

Oshawa Golf & Curling Club

eat, drink, and be married



2020 Wedding Package
Oshawa Golf & Curling Club
Contact: Holly Stovin - Wedding Coordinator
905.723.4681 ex 314

Congratulations!

Your happily ever after begins here...

THE OSHAWA GOLF & CURLING CLUB boasts a beautiful garden surrounded gazebo for wedding ceremonies where you can nestle your guests beneath the shade of a mature tree, and enjoy the easy elegance as it provides a scenic backdrop to accentuate your ceremony.

The friendly and knowledgeable staff at the Oshawa Golf & Curling Club await the opportunity to make your dream wedding a reality. Our signature all inclusive wedding packages ensure that you and your guests can enjoy an elegant and stress-free experience in one convenient location. Our Wedding Coordinator will happily work with couples to create a custom wedding package that will align with your event, theme, and budget.

Our Chef provides our guests with modern and healthy menu choices that are sure to exceed all expectations.

We look forward to having you visit the club to see what we can offer to make your dream wedding your reality.



All Wedding Packages include

On site wedding coordinator to assist in planning your happily ever after

Room tables and chairs set up

Choice of house linens, napkins, and chair covers
(from the standard collection)

Cutting of your wedding cake served with coffee & Tea

Designated gardens for wedding photographs
(on course photos subject to availability)

Capacity of up to 140 guests with a large dance floor

Free on site parking

Floor to ceiling windows

Large chandeliers each controlled by individual dimmer switches

A spectacular golf course view

Private bridal suite

In house sound system

Use of audio visual equipment

Room rental, taxes, and service charge
(Use of the gazebo for ceremony
\$725.00 + HST extra)



Winter Wedding Bliss

The limited time package showcases the stunning winter views of the Oshawa Golf & Curling Club during the winter months. This package is only available during the months of January, February, and March 2020. It includes 5 hours of beverage service, 3 course meal, and upgrade options

1 Hour Cocktail Reception

Passed non alcoholic punch

Hot chocolate or hot apple cider station

Option to upgrade to alcoholic beverage station and/or passed hors d'oeuvres

Host bar service including mixed drinks, red and white wine, beer

Three Course Plated Meal Service

House wine service provided throughout dinner

First Course (choose one of the following)

Roasted tomato and red pepper soup with creme fraiche

Butternut squash and brie soup

Traditional caesar salad

Baby arugula salad topped with pomegranate seeds, apple and apple cider vinaigrette

Entree Course (option to offer choices to guests)

Supreme of chicken with a natural rosemary pan jus

Pork tenderloin served with a five peppercorn brandy sauce

8oz new york striploin served with a bacon and cipolini onion jus

Atlantic salmon with a cranberry and maple glaze

Gnocchi tossed with spinach and mushrooms in a light cream sauce

Dessert Course (choose one of the following)

Chef's homemade traditional creme brulee

Warm apple and seasonal berry crumble with vanilla ice cream

White chocolate and cranberry bread pudding with sauce anglais

Late Night Food

Coffee & tea

Wedding cake cut and served

Option to upgrade to late night food station



\$117 per person

Topaz Package

Cocktail Reception

5 hours of bar service

Passed hot and cold hors d'oeuvres

Passed non alcoholic punch

Three Course Plated Meal Service

Wine service provided throughout dinner

Soup or Salad Course

Sweet potato and caramelized red onion soup

Roasted tomato and red pepper soup with creme fraiche

Butternut squash and apple soup

Traditional caesar salad

Baby spinach with summer berries, goat cheese and champagne vinaigrette

Mesclun greens with grilled peppers, goat cheese, toasted walnuts and balsamic dressing

Choice of Entree

Supreme of chicken with smoked bacon and cipolini onion jus

Grilled supreme of chicken served with a roma tomato and wild mushroom ragout

8oz new york striploin served with 1 sauce

(horseradish bourbon sauce, bacon & cipolini onion, guinness sauce, five peppercorn brandy sauce)

Atlantic salmon with cranberry and maple glaze

Butternut squash ravioli with a sage and pecan beurre noisette

Moroccan cous cous with sun dried tomatoes, golden raisins, mint, coriander and cumin

Dessert Course

Chef's homemade creme brulee

Warm apple and seasonal berry crumble with vanilla ice cream

Classic tiramisu

Coffee & tea service

Late Night

Coffee & tea station

Wedding cake cut and served



\$139 per person

\$135 Friday/Sunday

Pearl Package

Cocktail Reception

5 hours of bar service

Passed hot and cold hors d'oeuvres

Passed non alcoholic & alcoholic punch

Four Course Plated Meal Service

Wine service provided throughout dinner

Soup Course

Sweet potato and caramelized red onion soup

Roasted tomato and red pepper soup with creme fraiche

Butternut squash and apple soup

Salad Course

Traditional caesar salad

Baby spinach with berries, goat cheese and champagne vinaigrette

Mesclun greens with grilled peppers, goat cheese, toasted walnuts and balsamic dressing

Mixed greens with roasted butternut squash, sun dried cranberries, crumbled feta with apple cider vinaigrette

Choice of Entree

Supreme of chicken with smoked bacon and cipolini onion jus

Grilled supreme of chicken served with a roma tomato and wild mushroom ragout

Supreme of chicken stuffed with proscuitto and asparagus with marsala sauce

8oz new york striploin served with 1 sauce

(horseradish bourbon sauce, bacon & cipolini onion, guinness sauce, five peppercorn brandy)

Atlantic salmon with cranberry and maple glaze

Basted atlantic salmon with roasted baby vine tomatoes, wild mushrooms and fresh basil

Pan seared tilapia with herb citrus butter

Butternut squash ravioli with a sage and pecan beurre noisette

Gnocchi with spinach and mushrooms tossed in a light cream sauce

Moroccan cous cous with sun dried tomatoes, golden raisins, mint, coriander and cumin

Dessert Course

Chef's homemade creme brulee

Warm apple and berry crumble with vanilla ice cream

Strawberry shortcake

Dark chocolate brownie with vanilla ice cream

Coffee & tea service

Late Night

Assorted cheese and sliced fruit platter

Coffee & tea station

Wedding cake cut and served



\$148 per person

\$144 Friday/Sunday

Diamond Package

Cocktail Reception

5 hours of bar service

Passed hot and cold hors d'oeuvres

Passed non alcoholic & alcoholic punch

Cocktail station or prosecco toast

Four Course Plated Meal Service

Wine service provided throughout dinner

Soup Course

Sweet potato and caramelized red onion soup

Roasted tomato and red pepper soup with creme fraiche

Butternut squash and apple soup

Salad Course

Traditional caesar salad

Baby spinach with summer berries, goat cheese and champagne vinaigrette

Mesclun greens with grilled peppers, goat cheese, toasted walnuts and balsamic dressing

Mixed greens with roasted butternut squash, sun dried cranberries, crumbled feta with apple cider vinaigrette

Baby arugula with fresh parmesan, cherry tomatoes, pine nuts and parmesan dressing

Choice of Entree

Supreme of chicken with smoked bacon and cipolini onion jus

Grilled supreme of chicken served with a roma tomato and wild mushroom ragout

Supreme of chicken stuffed with proscuitto and asparagus with marsala sauce

8oz new york striploin served with 1 sauce

6oz filet mignon served with 1 sauce

roasted medallions of beef tenderloin with 1 sauce

(porcini mushroom butter, horseradish bourbon sauce, bacon and cipolini onion jus, guinness sauce, five peppercorn brandy sauce)

Atlantic salmon with cranberry and maple glaze

Basted atlantic salmon with roasted baby vine tomatoes, wild mushrooms and fresh basil

Pan seared tilapia with herb citrus butter

Butternut squash ravioli with a sage and pecan beurre noisette

Gnocchi with spinach and mushrooms tossed in a light cream sauce

Moroccan cous cous with sun dried tomatoes, golden raisins, mint, coriander and cumin

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Dessert Course

Chef's homemade creme brulee

Warm apple and seasonal berry crumble with vanilla ice cream

Classic tiramisu

Strawberry shortcake

Dark chocolate brownie with vanilla ice cream

Coffee & tea service

Late Night

Coffee & tea station

Wedding cake cut and served

Choice of late night food station

Food Stations

Taco Bar

fresh tortillas, grilled chicken, spicy beef, shredded cheese, shredded lettuce, tomatoes, onions, guacamole, salsa

Flatbread Pizza Station

flavours available:

traditional pepperoni, four cheese, meat lovers, hawaiian, tuscan or mediterranean. Select up to four varieties (based on 1/2 pizza per person)

Deluxe Nacho Bar

tri-coloured nacho chips, shredded cheese, jalapeno peppers, shredded lettuce, tomato, onion, black olives, homemade chili, guacamole, salsa, sour cream

Gourmet French Fry Station

french fries, sweet potato fries, spicy potato wedges, ketchup, vinegars, smoked bacon, sour cream, BBQ sauce, chili peppers, cheese curds, gravy



\$170 per person

\$165 Friday/Sunday

Special Pricing

Kids Meals (Kids ages 3-12 \$25 per child)

(choose 1)

Chicken fingers & fries

Kids pepperoni & cheese pizza

Cheese burger and fries

Comes with a dessert

Young Adult Meals (ages 12- 18)

Pricing includes the same meal options as adults without alcohol

Topaz Package \$110

Pearl Package \$120

Diamond Package \$130

Vendors

Please contact our events coordinator for special vendor pricing



Hand Passed Hors D'oeuvres

Cold Canopes

Mango, blackberry & feta with balsamic drizzle

Miniature crudites

Tomato & bocconcini cheese skewer

Cheese ball bites

Shrimp cocktail with an avocado curry aioli

Smoked salmon on rye with a caper aioli

Hot Hors D'oeuvres

Vegetable spring rolls with Thai dipping sauce

Spinach and feta cheese spanikopita

Salt baked mini potatoes with goat cheese and fresh thyme

Arancini bites served with pomodoro sauce

Buttermilk fried chicken with a maple drizzle

Asian meatballs with toasted sesame seeds

Miniature beef wellington

Pan seared beef tenderloin with mashed potato

Beer battered halibut drizzled with lemon aioli

Crab cakes with a garlic aioli

Choice of Side Options

Choose one for all entrees

Vegetable Sides

Heirloom carrots

Seasonal beans and bell peppers

Seasonal vegetable medley

Glazed green beans and carrots

Root vegetable medley

Asparagus with lemon salt

Potato and Rice Sides

Rice pilaf with lemon zest

Herb fingerling potatoes

Goat cheese and chive mashed
potatoes

Smashed red skinned potatoes with
garlic and thyme

Horseradish mashed potatoes

Roasted potatoes with cracked pepper
and fresh rosemary

Garlic mashed potatoes

Entertainment Services

Profile DJs | Event Hosts | Lighting Design

*"Most couples know how their wedding is supposed to be,
but the majority do not know what it deserves to be"*

Experience the Difference...From intimate wedding designs to night life inspired dance floors it's all about creating your vision while incorporating our tailored entertainment experience.

Together we will ensure that your event is unique and delivers maximum results with Phenomenal reviews.

The Ceremony

Background Essentials while your Guests Arrive

Processional, Signing of the Registry, Specials Moments & Recessional

Professional Audio System

Wireless Handheld Microphone System

250.00

The Signature

8 Hours of Entertainment Services

Profile DJ/Event Host

Cocktails, Dinner & Reception Music

Pre-Event Consultation

Seamless Integration & Event Planning with your Vendors

Comprehensive Online Event Detailing - Your Vision!

Exquisite Audio & Visual Design

1200.00

Enhance Your Event

A universe of a la carte options. The Mobile Productions portfolio is truly limited to the imagination. Be Different, Be Creative and Create Memories. All of our enhancements can be customized to align with your event, theme, and budget. Be sure to ask our team.

Terms and Conditions

A non-refundable deposit of \$1000.00 is required at time of booking

Full prepayment of the estimated balance is due 2 weeks prior to the event date

All quoted prices are guaranteed for 60 days

Liability for damages to the premises will be billed to the event host accordingly. A \$500.00 damage deposit may also be required at the time of booking

The Oshawa Golf & Curling Club cannot assume responsibility for personal property or equipment brought into function spaces

Should your event be cancelled less than 60 days prior to your function, you will be subject to loss of revenue fees and rental charges

In the event your guests, musicians, or DJ remain inside the clubhouse beyond 2:00 am a \$300.00 house fee will be applied to your final statement. Additionally this charge will be applied for each additional hour beyond 2:00 am

Excessive rearranging of the floor plan (as determined by the manager on duty) will result in a service charge of \$200.00. Please ensure the finalized floor plan you receive is to your satisfaction

The menu for your event must be confirmed 45 days prior to the date of your event (at which point all the food and beverage charges will be estimated)

We are happy to accommodate special dietary requirements or food allergies. Please let us know of any specialty meal requests a minimum of 5 days prior to the event

With the exception of Wedding & Celebratory cakes, ABSOLUTELY NO OUTSIDE FOOD is permitted into the facility

All service staff are Smart Serve certified. Alcoholic beverages are provided to guests & members in compliance with the LCBO from 11:00 am - 1:00 am

Absolutely no outside spirits or beer are permitted on the club property. Failure to comply will result in immediate termination of bar service

Wine as a guest favour is not permitted as per the AGCO

*Your Happily
Ever After
Begins Here...*

