

weddings

Islington Golf Club



WEDDING OFFERS

2019 WEDDINGS

- \$500 onsite wedding ceremony fee waived
- Room rental fee of \$700 discounted by 50%
 - Split meal fee waived
 - Sparkling wine for a toast for guests
- Customized menus, seating chart and program
 - Late night coffee/tea/hot cocoa station



OFF-PEAK WEDDINGS

LONG WEEKEND | FRIDAY • SATURDAY • SUNDAY

10% discount on food portion of a package
Must meet all Food and Beverage minimum requirements

NOVEMBER-APRIL | SATURDAY • SUNDAY

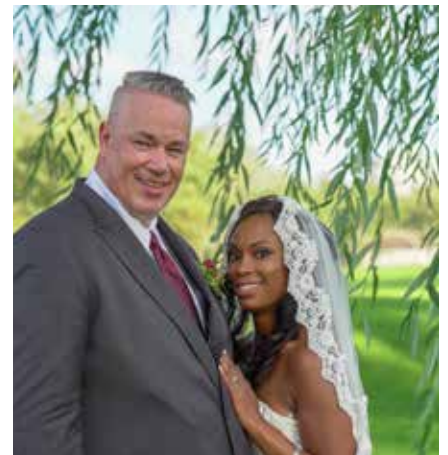
10% discount on food portion of a package

NOVEMBER-APRIL | WEEKDAYS

15% discount on food portion of a package

WINTER | JANUARY • FEBRUARY • MARCH

Onsite ceremony fee waived | 50% discount on room rental fee



ABOUT US

A STANLEY THOMPSON COURSE

Established in 1923, Islington Golf Club is a private club surrounded by 6500 yards of golf course parkland in Toronto's west end. Mimico Creek and our picturesque greens serve as your backdrop and provide a memorable setting for your ceremony or cocktail reception. Over the past seven years Islington Golf Club has invested almost ten million dollars in course and clubhouse upgrades. These unrivalled amenities are the perfect complement to our rich heritage.



ROOMS

NATURAL LIGHT AND SPECTACULAR VIEWS

In the spring of 2011, Islington Golf Club unveiled a newly renovated main level of the clubhouse, including an expanded salon that continues to offer an impressive view of the golf course, patio gardens, and Mimico Creek and is suitable for celebrations of any size. The room is filled with natural light and can accommodate an evening of dinner and dancing but can also be divided into two sections to keep a small event intimate.

Room Capacities	Crush	Salon A	Salon B	Salon A+B
Standing	40	100	80	250
Seated	30	70	60	180



CUISINE

FRESH AND INSPIRED

Inspired cuisine with a fresh market approach is our mandate and the perfect complement to our new stylish surroundings. Our menus are designed to showcase our superb artisanal cuisine, made with the finest seasonal ingredients. Whether you are celebrating an intimate wedding ceremony or a grand party with family and friends, it will be a memorable dining experience.



PACKAGES

PUTTING IT ALL TOGETHER

Our wedding packages are designed to make the planning process easy. All four wedding menus feature the finest ingredients but with a slightly different offering of appetizers, entrees and desserts. Couples may select one of our all-inclusive wedding packages or choose to customize their menu.

EACH WEDDING PACKAGE INCLUDES...

Three-course menu selection of your choice

Complimentary meal tasting for the couple of the proposed menu

Meet with our Executive Chef to personalize the menu following the tasting

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

Standard bar includes domestic beer, imported beer, vodka, rye, rum, scotch and gin (shooters unavailable)

Wine service with dinner (based on 2 glasses per guest)

Complimentary soft drinks and juice during the event (Each additional hour \$12.00 per guest)

Sparkling wine service for the head table

Children's menu

Chef options available for prearranged dietary, allergy, vegetarian or vegan requests

Complimentary entrée for DJ and photographer

Personalized keepsake menus for each table

Onsite location for photographs

Chair covers

Wedding cake cutting and display

MENUS

RECEPTION HORS D'OEUVRES FOR SELECT PACKAGES:

HOT

Warm Pistachio Crusted Chèvre Fritter, Red Pepper Jelly

Charred Tiger Shrimp, Garlic Butter, Feta Dip

Sesame Chicken Pops, Edible Flora, Sauce Trio

Chicken and Mushroom Wellington, Peppercorn Sauce

Asian Duck and Vegetable Spring Roll, Hoisin Glaze

Jerk-Spiced Chicken Nugget, Grilled Peach Chutney

Pomme Frites, Provencal Herbs, Truffle Aioli

Jumbo Shrimp Tempura, Citrus Dipping Glaze

Kalamata Olive, Artichoke and Goat Cheese Tart

Southern Crab Cake, Lemon Aioli

Vegetarian Spring Roll, Sesame Plum Sauce

Mini Angus Slider, Red Wine Caramelizeed Onion, Brie Cheese

Pumpkin Arancini, Pepita Crust, Sage Gorgonzola Sugo

COLD

Mission Fig Wrapped with Prosciutto and Gorgonzola

Poached Tiger Shrimp, European Cocktail Sauce

Rare Tuna Cone, Avocado, Chili, Tomato Relish

Smoked Salmon in Cucumber Cup, Gaspacho Salsa

Skewers of Ripe Tiny Tomatoes, Basil, Bocconcini Pearls

French Lentil Salad with Smoked Trout on Spoon

Thai Mango Fresh Roll, Cilantro Chili Dipping Glaze

Vine-Ripened Tomato Gaspacho, Basil Cress, Olive Oil

Classic Beef Tartar, Crisp Gaufrette, Horseradish Cream

Smoked Salmon and Blue Crab Pinwheel, Chive Crêpe

Compressed Watermelon, Goat Feta, Aged Balsamic

Lobster Crab Nugget, Curry Aioli, Sweet Pepper Pulse

Local Smoked Salmon, Corn Cake, Black Bean

AMBER PACKAGE

MENU

ARTISAN BREAD BASKET WITH SWEET BUTTER

APPETIZER

CREAMED POTATO AND CELERY ROOT SOUP
Lemon, Garden Chive Pulse

or

HAND-PICKED HERITAGE LETTUCES AND BABY KALE
Radish, Heirloom Carrot, Cucumbers, Grape Tomatoes, Mustard Seed Vinaigrette

ENTRÉE

HERB AND GARLIC-CRUSTED CHICKEN SUPREME
Parmesan Potato Dauphinoise, Haricot Vert, Double Smoked Bacon,
Truffled Mushroom, Pearl Onion and Tomato Fricassee

or

ROASTED ATLANTIC SALMON FILLET
Wild Rice Potato Galette, Broccolini, Heirloom Carrots, Stewed Tomato and Fennel Butter Sauce

DESSERT

CHOCOLATE AND SALTED CARAMEL CHEESECAKE
Candied Pecan, Fresh Raspberries, Pistachio Biscotti

or

DECONSTRUCTED CITRUS MERINGUE
Fruit Pulse, Shortbread Crumble, Marshmallow Meringues, Seasonal Berries

ALTERNATING DESSERTS – Choice of Two

Add \$2 per person

Freshly Brewed Regular and Decaffeinated Coffee / Selection of Fine Teas

Menus must be predetermined with one option of appetizer, entrée and dessert for the entire group.

One choice of starch and vegetable accompaniment per menu selection.

Split options available for main course only. Some considerations and additional charges may apply.

\$120 per person

PEARL PACKAGE

MENU

RECEPTION HORS D'OEUVRES
Choice of three

ARTISAN BREAD BASKET WITH SWEET BUTTER

APPETIZER

QUARTET OF LOLLA ROSSA, WATERCRESS, ENDIVE AND BIBB LETTUCES
Candied Pecans, Crumbled Goat Cheese, Green Apple, White Balsamic Vinaigrette

or

SUN-RIPENED ROMA TOMATO AND PARMESAN BISQUE
Micro Cress, Pesto Oil, Pignoli Crumble

or

HEARTS OF ROMAINE CAESAR SALAD
Herb Croutons, Applewood Smoked Bacon Lardons, Garlicky Caesar Dressing

ENTRÉE

SLOW-ROASTED RIB EYE OF ANGUS BEEF
Sweet Garlic Celeriac Potato Mashers, Horseradish, Rosemary and Mustard Seed Crust,
Cabernet Wine Reduction

or

STUFFED FREE RUN CHICKEN SUPREME
Sundried Tomato, Ricotta and Spinach Stuffing, Rosemary and Coarse Salt Roasted Fingerling Potatoes,
Fresh Asparagus, Sweet Pepper Artichoke, Tomato, Olive and Tarragon Beurre Blanc

or

CRISPY SKIN CHAR FILLET
Lemongrass and Ginger-scented Basmati Rice, Baby Yar Choi, Fennel, Grapefruit Vinaigrette,
Fine Herb Gremolata

DESSERT

CHOCOLATE PRALINE MARQUISE
Grand Marnier Chocolate Crumb, Vanilla Bean Anglaise, Red Wine Sour Cherry Sauce

or

DECADENT PASSION FRUIT AND MANGO CRÈME BRÛLÉE
Candied Crust, French Macaroon, Seasonal Berries, Micro Mint

ALTERNATING DESSERTS – Choice of Two

Add \$2 per person

Freshly Brewed Regular and Decaffeinated Coffee / Selection of Fine Teas

Menus must be predetermined with one option of appetizer, entrée and dessert for the entire group.

One choice of starch and vegetable accompaniment per menu selection.

Split options available for main course only. Some considerations and additional charges may apply.

\$140 per person

EMERALD PACKAGE

MENU

RECEPTION HORS D'OEUVRES
Choice of three

ARTISAN BREAD BASKET WITH SWEET BUTTER

APPETIZER

ROASTED ONION AND CAULIFLOWER VELOUTÉ
Truffled Mushrooms, Shaved Grana Padano, Roquette Pesto
or

HEIRLOOM CARROT, HONEY AND GINGER SOUP
Omega Seed Crunch, Yogurt, Fine Olive Oil
or

ORGANIC BABY GREENS AND CRESS SALAD
Sous Vide Vanilla Poached Pear, Puffed Quinoa, Candied Pecans, Canadian Blue Cheese, Sherry Vinaigrette
or

HEARTS OF ROMAINE CAESAR SALAD
Herb Croutons, Applewood Smoked Bacon Lardons, Garlicky Caesar Dressing

ENTRÉE

GRILLED CENTRE CUT 10 OZ. STRIP LOIN OF ANGUS BEEF
Parmesan Polenta, Vegetable Bouquetière, Wild and Cultivated Mushrooms, Brandy Peppercorn Reduction
or

CARAMELIZED GRAIN-FED CHICKEN AND MEDALLION OF AAA BEEF TENDERLOIN
Whipped Artichoke Parsley Mashers, Asparagus, Oblique Cut Carrots, Summer Squash, Port Reduction
or

ROASTED SALMON FILLET AND TIGER SHRIMPS
Herb Potato Roesti, Wilted Greens, Kobacha Squash Purée, Smoked Tomato Butter, Micro Seedling

DESSERT

ROASTED APPLE AND TOFFEE CARAMEL CHEESECAKE
Toasted Almond Cream, Spiced Apple Butter, Almond Brittle
or

FLOURLESS CHOCOLATE COULANT
Gianduja Crunch Gelato, White Chocolate Sauce, Organic Cocoa Nib Praline

ALTERNATING DESSERTS – Choice of Two
Add \$2 per person

Freshly Brewed Regular and Decaffeinated Coffee / Selection of Fine Teas

Menus must be predetermined with one option of appetizer, entrée and dessert for the entire group.
One choice of starch and vegetable accompaniment per menu selection.
Split options available for main course only. Some considerations and additional charges may apply.

\$150 per person

DIAMOND PACKAGE

MENU

RECEPTION HORS D'OEUVRES
Choice of three

ARTISAN BREAD BASKET WITH SWEET BUTTER

APPETIZER

CREAM OF ROASTED SUNCHOKE AND SWEET GARLIC
Ricotta Cheese Dumplings, Wilted Dinosaur Kale, Aged Balsamic

or

CARAMELIZED PUMPKIN BISQUE
Curry Oil, Organic Yogurt, Almond Shortbread Crumble

or

WHITE CHEDDAR TULIP
Hand-Picked Baby Lettuces, Edible Flora, Niagara Seedlings, Cider-Mustard Seed Vinaigrette

or

SELECTION OF CRISP BUTTER LETTUCES AND HYDRO CRESS
Herb-Crusted Chèvre, Strawberries, Candied Pecans, Tart Apple,
Caramelized Shallot Maple Vinaigrette

or

HEARTS OF ROMAINE CAESAR SALAD
Herb Croutons, Applewood Smoked Bacon Lardons, Garlicky Caesar Dressing

ENTRÉE

ROASTED CANADIAN BEEF TENDERLOIN
Sea Salt Baked Ontario Mini Potatoes, Seasonal Vegetable, Broccolini, Koslik's Mustard and Shallot Reduction

or

ALASKAN HALIBUT FILLET
Parmesan Herb Crust, Fingerling Coins, Jumbo Asparagus, Minestrone Broth, Fine Olive Oil

or

CHARRED FREE RUN CHICKEN SUPREME AND GARLIC BUTTERED TIGER SHRIMPS
Italian Prosciutto, Whipped Pesto Duchess, Bean Bundle, Smoked Tomato and Basil Butter

DESSERT

HAZELNUT SNAP WITH VANILLA BEAN BLANC MANGE AND SEASONAL BERRIES
Honey Yogurt Sauce, Toasted Oat Crunch, Micro Mint

or

STUDY IN CHOCOLATE
Dark and White Chocolate Symphony, Milk Chocolate Pot au Crème, Macaroon, Chocolate Almond Bark

or

NEW YORK STYLE VANILLA BEAN CHEESECAKE
Passion Fruit Curd, Whipped Mascarpone, Mixed Berry Compote, Butter Cookie Crumble

ALTERNATING DESSERTS – No Additional Charge
Assorted Tiny Cookies and Biscotti served per Table
Freshly Brewed Regular and Decaffeinated Coffee / Selection of Fine Teas

Menus must be predetermined with one option of appetizer, entrée and dessert for the entire group.

One choice of starch and vegetable accompaniment per menu selection.

Split options available for main course only. Some considerations and additional charges may apply.

\$160 per person

LATE NIGHT SWEET STATIONS

SWEET INDULGENCE

13.50 per person (Based on 1 piece per person) | Minimum 50 guests

Presentation of European-style Cakes and Tortes
Selection of Mini Pastries and Tartlets
Display of Seasonal Fruit with Berries
Freshly Brewed Coffee, Regular and Decaffeinated
Selection of Fine Teas

OPPOSITES ATTRACT

15.50 per person (Based on 1-½ pieces per person) | Minimum 50 guests

Dark and White Chocolate Mousse Cake, Chocolate-dipped Strawberries,
White Chocolate Caramel Pecan Cheesecake, Chocolate Meringue Verrines,
Duo of Brownies and Blondies, Chocolate Chunk and White Chocolate Macadamia Nut Cookies
Freshly Brewed Coffee, Regular and Decaffeinated
Selection of Fine Teas

SHORTCAKE BAR

13.50 per person | Minimum 35 guests

Housebaked shortcakes, Vanilla Bean Chantilly,
White Chocolate Mousseline, Fresh Lemon Curd, Toasted Coconut, Strawberry Mousse,
Salted Caramel, Seasonal Berry and Fruit Pulses
Accompanied by Farmer's Market Fruit and Berry Display

THE CHOCOLATE FOUNTAIN

12.50 per person | Minimum 35 guests

Waves of Rich Imported Milk or Dark Chocolate
Accompanied by Assorted Fresh Fruit, Seasonal Berries, House-baked Cookies, Marshmallows

LATE NIGHT SAVOURY STATIONS

POUTINE

13.50 per person | Minimum 35 guests

Golden Yukon and Sweet Potato Fries

Accompanied by Classic Canadian Cheese Curds and Country-style Gravy

Toppings: Ancho Ketchup, Chili Aioli, Truffle Mayonnaise, Maple Bacon Crumble, Guacamole, Sour Cream, Black Bean Salsa, Scallions, Pulled Jerk Chicken

MACARONI AND CHEESE BAR

13.50 per person | Minimum 35 guests

House White Three-Cheese Macaroni with Sour Dough Bread Crust

Toppings: Spring Onion, Smoked Bacon, Salsa, Blue Cheese, White Cheddar, Sour Cream, Bruschetta, Beef Bolognese, Smoked Chicken

MINI VEAL SANDWICHES AND HOUSE LASAGNA

13.50 per person | Minimum 35 guests

House Lasagna and Garlic Bread and Mini White Veal Sandwiches

Toppings: Tomato Basil Sauce, Pepperoncini, Provolone Cheese, Roasted Sweet Peppers, Truffled Mushrooms, Marinated Tomatoes, Pickled Eggplant, Caramelized Onion

SLIDERS

13.50 per person | Minimum 35 guests | Choice of 2 (based on 1 per person of each selection)

Angus Burger: Aged Canadian Cheddar, Crispy Cornmeal Onions, House Spiced Tomato Ketchup

Southern Crab Cake: Tomato Jam

Italian Sausage Meatball: Nonna's Tomato Sauce, Mozzarella, Wild Arugula

Mediterranean Chickpea Burger: Quinoa Tabbouleh, Roasted Seeds, Yogurt Cheese

Cod Tempura: Togarashi, Asian Slaw, Sriracha Aioli

PIZZA

10.50 per person (Based on 2 pieces per person) | Minimum 35 guests

Selection of Three Cheeses and Pepperoni Pizza Fingers

Reggiano Herb Crust

Garlic and Marinara Dipping Sauces

ULTIMATE NACHO CHEESE FOUNTAIN

11.50 per person | Minimum 35 guests

Warm Spicy Queso Sauce

Blue and Yellow Corn Tortillas

Wonton Chips and Pita Chips

Toppings: Pico de Gallo, Turkey Chili, Pulled Pork, Lime, Black Olives, Cilantro Salsa, Guacamole, Sour Cream, Black Bean Salsa, Scallions, Feta Cheese, Pickled Jalapeño, Corn Relish



BOOKING INFORMATION

YOUR FIRST STEP

Whether you are planning an intimate exchange of vows in front of family and friends or a grand celebration, our experienced catering staff will be on hand to assist you. Once you've reviewed our Wedding Brochure and its menus, we encourage you to contact us to book a site tour and ask any questions you may have about planning your special day.

Jennifer Alexander, Catering Manager

Islington Golf Club

416.231.1114, extension 226

jennifer@islingtongolfclub.com

www.islingtongolfclub.com/catering

PREFERRED SUPPLIERS LIST

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

AUDIO/VIDUAL

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

COAT CHECK

Complimentary coat check is available.

PARKING

Ample complimentary onsite parking is available.

FOOD & BEVERAGE PRICES

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

MENU

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

ATTENDANCE GUARANTEE

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

CANCELLATIONS

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

PAYMENT

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



Islington Golf Club

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416.231.1114

www.islingtongolfclub.com



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