



Wedding
MENU
2016/17

ALL-INCLUSIVE
PACKAGES


BLUE SPRINGS
GOLF CLUB

bluesprings.clublink.ca

The ClubLink Hospitality Team is pleased to offer the following menu selections for your special event.

Additional options are available and menus can be customized to ensure your event is memorable.

CLUBLINK
ONE MEMBERSHIP
more golf[®]



About Blue Springs Golf Club...

Blue Springs Golf Club is located one hour northwest of Toronto, just north of highway 401 in Acton.

Our casually elegant cottage-style clubhouse offers a relaxing venue with a wide-ranging menu.

Blue Springs Golf Club is ideal for weddings with a large banquet hall and outdoor area among the trees for ceremonies and pictures, as well as generous meeting space for seminars and conferences.

Our venue:

Open year-round

Versatile banquet rooms can accommodate up to 180 guests

Beautiful indoor and outdoor spaces for ceremonies with stunning views of our gardens and gorgeous countryside

Menus and packages customized to suit your every need

Catering to guests and children with dietary restrictions

Men's and ladies' locker rooms with showers and key lockers

Wireless high-speed internet access

Audio-visual equipment, projectors, screens and wireless microphone

Superior customer service and attention to detail

Golf carts for photos

Photography permit not required

Abundant complimentary parking

Experience hosting ethnic weddings of all types

Dedicated in-house catering coordinator

Bridal suite with en-suite available for use for the day

Signature drink for cocktail reception

All-inclusive package includes...

On-site ceremony surrounded by elegant gardens

Signature non-alcoholic punch for cocktail reception

Five-hour standard open bar service (ends at 1 a.m.)

Two bottles of house wine with dinner per table (to be served)

Menu tasting for two

Private bridal suite

Complimentary meal for DJ and photographer

Custom menus and special requests available

Special children's menu

Gluten-free alternatives

Decorative votive candles for each table

Floor length linen and napkins (choice of colour)

Tax and administration fee

KATHLEEN COMEAU

Food and Beverage Manager

519-853-0904 ext. 2228 • kcomeau@clublink.ca

Children 12-18 years are \$50 all-inclusive (no-alcohol package)



CLUBLINK
ONE MEMBERSHIP
more golf

THE Gold PACKAGE

\$85 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white table cloths

VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

All-inclusive prices are per person and include
beverages, tax and administration fee.

COCKTAIL RECEPTION

Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres (based on three pieces per person)

DINNER (Three-course meal)

Includes: fresh baked dinner rolls and butter;
regular and decaffeinated coffee and tea selection

APPETIZER (choice of one)

Salad – fresh chopped romaine and iceberg lettuce, cherry tomatoes, cucumber,
peppers, carrot, lemon-honey vinaigrette
Or
Spring mix salad greens, fresh berries, raspberry vinaigrette

ENTRÉE (choice of one)

Oven-roasted chicken supreme, creamy Yukon Gold mashed potatoes, seasonal
vegetables, pommery herb sauce
Or
Pan-seared fresh Atlantic salmon fillet, steamed seasonal vegetables, herb-roasted
potatoes, lemon thyme sauce

DESSERT (choice of one)

New York-style cheesecake, fresh berries, berry coulis
Or
Warm apple crisp, vanilla ice cream

LATE NIGHT SERVICE

Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
Fresh sliced seasonal fruit platter

For additional enhancements please see pages 9 and 10

BEVERAGE SERVICE

Standard beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours in total of service)
Domestic beers, house rail liquors, domestic red and white house wine,
soft drinks, coffee and tea

THE
Platinum
PACKAGE

\$105 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white table cloths
- Choice of linen colours
- Menu tasting for two

VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

All-inclusive prices are per person and include
beverages, tax and administration fee.

COCKTAIL RECEPTION

Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres and cold canapés (based on five pieces per person)
Vegetable crudité platter with hummus, ranch and red pepper dips

DINNER (Three-course meal)

Includes: fresh baked dinner rolls and butter,
regular and decaffeinated coffee and tea selection

APPETIZER (choice of one)

- Spring mix salad, greens, fresh berries, raspberry vinaigrette
Or
- Spinach salad, strawberries, candied pecans, crumbled feta, summer berry vinaigrette
Or
- Roasted tomato soup, pesto drizzle

ENTRÉE (choice of one)

- Oven-roasted chicken supreme, creamy Yukon Gold mashed potatoes, fresh steamed
seasonal vegetables, pommery herb sauce
Or
- Pan-seared fresh Atlantic salmon fillet, steamed seasonal vegetables, herb-roasted potatoes,
lemon thyme sauce
Or
- Chicken supreme stuffed with mushroom, sundried tomato, herb chevre cheese, creamy
Yukon Gold mashed potatoes, steamed seasonal vegetables, tarragon chicken reduction

DESSERT (choice of one)

- New York-style cheesecake, fresh berries, berry coulis
Or
- Warm apple crisp, vanilla ice cream
Or
- Panna cotta, summer berries, berry coulis

LATE NIGHT SERVICE

- Coffee and tea station
- Wedding cake station – cut and platter-display (cake supplied by wedding)
- Fresh sliced seasonal fruit platter
- Cheese board

For additional enhancements please see pages 9 and 10

BEVERAGE SERVICE

- Standard beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours in total of service)
- Domestic beers, house rail liquors, domestic red and white house wine, soft drinks,
coffee and tea

THE
Sapphire
PACKAGE

\$125 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white table cloths
- Choice of linen colours
- Chair covers
- Menu tasting for four

VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

All-inclusive prices are per person and include
beverages, tax and administration fee.

COCKTAIL RECEPTION

Premium beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres and cold canapés (based on five pieces per person)
Vegetable crudité's platter with hummus, ranch and red pepper dips

DINNER (Three-course meal)

Includes: fresh baked dinner rolls and butter,
regular and decaffeinated coffee and tea selection

APPETIZER (choice of one)

- Spinach salad, strawberries, candied pecans, crumbled feta, summer berry vinaigrette
Or
- Vine-ripened yellow and red heirloom tomatoes and bocconcini, fresh torn basil,
extra-virgin olive oil, balsamic
Or
- Mushroom soup, chive crème fraiche

ENTRÉE (choice of one)

- Duo plate of oven-roasted chicken supreme and pan-seared fresh salmon fillet, roasted herb
potatoes, fresh steamed seasonal vegetables, pommery herb sauce
Or
- Duo plate of beef tenderloin and chicken supreme, creamy Yukon Gold mashed potato,
fresh steamed seasonal vegetables, red wine reduction

DESSERT (choice of one)

- Crème Brûlée
Or
- Individual white and dark chocolate mousse garnished with fresh berries and coulis
Or
- Warm apple crisp, vanilla ice cream

LATE NIGHT SERVICE

- Coffee and tea station
- Wedding cake station – cut and platter-display (cake supplied by wedding)
- Platter of fresh baked cookies
- Fresh sliced seasonal fruit platter
- Cheese board

For additional enhancements please see pages 9 and 10

BEVERAGE SERVICE

- Premium beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours in total of service)
- Premium and domestic beers, premium house rail liquors,
premium red and white house wine, soft drinks, coffee and tea

THE
Diamond
PACKAGE

\$155 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white table cloths
- Choice of linen colours
- Chair covers
- Premium linens
- Menu tasting for six
- Sparkling wine service for the head table

VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

All-inclusive prices are per person and include
beverages, tax and administration fee.

COCKTAIL RECEPTION

Premium beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres and cold canapés (based on five pieces per person)
Vegetable crudités platter with hummus, ranch and red pepper dips
Bruschetta platter

DINNER (Four-course meal)

Includes: fresh baked dinner rolls and butter,
regular and decaffeinated coffee and tea selection

APPETIZER (choice of one)

- Spinach salad, strawberries, candied pecans, crumbled feta, summer berry vinaigrette
Or
- Vine-ripened yellow and red heirloom tomatoes and bocconcini, fresh torn basil,
extra-virgin olive oil, balsamic
Or
- Antipasto plate
Or
- Lobster bisque

SECOND COURSE

Sorbet (Choice of: Lemon, Strawberry, Raspberry or Mango)

ENTRÉE (choice of one)

- Duo plate of oven-roasted chicken supreme and pan-seared fresh salmon fillet, roasted herb
potatoes, fresh steamed seasonal vegetables, pommery herb sauce
Or
- Duo plate of beef tenderloin and chicken supreme, creamy Yukon Gold mashed potato, fresh
steamed seasonal vegetables, red wine reduction
Or
- Duo plate of beef tenderloin and grilled shrimp, creamy Yukon Gold mashed potato, fresh
steamed seasonal vegetables, red wine reduction

DESSERT (choice of one)

- Panna cotta, summer berries, berry coulis
Or
- Warm apple crisp, vanilla ice cream
Or
- Chocolate tulip shell filled with fresh berries and fruit topped with raspberry sorbet
Or
- Dessert platter per table – chocolate truffles, chocolate dipped strawberries, mini cookies and tarts

LATE NIGHT SERVICE

- Coffee and tea station
- Wedding cake station – cut and platter-display (cake supplied by wedding)
- Platter of fresh baked cookies
- Fresh sliced seasonal fruit platter
- Cheese board with grapes, crackers and fresh baked baguette
- Gourmet dips and spreads platter – hummus, roasted red pepper dip, salsa, grilled pita, nacho
chips, baguette

BEVERAGE SERVICE

- Premium beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours in total of service)
- Premium, imported and domestic beers, premium and house rail liquors, premium red and white
house wine, soft drinks, coffee and tea

ENGAGEMENT PARTIES

BRIDAL SHOWERS

REHEARSAL DINNERS

THANK-YOU BRUNCHES

CLUBLINK CATERING

Buffet Lunch

BUILD-YOUR-OWN SALAD BAR

Selection of lettuces, seedlings and sprouts, variety of nuts, fruits, salad vegetables and cheese toppings, assorted dressings and vinaigrettes

FRESH BAKED BREAD BASKET

Fine artisan breads and flat bread with hummus and roasted red pepper spreads

CHEF'S HOT ENTRÉES

Pasta primavera

Grilled boneless skinless chicken breast

Fresh steamed seasonal vegetables

Herb-roasted potatoes

DESSERT STATION

Fresh sliced seasonal fruit platter

Assorted dessert squares, pastries and cookies

Coffee and tea

\$38.95

Cocktail Party

Baked brie wheel served with berry coulis and artisan breads

Canadian cheese board with grapes, crackers and baguette

Fresh-cut vegetable crudités and dips

Fine cocktail-style sandwich wraps

OR

Selection of chefs hot hors d'oeuvres

Seasonal sliced fruit platter and dessert squares and cookies

Coffee and tea station

\$36.95

Celebration

Chef's selection of hot hors d'oeuvres

Chilled shrimp ice bowl with cocktail sauce

Bruschetta duo platter

Dips and spreads platter with grilled pita, baguette croutons and nacho chips

Fresh fruit kebabs with raspberry coulis

Coffee and tea station

\$34.95

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate any dietary preferences upon request

Prices are per person and subject to applicable taxes and administration fee.



Menu Upgrades

UPGRADE YOUR APPETIZER

SALAD

CAESAR SALAD

hearts of romaine spears, shaved parmigiano-reggiano and crostini, drizzled with lemon-garlic dressing
Add \$2

MEDITERRANEAN SALAD

Vine-ripened tomatoes, cucumbers, peppers, black olives, crumbled feta and Yasou Greek dressing
Add \$2

BLUE SPRINGS SPINACH SALAD

Mandarin oranges, almonds, strawberries and a lemon-honey vinaigrette
Add \$2

SOUP

Add soup as your fourth-course for \$4

Woodland mushroom puree garnished with sautéed medley of mushrooms and herb crème fraîche

Autumn harvest butternut squash, sweet yams and carrots garnished with glazed apples

Classic minestrone

Tomato basil

ADD A PASTA COURSE

Regular or whole-wheat penne tossed in a fresh tomato-basil sauce
Add \$5

Filled Pasta, for example: butternut squash ravioli with maple cream sauce
Add \$7

UPGRADE YOUR ENTRÉE CHOICE

PRIME RIB (8-ounce)

Oven-roasted with Yorkshire pudding and rich beef jus
Add \$10

ALBERTA AAA STRIPLOIN STEAK

Slow-roasted and hand-carved
Add \$10

STUFFED CHICKEN SUPREME (8-ounce)

Oven-roasted fresh grade A chicken breast filled with goat cheese, portobello mushrooms, roasted red pepper and sundried tomatoes (or feta, spinach and rosemary)
Add \$7

NEW YORK STRIPLOIN STEAK

(10-ounce)
Certified Angus beef
Add \$15

UPGRADE YOUR DESSERT

Add \$2

Individual white chocolate crème brûlée

Chocolate tulip shell filled with fresh cut fruit and berries topped with chantilly cream

*We will be happy to accommodate any dietary preferences upon request.
All food prices are per person and are subject to an 18-per-cent administration fee and 13-per-cent HST.
All prices are subject to change without notice. ClubLink proudly serves Coca-Cola products.*

CHILDREN'S MENU SUGGESTIONS

24.99 per child (children 12 years and under)

Pre-determined choice of one appetizer, one entrée and one dessert

APPETIZERS

Freshly-cut carrot, celery, cucumbers, oranges and grapes served with dipping sauce

Chicken noodle soup

Tomato puree soup topped with croutons

Mixed greens salad

Caesar salad

ENTRÉES

Spiral twist pasta with tomato sauce

Super cheesy mac and cheese

Bowtie pasta with grilled chicken tossed in tomato sauce

Cheese and tomato pizza

Chicken fingers, fries and crudités with a trio of dipping sauces: plum, ketchup and ranch

Grilled boneless skinless chicken breast served with mashed potatoes and steamed vegetables

Oven-baked salmon filet with mini roasted potatoes and steamed vegetables

DESSERTS

Vanilla ice cream with whipped cream and chocolate sauce

Chocolate brownie topped with vanilla ice cream and whipped cream

Trio of strawberry, vanilla and chocolate ice cream

Chocolate chip cookie and ice cream stack

Banana Split: Vanilla ice cream, banana and whipped cream with chocolate and caramel sauce

Knickerbocker Glory: Layers of fruit cocktail, vanilla, chocolate and strawberry ice cream, crushed cookies, whipped cream and chocolate shavings

VEGETARIAN MENU SUGGESTIONS

Vegetarian items will be charged
as main course selection

VEGETABLE STRUDEL

Grilled vegetables, assorted mushrooms and goat cheese rolled in a phyllo pastry served with a roasted tomato-basil sauce

AGNOLOTTI PASTA

Stacked medallions stuffed with spinach and cheese

OR

butternut squash and grilled vegetables

TWELVE-VEGETABLE STIR FRY

Flash-sautéed fresh vegetables, tossed in a ginger coriander broth with Shanghai noodles

GRILLED POLENTA

Tomato-braised ratatouille vegetables topped with grilled herb polenta

EGGPLANT PARMESAN

Layers of breaded eggplant with basil-tomato sauce and parmesan cheese baked and served with herb risotto

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ADDITIONAL *Enhancements*

SELECT ANY OF THE FOLLOWING TO
ENHANCE YOUR COCKTAIL RECEPTION
OR LATE-NIGHT BUFFET.

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, hummus and salsa served with grilled pita triangles, nacho chips and baguette.

Small platter (serves approximately 20 guests) \$60
Medium platter (serves approximately 40 guests) \$120
Large platter (serves approximately 60 guests) \$180

BRUSCHETTA DUO PLATTER

Classic bruschetta – vine ripened Roma tomatoes, garlic and fresh basil.
Mushroom bruschetta – pan roasted shiitake, portabello and oyster mushrooms, fresh herbs, garlic olive oil.

Small platter (serves approximately 20 guests) \$60
Medium platter (serves approximately 40 guests) \$120
Large platter (serves approximately 60 guests) \$180

SUSHI BOAT

Finest assortment of sushi; California rolls, yam tempura rolls, spicy tuna rolls, salmon rolls, tuna sushi, salmon sushi, shrimp sushi, accompanied with pickled ginger, soy sauce, wasabi

62-piece sushi boat (one sushi boat serves approximately 20 guests)
\$185.99

SUSHI CHEF

Professional sushi master chef making sushi in front of your guests
(Based on three pieces of sushi per person)
\$13 per person

EAST COAST OYSTER BAR

Freshly-shucked P.E.I. Malpeques, Rocky Bays, New Brunswick Beausoleils, served with signature sauces
(Based on three oysters per person)
\$12 per person

BAKED BRIE WHEEL

Brie wrapped in puff pastry served with crostini and berry compote.
\$125 (Serves approximately 60 guests)

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce.
50 pieces \$100 | 100 pieces \$200

CHEF'S HOT HORS D'OEUVRES AND COLD CANAPÉS

Chef's selection of assorted hot hors d'oeuvres and cold canapés
\$36 per dozen

ANTIPASTO BAR (Vegetarian)

Grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads

Small platter (serves approximately 20 guests) \$140
Medium platter (serves approximately 40 guests) \$280
Large platter (serves approximately 60 guests) \$420

ANTIPASTO BAR (vegetables and cured meats)

Parma prosciutto, capicola, Calabrese salami, grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads

Small platter (serves approximately 20 guests) \$160
Medium platter (serves approximately 40 guests) \$320
Large platter (serves approximately 60 guests) \$480

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE
We will be happy to accommodate any dietary preferences upon request

Prices are subject to applicable taxes and administration fee.

ADDITIONAL *Enhancements*

SELECT ANY OF THE FOLLOWING TO
ENHANCE YOUR COCKTAIL RECEPTION
OR LATE-NIGHT BUFFET.

ANTIPASTO BAR (with seafood)

Grilled and marinated calamari, shrimp, scallops, mussels, with eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads
Small platter (serves approximately 20 guests) \$300
Medium platter (serves approximately 40 guests) \$600
Large platter (serves approximately 60 guests) \$900

FINE CANADIAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrita. Served with freshly baked baguettes, assorted crackers, grapes.
Small platter (serves approximately 20 guests) \$120
Medium platter (serves approximately 40 guests) \$240
Large platter (serves approximately 60 guests) \$360

CHARCUTERIE BOARD

Fine-cured and smoked meats garnished with olives, chutney, baguettes.
Small platter (serves approximately 20 guests) \$140
Medium platter (serves approximately 40 guests) \$280
Large platter (serves approximately 60 guests) \$420

ADDITIONAL
OPTIONS ARE
AVAILABLE AT
EACH CLUB.

VEGETABLE CRUDITÉS AND DIPS

Peppers, carrots, celery, cucumber, cherry tomatoes with peppercorn ranch and roasted red pepper dips.
Small platter (serves approximately 20 guests) \$60
Medium platter (serves approximately 40 guests) \$120
Large platter (serves approximately 60 guests) \$180

CHEF'S POUTINE STATION

Fresh cut french fries, classic St-Albert cheese curds, rich gravy
\$6 per person

CUSTOM-MADE STIR-FRY NOODLE BOX

Assorted rice vermicelli and lo mein noodles, vegetables, tofu, shrimp, ginger-coriander chicken, Szechuan beef
\$8 per person

LIVE ACTION SLIDER STATION

Pulled-pork sliders, beef sliders and chicken sliders with assorted toppings, cheeses, condiments
\$7 per person

GOURMET PIZZAS

Selection of chef's stone baked pizzas with assorted toppings
\$12.50 per pizza (eight slices)
10 pizzas serve approximately 50 people

SWEET CRAVINGS STATION

Fresh baked cookies, chocolate brownies, butter tarts, chocolate dipped strawberries, mini cheesecakes
\$5 per person

FRESH FRUIT PLATTER

Honeydew melon, cantaloupe, watermelon, pineapple, grapes and berries.
Small platter (serves approximately 20 guests) \$80
Medium platter (serves approximately 40 guests) \$160
Large platter (serves approximately 60 guests) \$240

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE
We will be happy to accommodate any dietary preferences upon request

Prices are subject to applicable taxes and administration fee.

General Information

MENU

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the client without the written permission of the Club.

GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, then the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number; we are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour changes may be assessed for the function space and personnel involved.

BEVERAGES

All ClubLink properties are in compliance with the Liquor Licence Act and adhere to the requirements set by The Alcohol and Gaming Commission of Ontario (AGCO), and the RACJ (Régie des alcools, des courses et des jeux) in Quebec. Requirements include the sale and service of beverage alcohol for consumption, and the laws governing beverage alcohol being brought onto or removed from the premise.

STORAGE/ROOM SET UP

The facilities must be advised as to any special deliveries and room set up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The conveners for any functions are held responsible for the other members of their group.

ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

All municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of food and beverage must and will be strictly enforced.

DECORATIONS AND ENTERTAINMENT

Please advise your event coordinator on your intentions of decorating the function room and what form of entertainment you will have for your function. Your coordinator will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A cleaning charge of \$150 (minimum) will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

RE:SOUND

We are required by law to collect, on behalf of Re:Sound, royalties when copyright music is played. Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. On behalf of its members, representing thousands of artists and record companies, Re:Sound licenses recorded music for public performance, broadcast and new media.