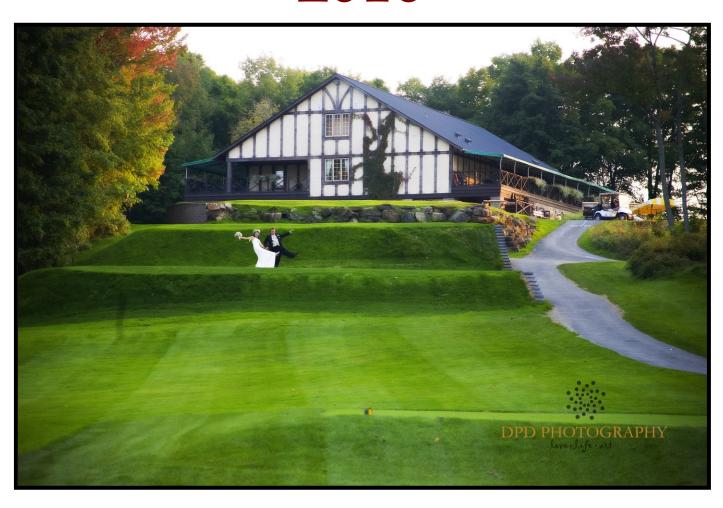


Weddings

Loch March Golf & Country Club 2016





"Ottawa's most Scenic Wedding Venue"

Congratulations and thank you for your interest in Loch March Golf & Country Club. We are pleased to present our 2016 Wedding Package to offer you a broader view of Loch March's magnificent facilities and the various services we offer.

The numerous windows down both sides of the banquet room provide a perfect view of the golf course and the Gatineau Hills. Two-awning covered balconies wrap around this lovely room where patio furniture is available for the cocktail hour.

Each Banquet is catered by Loch March Golf & Country Club, whose courteous staff will leave a lasting impression with your guests.

Reservations and inquiries can be made by contacting our office.

We look forward to working with you to make your event a Great Day at Loch March!

Yours truly,

LOCH MARCH GOLF & COUNTRY CLUB

E. greatday@lochmarch.com

T. 613-839-5401



Wedding Package 2016

All Wedding Bookings include the following Complimentary Services:

- Private entrance and Welcome sign
- Wedding Coordination with Food & Beverage Manager who is onsite for event
- Complimentary Cake cutting, table linens and napkins.
- Ample Free Parking for guests
- Beautiful photo locations
- Permanent dance floor (13' x 26')
- Podium & Microphone
- Private wrap around balcony
- Professional Serving & Bartending Team
- Room Set up: gift, cake, DJ, guest & head tables





Room Fees

Saturdays (peak season) May through October	\$850.00
Fridays & Sundays (peak season) May through October	\$650.00
Fridays, Saturdays, & Sundays (non-peak season) November through April	\$650.00

On-Site Ceremony Packages

Indoor Ceremony – Maximum 100 guests - \$250.00

Includes Chair set up and Signing Table

Outdoor Ceremony - \$250.00

Includes beautifully manicured site Tent rental set up by a third party Chair rentals available from the club

Room Capacity

Our room holds a maximum of 160 guests for a dinner and a maximum of 180 guests for the reception following the dinner. Ceremonies held <u>indoors</u> at Loch March are limited to a maximum of 100 guests plus the wedding party.



Terms & Conditions

- 1. **Room Fee**: A room fee & signed contract are required to secure a date. This is a fee and will not be deducted from any future billings. In the event of a cancellation, the room fee will not be refunded.
- 2. **Cancellation**: If an event is cancelled within 30 days of the function date, Loch March will charge 50% of the total estimated cost.
- 3. **Confirmation**: A guaranteed number of guests are required 4 business days prior to your event. The guaranteed number is not subject to reduction. On the day of the event, a headcount will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct. Please note, during the months of April to October a minimum number of 80 guests is required for a Saturday event and 60 guests required for any other day.
- 4. **Menu Selection**: Food and Beverage for the Wedding reception shall be supplied exclusively by Loch March. In order to guarantee menu selection, Loch March requires 30 days written notice prior to the event. In the event that any of the guests in your group has food allergies, you shall inform us of the names of such persons and the nature of their allergies, in order that we can take the necessary precautions when preparing their food. Multiple menu choices are not permitted. Meals for children under 10 years are half price.
- 5. **Payment Terms**: Loch March requires the host to pay 75% for the total estimated cost of the function 14 business days prior to the event and the remaining balance is to be paid in full within 7 days of the invoice date.
- 6. **Taxes**: Applicable taxes will be added to the cost of all expenses incurred.
- 7. **Service Charges**: All Food and Beverage services are subject to a 15% service charge.
- 8. **Departure**: Alcoholic beverages will not be served after 1:00 am. Entertainment should cease at that time in order to clear the function room.
- 9. **Health Regulations**: Food or Beverage must not be brought onto the property of Loch March, with the exception of Wedding Cake. Due to health regulations leftover food and beverage may not leave the property.



- 10. **Liability**: Loch March Golf & Country Club reserve the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. Should Loch March discontinue service to any or all of your guests, you will remain liable for all amounts owed to the Club. Loch March assumes no responsibility for any loss or damage to goods, property, and / or equipment brought into the facility by the organizer and / or guests.
- 11. **Decorating**: Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceilings. The use of confetti or rice is not permitted anywhere on Club property. The Host agrees to pay a cleaning charge of \$250.00 in the event such materials are thrown. An additional charge may be applied to your account for damages to the clubhouse or banquet room or should any additional cleaning services be required.
- 12. **Music**: SOCAN (Society of Composers, Authors, and Music Publishers of Canada), as well as Re:Sound Music Licensing Company requires that the users of music obtain a SOCAN & Re:Sound license to perform, copyright music in public. The required license fees for an event with music will be charged based on the guidelines set out by SOCAN, Re:Sound, and the Copyright Act of Canada. SOCAN fees are distributed to composers and music publishers; whereas, Re:Sound fees are distributed to artists, background musicians, and record companies. A SOCAN fee of \$41.13 to \$59.17, as well as a Re:Sound fee of \$18.51 to \$26.63 is charged to all functions using any type of music.
- 13. **Pricing**: Prices are subject to change.



Hors D'oeuvres Selections for 2016

Assorted Hot and Cold Hors d'oeuvres \$22.00 to \$28.00 (per dozen)

Hot

Scallops & Bacon Mini Pulled Pork Sliders Vegetable Spring Rolls with Plum Sauce Asian Pot Stickers Mini Chicken Taco Spanakopita Lamb Popsicle

Cold

Tomato and Bocconcini drizzled with Pesto
Smoked Salmon on Pumpernickel
Marinated Bay Scallops Lemon Grass and Ginger Vinaigrette
Asparagus with Prosciutto & Lemon Drizzle
Beef Carpaccio & Horseradish
Duck Breast with Cranberries

Garden Fresh Vegetables & Garlic Cream Dip	\$105.00
Assorted Canadian Cheese & Cracker Tray Garnished with Grapes	\$185.00
Jumbo Shrimp Tray with Seafood Sauce	\$200.00
Assorted Fresh Fruit Tray (prices vary in season)	\$105.00
Assorted Sandwich Tray (100 pieces) Includes Ham & Cheese, Turkey Breast, Tuna Salad, Egg Salad on Assorted Breads	\$185.00

Our Catering Staff will serve your Selection of Hors D'Oeuvres to your Guests.



Station Selections for 2016

Poutine Station

Hand cut fries/cheese curds/gravy
Bacon bits/ smoked meat/Philly cheese steak
Assorted condiments
\$12.00 per person

Antipasto Station

Grilled & marinated vegetables/Assorted olives
Prosciutto & assorted salamis
Assorted melons/Fine Italian cheeses/Bruschetta
Artisan breads
\$14.00 per person

Carving Station

Slow roasted AAA striploin
Au jus/ Horseradish/ Dijon & grainy mustard
Assorted artisan bread
\$17.00 per person

Sushi Station

California rolls/ Negiri/ Maki/ Futomaki Pickled ginger/ Wasabi/ soy sauce \$15.00 per person

Pasta Station

Angel hair/ Penne/ Cheese Tortellini Alfredo/Tomato/Rose sauce Assorted Vegetables/Fresh Herbs Italian sausage/chicken/beef/shrimp Assorted Artisan breads \$16.00 per person



Station Selections Continued

Slider Station

Philly cheese steak/Pulled pork/grilled chicken
Assortments of Condiments
On mini Kaisers
\$15.00 per person

"Fruit De Mer" Station

Smoked Salmon/Bay Scallop Ceviche/Prawns/Oysters
Assorted condiments and sauces
Crostini & Artisan breads
\$20.00 per person

Thai Station

Red/green/yellow curry
Assorted vegetables/Fresh herbs
Beef/Chicken/Tofu
Vermicelli noodles/Jasmine Rice
\$15.00 per person

Dessert Station

Cakes/Pies/Gourmet cookies Assorted squares/ fresh fruit salad \$11.00 per person

Coffee & Tea Station

Coffee/Decaffeinated Coffee/Tea/Herbal Tea \$2.50 per person



Dining Menu Selections for 2016

All Plates Dinners Include:
Spring Mix Salad
Main Course
Rolls and Butter
Dessert served with Coffee & Assorted Teas

Soups \$3.99

A large selection of soups is available:

Cream Soups or Broth based soups
Popular soups include: Gazpacho, Roasted Red Pepper & Sweet Potato,
Butternut Squash & Apple and Potato & Bacon

Spring Mix Salad

Select one of our Chefs Vinaigrettes: Lemon Basil/ Honey Dijon/ Raspberry Balsamic/ Sun dried Tomato Creamy Garlic/ Ranch Dressing

Appetizer Choices

Add a second appetizer to your dinner for an additional \$9.95 per plate or substitute for an additional \$6.00

Caesar Salad - Croutons/Bacon Bits/Parmesan Cheese/Fresh Lemon

Panzanella salad - Goat Cheese/ Kalamata Olives/ Tomato Cucumber/
Fresh Parsley

Lobster Mac and Cheese- 4 Cheeses Alfredo sauce

Manicotti Fiorentini - Tomato Coulis/ Fresh Basil/Parmesan Cheese

Jumbo Shrimp Cocktail - Cocktail Sauce/Fresh Lemon

Smoked Salmon Tartar - Pumpernickel/ Lime Infused/ Capers Cream Cheese mousse/ Red Onion/ Lemon



Main Course Selections for 2016

Pan Seared Chicken Supreme Orange/Star Anis/Oregano Basmati Rice/ Seasonal Vegetables	\$40.99
Stuffed Chicken Supreme Roasted Red Peppers/Caramelized Onions/ Feta Quinoa Risotto/ Asparagus.	\$41.99
Guinea Fowl Galantines Vanilla flavored caramelized Pecans/ Pomme Château/ Red Currant & Port Sauce/ Seasonal Vegetables.	\$42.99
Mariposa raised Duck Breast Grand Marnier & Kumquat Sauce/ Parmesan Scallops Potatoes Seasonal vegetables	\$44.99
Stuffed Roasted Loin of Pork Prunes/ Grainy Mustard/ Sage Mashed Potatoes Red Wine Reduction/ Seasonal Vegetables	\$39.99
Stuffed Lamb Cutlet Pine Nuts/ Rosemary/ Dijon Sauce Couscous/ Ratatouille	\$47.99
Maple glazed roasted Salmon wild rice/ Seasonal Vegetables	\$40.99
Saffron Poached Red Snapper Braised Fennel/ Vichy Carrots/ Jasmine Rice	\$43.99
Slow Roast AAA Prime Rib York Shire Pudding/Horseradish Jus Rosemary Roasted Potatoes/ Seasonal Vegetables	\$44.99
Grilled Filet Mignon (80z.) Sautéed wild Mushrooms/ Fingerling Potatoes/ Heirloom Carrots/ Red Wine Demi Sauce	\$48.99

For Vegetarian Options please consult with the Chef



Wedding Buffet Dinner Menu Selections for 2016

Both Buffet Selections Include the Following Items:

Buffet Dinner #1

Choice of Two:

Hip of Beef with a Red Wine Mushroom Sauce Chicken supreme orange, Anis and Oregano Sauce Oven Baked Salmon Coq au Vin-Seafood Newburgh \$43.95 per person

Buffet Dinner #2

Prime Rib au Jus With Yorkshire pudding

\$47.99 per person

NOTE: PLEASE CONSULT WITH US IN REGARDS TO ANY DIETARY/ALLERGY/ SPECIAL NEEDS



Dessert Choices for 2016

Belgium Chocolate Mousse Cake

A layer of Chocolate Cake, Dark Chocolate Mousse, Milk Chocolate Mousse, Chocolate Wafer with a Fruit Garnish and Raspberry Coulis.

Apple Strudel

Warm Apple Strudel served with Vanilla Ice Cream

Strawberry Shortcake

Sponge Cake with Fresh Strawberries and Cream and Sprinkled with Shredded White Chocolate

Assorted Cakes

Carrot Cake, Black Forest Cake, Wild Berry Cake, Tiramisu Or ask us about the many other delicious choices...

Assorted Pies

Apple Pie, Bumble Berry Pie, Lemon Meringue Pie, Pumpkin Pie or Pecan Pie

Crème Brule or Vanilla Pannacotta garnished with Fresh Berries & Raspberry Coulis
Chocolate Lava Cake (Served Warm)

Ask us about our Specialty Desserts

Late Night Dessert Buffet

(Minimum 75 people)

Includes
Assorted Cakes, Pies and Fresh Fruit Salad, Coffee, Tea & Tisane
\$11.00 per person



Hot & Cold Hors D' Oeuvres Package for 2016

Includes

Jumbo Shrimp and Cocktail Sauce Garden Fresh Vegetables and Dip Assorted fine Cheese

Choice of 4 Hot Items

Hot

Scallops & Bacon
Mini Pulled Pork sliders
Vegetable Spring Rolls with Plum Sauce
Asian Pot Stickers
Mini Chicken Taco
Spanakopita
Lamb Popsicle

Choice of 3 Cold Items

Cold

Tomato and Boconccini drizzled with Pesto
Smoked Salmon on Pumpernickel
Marinated Bay Scallops lemon grass and ginger vinaigrette
Asparagus with Prosciutto & Lemon Drizzle
Beef Carpaccio & Horseradish
Duck breast with cranberries

\$31.00 /person



Bar List for 2016

Punch (75 glasses per bowl)	Gin or Rum Punch Champagne Punch Fruit Punch Apple Cider (in season)	\$150.00 \$150.00 \$100.00 \$ 90.00
Sparkling Wine	Henkel Troken	\$32.50
Bar Prices	Beer Imported Beer House Wine by the Glass Liquor Liqueurs Cocktails Coolers Pop	\$ 5.58 \$ 5.95 \$ 7.10 \$ 5.58 \$ 6.03 & up \$ 6.03 & up \$ 6.03 \$1.99

Beverage Prices do not include applicable taxes



Red Wine List for 2016

House Wine by the Litre

Santa Carolina Cabernet Sauvignon/Merlot ~ Chile \$29.80

The following prices are for a bottle size of 750 ml.

Cycles Gladiator 2010 Lodi Petite Syrah ~ California \$31.00

Mouth-filling flavors of boysenberry, pepper and tobacco delight the palate, perfectly balanced by smooth acid and tannins, Full-bodied and robust, this wine is a perfect partner for meat dishes. Serve it with braised lamb, grilled steak or charcuterie.

Quinta Do Portal 2008 Peccatore Tinto ~ Portugal \$31.00

It has has dark dense colour, with aromas of cinnamon and jam. It is full bodied with ripe tannins, and a long complex finish.

Pondview 2010 Cabernet Merlot ~ Niagara \$42.00

This fruit-forward Cabernet Merlot has an inviting bouquet of spicy clove, black pepper, licorice, anise on the nose. Fruity aromas of spiced plum and strawberry jam welcomes you to enjoy this wine. Predominant vanilla notes accentuate the bouquet. Savour dark berries on the palate: black cherry, blackberry, and black currant.

Pondview 2010 Harmony Red ~ Niagara \$31.50

Merlot dominates the blend with a bit of Cabernet Franc and Cabernet Sauvignon to add body and structure. The nose is all about fruit. Cherry, spiced plum and licorice with just a touch of spice.

Angel Gate 2011 Merlot \$32.95

This wine demonstrates rich fruit characteristics with an undertone of cherry, smoke and plum. This is an easier drinking Merlot with soft tannins.

Pasqua Passimento Rosso (Baby Marone) ~ Italy \$32.95

Deep ruby red colour; Intense aromas of red cherries, cranberry and hints of vanilla and spices. Flavours of ripe cherries and spices, with soft tannins to finish.

De Loach Pinot Noir ~ California \$37.95

Ruby colour with a pink rim; ripe raspberry, cherry, cedar and soft herbal aromas; dry, light to medium bodied; raspberry, cherry and earthy flavours with soft spice.

Red Diamond Cabernet Sauvignon ~ California \$35.75

Clear ruby red colour; cassis and plum with a touch of vanilla oak; dry, medium-full body; ripe berry and spice flavours with soft tannins and a good finish.



White Wine List for 2016

House Wine by the Litre

Santa Carolina Sauvignon Blanc Reserva ~ Chile \$29.80

The following prices are for a bottle size of 750 ml.

Pondview 2010 Harmony white ~ Niagara \$31.50

Harmony blend with Chardonnay, Gewurztraminer and Riesling. Crisp and fresh with aromas of green apples, tropical fruit, mango and tangerine. The end result is a slightly off-dry fun and easy drinking wine.

Pondview 2012 Pinot Grigio ~ Niagara \$31.50

This rich golden, peach colored wine has aromas of mild minerality, ripe citrus and orange blossom. On the palate the citrus and minerality come through with lemon, lime and grapefruit peel. This wine is dry with a crisp acidity

Pasqua Pinot Grigio ~ Italy \$32.95

Pale straw; the nose offers notes of delicious apples, citrus, and mineral; dry and medium bodied with a crisp, refreshing finish.

Fetzer Sundial Chardonnay ~ California \$29.95

Pale straw color; spicy apple and pear aromas with a hint of vanilla; dry and medium-bodied with intense fruit flavors and a hint of spice in the finish.

Angel Gate 2009 Riesling ~ Niagara \$33.95

The nose portrays citrus, white flowers, and some petrol notes which are harmonized on the palate with red grapefruit, classic crispness and a hint of sweetness for balance.



Directions to Loch March Golf & Country Club

Please visit our website at www.lochmarch.com for alternate routes.

