



Harmony Creek

GOLF CENTRE

O · S · H · A · W · A



*Let us be the perfect ending
to the beginning of your lives together!*

Congratulations on your Engagement!

Celebrate your special wedding day in our elegantly decorated Harmony Hall fully defined by windows overlooking our picturesque Golf Course.

Allow us to create an unforgettable experience with our delectable cuisine which is second to none. We pride ourselves in using only the finest ingredients & high quality foods.

We are a full service banquet facility featuring the following:

- Full set up & clean up of hall
- Lap length linens & all tableskirting
- Twelve piece tableware setting using white china and glassware
- Catering co-ordinator on duty for entire function
- Courteous, Professional & Uniformed Staff providing exceptional service
- No Bartender Fee *
- Air conditioned rooms
- Licensed balcony with panoramic view
- Ample free parking
- Fully accessible
- Overnight accommodations just steps away

We look forward to working with you in making your Wedding Day a memorable event.

Happy planning!

The Management of Harmony Creek Golf Centre Limited



Wedding Packages Include:

Chilled Non-alcoholic Fruit Punch on arrival
Chilled Champagne Punch on arrival
Attendant circulated hot hors d'oeuvres platters on arrival
Your choice of full service, plated dinner menu
Complimentary late night service of your Wedding Cake
Late night coffee & tea station
Menu tasting for the Bride & Groom
Two green fees & a power cart for your enjoyment!
15 % service charge is included. 13% HST is extra.

Gold Package

\$85.00 per person

(as listed above plus two 750 ml bottles of house wine per table of 8 persons, one glass of sparkling wine per person for toast, decorated backdrop for behind the head table, decorated head table, cake table & chair covers)

Platinum Package

\$119.00 per person

(as listed above plus two 750 ml bottles of house wine per table of 8 persons, one glass of sparkling wine per person for toast, 5 hours full service standard host bar, decorated backdrop for behind the head table, decorated head table, cake table & chair covers)

Diamond Package

\$129.00 per person

(as listed above plus two 750 ml bottles of house wine per table of 8 persons, one glass of sparkling wine per person for toast, 5 hours full service premium host bar, decorated backdrop for behind the head table, decorated head table, cake table & chair covers)

Premium Full Service Sit Down Dinner Selections

For \$15.00 extra per person, choose one of the following premium dinner selections to serve as your main entrée

AAA Hand Carved Prime Rib of Beef au jus with Yorkshire Pudding
8 oz. Beef Tenderloin with a Peppercorn Sauce
Grilled 10 oz. New York Striploin
4 oz. Beef Tenderloin with 6 oz. Breast of Chicken in a Rosemary Mushroom
Sauce

Full Service Dinner Selections

Choose from our delicious full service dinner menu which includes a basket of rolls & butter, choice of salad, main entrée, potato, fresh seasonal market vegetable medley, dessert, coffee & tea

Salad Selections

(Choice of 1)

Harmony Garden Salad with house vinaigrette

Caesar Salad

Greek Salad

Mixed Greens Salad with pecans, dried cranberries & goat cheese with house vinaigrette

Main Entrée Selections

(Choice of 1)

Chicken Breast with a Chardonnay Mushroom Sauce

Harmony Chicken (stuffed with wild rice & served with a Sundried Tomato & Roasted Red Pepper Sauce)

Chicken Europa (stuffed with spinach, caramelized onions & Asiago cheese & served with a Bechamel Sauce)

Roast Top Sirloin of Beef au jus

Roast Turkey with all the trimmings

Veal Scallopini with Sautéed Mushrooms & White Wine

Broiled Atlantic Salmon served with a Lemon Dill Sauce

Potato Selections

(Choice of 1)

Roasted Herb

Parisienne

Parmesan Parslied Baby Red

Garlic Mashed

Rice Pilaf

Fresh Seasonal Market Vegetable Medley

Dessert Selections:

(Choice of 1)

Tartufo Gelato

Cherry Cheesecake

Chocolate Mousse in a Decadent Chocolate Cup

Strawberry Shortcake

Crème Brulee

Two Hearts Become One Ice Cream

If you would like to add an appetizer to your full service dinner, please add \$9.00 per person including tax & service charge. Choose from Chilled Shrimp Cocktail with dipping sauce, Smoked Salmon with cream cheese & dill, Crab Filled Crepes or Antipasto Plate consisting of grilled vegetables, melon & prosciutto, bocconcino cheese, pickled vegetables, green & black olives.

If you would like to add a homemade soup, please add \$5.00 per person including tax & service charge. Choose from Vegetable, Minestrone, Beef Consomme, Cream of Broccoli, Cream of Potato & Leek or Butternut Squash.

If you would like to add a pasta entrée, please add \$9.00 per person including tax & service charge. Choose from Penne Pasta al Pomodoro, Cheese Tortellini in Rose Sauce, Manicotti in Cream Sauce or Cannelloni in Tomato Sauce.

Hot & Cold Dinner Buffet Package

Chilled Non-alcoholic Fruit Punch on arrival
Chilled Champagne Punch on arrival
Your choice of buffet dinner menu
Complimentary late night service of your Wedding Cake
Late night coffee & tea station
Two green fees & a power cart for your enjoyment!
15% service charge is included. 13% HST is extra.

Fresh Baked Rolls & Butter
Assorted Crudites & Dip Tray
Assorted Domestic Cheeses & Crackers Tray
Assorted Cold Cuts Tray (roasted turkey, blackforest ham & roast beef)

Choice of 3 Cold Salads:

Mixed Greens Salad with assorted dressings
Caesar Salad
Village Greek Salad
Tri-coloured Pasta Salad
Creamy Potato Salad
Tangy Coleslaw

Choice of 1 Hot Pasta:

Penne Pesto
Cheese Tortellini in Rose Sauce
Meat & Cheese Lasagna
Manicotti in Cream Sauce
Spinach & Cheese Ravioli al Pomodoro

Choice of 1 Hot Chicken:

Chicken Breast in a Sundried Tomato & Roasted Red Pepper Sauce
Chicken Breast in a Chardonnay Mushroom Sauce
Chicken Marsala
Chicken Piccata

Roast Top Sirloin of Beef au jus Carving Station

Roasted Herb Potatoes

Harmony Vegetable Medley

Assorted Dessert Table with Coffee & Tea Station

Gold Package

\$95.00 per person

(as listed above plus two 750 ml bottles of house wine per table of 8 persons, one glass of sparkling wine per person for toast, decorated backdrop for behind the head table, decorated head table, cake table & chair covers)

Platinum Package

\$129.00 per person

(as listed above plus two 750 ml bottles of house wine per table of 8 persons, one glass of sparkling wine per person for toast, 5 hours full service standard host bar, decorated backdrop for behind the head table, decorated head table, cake table & chair covers)

Diamond Package

\$139.00 per person

(as listed above plus two 750 ml bottles of house wine per table of 8 persons, one glass of sparkling wine per person for toast, 5 hours full service premium host bar, decorated backdrop for behind the head table, decorated head table, cake table & chair covers)

Finger Food & Hors D'oeuvres Pricing

Choose any of our delicious hors d'oeuvres to start or end your wedding off just right!

Pumpnickel Loaf (serves 25 persons) Stuffed with a creamy Spinach dip & served with dipping pieces, assorted specialty crackers & nacho chips	\$100.00 per loaf
Mediterranean Platter Sundried tomatoes, Feta Cheese, Pickles, Green & Kalamata Olives	\$5.50 per person
Crudites & Dip Tray	\$5.50 per person
Fresh Fruit Tray	\$6 per person
Assorted Domestic & Imported Cheese Tray with Crackers	\$8 per person
Sandwich Tray – Tray of 25 full sandwiches Choice of 3 flavours: Smoked Turkey, Blackforest Ham, AAA Roast Beef, Cheese, Egg Salad, Tuna Salad, Chicken Salad, Genoa Salami, Corned Beef, Cucumber & Tomato or Salmon Salad	\$162.50 per tray
Chilled Shrimp Tower on Pineapple with dipping sauce	75 pieces \$262.50
Jumbo Chicken Wings Mild, Medium, Hot, Suicide, Honey Garlic, Honey Mustard, Teriyaki, Caribbean Jerk, Cajun Style, Lemon Pepper, Sweet Chili, BBQ or Pineapple Curry	\$15 per pound
Build Your Own Nacho Station Homemade tortilla chips, homemade chili, lettuce, tomatoes, onions, bell peppers, black olives, jalapenos, mixed cheeses, salsa & sour cream	\$10 per person
One Wild Night! Mini Sliders, Poutine Station, BBQ Chicken Wings & Pizza Slices	\$25 per person
Mini Sliders & Build Your Own Poutine Station	\$10 per person
Chocolate Dipped Strawberries	50 pieces \$150
Chocolate Fountain Choice of 6 Dipping Items: Marshmallows, Cookies, Pretzels, Bananas, Strawberries, Pineapple, Apple Wedges, Maraschino Cherries, Rice Krispy Treats, Caramels, Oreo Cookies, Biscotti or Brownie Bites	\$500.00 For One Hour \$5.25 per person
S'Mores Station	\$7 per person
Sweet Table - Assorted Cakes, Pies, Mini Pastries, Assorted Dessert Squares & Cookies, Chocolate Mousse Cups, Domestic Fresh Fruit Tray, Coffee & Tea	\$16 per person

Please add 13% HST and 15% Service Charge to above listed prices

Beverages

Bar Prices

Soft Drinks	\$2.50
Draft Beer - 12 oz. domestic	\$5.25
- 12 oz. premium	\$5.50
- 20 oz. domestic	\$5.75
- 20 oz. premium	\$6
Domestic Beer	\$5.50
Imported Beer	\$6.00
Basic Bar Shots	\$6.00
Glass of House Wine	\$6.00
Glass of Imported Wine	\$6.00-\$13.50
Coolers	\$8.00
Cocktails	\$6.00-\$10.50
Coffee Cup	\$2.00
Tea Cup	\$2.00

- All above listed prices include 13% HST.
- A 15% Service Charge is not included in bar prices and is not included in cash bar weddings.
- All above prices are subject to change without notice.
- We are governed by Provincial Liquor Laws.
- No liquor service is permitted outside normal licensing hours.
- No outside liquor, including favours, are permitted within the building & will be confiscated if brought in.
- The Platinum Package (standard host bar) includes fountain soft drinks, juices (not for mixes or cocktails), bottled domestic beer, house gin, house rye, house vodka, house scotch, house rum, glasses of red & white house wine, coffee, tea & garnish.
- The Diamond Package (premium host bar) includes all standard host bar items listed above plus domestic & premium draft beer, bottled imported beer, coolers, cocktails & liqueurs.
- For extended host bar services (up to 8 hours total), please add \$6.00 per person per additional hour for standard host bar & \$8.00 per person per additional hour for premium host bar.

General Information & Other Charges

1. A non-refundable deposit of \$750 is required upon booking of function. 100% of the estimated total cost is to be paid two weeks prior to event. If there are any adjustments or extra fees, these are to be paid on the evening of event. In the event of a date change, 25% of the deposit will be applied as an administration fee & the balance of the deposit will be applied to the new function date. Any cancellations must be in writing.
2. A minimum of 50 persons is required to reserve entire hall. If less than 50 persons attend, a hall fee in the amount of \$500 + 13% HST will apply. The maximum capacity of Harmony Hall is 150 persons with tables & chairs on the dance floor.
3. The Solarium may be rented as a separate area for a pre-reception cocktail room for \$150 + 13% HST.
4. Your wedding ceremony may be held in the Harmony Hall at an additional charge of \$250 + 13% HST.
5. Your wedding ceremony may also take place on the Golf Course on Hole #6, 9 or 15 at an additional charge of \$650 + 13% HST.
6. Wedding photographs on our lovely, picturesque greens may be arranged at an additional charge of \$75 + 13% HST. Power carts will be provided for your wedding party with a maximum of 5 power carts.
7. All prices are on a per person basis.
8. All food, beverage & host bar services include 13% HST and a 15% Service Charge.
9. Cash Bar is subject to \$100 "Opening Fee" if less than 50 persons attend. One bartender is provided. For an additional bartender, the cost is \$20 + HST per hour, per bartender. Bar services end at 12:30 AM.
10. No outside liquor, including favours, are permitted within the building & will be confiscated if brought in.
11. Confirmed number of guests must be given not less than 2 weeks prior to function. You will be charged for this number if fewer dinners are served.
12. Harmony Hall is available from 12 PM on the day of function (providing there is not another booking) until 1 AM.
13. All receptions employing music are subject to two (2) government music license fees (SOCAN & Re:Sound) in the amount of \$101.85 (including tax).
14. No food (other than the wedding cake) or beverages will be brought into the facility. Due to Health & Safety regulations, any food prepared by our kitchen is not permitted to leave the premises.
15. White, Ivory or Black Chair covers may be rented at an additional charge of \$2.50 per chair cover plus tax with all "A Package" orders. All "B Package" prices include chair covers in the same colour choices above.

16. White or Ivory lap length linens for guest tables are included in all prices. If you would prefer another colour, please contact the Catering co-ordinator for colour choices & pricing. If you would prefer floor length linens for your guests' tables, the price per tablecloth is \$25 including tax.
17. No confetti, rice, glitter, potpourri or scented items are permitted in the building. If any of these items are brought into the facility, a clean up fee of \$300 will be charged. Harmony Creek Golf Centre prohibits any items to be fastened to interior walls, nails, tacks, heavy tape, etc. & the use of open flame candles. All decorations, favours & the wedding cake are to be set up by the convenor or party appointed by the convenor. Harmony Creek Golf Centre cannot be held liable for any mishaps should the staff be required to set anything up. A decorating time cannot be guaranteed until one week prior to the function date. Please see function co-ordinator for full details.
18. Harmony Creek Golf Centre reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. The convenor for the function is held responsible for any damages to the premises by their guests or independent contractors on their behalf. Harmony Creek will not be responsible for damage or loss of any personal property and equipment left at the golf course prior to, during or following the function.
19. Harmony Creek Golf Centre is designated as a non-smoking facility.
20. A menu tasting may be arranged for additional persons (other than the Bride & Groom) for \$35 per plate including tax. Please contact the function co-ordinator to set up a time & date.
21. Children's meals consist of salad, chicken tenders with fries, ice cream sundae for dessert with a Shirley Temple for beverage. The price per child is \$40 including tax & service charge with the cash bar option or \$50 per child with a host bar option.
22. Please advise of any special dietary restrictions or food allergies.
23. All prices are subject to change without notice except where they are agreed upon the Function Contract.

Thank you for your interest in our first class facility.
We look forward to hosting a wedding you & your guests will never forget!

