



WEDDING EVENT PACKAGE



CONGRATULATIONS

On behalf of the entire team at The Thornhill Club, we would like to extend our heartfelt congratulations to you both on your engagement! We are thrilled to be part of such a special time in your lives and are honoured that you are considering us to help make your wedding day dreams come true.

At The Thornhill Club, we understand that your wedding day is a celebration of love, commitment, and new beginnings. Our picturesque setting, with its lush green fairways and stunning views, provides the perfect backdrop for your memorable day.

Whether you envision an elegant indoor reception or an outdoor ceremony surrounded by nature, our experienced team is dedicated to delivering a seamless, personalized experience, that reflects your unique style and preferences. From the first consultation to the final toast, we are here to ensure that every detail is executed with the utmost care and attention.

We are excited to offer you a range of options in our wedding package, designed to suit your every need. Our goal is to create a day that you and your guests will cherish forever.

Once again, congratulations on this beautiful milestone. We look forward to being part of your wedding journey and to creating a day as extraordinary as your love.



TABLE OF CONTENTS

Introduction

Policies and Procedures	4
-------------------------------	---

Cocktail/Dinner

Cocktail Reception	5
Plated Dinner	7
Dessert	8
Late Night Snacks	9

Beverages

Beverages/bar consumption.....	10
Wine list	11

Capacity/rental fees

Club capacity and rental fees.....	13
------------------------------------	----



POLICIES AND PROCEDURES

CANCELLATION POLICY

Any cancellations made within 14 days of the event, are subject to pay the full estimated cost of the event, at the discretion of our catering manager on a case-by-case basis.

GUARANTEE POLICY

All arrangements, other than number and menu, must be finalized, 3 weeks prior to the date of the function.

DAMAGE CHARGES

The Thornhill Club reserves the right to charge an appropriate damage/cleaning fee of our discretion, if the condition of the room after the event deems it necessary. Confetti, beads and glitter are not permitted. Please note that any signage, posters, or backdrops intended for display on the walls, windows, or doors must receive prior approval from our catering manager. Only our maintenance team is authorized to install such items.

FOOD AND BEVERAGE REGULATIONS

The Thornhill Club will supply and serve all food and beverage for a function. Proper identification may be required for all guests that consume alcohol. Wedding and specialty cakes can be provided by an outside source. The club will not be responsible for set up or maintenance of any specialty cakes. Health and Safety regulations prohibit us from allowing guests to take home any extra food and beverages that may be left over from an event. Please be advised that outside food and beverages are not permitted on the premises unless approved in advance by our catering manager, for special circumstances. We have the right to confiscate any personal alcohol brought onto the premises without prior permission from our catering manager. The Thornhill Club is a non-smoking facility. The use of tobacco products is prohibited inside the clubhouse. There are designated smoking area's located outside, in the front of the building. In the event that any of the guests have food allergies, you must inform us of the names of such persons and the nature of their allergies in order for us to take the necessary precautions when preparing their food. Some of our products may come in contact with common allergens, including, peanuts, tree nuts, milk, shellfish, etc.

BOOKING, BILLING & PAYMENT

To secure a date for an event, non-members must pay a deposit of \$500. A credit card is required to be held on file to secure the room.

The final invoice will be emailed to the convenor within 2 weeks following the event date. We accept credit card, debit card, Mastercard, e-transfer or cheque as an acceptable method of payment. Payments made by card are subject to a 3% administrative fee. Failure to settle the invoice in full, 30 days after the event, will grant us the right to charge the card on file. An 18% food and beverage surcharge is added to all food and beverage items. Prices listed do not include applicable taxes. 13% HST is applicable to all charges.

FINAL NUMBERS AND FOOD CHOICES

Confirmed guest count and food selections must be submitted to the catering office no less than 7 days prior to the event. Failure to do so may result in the cancellation of the event. Should the number of confirmed guests change drastically, less than 7 days before the event, we are permitted to proceed with billing based on the confirmed guest count provided to us 7 days prior, of deemed necessary.

LIABILITY

The Thornhill Club cannot assume responsibility for personal property and equipment brought on the premises. You will be liable for damages to the premises during the time period of your event and will be charged accordingly for such damages. Any photographer/videographer hired for your event will need to sign a separate liability waiver beforehand. The Catering team can provide such documents.

COCKTAIL RECEPTION

HORS D'OEUVRES

Minimum of 2 dozens per item. All priced per dozen

FROM THE SEA

- *Smoked Salmon Roses on Marble Rye Toast with Lemon Crème Fraîche — \$45*
- *Cocktail Shrimp with European Cocktail Sauce — \$45*
- *Shrimp & Cucumber Cup with Dill Ranch — \$45*
- *Tuna Poke in a Spoon with Chips, Avocado, Cucumber, Togarashi Aioli — \$45*
- *Lobster & Crab Salad with Lemon Aioli, Celery, Chives in a Phyllo Cup — \$48*
- *Spicy Gambas: Garlic Tiger Shrimp on a Pita Point with Smoked Paprika & Feta — \$48*
- *Crab & Shrimp Bite with Spicy Remoulade — \$45*
- *Jumbo Shrimp Tempura with Yuzu Soy Sauce — \$45*
- *Coconut Shrimp: Tiger Shrimp Crusted in Crispy Coconut with Sweet Chili Sauce — \$48*
- *Calamari Bite with Lime & Curry Aioli — \$42*

FROM THE GARDEN

- *Fresh Spring Rolls: Fresh Vegetables Wrapped in Soft Rice Paper with Sweet Chili Dip — \$42*
- *Cherry Tomato and Bocconcini Skewers with Basil and Balsamic — \$36*
- *Parmesan & Goat Cheese Gougères: Mini Goat Cheese Puffs Rolled in Fresh Herbs — \$32*
- *Crispy Vegetarian Spring Rolls with Plum Sauce — \$42*
- *Wild Mushroom & Blue Cheese Tartlet: Roasted Wild Mushrooms with Blue Cheese — \$42*
- *Vegetable Samosa with Tzatziki — \$45*
- *Wild Mushroom Arancini with Herb Panko, Cheddar, and Truffle Aioli — \$36*
- *Cauliflower Bites with Sweet & Sour Sauce, Cashew Crumbles, and Green Onion — \$32*
- *Strawberry Pancake Bite with Maple Syrup — \$36*

FROM THE FARM

- *BBQ Chicken Wing Lollipop — \$48*
- *Sesame-Crusted Chicken Satay with Spicy Peanut Sauce — \$48*
- *Smoked Duck & Figs on a Soft Pita with Brie and Fruit Preserve — \$48*
- *Mini Beef Wellington — \$48*
- *Lamb Koftas with Tzatziki — \$45*
- *Wagyu Beef Gyoza Dumpling with Soy Sauce — \$45*
- *Italian Meatballs in San Marzano Sauce with Parmesan Snow — \$45*

ALL PRICES ARE SUBJECT TO 18% SERVICE FEE AND 13% HST. MENU'S SUBJECT TO CHANGE.

COCKTAIL RECEPTION

PREMIUM HORS D'OUVRES

- *Pan-Seared Scallops with Bacon Soil and Cauliflower* — \$84
- *Australian Lamb Lollipop with Tomato Chutney and Mint Oil* — \$150
- *Mini Lobster Roll with Lemon Aioli, Celery, and Chives* — \$150
- *Chuck Beef Slider with Lettuce, Tomato, Cheddar, and Chipotle Aioli* — \$84
- *Smoked Brisket Slider with Caramelized Onion and Provolone* — \$84



RECEPTION PLATTERS

MEDIUM: 20-30 SERVINGS/ LARGE: 40-50 SERVINGS

- *Garden Crisp Vegetables with Zesty Ranch Dip* — \$125 (M) / \$200 (L)
- *Seasonal Fruit Platter with Berries* — \$150 (M) / \$280 (L)
- *Domestic & Imported Cheese Board: Fresh Grapes, Preserved Fruits, Roasted Nuts, and Assorted Crackers* — \$250 (M) / \$450 (L)
- *Italian Antipasto Board: Assorted Grilled & Marinated Vegetables, Local & Imported Cured Meats, Olives, Pickles, and Soft Italian Cheeses* — \$280 (M) / \$500 (L)
- *Jumbo Shrimp Pyramid with Classic Cocktail Sauce and Lemons* \$190 (50 pieces) / \$285 (75 pieces)
- *Smoked Norway Steelhead Salmon with Lemon, Sweet Onion & Capers* \$90 (half side) / \$170 (full side)
- *Assorted Sushi and California Rolls: Salmon, White Fish, Tuna, Shrimp, and California Rolls with Pickled Ginger, Wasabi, and Soy Sauce* (50 pieces)
- *Assorted California Rolls: Tuna, Salmon, Shrimp Tempura, Vegetarian with Pickled Ginger, Wasabi, and Soy Sauce* — \$150 (50 pieces)
- *Oyster Bar (Minimum 10 dozen): Oysters Pre-Shucked with Red Wine Mignonette, Horseradish, Lemon, Cocktail Sauce, and Hot Sauce* — \$45 (per dozen)
- *Mediterranean Dip Platter: Chickpea Hummus, Baba Ghanoush, Artichoke & Cheese Dip Served with Marinated Olives and Warm Pita Bread* — \$150 (M) / \$250 (L)

PLATED DINNER

- *Plated Three Course Dinner*
- *Select Soup (1) or Salad (1)*
- *Up to 2 entrée choices available plus chef's choice vegetarian entrée*
- *Dessert (1)*
- *Includes assorted rolls with whipped butter, coffee and herbal teas*

CHOICE OF APPETIZER

SOUP \$8

- *Italian Tomato and Red Pepper Bisque with Parmesan Cheese & Basil*
- *Roasted Butternut Squash & Kabocha Squash Soup, Apple Chutney, Toasted Walnut*
- *Wild and Cultivated Mushroom Soup, Herb Cream & Braised Wild Mushrooms*
- *Creamy Potato and Leek, Bacon Bits and Chives*
- *Classic Minestrone, Wilted Kale*
- *Chicken Vegetable and Noodle Soup, Root Vegetables and Short Pasta*
- *Mediterranean Green Lentil Soup, Feta and Spinach*
- *Velvety Roasted Cauliflower Soup, Roasted Cauliflower Florets, Almond Slices*
- *Lobster and Shrimp Bisque (add \$4)*
- *Seafood Chowder, Potato, Fennel, Corn and Herb Croutons (add \$4)*

SALAD \$12

- *French Mesclun Salad: Mixed Baby Greens with Sliced Radishes, Grapes, Crisp Pear, Stilton Blue Cheese, White Balsamic Vinaigrette*
- *Greek Salad: Romaine Hearts, Cherry Tomato, Red Onion, Cucumber, Kalamata Olives, Bell Pepper, Feta Cheese, Oregano Greek Dressing*
- *Orzo Pasta Salad: Orzo, Broccoli, Cherry Tomato, Cucumber, Roasted Peppers, Mini Bocconcini, Basil Dressing*
- *Health Nut Salad: Arugula, Red Quinoa, Dried Apricots, Cranberries, Pumpkin Seeds, Almonds, Sunflower Seeds, Pecans, Pomegranate Dressing*
- *Hearts of Romaine Caesar Salad: Romaine, Croutons, Bacon, Parmesan, Creamy Garlic Dressing*
- *Selection of Heritage Lettuces and Baby Kale: Artisan Mix, Baby Kale, Dried Cranberries, Mixed Berries, Roasted Squash, Red Onion with Vanilla Dressing*
- *Caprese Salad: Ripe Tomatoes with Fiore di Latte Cheese and Fresh Basil, Balsamic Vinegar & Olive Oil*
- *Roasted Beet & Goat Cheese Salad: Arugula, Toasted Walnuts, Avocado with Strawberry Dressing*
- *Spinach & Berry Salad: Mixed Berries, Organic Quinoa, Chickpeas, Carrot, Cashew with Maple Balsamic Dressing*

PLATED DINNER

ADDITIONAL APPETIZER OPTIONS

- **Wild Mushroom Ravioli:** Roasted Mushrooms, Ricotta Cheese, Onion Chips - \$12/16
- **Butternut Squash Ravioli:** Roasted Garlic & Butter Cream, Toasted Pine Nuts - \$12/16
- **Cheese Tortellini:** In Lobster Bisque, Chives - \$12/16
- **Penne Vodka Cream:** Parmesan Snow - \$10/14
- **Tuscan Vegetable and Sun Dried Tomato Risotto:** Wilted Kale, Sicilian Spiced Vegetables, Creamy Sundried Tomato, Basil, and Parmesan Cheese - \$12/16

UPGRADE YOUR DINNER \$21

- **Beef Carpaccio:** Lightly Smoked Thinly Sliced Beef Tenderloin, Pickled Mustard Seeds, Truffle Aioli, Bread Crumbles, Organic Arugula, Shaved Parmesan Cheese
- **Tuna Poke:** Crispy Wonton, Tuna, Avocado, Cucumber, Green Onion & Frisee, Sesame-Sweet Soy Sauce
- **Salmon Tataki:** Jalapeno, Scallion, Daikon, Yuzu Ponzu Sauce
- **Pan Seared Scallop (3pcs):** Ratatouille and Cauliflower
- **Crab Cake:** Fennel & Celeriac Slaw, Remoulade Sauce

ENTREE

- **Pan Seared Chicken Supreme:** Plump Chicken Breast with Potato Croquette, Seasonal Vegetables, Tarragon and Thyme Jus - \$28
 - **Chicken Cordon Bleu:** Swiss Cheese, Black Forest Ham, Herb Panko Crust, Mushroom Essence, Roasted Sweet Potato, Seasonal Vegetables - \$30
 - **Stuffed Free Run Chicken Supreme:** Fire Roasted Red Pepper, Ricotta and Garlic Spinach, Herb Roasted Fingerling Potatoes, Seasonal Vegetables, Miso-Mushroom Cream Jus - \$32
 - **Grilled Atlantic Salmon Filet:** Basil-Lime Cream, Herb Roasted Fingerling Potatoes, Seasonal Vegetables - \$32
 - **Crispy Arctic Char:** 7-Grain Risotto, Seasonal Vegetables, Shrimp & Tarragon Béarnaise Sauce - \$36
 - **Halibut:** Citrus Israel Couscous Succotash, Seasonal Vegetables, Coconut Red Curry Coulis - \$45
 - **Red Wine Braised Beef Brisket:** Smoked Sweet Potato Puree, Seasonal Vegetables, Caramelized Onion, Port Wine Jus - \$32
 - **Braised AAA Bone-In Short Rib:** Roasted Garlic Mashed Potato, Seasonal Vegetables, Truffle Jus - \$40
 - **Flame Broiled New York Steak 8oz/10oz:** Grilled Angus Striploin Steak, Smashed Mini Potatoes, Seasonal Vegetables, Madagascar Peppercorn Sauce - \$34/\$40
 - **Butter-Basted Beef Tenderloin 6oz/8oz:** Pan Seared Beef Tenderloin Steak, Fondant Potato, Seasonal Vegetables, Caramelized Cipollini Onion Jus - \$45/\$55
 - **Vegetable Wellington:** Roasted Tuscan Vegetables Wrapped in Phyllo Pastry, Tomato Coulis - \$25
 - **Roasted Cauliflower Steak:** Charred Eggplant Puree, Caponata Veggie Stew, Pomegranate - \$25
- Starch can be modified.*

ALL PRICES ARE SUBJECT TO 18% SERVICE FEE AND 13% HST. MENU'S SUBJECT TO CHANGE.

PLATED DINNER

ADD DESSERT TO YOUR MENU

Regular or Decaffeinated coffee and tea service with dessert.

- *House Made Vanilla Ice Cream with Fresh Berries - \$6*
- *Warm Double Chocolate Brownie with Whipped Cream & Berries - \$10*
- *Chocolate Layer Cake with Fresh Berries - \$11*
- *Chocolate Mousse Dome with Fresh Berries - \$12*
- *New York Cheesecake: Choice of Raspberry Compote, Caramel Sauce - \$12*
- *Rosewater Crème Brûlée with Mixed Berries and Biscotti - \$11*
- *Tiramisu: Mascarpone Cream, Italian Savoiardi Ladyfinger Biscuits, Soaked in Espresso Coffee, Fresh Berries - \$12*
- *Meyer Lemon Tart: Crisp Pastry Shell Filled with Sweet Meyer Lemon Curd, Mixed Berries, Lemon & Lime Sorbet - \$12*



ALL PRICES ARE SUBJECT TO 18% SERVICE FEE AND 13% HST. MENU'S SUBJECT TO CHANGE.

LATE NIGHT SNACKS

- **Crispy Jumbo Chicken Wings:** Fresh Chicken Wings with Assorted Sauces (Mild, Medium, Hot, or Honey Garlic) and Blue Cheese Dip — \$20 / lb
- **Tortilla Chips & Salsa:** Tortilla Chips with Tomato Salsa & Sour Cream \$13 / order Mini Gourmet Burgers and Hotdogs: Pure Beef Sliders and Mini All-Beef Hotdogs on Fresh Mini Buns with Fries & Assorted Condiments — \$12 / order
- **Chinese Steamed Buns:** Soft Steam Buns Filled with Pulled Pork, Hoisin Glaze, and Crisp Spring Onion — \$10 / order (2 pieces per order)
- **Wood-Fired Pizza:** Thin Crust Napoli Pizza with Assorted Toppings (Available June - October) — \$12 / order (2 pieces per order)
- **Gourmet Flatbread Pizza:** Original Cheese, Pepperoni, Meat Lovers, Mushrooms, or Chicken Pesto — \$16 / order (4 pieces per order)
- **Assorted Mini French Pastries:** Mini Tarts, Cakes & Gourmet Cookies \$6 / order (2 pieces per order)
- **The Big Sandwich:** Baguette Filled with House-Smoked Beef Brisket, Turkey Breast, or Roast Beef with Swiss Cheese, Lettuce, Tomato, and Crispy Onions, Served with Baby Pickles & Olives — \$65 / order (Serves 8-10)
- **Assorted Quartered Sandwiches:** \$8 / order (4 pieces per order)



ALL PRICES ARE SUBJECT TO 18% SERVICE FEE AND 13% HST. MENU'S SUBJECT TO CHANGE.

BEVERAGES

HOST CONSUMPTION BAR

PRICED PER SERVING

NON ALCOHOLIC BEVERAGES

<i>Soft Drinks, coke, diet coke, sprite, ginger ale</i>	\$3.25
<i>Juices, orange, cranberry, grapefruit</i>	\$3.85
<i>Perrier</i>	\$4.85
<i>San Pellegrino 500ml</i>	\$9.00

PITCHERS

<i>Juice, selection of orange, cranberry, or grapefruit juice (serves 8-10 guests)</i>	\$25.00
<i>Soft Drinks, selection of coke, diet coke, sprite, or ginger ale (serves 8-10 guests)</i>	\$20.00

HOT BEVERAGES

<i>Coffee & Tea Station (minimum 10 orders)</i>	\$3.75
<i>Premium Coffee (Baileys / Kahlua / Tia Maria / Brandy etc.)</i>	\$10.50

BEER

<i>Domestic Beer</i>	\$9.85
<i>Imported Beer</i>	\$10.35

BEVERAGE STATION

<i>Non Alcoholic Fruit Punch (serves approx. 20 guests)</i>	\$60 / gallon
---	---------------

STANDARD

<i>J & B SCOTCH</i> \$8.80
<i>BACARDI WHITE RHUM</i> \$8.35
<i>TITO'S VODKA</i> \$8.95
<i>CANADIAN CLUB WHISKEY</i> \$8.35
<i>BOMBAY SAPPHIRE</i> \$8.35
<i>SAUZA SILVER</i> \$9.95

PREMIUM

<i>GREY GOOSE</i> \$10.30, <i>BELVEDERE</i> \$10.30
<i>CAPTAIN MORGAN DARK</i> \$8.35, <i>KRAKEN SPICED RUM</i> \$8.80,
<i>MOUNT GAY</i> \$8.95 <i>TANQUERAY</i> \$8.35
<i>JOSE CUERVO GOLD</i> \$10.25, <i>TEREMANA SILVER</i> \$10.95
<i>JOHNNIE WALKER BLACK LABEL</i> \$11.80, <i>MACALLEN 12 YR</i> \$22.95,
<i>CHIVAS REGAL</i> \$10.75, <i>GLENLIVET FOUNDERS RESCUE</i> \$13.75,
<i>GLENFIDDICH 12 YR</i> \$12.60
<i>CROWN ROYALE</i> \$8.95, <i>JAMESON</i> \$8.90, <i>JACK DANIELS</i> \$10.10
<i>EVAN WILLIAMS</i> \$10.05, <i>MAKER'S MARK</i> \$10.30
<i>NAPOLEON CORTEL</i> \$9.95, <i>GAUTIER VS COGNAC</i> \$14.95

ALL PRICES ARE SUBJECT TO 18% SERVICE FEE AND 13% HST. MENU'S SUBJECT TO CHANGE.

BEVERAGES

WINES BY THE BOTTLE

WHITES

Santa Carolina Reserva- Sauvignon Blanc \$46
Leyda Valley, Chile

Kim Crawford- Sauvignon Blanc \$50
New Zealand

Santa Margherita- Pinot Grigio \$50
Italy

Callaway Cellar Selection- Chardonnay \$46
North Coast, California

Mer Soleil Reserve- Chardonnay \$79
Santa Lucia Highlands, Monterey, California

Sonoma-Cutrer- Chardonnay \$79
Russian River, Sonoma, California

SPARKLING

Cono Sur Sparkling Rose \$40
Chile

Romeo Prosecco \$47
Italy

Villa Sandi Prosecco Il Fresco \$48
Italy

Segura Viudas Brut Reserva Cava \$49
Spain

Victoire Brut, Champagne \$90
France

Sonoma-Cutrer- Chardonnay \$79
Russian River, Sonoma, California

REDS

Terre Casali Montepulciano D' Abruzzo \$24
Italy

Louis Jadot Beaujolais-Villages \$50
Beaujolais, France

Melini Chianti Classico Reserva \$56
Italy

Zenato Valpolicella Ripasso Superiore \$74
Veneto, Italy

Perrin Les Sinards Chateauneuf-Du-Pape \$91
Rhône Valley, France

CastelGiocondo, Brunello Di Montalcino \$105
Montalcino, Italy

Connonau Di Sardegna Reserva \$52
Grenache, Sardinia, Italy

Columbia Crest H3- Cabernet Sauvignon \$55
Horse Heaven hills, Washington State

Decoy Cabernet Sauvignon \$80
Sonoma County, California

St. Francis Cabernet Sauvignon \$80
Sonoma County, California

Villa Annaberta Amarone della Valpolicella \$96
Veneto, Italy

Louis Martini- Cabernet Sauvignon \$109
Napa Valley, California

BEVERAGES

ROSE

Toro Bravo Shiraz-Garnacha Rosado, \$40
Spain \$40

La Vieille Ferme Rosee, Ventoux \$44
France

Santa Julia Malbec Rose \$46
Argentina

Oyster Bay Rose \$52
New Zealand



HOUSE WINES BY THE GLASS

Pinot Grigio 5 oz. \$9.00 8 oz. \$13.25
Oggi Botter

Chardonnay 5 oz. \$9.50 8 oz. \$14.50
Bay View

Sauvignon Blanc 5 oz. \$9.75 8 oz. \$14.95
Ta Henga

Cabernet Sauvignon 5 oz. \$9.75 8 oz. \$14.95
Montes

Shiraz 5 oz. \$8.95 8 oz. \$17.00
George Wyndham

Malbec 5 oz. \$10.50 8 oz. \$17.75
Santa Julia Reserva

Merlot 5 oz. \$9.00 8 oz. \$13.25
Santa Carolina

Pinot Noir 5 oz. \$8.25 8 oz. \$14.50
Cigar Box

Montepulciano 5 oz. \$5.75 8 oz. \$8.50
Terre Casali

“Featured Rose” 5 oz. \$9.50 8 oz. \$14.50

ALL PRICES ARE SUBJECT TO 18% SERVICE FEE AND 13% HST. MENU'S SUBJECT TO CHANGE.

CLUB CAPACITY CHART & RENTAL FEES

VENUE SET UP & RENTAL FEES APPLY TO ALL EVENT SPACES

ROOMS

	DAY TIME 7AM-3PM	EVENING 4PM-10PM	ALL DAY RENTAL	BOARDROOM SET UP # OF GUESTS	ROUND TABLES # OF GUESTS	RECEPTION STYLE # OF GUESTS	THEATRE STYLE # OF GUESTS
<u>HAWTHORNE DINING ROOM</u> (HDR) 39X32X9' NOTE: \$2500 BEFORE TAX MINIMUM	\$500	\$1000	\$1500	100	180	225	220
NO ROOM RENTAL FEE AFTER \$5000 (BEFORE TAXES)							
<u>HAWTHORNE DINING ROOM</u> LOUNGE 47X20X8' INCLUDED IN HDR RENTAL							
<u>BOARDROOM</u> 36X15X8' NOTE: \$50 F&B BEFORE TAX MINIMUM	\$150	\$250	\$300	18	N/A	N/A	N/A
<u>SOUTHVIEW ROOM</u> 28X16X8' NOTE: \$50 F&B BEFORE TAX MINIMUM	\$50	\$100	\$150	14	N/A	N/A	N/A
WEDDING CEREMONY ONLY \$3000	CEREMONY- AVAILABLE FOR 3 HOURS INCLUDING SET UP AND TAKEDOWN TIME (OUTDOOR WEDDING CEREMONY- AVAILABLE FOR 3 HOURS INCLUDING SET UP AND TAKEDOWN TIME).						

*ROOM RENTAL FEES ARE \$50 OFF FOR MEMBERS

ALL PRICES ARE SUBJECT TO 18% SERVICE FEE AND 13% HST. MENU'S SUBJECT TO CHANGE.

CLUB CAPACITY CHART & RENTAL FEES

AUDIO VISUAL RENTALS

SCREEN \$30	AGM SCREEN (HDR ONLY) \$150	PROJECTOR \$50	PORTABLE SPEAKER \$50
FLIP CHART WITH MARKERS \$15	CONFERENCE PHONE \$30	LED UP-LIGHTS \$15 EACH	WIRELESS MICROPHONE (HANDHELD) \$25
PODIUM \$5	EASEL \$10	STAGE \$350	DANCE FLOOR \$250

OTHER RENTALS AND FEES:

Coloured napkins except black or white:

50 people or less \$75

More than 50 people \$125

120-inch Round Table Cloths (table cloths to the floor)

\$10 per table cloth

Chair Covers:

50 people or less \$75

More than 50 people \$125

Cake Cutting Fee:

50 people or less \$30

More than 50 people \$50



ALL PRICES ARE SUBJECT TO 18% SERVICE FEE AND 13% HST. MENU'S SUBJECT TO CHANGE.