



*The Credit Valley Golf  
and Country Club*

WEDDING PACKAGE | 2017



# *Table of Contents*

WELCOME	1
ROOM SET UP AND CEREMONY FEES	2
COMPLETE WEDDING PACKAGES:	
SILVER	3
GOLD	4
PLATINUM	5
CUSTOMIZED WEDDING PACKAGES:	
HORS D'OEUVRES	6
RECEPTION AND FOOD STATIONS	7
STATIONARY PLATTERS AND ENHANCEMENTS	7
À LA CARTE MENU:	
APPETIZERS - SOUP, SALAD, PASTA, CHEF'S SIGNATURE APPETIZERS	8
ENTRÉE SELECTIONS	10
ENTRÉE SIDES	11
DESSERT SELECTIONS	12
CHILDREN'S MENU	13
LATE NIGHT MENU	
SAVOURY	14
SWEET	15
BAR SERVICES	16
FREQUENTLY ASKED QUESTIONS	17

*Welcome to Weddings at  
The Credit Valley Golf and Country Club*

The Credit Valley Golf and Country Club invites you to experience one of the most spectacular settings in the Greater Toronto Area. Our Clubhouse and outdoor facilities are second to none with incredible views of our gardens and the Credit River Valley. From the moment you drive through the gates you know that Credit Valley is a venue for those who truly want to experience something special.

Our Catering Team, Executive Chef and all of the staff at Credit Valley are dedicated to working with you to provide the impeccable service and exquisite food that you deserve on your wedding day.

For that special dining experience, we have created menus with exceptional selections to suit a variety of tastes. All of the ingredients used are of the highest quality and each dish is prepared with the utmost care to create a memorable experience. We understand that presentation is equally as important; therefore, each dish receives our personal attention from start to finish.

We look forward to working with you on every detail and making your wedding the most memorable day of your life.

Please feel free to contact us at your convenience for a personal tour of our facilities. The Catering department may be reached by phone at (905) 275-2505, extension 266. You may also reach us by email at [catering@creditvalleygolf.com](mailto:catering@creditvalleygolf.com).

*Teresa Padinha Victoria Fleming*

Teresa Padinha & Victoria Fleming  
Catering Team  
The Credit Valley Golf and Country Club



# Room Set Up and Ceremony Fees

## ACCESS

Exclusive use and access to the Ballroom all day starting at 9:00 am on the day of your wedding until 1:00 am

Storage space a few days before your wedding for decorations and wedding items

Use of our lawn space or indoor space for your wedding ceremony rehearsal the week of your wedding. Check availability with Catering Department.

Picturesque gardens and beautifully landscaped backdrops for all of your wedding photos

## TABLE SET UP

Linen for tables in white or ivory

2 candles per guest table and additional candles for receiving tables and head table

Table numbers for tables

Complete place settings with flatware, china and stemware

## ROOM SET UP

Use of baby grand piano

Cake knife

Money box

Two large silk floral arrangements for ceremony

Pillars for large flower arrangements

Free parking for guests

Complimentary coat check (unattended)

## AUDIO/VISUAL

Podium and cordless microphone in Ballroom

Two LCD projectors and retractable screens

Risers available for up to 14 people at the head table (additional configurations available for bridal parties of 14 or more)

Easels for seating chart and framed photos

In house sound system with audio plug in for iPod or laptop

## SERVICES

Personalized consultation meeting with experienced coordinator to review itinerary, floor plan and details

Personalized floor plan with portable dance floor

Menu tasting for the bride and groom of their proposed menu (not available for buffet dinners or guest lists of 75 people or less)

Referral service for other wedding vendors

*\*The above items are included in the Room Set Up fee of \$1500.00 for Customized Packages and All Inclusive Packages.*

## ON-SITE CEREMONY - \$700

Includes white folding wood chairs and signing table for outdoor ceremony

Outdoor option offering breathtaking views of the Credit River and Valley OR indoor option with same views from the Ballroom for inclement weather or winter weddings

One hour scheduled ceremony rehearsal on lawn space or indoor space, if weather does not permit

Rehearsal dinner room fee will be waived if you choose to have your rehearsal dinner at Credit Valley and have booked your wedding with us!

## ON-SITE CEREMONY ONLY EVENT

There is a fee of \$3000 for an on-site ceremony only event, which includes the set-up and tear down of the back lawn or half of the ballroom for the indoor option.

Ceremony only events will take place between 10:00 am and 2:00 pm. If they are scheduled for a Saturday, they must meet the minimum spend on food and beverage as Credit Valley hosts only one wedding each day. Photos may be taken in our picturesque gardens before or following the ceremony until 3:00 pm.

# Complete Wedding Packages

Complete Wedding Packages include menu, bar, hors d'oeuvres, dinner and late night.  
Packages do not include tax and service charge, room set up fee, ceremony fee, SOCAN and RE:Sound fees

## SILVER PACKAGE

\$110 per person

### Cocktail Reception

Standard Set Bar - 5 hours of open bar for Reception and After Dinner + unlimited wine during Dinner  
Chef's selection of hors d'oeuvres for your Cocktail Reception, based on 3 pieces per person

### Dinner Menu

All menus must be predetermined with the same appetizer and entrée for your entire guest list.  
All guests with dietary restrictions will be accommodated.

Assorted Fresh Baked Rolls with Butter

#### Choose One Appetizer

Tomato and Bell Pepper Soup with Juniper

OR

Chef's Simple Greens Salad

#### Choose One Entrée

Chicken Supreme with Light Mustard and Herb Cream or Reduced Cider Jus

OR

Pan Seared Salmon Fillet, Baked or Grilled with Lemon

Entrées served with Grilled Vegetables, Glazed Squash and Herb Roasted Organic Mini Potatoes

#### Dessert

Tuile Basket of Fresh Berries and Ice Cream

Served with Freshly Brewed Coffee, Decaffeinated Coffee or Tea

### Late Night

Coffee and Tea Station to compliment your Wedding Cake

Complimentary Cake Cutting

Grilled Flat Crust Pizzas with House Made Bomba, Pepper Relish and Hot Sauces\*

\*Late Night items are estimated for half of the guest list



## GOLD PACKAGE

\$125 per person

### Cocktail Reception

Standard Set Bar - 5 hours of open bar for Reception and After Dinner + unlimited wine during Dinner Chef's selection of hors d'oeuvres for your Cocktail Reception, based on 3 pieces per person

### Dinner Menu

All menus must be predetermined with the same appetizer and entrée for your entire guest list.  
All guests with dietary restrictions will be accommodated.

Assorted Fresh Baked Rolls with Butter

#### Choose One Soup

Carrot, Apple and Fennel Soup with Light Curry Spice

OR

Tomato and Bell Pepper Soup with Juniper

#### Choose One Salad

Cookstown Organic Greens with Shaved Root Vegetables, Fennel and choice of Vinaigrette

OR

Caesar Salad with Romaine Hearts, Roasted Garlic Aioli, Croutons and Double Smoked Bacon

#### Choose One Entrée

Chicken Supreme stuffed with Ricotta and Arugula and Reduced Cider Jus

OR

Grilled 6oz Beef Striploin with Chimichurri Rub and Natural Jus

Entrées served with Grilled Vegetables, Glazed Squash and Herb Roasted Organic Mini Potatoes

#### Dessert

Flourless Chocolate Cake with Raspberry Gel and Fresh Berry Salad

Served with Freshly Brewed Coffee, Decaffeinated Coffee or Tea

### Late Night

Coffee and Tea Station to compliment your Wedding Cake

Complimentary Cake Cutting

You Dirty Bird Poutine Station:

Fresh Fries with a vast array of Condiments, Toppings, Cheese and Chili\*

\*Late Night items are estimated for half of the guest list

## PLATINUM PACKAGE

\$140 per person

### Cocktail Reception

Standard Set Bar - 5 hours of open bar for Reception and After Dinner + unlimited wine during Dinner  
Chef's Deluxe Selection of hors d'oeuvres for your Cocktail Reception, based on 3 pieces per person

### Dinner Menu

All menus must be predetermined with the same appetizer and entrée for your entire guest list  
All guests with dietary restrictions will be accommodated

Assorted Fresh Baked Rolls with Butter

#### Choose One Salad

Heirloom Cherry Tomato and Mini Bocconcini with Basil, Olive Oil Croutons, Arugula, Chickpea Purée and Balsamic  
OR

Marinated Beets and Feta Salad with Black Olive Crumbs, Crispy Herbs and Butter Lettuce Juice

#### Choose One Appetizer

Penne Pasta with San Marzano Tomato Sauce, Fresh Basil, Parmesan and Black Olives  
OR

Potato Chip Crusted Goat Cheese with Apple and Kale Salad, Green Grapes and Salsa Verde

#### Choose One Entrée

7oz Herb and Mustard Crusted Beef Tenderloin with Red Wine Jus  
OR

Chicken Breast and Salmon Fillet with Reduced Cider Jus

Entrées served with Grilled Vegetables, Glazed Squash and Herb Roasted Organic Mini Potatoes

#### Dessert

Flourless Chocolate Cake with Prune and Date Compote, Chai Tea Panna Cotta and Chestnut  
Served with Freshly Brewed Coffee, Decaffeinated Coffee or Tea

### Late Night

Coffee and Tea Station to compliment your Wedding Cake

Complimentary Cake Cutting

You Dirty Bird Station\*

OR

Cookies and Cream Station with a variety of House Baked Cookies and Biscotti, Chocolate Fondue  
and Panna Cotta\*

\*Late Night items are estimated for half of the guest list

# Customized Wedding Packages

All pricing listed in our customized wedding package selections do not include tax or service charge.

GF - indicates gluten free item

## **HORS D'OEUVRES**

Our Hors D'Oeuvres are priced per dozen (unless otherwise noted) and we recommend 4 pieces per person for the cocktail hour.

### **VEGETARIAN**

- Wild Mushroom on Toast - \$36.00
- Squash and Cannellini Bean on Toast - \$36.00
- Vegetable Spring Rolls with Sweet Chili Dipping Sauce - \$34.00
- Spanakopita - Feta and Spinach wrapped in Phyllo Pastry with Yogurt Dip - \$34.00
- Goat Cheese and Pear rolled in Crushed Walnuts (GF) - \$36.00
- Classic Grilled Cheese with Miso and Tomato Sauce - \$36.00
- Fried Squash Ravioli with Sage and Walnut Pesto - \$36.00
- Glazed Paneer with Spinach and Pea Pancake - \$36.00
- Vegetable Pakora with Sriracha and Mint Juice (GF) - \$36.00
- Poutine Plates with Cheese Curds, Mushroom Gravy and Spicy Catsup (GF) - \$42.00

### **FISH AND SEAFOOD**

- Citrus Cured Salmon with Caviar and Corn Pancake (GF) - \$42.00
- Shrimp Cocktail (GF) - \$38.00
- Coconut Crusted Shrimp with Curried Pineapple and Mango Sauce (GF) - \$38.00
- Maritime Cod Cake with Classic Tartar Sauce (GF) - \$38.00
- Miniature Lobster Rolls - \$96.00
- Shrimp and Scallops Marinated in Lime and Cilantro with Sriracha and Thai Basil in Phyllo Cups - \$48.00
- Mini Seafood Platters with a Fresh Oyster, a Cocktail Shrimp and Ceviche (GF) - \$72.00
- Mini Fish and Chips with Battered Haddock, Fries and Tartar Sauce - \$52.00
- Sushi Hand Rolls, Stuffed with choice of Steak, Tuna or Mushroom, Pickled and Crispy Onions (GF) - \$54.00

### **MEAT**

- Beef Carpaccio with Sundried Tomato and Black Olive rolled in Rice Paper (GF) - \$42.00
- Mini Beef Wellington with Horseradish Aioli - \$42.00
- Chicken Liver Pâté en Croûte with Caramelized Onion and Fig - \$38.00
- Turkey and Wild Rice Stuffing Croquettes with Cranberry Sauce - \$38.00
- Pancetta and Risotto Arancini with Fresh Peas and Mint (GF) - \$36.00
- Roasted Lamb 'Pops' with Herbed Crumbs and Honey Mustard Glaze - \$42.00
- Angus Beef Sliders with Cheddar, Pickles and Spicy Catsup - \$42.00  
Add Fries - \$54.00
- Turkey Burger Sliders with Brie, Caramelized Onion and Avocado - \$42.00  
Add Fries - \$54.00
- Chicken Skewers with Golden Pineapple and Cider Mustard Dip (GF) - \$38.00
- Butter Chicken Rice Ball with Raita (GF) - \$38.00
- Steak and Potatoes - Tenderloin Steak Sandwiches with Fries and Aioli on Mini Plates - \$64.00

### **CHEF'S SELECTION - \$13.00 per person**

Not sure what to select? Leave it to Chef to select four hors d'oeuvres per person of his favourite variety!



## RECEPTION AND FOOD STATIONS

Create a market style cocktail reception with our selection of platters and stations.  
Minimum order of 50 will be applied to all stations. Priced per person.

### Antipasto Table - \$14.95

A Rustic Presentation of Artisan Cheese, Charcuterie, Grilled Vegetables, Pickles, Bread and Condiments.

### Seafood Station - \$29.95

A Bistro Style Presentation of Fresh Seafood, Shucked Oysters, King Crab, Smoked Fish, Tuna Crudo, Chilled Lobster, Cocktail Sauce, Fresh Lemon and House Hot Sauces (GF).

### Deluxe Antipasto and Seafood Table - \$39.95

A Signature Presentation of Rustic Italian and Cosmopolitan French Culinary Specialties.

## STATIONARY PLATTERS AND ENHANCEMENTS

Stationary platters and enhancements may be ordered to add to your passed hors d'oeuvres during the cocktail reception or for your late night table.

Minimum order of 25 will be applied to all platters and enhancements. Priced per person.

### Classic Veggies and Dip (GF) - \$5.00

French Onion Dip and Ranch

### Herbed and Grilled Flat Bread and Crisps - \$7.00

With Olives, Rustic Dips (Hummus, BBQ Eggplant and Green Olive Tapenade) and Pickles

### Cheese Fondue (GF) - \$11.00

Classic Kirsch Scented Raclette with Bread, Ham, Pickles and Vegetables

(Includes Melted Cheese in Bain Marie, Crusty Bread, 2 pieces of Ham, Cheese, Pickles and Vegetables per serving)

### Artisan Cheese (GF) - \$7.00

With Dried Fruits and Compote, Sweet Mustard, Crackers and Grapes

### Steak Tartar - \$11.00

With Mozzarella, Artisan Charcuterie, Mustards, Pickled Vegetables and Crostini and Jars of House Made Pickles and Mustard

(Includes 30 grams of Steak Tartar, 50 grams of Sliced Charcuterie)

### Shrimp Cocktail (GF) - \$6.00

with Lemon Wedges, House Cocktail and Hot Sauces

(Includes 2 Jumbo Shrimp per person)

### Smoked Salmon - \$7.00

With Pumpnickel, Hardboiled Egg, Shaved Shallots and Capers

(Includes 3 Slices of Salmon and Pumpnickel Crackers, 1/2 Egg)

### Tuna Carpaccio (GF) - \$12.00

Sliced Sushi Grade Tuna with Seaweed Salad, Avocado, Rice Crisps and Ponzu Sauce

(Includes 2 Slices of Sushi Grade Tuna)

### Sushi Platter (GF) - \$18.00

Combination of Nigiri, Rolls and Sashimi with Pickled Ginger and Wasabi

(Includes four pieces per person)

# À la Carte Plated Dinner

Customize your plated dinner with selections from our à la Carte Menu.  
Dinner menus include Chef's selection of Breads and your choice of Sides.

GF - indicates gluten free item

## APPETIZERS

Priced per person.

### **SOUPS**

#### Summer:

White Gazpacho of Cucumber, Melon and Almond (GF) - \$8.95

Carrot, Apple and Fennel with Light Curry Spice (GF) - \$8.95

Tomato and Bell Pepper with Juniper (GF) - \$8.95

Corn and Black Bean with Tortilla and Cilantro (GF) - \$8.95

Chilled Pea with Garden Mint and Creamy Lobster Salad (GF) - \$10.95

#### Winter:

Habitant Split Pea (GF) - \$8.95

'Chicken Noodle' with Soba Noodle and Soy Broth - \$8.95

Creamy Potato and Leek with Crisp Bacon and Fried Onions - \$8.95

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF) - \$8.95

Velvety Cauliflower with Truffle and Shitake Salsa (GF) - \$8.95

French Onion with Oka Cheese au Gratin - \$9.95

### **SALADS**

Simple Greens with choice of Balsamic, Berry or Sherry Vinaigrette (GF) - \$9.95

Add Goat Cheese, Fresh Berries or Candied Pecans - \$1.00 each

Cookstown Organic Greens with Shaved Root Vegetables, Fennel and choice of Balsamic, Berry or Sherry Vinaigrette (GF) - \$10.95

Caesar, the Club Classic, with Romaine Hearts, Roasted Garlic Aioli, Croutons and Double Smoked Bacon - \$10.95

Heirloom Cherry Tomato and Mini Bocconcini with Basil, Olive Oil Croutons, Arugula, Chickpea Purée and Balsamic Vinaigrette - \$13.95

Marinated Beets and Feta with Black Olive Crumbs, Crispy Herbs and Butter Lettuce Juice (GF) - \$13.95

Roots, Grains and Shoots Salad with Roasted Marinated Heirloom Carrots, Hearts of Palm in Cumin and Lemon with Quinoa, Brown Rice, Sprouted Grains, Cashew Parmesan and Tahini Vinaigrette (GF) - \$14.95

Vinaigrettes are served on the side to satisfy each guest's desired taste.

## PASTA (as an appetizer course)

Penne with San Marzano Tomato Sauce, Fresh Basil, Parmesan and Black Olives - \$12.95

Baked Mac and Cheese Stuffed with Lobster, Crisp Bacon and Truffle Vinaigrette - \$18.95

Squash and Mushroom Lasagna with Mozzarella Cheese, Cashew Parmesan and Kale - \$14.95

Ravioli (3 per appetizer), choice of:

Butternut Squash with Sage, Walnuts, Apple and Lemon Butter - \$14.95

or

Spinach and Ricotta with Yellow Tomato Sauce, Fresh Basil and Black Olive Crumbs - \$14.95

## CHEF'S SIGNATURE APPETIZERS

Smoked Salmon with Grainy Dijon Potato Salad, Cucumber and Caper Salsa, Cream Cheese and 'Everything' Bagel Spice Croutons - \$15.95

Potato Chip Crusted Goat Cheese with Apple and Kale Salad, Green Grapes and Salsa Verde (GF) - \$14.95

Locally sourced Buffalo Mozzarella with Roasted Tomatoes, Olive Oil, Organic Honey and Balsamic (GF) - \$15.95

Cured Meat and Crispy Pork Belly with Aged Cheese, House Mostarda, Pickles and Lettuce Hearts (GF) - \$15.95

Chilled Lobster and Avocado Salad with Jicama, Corn, Micro Cilantro and Black Beans (GF) - \$16.95

Pan Seared Scallop and Cheese Filled Risotto Cake with Dulse Powder and Tomato Butter Sauce (GF) - \$16.95

Tuna Crudo with Ponzu, Celery, Cucumber and Cool Soba Noodle Salad - \$18.95

## SORBET OR INTERMEZZO - \$3.50

Cucumber and Gin Granite (GF)

Black Currant and Lime Mojito Ice (GF)

Clear Tomato Gel with Sour Orange and Saffron Centre (GF)

Lemon Sorbet with Herb Oil (GF)

## ENTRÉES

Includes choice of two side dishes. All sides must be the same for all entrées.

\*\*\*An extra charge of \$3.00 per person ++ will be charged for a choice meal. Up to 3 entrée choices including a vegetarian option.\*\*\*

Priced per person.

### MEAT

7oz Beef Tenderloin, Herb and Mustard Crusted with Red Wine Jus - \$38.95

Braised Beef Short Ribs with Wild Mushrooms and Horseradish Cream (GF) - \$29.95

10oz Prime Rib carved, served with Miniature Yorkshire Pudding au Jus - \$35.95

6oz or 12oz Grilled Beef Striploin with Chimichurri Rub and Natural Jus (GF) - \$28.94/\$38.95

Beef Tenderloin with a Braised Beef Short Rib Crust and Bordelaise Sauce (GF) - \$38.95

Rack of Lamb - 2 Double Chops with Classic Honey Mustard Crust - \$37.95

Chicken Supreme with Light Mustard and Herb Cream or Reduced Cider Jus (GF) - \$25.95

Chicken Supreme stuffed with Ricotta and Arugula and Reduced Cider Jus (GF) - \$27.95

Classic Chicken Cordon Bleu stuffed with Ham and Swiss Cheese - \$27.95

### FISH

Pan Seared Salmon Fillet, Baked or Grilled with Lemon (GF) - \$26.95

Pan Seared Irish Organic Salmon Fillet, Baked or Grilled with Lemon (GF) - \$28.95

Olive Oil Baked Arctic Char, served with Salsa Verde or Citrus Butter Sauce (GF) - \$35.95

Herb Crusted Halibut with Tomato and Lobster Butter Sauce - \$35.95

Maritime Cod Fillet with Potato Brandade Crust, Red Wine and Caramelized Onion Reduction (GF) - \$34.95

Roasted Lobster with Butter Sauce (GF) - market price

Roasted Striped Bass with Fresh Thyme, Garlic Cloves and Fresh Fruit Salsa (GF) - \$32.95

### VEGETARIAN/VEGAN

Roasted and Stuffed Italian Eggplant with Quinoa, Tomato, Squash and Smokey BBQ Sauce (GF) - \$25.95

Tempeh and Black Bean Cake with Organic Red Rice (GF) - \$25.95

\* Pasta Appetizer Dishes may be offered as a Vegetarian Entrée option. Large portions served for the Entrée - \$25.95

Lobster Mac and Cheese - \$28.95

### COMBINATIONS (8oz of protein)

Double Lamb Chop with Braised Chicken Thigh À la Provencal - \$34.95

Green Curry Spice Crusted Lamb and Butter Chicken Breast (GF) - \$37.95

Beef Short Rib and 1/2 Lobster Tail with Horseradish Cream (GF) - \$38.95

Beef Tenderloin and 1/2 Lobster Tail with Natural Jus and Light Butter Sauce (GF) - \$49.95

Beef Tenderloin and Chicken Breast with Red Wine Jus (GF) - \$42.95

Chicken Breast and Salmon Fillet with Reduced Cider Jus (GF) - \$36.95

## ENTRÉE SIDES

Choose one side from each section.  
Must be the same for each guest.  
Included with entrée.

### **VEGETABLES**

Cauliflower and Kale Casserole with Roasted Garlic and Cream  
Heirloom Carrots and Beets with Balsamic and Honey (GF)  
Green Vegetables with Tarragon Butter (GF)  
Asian Stir Fry Vegetables with Ginger and Sesame (GF)  
Grilled Vegetables and Glazed Squash (GF)

### **STARCHES AND GRAINS**

Potato Gratin  
Mashed Potatoes with Roasted Garlic, Basil or Cheddar Cheese (GF)  
Herb Roasted Organic Mini Potatoes (GF)  
Pan Fried Polenta with Wild Mushrooms and Goat Cheese (GF)  
Chinese Style Fried Rice or Quinoa (contains Egg, Soy and Chili) (GF)  
Rosti Potato  
Crushed Mini Yukon Potato with Cheese Curds and Chives (GF)  
Wild Rice, Mushrooms and Farro 'Risotto' (GF)  
Sweet Potato Tartlet



## **DESSERTS**

All desserts include Coffee and Tea service at table.  
Priced per person.

### **SPRING AND SUMMER SELECTIONS**

Panna Cotta with Blueberries and Candied Lemon Zest (GF) - \$8.95

Flourless Chocolate Cake with Raspberry Gel and Fresh Berry Salad (GF) - \$8.95

Chocolate Tart with Roasted Nut Praline, Fresh Cream and Blackberry Sauce - \$8.95

Fresh Fruit of the Season Tart with Bay Custard Filling and choice of Sorbet or Ice Cream À la Mode - \$8.95

Tuile Basket of Fresh Berries and choice of Sabayon, Ice Cream or Fresh Cream - \$8.95

*Ice Cream À la Mode served for any dessert - add \$3.00  
(Choice of Chocolate, Vanilla or Raspberry Sorbet)*

### **FALL AND WINTER SELECTIONS**

Apple Crumble Tart with House Organic Crumble Topping and Vanilla Ice Cream - \$8.95

Pumpkin Spiced Crème Brûlée with Dark Chocolate Truffle and Pumpkin Seed Crisp (GF) - \$8.95

Flourless Chocolate Cake with Prune and Date Compote, Chai Tea Panna Cotta and Chestnut Crumb (GF) - \$8.95

Tuile Basket of Fresh Berries and choice of Sabayon, Ice Cream or Fresh Cream - \$8.95

*Ice Cream À la Mode served for any dessert - add \$3.00  
(Choice of Chocolate, Vanilla or Raspberry Sorbet)*

Serve your Wedding Cake for Dessert with Coffee and Tea Service - add \$3.00 per person

#### **For the Table:**

Truffles (GF) - \$4.00 each

Biscotti, plate of 4 - \$8.00

Cookies, plate of 4 - \$8.00

Fruit Plates including Tropical Fruits, Berries and Grapes (GF) - \$24.00 per table of 8

## CHILDREN'S MENU

All menus must be predetermined with the same Appetizer, Entrée and Dessert for all children in attendance.  
Priced per person and includes Soft Bar items for children.  
Ages 12 and under.

### **CHILDREN'S MENU - \$24.95**

Please select an Appetizer, Entrée and Dessert option for all children

#### **Appetizers**

Crudité Plate with Freshly Cut Vegetables and Dipping Sauce  
Caesar Salad  
Organic Greens (GF)

#### **Entrées**

Chicken Fingers with Plum Sauce  
Chicken Breast (GF)  
Petite Beef Fillet (GF)  
Small Salmon (GF)

*All entrées served with Fries and Steamed Vegetables.*

#### **Desserts**

Ice Cream Sundae  
Two Cookies  
Fresh Fruit Salad (GF)

# Late Night Foods and Stations

Priced per person unless otherwise noted.

## SAVOURY

### Taco 'Truck' - \$12.95

Not really a truck, but the same experience from the comfort of our patio or ballroom.

Build Your Own Tacos with choice of Pulled Chicken, Beef or Fish, Sour Cream, Grated Cheddar, Green Onion and Salsa. Approximately 2 Tacos per person.

### Grilled Flat Crust Pizzas - \$13.95 per pizza

12 Inch Flat Pizzas cut into 8 slices with House Made Bomba, Pepper Relish and Hot Sauces.

### Late Night Fry Up - \$12.95 per box

Mixed boxes of Childhood Snacking Favourite including Chicken Tenders, Fries, Spring Rolls, Onion Rings, Pickles, Chipotle Mayo and Plum Sauce. Not really low cal, but high octane.

### Sushi Bar and Yakitori - \$21.95

Combination of Shrimp Sushi Rolls and Nigiri Rare Tuna with Grilled Skewers of Chicken, Beef and Vegetables, Sweet Soy Glaze, Sesame Seeds and Chili Herb Tahini Dressing (GF). Approximately 3 pieces combined per person.

### Pierogi Bar - \$11.95

Pan Fried Potato Dumplings with sides of Sour Cream, Chives, Green Onion, Caramelized Onion, Bacon, House Catsup, Fried Mushrooms and Braised Pulled Beef. Approximately 2 Pierogies per person.

### Oyster and Seafood Bar - \$18.95

2 Oysters on the Half Shell, Ceviche, Chilled Calamari and Shrimp Cocktail (GF). Approximately 2 Oysters and 2 Shrimp per person.

### Porchetta - \$750 for a 50lb pig

Chili and Lime Marinated Whole Suckling Pig, Roasted for 12 hours.

Served with Soft Rolls, Coleslaw and Speciality Condiments- Spicy Banana Jam, Salsa, Hot Sauces and Vegetable Tapenade. Feeds 100-150 guests.

### 'Au Pied de Cochon' - \$15.95

Ribs, Fried Chicken, Pulled Pork Sliders and Biscuits.

### China Town - \$16.95

Steamed Pork Buns, General Tso Chicken, Fried Rice, Honey Garlic Spare Ribs and Fortune Cookies.

### Diners, Drive-Ins and Dives - \$12.95 (minimum of 25 people)

Fried Chicken and Waffle Tower, Ohh Yea!

### You Dirty Bird - \$9.95

Build Your Own **Nachos** or **Poutine** with Nacho Chips or Fresh Fries with a vast array of Condiments, Toppings Cheese and Chili (GF).

### Angus Beef Sliders - \$42.00 per dozen (without Fries)

with Cheddar, Pickles and Spicy Catsup.

with Fries - \$54.00 per dozen

### Turkey Burger Sliders - \$42.00 per dozen (without Fries)

with Brie, Caramelized Onion and Avocado.

with Fries - \$54.00 per dozen

### Steak and Potatoes - \$64.00 per dozen

Tenderloin Steak Sandwiches with Fries and Aioli on Mini Plates.

## SWEET

### Ice Rink - \$7.95

(Minimum of 25 guests)

Hot Chocolate and Doughnuts.

### Orchard Station - \$9.95

(Minimum of 50 guests)

Fresh Fruit of the Season, Cheesecake Pops, Sponge Cake, Meringue and Ice Cream.

### Ice Scream, Nitro Sundae Bar with Strobe Lights - \$10.95

(Includes Chef, Minimum of 50 guests)

Made to Order Ice Cream, Live Demo with Sweet Toppings to make a Once in a Lifetime Sundae! (GF)

### Ice Cream Sandwiches - \$4.95 each

(Minimum of 50 guests)

### Cookies and Cream - \$9.00

Variety of House Baked Cookies and Biscotti with Chocolate Fondue and Panna Cotta.

### Classic Late Night Table - \$14.00

(Minimum of 50 guests)

Individual Cakes, Cookies, Tarts, Squares and Fruit Platter.

### Seasonal and Tropical Fruit Platter - \$7.00

(GF)

### Maple Sugar Taffy on Ice - \$5.00

(Minimum of 50 guests)

Live Station for 1 hour (gluten free).

### Gingerbread Station - \$7.00

(Minimum of 50 guests)

Baked Gingerbread, Icing, Cream Cheese Frosting, Sprinkles, Candies and Jellies.

### Chocolate Truffles - \$4.00 each

(GF)

### Coffee and Tea Station - \$2.00

(GF)

# Bar Services

## HOST BAR

### **STANDARD BAR SERVICE - \$48.00 per person**

Signature Drink or Mocktail during the reception  
5 Hours of Open Bar for Reception and After Dinner  
+ Unlimited Wine during dinner  
Vodka, Rum, Gin, Rye, Scotch  
Domestic Beer and Draught Beer  
House Red and White Wine  
Caesars, Martinis and Basic Cocktails  
Brandy, Vermouth, Dubonnet and Campari  
Juice, Pop and Perrier  
Water Service at tables by waitstaff  
  
Extra Bar Hours for Standard Set Bar can be purchased at \$9.00 per person, per hour

### **DELUXE BAR SERVICE - \$55.00 per person**

Signature Drink or Mocktail during the reception  
5 Hours of Open Bar for Reception and After Dinner  
+ Unlimited Wine during dinner  
Vodka, Rum, Gin, Rye, Scotch  
Domestic Beer and Draught Beer  
Imported Beer - Stella Artois, Corona, Heineken  
Champagne Toast for dinner  
House Red and White Wine  
Caesars, Martinis and Premium Cocktails  
Brandy, Vermouth, Dubonnet and Campari, Cognac, Baileys, Grand Marnier, Kahlua, Sambuca  
Liqueurs - Triple Sec, Blue Curaçao, Banana, Melon, Crème de Cacao, Crème de Menthe, Peach Schnapps, Sour Apple, Sour Raspberry  
Juice, Pop and Perrier  
Espresso  
Bottled Flat and Sparkling Water at tables or Water Service at tables by waitstaff  
  
Extra Bar Hours for Deluxe Set Bar can be purchased at \$12.00 per person, per hour

## CONSUMPTION BAR

Vodka, Gin, Rum, Rye and Scotch	\$6.00 per drink 1 <sup>1/4</sup> oz
House Wine	\$30.00 per bottle
Beer - Domestic	\$5.25 per bottle
Beer - Imported	\$6.50 per bottle
Soft Drinks	\$2.00 per glass
Juices, Bottled Spring Water	\$2.50 per glass
Perrier	\$3.00 per bottle
Espresso/Cappuccino	\$4.00 per drink

\*House Brands include:

Smirnoff Vodka, Gordon's Gin, Bacardi White Rum, Canadian Club Rye and J&B Rare Scotch

*\*Brands are subject to change without notice*

### **House Wines:**

White - Lindeman's Cawarra Semillion Chardonnay  
Red - Lindeman's Cawarra Shiraz Cabernet

Premium Brands, Liqueurs, Cognacs and Premium Wines are all available. Please inquire with the Catering Department for more details. Please note the The Credit Valley Golf and Country Club bartenders are all Smart Serve certified and will adhere to Ontario and Federal laws of serving alcohol. Shots and Doubles will not be served at the Club.



# Frequently Asked Questions

## What is the deposit amount to book my wedding at The Credit Valley Golf and Country Club (Credit Valley)?

A deposit of \$15.00 per the number of guests expected (minimum of \$1500 deposit) is required to confirm all bookings, along with a signed contract. Your deposit can be made by personal cheque, payable to The Credit Valley Golf and Country Club. This deposit is non-refundable and will be credited toward the total charges of your wedding at Credit Valley.

## What are the payment terms for my wedding?

After the initial deposit, we require full payment by cheque ten days prior to your wedding day. Should there be a few additional guests or charges added after this point, Credit Valley will invoice you the week following your wedding.

## What are the next steps after booking?

Once you book your wedding with Credit Valley, the next step will be your menu tasting.

## When do we come in for the menu tasting?

A complimentary menu tasting dinner is offered to all confirmed wedding bookings of 75 guests or more. Menu tastings are available for plated meals only. Hors D'oeuvres and late night selections are not available. Alcoholic beverages are not complimentary and will be billed to your wedding day account. Scheduling of these dinners will take place between January and March of your wedding year on a Monday or Tuesday evening. Should parents want to participate in the experience, any additional food items will be charged to the wedding day account.

## When do we discuss the specific details for our wedding?

Itinerary meetings will be scheduled after your menu tasting has been completed and a menu has been selected. Please arrange your meeting through the Catering Department no later than one month prior to your wedding. Please allow 2 hours to discuss all details of your wedding, including menu, bar, floor plans and itinerary.

## May I put a date on hold until we make a decision?

Credit Valley is pleased to put a date on tentative hold for you. The date will be held for a maximum of 14 days and then automatically released if we do not hear from you. If, however, another inquiry for the date you have on hold is received and this client is ready with a deposit, you will be given 24 hours to either release the date or confirm with a deposit.

## When are the final guest numbers due?

Final guest numbers and menu selection for your wedding are required two weeks prior to the event.

## Do you allow outside catering at your Club?

Credit Valley does not allow food of any kind permitted on our premises, with the exception of a wedding cake. If you are looking for an ethnic menu or something special to serve your guests, please ask the Catering Department to see if our Kitchen Staff can accommodate. In compliance with Health Department regulations, no leftover food and beverage prepared by The Credit Valley Golf and Country Club will be permitted to be taken off premises.

## May we provide our own wine or other beverages?

Credit Valley is the only licensed authority to sell and serve beverages on our premises. All beverages must be purchased through the Club. Therefore, no alcoholic beverages can be brought onto or removed from our licensed premises by any guests in attendance. The regulations, as set out by the Alcohol and Gaming Commission of Ontario (AGCO), will be strictly enforced at all times. The Club reserves the right to refuse alcohol to any guest at any time. No alcohol will be served prior to 11:00 AM and after 1:00 AM as per our policy. Shots and doubles will not be served at the Club.

## Does Credit Valley have a minimum spend?

Since we only host one wedding at a time, a minimum spend has been imposed. For Saturday weddings in the High Season, a minimum of \$14,000 before tax and service charge on food and beverage must be met. Minimums for off-season weddings, including Friday and Sunday weddings will fluctuate, so please contact our Catering Department for more information.

## How many people can you accommodate?

Our facility can accommodate up to 220 of your guests for a wedding reception in our Ballroom.

## How many guests are seated per table?

Depending on your guest list, you may seat 8 to 10 guests per table. Guest lists that are closer to our maximum number will all be tables of 10. Credit Valley does have a few extra tables that can seat up to 12 people comfortably.

### Are candles allowed?

Yes, candles are allowed as long as they are enclosed. Credit Valley does provide tea lights in votive holders to enhance your centerpieces and more for your head table and receiving tables.

### May we use the grounds for our wedding photos?

Yes! You may use our picturesque gardens and surrounding areas of the clubhouse on the day of your wedding to take photos with the bridal party, family and the newlyweds. There is no permit required and no additional cost for this service. Please note that on-site photos are only permitted if your wedding is hosted at Credit Valley.

### Who is the contact on the day of our wedding?

On your wedding day, one of our coordinators that you have been working with leading up to the wedding day, along with a supervisor will be here to ensure that the day runs smoothly for you and your guests.

### How long does each course take to serve?

Depending on the number of guests and what course we are serving, service can take up to 20 minutes per course. Please keep in mind that this does not include clearing of the courses and timing may change based on speeches, presentations and how long guests will take to eat.

### How many staff members are scheduled for my wedding?

We approximate one server to be provided for every 15-20 guests.

### What alternative meals can you provide for my guests with allergies?

Our Chef can prepare any special meals to accommodate your guests' dietary restrictions and allergies. This can be prearranged with the Catering Department.

### Is there enough parking on-site at the Club? Can we leave our cars overnight?

There is ample complimentary parking for you and all of your guests. Your guests will be permitted to leave cars overnight if they choose not to drive that evening. Please note that the Club is not responsible for any damages to guest cars and property.

### What items do we need to supply?

You should supply your own wedding cake, centerpieces along with special decor, menu cards or other stationary you would like, musicians/DJ, photographer and the Officiant if you choose to have the ceremony on-site.

### Can we bring in our own vendors?

Of course! Although we work with some extremely talented vendors and can recommend vendors for your wedding day, you may choose your own vendors as well. Credit Valley does not assume any responsibility nor guarantee third party goods, services and equipment brought into the Club. If rental linen is to be provided to the Club to use on your wedding day, the Club must receive it 24 hours prior to the event. All personal effects and equipment from your vendors, along with your own décor, must be removed from the premises after the function has ended, no later than 1:30 AM sharp.

### Is there a plug in fee?

No, there is no plug in fee if you wish to plug an iPod or laptop into our system. Please note that SOCAN and Re:Sound Fees would still be applied if music is played during the event.

### What are Socan and Re:Sound fees?

All musical entertainment is subject to a SOCAN fee (a not-for-profit organization that represents the Canadian performing rights of millions of Canadian and International music creators and publishers) and Re-Sound fees (a not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights). For more information, you can visit their respective websites at [www.socan.ca](http://www.socan.ca) and [www.resound.ca](http://www.resound.ca).

### What other expenses should I consider?

Besides food and beverage costs, the following fees will be applied to your wedding:

Room Set Up Fee - \$1500.00

On-Site Ceremonies - \$700.00

Service Charge - 18% applied to all food and beverage and rentals

Taxes - 13% applied to all charges

Vendor Meals - Amount will be dependent on your menu cost, minus the alcohol bar costs.

For a formal estimate, please contact the Catering Department.