



WEDDINGS

ISLINGTON GOLF CLUB



The wedding was a spectacular event, thanks in part to the Islington team!
~ Stephen and Lara





THE **CLUB**

Islington Golf Club was established in 1923, during the golden age of golf. Our urban green space is made up of manicured fairways, gardens, tree canopy backdrop and meandering Mimico Creek is located within minutes of Toronto's downtown.

Whether you're planning an intimate exchange of vows in front of family and friends or a grander celebration, our catering team is here for you.

We are a private club and host only one wedding on each date, so our focus will be on you.

"Our wedding was a huge success! We cannot be more grateful for the superb planning and execution of such an incredible day."
~ Maria and Glenn





THE **SETTING**

Our party room is filled with natural light and can accommodate up to 180 for an evening of dinner and dancing but can also be divided to keep your small event intimate. The view is the star of the show with its panorama of the manicured golf course, patio gardens, and meandering Mimico Creek. We can also bring your exchange of vows outdoors for the same sweeping view.

	Salon A	Salon B	Salon A+B
Standing	100	80	250
Seated	70	60	180

"Thank you so much for the beautiful day! It was truly special. We heard so many amazing things from all our guests about the service and the food. We cannot thank the whole team enough for taking care of everyone including us!"

~ Cristiana and Jeff





THE **CUISINE**

You want your guests to rave about the food, and so do we. Inspired cuisine is our mandate. Whether you're celebrating an intimate wedding ceremony or a grand party with family and friends, we want the cuisine to be the talk at the table, between scrumptuous bites.

"Thank YOU! The day was absolutely perfect. Ved and I, along with our friends and family, can't stop talking about how beautiful the venue and the day was."
~ Richele and Ved





THE PACKAGES

Executive Chef Johnson is about technique, execution and consistency, timing the food down to the last second to flow harmoniously with our guests' itinerary.



IN EACH PACKAGE

Complimentary meal tasting for the couple and meet up with our Executive Chef to personalize the menu following the tasting

Onsite wedding coordinator

Use of boardroom/bridal suite

Five-hour standard bar package: 1 hour pre-dinner and 4 hours post-dinner

Standard bar (*excludes shooters*): domestic and imported beer, vodka, rye, rum, scotch, gin

Each additional hour of bar service is \$12 per person

Wine service with dinner (based on two glasses per guest)

Sparkling wine service for your toast

Soft drinks and juice

Children's menu

Pre-arranged dietary, allergy, vegetarian or vegan requests

Wedding cake cutting and display

Outside food and beverage is not permitted with the exception of a celebratory dessert

Two menus for each table

Onsite locations for photographs

Chair covers, outdoor ceremony chairs or chivaris are an additional cost

BIRCH \$150

Three classic hors d'oeuvres choices (3 pieces per guest)
Choice of one appetizer
Choice of one entrée
Dessert

The eye-catching papery scrolls of bark on birch trees make for a dramatic statement next to our fairways.

WILLOW \$165

Four classic hors d'oeuvres choices (3 pieces per guest)
Choice of one appetizer
Choice of one pasta
Choice of one entrée
Dessert

Spotted along our creek with its draping branches, willows are an important source of early nectar and pollen for bees.

CHERRY \$180

Five deluxe hors d'oeuvres choices (3 pieces per guest)
Choice of one appetizer
Choice of one pasta
Choice of two entrées
Dessert

Cherries are shony trees with their blossoms in spring followed by bounties of fruit enjoyed by our course wildlife.

MAPLE \$190

Six deluxe hors d'oeuvres choices (3 pieces per guest)
Choice of one appetizer
Choice of one pasta
Choice of three entrées
Dessert

We love our variety of maples on the course for their promise of sap sweetness and brilliant fall leaves.

HORS D'OEUVRES CLASSIC

COLD

Caprese skewer, pesto marinated bocconcini and grape tomatoes
Mango vegetable soft roll, mango, vegetables, soft rice paper, ponzu
Eggplant caponata, coco and balsamic braised eggplant, tomato, olive oil crostini
Salmon tartar, sweet soy marinated salmon, flatbread

HOT

Mushroom arancini, wild mushroom rice balls, garlic aioli
Vegetable spring rolls, plum sauce
Chicken yakitori, sesame marinated chicken thighs, wasabi mayo
Brie quiche, brie and leek cooked in a mini tart shell, blistered tomato

HORS D'OEUVRES DELUXE

COLD

Smoked salmon, cured and smoked salmon, crostini
Cajun shrimp, roasted tomatillo gazpacho
Caramelized apple and goat cheese, sweet apples on creamy goat cheese, crostini
Prosciutto wrapped asparagus, thin slices of prosciutto with asparagus spears, parmesan

HOT

Crab Croquette, dungeness crab meat, panko, aioli
Korean Short Rib Skewer, soy and sesame marinated short ribs, mirin soy glaze
Mini Chicken Wellington, tender chicken in gravy wrapped in puff pastry, spicy mayo
Coconut Shrimp, crispy shrimp skewer dusted in coconut

APPETIZERS

MAPLE CINNAMON BUTTERNUT SQUASH SOUP
Crispy onion

ROASTED RED PEPPER AND TOMATO SOUP
Basil oil

WILD MUSHROOM BISQUE
Truffle cream

BABY ARUGULA SALAD
Shaved fennel, pecans, orange, red wine vinaigrette

CAESAR SALAD
Croutons, bacon, homemade Caesar dressing

PICKLED BEET SALAD
Arugula, cucumber, goat cheese, mint oil

CAPRESE SALAD
Ripe Roma tomato, soft bocconcini, balsamic, olive oil

BABY SPINACH SALAD
Roasted sweet potato, dried cranberry, pumpkin seed, white balsamic vinaigrette

PASTAS

PENNE ALLA VODKA

Vodka-spiked tomato cream sauce

SPINACH AND RICOTTA AGNOLOTTI

Wilted spinach, crushed tomato ragout

MUSHROOM AGNOLOTTI

Braised mushrooms, whipped ricotta, thyme cream sauce

RIGATONI ALFREDO

Mezzi rigatoni, butter parmesan sauce

ENTREES

Add 2 pcs Garlic Shrimp for \$12 pp

PORK TENDERLOIN

Slow roasted pork tenderloin cooked medium, caramelized onion, Dijon demi

AAA CANADIAN BEEF TENDERLOIN

Grilled tender beef medallion, Port reduction jus

WEST COAST HALIBUT

Roasted wild caught halibut, tomato chutney

CORNISH HEN

Roasted half Cornish hen, boneless legs and wing tip on supreme, wild mushroom demi

FREE RANGE CHICKEN SUPREME

Caramelized supreme, rosemary thyme reduction

DUCK CONFIT

House-cured duck legs slow cooked in duck fat, orange reduction

SUSHI GRADE SALMON

Pan-seared skin on filet, lemon cream

CAULIFLOWER STEAK (Vegan)

Sumac roasted cauliflower, ratatouille

BUTTER CHICK PEAS (Vegetarian)

Chicken peas cooked in Indian butter sauce, wilted spinach, basmati

STARCH (Choose 1)

Truffle Mashed Potato

Tomato Saffron Pilaf

Lemon Chive Baby Potato

All entrées come with olive oil and butter tossed vegetables

DESSERTS

LAYERED FLOURLESS CHOCOLATE CAKE

Layers of white, milk and dark chocolate mousse, macerated berries

OPERA CAKE

Almond sponge cake layered with coffee buttercream and ganache, Chantilly cream

LEMON MERINGUE TART

Tangy lemon curd set in a tart shell, topped with Italian meringue, fresh berries

CHOCOLATE RASPBERRY HEART

Raspberry jelly, set in a chocolate cake, mango sauce

CAFÉ LATTE TORT

Coffee-infused sponge cake, French coffee cream, raspberry coulis

LATE NIGHT

POUTINE STATION 14 pp

Golden fries and sweet potato fries, canadian cheese curds, beef gravy, ketchup, spicy mayo, BBQ sauce

ARTISANAL CHEESE BOARD 21 pp

Crackers, apple mostarda

MINI GRILLED CHEESE SANDWICH BAR 10 pp

Toasted brioche, melted cheddar, ketchup, garlic aioli, pickles

ANTIPASTO PLATTER 18 pp

Cured meats, cheese, marinated vegetables, pickles, olives

ASSORTED FLATBREADS 14 pp

Margherita – Mozzarella, tomato sauce, basil

Pepperoni – Pepperoni, mozzarella, tomato sauce

Supreme – Mushrooms, peppers, pepperoni, onion, mozzarella, tomato sauce

CHARCUTERIE BOARD 18 pp

Flat breads, Pommery mustard

CANADIAN BEEF SLIDERS 48/dz

Canadian cheddar, pickles, aioli

PETITE FOURS 54/dz

Mini French pastries and tarts

ASSORTED COOKIES 42/dz

House-baked cookies





FINAL NOTES

Have questions? Our Catering team has answers. We are here for you. We encourage you to get in touch with us below to book a site tour and ask any questions you may have about how we can help plan your day.

Jennifer Alexander, Catering Manager

416.231.1114, extension 226

jennifer@islingtongolfclub.com

www.islingtongolfclub.com

ONSITE CEREMONIES

Onsite ceremonies can be accommodated for \$5 per person.

PREFERRED SUPPLIERS LIST

A listing of preferred suppliers, including florals, decor, DJs, and photography, is available.

AUDIO/VISUAL

SOCAN music fee and audio/visual equipment rental is available.

COAT CHECK

Complimentary coat check is available.

PARKING

Complimentary onsite parking is available.

FOOD & BEVERAGE PRICES

Prices are current and subject to change due to market conditions. Guaranteed prices will be given 60 days prior to the event. All prices are subject to HST and a Service Charge.

MENU SELECTION

Final menu selection must be made within two weeks prior to the wedding date. All food and beverage will be purchased and provided by Islington Golf Club. Food and beverage minimums/maximums apply (outlined in each Wedding Package). Outside food is not permitted (left to the sole discretion of the Chef). Celebratory cakes are the exception.

ATTENDANCE GUARANTEE

A guaranteed number of guests must be submitted three business days prior to the wedding. The wedding will be billed on that guaranteed number or the final number of the guests served, whichever is greater. A signature is required on the Banquet Event Order prior to the wedding.

CANCELLATIONS

In the event of cancellation within seven days prior to the wedding, a cancellation fee equal to 100% of the regular room rental will be charged. Should the wedding be cancelled within three business days prior to event, the full value of the room rental, full food, and rental costs (if applicable) will be charged. Fees for a cancellation greater than seven days are at the sole discretion of the Catering Manager.

PAYMENT

A non-refundable deposit is required to confirm all bookings. Payment may be made via cheque, debit, credit cards (via Plastiq), online banking or cash. The final balance will be invoiced after the wedding. Full payment is to be received within 30 days following the wedding. If the account is not settled within 30 days, a late payment charge of 2% compounded per month will be levied (accounts overdue 60 days will be forwarded to collectors).

DRESS CODE POLICY

The following are acceptable: Tailored, casual country-club attire, golf attire, smart denim or jeans.

The following are not acceptable: Frayed, ripped, cutoffs or distressed jeans, T-shirts, sweatshirts with hoods, or slogans, numbers, and names that are not golf related, exercise wear, leggings or tights, yoga-type pants, jogging pants, short shorts, Gentlemen's hats in the clubhouse.

All you need is love. But a little chocolate now and then doesn't hurt.

~ Charles Schulz

