



# Wedding Package



## Welcome to Ariss Valley...

That you feel bliss is no accident! Set amongst the backdrop of our breathtaking 27 hole golf course, Ariss Valley Golf & Country Club is quickly becoming the locale of choice for many couples planning their special day. A perfect blend of stunning surroundings, exquisite banquet facilities and superior food services ensure a truly unique and wonderful experience for you and your wedding guests.

*Every couple has a story and we can't wait to be part of yours!*

Stunning  
photos



Onsite  
ceremonies



## It just doesn't get any easier

### Your All-Inclusive Wedding Package includes:

- Banquet room available from 9am-1am on day of event
- In-house tables, chairs, stemware, dinner & glassware
- Floor length table linens – choice of black, white or ivory
- Linen napkins – choice of colours available
- Chair covers – choice of black, white or ivory
- Wedding backdrop & ceiling treatment in main hall only & as installed
- All food and alcohol service as per package selected
- Use of PA system and podium for speeches
- Complimentary parking for all guests
- Outdoor ceremony site (ceremony chairs are an additional cost)
- Complimentary golf carts for on-site wedding photos
- Use of bridal suite-first come, first served basis
- Taxes & gratuities

From a breathtaking outdoor ceremony location to showcasing your unique wedding style with pictures taken on our 27 hole golf course, your story will be without rival and we'll help create the wedding of your dreams. Our gracious and attentive staff will ensure no detail is left unnoticed creating a truly unique and wonderful day for you and your guests.

Our Chefs will create a spectacular food experience. Freshness and flavour are key and we are sure to impress.

So many  
options



Spectacular  
displays



## Chef's Cocktail Hour Creations

(1 Hour) \*Available with full wedding package

A selection of passed hors d'oeuvres.

Please select four options

- Shrimp cocktail with a traditional sauce
- Toasted coconut shrimp with a spicy aioli
- Spanakopitas with spinach & feta in a phyllo puff pastry
- Basil & herb cream cheese puffs
- Italian meatballs
- Chicken & pineapple skewers
- Beef & pepper skewers
- Mini chicken quesadilla with spicy salsa & sour cream
- Curry samosas with potato & cauliflower in a phyllo pastry
- Crispy vegetable spring rolls with sweet chili sauce
- Bruschetta – classic tomato, basil and olive mix
- Bocconcini and cherry tomato skewer drizzled with aged balsamic reduction
- Herb goat cheese stuffed cherry tomato
- Crab salad in a celery boat
- Smoked salmon on pumpernickel
- Salami & olive salad skewers

\* Please note: The hors d'oeuvres selections are based on 3-4 pieces per guest and while we will replenish throughout the one-hour reception, it is not all you can eat.



Exceptional  
Food



Always  
Fresh

## Appetizer-Plated Service Just the beginning!

Select one soup OR one salad for your group

\*Each served with an assortment of fresh warm breads and butter.

### Salads

- Valley Salad: Fresh field greens, red onions, cranberries, cucumber, pickled beets, cherry tomatoes with a house-made tarragon herb vinaigrette
- Spinach Arugula Salad: Spinach & arugula with mandarine oranges, raspberries, red onion and a lime yogurt dressing
- Classic Caesar salad: Crisp romaine with classic Caesar dressings, garlic baked croutons, hickory smoked bacon and parmesan cheese

### Soups

- Wild woodland mushrooms with fresh herbs & cream
- Minestrone
- Roasted butternut squash
- Yukon potato & bacon

*\*In order to accommodate those with special dietary requests, allergies and or food intolerances, please ensure we are made aware with details, guest name and seating one week prior to your wedding date*

## Served Entree-Plated

Select two proteins & one vegetarian option.

\*Guests will receive one plated selection.

\*If beef and chicken are your selections, chicken is plated and beef can be served family style.

### Protein

- Chicken breast wrapped in bacon with an asiago & white wine cream sauce
- Chicken breast stuffed with basil & spinach cream cheese with a white wine cream sauce
- California cut strip loin served with merlot jus
- Grilled salmon with a fresh lemon garlic butter
- Roast pork medallion with a honey mustard sauce or pork jus

### Starch

Select one

- Roasted mini potatoes
- Herb roasted fingerlings
- Garlic mash
- Rice pilaf

**Vegetables** \*All above proteins are served with Chef's roasted vegetable medley.

### Vegetarian Options

Select one

- Wild woodland mushroom risotto
- Vegetarian stir-fry
- Grilled vegetable napoleon stack



Decadent



Indulgent



## Plated Dessert

Seize the moment!

Select one

- Cheesecakes: Turtle or brownie cheesecake
- New York cheesecake with fresh fruit
- Strawberry mousse cake
- Raspberry white chocolate mousse cake
- Chocolate fudge cake
- Apple flan

\*You can't choose just one? Select two options and we will alternate service



One  
more bite

## Late Night Bites

Keep the party rolling!

Select one

- Gourmet pizza-a variety of meat & vegetarian options
- Grilled cheese bar with fries
- Slider station with fries-Fresh mini burgers with assorted toppings
- Build your own poutine

Late night food service will be served between 10pm-11pm

A self-serve coffee and tea station will be available from 6pm until 12:30am.

\*Please note: buffets, dessert and late night are left out for no longer than 60 minutes and portions are based on one plate per person. Food will be replenished throughout dinner service but is not an all you can eat.

# Buffet Menu



The choice  
is yours!



Mouth  
watering

## Salads: select two

- Valley Salad: Fresh field greens, red onions, cranberries, cucumber, pickled beets, paired with a tarragon herb vinaigrette
- Napa cabbage with carrots in a light citrus miso dressing
- Pasta salad with Mediterranean grilled vegetables
- Classic Caesar Salad
- German potato salad

## Starch: select one

- Roasted mini potatoes
- Herb roasted fingerlings
- Garlic mash
- Rice pilau

## Pasta: select one

- Chorizo sausage with baked cheese tortellini
- Tomato, mushroom, and basil ragu
- Spinach & ricotta vegetarian lasagna
- Meat lasagna

## Hot Entrees: select one

- Chicken cacciatore
- Roast pork medallions with a honey mustard sauce
- Chef's chicken curry and basmati rice
- Slow roasted boneless hip of beef

\*The beef option is carved at the buffet station. The beef is offered with carved ham as well.

\* Your buffet meal includes Chef's seasonal vegetable medley

## Buffet Gala Dessert Station

A mouthwatering array of decadent cakes, tarts, squares, and fresh fruit will be set out immediately following dinner service

A self-serve coffee and tea station will be available from 6pm until 12:30am

## Add-on ideas...

- Premium bar
- Themed cocktails
- Premium wine
- Additional late night items
- Additional course for plated dinner
- Additional item for buffet
- Champagne Toast (indoors only)
- Wedding party & guest golf passes
- Gazebo location for ceremony site

So much more...

Please ask for pricing and details



## Wedding Package pricing per person

\*Price includes taxes & gratuities

- Plated or buffet with a maximum 6 hours open bar service \$163 inclusive
- Plated or buffet with no open bar service \$141 inclusive (cash, ticket or billed upon consumption bar services are available)
- Adult guest arriving after dinner for open bar & late night food \$60 inclusive (8pm onward)
- Children 2 years and under-complimentary
- Children 3-12 years of age-\$65 inclusive
- Teenagers 13-18 years of age-\$141 inclusive

Please note: Bar service ends at 12:15am sharp. All guests must be vacated from the property no later than 1am or a \$500 per hour room rental is applied.

Any outside alcohol brought onto the premises will result in the closure of your bar.

Prices include HST and gratuities. Additional costs may apply if upgrading and or add on's.

Final invoicing will be based on last confirmed guest count provided 7 business days prior to your event.

A minimum 3-business days notice must be provided to accommodate any additional guests and will be added to the total.

Notification of all dietary needs must be made at least one week in advance of your event.

Day before access to wedding venue must be arranged in advance and is not guaranteed.