

Rosetown Golf Club



2021 Wedding Package



Dear Event Organizer,

Thank you for considering Rosetown Golf Club for your wedding.

Rosetown Golf Club opened to the public in 1916, our 11 hole course can be found on the rolling prairie landscape 6 kilometres west of Rosetown. We are located approximately 1 hr from Saskatoon and 45 minutes from Kindersley.

Our commitment to you is to provide a great overall experience. We pride ourselves on our great facility condition and customer service. Whether it's a small employee event or a large wedding we would love to have you visit our course! When booking your event at Rosetown Golf Club you can feel confident the day will be a success.

We are pleased to provide the following package of information to assist you in booking and planning your event. After reviewing the package, feel free to contact us to get any additional information, discuss date availability and bookings.

We look forward to hosting you in the near future!

Lynne Desborough
Clubhouse Manager
306-882-3001



Wedding Event Info and Fees

A minimum of 24 people constitutes an event and are eligible for our meal package pricing.

Festival Tent

The Rosetown Golf Club owns a festival tent to accommodate weddings or events that require extra space above and beyond the clubhouse area. The tent can be as large as 40' x 100' or as small as 40' x 40'. At its largest size it can accommodate up to 200 people comfortably. With your facility rental fee the use of the tent is included, however the renter will be responsible for setting up and taking down the tent. We will provide instructions and with 6-8 people it is about a 2 hour process to set up and take down. As for the tables and chairs they can be rented through the Town of Rosetown office at 306-882-2214.

Full Payment/Numbers of Guests

An estimate of the number of banquet guests are required at the time of booking. Please confirm your final numbers one week prior to your event date. The cost of the event will be based on the final numbers provided. Final payment of costs are due on the date of your event.

Outside Food and Beverage

Rosetown Golf Club is a licensed premises & therefore will be the sole supplier of food & beverage items. It is prohibited to bring personal alcoholic beverages onto the premises with the exception of retail wine or champagne. All wine and champagne brought on premises must be purchased through SLGA and you must purchase a "No Sale" permit and leave it with Rosetown Golf Club. Homemade wine is not permitted. Corkage fee charged to account is \$10 per bottle plus taxes.

Meal Planning

We are pleased to provide several options for your event. See options on the menu page attached. Menu planning can be customized upon request, however, prices may be adjusted.

Bar Options

Cash Bar: Guests pay full value of all drinks.

Host Bar: You pay the full value of all drinks.

Subsidized Bar : Guests pay a flat rate for all drinks with remaining value charged to you.

Service Charges and Taxes

Food & Beverage prices are subject to 16% service charge, 5% GST, 6% PST. Liquor sales are subject to 16% service charge (excluding cash bars), 5% GST, and 10% Saskatchewan Liquor Tax. Deposits and invoices may be paid by credit card, debit, cash, or cheque

Decorations

We ask that decorations are discussed with management at the time of booking. Rosetown Golf Club does not allow the use of nails, tape, tacks, or other fasteners on any room walls. Decorations must be removed prior to noon the day following the event. Rosetown Golf Club is not responsible for setting up or taking down event decorations.

Cancellation

Events cancelled within 7 days of the event will pay 50% of the total fee based on the original estimated numbers provided. Cancellations 8 to 30 days prior to the event will pay a \$250 cancellation fee.

Liability

The event organizer is responsible for any damage to the clubhouse or festival tent. Rosetown Golf Club assumes no responsibility for the loss of personal property.

2021 Rosetown Golf Club Wedding Agreement

Event Information

Event Name: _____

Event Date: _____

Start Time: _____

Number of People: _____

Banquet Information

Estimated Time of Banquet: _____

Number of Adult Guests: _____ Number of Guests age 5-12 _____ Number of Guests Under Age 4 _____

Meal Choice : _____

Facility Rental Fee

Area for Ceremony, Clubhouse, & Festival Tent: \$950.00 per day* (Accommodates up to 200 people)

**must be vacated by noon the following day or an extra charge of \$125.00 will be added to your invoice.*

**plus applicable taxes*

Terms of Agreement

1. Should our banquet options not meet your particular needs, clubhouse staff will be happy to assist in creating your desired menu.
2. Events cancelled within 7 days of the event will pay 50% of the total fee based on the original estimated numbers provided. Cancellations 8 to 30 days prior to the event will pay a \$250 cancellation fee.
3. We ask that final banquet details are confirmed one week prior to your event date.
4. An estimate of the number of guests is required at the time of booking. Please confirm your final numbers one week prior to your event date.
6. You will be billed for the cost of the event based on the final numbers provided one week prior. Payment is due on the date of the event. Any accounts past 30 days due are subject to a 10% monthly interest charge.
7. There will be a 16% service charge applied to all banquet meal and liquor costs.
8. Due to provincial health regulations, any leftovers must remain as property of Rosetown Golf Club, with the exception of wedding cakes.
9. Functions and bar service must end by 12:30am with all guests vacated by 1:00am.
10. Additional charges will apply for special requests (eg. Linen, glasses etc.)
11. The event coordinator is responsible for any damage to the facility or event site.
12. Rosetown Golf Club assumes no responsibility for the loss of personal property.
14. Children 5 – 12 years of age will receive a 40% discount on banquet meals and are to be included in final attendance numbers. Children 4 years of age and younger will not be charged for banquet meals and are not to be included in final attendance numbers.

Event Coordinator: _____

Contact Phone: _____

Contact Email: _____ Contact Fax: _____

Signature: _____ Date: _____

I have read and understand the Terms of Agreement outlined above. Please sign if you agree to the terms.

Signature: _____

Date: _____

Banquet Menu Options

Breakfast Menu

The Continental

Includes assorted juices, cinnamon buns, muffins, pastries, butter, condiments and seasonal sliced fresh fruit
\$6.50/person

The Early Riser

Assorted juices, cold cuts/cheese, cinnamon buns, muffins, pastries, butter, condiments and seasonal sliced fresh fruit
\$7.50/person

The Classic

Farm fresh scrambled eggs, hash browns, seasonal fresh fruit, with your choice of pancakes, waffles or toast. Plus your choice of two breakfast meats, crisp bacon, grilled sausage or ham
\$12.50/person

Lunch Selections

Deli Soup and Sandwich

Assorted sandwiches with your choice of two homemade soups
*Roast Turkey and Swiss * Roast Beef and Cheddar * Ham and Swiss * Egg Salad * Tuna Salad*
*Cream of Cajun Mushroom * Corn Chowder * Cream of Cauliflower and Broccoli * Chicken Noodle * Beef Orzo*
** Minestrone*
\$12.00/person

Burger Bar

Create your burger! Grilled 6oz angus beef, sliced cheddar, swiss cheese, dill pickles, tomatoes, leaf lettuce, sliced onions & full condiment selection with classic sesame seed buns. Includes fries, mixed green salad with assorted dressings
\$14.00/person

English Fish and Chips

Pilsner battered Basa, sea salt fries, our signature coleslaw, mixed green salad with assorted dressings
\$15.00/person

Beef on a Bun

Thinly sliced roast beef, savory gravy, homemade buns, oven roasted potatoes, mixed green salad with assorted dressings
\$16.00/person

Supper Selections

All Supper Buffets include fresh bread rolls, butter, & freshly brewed coffee

Option 1

Select your choice of two salads, one vegetable dish, one starch dish, one carvery or entrée item & dessert
\$29.95/person

Option 2

Select your choice of two salads, one vegetable dish, one starch dish, two entrées or one carvery & one entrée & a dessert
\$35.95/person

Starter Sides

- *Mixed green salad with tomato, cucumber, red onions & shredded carrots*
- *Traditional Cesar Salad with croutons, bacon bits & shredded parmesan cheese*
- *Greek style pasta salad*
- *Broccoli salad with raisins, bacon & toasted Almonds*
- *Traditional Coleslaw*

Vegetables

- *Green Beans with red peppers*
- *Buttered corn on the cob*
- *Seasonal vegetable medley*

Starch Sides

- *Buttermilk mashed potatoes*
- *Parmesan scalloped potatoes*
- *Baked penne pasta with vegetables & Italian sausage*
- *Bell pepper rice pilaf*

Entrées

- *Chicken breast*
- *Roast turkey with savory stuffing & pan gravy*
- *Breaded veal cutlets with roasted onions & mushrooms Carvery*
- *Roast beef*
- *Roasted ham*
- *Roast pork loin*
- *Steak*
- *Lasagna*

Desserts

- *Assorted squares & brownies*
- *Chef's selection of pies*
- *Pavlova*
- *Fresh Sliced fruit*

Midnight Lunch Options: (Served after 9:00 pm)

Chili and a Bun

Homemade chili made with san Marzano tomatoes, beans, peppers, onions, corn and Mushrooms

\$4.50/person

Beef on a Bun

Slow roasted AAA beef and rosemary jus with brioche buns

\$4.50/person

Cold Cut Combo

Assorted sliced deli meats with cheese, pickles, tomatoes, lettuce with a variety of Condiments

\$7.00/person

Hot Dog and a Bun

All beef wieners, buns, cheese, sauerkraut, onions and a variety of condiments

\$4.50/person

Burger Bar

6 oz all beef patties, brioche buns, with lettuce, tomatoes, onions, and condiments

\$6.50/person

Additional Salad Options

We have a number of salad options that may be added to midnight lunch options, they include broccoli, pasta, potato, Caesar, garden and macaroni

\$3.00/person

Beverage Service

Coffee carafe

\$20.00/carafe

Tea Service

\$2.00/person

Juice/Pop

\$2.50/bottle

Prices do not include applicable taxes. A 16% service charge will be applied to banquet meal costs