  
Tiramisu

**PLUS**

Wine service during dinner, coffee, tea, cappuccino, espresso

These menu selections are offered starting at \$150 per person plus tax & service

**This all inclusive package includes:**

Chair covers  
Ladies' room attendant  
Valet parking, if required



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DETAILS

MENU PRICE:                      Adults:                                      \$150 per person plus tax & service  
                                            Children 5-12 yrs.:                      \$29<sup>95</sup> per person plus tax & service  
                                            Children 0-4 yrs:                        no charge

Photographers, videographers, and entertainers are charged 50% of adult charge

INCLUDED:                              Room preparation (value of \$950)  
                                                    Valet parking (value of \$90 each)  
                                                    Ladies' room attendant (value of \$90 each)  
                                                    Chair covers (value of \$5 each)  
                                                    Open bar between 5:00 p.m. and 1:30 a.m.  
                                                    Free soft drinks between 1:30 a.m. and 3:00 a.m.

Guests can leave their cars in the parking lot overnight if necessary

Florists can pick up the vases for the centerpieces on the following Monday

NOT INCLUDED:                      Crinkle tablecloths / Napkins *(Any linen owned by the Club is included)*  
                                                    Coat check fee: \$250 (if required)  
                                                    Ceremony set up: \$500  
                                                    Floral arrangement: *(TBD)*  
                                                    Bridal party flowers: *(TBD)*  
                                                    Wedding cake: *(TBD)*  
                                                    Rental of charger plates at cost  
                                                    Electricity charge: \$350 plus tax (if required)  
                                                    Limousine service available  
                                                    Tax  
                                                    Midnight buffet: Price based on number of guests, \$600 plus G.S.T., P.S.T. and 15% administration charge minimum. (See Annex A)

Bar in Dining Room during evening

The Club has adopted a non-smoking policy throughout the Clubhouse  
Smoking is permitted only outside the building



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**ANNEX A**

**HOT CANAPES**

Mini Egg Rolls  
Plum sauce

Mini Potato Latkes  
Apple sauce and sour cream

Spring Rolls  
Sweet and sour sauce

Stuffed Mushrooms

Mini Pizzas

Chicken Dumplings  
Peanut or teriyaki sauce

Chicken or Beef Satay

Chicken Fingers

Chicken Wings

Mini Hot Dogs in Blankets

Vegetable Fajitas

Mushrooms and Brie

General Tao Bites

Seared Cajun Salmon Bites

Mini 'Crab' Cakes

**COLD CANAPES**

Crudités with Dip

'Crab' Stuffed Cucumbers

Smoked Salmon Triangles

Cherry Tomatoes with Tapenade

Baba Ghanoush & Pita Chips

Salmon Tartare

Mini Bruschettas

Endives with Guacamole

Nachos and Salsa

Cherry Tomatoes stuffed with Tuna

Smoked Salmon Rolls

Asparagus Chips

**MIDNIGHT BUFFET (EXTRA)**

Mini Willensky  
Hot Pizza  
Assorted Mini Pitas  
(3) Buffet Salads  
Fruits & Chocolate Fondue  
Cold Tomato Pizza  
Mini Panini  
Poutine  
Cheese Plate  
Coffee / Tea