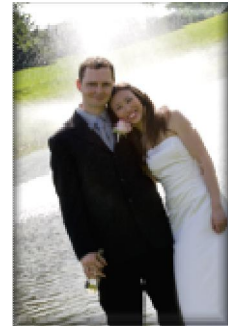


# Weddings at Pheasant Run



*"Thank you so much for all of your amazing work with our wedding. From the ceremony, to the reception, to the food and drinks – everything was perfect!"*

–Val & Erik

*"We really appreciate how you were so accommodating and helpful. It was the wedding of our dreams and we are so happy that you were a part of it!"*

–Jenn & Garrett

*"We really cannot thank you all enough for making our wedding day the most amazing day of our lives!"*

– Kathryn and Brett

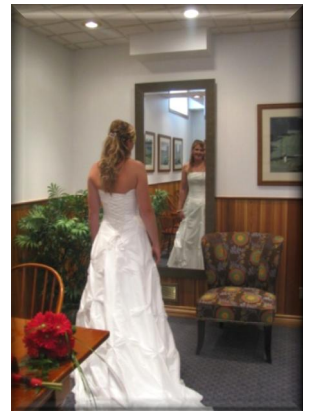
# Weddings at Pheasant Run



Our menu suggestions are only some of the many varied menus available. Lynne and I look forward to assisting with your menu selection and customizing your menu according to your requests. We will prepare any special needs such as vegetarian meals or allergy concerns with 14 days notice.

Your inclusive wedding reception package starts \$115.00:  
our pricing includes tax and gratuity  
(minimum of 80 adult guests)

- non alcoholic punch and water upon guest arrival
- 1 ½ hour domestic bar for cocktails
- a selection of chef's hors d'oeuvres
- assorted fresh rolls
- house wine (2 bottles per table based on 8 guests at a table)
- choice of soup or salad
- pasta selection
- choice of entrée
- dessert selection accompanied with freshly brewed coffee and tea
- 3 ½ hour domestic bar after dinner service
- cake cutting and freshly brewed coffee and tea



*We'll  
look  
after  
you!*

- 
- complimentary menu tasting for two (one meal selection)
  - four complimentary rounds of golf
  - wedding rehearsal
  - use of bridal suite
  - coordination of all the activity on the day of the wedding
  - personal consultations with our experienced staff throughout the planning stage to insure the success of your very special day
  - shuttle service upon the arrival and departure for your guests
  - all table linens and lights on head table

At Pheasant Run your wedding is the only one that day. Our full attention is to your needs!



# Ceremony

**Ceremony on the Grounds: \$650 tax included**

Your Wedding Ceremony at Pheasant Run Golf Club comes complete with our beautiful forest glade gazebo and garden chair set up.

Wedding Ceremony only available with on-site reception.

# Menu Selection

Choose one option from each section.

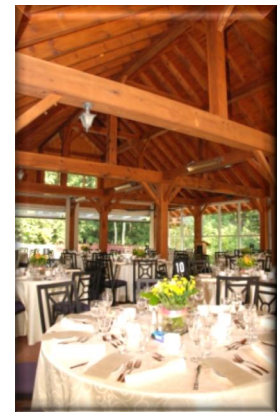
## Soup or salad

### soups:

- butternut squash with spy apple and a hint of maple *garnished with whipped cream and parsley*
- roasted garlic and fresh herb tomato soup *finished with heavy cream and basil chiffonade*
- chilled roasted watermelon and cantaloupe soup *topped with yogurt cream and fresh mint*

### salads:

- mixed baby greens, roasted peppers, baby zucchini, grape tomatoes and pea tenders *with balsamic vinaigrette*
- summer berry: baby spinach, caramelized pear, fresh summer berries, brie cheese *with raspberry vinaigrette*
- classic caesar: crisp romaine lettuce, grated asiago, grilled focaccia and bacon crisp *with roasted garlic dressing*
- cucumber wrapped: mixed greens, grape tomato, asiago thule *and balsamic vinaigrette*



## Pasta

**pasta:** penne noodles, spinach and ricotta cannelloni, cheese tortellini, bow tie  
**sauce:** fresh tomato and herb, classic alfredo, basil and pine nut pesto cream with sundried tomato



## Sorbet

raspberry or lime

## Entree

### \$115 selections

- pan seared chicken supreme *stuffed with spinach, goat cheese and sundried tomato topped with a white wine thyme jus*
- pan seared salmon fillet *topped with citrus beurre blanc sauce and leeks fritters*

### \$125 selections

- slow roasted herb crusted prime rib *au jus and Yorkshire pudding*
- pan seared chicken supreme, *white wine thyme jus paired with grilled beef tenderloin medallion, red wine peppercorn demi*

### \$150 selections (includes fruit platters at late night table and premium bar)

- rack of lamb *in rosemary jus*
- roasted Ontario duckling *with orange brandy sauce*

## Potato or rice

herb and garlic roasted mini red skin potato, roast garlic mashed potatoes, whipped sweet potato and caramelized onion, rice pilaf blend

## Vegetable

seasonal vegetable medley



## Dessert

ice cream crepes, New York style cheese cake, apple crumble with vanilla ice cream, chocolate lava cake

## Vegetarian

chef's specialty, grilled vegetable stacked napoleon (eggplant, peppers, zucchini, portobello mushroom, goat cheese and fresh tomato basil sauce) or we can create any of your ideas

## Enhancements

sparkling wine for toasting served in champagne flute (2oz)	\$3.95 pp
unlimited house wine served during dinner	\$10.00 pp
chair covers – set up included	\$3.00 per

### late night table

chicken wings & pizza	\$10.00 pp
burger sliders and fries	\$10.00 pp
assorted sandwich platter – serves 25 guests	\$159.00
deluxe fruit platter – serves 40 guests	\$159.00
cheese tray-domestic & imported chesses, crackers & grapes - serves 40 guests	\$199.00
assorted small squares –serves 40 guests	\$159.00
candy table set up ( <i>candy and containers not included</i> )	\$50.00

Please let us know if there is anything you are interested in and we will be happy to quote you.

## Beverage services

As a licensee of AGCO this property is responsible for the administration of the regulations set out by them. Therefore, no alcohol may be brought onto or taken out of our licensed establishment.

beverages included in 5 hour bar:

bar closed no later than 12:30 am

1 ½ hours prior to dinner & 3 ½ hours after dinner service

Specialty beer/wine/alcohol requests can be arranged, additional fees will apply.

Canadian	Coors light	Keiths
Miller Genuine Draft	Budweiser	Gibson
Beefeater	Skyy Vodka	Grants
Appleton	House wine	
upgrade bar to include:	\$10.00 pp	
Heineken	Miller Chill	Corona

### Health regulations

Health code regulations do not allow any outside food to be brought in excluding guest favours and wedding cake/cup cakes.

### Children and vendor meals

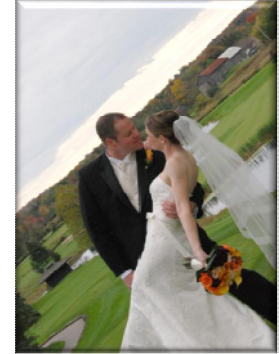
- includes unlimited non alcoholic beverages
- includes salad and dessert

children 12 and under: \$25.00 select one

- chicken fingers and fries
- grilled cheese and fries

young adults 13 -18 and vendor meals : \$40 off of package pricing

- full meal
- does not include any alcohol



### SOCAN

A \$100.00 fee is chargeable for all weddings and special events.

### Facility access

You will have access to the facility from 10:00 am on the day of the event until 1:00 am the following morning.

### Deposits and guarantees

Pheasant Run Golf Club requires a \$1,000.00 non-refundable deposit at the time of booking. Final payment and attendance guarantee no later than 14 days before event. Menu confirmation needed one month prior to event. A signed

### Contact List

p 905.898.3917 f 905.898.4549 [www.pheasantrungolf.com](http://www.pheasantrungolf.com)



Karen Clubine - Director of Events & Memberships

[karen@pheasantrungolf.com](mailto:karen@pheasantrungolf.com)

Ext. 229



Lynne Hansen - Food & Beverage Manager

[lynne@pheasantrungolf.com](mailto:lynne@pheasantrungolf.com)

Ext. 240



## WEDDING CONTRACT

Thank you for choosing Pheasant Run Golf Club to host your event. To book your date please complete the following form and return it with a deposit of \$1000.00. Confirmation of numbers and full payment are required 14 days prior to the event. Payment can be made by cash, cheque or credit card (credit cards will be charged a 2% service charge).

### CONVENOR INFORMATION

Event Convenor(s): \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Fax: \_\_\_\_\_

E-mails: \_\_\_\_\_

### PAYMENTS

Deposit Amount Enclosed: \$ \_\_\_\_\_ (non refundable) Initial \_\_\_\_\_

Menu selection required 1 month before event: Initial \_\_\_\_\_

Final Payment Due 14 days prior to event: Initial \_\_\_\_\_

### EVENT DETAILS

Event Date: \_\_\_\_\_ Day: Mon Tues Wed Thur Fri Sat Sun

Ceremony: On Site:  Off Site:

Arrival Time: \_\_\_\_\_ Ceremony Time: \_\_\_\_\_ Serving Time: \_\_\_\_\_

Menu Option: \_\_\_\_\_ Additions: \_\_\_\_\_

Comments: \_\_\_\_\_

### REHEARSAL

Date: \_\_\_\_\_ Time: \_\_\_\_\_

Comments: \_\_\_\_\_

Form of payment CHEQUES: please make payable to Pheasant Golf Inc.

Credit Card #: \_\_\_\_\_ Expiry Date: \_\_\_\_\_

Name of Card Holder: \_\_\_\_\_

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

### Alcohol Policy

Pheasant Run golf Club promotes responsible alcohol beverage service. While all the management and service staff of Pheasant Run Golf Club have received training in the service of alcohol, the assistance of all the guests to Pheasant Run Golf Club staff is needed to ensure a positive and enjoyable experience.

Pheasant Run Golf Club and the Event Organizer, on behalf of the Event and its guests, \_\_\_\_\_ (Event Convener) agree to the following:

1. Pheasant Run Golf Club has the right to refuse alcohol to a person who appears intoxicated.
2. If problems arise, Pheasant Run Golf Club has the right to close the bar and beverage service to all event participants and/or .
3. No shooters or doubles.
4. Limit of 2 drinks (maximum) per person at bartenders discretion.
5. Pheasant Run Golf Club encourages the event to provide alternate transportation to guests who choose to consume alcohol during the event and its following activities.
6. Event guests are not allowed to bring their own alcohol on to Pheasant Run Golf Club property which includes the golf course, parking lot, and clubhouse.
7. Pheasant Run Golf Club reserves the right to check guests bags if there is a reasonable belief that the guest has brought his or her own alcohol onto Pheasant Run Golf Club property in contravention of clause 4.
8. Pheasant Run Golf Club staff has the right to have guests removed from Pheasant Run Golf Club property if the guests have brought their own alcohol onto Pheasant Run Golf Club property in contravention of clause 4, if the guests are intoxicated or if the guests conduct and behavior is deemed detrimental to the safety and enjoyment of other guests.
9. The event convener shall hold Pheasant Run Golf Club harmless for damages that may arise from a guest's intoxication, conduct and/or behavior.
10. \*\*\*Alcohol may not be used as gifts.\*\*\*

### Details

- Final confirmation of numbers and final payment is required 14 days prior to the event.
- Event Conveners agree to assume all responsibility for any damage their guests may cause on or to the club's property and equipment.
- Deposit is non-refundable.
- Absolutely no outside food (exception of wedding cake and gift favours), beverage or alcohol permitted on property.
- A credit card imprint is required for any tabs. Tabs are charged a 15% service fee.
- A \$100 SOCAN fee is charge to all events playing music.
- The conveners' are liable for any damage incurred by any guest attending their function.
- There is no confetti allowed on property

I agree to the above conditions and information covered in the wedding package and contract.

Signature: \_\_\_\_\_

Date: \_\_\_\_\_