



Your Memories, Your Way

## For your special day

Thank you for your interest in Flamborough Hills Golf & Country Club for your special event. Attached is the 2011 Flamborough Hills Golf & Country Club Wedding Package which will guide you through creating your special day's events and dining experience. It is our goal to not only make this a joyous and wonderful experience for you but also for all of your very special guests.

"*Savouring the Moment*" at Flamborough Hills Golf & Country Club can offer you whichever style of dining experience you visualize. Whether your wedding is grand or small and intimate; we can bring your style and tastes to the table. With "*Savouring the Moment*" running your dining experience, your food will be delicious, the service will be excellent and your guests will be wowed!

Flamborough Hills Golf & Country Club has beautiful banquet facilities, natural surroundings and personalized service which will make your wedding a memorable occasion. Located in Copetown, north of Hwy 403 off Hwy 52, our well-manicured grounds provide a gorgeous backdrop for your pictures. Our banquet hall can accommodate up to 250 guests, with floor to ceiling bright, beautiful windows, and large wooden dance floor.

Select from one of our menus or provide us with your personal tastes so that we may customize and create an unforgettable menu for you. Whether you are planning a stylish cocktail reception or a formal dinner, we will ensure a momentous event with your individual style and budget in mind. Our motto is "Your Memories, You Way".

Your package includes white linens with colour overlay and with colour napkins, special prices for children and a professional uniformed staff.

We look forward to serving you and your guests at Flamborough Hills Golf & Country Club!

Regards,

Michele Kindos  
Food & Beverage Manager  
Flamborough Hills Golf & Country Club  
(*Savouring the Moment Catering*)



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## Exquisite buffets

Every entrée item will be served in an elegant buffet setting for you and your guests. All entrées include two freshly prepared salads, choice potato, rice or pasta, a selection of fresh vegetables, fresh baked rolls, one dessert selection and tea & coffee. If you would like to add a 2<sup>nd</sup> entrée choice add \$3.75/guest.

### Entrées

#### Roasted New York Striploin with a Mushroom Peppercorn Sauce

New York Striploin, marinated, slowly roasted to perfection, chef carved from medium rare to well done and served with a mushroom peppercorn sauce  
\$36.00

#### Chicken Saltimbocca with a Lemon Sauce

Prosciutto and sage wrapped chicken breast, seared, roasted and served with a light lemon wine sauce  
\$34.00

#### Roast Prime Rib of Beef with a Horseradish Crust

Slow roasted aged prime rib roast, horseradish crusted and served with a succulent au jus  
\$36.00

#### Baked Salmon with a Lemon Tarragon Dill Sauce

Oven Roasted Salmon topped with a creamy lemon dill sauce  
\$36.00

#### Slow Baked Ham with Bourbon Molasses Pecan Glaze

Roasted bone-in ham with a bourbon molasses pecan glaze and served with a pineapple chutney  
\$31.00

#### Chicken Mushroom Marsala

Lightly coated chicken breast seared and served with sweet and tangy mushroom Marsala sauce  
\$34.00

### From the grill

You can create an unforgettable experience and atmosphere for your guests with an on-site charcoal BBQ. Let our Grill Chef prepare you choice of steak right before your eyes.

#### Classic NY Steak BBQ

New York Striploin marinated, grilled to your personal perfection  
10 oz. \$38.00      8 oz. \$36.00

#### Grilled Beef Tenderloin with a Blueberry Demi-glaze

Beautiful tender beef tenderloin, perfectly seasoned and grilled to your personal specifications  
8 oz. \$38.00      6 oz. \$36.00  
with grilled jumbo shrimp add \$6.00                      or lobster tail (Market Price)

All prices are subject to applicable taxes and 15% gratuity before tax



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# Exquisite buffets

## Accompaniments

All entrées include two freshly prepared salads, choice of potato, rice or pasta, a selection of fresh vegetables, fresh baked rolls, one dessert selection and tea & coffee.

### Salads

Choose two of the following Selections

**House** mixed greens, grape tomatoes, cubed cucumbers, sliced red onion, with a selection of dressings

**Classic Caesar** romaine hearts, house baked croutons, Asiago cheese, sliced red onion and garlic Caesar dressing

**Greek** mixed greens, feta, tomatoes, cucumbers, black olives, sliced red onion, sweet peppers with a classic Greek dressing

**Mediterranean Pasta Salad** penne, grape tomatoes, black olives, red onion, sweet peppers & feta cheese with oil dressing

**Strawberry Spinach Salad** baby spinach leaves, sliced mushrooms, fresh strawberries, blue cheese & raspberry vinaigrette

**Red Potato Salad** mini red potatoes in a creamy mustard dressing

### Vegetables

Choose one of the following Selections

**Greens Beans** sautéed green beans with grape tomatoes

**Broccoli & Cauliflower au Gratin** broccoli & cauliflower baked in a traditional cheese sauce

**Sautéed Mushrooms & Onions**

**Glazed Carrots**

**Steamed Broccoli with Lemon**

**Grilled Peppers & Zucchini** (\$0.50/extra/guest)

**Parmesan Baked Tomatoes** ripe tomatoes, baked with olive oil and parmesan cheese (\$1/extra/guest)

### Potato/Rice/Pasta

Choose one of the following Selections

**Roasted Garlic Mashed**

**Herb Roasted Red Potatoes**

**Classic Baked Potato**

**Scalloped Potatoes au Gratin**

**Rice Pilaf with White & Wild Rice**

**Penne with Basil Marinara**

**Three Cheese Tortellini** zesty marinara or rosé sauce (\$1.50/extra/guest)

### Dessert

Choose one of the following Selections

**Chef's Selection of Mini Dessert Squares and Sliced Fruit**

**Vanilla or Chocolate Ice Cream with your Wedding Cake**

**Selection of Premium Gourmet Individual Cheesecakes, Tortes, Tarts** (\$4/extra/guest)

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# Hors d'oeuvres & Enhancements

Welcome your guest into your reception or top off your celebration with waitressed hors d'oeuvres or a reception display. A consultation with our chef on appetizer selections will ensure a well-rounded assortment for the pleasure of your guests.

**3 Selections** \$8.95/guest Additions \$2.00/extra/guest

## Chilled

Fresh Vegetable Thai Spring Rolls with Thai dipping sauce  
Roasted Red Pepper Humus with Garlic Toasts and Grilled Pita  
Mediterranean Garlic Bruschetta with Feta  
BLT Canapés with Provolone Cheese  
Smoked Salmon Herbed Pancake Canapés  
Jumbo Cocktail Shrimp (\$2/extra/guest)

## Hot Service

Panko Breaded Shrimp with Thai Chilli Sauce  
Mini Assorted Quiche  
Spring Rolls with Mint & Crisp Lettuce Parcels  
Tomato & Bocconcini Skewers with Fresh Basil  
Chicken Satays with Peanut Sauce  
Mushroom & Smoked Cheddar Crostini  
Pepper Camembert and Bacon Wontons  
Honey Garlic Salmon Skewers (\$1.50/extra/guest)  
Oysters Rockefeller (\$3/extra/guest)  
Fried Blue Swimming Crab & Shrimp Dim Sum (\$2/extra/guest)  
Veal Stuffed Mushrooms with Smoked Cheddar (\$1.50/extra/guest)  
Shrimp Diablo (Jalapeno stuffed and bacon wrapped shrimp - \$2/extra/guest)  
Prosciutto Wrapped Mini Beef Mignons with Béarnaise sauce (\$1.50/extra/guest)  
Crab Cakes with Roasted Red Pepper Aioli (\$2/extra/guest)

## Reception Display's and Stations

**Carvery** With your selection of roast from the entrée section; make it a carvery station for \$2/extra/guest

**Seafood Bar** selection of jumbo shrimp & snow crab legs, raw malpeque oysters on the half shell with cocktail sauce, hot sauces, melted butter & lemon wedges chilled on ice (market priced)

**Crudités & Dip** Market fresh cut vegetables served with classic ranch and blue cheese dressing - \$2.50/guest

**Canadian and Continental Cheese Board** Selection of imported & domestic cheeses with assorted crackers - \$5/guest

**Fresh Sliced Seasonal Fruit** Assortment of fresh sliced seasonal fruit and berries - \$3.50/guest

**Antipasto Station** with fresh bread, deli meats, marinated vegetables and appropriate garnishes and sauces - \$5/guest

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## May We Suggest...

### Vegetarian Selections

Vegetarian entrées will be charged as a main course selection. Please choose one of the following for your guests.

**Teriyaki Vegetable Stir-Fry** on a bed of lo mein noodles or rice

**Pasta Primavera** with vegetables in a white wine cream sauce with fresh herbs

**Eggplant Parmigiana** lightly breaded and topped with tomato sauce, cheese and served with parpadelle with tomato sauce

### Children's Selections

Choose one item below as an option for children 12 year old and under for \$13/child

**Chicken Fingers with French Fries** with plum sauce for dipping

**Penne with a light Tomato Sauce**

**Hot Dog and French Fries**

### Champagne Toast

What better way to receive and give regards and thanks to everyone special in your life than with a champagne toast (\$4/guest)

### Late Night Menu Selections

Finish your perfect evening with a late night savoury snack or sweet which includes tea and coffee

**Oven-Baked Pizza** choose from Pepperoni, Deluxe or Veggie in a party sized pizza (Serves 8-10 for \$25/pizza – min 4 pizzas)

**Mini Sliders** mini beef burgers served with traditional condiments (\$30/doz – min 3 doz)

**Seafood Bar** selection of jumbo shrimp & snow crab legs, raw malpeque oysters on the half shell with cocktail sauce, hot sauces, melted butter & lemon wedges chilled on ice (market priced)

**Canadian and Continental Cheese Board** Selection of imported & domestic cheeses with assorted crackers - \$200/serves approx 40

**Crudités & Dip** Market fresh cut vegetables served with classic ranch and blue cheese dressing - \$100/serves approx. 40

**Fresh Sliced Seasonal Fruit** Assortment of fresh sliced seasonal fruit and berries - \$140/serves approx. 40

**Antipasto Station** with fresh bread, deli meats, marinated vegetables and appropriate garnishes and sauces - \$200/serves approx. 40

**Mini Cookies** fresh baked variety of mini cookies - \$10/doz

**French Pastry Collection** An assortment of delicate and dainty pastries - \$36/doz

**Chocolate Dipped Strawberries** Fresh strawberries dipped in decadent chocolate - \$30/doz

We have many options so you can create your own Sweet Table, Savoury Table  
or a combination of Sweets & Savoury Table

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# Spirits & Beverage Service

All meals are accompanied by freshly brewed coffee, tea and water pitcher service. A portable bar and bartender will be of service to you in the banquet room to make your event more private through the months of April-mid-October. In the off-season months the main clubhouse bar may be used. For a Private Bar a minimum head count of 100 is required, under 100 there is a charge of \$20/hr for a bartender (4 hour minimum). For all other events, there is a bartender fee only if a \$300 bar minimum is not met. The fee is also \$20/hr with a 4 hour minimum.

## Open Bar

8 hours: Usually 1 hour of cocktails before dinner , 3 hours unlimited wine & non-alcoholic drinks during dinner and 4 hours after dinner from 9pm – 1am.

### Basic Bar

Domestic Beers, Rum, Rye, Gin, Vodka, Scotch, House Red & White Wine, Virgin Cocktails, Soft Drinks, Juice and bottled water  
\$35/guest

Add \$6/guest for 1<sup>st</sup> extra hour of beer, spirits & cocktails

Add \$5/guest for 2<sup>nd</sup> extra hour

Add \$4/guest for 3<sup>rd</sup> extra hour

### Premium Bar

Domestic , Premium & Imported beers, Rum, Rye, Gin, Vodka, Scotch, Whiskey, Peach Schnapps, Bailey's Irish Cream, Kahlua, Drambuie, Southern Comfort, Amaretto, Sambuca, Tequila, Crown Royal, Chivas Regal, Glenfiddich, Brandy, select international wine, House Red & White Wine, Virgin Cocktails, Soft Drinks, Juice and bottled water  
\$45/guest

Add \$8/guest for 1<sup>st</sup> extra hour of beer, spirits & cocktails

Add \$7/guest for 2<sup>nd</sup> extra hour

Add \$6/guest for 3<sup>rd</sup> extra hour

## Consumption Bar

Bar charges are based on the amount consumed. This option allows for the addition of other beverages to the bar for your guests, e.g. coolers, imported and premium beers, liqueurs or an upgrade in wine selection.

## Subsidy Bar (Loonie/Toonie Bar)

In this situation the guests pay a predetermined amount per drink and the host pays the balance of the purchase. This also allows for a wider selection of beverages and is less expensive of an option

## Tickets

When tickets are used they are marked with the type of drink and tallied at the end of the banquet and paid by the host. A nice way to do this is a "Thank you" envelope at each place setting with two or three tickets in it for your guests.

## Cash Bar

Where your guests pay for each drink as they order them

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## Spirits & Beverage Service

We are proud to serve wines from Joseph's Estates Wines and Pillitteri Estates Winery. However, if you have a favourite or specific wine you would like to serve in mind, we would be happy to special order it for you. Due to health concerns and insurance policies, we do not permit homemade or store made wine to be brought into our facility.

We welcome any idea's to help customize a bar that is right for you and your celebration. A signature drink, martini bar? We are open to discuss what we can do to make you evening special. All liquor prices include the cost of mixer, ice, glasses and garnishes. Any special order items will be billed for the full amount ordered.

House Wine	\$6.95/8oz Glass
House Wine Bottle	\$22.50/750ml bottle
Domestic Bottled Beer	\$4.50/bottle
Imported Bottled Beer	\$5.20/bottle
Premium Domestic Beer	\$4.70/bottle
Liquor (bar rum, rye, vodka)	\$5.25/oz
Bloody Caesar	\$6.15/with 1 oz vodka
Coolers	\$5.25/bottle
Soft Drinks	\$1.25/can
Juice	\$2.25/glass
Perrier	\$2.35/bottle
Bottled Water (500ml)	\$1.25/bottle

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# Terms & Conditions

1. **Tentative Bookings** will be held for a period of 5 working days, after which time if we received no response, the space will be automatically released.
2. **Deposit** A confirmation/damage deposit of \$1000.00 is required to secure the use of the facility and is non-refundable. This deposit will be held until a thorough building inspection has been conducted upon completion of the event. You will be held responsible for any damage to property or equipment caused by yourself or your guests. Any costs due to theft or damage will be deducted from the deposit, with the remaining funds returned to you as a credit.
3. **Room Charges** There is a hall rental charge of \$1000.00 during April – Mid-October for the banquet area. If the host's food & beverage exceeds \$7,500.00, this fee is waived. If the Wedding exceeds 8 hours and/or is after 2am the following morning, an additional rental charge of \$125.00/extra hour(s) will apply to your final bill.
4. **Payment Terms** The event must be paid in full 48 hours prior to your event. Payment must be made by certified cheque, cash or bank draft. Credit cards or personal cheques are not accepted for final payment.
5. **Confirmation** The guaranteed number of guests is required two weeks prior to your event. The guaranteed number is not subject to reduction. On the day of the event, a head count will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct. All seating chart arrangements must be confirmed one week prior to your event.
6. **Taxes** 13% HST applies to all food, beverages, labour, service charges, SOCAN fee and room rental
7. **Gratuity** All food and beverages are subject a 15% gratuity on total price before tax.
8. **Building Evacuation** Flamborough Hills Golf & Country Club policy is last call at 12:30am for a 1am bar closing, and the building must be entirely vacated by 1:30am.
9. **Health Regulations** Food and Beverages must not be brought onto the property of Flamborough Hills Golf & Country Club with the exception of a wedding cake from an established business. Furthermore, no food prepared by Flamborough Hills Golf & Country Club is permitted to leave the premise. This is standard practice in the Hotel & Food Industry.
10. **Alcoholic Beverages** All alcoholic beverages are to be supplied by Flamborough Hill Golf & Country Club.
11. **Menu Selection** Final menu selections, beverage arrangements and time lines are required one month prior to your event. If you have guests with special dietary requirements, please inform us at this time and may be subject to additional charges for special ordering.
12. **Menu** Every endeavour is made to maintain menus as printed, but these may be subject to change due to availability of product. For bookings beyond 2010, menus are samples only and new menus will be confirmed closer to your wedding date.
13. **Liability** Flamborough Hills Golf & Country Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of violations of Flamborough Hills Golf & Country Club policy or Provincial Law. Should Flamborough Hills Golf & Country Club discontinue services to any or your guests, you will remain liable for all amounts owed to Flamborough Hills Golf & Country Club. Flamborough Hills Golf & CC assumes no responsibility for any loss or damaged goods, property, and/or equipment brought in to the facility by the organizer or guests.
14. **Toasting** In classic tradition of toasting the Bride & Groom, "Clinking" of the glasses may lead to broken stemware and dinnerware. All broken stemware and dinnerware that is broken while "Clinking" with any object will be applied to your damage deposit.
15. **Personal Effects & Equipment** must be removed from the function room at the end of the scheduled day, unless otherwise arranged. Flamborough Hills Golf & CC prides itself on caring for its guests and their belongings. However, we cannot accept responsibility for damage or loss of items left at Flamborough Hills Golf & CC before, during or after the event.
16. **Decorating** Flamborough Hills Golf & CC is responsible for room setup, preparation and cleanup. Decorations and centerpieces are the responsibility of the event organizer. Decorating may take place at 8am the morning of your event, unless otherwise arranged. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceiling. Any use of confetti on tables etc. is not permitted. The use of candles must be with proper holders. Decoration clean up is the responsibility of the function organizer. Any clean up of decorations, confetti or any other items requiring clean up by Flamborough Hills Golf & CC will be subject to a \$75/hr clean up charge.
17. **Music: SOCAN** (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN licence to perform, or authorize others to perform copyright music in public. The required licence fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada. An event with dancing is aprox. \$62.00 and without dancing is aprox. \$31.00 based on the number of guests. The fee will be added to all invoices.
18. **Photography** Family and Wedding party photographs can be taken in and around the clubhouse. Flamborough Hills Golf & CC will provide if available complimentary golf carts with escort to conduct a photo shoot on the course. It is recommended one month prior to the event to select your locations with your photographer. Cart reservation must be confirmed not later than 2 weeks in advance. No high heels shoes may be worn on any golf greens at any time, and all guest must be aware of and give way to the golfers at all times



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# Terms & Conditions

**Continued**

19. **Tasting** We offer a complimentary tasting for two. Our Executive Chef prepares the meal that you would like to serve your guest for your Wedding, along with wine you have chosen. Prime Rib tastings are not always available for tastings. More guests are welcome to join for an additional fee. Please inquire if this is something you are considering.
20. **On-Site Ceremony** Please confirm at the time of reserving the banquet space that you are requesting an on-site ceremony. If you do not book the ceremony at the time of banquet booking, we cannot guarantee that we can accommodate the on-site ceremony request.