

Your Wedding



At St. George's Golf & Country Club

Congratulations

Thank you for considering St. George's Golf & Country Club as the location for your upcoming wedding. Standing amidst the lush greenery of our award winning golf course with panoramic views of the Toronto city skyline, our historic clubhouse marries old world charm, romantic intimacy and modern upgrades. Built in 1929, our clubhouse is masterful blend of English Tudor Style architecture and luxurious finishes, offering you the opportunity to host an event that exudes a timeless elegance you and your guests will remember.

Say "I do " in our beautiful two tiered room overlooking the 18th green, or in an intimate space in front of a romantic wood burning fireplace. Sip champagne and dance the night away, enjoying the privilege of being the only wedding taking place at a time. Steeped in a tradition of excellence, you can count on our reputation of trusted professionalism & flawless execution.

Our executive Chef and his culinary team carefully select only the finest ingredients including fresh herbs from our herb garden and artfully prepare dishes that are sure to impress your guests. Select one of our thoughtfully prepared wedding packages or design a custom dining experience from our many menu offerings. Our Sommelier is happy to assist with custom wine pairing suggestions to compliment your meal perfectly.



Plan your Wedding

Our unmatched all-inclusive service provides you with custom menu planning, guidance and expertise from our event team and exceptional service from our dedicated staff. The price is based on what Entrée you would like to serve and the following are included in that price:

- Three Course Plated Dinner Menu with Wine Service
- One Hour Cocktail Reception with Passed Hors d'oeuvres, 3 Pieces Per Person
- Standard 5 hour Host Bar: One Hour Pre Dinner Reception and Four Hour after Dinner Bar
- One Glass of Sparkling Wine for Toasting
- Late Night Coffee and Tea Service

Additional Items included are:

- Complimentary Wedding Tasting Dinner for the Bride and Groom
- On Site Guest Parking
- Reception Room Rental Fees
- Banquet Tables and Chairs, White Floor Length Table Cloths and Napkins
- Complete Place Settings and 3 Votive Tea Candles per Table
- Onsite Event Coordinator and Bridal Hostess
- Access in and around the clubhouse for photographs
- Referral Service to Help Complete your Wedding Plans

All Menu Items Listed are Priced Per Person. Prices are Subject to 13% HST and 20% Operations Fee.
Prices are Subject to Change Without Notice.



Cocktail Reception

Hors D'Oeuvres and Canapes

The following Hors D'oeuvres and Canapes are included in the wedding package
Select three (3) types from the selection below

COLD CANAPES

Artichoke, Burrata, Basil Crostini
Truffled Goat Cheese Herb Crostini, Black olives & pesto
Beet Cured Salmon with Russian Mustard Dressing
Salmon Tartare in Crispy Wonton Cup
Shrimp Ceviche with Lemon Oil
Chilled Gazpacho Shooters
Prosciutto and Artichoke on Crusty Olive Bread
Jumbo Shrimp Shooters with Cocktail Sauce

HOT HORS D'OEUVRES

Satay Beef Kabayaki
Smoked Salmon Beignets Tartare
Crab & Shrimp Cake with Dip
Lemongrass Shrimp
Mini Vegetable Spring Rolls with Ginger Soy Sauce
Asparagus Spears Wrapped in Crisp Prosciutto with Chipotle Dip
Swedish Meatballs in Spicy Tomato Sauce
Chicken Satays with Chili Lime Dipping Sauce





Appetizers

Select One (1) Appetizer from the Selection Below.

St. George's Harvest Salad

Boston Romaine and Radicchio with Cucumber, Cherry Tomato, Peppers, Shredded Carrot and Balsamic Vinaigrette

Hothouse Tomato and Bocconcini Salad

Chopped Shallots, Basil and Balsamic Vinaigrette

Pear, Gorgonzola and Pecan Salad

On Baby Spinach Leaves with Cider Dressing

Organic Greens with Goat Cheese Croûte

Sun Dried Cranberries, Toasted Pine Nuts and Raspberry Vinaigrette

Salad of Sweet and Bitter Greens with Sherry Vinaigrette

Sundried Cranberries and Toasted Pecans

ENHANCEMENTS

The following can be added as a second course to any of the dinner packages

Grilled Shrimp with Butter Greens, Citrus Olive Dressing

\$20.00 per person

Antipasto Plate with Genoa Salami, Capicola and Prosciutto, Marinated Artichokes, Spice Olives, Tomato and Bocconcini

\$20.00 per person

Wild Mushroom Agnolotti in Pesto Sauce with Grilled Prosciutto and Shaved Asiago

\$18.00 per person

Heirloom Tomato Risotto finished with Parmesan Cheese and Basil Sprouts

\$18.00 per person



Entrée

Select One (1) Entrée from the Selection Below.

Pan Seared Atlantic Salmon on Sweet Pea Risotto

Sauté Sweet Peppers and Gremolata

\$196 per Person

Panko Crusted Chicken Supreme with Savory Fig Jus

Pomme Fondant and Green Bean Almondine

\$196 per Person

Grilled Halibut with Soft Parsley Crust

Smoked Sweet Corn Puree, Dill Buttered Potatoes and Cumberland Sauce

\$205 per Person

Braised Short Rib Of Beef

Roast Garlic Mash, Saute Wild Mushrooms, Triple Crunch Shallots

\$207 per Person

Slow-Roast Prime Rib of Angus Beef

Yorkshire Pudding, Creamy Garlic Mash, Roast Gravy and Market Vegetables

\$212 per Person

Roast Angus Striploin with Béarnaise Sauce

Yukon Potato Gratin, Pot Roast Carrots and Woodland Mushrooms

\$217 per Person

Roast 1855 Beef Tenderloin with Dijon Herb Glaze and Braised Shallots

Maple Roast Sweet Potato, Overnight Tomato and Buttered Asparagus

\$223 per Person

ENHANCEMENTS

The following can be added onto any of the above entrees

2 Grilled Jumbo Shrimp laced with Preserved Lemon Aioli

\$22.00 per person

3 King Scallops with Parsley Garlic Butter

\$24.00 per person

4oz Lobster Tail Poached on Garlic Butter

\$32.00 per person



Dessert

Select One (1) Dessert from the Selection Below.

Pistachio Cake

Layered with Ricotta, Powdered Sugar

Old Fashioned Chocolate Cake

Rich Fudge Cake Topped with Fine Chocolate Miroir

Apple Cinnamon Cobbler

Gingerbread Crumb and Vanilla Ice Cream

Tiramisu

Espresso Drenched Ladyfingers, Mascarpone

Crème Brule GF

Served with Berries

New York Style Cheesecake

Served with Berries

CHILDREN'S MENU

Available for kids between the ages of 2 years old and 10 years old.

Please select 1 appetizer and 1 entrée from the selection below.

\$45.95 per child

APPETIZER

Classic Caesar Salad with Shaved Parmesan

OR

Vegetable Crudités and Dip

ENTREE

Chicken Fingers and French Fries

OR

Penne Pasta

DESSERT

Vanilla Ice Cream



Cocktail Reception

Enhancements

Black Tiger Shrimp Display (100 pieces)

Lemon Wedges and Cocktail Sauce

\$425.00

Fresh Malpeque Oysters on the Half Shell

Mignonette and Cocktail Sauce

Market Price

Sushi (minimum order of 20 dozen)

Salmon, Tuna, Shrimp and Assorted Futomaki, Takamaki, California Roll

Pickled Ginger, Wasabi & Soy Sauce,

\$70.00 per dozen

Australian Lamb Chops with Grain Mustard Pecan Crust

Grilled Provencale Vegetables with Purple Basil Pesto

Panko Onion Rings and Porcini Jus

\$45.00 per person

Antipasto Station

Prosciutto, Salami and Spicy Capicola

Grilled and Marinated Vegetables in Extra Virgin Olive Oil

Artichoke Salad, Roma Tomatoes with Bocconcini Cheese

Marinated Seafood Salad

Fresh Melon Marinated in Port

Baguettes and Focaccia Bread with Mediterranean Dip Sampler

\$33.00 per person

Seafood Station

Gulf Shrimp (3 per person)

Mussels Marinière (3 per person)

Selection of Seasonal Oysters on the half shell (2 per person)

Smoked Salmon with Cream Cheese, Shaved Red Onion, Capers and Pumpernickel Rounds

Crispy Calamari with Chipotle Dip

\$50.00 per person



Late Night Stations

Late Night Stations are Based on 75% of your Final Guest Count.

Savory Enhancements

Best of British

Mini Beef Wellington with Fresh Creamed Horseradish

Mini Fish'n'chips in Beer Batter

Yorkshire Pudding filled with Caramelized Onion and Gravy

\$30.00 per person

Best of China

Vegetable Fried Rice, Dim Sum, Spring Rolls,

Sweet and Sour Chicken

\$30.00 per person

Mexican

Tacos and Quesadilla

Avocado and Tomatillo Salsa, Sour Cream and Guacamole

Glazed Chorizo Sausage , Dirty Rice

\$29.00 per person

Pub Fare

Sliders with Assorted Toppings

Mini Hot Dogs, NY Fries

\$28.00 per person

Homemade Sliders

Angus Beef Sliders with Ace Bakery Buns

Topped with BBQ Bacon, Cherry Tomato Chutney, Caramelized Onions and Monterey Jack Cheese

\$22.00 per person

Poutine Station

Hand Cut Fries topped with Fresh Melted Cheese Curds and Vegetable Gravy

\$15.00 per person

Fish n' Chip Shop

Beer Battered Fresh Fried Traditional Haddock and Chips

Served in Newspaper Cones with Malt Vinegar, Chipotle and Tartar Sauces

\$23.00 per person

Whole Roast Suckling Pig

Ciabatta Buns, Caramelized Calvados Apple Chutney

\$30.00 per person (minimum 75ppl)

Late Night Stations

Late Night Stations are Based on 75% of your Final Guest Count.

Sweet Enhancements

Sweet Temptations

Assorted Whole Cakes

Selection of Mini Fruit Tarts

Platter of Sliced Fresh Cut Seasonal Fruits and Berries

\$26.00 per person

Grand Finale

Assorted Cakes, Fruit Tarts and Miniature French Pastries

Plated of Sliced Fresh Fruits and Berries

Selection of International and Domestic Cheeses with Candied Pecans and Water Crackers

\$38.00 per person

Chocolate Fountain

Decadent Belgian Chocolate Fondue cascading onto a selection of delectable savories to include : Strawberries, Pineapple, Cantaloupe, Honeydew Melon Marshmallows and Rice Krispie Squares

\$15.00 per person (minimum 100ppl)

Selection of Domestic and Imported Cheeses

Seedless Grapes and Water Biscuits

\$25.00 per person

Sliced Fresh Fruit and Berry Platter

\$19.00 per person





Bar Service

The following bar packages are based on 7 hours. One (1) hour host bar during cocktails, Four (4) hour host bar after dinner and Red and White House Wine service and Non Alcoholic Beverages during dinner, approximately two (2) hours.

Standard Host Bar

Included in the wedding package

BAR BRANDS TO INCLUDE:

J&B Scotch
Bacardi White Rum
Smirnoff Vodka
Beefeater Gin
Canadian Club Rye,
St. Remy Brandy
Vermouth, Campari, Dubonnet

DOMESTIC BEER TO INCLUDE:

Molson Canadian
Coors Light
Budweiser
Keiths

DINNER WINES TO INCLUDE:

House Wine
Sparkling Wine Toast (1 glass with dinner)

Soft Drinks and Juice

Non-Alcoholic Host BAR

For children and guests under the age of 19
\$20.00 per person

Upgrade to a Premium Host Bar for

\$20.00 per person

PREMIUM AND DELUXE BRANDS WITH APERITIFS TO INCLUDE:

Johnnie Walker Black Scotch
Captain Morgan Dark
Bacardi White Rum
Grey Goose Vodka
Tanqueray Gin
Crown Royal Rye
St. Remy Napoleon Brandy
Tequila
Jack Daniels Bourbon
Baileys, Kahlua, Sambuca, Frangelico, Amaretto,
Triple Sec, Campari, Peach Schnapps

DOMESTIC, PREMIUM & IMPORTED BEERS TO INCLUDE:

Molson Canadian
Heineken
Mill St. Organic
Corona
Coors Light
Stella Artois
Budweiser
Keiths

DINNER WINES TO INCLUDE

House Wine
Sparkling Wine Toast (1 glass with dinner)

Soft Drinks and Juice

Planning Information

WEDDING CEREMONIES

There is a ceremony charge of \$10.00 plus HST per person.

CATERING

All menu items listed are priced per person. Prices are subject to 13% HST and 20%

Operations Fee. Prices are subject to change without notice.

No outside food is permitted aside with the exception of a wedding cake. If you would like to provide your guests with a choice menu between more than 1 entrée, and \$15 per person entrée selection fee is applicable. Entrée choices must be predetermined and submitted 2 weeks prior to the event.

TASTING

Two months prior to your wedding you will receive a complimentary menu tasting for two people in our Dining Room. The tasting will be limited to one menu selection from the wedding package and will include one glass of house wine. Additional guests are welcomed and will be added onto the final wedding invoice.

PHOTOGRAPHY

You may take photographs in the Clubhouse. The wedding party and immediate family may take photographs on our Clubhouse Grounds.

MINIMUM REQUIRED SPEND

A minimum spend of \$15,000 is required for Saturday bookings. You must meet this minimum spend. When providing the final guest count 10 days prior to your wedding date. If you do not reach the minimum required spend, the difference will be charged as a room rental. You may increase your numbers up to 10 people within 3 business days of your wedding date.

DEPOSIT

All weddings require a \$4,000.00 deposit to confirm the reservation. The deposit will be credited to the event billing.

(**See Terms & Conditions for further details on deposit policy**)

