



a day to remember...

2020 Wedding Information

Leanne Kulbida
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Moon Lake Golf and Country Club
905 Valley Road, Saskatoon, SK S7H 5N9
www.moonlakegolf.com

2020 Moon Lake Golf and Country Club Wedding Package

Moon Lake Golf and Country Club is the ideal choice for your wedding reception. Start your day with a relaxing 15-minute drive southwest of Saskatoon on the scenic Valley Road. The casual atmosphere of our facility can accommodate groups from 100 – 250 guests. The former railway station was moved to Moon Lake in the early 1980's from the town of Tessier, Saskatchewan.

Many people don't realize that you don't have to be a golfer to enjoy our facilities. That's why we say Moon Lake has been Valley Roads best kept secret!

Our heated tented banquet facility directly behind the Station, is host to tournament banquets, corporate/special events as well as wedding receptions.

Come share the experience....

Contract and Deposit

An initial **non-refundable** deposit of \$1000.00 is due with your signed contract to confirm your booking. The advance payment of the remaining balance for all known charges is due no later than 3 business days prior to the wedding. We accept the following forms of payment; Mastercard, Visa and Debit. **Any outstanding monies will be charged to the credit card on file on the first business day following the event.** Should it be necessary to cancel the event all deposits are non-refundable, and a written cancellation is required. **Cancellation within 10 days of the event will result in an invoice with the last confirmed numbers.**

Liability

Moon Lake Golf and Country Club reserves the right to inspect and control all private functions. Liability for the damages and clean up of/to the premises will be charged accordingly. Convenors of any function will be held responsible for any damage to the property and are responsible for any damages incurred by their guests.

Moon Lake will not be responsible for the loss or damage of any personal property and/or rental equipment left on the premises prior to, during, or following any function.

It is your responsibility to take down all decorations on the agreed date and time. The venue must be left in the condition prior to decorating, otherwise charges will be invoiced.

A \$30.00 damage fee will be billed for each linen damaged.

Service Charge - GST & PST

A 17% service charge, GST & PST are not included in the menu prices and will be added to your final bill. All alcoholic beverages are subject to 5% GST and 10% LCT which will also be added to your final bill.

Wedding Ceremony Information

Ceremonies can be performed outside in the park setting or in the reception room (in the event the outdoor conditions are unfavorable). You must provide sound system and chairs for the outdoor ceremony location. Set up time will be confirmed 10 days prior to function date.

Venue Set Up

We understand that decorating is important; however, we cannot confirm your set up/take down time until 10 days prior to your function date. You will be responsible for the set up and arrangement of table, linens and other décor. Moon Lake will not be responsible for damage or loss of any personal property and or rentals and equipment left in the facility prior to, during or following any function.

Room Rental Rate/Capacity

Capacity - 250 people.

The rental rate - \$1,200 (plus applicable tax)

Rental charges include the use of space, normal clean up, and the following equipment as required.

- Tables and chairs (if you will be renting your own tables and or chairs there is a minimum fee of \$500.00 to remove/replace ours from the facility)
- White Linen Tablecloths and Napkins, (we do not supply chair covers)
- Plates and Silverware
- Microphone and Podium
- Cake Table
- Gift Table
- DJ Table
- Guest sign in Table
- Head Table Riser (seats 10)

Convenors must supply all necessary equipment for decorating including but not limited to ladders, extension cords, wire etc.

Decorating & Liabilities

The Moon Lake Golf and Country Club does NOT permit articles to be fastened to the walls or fixtures (heaters, lights etc.). **The use of tacks, nails, screws, bolts, packaging tape or any tools which could mark the floors, walls or ceiling is prohibited.**

A \$250.00 charge will be assessed for cleaning associated with the use of confetti, rice, glitter, candle wax etc. We will not assume or accept any responsibility for damage to or loss of merchandise of articles left in the club prior to, during or following the reception.

The convenor agrees to be responsible for any damages that occur to the function room or any part of the Moon Lake Golf and Country Club by the convenor, guests or invitees.

Food & Beverage Policies

All food and beverages served are to be supplied by Moon Lake Golf and Country Club. With the exception of Celebration Cakes. Due to health and safety regulations we do not allow anyone to supply their own late lunch. Late lunches will remain out for a maximum 1 ½ hours and do not permit any food to be taken off the property.

As to the delicate nature of celebration cakes, they are to be delivered and set up no sooner than 1 hour before reception. Moon Lake Golf and Country Club does not handle, store or slice wedding cakes. Moon Lake Golf and Country Club accepts no liability for any health issues directly related to the mishandling or improper storage of Celebration cakes or dainties.

A guaranteed number of guests must be confirmed ten business days prior to your function when confirmation of set up time is discussed. Final charges will be based on the actual number attending or guaranteed, or whichever is greater.

All alcohol is provided by Moon Lake, no exceptions. If any outside alcohol is found to be at the function, a staff member will ask for the item to be removed from the premises. If it is not removed promptly and the warning disrespected, the Moon Lake Golf and Country Club will bill the convenor \$1000.00 damage fee.

The Moon Lake Golf and Country Club will not be held responsible for overcooked food as a result of late meal service due to convenors request/delay of wedding party.

Last call 1:00am with consumption 1:30am, vacate facility by 2:00am. Any guest or invitee who uses verbal or physical abuse towards a Moon Lake employee will be asked to leave the premises immediately.

Buffet Options (minimum 100 guests) *all prices subject to change

All buffet items come with your choice of **one** starch – Herb Oven Roast Potato, Garlic Mashed Potato, Baked Potato or Rice Pilaf, Fresh Seasonal Hot Vegetable, Tossed salad with assorted dressings, 2 Season Salads, Pickles, Crudit  With Dip, Fresh Dinner Rolls with Whipped Butter, Fresh Seasonal Fruit, Assorted Dessert, and Coffee.

All prices subject to 17% gratuity and applicable taxes.

All items buffet service including Head Table.

Children 3 and under (complimentary off buffet)

\$7.95 per person to have second entree (greater value meal will be charged)

Grilled Beef Sirloin

8oz Grilled Beef Sirloin Steak with Portabella Mushroom Demi Glaze \$ 32.00

add garlic shrimp skewer - \$ 4.00

BBQ Chicken Breast

\$ 27.00

Chef BBQ chicken breast infused with Saskatoon Berry Balsamic Sauce

Stuffed Chicken Breast

\$ 29.00

Breast of Chicken stuffed with Spinach and feta draped with a creamy mushroom sauce

Carved Roast Beef

\$ 30.00

Carved Roast beef rosemary and Dijon Red wine pan gravy

7Roasted Pork Loin

\$ 27.00

Roast pork loin with Saskatoon Berry Hunter Sauce

Atlantic Salmon & Asparagus Wellington

\$ 28.00

Oven baked Atlantic Salmon; asparagus wrapped in puffed pastry served with lemon dill cream sauce

2nd Entr e Selections - \$7.95 per person to have second entree (greater value meal will be charged)

Grilled Farmer Sausage with Saskatoon Berry Chutney

Veal Meatballs – choice of Tomato Sauce or Mushroom Sauce

BBQ Chicken Breast

Children’s Chicken Fingers (aged 4-10)

\$ 11.00

Chicken Fingers and French Fries

Children’s Chicken Quesadilla (aged 4-10)

\$ 11.00

Chicken Quesadilla and French Fries

Vegetarian Options

Spinach and Cheese Stuffed Pepper served with Garlic Parmesan Roasted Broccoli and Curried Cauliflower

Or

Moroccan Vegetable Medley (Sweet Potato, Russet Potato, Chickpeas, Onion, Celery, Carrots, Tomato, Zucchini, Raisins, Spices) Greek Yogurt & Cilantro

Late Lunch Options (per person) must have full-service meal

Crudités and Dip	\$ 5.00
Tortilla Chips, Salsa, and Hummus	\$ 5.00
Domestic Cheese Platter with Grapes and Crackers	\$ 5.00
Assorted Cold Cuts, Buns, Cheese, Pickles and Condiments	\$ 10.00
Sliders – Mini Burgers with Toppings and Condiments	\$ 10.50
Poutine Bar – Cheese Curds, Bacon Bits and Gravy	\$ 11.00
Mexi Fries Poutine Bar	\$ 11.00
Sliders & Poutine Bar	\$ 15.00
Taco in a Bag	\$ 7.00
Sandwich Boards – Focaccia Loaf, French Baguette, and Tortilla Pinwheel	\$ 12.00
Kettle Chips with Flavor Shakers & Dips	\$ 8.00

Most menu selections can be made to accommodate most allergy sensitivities.

Please inform us of all special meal requirements during consultation.

Please inquire with the catering department for a custom-tailored menu option should you require one.

Hot Hors d'Oeuvres

Boneless Pork Ribs Chili, Cumin & Lime, Greek yogurt Tzatziki	\$ 6.00/person
Thai Chicken Bites Sesame sees, rice noodle crisps, green onion	\$ 7.00/person
Vegetable Samosas Tomato Mango Chutney	\$ 23.00/dozen
Spinach & Mushroom Phyllo Pies Cream cheese & feta with roasted red peppers	\$ 23.00/dozen

Cold Hors d'Oeuvres

Jumbo Gulf Shrimp Cocktail (5-6 per guest) Displayed on Ice with Lemon Wedges and Cocktail Sauce	\$ 8.00/person
Smoked Salmon Fresh Dill Cream Cheese, Turmeric, Pickled Onion and Capers with Sliced Baguette	\$ 25.00/dozen
Spinach Dip Basil Pesto Marinated Grape Tomatoes with Sliced Baguette	\$ 20.00/dozen
Olive & Prosciutto Tapenade Balsamic Glazed Arugula with Parmesan and Rosemary Crostini	\$ 25.00/dozen

Beverage Service

House Brand Liquor	\$tbd
Domestic Beer	\$tbd
Import Beer	\$tbd
House Wine	\$tbd
Premium Brand Liquor	\$tbd
Coolers	\$tbd
Fountain pop	\$tbd
Juice – by the glass	\$tbd
Wine - ask for current selection	

All prices subject to 17% gratuity and applicable taxes.

Moon Lake Golf and Country Club must supply all alcohol consumed on our premises, either as a Host, Cash or Subsidized basis. Moon Lake will be the only Authority to sell and serve liquor; therefore, it is not permissible to bring alcohol into the function.

Bar Options:

Cash Bar – individual guests purchase from the bar (subject to applicable taxes)

Host Bar – host is invoiced for all drinks consumed (subject to 17% gratuity and applicable taxes)

Drink Tickets – host is invoiced for all drinks consumed (subject to 17% gratuity and applicable taxes)

Subsidized Bar – the guest pays a drink price determined by the host and the host is billed the difference (plus 17% gratuity and applicable taxes)

Last call at 1:00am with consumption by 1:30am.

****As per Saskatchewan Liquor Laws no persons under the age of 19 are permitted to consume alcohol. We reserve the right to refuse bar service.***

Moon Lake Golf and Country Club – Booking Contract

Function Name:

Date of Function:

Contact Names:

Email:

Address:

Work #:

Home:

Cell:

Alternate Contact (Parents)

Deposit \$1000.000

cash

cheque

credit card

please remember deposit is Non-refundable

Card #

Name on Card

Expiry date:

Signature:

The signature authorizes Moon Lake Golf and Country Club to charge the deposit as well as any outstanding balances, extra charges or damages that may occur on the day of the actual event

Event Information

Estimated # of guests:

Event: Ceremony

Reception

Dance

Late lunch

Start time: Ceremony

Cocktails

Reception

Dance

Late Lunch

Meal Choice:

Please sign and fax to Moon Lake Golf and Country Club – 306-382-7415 or email leannek@moonlakegolf.com

We understand and indemnify Moon Lake Golf and Country Club Ltd. against any loss or damage caused by the convenor, guest or invitees or by any other person attending the function, to any part of Moon Lake or its fixtures, equipment or to any property belonging to third parties. We hereby agree to hold harmless, indemnify and defend Moon Lake Golf and Country Club Ltd. and its owners and agents from against any injuries and damages of any kind whatsoever to any person or entity.

I have read and understand all the Wedding Information in this package. Signature of the agreement shall constitute compliance with the Wedding Information Package. *pricing subject to change

Printed Name:

Signature:

Date: