

Wedding Package 2018



ST THOMAS GOLF AND COUNTRY CLUB

Welcome



St. Thomas Golf & Country Club invites you to enjoy the enchanting rustic charm of our clubhouse, which is ideal for weddings, receptions, business meetings, golf tournaments, or personal celebrations.

The Club was established in 1899, and is ranked in the top 50 golf clubs in Canada and in the top 1000 in the world. The original clubhouse was built in 1926 and has been recently upgraded. Wrap around windows provide a view of the golf course and water fountain beside the 18th hole.

We invite you to become a Social Member at the St. Thomas Golf and Country Club. The fee is \$360 plus tax and allows you to access all that our Club has to offer including daily dining for breakfast, lunch, and dinner, Easter, Mother's Day, and Thanksgiving brunch, and all of our regular social events that our members enjoy. Social Members enjoy on site ceremonies, room rental discounts, and other privileges for the entire year.

Our team of dedicated professionals including Manager Michelle Durbridge, will add the personal touch to guarantee your wedding will be memorable. We take great pride in perfecting every detail for you, from the menu, floor plan, and timing of your special day to ensure everything is carefully executed to your specifications and satisfaction.

Chef Blaine Tye and his team will prepare the perfect menu to make your wedding unforgettable. Blaine has perfected his craft in various kitchens around Southwestern Ontario, where he was involved in planning countless weddings, including several years at FireRock Golf Club.

St. Thomas Golf and Country Club provides a large selection of individualized menus to ensure your food and beverage selections are unforgettable while still being affordable and competitively priced. Menu items provided within are simply a guideline. Start planning your event now by contacting Michelle at foodandbev@stthomasgolf.com or by phone at 519-631-4800 x25. Please note all prices are quoted per item or per person aside from hors d'oeuvres.

We look forward to hosting your special day, and welcome to St. Thomas Golf and Country Club.





Hors D'oeuvres

\$23.99 per dozen



Gourmet Hot Hors D'oeuvres

Vegetarian Spring Rolls

Bacon Wrapped Scallops

Spinach and Feta Spanakopita

Bacon and Chive Stuffed Mushroom Caps

Mini Beef Wellington

Bruschetta on Crostini topped with Asiago

Beef or Chicken Satays

Baked Brie with Blueberry Gastrique and Mint

House Battered Coconut Shrimp

Bacon Wrapped Stuffed Jalapeno

Mini Grilled Cheese with Tomato Soup Shooters

Cold Hors D'oeuvres

Cucumber Canape

Roasted Red Pepper and Goat Cheese Canape

Caprese Skewers - Grape Tomato, Baby Boccocini, Fresh Basil, finished with Balsamic reduction

Kalmata Olive and Sundried Tomato Tapenade on Crostini

Smoked Salmon Canape with Herbed Cream Cheese

Strawberry and Goat Cheese Crostini

Shrimp Ceviche



Starters



Salads

\$6.99 per person

Garden Salad with a grilled tomato slice, cucumber rolled spring mix, julienned red onion, julienned carrot, and bocconcini with balsamic vinaigrette.

Caprese Salad with baby mozzarella, roma tomatoes, spring mix, and basil finished with a balsamic vinaigrette.

Spinach with red onion, chevre, mixed bell peppers, pecan pieces, and finished with a sweet onion vinaigrette.

Artisan Heirloom Salad with arugula, spinach, heirloom tomato, and asiago.

Traditional Caesar Salad with asiago, bacon, and croutons.



Soups

\$6.99 per person

Roasted Red Pepper with Tomato and Parmesan

Loaded Potato

Butternut Squash & Apple

Lobster Bisque

Leek and Parmesan

Entrees



Chicken and Beef Duo \$33.99

4 oz chicken breast topped with roasted red pepper sauce and a 4 oz beef tenderloin topped with a red wine jus, served with roasted garlic mashed potatoes and seasonal vegetables.

Bone in Chicken Supreme \$22.99

7 oz chicken supreme topped with a white wine wild mushroom sauce served with roasted garlic mashed potatoes and seasonal vegetables.

Stuffed Chicken \$27.99

An 8 ounce chicken breast stuffed with sundried tomato and basil, goat cheese and spinach, or apple and brie and served with roasted garlic mashed potatoes and seasonal vegetables.

8 oz AAA Center Cut Beef Tenderloin \$46.99

8 oz center cut beef tenderloin with a red wine jus and served with roasted garlic mashed potatoes and seasonal vegetables.

AAA Canadian Prime Rib \$37.99

AAA Canadian Prime Rib with a red wine jus and served with roasted garlic mashed potatoes and seasonal vegetables.

Seared Atlantic Salmon \$26.99

Pan seared salmon fillet, garnished with fresh lemon and dill, served with garlic mashed potatoes and seasonal vegetables.

Szechuan Vegetarian Stir Fry over Jasmine Rice \$16.99

A mix of julienne bell peppers, red onion, carrots, bean sprouts, and baby bok choy, drizzled with Szechuan sauce and served over a bed of jasmine rice.

Eggplant Parmesan \$17.99

Three layers of sliced eggplant smothered in house made marinara sauce and mozzarella cheese, stacked and baked. Served with garlic mashed potatoes and seasonal vegetables.

Dessert & Platters



Dessert

Strawberry Champagne Cheesecake (GF)

Triple Chocolate Mousse

Cherry Whiskey Cheesecake

Tiramisu

Red Velvet

Lemon and Lavender Cheesecake

Platters

Local Cheese Platter

Served with grapes, nuts, honey, and assorted crackers.

Small (up to 25 people) \$125.99

Medium (up to 50 people) \$189.99

Large (up to 100 people) \$345.99

Fresh Cut Vegetables and Dip

Colourful selection of fresh vegetables with ranch dip.

Small (up to 25 people) \$85.99

Medium (up to 50 people) \$165.99

Large (up to 100 people) \$309.99

Fresh Cut Fruit and Berries Platter

A refreshing combination of fruit served with yogurt dip.

Small (up to 25 people) \$115.99

Medium (up to 50 people) \$215.99

Large (up to 100 people) \$315.99



Late Night



Pizza \$6.49

Assorted variety of our house made pizzas served piping hot from our oven.

Tacos \$9.49

Soft flour tortillas, seasoned ground beef, pulled chicken, diced tomatoes, diced onion, diced peppers, scallions, shredded mixed cheeses, lettuce, sour cream, home made salsa.

Nacho Bar \$7.49

Crisp corn tortilla chips, diced peppers, diced tomatoes, diced onion, scallions, pico de gallo, mixed cheeses, salsa verde, black bean salsa, house made tomato salsa, sour cream, guacamole.

Add nacho cheese fountain \$54.99

Poutine Bar \$9.49

Fresh cut french fries, sweet potato fries, cheese curds, mixed cheeses, beef gravy, vegetable gravy, assorted vinegars, bacon bits, scallions, caramelized onions.

Sliders \$9.99

Pulled pork, pulled chicken, beef, falafel, assorted toppings and condiments, mini Kaisers.

Sandwiches \$4.99

Cold cut platters and breads OR preassorted artisan sandwiches.

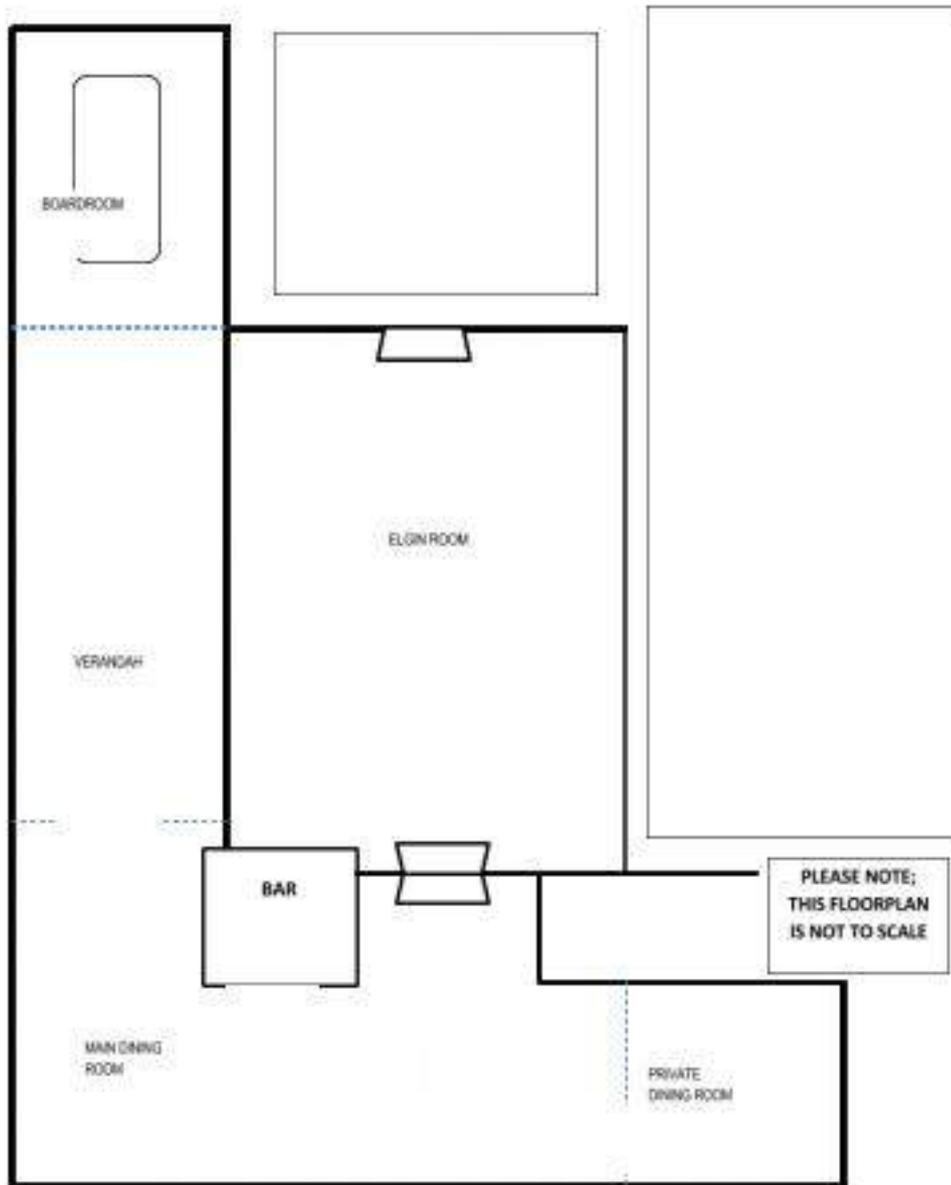
Popcorn \$3.50

Assorted popcorns, caramel, cheese, and seasonings.





Floor Plan



Additional Info



Event Booking: A non-refundable deposit is required at time of confirmation of your booking.

Guest Numbers & Menu: A guaranteed number of guests and confirmed room setups must be submitted no later than one week before the event. All billing will be based on 90% of the guaranteed number or actual attendance, whichever is greater. Menu selections must be submitted at least 14 days prior to the function to ensure availability of menu selections, proper staffing, and coordination of your function. Special meal requirements can be accommodated based on the needs of your guests and we ask that you advise us no later than 3 business days before the event.

Dress Code: The dress code is applicable to all members, guests and children. Please see the Club's website for details. Footwear must be worn in all area of the Club.

Ceremony Fees: There is a \$250.00 + HST on site ceremony fee which includes chairs, set-up and tear down.

Room Rental: Social members receive a discount for room rentals. Please inquire about our fee. Room rentals for weddings include: room set-up, tables, chairs, basic linens, china, silverware, glassware, staffing, podium & microphone, chef consultation and food tasting for 2 people (weddings only). Room rentals for weddings are \$750.00 plus HST. For corporate events requiring the boardroom and verandah the rental fee is \$200.00 plus HST. Please inquire for special requests or room rates.

Equipment Rentals: If audio visual equipment is required the following items are available and the applicable charges will apply; Easel or flip chart with markers - \$10.00, Screen - \$25.00, Projector - \$75.00. Prices subject to HST.

Linen: Standard linen colour is white. Alternate linen colours are available at a surcharge. Special order linens and chair covers must be given thirty days prior to the event.

Golf Course: Is off limits to banquet hall guests at all times.

SOCAN & Resound: SOCAN and Re-Sound (for the copyright of music played both live and recorded) charges will be added to the final invoice if applicable.

ACGO: St Thomas Golf & Country Club operates in accordance with its bylaws and regulations. We have a variety of wedding services to offer here at the St Thomas Golf & Country Club. For additional services such as florists, decorators, entertainment, accommodations, photographers, transportation, and more we can connect you with businesses right here in the St. Thomas area to keep your planning process simple. Please ask our Food & Beverage Manager for additional information or recommendations.

HST & Gratuities: 13% HST will be added to all prices along with a 15% gratuity.