



THE
WILLOWS
CLUB

2023 WEDDING PACKAGE



WEDDING CELEBRATION PACKAGE

WHAT WE DO

We are The Willows Golf and Country Club, located at 382 Cartwright Street. Our beautiful club house offers many opportunities for fun, relaxation and entertainment. Our parent company Dream and The Willows together, serve the neighboring Willows and Stonebridge communities within Saskatoon city parameters offering a unique and naturalistic scenery.

Within the club house we have four (4) unique banquet rooms to cater to various events ranging from eight (8) people meetings up to a hundred and fifty (150) people in our biggest banquet room. We offer free parking and a private and comfortable atmosphere while maintaining close proximity to downtown Saskatoon.

ALL INCLUSIVE WEDDING PACKAGE

Looking to add some “extras”? From Chair covers, backdrops, to a stage, we are happy to take this off your plate and do the arranging for you.

*Additional fees apply

WEDDING COMPLEMENTS

Thank you for choosing The Willows for your special day. Our Service Coordinator is well equipped to assist you with all the amenities you require to make this special day unfold as smoothly as possible. We offer the following range of services;

- Complete set-up of tables, chairs, cutlery, china & linen.
- Skirted gift table, cake table & guest book table.
- In-house podium & microphone.
- Served or Family Style dinner service for the head table.

Complimentary Bridal room for last minute touches (based on availability)



OUR VENUES

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BANQUET ROOMS

We have three (3) main event rooms available to choose from within the club house:

Dreher Room

The Dreher room is our largest room located towards the front of the club house. This beautiful room can accommodate up to 110 people. The perfect room for the perfect wedding.

Twilight Room

Overlooking the beautiful Golf Course the Twilight Room can accommodate up to approximately 70 people. If you are planning an intimate wedding surrounded by your close family and friends this would be the ideal room for you!

Wedgewood Room

This cozy space can accommodate close to 32 people for a small and unique wedding celebration or an engagement party.



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THE RED BARN: WEDDING CEREMONY

If you are looking for a unique and breath taking venue we've got the perfect location for you!

The Red Barn

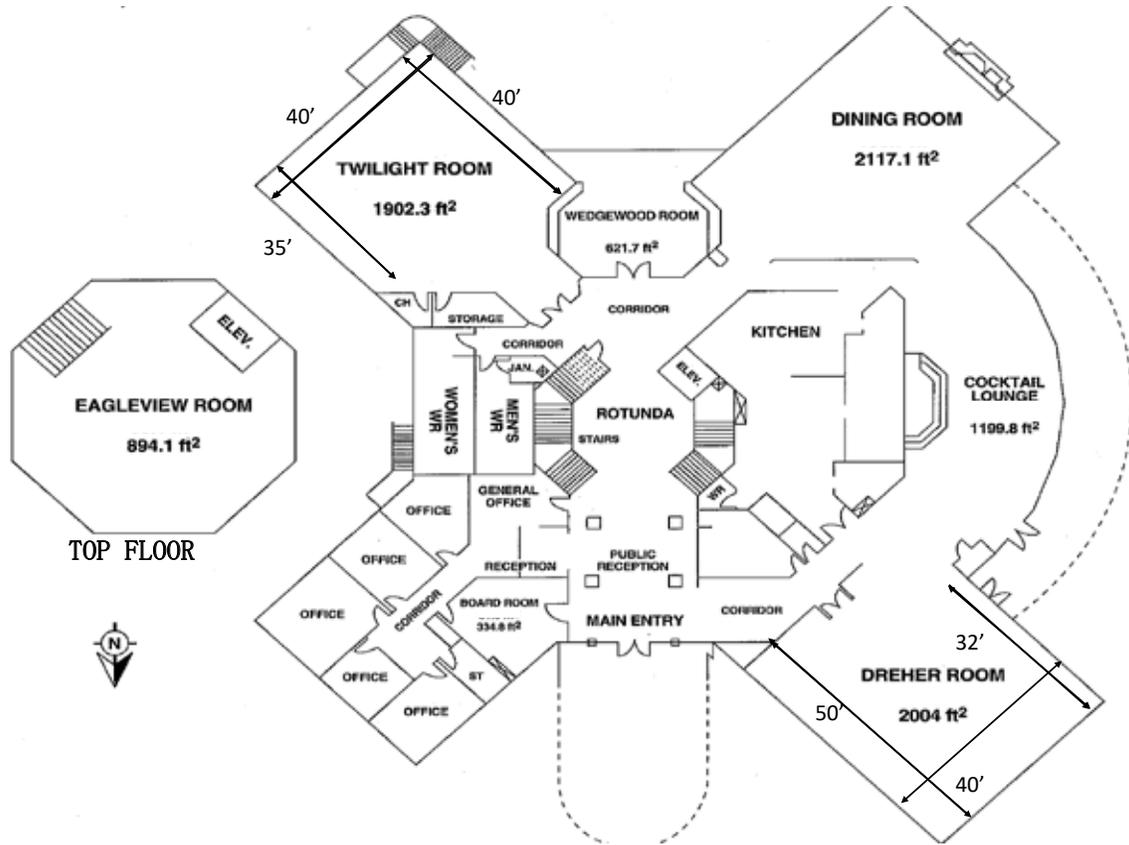
The Red Barn is a quiet and peaceful venue with a picture perfect scenery second to none. You can enjoy the beauty of the country side while being within Saskatoon city limits. You will be pampered by our Banquets team to the best service and catering.

Wedding Ceremony Includes:

- Private, picturesque one of a kind ceremony locations.
- Complimentary chairs for all guests.
- Full set-up and teardown, including chairs and tables.
- Complimentary Sound system and microphones.
- Opportunity for unique wedding photographs.

OUR VENUES

All our rooms come with amazing views at no extra charge.



	Square feet	Boardroom	Theatre Style	Classroom Rounds	U-shape	Hollow Square	Banquet (full rounds)	Reception
Dreher	2004	32	200	84	42	56	150	250
Twilight	1902	32	175	56	42	56	100	175
Wedgewood	621	16	40	28	28	28	30	50
Boardroom	334	10	-	-	-	-	-	-
Red Barn	-	-	-	-	-	-	150	200

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CATERING POLICIES

Our Service Coordinator is committed to seeing that every detail is administered to your satisfaction. In order to ensure that your function runs smoothly, we request you acknowledge the following policies:

Contract & Deposit

All wedding bookings are required to leave a \$1000 non-refundable deposit & signed contract upon agreement of booking, in order to secure the function date & space.

Cancellation Policy

In the event of a cancellation, all deposits are non-refundable. All notices of cancellation must be received in writing. If a cancellation should occur within seven days of the function, the full estimated cost of the event will be owed.

Payments

All payments are required to be made in full within 7 business days following the event. We accept the following forms of payment; Credit Cards, Debit, Cheques (with Credit Card Imprint).

Service Charge, GST & PST

A 18% 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.

Confirmation & Guarantee

A guaranteed number of guests must be confirmed seven business days in advance for all bookings. Provision will be made for 5% more guests than expected, however, final charges will be based on the actual number attending or guaranteed, or whichever is greater.

We reserve the right to relocate the function to a room of the appropriate size should the number of guests increase or decrease. You will be charged the room rental for the new room. We will guarantee food & beverage pricing 30 (thirty) days prior to the date of the function. Applicable service charges & taxes will apply.

A reset cost of \$550.00 will apply to change the room setup from theatre style for the ceremony to the rounds for the reception. Please allow 3 hours from the time the ceremony ends for the staff to reset the room.

Decorating & Musical Accompaniment

We will confirm room availability for decorating one week prior to the date of the function. The Willows will not assume the responsibility for any lost, stolen or damaged personal or rented items.

Your DJ/Band will be allowed to set up the day of your function. SOCAN (Society of Composers, Authors & Music Publishers of Canada) & RE-Sound fees will apply. These are mandatory Royalty Fees which must be paid by the Club for all functions playing copyrighted music.

Outside Food & Beverage

No outside food or beverage is permitted on the premises with the exception of Celebration Cakes.

The Willows follows the Saskatchewan Liquor & Gaming Authority regulations. We reserve the right to refuse service to anyone who appears intoxicated. Hosts or Hostesses are responsible for the conduct of their guests. Guests are encouraged to arrange for taxis, designated drivers or shuttles prior to the function.

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SOCAN & RE:SOUND

SOCAN-Tariff 8

A performing rights license is required when renting a facility for a private function when music will be performed during the event—such as a wedding reception, anniversary, assembly or fashion show. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN).

SOCAN is a non-profit organization, which under the Copyright Act of Canada (R.S., C.55, S.1), is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to copyright owners in the form of a royalty. Therefore, you are required by federal law to pay for a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in the Canada Gazette.

Room Capacity

1-100 people
101-300 people

Without Dancing

1-100 people: \$22.56
101-300 people: \$31.72

With Dancing

1-100 people: \$44.13
101-300 people: \$63.49

Should you require any additional information, please contact the SOCAN office at 1-800-517-6226 or visit www.socan.ca

RE:SOUND-Tariff 5

The Copyright Board of Canada has certified a new tariff to apply to recorded music used at a live event such as a wedding, reception or anniversary. RE:SOUND is the Canadian non-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Therefore, you are required by Federal Law to pay for a RE:SOUND fee under Tariff 5.

Room Capacity

1-100 people
101-300 people

Without Dancing

1-100 people: \$9.25
101-300 people: \$13.30

With Dancing

1-100 people: \$18.51
101-300 people: \$26.63

Should you require any additional information, please visit www.resound.ca



MENU OPTIONS

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CANAPÉS & HORS D'OEUVRES

We recommend 4 or 5 pieces per person for a reception preceding a dinner. For a dinner reception we recommend 10 to 13 pieces per person. Passed Hors d'Oeuvre service available upon request.

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|--|----------|--|----------|
| • House Smoked Local Trout/Crostini/Caper/Dill Cream/Roe | \$40/doz | • Local Beef skewer with spiced rum glaze | \$50/doz |
| • Hummus/Crisp/Chive/baguette | \$40/doz | • Pork Tenderloin Slider/Sour Cherry Ketchup/Mini Bun/Slaw | \$60/doz |
| • Balsamic Soaked Cherry Tomato/Raw Mozzarella/Basil | \$40/doz | • Braised Beef/Mini Yorkshire Pudding/Horseradish Infused Whipped Potato/Jus | \$60/doz |
| • Chilled Lobster/Baguette/Grainy Mustard | \$60/doz | • Bacon Wrapped Chicken Skewer | \$60doz |
| • Blini/Avocado Spread/Local Tomato/Sea Salt | \$40/doz | | |
| • Bacon, Egg, and Mushroom Tartlet | \$50/doz | | |

We offer custom event menus

Please ask for pricing

SPECIAL MOMENTS DINNER \$45

Fresh Rolls with Whipped Butter
Fresh Garden Salad with Assorted Dressings
Creamy Potato Salad
Pasta Salad
Fresh Vegetable Platter with Dip
Cheese Board with Crackers
Deli Platter with House Made Charcuterie
House Made Pickle Selection
Seasonal Hot Vegetables
Roasted Garlic and Horseradish Mashed Potato

Choice of 2 entrées

Cold Smoked Pork Tenderloin
Slow Braised BBQ Beef
Stuffed Porkloin
Piri Piri Chicken
Northern Pike with Yam Scales and Buerre Blanc
Sliced Roasted Angus Beef with Jus
Breast of Chicken in Pan Gravy
Tempura Tofu with 3 Pepper Relish
Cheddar Potato Perogies with Sour Cream and Caramelized Onion
Cabbage Rolls in Tomato Jus

Chef's Assortment of Cakes and One Bite Desserts

PRIME RIB DINNER \$65

Fresh Rolls with Whipped Butter
Fresh Garden Salad with Assorted Dressings
Creamy Potato Salad
Pasta Salad
Fresh Vegetable Platter with Dip
Cheese Board with Crackers
Deli Platter with House Made Charcuterie
House Made Pickle Selection
Seasonal Hot Vegetables
Ratatouille with Tomato Jus
Roasted Garlic and Horseradish Mashed Potato
Orange Infused Brown Rice

Carved Slow Roasted 30 day Dry Aged Prime Rib
with House Made Red Wine Jus and Horseradish
One bite Desserts

Accompanied by a choice of 1 of the following

Cold Smoked Pork Tenderloin
Slow Braised BBQ Beef
Stuffed Porkloin
Piri Piri Chicken
Northern Pike with Yam Scales and Buerre Blanc
Breast of Chicken in Pan Gravy
Tempura Tofu with 3 Pepper Relish
Cheddar Potato Perogies with Sour Cream and Caramelized Onions
Rice Cabbage Rolls in Tomato Jus
Fresh Berries and Whipped Cream

Chef's Assortment of Cakes and One Bite Desserts

THE LOVERS DINNER \$40

Fresh Rolls with Whipped Butter
Fresh Garden Salad with Assorted Dressings
Caesar Salad with homemade dressing, croutons, bacon
Fresh Vegetable Platter with Dip
Cheese Board with Crackers
Deli Platter with House Made Charcuterie
Seasonal Hot Vegetables
Roasted Garlic and Horseradish Mashed Potato
Choice of 1 entrée
Cold Smoked Pork Tenderloin
Slow Braised BBQ Beef
Stuffed Porkloin
Piri Piri Chicken
Northern Pike with Yam Scales and Buerre Blanc
Angus Beef with Jus
Breast of Chicken in Pan Gravy
Tempura Tofu with 3 Pepper Relish
Chef's Assortment of Cakes

PLATED DINNER SERVICE \$40

At the Willows, we specialize in customizing your plate service. Our experienced event coordinator looks forward to working with you to develop an unique one of a kind menu for your event. Whether it is for a quick serve lunch or a 7 course tasting menu, we can tailor your menu to your budget and needs.

Sample menu

1st

Wine Soaked Diefenbaker Trout

Poached spinach/beet puree/horseradish sabayon/roe

or

Braised Beef Tongue

Wild foraged mushrooms/glacé de viande/crisp

2nd

6 Hour Braised Porkloin

Saskatchewan wild and brown rice/cream poached sweet corn

or

Seared Breast of Chicken

Potato au gratin/squash flan

or

Northern Pickerel

Saffron risotto

or

Box Cut Striploin

Potato/crushed havard style beet/jus

3rd

Saskatoon Berry Crème Brulee

Whipped cream



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A LA CARTE

DINNER OPTION

- Fresh Artisan Rolls \$3 person
- Chef's Daily Homemade Soup \$8 person
- Fresh Garden Salad with Assorted Dressings \$7 person
- Caesar Salad with House Made Croutons/ Crumbled Bacon/ Dressing \$10 person
- German Style Potato Salad \$7 person
- Creamy Pasta Salad \$7 person

- Selection of House Made Pickles \$5 person
- Fresh Vegetable Platter with Dip \$8 person
- European Cheese Board with Crackers \$10 person
- House Made Chips with Dip \$5 person
- Hummus and Chips \$5 person
- Deli Platter with House Made Charcuterie \$15 person

- Seasonal Hot Vegetable \$5 person
- Roasted Garlic and Horseradish Mashed Potato \$5 person
- Orange Infused Brown Rice \$5 person
- Butter and Herb Baby Potatoes \$5 person
- Pork Tenderloin Wrapped in House Smoked Bacon \$20 person
- Slow Braised BBQ Beef \$20 person
- Macerated Fig Stuffed Pork Loin \$20 person
- Piri Piri Chicken \$20 person

- Breast of Chicken in Pan Gravy \$25 person
- Carved Angus Beef with Jus \$25 person
- Carved Slow Roasted Prime Rib with Red Wine Jus and House Made Horseradish \$40 person
- Tempura Tofu with 3 Pepper Relish \$15 person
- Cheddar Potato Perogies with Sour Cream and Rice Cabbage Rolls in Tomato Jus \$15 person

- One Bite Desserts \$3 person
- Assorted Whole Cake Selection \$15 person

**Ask about our Custom Menus at
no extra charge**

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RED BARN BBQ OPTIONS

Burger BBQ \$30/person

Tossed Salad
Willows Potato Salad
Creamy Pasta Salad
Sliced Tomatoes/Onions/Lettuce
Brioche and Whole Wheat Buns
Ketchup/Mustard/Mayo/Kanas BBQ Sauce

Choice of one of the following

8oz Prime Rib Burger cheeseburger
or
8oz All-Natural Chicken Breast
(Vegetarian available on request)
One Bite Desserts

BBQ Chicken and Ribs \$35/person

Tossed Salad
Willows Potato Salad
Creamy Pasta Salad
House Made Pickle Tray
Fresh Vegetable Platter and Dip
Savory Baby Potatoes
Sweet Corn
Warm Garlic Toast

Half Rack of Pork Baby Back Ribs with 6oz Chicken Breast

Watermelon and One Bite Desserts

Steak BBQ \$40/person

Tossed Salad
Willows Potato Salad
Creamy Pasta Salad
House Made Pickle Tray
Fresh Vegetable Platter and Dip
Savory Baby Potatoes
Sweet Corn
Warm Garlic Toast

Choice of one of the following

8oz NY Steak
or
8oz Chicken Breast
Watermelon and One Bite Desserts

Carved Prime Rib BBQ \$65/person

Raw Salad Bar
Willows Potato Salad
Creamy Pasta Salad
Coleslaw
Cheese Board
House Made Pickle Tray
Fresh Vegetable Platter and Dip
Savory Baby Potatoes
Sweet Corn
Warm Garlic Toast

Carved BBQ Prime Rib

Watermelon
Chef's Cake Selection and One Bite Desserts



BEVERAGE SERVICE

The Willows will provide a bar and include a bartender, serving staff, mix & glasses.

Cash Bar

When individual guests purchase from the Willows Bar (taxes included)

- Domestic Beer, Liquor \$6.50
- House Wine \$7.50
- Liqueurs \$7.50
- Imported Beer, Premium Liquor \$7.50
- Non-alcoholic Beer \$3.50
- Soft Drinks and juice \$2.50

Host

When the host is invoiced for all beverages consumed (subject to a 18% service charge and applicable taxes)

- Domestic Beer, Liquor \$6.50
- House Wine \$7.50
- Liqueurs \$7.50
- Imported Beer, Premium Liquor \$7.50
- Non-alcoholic Beer \$3.50
- Soft Drinks and juice \$2.50

Subsidized

When the guest pays a drink price determined by the host and the host is billed the difference (subject to a 18% service charge and applicable taxes)

Prosecco

La Marca Prosecco \$30/bottle

House Wine

(taxes included)

- Ogio Pinot Grigio \$35/bottle
- Woodbridge Cabernet \$35/bottle

Other wine options available upon request for an extra \$5/bottle

Cash Bars have a selection of Standard & Premium brands as well as Domestic & Imported beer available. At time of purchase drink prices will include GST (5%) & LCT (10%)

Host Bars will have a selection determined by the host. Host Bars will be billed based on consumption. The final billing will include GST (5%), LCT (10%) & Gratuity (18%)

Ask about special pricing with our all inclusive package.



AFTER PARTY NOSH

Taco Bar \$15/person

Spicy beef/tortillas/cheese/salsa/
avacado/lettuce/hot peppers

Slider Bar \$15/person

1oz beef sliders/mini buns/pickles/
lettuce/tomato/condiments

Fries and Gravy \$10

Fresh fries/gravy



T H E

W I L L O W S

C L U B