



Markland Wood Golf Club Wedding Package 2021



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Beautiful Details

The Bride and Groom will receive a complimentary menu tasting. An additional 4 guests are welcome for a fee of \$50 net per person; payment must be made by credit card 3 days prior. The tasting is limited to three appetizers, entrées and dessert menu selections from the wedding package and will include house wine.

Event Hours

You will have access to our Ballroom starting at 12pm. Your rooms will be set by this time which will allow any of your vendors to come into the Club to start their set-up. Please note that the bar and music must shut down by 1am. You will have until 2am to remove all personal and rental items from the Club.

Cake Cutting

We encourage you to offer your wedding cake as a late night self-service buffet option instead of individually plated and served to each guest. Once you have cut your cake for photo purposes, we will move the cake to accompany coffee & tea on a self-service station.

Parking

Parking is complimentary and offered on a first come first served basis.

Event Details & Final Guest Count

Your full event details are required 30 business days prior to your event. This includes room layout, room decor, itinerary of events, menu and beverage selections. Final guest numbers are required seven (7) business days prior to your event. This will be the number of guests you will be billed for. Should your guest numbers increase after this time, we are happy to accommodate as long as the Chef is able to add the additional meal requirements.

Floral & Decor

You are responsible for all floral and decoration requirements. Flower arrangements are usually placed on the head table, guest round tables, book signing table and gift table. Closed fire candles are the only candles allowed on the property. Your vendors are responsible for the setup, tear down of all the décor alongside of the materials. No confetti, rice, or china may be thrown at Markland Wood. A clean-up charge of \$250 will be charged should this occur.

Photos

Make memories happen! Your wedding party and immediate family may take photographs anywhere within the Ballroom, Terrace and Outdoor Ceremony location. We encourage you and your photographer to come in prior to your event to locate some ideal photo locations that suit your taste.

Vendors & Vendor Meals

All vendors are welcome to start their set-up any time after 12pm the day of. Please note that all tear-down, removal of personal and rental items must be completed by 2am the following morning. Vendors are welcome to enjoy an entrée at special pricing.

Entertainment

All entertainment must comply with the Club's rules and regulations. Arrangements including set-up times, meal arrangements and tear down times must be arranged with the Catering Manager ahead of time. Kindly note any entertainers coming into the Club must bring in all of their own equipment. Also, we will be charging SOCAN and Re-Sound Fees for the government.



Wedding Package

Includes the following:

Three pieces of hors d'oeuvres per person served at your cocktail reception

Five-hour standard host bar alongside unlimited house wine service with dinner & sparkling wine toast

Three-course plated dinner

Private terrace with golf course view + room rental charges

Use of baby grand piano

White or ivory floor length linen & napkins

Votive candles at guest tables

Entrée Selections

Pricing based on Three Course Plated Dinner
Appetizer & dessert selections on next page

Roasted Chicken Supreme
Savoury bread pudding with red current & peppercorn sauce
\$138 per person

Pan Seared Arctic Char
Blistered Provencal tomatoes, herb butter
\$140 per person

Grilled Atlantic Salmon
Micro herb salad with sauce vierge
\$138 per person

8oz Grilled New York Steak
Double smoked bacon, bearnaise sauce
\$144 per person

8oz Grilled AAA Beef Tenderloin
Red wine jus
\$149 per person

Spiced Grilled Cauliflower Steak
Chimichurri sauce, roasted cherry tomatoes, olives & feta
\$138 per person

Butternut Squash Ravioli
Wilted spinach & goat cheese, toasted pumpkin seeds & sage cream
\$138 per person

Entrée Side Selection

Roasted fingerling potatoes
Double-stuffed baked potatoes with chives & cheddar
Parmesan & herb house-made potato croquette
Butter-whipped Yukon gold mashed potatoes
Barley & spinach risotto with pecorino & garden thyme

All prices are subject to 18% Facility Fee & HST. Prices are subject to change at any time

Appetizers

All appetizers served alongside assorted bakery rolls & butter

Soup

Butternut squash & apple with five spice crème fraîche

Potato & leek with crisps & truffle oil

Wild mushroom with porcini cream

Cream of tomato with basil pesto

Salad

Classic Caesar: grated parmigiana-Reggiano, herb garlic croutons, bacon & fresh lemon

Garden greens: mixed greens, cherry tomatoes, radish, shaved fennel, cucumber, house dressing

Baby arugula salad : strawberries, goat cheese, chia seeds, champagne dressing

Greek: chopped romaine, cucumber, red onion, tomato, Kalamata olives, bell peppers, feta cheese, oregano dressing

Upgraded Appetizer Selections

All upgraded appetizers are an additional \$4 per entrée selection

Classic shrimp cocktail, shredded lettuce, tomato, cucumber, lemon & cocktail sauce

Caprese salad: mozzarella, hot house tomatoes, basil, balsamic reduction

Charcuterie: cured meats, artisanal cheeses, pickles & crostini

Wild mushroom Risotto, green asparagus, truffle oil, Parmigiana-Reggiano

Dessert

With regular & decaffeinated coffee & tea service

Traditional Crème Brûlée with mini biscotti

French lemon tart with Chantilly cream

New York cheese cake with triple-berry compote

Toffee apple tart with vanilla ice cream

House made tiramisu with Chantilly cream

Chocolate fudge cake with espresso whipped cream

Chocolate raspberry tart with fresh field berries

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Hors D'oeuvres Selections

Cold Selections

Mini bocconcini & cherry tomato skewer, fresh basil

Watermelon compression, mint & feta skewer

Smoked Atlantic Salmon with lemon-caper aioli on cucumber disk

Classic bruschetta on baguette crostini

Vegetable rice paper rolls

Poached black tiger shrimp with cocktail sauce

Prosciutto, arugula, & blue cheese grissini

Chilled gazpacho shooters

Hot Selections

Crisp vegetable spring roll with Asian dipping sauce

Mushroom & mozzarella arancini with marinara sauce

Indonesian coconut shrimp with orange ginger sauce

Southern fried chicken skewers

Gourmet grilled cheese with classic ketchup

Vegetable samosas with mango dip

Lamb satay with tzatziki sauce

Duck confit croquette with stone fruit chutney

Children's Menu

Three Course Plated Dinner- \$27.00 per child (children 3 to 12 years of age)

Please select one appetizer & one entrée from the selection below

Vegetable sticks & dip

Caesar salad

Chicken fingers & fries

Grilled cheese & fries

5oz. Chicken breast with Chef's selection of potatoes & vegetables

Penne with tomato basil sauce

Ice cream sundae

Includes unlimited soft drinks & juice

Late Night Sweet | Savoury Options

Please make your selections based on 65% of your total guest count

Sweet Table	\$15 per person
Assortment of mini French pastries, tarts, cakes & fresh fruit	

Fresh Fruit Platter	\$11 per person
Fresh seasonal fruit & berries	

Chicken Fingers & Skinny Fries	\$9 per person
Served with an assortment of dipping sauces	

Shanghai Pork Ribs	\$15 per person
Garlic chips & scallions	

Build your own Poutine Station	\$10 per person
Fresh cut fries, gravy & cheese curds	

Between the breads

Minimum order of 2 dozen per selections

Top Sirloin Slider	\$48 per dozen
Brie, bread & butter pickle on brioche	

Ale Braised Pulled Pork	\$46 per dozen
Aged cheddar on a mini bun	

Beer Batter Fish	\$52 per dozen
Served with crisp slaw & tartar sauce on a brioche bun	

Mini Grilled Cheese	\$36 per dozen
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Mini Nathans hotdogs	\$36 per dozen
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Lamb Patty	\$52 per dozen
Tzatziki, vegetable pickle on a mini brioche bun	

Additional Courses

Soup Course or Salad Course	\$6 per person
Pasta or Risotto Course	\$8 per person
Roasted red pepper penne with chives & goat cheese	
Orecchiette with cremini, oyster & king mushrooms, toasted pine nuts & basil	
Barley & spinach risotto with pecorino cheese & garden thyme	
Fresh-Made Ravioli	\$10 per person
Jumbo spinach & ricotta ravioli with roasted garlic tomato sauce	
& fresh herbs	
Antipasto	\$13 per person
Grilled zucchini, eggplant, peppers, marinated olives,	
sliced cantaloupe, genoa salami, capicola & prosciutto with fresh baguette	
Sorbet course	\$4 per person
Served with fresh berries	

Bar Selection

Included in package

Five-hours of host bar (your choice of allocation)
Domestic & premium bottles & draft beers
Standard bar rail (rum, rye, gin, vodka, scotch)
Soft drinks & juice
Unlimited house red & white wine
Sparkling wine toast

Additional bar hours- \$8.00 per person per hour