



All-Inclusive
Wedding
MENU*

*All-inclusive
packages*

STARTING
FROM **\$75***

The ClubLink Hospitality Team is pleased to offer the following menu selections for your special event. Additional options are available at each Club and menus can be customized to ensure your event is memorable.

*Available only at participating ClubLink locations.

Make it a
CLUBLINK
Wedding



THE Gold PACKAGE*

\$85 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white table cloths

VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

All-inclusive prices are per person and include beverages, tax and service charge.
*Available at participating ClubLink locations.

COCKTAIL RECEPTION
Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres (based on three pieces per person)

DINNER (Three-course meal)
Includes: fresh baked dinner rolls and butter;
regular and decaffeinated coffee and tea selection

APPETIZER (choice of one)
Salad – fresh chopped romaine and iceberg lettuce, cherry tomatoes, cucumber,
peppers, carrot, lemon-honey vinaigrette
Or
Spring mix salad greens, fresh berries, raspberry vinaigrette

ENTRÉE (choice of one)
Oven-roasted chicken supreme, creamy Yukon Gold mashed potatoes, seasonal
vegetables, pommery herb sauce
Or
Pan-seared fresh Atlantic salmon fillet, steamed seasonal vegetables, herb-roasted
potatoes, lemon thyme sauce

DESSERT (choice of one)
New York-style cheesecake, fresh berries, berry coulis
Or
Warm apple crisp, vanilla ice cream

LATE NIGHT SERVICE
Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
Fresh sliced seasonal fruit platter
For additional enhancements please see pages 9 and 10

BEVERAGE SERVICE
Standard beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours in total of service)
Domestic beers, house rail liquors, domestic red and white house wine,
soft drinks, coffee and tea



THE Platinum PACKAGE

\$105 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white table cloths
- Choice of linen colours
- Menu tasting for two

VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

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COCKTAIL RECEPTION
Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres and cold canapés (based on five pieces per person)
Vegetable crudité platter with hummus, ranch and red pepper dips

DINNER (Three-course meal)
Includes: fresh baked dinner rolls and butter,
regular and decaffeinated coffee and tea selection

APPETIZER (choice of one)
Spring mix salad, greens, fresh berries, raspberry vinaigrette
Or
Spinach salad, strawberries, candied pecans, crumbled feta, summer berry vinaigrette
Or
Roasted tomato soup, pesto drizzle

ENTRÉE (choice of one)
Oven-roasted chicken supreme, creamy Yukon Gold mashed potatoes, fresh steamed sea-
sonal vegetables, pommery herb sauce
Or
Pan-seared fresh Atlantic salmon fillet, steamed seasonal vegetables, herb-roasted potatoes,
lemon thyme sauce
Or
Chicken supreme stuffed with mushroom, sundried tomato, herb chevre cheese, creamy
Yukon-gold mashed potato, steamed seasonal vegetables, tarragon chicken reduction

DESSERT (choice of one)
New York-style cheesecake, fresh berries, berry coulis
Or
Warm apple crisp, vanilla ice cream
Or
Panna cotta, summer berries, berry coulis

LATE NIGHT SERVICE
Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
Fresh sliced seasonal fruit platter
Cheese board
For additional enhancements please see pages 9 and 10

BEVERAGE SERVICE
Standard beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours in total of service)
Domestic beers, house rail liquors, domestic red and white house wine, soft drinks,
coffee and tea



All-Inclusive
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MENU

CLUBLINK
ONE MEMBERSHIP
more golf

THE
Sapphire
PACKAGE
\$125 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white table cloths
- Choice of linen colours
- Chair covers
- Menu tasting for four

VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

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any dietary preferences upon request

All-inclusive prices are per person and include beverages, tax and service charge.
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COCKTAIL RECEPTION
Premium beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres and cold canapés (based on five pieces per person)
Vegetable crudités platter with hummus, ranch and red pepper dips

DINNER (Three-course meal)
Includes: fresh baked dinner rolls and butter,
regular and decaffeinated coffee and tea selection

APPETIZER (choice of one)
Spinach salad, strawberries, candied pecans, crumbled feta, summer berry vinaigrette
Or
Vine-ripened yellow and red heirloom tomatoes and bocconcini, fresh torn basil,
extra-virgin olive oil, balsamic
Or
Mushroom soup, chive crème fraiche

ENTRÉE (choice of one)
Duo plate of oven-roasted chicken supreme and pan-seared fresh salmon fillet, roasted herb
potatoes, fresh steamed seasonal vegetables, pommery herb sauce
Or
Duo plate of beef tenderloin and chicken supreme, creamy Yukon Gold mashed potato,
fresh steamed seasonal vegetables, red wine reduction

DESSERT (choice of one)
Crème Brûlée
Or
Individual white and dark chocolate mousse garnished with fresh berries and coulis
Or
Warm apple crisp, vanilla ice cream

LATE NIGHT SERVICE
Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
Platter of fresh baked cookies
Fresh sliced seasonal fruit platter
Cheese board

For additional enhancements please see pages 9 and 10

BEVERAGE SERVICE
Premium beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours in total of service)
Premium and domestic beers, premium house rail liquors,
premium red and white house wine, soft drinks, coffee and tea



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CLUBLINK
ONE MEMBERSHIP
more golf

THE
Diamond
PACKAGE
\$155 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white table cloths
- Choice of linen colours
- Chair covers
- Premium linens
- Menu tasting for six
- Sparkling wine service for the head table

VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

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any dietary preferences upon request

All-inclusive prices are per person and include beverages, tax and service charge.
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COCKTAIL RECEPTION
Premium beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres and cold canapés (based on five pieces per person)
Vegetable crudités platter with hummus, ranch and red pepper dips
Bruschetta platter

DINNER (Four-course meal)
Includes: fresh baked dinner rolls and butter,
regular and decaffeinated coffee and tea selection

APPETIZER (choice of one)
Spinach salad, strawberries, candied pecans, crumbled feta, summer berry vinaigrette
Or
Vine-ripened yellow and red heirloom tomatoes and bocconcini, fresh torn basil,
extra-virgin olive oil, balsamic
Or
Antipasto plate
Or
Lobster bisque

SECOND COURSE
Sorbet (Choice of: Lemon, Strawberry, Raspberry or Mango)

ENTRÉE (choice of one)
Duo plate of oven-roasted chicken supreme and pan-seared fresh salmon fillet, roasted herb
potatoes, fresh steamed seasonal vegetables, pommery herb sauce
Or
Duo plate of beef tenderloin and chicken supreme, creamy Yukon Gold mashed potato, fresh
steamed seasonal vegetables, red wine reduction
Or
Duo plate of beef tenderloin and grilled shrimp, creamy Yukon Gold mashed potato, fresh
steamed seasonal vegetables, red wine reduction

DESSERT (choice of one)
Panna cotta, summer berries, berry coulis
Or
Warm apple crisp, vanilla ice cream
Or
Chocolate tulip shell filled with fresh berries and fruit topped with raspberry sorbet
Or
Dessert platter per table – chocolate truffles, chocolate dipped strawberries, mini cookies and tarts

LATE NIGHT SERVICE
Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
Platter of fresh baked cookies
Fresh sliced seasonal fruit platter
Cheese board with grapes, crackers and fresh baked baguette
Gourmet dips and spreads platter – hummus, roasted red pepper dip, salsa, grilled pita, nacho
chips, baguette

BEVERAGE SERVICE
Premium beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours in total of service)
Premium, imported and domestic beers, premium and house rail liquors, premium red and white
house wine, soft drinks, coffee and tea



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CLUBLINK
ONE MEMBERSHIP
more golf

- ENGAGEMENT PARTIES
- BRIDAL SHOWERS
- REHEARSAL DINNERS
- THANK-YOU BRUNCHES
- CLUBLINK CATERING

Buffet Lunch

BUILD-YOUR-OWN SALAD BAR

Selection of lettuces, seedlings and sprouts, variety of nuts, fruits, salad vegetables and cheese toppings, assorted dressings and vinaigrettes

FRESH BAKED BREAD BASKET

Fine artisan breads and flat bread with hummus and roasted red pepper spreads

CHEF'S HOT ENTRÉES

Pasta primavera
Grilled boneless skinless chicken breast
Fresh steamed seasonal vegetables
Herb-roasted potatoes

DESSERT STATION

Fresh sliced seasonal fruit platter
Assorted dessert squares, pastries and cookies
Coffee and tea

\$38.95

Cocktail Party

Baked brie wheel served with berry coulis and artisan breads
Canadian cheese board with grapes, crackers and baguette
Fresh-cut vegetable crudité and dips
Fine cocktail-style sandwich wraps
OR
Selection of chefs hot hors d'oeuvres
Seasonal sliced fruit platter and dessert squares and cookies
Coffee and tea station

\$36.95

Celebration

Chef's selection of hot hors d'oeuvres
Chilled shrimp ice bowl with cocktail sauce
Bruschetta duo platter
Dips and spreads platter with grilled pita, baguette croutons and nacho chips
Fresh fruit kebabs with raspberry coulis
Coffee and tea station

\$34.95

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE
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Prices are per person and subject to applicable taxes and service charges



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more golf

ADDITIONAL Enhancements

SELECT ANY OF THE FOLLOWING TO
ENHANCE YOUR COCKTAIL RECEPTION
OR LATE-NIGHT BUFFET.

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, hummus and salsa served with grilled pita triangles, nacho chips and baguette.
Small platter (serves approximately 20 guests) \$60
Medium platter (serves approximately 40 guests) \$120
Large platter (serves approximately 60 guests) \$180

BRUSCHETTA DUO PLATTER

Classic bruschetta – vine ripened Roma tomatoes, garlic and fresh basil.
Mushroom bruschetta – pan roasted shiitake, portabello and oyster mushrooms, fresh herbs, garlic olive oil.
Small platter (serves approximately 20 guests) \$60
Medium platter (serves approximately 40 guests) \$120
Large platter (serves approximately 60 guests) \$180

SUSHI BOAT

Finest assortment of sushi; California rolls, yam tempura rolls, spicy tuna rolls, salmon rolls, tuna sushi, salmon sushi, shrimp sushi, accompanied with pickled ginger, soy sauce, wasabi
62-piece sushi boat (one sushi boat serves approximately 20 guests)
\$185.99

SUSHI CHEF

Professional sushi master chef making sushi in front of your guests
(Based on three pieces of sushi per person)
\$13 per person

EAST COAST OYSTER BAR

Freshly-shucked P.E.I. Malpeques, Rocky Bays, New Brunswick Beausoleils, served with signature sauces
(Based on three oysters per person)
\$12 per person

BAKED BRIE WHEEL

Brie wrapped in puff pastry served with crostini and berry compote.
\$125 (Serves approximately 60 guests)

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce.
50 pieces \$100 | 100 pieces \$200

CHEF'S HOT HORS D'OEUVRES AND COLD CANAPÉS

Chef's selection of assorted hot hors d'oeuvres and cold canapés
\$36 per dozen

ANTIPASTO BAR (Vegetarian)

Grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads
Small platter (serves approximately 20 guests) \$140
Medium platter (serves approximately 40 guests) \$280
Large platter (serves approximately 60 guests) \$420

ANTIPASTO BAR (vegetables and cured meats)

Parma prosciutto, capicola, Calabrese salami, grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads
Small platter (serves approximately 20 guests) \$160
Medium platter (serves approximately 40 guests) \$320
Large platter (serves approximately 60 guests) \$480

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE
We will be happy to accommodate any dietary preferences upon request

Prices are subject to applicable taxes and service charges



ADDITIONAL Enhancements

SELECT ANY OF THE FOLLOWING TO
ENHANCE YOUR COCKTAIL RECEPTION
OR LATE-NIGHT BUFFET.

ANTIPASTO BAR (with seafood)

Grilled and marinated calamari, shrimp, scallops, mussels, with eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads
Small platter (serves approximately 20 guests) \$300
Medium platter (serves approximately 40 guests) \$600
Large platter (serves approximately 60 guests) \$900

FINE CANADIAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrita. Served with freshly baked baguettes, assorted crackers, grapes.
Small platter (serves approximately 20 guests) \$120
Medium platter (serves approximately 40 guests) \$240
Large platter (serves approximately 60 guests) \$360

CHARCUTERIE BOARD

Fine-cured and smoked meats garnished with olives, chutney, baguettes.
Small platter (serves approximately 20 guests) \$140
Medium platter (serves approximately 40 guests) \$280
Large platter (serves approximately 60 guests) \$420

ADDITIONAL
OPTIONS ARE
AVAILABLE AT
EACH CLUB.

VEGETABLE CRUDITÉS AND DIPS

Peppers, carrots, celery, cucumber, cherry tomatoes with peppercorn ranch and roasted red pepper dips.
Small platter (serves approximately 20 guests) \$60
Medium platter (serves approximately 40 guests) \$120
Large platter (serves approximately 60 guests) \$180

CHEF'S POUTINE STATION

Fresh cut french fries, classic St-Albert cheese curds, rich gravy
\$6 per person

CUSTOM-MADE STIR-FRY NOODLE BOX

Assorted rice vermicelli and lo mein noodles, vegetables, tofu, shrimp, ginger-coriander chicken, Szechuan beef
\$8 per person

LIVE ACTION SLIDER STATION

Pulled-pork sliders, beef sliders and chicken sliders with assorted toppings, cheeses, condiments
\$7 per person

GOURMET PIZZAS

Selection of chef's stone baked pizzas with assorted toppings
\$12.50 per pizza (eight slices)
10 pizzas serve approximately 50 people

SWEET CRAVINGS STATION

Fresh baked cookies, chocolate brownies, butter tarts, chocolate dipped strawberries, mini cheesecakes
\$5 per person

FRESH FRUIT PLATTER

Honeydew melon, cantaloupe, watermelon, pineapple, grapes and berries.
Small platter (serves approximately 20 guests) \$80
Medium platter (serves approximately 40 guests) \$160
Large platter (serves approximately 60 guests) \$240

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE
We will be happy to accommodate any dietary preferences upon request

Prices are subject to applicable taxes and service charges

General Information

MENU

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the client without the written permission of the Club.

GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, then the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number; we are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour changes may be assessed for the function space and personnel involved.

BEVERAGES

All ClubLink properties are in compliance with the Liquor Licence Act and adhere to the requirements set by The Alcohol and Gaming Commission of Ontario (AGCO), and the RACJ (Régie des alcools, des courses et des jeux) in Quebec. Requirements include the sale and service of beverage alcohol for consumption, and the laws governing beverage alcohol being brought onto or removed from the premise.

STORAGE/ROOM SET UP

The facilities must be advised as to any special deliveries and room set up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The conveners for any functions are held responsible for the other members of their group.

ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

All municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of food and beverage must and will be strictly enforced.

DECORATIONS AND ENTERTAINMENT

Please advise your event coordinator on your intentions of decorating the function room and what form of entertainment you will have for your function. Your coordinator will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A cleaning charge of \$150 (minimum) will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

RE:SOUND

We are required by law to collect, on behalf of Re:Sound, royalties when copyright music is played. Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. On behalf of its members, representing thousands of artists and record companies, Re:Sound licenses recorded music for public performance, broadcast and new media.



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