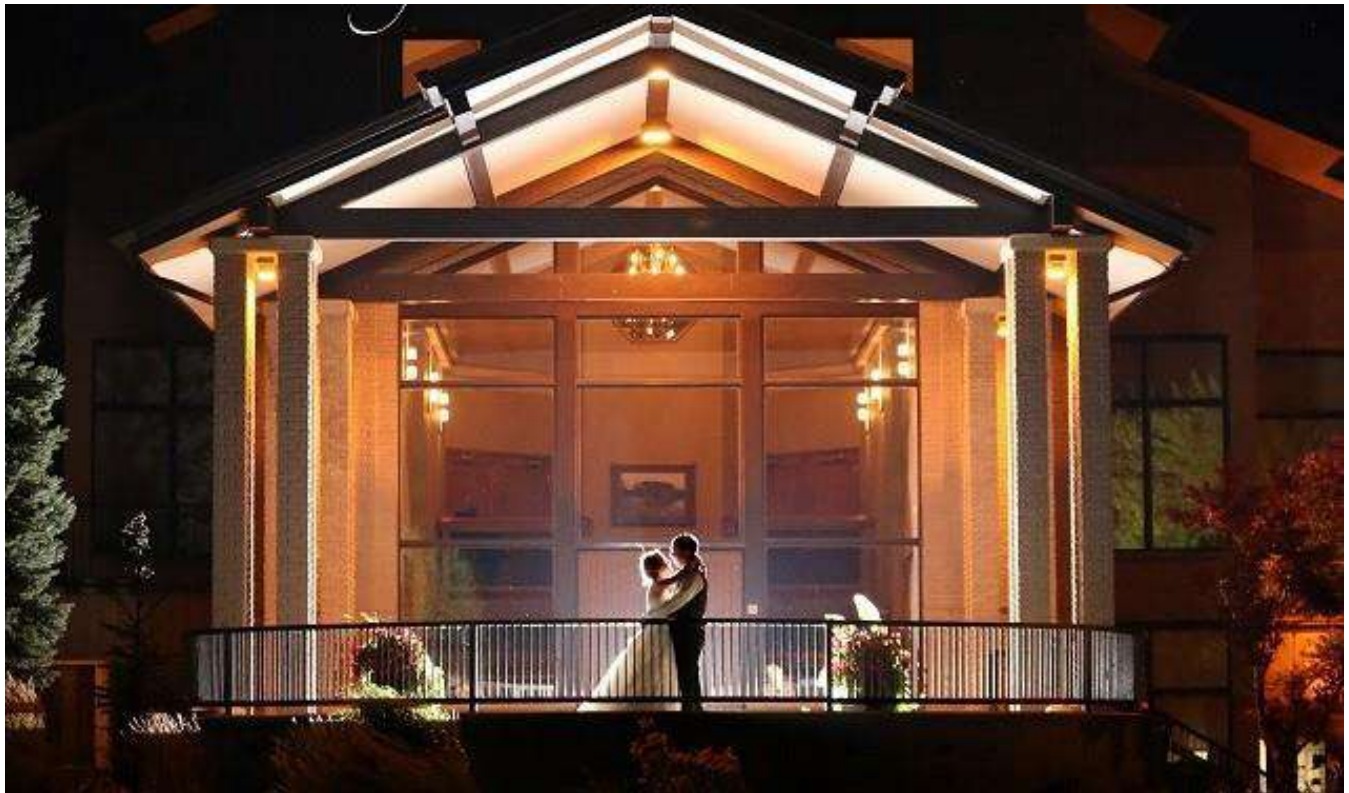


# Wedding Planning Guide 2023



200 Golfwood Drive, Amherstburg, ON, N9V 3T4  
519.736.2838 - [pointewestgolf.com](http://pointewestgolf.com)  
[foodandbeverage@pointewestgolf.com](mailto:foodandbeverage@pointewestgolf.com)





At Pointe West Golf Club, we can provide the perfect setting for every aspect of your Wedding celebration.

Why should you and your guests have to run all over town, venue to venue, when we can do it all!

Let Pointe West Golf Club take care of everything and give you the day you've always dreamed of!



Say your "I Do's" overlooking Pointe West's signature 18th hole complete with pond and fountain. The natural beauty and wide-open space are the perfect setting in which to celebrate your special day with family and friends.

The patio can seat up to 190 guests. We are happy to work with your decorator, to ensure they are able to enhance our beautiful setting while also meeting your specific requirements.



The Pointe West Clubhouse can accommodate up to 190 guests, while still allowing for ample space for a dance floor and specialty tables such as gift and dessert tables.

The large attached patio allows your guests to enjoy the fresh evening air without leaving the reception, ensuring no one will miss a moment of your special day.

## PLANNING GUIDE

### EVENT PRICING INCLUDES:

- Use of Clubhouse Rooms and Patio
- Basic Table Linens including table cloths and cloth napkins (limited colours)
- Table Skirting for the head table, dessert and cake tables, gift and registration tables
- Wireless microphone
- Podium
- Selection of background music in various genres
  - Standard room set-up
- Staffing
- On-Site “day-of” Wedding Coordinator
- Use of the Emergency Kit

### TYPICAL TIME LINE OF WEDDING PREPARTIONS

Upon Booking Facility: A non-refundable and non-transferable \$2,500 deposit will reserve your preferred date. This will also contribute to the final cost of your event.

Two to Three Months Prior: Meet with the Managers to finalize menu, set-up and timeline, confirm décor needs, ensure contact information for all wedding service professionals who will need access has been forwarded to the Pointe West Wedding Team

One to Two Weeks Prior: Confirm guest numbers and finalize any special meals, final walk-through of timeline, set-up and seating plan, remainder of estimated balance due to Pointe West

Three Days Prior: A final “minimum guest number” is required. This is the minimum number of covers that will be charged. (An increase in covers after this date can be accommodated)

One Day Prior: If applicable, ensure all décor materials, wedding favours, etc. are at Pointe West

**THESE ARE STANDARD PACKAGE OFFERINGS.  
CUSTOM MENU REQUESTS WILL BE QUOTED ON A  
PER REQUEST BASIS**

**Food Selections**  
**Passed hors d'oeuvres**  
*Priced Per Dozen*

**Classic**

<b>Smoked Salmon</b>	<b>\$40.00</b>
<i>crème fraiche, caper, citrus preserve foam, rye cracker</i>	
<b>Seasonal Tartlet #1</b>	<b>\$32.00</b>
<i>mushroom, pea, smoked lemon ricotta, basil, thyme</i>	
<b>Seasonal Tartlet #2</b>	<b>\$32.00</b>
<i>sweet potato, smoked cheddar, compressed apple, caramelized onion puree</i>	
<b>Fried Chicken Slider</b>	<b>\$35.00</b>
<i>potato bun, dill pickle remoulade, coleslaw, spicy honey</i>	
<b>Arancini</b>	<b>\$28.00</b>
<i>pea risotto, brie, charred lemon aioli, reggiano</i>	
<b>Bruschetta</b>	<b>\$28.00</b>
<i>reggiano crisp, cherry tomato, balsamic pearls, basil, crustini</i>	
<b>Beet &amp; Goat Cheese</b>	<b>\$28.00</b>
<i>pickled beets, goat cheese mousse, smoked hazelnut praline, endive</i>	

**Premium**

<b>Short Rib Mille Feuille</b>	<b>\$45.00</b>
<i>braised short rib, pickled onion, cured onion jam, herb dust</i>	
<b>Beef Tartare</b>	<b>\$45.00</b>
<i>smoked marrow &amp; mustard aioli, crispy capers, egg yolk gel, sourdough cracker</i>	
<b>Bacon Wrapped Scallops</b>	<b>\$50.00</b>
<i>preserved lemon &amp; herb aioli</i>	
<b>Tuna Tartare</b>	<b>\$48.00</b>
<i>avocado crème, pickled shallot, fermented chili, tapioca cracker</i>	
<b>Shrimp Cocktail</b>	<b>\$38.00</b>
<i>charred lemon horseradish aioli, cocktail gel, rice cracker</i>	
<b>Prime Beef Slider</b>	<b>\$35.00</b>
<i>potato bun, dill pickle remoulade, smoked cheddar, shredded lettuce</i>	
<b>Foie Gras Parfait</b>	<b>\$55.00</b>
<i>toasted brioche, fermented grape preserve, pickled grape</i>	

# Menu Packages - Priced Per Person

Menus are all inclusive. Event guests choose their menu items where applicable.

## Silver Package - \$70.00

### For the Table

baguette with whipped seasonal Butter

### 1<sup>st</sup> Course – Soup/Salad

Choose 1

Bib Lettuce Salad

*parmigiana dressing and crisp, roasted tomatoes, cucumber, hazelnut vinaigrette*

~

Potato Leek Soup

*garlic chips, chive oil, potato salad*

### 2<sup>nd</sup> Course – Entrée

Choose 1

Wild Mushroom and Chestnut Stuffed Chicken Supreme

*smashed fingerling potato, seasonal veg, au jus*

~

Crispy Skin Salmon

*pea and parmesan risotto, grilled zucchini, lemon foam*

~

Roasted Aged Prime Striploin

*potato puree, roasted wild mushroom & brussels sprouts, bone marrow jus*

### 3<sup>rd</sup> Course – Dessert

seasonally flavoured crème brulee

## **Gold Package - \$90.00**

### **For the Table**

baguette with whipped seasonal butter

#### **1<sup>st</sup> Course – Salad**

**Choose 1**

Bib Lettuce

*parmigiana dressing and crisp, roasted tomatoes, cucumber, hazelnut vinaigrette*

~

Gem Lettuce

*brown butter crouton, roasted garlic & charred lemon dressing*

#### **2<sup>nd</sup> Course – Soup**

**Choose 1**

Potato Leek

*garlic chips, chive oil, potato salad*

~

Curried Butternut Squash

*seed brittle, cumin cinnamon chantilly*

#### **3<sup>rd</sup> Course – Entrée**

**Choose 1**

Bacon Wrapped Chicken Breast

*roasted & smoked wild mushroom, grilled asparagus, potato puree, au jus*

~

Miso Cured Cod

*skin chip, cauliflower puree, roasted brussels sprout kimchi, soy sabayon*

~

Roasted Aged Prime Striploin

*potato puree, roasted wild mushroom and brussels sprouts, bone marrow jus*

#### **4<sup>th</sup> Course – Dessert**

**Choose 1**

Brown Butter Cheesecake - *chocolate caramel cream, shaved chocolate, smoked nut praline, chocolate tuile*

~

Berry Tarte - *vanilla pastry cream, brown butter crumb, caramelized white chocolate powder*

## Platinum Package - \$110.00

### **For the Table**

sourdough focaccia with herbed garlic butter

### **1<sup>st</sup> Course – Salad**

#### **Choose 1**

Arugula & Snap Pea

*ribboned asparagus, cured egg yolk, roasted almond, green goddess dressing*

~

Mixed Tomato

*fresh mozzarella, basil, mint, arugula, parmesan bread crumbs, balsamic vinaigrette*

### **2<sup>nd</sup> Course – Soup**

#### **Choose 1**

Lobster Bisque

*shrimp remoulade, herb oil, lemon foam*

~

Wild Mushroom Bisque

*roasted mushroom salad, crouton, dill and truffle oil*

### **3<sup>rd</sup> Course – Pasta**

#### **Choose 1**

Rigatoni

*pesto, bocconcini, pine nut, lemon*

~

Basil Gnocchi

*tomato sugo, fresh mozzarella*

### **4<sup>th</sup> Course – Entrée**

#### **Choose 1**

Ontario Duck Breast

*fermented blackberry glaze, celeriac puree, potato pave, duck jus gras*

~

Grilled Prime Tenderloin

*poached asparagus, potato puree, glazed carrots, peppercorn jus*

~

Seared Halibut

*cauliflower variations, mussels, wilted spinach, lemon & herb bearnaise*

### **5<sup>th</sup> Course – Dessert**

#### **Choose 1**

Berry Tarte - *vanilla pastry cream, brown butter crumb, caramelized white chocolate powder*

Dark Chocolate Tart - *milk chocolate cremieux, smoked peanut and hazelnut praline, candied peanut, peanut powder*

## **Vegetarian Options – add 1 dish to any entrée menu**

Eggplant Parmesan - whipped lemon ricotta, basil & tomato sugo, pesto

Vegetarian Lasagna - provolone bechamel, spicy pepper & tomato sugo, mozzarella, parmesan, pesto

Root Vegetable Gratin - smoked gouda bechamel, celeriac, carrot, squash, romesco sauce

### **\*\*Cake Cutting and Dessert Policy\*\***

Pointe West will cut, plate and serve your cake to guests for a fee of \$3.95 per person (Includes cutlery, plates and napkins)

Stationed dessert service available at \$3.95 per guest. (Includes cutlery, plates and napkins)

Cake or Desserts provided by the Host must be prepared by a professional bakery

## **Late Night Tables**

*Priced Per Person*

### **Pizza Bar - \$10**

*Choice of 3*

Margarita, Meat, Veggie, Super, BBQ Chicken, Chicken Pesto, Pulled Pork, Cheeseburger, Dill Pickle

### **Slider Bar - \$12**

*All the Fixings*

*Choice of 3*

Prime Beef, Fried Chicken, Grilled Chicken, Braised Beef, Pulled Pork, Brisket, Fried Pickerel

### **Taco Bar - \$14**

*All the Fixings*

*Choice of 3 Proteins*

Barbacoa, Carnitas, Fried Pickerel, Chorizo, Tex-Mex Ground Beef, Mushroom Pulled Pork, Vegan Chorizo

### **\*\*Outside Late-Night Food Option Policy\*\***

Pointe West does allow other late-night food to be catered in for a cost of \$2.75 per guest.

Cutlery, Plates and Napkins will be included.



## Bar Listing

Pointe West offers a wide variety of House Domestic and International Wines available to be served at your event.

Please speak with the Clubhouse Manager or Food and Beverage Manager for our current selection.

**\*\*All Bar Prices Include Bartenders, Ice, Mix, Glassware, Corkage, labour and Set Up Fees\*\***

Liquor closing inventories are taken and volumes used are determined by measurement to the nearest 1/10<sup>th</sup> of a liquor bottle based on consumption. (i.e., 1.5 Bottles of Crown Royal Rye = 1.5 x \$)

### Liquor

House Brands	40oz.	Rye – Crown Royal Rye	\$229.95
		Rum – Bacardi Superior White	
		Vodka – Smirnoff	
		Gin – Tanqueray	
		Scotch – J&B Rare	
Premium Liquor	26oz.	Prices available upon request.	

### Beer

\$5.95

Bottle Blue, Bud Light, Canadian, Coors Light, Old Vienna

Draught 12oz.

### Minerals

Unlimited Pop/Juice (priced per guest)	\$2.50
Pop	\$2.75
Juice	\$3.00
Late Night Coffee Urn (priced per guest)	\$2.25

All prices quoted are subject to 15% service charge and H.S.T.

Cash Bars are available for a set up fee of \$100.00

### Socan Fee and Re-Sound Fee

A Socan levy tax of \$62.13 and a Re-Sound Fee of \$27.96 will be applied to all invoiced where music is being played in our facilities. (Subject to change as per Socan and Re-Sound guidelines.)

### Deposit and Rental Fee

Private Event	# Of Guests	Rental Fee (\$)	Deposit (\$)
-	180 & over	500	2500
-	150-179	750	2500
-	125-149	1000	2500
-	100-124	1500	2500
-	Less than 100	1500 + 20/Guest	2500

Semi Private Event	Less than 80 Guests	Rental Fee (\$)	Deposit (\$)
-	Dining Room	500	500
-	Patio	500	500

***\*\*Are you an unrestricted full golfing member? Please ask about Rental Fee Advantages!\*\****

On Site Ceremony	\$500
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Please Note; an Admin Fee of 3% will be applied if paying for the event by Visa or Mastercard

## Terms and Conditions

1. The reserved date will not be held unless the required deposit is received. Cancellation of a reserved date will result in the loss of the deposit in accordance with the requirements set out in the "Tournament Planning Guide".
2. All quoted prices are current, and subject to change on reservations beyond 2 months. Prices for golf and carts are guaranteed as quoted.
3. A guaranteed number of participants and /or guests is required 4 days in advance. This is the minimum number for which you will be charged.
4. Décor: it is recommended that all vendors contact us regarding acceptable decorating. It is not acceptable to affix anything to the walls or wood trim. No confetti or any type of rice is allowed. Candles must be of the no-drip variety and enclosed to prevent fire. Candles are NOT permitted on the guest tables. Indoor fireworks are not permitted. Access to the facility for vendors or set up is restricted to the day of the event after 9 AM.
5. The Host/Convener, guests and invitees of the Host/Convener will abide by the rules and regulations of Pointe West Golf Club, including all requirements of the Liquor Control Act. The Host/Convener will assist and cooperate with employees of the Club to ensure that all guests and invitees conduct themselves in accordance with such rules and regulations.
6. The Host/Convener will be responsible for and indemnify the Club from all damage suffered by the Club, or any of the Members as a result of any misuse of its facilities or other improper conduct by the Host/Convener or by any of the guests and/or invitees of the Host/Convener.
7. A room charge may be applicable dependant on the event size and requirements.
8. The Club is not responsible for lost or stolen articles.
9. Payment Terms: a) **Tournament Events** - Payment of the final invoice for the event is due within 7 days of issuance. A service charge of 2.5% will apply to any overdue amounts. b) **Catered Events** – Payment of 100% of the estimated invoice is due 2 weeks *prior* to the scheduled event. If the estimated amount is lower than the final cost of event, an invoice will be forwarded to the host. Payment of said invoice is due within 48hrs of issuance. If the estimated amount is higher than the final cost of event, a refund cheque will be forwarded to the Host within 7 days.
10. Pointe West Golf Club accepts Cheques, Money Orders, Visa and MasterCard. Please note a 3% admin fee will be applied to all credit card payments.
11. The undersigned Host/Convener hereby agrees to be responsible for full payment of all items included herewith in accordance with the terms and conditions set out in this agreement.
12. All menu items and packages are subject to a 15% gratuity and 13% H.S.T

Accepted by Host/Convener: \_\_\_\_\_

On behalf of Pointe West: \_\_\_\_\_