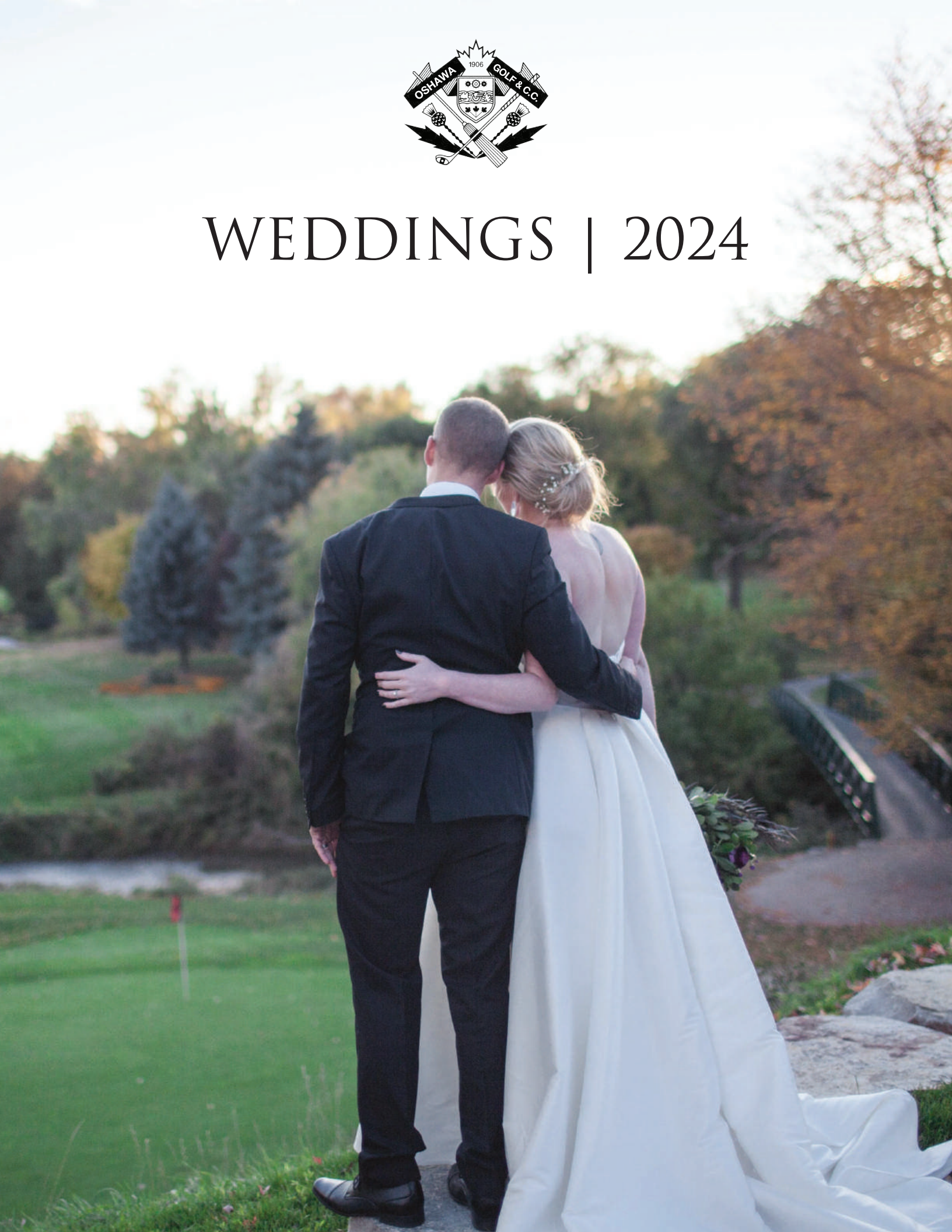




# WEDDINGS | 2024





**FOOD AND BEVERAGE MANAGER**

Holly Stovin

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# OSHAWA

GOLF & CURLING CLUB  
(EST. 1906)



*Photo credits: Matthew Booth, Tina King and Michael Schneider*



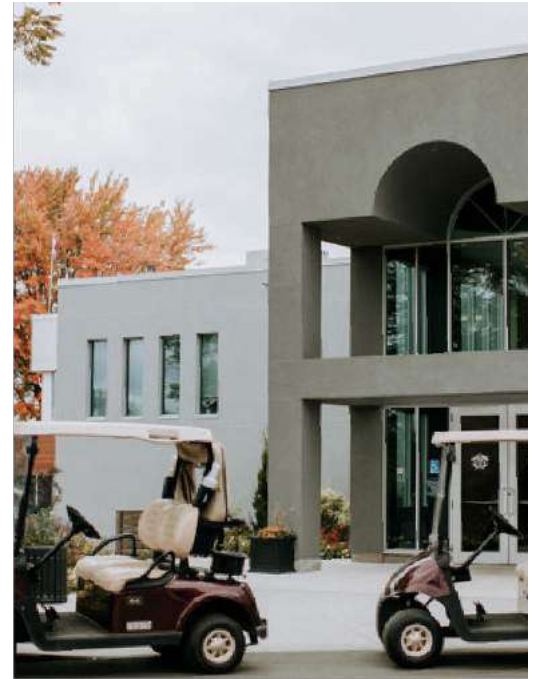


## *Congratulations!*

*Your happily ever after begins here...*

Established in 1906, the Oshawa Golf and Curling Club is located in the heart of the city and features a century old course designed by the legendary Stanley Thompson. Our grounds preserve and capitalize on the natural beauty of the land providing a spectacular backdrop for your ceremony or reception. The clubhouse has recently underwent a significant renovation adding to the fresh modern feel of our amenities. Our friendly and knowledgeable staff are dedicated to providing a best in class experience for you and your guests.





*eat, drink and be married...*

Our signature all inclusive wedding packages ensure that you and your guests can enjoy an elegant and stress-free experience in one convenient location. Our wedding coordinator will be there for you every step of the way to assist in making your wedding day everything you always dreamed it would be.

# wedding package inclusions

*A \$1,000 + hst venue fee will be added to all wedding packages and includes the following items*

On site Wedding Coordinator to assist in planning your happily ever after  
Complimentary menu tasting for the couple  
Room tables, chairs, gift table, guest book table set up according to floor plan  
Head table set up on risers  
Floor length white linen, white linen napkins  
Cutting of your wedding cake served with coffee & tea  
Designated gardens for wedding photographs  
Free on site parking  
Private bridal suite  
Use of audio visual equipment  
Ceremony rehearsal with wedding coordinator

## *Wedding Insurance Policy*

Your wedding coordinator will provide details on insurance inclusions

## *On Site Ceremony Space*

Ceremony \$1200+ hst when reception is booked at Oshawa Golf & Curling Club  
Ceremony Only \$2,300 + hst based on availability

## *SOCAN Fee*

A \$100 fee will be added to all packages and is paid to SOCAN (society of composers, authors, and music publishers of Canada) for the streaming of live performances and is used to compensate its members

### *Topaz Package \$193 per person*

Passed prosecco or vodka punch  
Five hours of open bar service  
Choice of four types of passed hors d'oeuvres  
Warm bread rolls & butter  
Three course plated dinner  
House wine served tableside during dinner service  
Coffee & tea service  
Wedding cake cut and served  
Late night coffee & tea station

### *Pearl Package \$210 per person*

Passed prosecco or vodka punch  
Five hours of open bar service  
Choice of four types of passed hors d'oeuvres  
Warm bread rolls & butter  
Four course plated dinner  
House wine served tableside during dinner service  
Coffee & tea service  
Wedding cake cut and served  
Choice of one late night food station  
Late night coffee & tea station

### *Diamond Package \$250 per person*

Passed prosecco or vodka punch  
Five hours of open bar service  
Choice of four types of passed hors d'oeuvres  
Charcuterie station during cocktail hour  
Warm bread rolls & butter  
Four course plated dinner  
Premium wine served tableside during dinner service  
Coffee & tea service  
Wedding cake cut and served  
Choice of one late night food station  
Late night coffee & tea station

# *hors d'oeuvres*

## *Hot Hors D'oeuvres*

Vegetable spring rolls  
with plum dipping sauce

Spinach and feta cheese spanikopita  
baked puff pastry with feta and spinach

Bacon wrapped scallops  
whole mini scallops wrapped in bacon

Miniature beef wellingtons  
golden puff pastry wrapped around beef tenderloin

Buffalo chicken trumpets  
buffalo chicken and cheese wrapped in tortilla

Apple & brie crostini with OGCC honey  
apple slices and melted brie on a crostini  
drizzled with OGCC honey

Crab rangoon  
cream cheese, crab, green onion wrapped  
in a wonton shell

Arancini served with pomodoro sauce  
spinach and parmesan cheese rice balls  
coated in bread crumbs and fried

Vegan vegetable dumplings  
with soy dipping sauce

## *Cold Canapes*

Smoked salmon on cucumber coins  
smoked salmon and cream cheese  
pinwheels served on cucumbers

Tomato & bocconcini cheese skewer  
fresh cherry tomatoes, bocconcini  
cheese drizzled with pesto

Individual shrimp cocktail  
shrimp served in a shot glass with  
traditional cocktail sauce

Bruschetta  
mini crostini topped with  
traditional bruschetta mix



# Topaz Package

## Starter

### Choose One

#### Caesar Salad

fresh romaine, crispy bacon, parmesan, and croutons tossed in creamy garlic dressing

#### Garden Salad

bell peppers, cucumber, tomato, romaine, iceberg, radicchio, spinach, and arugula tossed in choice dressing (ranch, balsamic, or honey mustard)

#### Butternut Squash Soup

butternut squash, spices, blended with cream

## Entree

### Choose Two

*All entrees are served with fresh seasonal vegetables and choice of one side: herb roasted potatoes, garlic mashed potatoes, fingerling potatoes, sweet potato puree*

#### Chicken Supreme

with wild mushroom jus

#### Atlantic Salmon

with lemon dill sauce

#### Cheese Tortellini

tossed in homemade vodka sauce

## Dessert

### Choose One

#### Sticky Toffee Pudding

with sauce anglais

#### Warm Chocolate Lava Cake

with vanilla ice cream

Coffee & Tea



# *Pearl Package*

## *Starters*

*Choose Two*

## *Soups*

### Butternut Squash Soup

butternut squash, spices, blended with cream

### Cream of Mushroom

wild mushrooms blended with cream

### Roasted Red Pepper & Tomato

red peppers and tomatoes topped with a seasoned crouton

## *Salads*

### Garden Salad

bell peppers, cucumber, tomato, romaine, iceberg, radicchio, spinach, and arugula tossed in choice dressing (ranch, balsamic, or honey mustard)

### Caesar Salad

fresh romaine, crispy bacon, parmesan, and croutons tossed in creamy garlic dressing

### Blackberry Spinach Salad

spinach, cherry tomatoes, almonds, aged white cheddar, poppy seed dressing

## *Pasta*

### Penne

choice of tomato, alfredo, or rose sauce

## *Entrees*

### *Choose Three*

*Entrees from Topaz package are available in Pearl Package*

*All entrees are served with fresh seasonal vegetables and choice of one side: herb roasted potatoes, garlic mashed potatoes, fingerling potatoes, sweet potato puree*

#### **Blackberry and Brie Chicken**

supreme of chicken stuffed with blackberries and brie

#### **Atlantic Salmon**

with pea puree

#### **New York Striploin**

served with peppercorn cognac sauce

#### **Stuffed Pepper**

rice, pinto beans, onions, cheese, cilantro

## *Dessert*

### *Choose One*

#### **Warm Chocolate Lave Cake**

with vanilla ice cream

#### **Lemonlicious Tart**

tangy and tart lemon cake with lemon curd

#### **Coffee & Tea**

## *Late Night Food Station*

please see late night station page for options





# *Diamond Package*

## *Starters*

### *Choose Two*

## *Soups*

### Butternut Squash Soup

butternut squash, spices, blended with cream

### Cream of Mushroom

wild mushrooms blended with cream

### Roasted Red Pepper & Tomato

red peppers and tomatoes topped with a seasoned crouton

## *Salads*

### Garden Salad

bell peppers, cucumber, tomato, romaine, iceberg, radicchio, spinach, and arugula tossed in choice dressing (ranch, balsamic, or honey mustard)

### Caesar Salad

fresh romaine, crispy bacon, parmesan, and croutons tossed in creamy garlic dressing

### Blackberry Spinach Salad

spinach, cherry tomatoes, almonds, aged white cheddar, poppy seed dressing

### Caprese Salad

buffalo mozzarella, fresh tomato, basil and balsamic

## *Pasta*

### Penne

choice of tomato, alfredo, or rose sauce

### Cacio e Pepe Ravioli

greated pecorino and romanco cheese, fresh cracked pepper

## *Entrees*

### *Choose Three*

*Entrees from Topaz and Pearl package are available in Diamond Package*

*All entrees are served with fresh seasonal vegetables and choice of one side: herb roasted potatoes, garlic mashed potatoes, fingerling potatoes, sweet potato puree*

#### *Spinach and Artichoke Supreme of Chicken*

supreme of chicken stuffed with spinach and artichoke, goat cheese, served with pesto cream sauce

#### *Filet of Seabass*

served with olive tapenade, cherry tomatoes, grilled fennel, and baby arugula

#### *Black Cod*

served with roasted red pepper coulis, charred leeks, fingerling potatoes

#### *Pork Tenderloin*

prosciutto wrapped tenderloin stuffed with apple and brie with spiced bourbon jus

#### *Medallions of Beef Tenderloin*

with peppercorn cognac sauce

#### *Surf and Turf*

6oz filet mignon with grilled shrimp

## *Dessert*

### *Choose One*

#### *Tiamisu*

lady fingers dipped in coffee, layered with sweet marscapone, topped with cocoa

#### *Trio of Desserts*

chocolate brownie, chocolate covered strawberry, profiterole

#### *Creme Brulee*

rich custard base topped with a layer of hardened caramelized sugar

#### *Coffee & Tea*

## *Late Night Food Station*

please see late night station page for options

# *Late Night Food Stations*

## Gourmet French Fry and Slider Bar

french fries, sweet potato fries, spicy lattice fries, ketchup, vinegars, smoked bacon, sour cream, bbq sauce, chili peppers, cheese curds, gravy, beef sliders topped with cheese

## Pizza Station

choice of assorted thin crust pizzas and flatbreads

## Taco Bar

fresh tortillas, grilled chicken, spicy beef, shredded sheese, shredded lettuce, tomatoes, onions, guacamole, salsa, homemade nacho chips

## Pub Grub Station

chicken fingers, french fries, jalapeno poppers, onion rings, soft pretzels

## Charcuterie and Antipasto Station

charcuterie board, grilled vegetables, olives, pickles, hummus, artichoke and asiago dip, grilled pita, crackers



# *special pricing*

*Children ages 2- 12 \$50 per child*

Choose One

Chicken Fingers & Fries

Kids Pepperoni & Cheese Pizza

Cheese Burger and Fries

Comes with the same starter and dessert as adults

*Young Adults ages 13 - 18 \$115 per person*

Pricing includes the same meal options as adult menu without alcohol

*Vendors \$115 per person*

Pricing includes the same meal options as adult menu without alcohol



# FAQ

- A non-refundable deposit of \$3,000 is required at time of booking
- Full prepayment of the estimated balance is due 2 weeks prior to the event date
- All quoted prices are guaranteed for 60 days
- Liability for damages to the premises will be billed to the event host accordingly
- The Oshawa Golf & Curling Club cannot assume responsibility for personal property or equipment brought into function spaces
- Should your event be cancelled less than 60 days prior to your function, you will be subject to loss of revenue fees and rental charges
- In the event your guests, musicians, or DJ remain inside the clubhouse beyond 2 am a \$300 house fee will be applied to your final statement
- The menu for your event must be confirmed 45 days prior to the date of your event (at which point all the food and beverage charges will be estimated)
- We are happy to accommodate special dietary requirements or food allergies. Please let us know of any specialty meal requests a minimum of 5 days prior to the event
- With the exception of Wedding & Celebratory cakes, no outside food is permitted into the facility
- All service staff are Smart Serve certified. Alcoholic beverages are provided to guests & members in compliance with the LCBO until 1am
- Absolutely no outside spirits or beer are permitted on the club property. Failure to comply will result in immediate termination of bar service
- Wine as a guest favour is not permitted as per the AGCO