# Wedding MENU 2016/17

## ALL-INCLUSIVE PACKAGES

THE CLUB AT BOND HEAD

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®

Photo: Nat Caron Photography

Photo: Jason Curtis Photography

## About The Club at Bond Head...

The Club at Bond Head is just minutes west of Highway 400, a few kilometres north of Aurora, Ont., easily accessible for all our guests. We specialize in meetings, banquets, weddings and corporate outings.

## Venue includes the following amenities:

Open year-round
Grand entrance and front foyer
Versatile banquet rooms
Beautiful indoor and outdoor spaces for ceremonies with stunning views of rolling hills, reflecting pond and gorgeous countryside
Private gazebo for ceremony and photos
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 lock 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
Private terrace overlooking our property
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

## All wedding packages include...

Complimentary menu tasting for up to four guests
Selection of specialty hors d'oeuvres
Gourmet three-course dinner of your choice
Wine service with dinner with our house red and white wine (two glasses per person)
Late-night coffee station with complimentary cake cutting
Host standard bar for one hour during cocktails and four hours following dinner
Unlimited soft bar

CHRISTINE MOUNTAIN
*Catering Sales Manager*
905-778-9400 ext. 2227 • cmountain@clublink.ca

THE CLUB AT BOND HEAD

Photo: Twenty Two Studios

# THE Cocktail RECEPTION

Welcome your guests in style with an exquisite one-hour cocktail reception on the spacious patio overlooking our gorgeous South Course.

Please choose six of the following hors d'oeuvres selections.

## COLD CANAPÉS

Vegetarian California roll, soya, pickled ginger, wasabi

Cajun-marinated shrimp on savory toast served with a mango and lemon salsa

Antipasto skewer with cherry tomatoes, bocconcini and Genoa salami

Applewood-smoked salmon with a caper cream cheese on a pumpernickel slice

Smoked chicken mousse, red grape vols au vent

Herbed goat cheese "truffles" coated in toasted almond flakes

Chilled wine tomato gazpacho soup shooter

Roma tomato bruschetta on a crostini

Salmon pinwheel on a cucumber slice and herb toast

## HOT CANAPÉS

Spicy shrimp and chorizo sausage pops

Crispy fried vegetable spring roll, sweet chili dip

Mushroom, leek and asiago quiche

Spinach and onion pakora, tangy mint yogurt

Penang chicken satay, peanut sauce

Grilled cheddar cheese sandwich triangles

Roasted tandoori chicken thighs with shaved onions, cucumber, tangy mint yogurt

Maple-scented roasted butternut squash soup shooter

Tempura-fried shrimps with sweet and sour sauce

*We will be happy to accommodate any dietary preferences upon request.*

THE CLUB AT BOND HEAD

THE DINNER SERVICE

# Cherished PACKAGE

**$110 PER PERSON**
ALL INCLUSIVE

## Package Includes:

Selection of specialty hors d'oeuvres

Host standard bar during cocktails
and four hours following dinner

Unlimited soft bar

Complimentary menu tasting for up to four guests

Gourmet three-course dinner of your choice

Late-night coffee station with complimentary cake cutting

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## Options:

Add soup, salad or pasta courses if you desire

## COCKTAIL RECEPTION

One hour of standard bar service
Chef's assorted hot and cold hors d'oeuvres (based on three per person)

## DINNER (three-course meal)

Includes freshly baked dinner rolls and dairy butter

## SOUP OR SALAD STARTER COURSE (choice of one)

Aromatic carrot and ginger bisque with chopped cilantro
OR
*Market greens.* Bitter and sweet greens with cherry tomatoes, toasted flax seeds, dried cranberries, drizzled with aged sherry vinaigrette.

## ENTRÉE (choice of one)

Roasted Ontario chicken breast supreme stuffed with leeks and Ontario goat cheese, served with Yukon Gold potato puree and a thyme pan jus
OR
Grilled Alberta AAA beef tenderloin and oven-roasted chicken supreme served with Yukon Gold garlic mashed potatoes and fresh seasonal vegetables in a port wine and shallot reduction

## DESSERT (choice of one)

*Crème brûlée.* Classic vanilla or espresso
OR
*Warm apple croustade with crème anglaise.* Fresh apples seasoned with butter and cinnamon, enveloped in sweet pastry with shortbread crumble topping, baked to perfection. Served warm with crème anglaise

Freshly brewed regular and decaffeinated coffee, traditional and herbal tea service

## LATE NIGHT TABLE

Coffee and tea station
Complimentary cake cutting

## WINE SERVICE WITH DINNER

Two glasses of house wine during dinner service

## BAR SERVICE

Four hours of standard bar service
Includes standard spirits/mixed drinks, domestic beer, house red and white wine
Assorted juices, soft drinks, coffee and tea

*We will be happy to accommodate any dietary preferences upon request. ClubLink proudly serves Coca-Cola products.*

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

THE CLUB AT BOND HEAD

THE DINNER SERVICE

# Everlasting PACKAGE

**$120 PER PERSON**
ALL INCLUSIVE

## Package Includes:

Selection of specialty hors d'oeuvres

Host standard bar for one hour during cocktails and four hours following dinner

Unlimited soft bar

Complimentary menu tasting for up to four guests

Gourmet three-course dinner of your choice

Late-night coffee station with complimentary cake cutting and grilled cheese sandwich station

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## Options:

Add soup, salad or pasta courses if you desire

THE CLUB AT BOND HEAD

*We will be happy to accommodate any dietary preferences upon request. ClubLink proudly serves Coca-Cola products.*

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

## COCKTAIL RECEPTION

One hour of standard bar service
Chef's assorted hot and cold hors d'oeuvres (based on three per person)

## DINNER (three-course meal)

Includes freshly baked dinner rolls and dairy butter

## SOUP OR SALAD STARTER COURSE (choice of one)

Roasted butternut squash and apple soup, caramelized squash cubes, chive crème fraiche
OR
*Market greens.* Bitter and sweet greens with cherry tomatoes, toasted flax seeds, dried cranberries, drizzled with aged sherry vinaigrette.
OR
*Caesar salad.* Crisp chopped romaine, herb croutons, creamy caesar dressing and crisp bacon

## ENTRÉE (choice of one)

Roasted Ontario chicken breast supreme stuffed with leeks and Ontario goat cheese, served with Yukon Gold potato puree and a thyme pan jus
OR
Raspberry maple-glazed Atlantic salmon with seasonal roasted mushrooms, lemon-scented rice pilaf, in a citrus-tarragon beurre blanc sauce
OR
Grilled Alberta AAA beef tenderloin and oven-roasted chicken supreme served with Yukon Gold garlic mashed potatoes and fresh seasonal vegetables in a port wine and shallot reduction

## DESSERT (choice of one)

*Warm apple croustade with crème anglaise.* Fresh apples seasoned with butter and cinnamon, enveloped in sweet pastry with shortbread crumble topping, baked to perfection. Served warm with crème anglaise
OR
*Amarula tiramisu.* Traditional tiramisu infused with Amarula liqueur
OR
*Tulip shell filled with fresh fruit.* Delicate chocolate-lined tulip pastry shell filled with seasonal fresh fruit and berries, topped with chantilly cream

Freshly brewed regular and decaffeinated coffee, traditional and herbal tea service

## LATE NIGHT TABLE

Coffee and tea station
Complimentary cake cutting
*Grilled cheese sandwich station.* Choice of whole-wheat or white bread, served with crispy french fries, accompanied with ketchup and chipotle mayo condiments

## WINE SERVICE WITH DINNER

Two glasses of house wine during dinner service

## BAR SERVICE

Four hours of standard bar service
Includes standard spirits/mixed drinks, domestic beer, house red and white wine
Assorted juices, soft drinks, coffee and tea

THE DINNER SERVICE

# Momentous PACKAGE

**$130 PER PERSON**
ALL INCLUSIVE

## Package Includes:

Selection of specialty hors d'oeuvres

Upgraded quantity of hors d'oeuvres

Host standard bar for one hour during cocktails and four hours following dinner

Unlimited soft bar

Complimentary menu tasting for up to four guests

Gourmet three-course dinner of your choice

Late-night coffee station with complimentary cake cutting and gourmet poutine station

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## Options:

Add soup, salad or pasta courses if you desire

THE CLUB AT
BOND HEAD

*We will be happy to accommodate any dietary preferences upon request. ClubLink proudly serves Coca-Cola products.*

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

## COCKTAIL RECEPTION

One hour of standard bar service
Chef's assorted hot and cold hors d'oeuvres (based on five per person)

## DINNER (three-course meal)

Includes freshly baked dinner rolls and dairy butter

## SOUP OR SALAD STARTER COURSE (choice of one)

Exotic Canadian wild forest mushroom soup with truffle essence
OR
*Market greens.* Bitter and sweet greens with cherry tomatoes, toasted flax seeds, dried cranberries, drizzled with aged sherry vinaigrette.
OR
*Bouquet market greens.* Mesclun greens wrapped in a cucumber ribbon, garnished with crispy wonton julienne, red grape tomatoes, julienned carrots, segments of mandarin oranges, topped with an Asian sesame dressing
OR
East Coast lobster bisque with fresh dill crème fraîche (add $2.75)

## ENTRÉE (choice of one)

Grilled Alberta AAA beef tenderloin and oven-roasted Chicken Supreme served with Yukon Gold garlic mashed potatoes and fresh seasonal vegetables in a port wine and shallot reduction
OR
Coriander grilled chicken and pink peppercorn-crusted salmon fillet, northern woods mushrooms, asparagus, Yukon Gold mashed potatoes and a Niagara citrus beurre blanc sauce
OR
Horseradish mustard-crusted tenderloin with roasted garlic roesti potatoes and fresh seasonal vegetables in a port-glazed shallot jus

## DESSERT (choice of one)

Grand Marnier-infused bittersweet chocolate dome
OR
*Amarula tiramisu*. Traditional tiramisu infused with Amarula liqueur
OR
*Chocolate mousse filled with marble chocolate cup.* Choice of milk chocolate, dark chocolate or white chocolate for all guests (add $1.95)

Freshly brewed regular and decaffeinated coffee, traditional and herbal tea service

## LATE NIGHT TABLE

Coffee and tea station
Complimentary cake cutting
*Gourmet poutine station*. Includes golden fries, kettle chips, cheese curds and homemade gravy

## WINE SERVICE WITH DINNER

Two glasses of house wine during dinner service

## BAR SERVICE

Four hours of standard bar service
Includes standard spirits/mixed drinks, domestic beer, house red and white wine
Assorted juices, soft drinks, coffee and tea

Photo: Twenty Two Studios

# THE CHILDREN'S MENU

Pre-determined choice of one appetizer, entrée, dessert.
$26.99 per child
Soft bar is additional at $7.95 per child

## APPETIZER

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

Mozzarella sticks with tomato dipping sauce

Mixed greens salad with ranch dressing

## ENTRÉE

Super cheesy macaroni and cheese

Cheese and tomato pizza

Chicken fingers, fries and crudités with plum, ketchup and ranch dipping sauces

## DESSERT

Ice cream sundae. Trio of vanilla, chocolate and strawberry ice cream with chocolate sauce and whipped cream

Chocolate brownie sundae topped with vanilla ice cream and whipped cream

Fruit salad

# THE VENDOR'S MENU

The Vendor's meal can be served either at their work station in the Ballroom or in the Bistro when it is convenient for them. Our Vendor Menu includes the cost of their soft bar for the evening.
$39.99 per person

## APPETIZER

Mixed green salad with cherry tomatoes in a balsamic vinaigrette

## ENTRÉE

Grilled chicken breast with Chef's choice of seasonal vegetables, potato and sauce

## DESSERT

Chef's choice

*We will be happy to accommodate any dietary preferences upon request.*
*ClubLink proudly serves Coca-Cola products.*

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.

# THE CEREMONY

Take your wedding to the highest level by hosting your ceremony at The Club at Bond Head. Our outdoor ceremony site provides stunning views of the rolling hills, reflecting pond and gorgeous countryside.

Ask your catering manager about our lovely indoor ceremony option for winter weddings or in the event of inclement weather.

The details of the ceremony are coordinated by our in-house catering coordinator to make sure no aspect is overlooked. The ceremony fee includes a one-hour scheduled wedding rehearsal, white chairs, table for wedding programs and signing table.

# THE RECEPTION

Fees required: Room rental, ceremony fee, SOCAN fee, Re-Sound fee. Please ask your catering sales manager for specific fee costs.

A food-and-beverage minimum is required for special functions held at The Club at Bond Head. The minimum amount is based on date and availability.

*If a function requires more than one function room, an additional room rental fee applies.

Square footage of ballroom: 4,512. Ceiling height: 12 feet. Size of dance floor: 15 x 21 feet.

The maximum capacity for the Ballroom, set with a dance floor, is 275 people. Without a dance floor, the Ballroom will seat 320 guests.

All events over 250 people must have tables of 10 to 12 guests.

# AUDIO/VISUAL

As part of our wedding packages, we are pleased to offer, at no additional cost, the following audio-visual equipment to enhance your event:

- Two LCD projectors, suspended from ceiling
- Two 20-foot automatic, retractable screens
- Cordless microphone and podium
- In-house sound system with five-CD disc changer
- Easels

As well, we have staging in 4x8-foot sections for your use, subject to availability.

If use of any of the above equipment will be required for your reception, please make arrangements with your catering coordinator at least seven days before your event.

THE CLUB AT BOND HEAD

# 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.