



Wedding Package 2022



Congratulations!

What an exciting time! You have found your soulmate for life and now it is time to find the perfect venue for your upcoming nuptials. The Credit Valley Golf and Country Club invites you to experience one of the most spectacular settings in Ontario. Our Clubhouse and outdoor facilities are second to none with incredible views of our gardens and the Credit River Valley. 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 special day. The team looks forward to working with you on every detail and making your wedding the most memorable day of your life.



*Photos in this package are courtesy of
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Room Set Up and Ceremony Fees

Room Set up \$2500

On-Site Ceremony \$1000

ACCESS

Exclusive use and access to the Ballroom all day starting at 11:00 am on the day of your wedding until 1:00 am

Rehearsal space for your wedding ceremony the week of your wedding. Check availability with Catering Department

Picturesque gardens and beautifully landscaped backdrops for all of your wedding photos. No on course photos.

ROOM SET UP

Cake knife

Money box

Two large silk floral arrangements for ceremony

Pillars for large flower arrangements

Free parking for guests

Complimentary coat check (unattended)

Complimentary Ballroom uplighting with colour options to suit your wedding theme

Patio Fire Pits

TABLE SET UP

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, table linen (white or ivory)

AUDIO/VISUAL

Podium and microphone in Ballroom

Two LCD projectors and retractable screens

Easels for seating chart and framed photos

SERVICES

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

Menu tasting for the bride and groom of their proposed menu

Referral service for other wedding vendors

Special pricing for chiavari rentals

All service staff and bartenders

ON-SITE CEREMONY

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!



Complete Wedding Packages

All Wedding Packages below include:

Standard 6-Hour Set Bar (see Bar Packages)

Cocktail Reception: Chef's selection of Hors D'oeuvres

Late Night Stations: Coffee & Tea Station and Complimentary Cake Cutting

SILVER

\$130 per person

Appetizer

Simple Greens Salad with Fresh Berries, Goat Cheese and Balsamic Vinaigrette

Entrée

Chicken Supreme with Heirloom Carrots, Beets, Roasted New Potatoes and Mustard Herb Cream

Dessert

Tuile Basket of Fresh Berries and Ice Cream

Coffee and Tea Service

GOLD

\$145 per person

Appetizers

Tomato and Bell Pepper Soup with Juniper

Greens and Shaved Vegetables with Balsamic Vinaigrette

Entrée

10oz Prime Rib Carved with Mini Yorkshire Pudding, Mashed Potato, Grilled Asparagus and Jus

Dessert

Flourless Chocolate Cake with Raspberry Gel and Whipped Cream

Coffee and Tea Service

PLATINUM

\$155 per person

Appetizers

Cherry Tomato Caprese with Mini Bocconcini, Fresh Basil and Olive Crumbs

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

Entrée

7oz Herb and Mustard Crusted Beef Tenderloin with Roasted Garlic Mashed Potatoes, Grilled Vegetables and Red Wine Jus

Dessert

Apple Crumble Tart with House Organic Crumble Topping and Vanilla Ice Cream

Coffee and Tea Service

Packages do not include tax and service charge, room set up fee, ceremony fee, SOCAN and RE:Sound fees



Customized Wedding Packages

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

GF - indicates gluten free item CH - indicates chilled 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. Should the cocktail hour be longer, 6 pieces per person are recommended. We recommend choosing 2 chilled options during the summer months.

MEAT

Beef Carpaccio with Sundried Tomato and Black Olive rolled in Rice Paper (GF) - \$42.00

Mini Beef Wellington with Horseradish Aioli - \$55.00

Cobb Salad Skewer with Chicken, Pearl Onion, Tomato, coated with Bacon Bits and Avocado with Blue Cheese Dressing (GF, CH) - \$40.00

Pancetta and Risotto Arancini with Fresh Peas and Mint (GF) - \$40.00

Roasted Lamb 'Pops' with Herbed Crumbs and Honey Mustard Glaze - \$85.00

Angus Beef Sliders with Cheddar, Pickles and Spicy Catsup - \$44.00
Add Fries - \$56.00

Turkey Burger Sliders with Brie, Caramelized Onion and Avocado - \$42.00

Add Fries - \$54.00

Prosciutto Wrapped Melon (GF, CH) - \$40.00

Mini Sub Sandwiches with Salami, Ham, Turkey, Tomato, Cheese, Lettuce on a Soft Bun (CH) - \$40.00

Blackened Cajun Chicken Skewers with Watermelon (GF) - \$40.00

VEGETARIAN

Wild Mushroom on Toast - \$36.00

Squash and Cannellini Bean on Toast - \$36.00

Vegetable Spring Rolls with Sweet Chili Dipping Sauce - \$36.00

Spanakopita - Feta and Spinach wrapped in Phyllo Pastry with Yogurt Dip - \$36.00

Goat Cheese and Pear rolled in Crushed Walnuts (GF, CH) - \$36.00

Grilled Pineapple, Coconut Rice and Thai Basil (GF) - \$38.00

Lentil and Quinoa Grape Leaves with Reduced Cider (GF, CH) - \$36.00

Vegetable Nicoise Salad Roll in Rice Paper (GF, CH) - \$38.00

Vegetable Pakora with Sriracha and Mint Juice (GF) - \$38.00

Poutine Plates with Cheese Curds, Mushroom Gravy and Spicy Catsup (GF) - \$42.00

FISH AND SEAFOOD

Smoked Salmon with Latke (GF, CH) - \$42.00

Shrimp Cocktail (GF, CH) - \$40.00

Coconut Crusted Shrimp with Curried Pineapple and Mango Sauce (GF) - \$40.00

Maritime Cod Cake with Classic Tartar Sauce - \$40.00

Miniature Lobster Rolls (CH) - \$96.00

Crab Salad Parfait with Avocado, Sour Cream and Cucumber (GF, CH) - \$40.00

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) - \$55.00

CHEF'S SELECTION - \$14.00 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 - \$18.95

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

Seafood Station - \$42.95

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 - \$45.95

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, unless otherwise noted.

Classic Veggies and Dip (GF) - \$5.00

French Onion Dip and Ranch

Herbed and Grilled Flat Bread and Crisps - \$7.00

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

Artisan Cheese (GF) - \$9.00

With Dried Fruits and Compote, Sweet Mustard, Crackers and Grapes
(Includes 50g of cheese per person)

Steak Tartar - \$11.00

With Mozzarella, Artisan Charcuterie, Mustards, Pickled Vegetables, Crostini and Jars of House Made Pickles and Mustard
(Includes 30 grams of Steak Tartar, 50 grams of Sliced Charcuterie)

Shrimp Cocktail (GF) - \$150.00 per platter

with Lemon Wedges, House Cocktail and Hot Sauces
(Includes 50 pieces)

Jumbo Shrimp Cocktail (GF) - \$400.00 per platter

with Lemon Wedges, House Cocktail and Hot Sauces
(Includes 25 pieces)

Smoked Salmon - \$12.00

With Pumpernickel, Hardboiled Egg, Shaved Shallots and Caper Relish
(Includes 3 Slices of Salmon and Pumpernickel Crackers, Devilled Eggs)

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 4 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.

All dishes are priced per person unless otherwise noted.

GF - indicates gluten free item

APPETIZERS

SOUPS

White Gazpacho of Cucumber, Melon and Almond (GF) - \$9.95

Carrot, Apple and Fennel with Light Curry Spice (GF) - \$9.95

Tomato and Bell Pepper with Juniper (GF) - \$9.95

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

Lobster and Shrimp Bisque - \$10.95

Creamy Potato and Leek with Crisp Bacon and Fried Onions - \$9.95

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF) - \$9.95

Velvety Cauliflower with Truffle and Shitake Salsa (GF) - \$9.95

French Onion with Oka Cheese au Gratin - \$12.95

Mushroom and Roasted Garlic with Olive Oil Croutons - \$9.95



SALADS

Simple Greens with choice of Balsamic, Berry or Sherry Vinaigrette (GF) - \$10.95

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

Greens and Shaved Vegetables and Cherry Tomatoes with choice of Balsamic, Berry or Sherry Vinaigrette (GF) - \$12.95

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

Caesar, the Club Classic, with Romaine Hearts, Roasted Garlic Aioli, Croutons and Double Smoked Bacon - \$12.95

Cherry Tomato Caprese with Mini Bocconcini, Fresh Basil and Olive Crumbs (GF) - \$14.95

Marinated Beets and Feta with Black Olive Crumbs, Crispy Herbs and Butter Lettuce Juice (GF) - \$14.95

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

Mini Ravioli, choice of:

(Includes 7 pieces for appetizer)

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

Locally sourced Buffalo Mozzarella with Roasted Tomatoes, Olive Oil, Organic Honey and Balsamic Pearls (GF) - \$17.95

Antipasti Plate with Cured Meats, House Pickles, Olives, Mustard and Olive Oil Marinated Soft Cheese (GF) - \$17.95

Chilled Lobster and Avocado Salad with Jicama, Corn, Micro Cilantro and Black Beans (GF) - \$18.95

Beef Carpaccio, Parmesan, Rocket Greens and Black Olive Oil (GF) - \$18.95

Jumbo Shrimp Cocktail (3 pieces) with Classic Cocktail Sauce and Grilled Lemon (GF) - \$21.95

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)

MAIN COURSES

All main courses are composed dishes. Please inquire for modifications.

***An extra charge of \$3.00 per person ++ will be charged for a choice meal.

Up to 3 entrée choices including a vegetarian option.***

MEAT

6oz Beef Tenderloin, Herb and Mustard Crusted with Roasted Garlic Mashed Potatoes, Grilled Vegetables and Red Wine Jus - \$40.95

10oz Prime Rib carved, served with Miniature Yorkshire Pudding, Mashed Potatoes, Grilled Asparagus and Jus - \$37.95

(Minimum 16 guests)

Beef Tenderloin with a Braised Beef Short Rib Crust with Crushed Mini Yukon Potatoes, Cheese Curds and Chives, Grilled Asparagus and Bordelaise Sauce (GF) - \$40.95

Rack of Lamb - 2 Double Chops with Classic Honey Mustard Crust, Summer Vegetable Succotash and Wild Rice, Mushroom and Faro 'Risotto' - \$40.95

Chicken Supreme with Heirloom Carrots, Beets, Roasted New Potatoes and Mustard Herb Cream (GF) - \$29.95

Chicken Supreme stuffed with Ricotta and Arugula with Summer Vegetable Succotash, Sweet Potato Mash and Reduced Cider Jus (GF) - \$31.95

FISH

Salmon Fillet, Pan Seared, Baked or Grilled with Pan Fried Polenta, Seasonal Vegetables and Lemon Butter (GF) - \$30.95

Olive Oil Baked Arctic Char with Summer Vegetable Succotash, Herb Steamed Potatoes and Saffron Lemon Cream (GF) - \$30.95

Herb Crusted Halibut with Roasted Tomato Tropical Fruit Salsa, Baby Bok Choi and Organic Red Rice - \$38.95

Roasted Lobster with Butter Sauce and Asian Stir Fry Vegetables and Basmati Rice with Ginger and Sesame (GF) - market price



VEGETARIAN/VEGAN

Roasted and Stuffed Italian Eggplant with Quinoa, Tomato, Squash and Smokey BBQ Sauce (GF) - \$27.95

Chickpea, Brown Rice and Root Vegetable stuffed Roasted Peppers (GF) - \$27.95

Grilled Portobello Mushrooms and Paneer with Spinach and Chickpea Custard (GF) - \$27.95

* Pasta Appetizer Dishes may be offered as a Vegetarian Entrée option. Large portions served for the Entrée - \$26.95

Lobster Mac and Cheese - \$28.95

COMBINATIONS (8oz of protein)

Beef Tenderloin and 1/2 Lobster Tail with Crushed Mini Yukon Potatoes, Cheese Curds and Chives, Grilled Asparagus and Bordelaise Sauce - \$54.95

Beef Tenderloin and Chicken Breast with Summer Vegetable Succotash, Sweet Potato Mash and Reduced Red Wine Jus (GF) - \$48.95

Chicken Breast and Salmon Fillet with Pan Fried Polenta, Seasonal Vegetables and Lemon Butter (GF) - \$39.95

DESSERTS

All desserts include Coffee and Tea service at the table.

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

Flourless Chocolate Cake with Raspberry Gel and Whipped Cream - \$8.95

Chocolate Marquise (decadent frozen parfait) - \$8.95

Fresh Fruit of the Season Tart with Lemon Curd and Meringue - \$8.95

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

Vanilla Bean Crème Brulée with Berries and Biscotti (GF) - \$8.95

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

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

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

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

Add Berries or Ice Cream to your Cake - \$3.00



CHILDREN'S MENU

Price includes Soft Bar items for children.
Ages 12 and under.

CHILDREN'S MENU - \$26.95

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

Grilled Flat Crust Pizzas - \$15.95 per pizza

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

Pierogi Bar - \$12.95

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

Midnight Deli - \$16.95

Build Your Own Smoked Meat Sandwiches on Kaisers or Rye Bread with Pickles, Potato Chips and Mustard
In-House Smoked Brisket (feeds 20 guests) - \$250

China Town - \$17.95

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

Angus Beef Sliders - \$46.00 per dozen (without Fries)

with Cheddar, Pickles and Spicy Catsup
with Fries - \$58.00 per dozen

Subway Sandwich - \$15.95

Assorted Cold Cuts, Hoagie Buns, Lettuce, Tomato, Sliced Onion and Special Sauce

Late Night Fry Up - \$13.95 per box

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

Porchetta - \$950 for a 50lb pig

Chili and Lime Marinated Whole Suckling Pig, Slow Roasted and Crisp
Served with Soft Rolls, Coleslaw and Speciality Condiments- Spicy Banana Jam, Salsa, Hot Sauces, Peppers and Onions and Vegetable Tapenade
Feeds 100 guests

Turkey Burger Sliders - \$44.00 per dozen (without Fries)

with Brie, Caramelized Onion and Avocado.
with Fries - \$56.00 per dozen

You Dirty Bird - \$10.95

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



SWEET

Classic Late Night Table - \$15.00

(Minimum of 25 guests)

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

Ice Rink - \$7.95

(Minimum of 25 guests)

Hot Chocolate and Doughnuts.

Gingerbread Station - \$8.00

(Minimum of 50 guests)

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

Ice Cream Sandwiches - \$5.95 each

(Minimum of 50 guests)

Seasonal and Tropical Fruit Platter - \$8.50

(GF)

Chocolate Truffles - \$5.00 each

(GF)

Coffee and Tea Station - \$2.00

(Minimum of 25 guests)

(GF)

Bar Services

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 for serving alcohol. Shots and Doubles will not be served at the Club.

SET BAR

STANDARD BAR SERVICE - \$58.00 per person

Signature Drink or Mocktail during the reception*

6 Hours of Open Bar for Reception and After Dinner
+ Unlimited Wine during dinner

House Spirits

Smirnoff Vodka, Captain Morgan White Rum, Gordon's Gin, Seagrams Rye, J&B Scotch

Domestic Beer

Canadian, Coors, Budweiser, Keith's IPA

Draught Beer

Old Credit Pilsner

House Wines

Fontamara Pinot Grigio and Fontamara Quattro

Standard Cocktails

Caesars, Martinis (Vermouth) and Mixed Drinks

Non Alcoholic

Juice, Pop and San Benedetto Sparkling

Water Service at tables by wait staff

Extra Bar Hours for Standard Set Bar can be purchased at \$10.00 per person, per hour.

* Contact the Catering Department for a list of Signature Drink suggestions.

CONSUMPTION BAR

All consumption bars will consist of Standard Bar Service items unless otherwise noted in the contract.

Vodka, Gin, Rum, Rye and Scotch - \$6.95 per drink 1^{1/4}oz

House Wine - \$36.00 per bottle

Beer (Domestic) - \$6.25 per bottle

Beer (Imported) - \$7.25 per bottle

Soft Drinks - \$2.50 per glass

Juices, Bottled Spring Water or Sparkling Water - \$3.50 per glass

Espresso/Cappuccino - \$5.00 per drink

*House Brands include:

Smirnoff Vodka, Gordon's Gin, Captain Morgan White Rum, Seagrams Rye and J&B Scotch

*House Wines:

White - Fontamara Pinot Grigio

Red - Fontamara Quattro

*Brands are subject to change without notice

DELUXE BAR SERVICE - \$65.00 per person

Signature Drink or Mocktail during the reception*

6 Hours of Open Bar for Reception and After Dinner
+ Unlimited Wine during dinner

Toast

Sparkling Wine

House Spirits

Smirnoff Vodka, Captain Morgan White Rum, Gordons Gin, Seagrams Rye, J&B Scotch

Domestic Beer

Canadian, Coors, Budweiser, Keith's IPA

Import Beer

Stella Artois, Corona and Heineken

Draught Beer

Old Credit Pilsner

House Wines

Fontamara Pinot Grigio and Fontamara Quattro

Standard Cocktails

Caesars, Martinis and Mixed Drinks

Cocktail Mixes

Raspberry, Sour Apple, Peach Schnapps, Crème de Menthe, Crème de Cacao, Blue Curacao, Triple Sec

Brandy, Liqueurs and Aperitif

Napoleon Brandy, Vermouth, Campari, Bailey's Sambuca, Kahlua, Grand Marnier

Non Alcoholic

Juice, Pop and San Benedetto Sparkling and Flat Espresso

Bottled San Benedetto Flat and Sparkling Water at tables or Water Service at tables by wait staff

Extra Bar Hours for Deluxe Set Bar can be purchased at \$12.00 per person, per hour.

* Contact the Catering Department for a list of Signature Drink suggestions.



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 \$25.00 per the number of guests expected (minimum of \$2000 deposit) is required to confirm all bookings, along with a signed contract. Your deposit can be made by 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 scheduled 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 charge the credit card on file.

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 weekday evening. Should parents want to participate in the experience, any additional 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, seating arrangements, floor plan 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 service 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 \$20,000 before tax and service charge on food and beverage must be met. Minimums for off-season 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.

Is smoking permitted at Credit Valley?

Smoking of cigarettes and vaping are only permitted outdoors in designated areas. Smoking and/or vaping is not permitted on our outdoor patios as per provincial laws. Use of marijuana is strictly prohibited on the property, both indoors and outdoors.

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 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. Photos on the golf course are not permitted due to liability concerns.

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 and 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 - \$2500.00

On-Site Ceremonies - \$1000.00

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.

