



WEDDING DRESS CHOSEN



SHOES PURCHASED



FLOWERS ORDERED



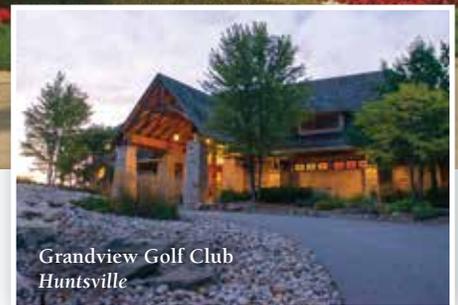
BOOK REHEARSAL DINNER



RattleSnake Point Golf Club
Milton



Glen Abbey Golf Club
Oakville



Grandview Golf Club
Huntsville

CLUBLINK *Weddings* & EVENTS

Engagement party

Bridal shower

Rehearsal dinner

Day after brunch

PACKAGES
STARTING
AS LOW AS
\$19.99
PER PERSON

OUR VENUES

32 unique venues open year-round in the GTA, Muskoka, Ottawa, and Montreal.

OneWedding Guarantee™

ClubLink's OneWedding Guarantee™ ensures that we focus all of our attention on you and your guests. We promise that your special day will be the only wedding we will host at your Club of choice. No bumping into other bridal parties or having to wait in line for the perfect photo shoot location. Our doors are opened just for YOU.

To talk to one of our event planners, simply call toll free 1-877-622-4196, email greatbanquets@clublink.ca or visit us at myclublinkwedding.ca

CLUBLINK
ONE MEMBERSHIP
more golf

SAMPLE *Menu* Packages

THE ENGAGEMENT PARTY

COCKTAIL RECEPTION PACKAGE

HOT HORS D'OEUVRES

Brie en croute, vegetable samosas, mini quiche, shrimp spring rolls, mini beef wellingtons and Szechuan chicken satay with dipping sauces

CHILLED SHRIMP TOWER

Poached tiger shrimp on mini skewers, served with spicy cocktail sauce

GOURMET DIPS AND SPREADS

Roasted red pepper dip, artichoke and asiago dip, hummus, salsa and guacamole served with grilled pita triangles, baguette and crisp nacho chips

BRUSCHETTA DUO PLATTER

Classic style:

Vine-ripened Roma tomatoes, garlic and fresh basil

Woodland mushroom style:

Pan-roasted oyster, shiitake and portobello mushrooms tossed in a herbed garlic olive oil

Served on toasted baguette and flatbreads

FRESH FRUIT KEBABS

Golden pineapple, melon and strawberry kebabs with raspberry and vanilla dipping sauces

Coffee and tea

34.99

THE REHEARSAL DINNER

Barbecues are a great option for a casual and relaxed rehearsal dinner

All package menus include:

Hearts of romaine salad with creamy garlic-parmesan dressing

Cherry tomato and mini bocconcini basil-pesto salad

Sweet and savory couscous salad

Selection of pastries, cookies and fruit kebabs

SLIDERS

Mini beef patties, grilled chicken, or grilled salmon served on buns topped with cheddar, Swiss, goat cheese, blue cheese, caramelized onions, sautéed mushrooms, roasted peppers, assorted mustards and condiments 22.99

CHICKEN AND RIBS

Barbecued chicken and pork back ribs, served with grilled vegetables, baked potatoes and fixings 28.99

KEBAB CRAZY

Flavourful kebabs served with roasted Yukon Gold spears and grilled vegetables. Veggie kebab / Salmon and shrimp kebab / Steak, peppers and onion kebab 36.99

THE BRIDAL SHOWER

Whether you're planning an intimate shower for 20 special guests or a lavish affair for 120, ClubLink has a venue that fits your taste and your budget, to a tee.

AFTERNOON TEA

Selection of traditional and herbal teas, coffee, bottled, still and sparkling water service.

Freshly baked scones served with premium fruit preserves, Devonshire cream and creamery butter.

Exotic fruit platter of golden pineapple, mango, papaya, assorted melon and fresh berries.

Chef's finest collection of mini open-faced sandwiches, pitas and wraps.

19.99

THE DAY AFTER BRUNCH

It's not often you have all your family and friends gathered together, so why not continue the celebration the next day? Planning a post-wedding brunch or luncheon is a great way to keep the party going and visit with out-of-town guests. With our convenient catering service, from set-up to clean-up, you won't have to lift a finger!

THE POST-WEDDING CELEBRATION BRUNCH BUFFET

Fresh artisan breads, croissants, pastries and mini muffins

Omega-3 scrambled eggs with fresh chives

Maple bacon, Canadian back bacon and pork sausages

Home-fried potatoes

Mesclun greens, grape tomatoes, cucumber and finely-cut peppers with assorted dressings and vinaigrettes

Caesar salad, hearts of romaine spears, shaved Parmigiano and a crisp crostini, drizzled with lemon-garlic dressing

Tomato and bocconcini salad, sliced vine-ripened yellow and red tomatoes with bocconcini, drizzled with aged balsamic, extra-virgin olive oil and topped with fresh basil

Lunch Selections

Broiled salmon and shrimp with lemon-thyme sauce

Grilled grain-fed chicken supreme with grainy mustard sauce

Steamed garden vegetables

Selection of pastries, cookies and fruit kebabs

Freshly brewed regular and decaffeinated coffee, selection of traditional and herbal teas

34.99

*Minimum number of guests required.
Prices are per guest and subject to
applicable taxes and administration fee.*

PLANNING
AN AT-HOME
EVENT?
Ask about
our catering
options!