



WEDDINGS, BANQUETS & SPECIAL EVENTS



BANQUET & SPECIAL EVENT --- OPTIONS AND PRICING



BANQUET & SPECIAL EVENT

MEAL OPTIONS (BREAKFAST)

The Coffee Break Breakfast - \$7.95 per person + HST (13%) + 15% gratuity

Assorted Rolls
Muffins & Danish Pastries
Fresh-Brewed Coffee
Hot Tea & Juices

The Continental Breakfast - \$11.95 per person + HST (13%) + 15% gratuity

Fresh Seasonal Fruit Display
Assorted Rolls
Muffins & Danish Pastries
Bagels with Cream Cheese and Preserves
Fresh-Brewed Coffee
Hot Tea & Juices

The Traditional Breakfast - \$15.95 per person + HST (13%) + 15% gratuity

Fresh Seasonal Fruit Display
Assorted Rolls
Muffins & Danish Pastries
Egg Casserole
Hashbrown Casserole
Crispy Hickory Smoked Bacon OR Sausage Patties
Fresh-Brewed Coffee
Hot Tea & Juices



BANQUET & SPECIAL EVENT

MEAL OPTIONS (LUNCH)

The Boxed Lunch - \$11.72 per person + HST (13%) + 15% gratuity

Choice of Roast Beef, Turkey or Ham
Assorted Cheeses, Breads & Condiments
Whole fruit
Bag of Chips
Two Cookies

The Deli - \$13.28 per person + HST (13%) + 15% gratuity

Assorted Sliced Deli Meats, Cheeses & Breads
Potato Salad OR Pasta Salad
Potato Chips
Crisp Lettuce, Sliced Tomatoes, Sliced Onions & Condiments
Assorted Cookies

The Grill Out - \$14.84 per person + HST (13%) + 15% gratuity

Juicy Canadian AAA Hamburgers
Potato Salad OR Pasta Salad
Baked Beans
Assorted Sliced Cheeses
Buns & Kaiser Rolls
Crisp Lettuce, Sliced Tomatoes, Sliced Onions & Condiments
Assorted Cookies

The Italian - \$15.63 per person + HST (13%) + 15% gratuity

Homemade Meat Lasagna
Caesar Salad
Garlic Bread
Assorted Cookies



BANQUET & SPECIAL EVENT

APPETIZER OPTIONS

Prices are per item. Prices do not include HST (13%) or Gratuity (15%)

Tomato Bruschetta Baguette with Mozzarella	\$3.50/Person
Assorted Chinese Egg Rolls & Spring Rolls	\$3.50/Person
Swedish or Barbeque Meatballs.....	\$3.50/Person
French Onion Dip with Kettle Chips.....	\$3.50/Person
Assorted Mini Quiche	\$3.50/Person
Chips & Salsa.....	\$3.50/Person
Fruit Tray.....	\$3.50/Person
Vegetable Tray	\$3.50/Person
Spinach Artichoke Dip with Tortilla Chips	\$4.50/Person
Asian Pot Stickers.....	\$4.50/Person
Assorted Cheese & Cracker Platter	\$4.50/Person
Chicken Tenders.....	\$4.50/Person
Chicken Wings with Assorted Sauces.....	\$4.50/Person
Marinated Beef & Mushroom Kabobs.....	\$5.50/Person
Chilled Jumbo Shrimp with Cocktail Sauce	\$5.50/Person
Spicy Firecracker Calamari.....	\$5.50/Person
Poutine with Pine River Cheese Curds.....	\$5.50/Person
Nacho Bar.....	\$6.50/Person

** Additional options available upon request*



BANQUET & SPECIAL EVENT

MEAL OPTIONS

OPTION 1 - \$21.88/Person + HST (13%) + Gratuity (15%)

Choose **one** of the following entree selections, accompanied with one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Entree Selections

Baked Chicken Breast, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Pasta Selection

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots with Citrus Butter, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, Fruit Salad or Pasta Salad

OPTION 2 - \$27.34/Person + HST (13%) + Gratuity (15%)

Choose **two** of the following entree selections, accompanied with one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Entree Selections

Baked Chicken Breast, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Pasta Selection

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots with Citrus Butter, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, Fruit Salad or Pasta Salad



BANQUET & SPECIAL EVENT

MEAL OPTIONS

OPTION 3 - \$31.25/Person + HST (13%) + Gratuity (15%)

Choose **three** of the following entree selections, accompanied with one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Entree Selections

Baked Chicken Breast, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Pasta Selection

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots with Citrus Butter, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, Fruit Salad or Pasta Salad

VEGAN/VEGETARIAN OPTION - \$20.31/Person + HST (13%) + Gratuity (15%)

Entree selection, accompanied with one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Entree Selections

Stuffed Bell Pepper, Pasta Selection, Vegetable Stir Fry

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, or Fruit Salad



BANQUET & SPECIAL EVENT

MEAL OPTIONS

STEAK OPTION

9 oz. Strip Steak - \$27.34/Person + HST (13%) + Gratuity (15%)

Prime Rib - \$31.25/Person + HST (13%) + Gratuity (15%)

Above steak selection will be accompanied with choice of
one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots with Citrus Butter, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, Fruit Salad or Pasta Salad

HOLIDAY MEAL OPTION - \$27.34/Person + HST (13%) + Gratuity (15%)

Oven Roasted Turkey Entrée

Accompanied with:

Mashed Potatoes & Gravy

Stuffing

Vegetable Medley

Cranberry Sauce

Garden Salad with Dressings

Roll & Butter



BANQUET & SPECIAL EVENT

COFFEE & DESSERT OPTIONS

DESSERT OPTIONS - \$3.13/Person + HST (13%) + Gratuity (15%)

Choose one of the following:

Assorted Pies (Apple, Cherry, Blueberry)

Assorted Cakes

Assorted Cookies

Brownies

Cupcakes

Texas Cake

Pineapple Upside Down Cake

COFFEE BAR - \$1.76/Person + HST (13%) + Gratuity (15%)

Coffee bar includes coffee & unlimited refills for all of your guests. Sugar, cream, milk and all other items needed will be setup for your guests to enjoy!



BANQUET & SPECIAL EVENT

BAR PRICING & ROOM RENTAL PRICING

Bar prices below do not include HST (13%) or Gratuity (15%)

Wine (6oz. Red or White House Wine)	\$5.31
Well Mixed Drink (1oz. liquor shot of: Smirnoff Vodka, Captain Morgan Spiced Rum, Bacardi White Rum, Forty Creek Whisky, Beefeater Gin)	\$4.42
Domestic Beer Keg (approx 150 12oz. beers)	\$500
Domestic Beer Bottle.....	\$4.42
Domestic Beer Can (355ml)	\$4.42
Import Beer Keg.....	Price Varies
Select Import Beer Bottle.....	\$4.87

BANQUET & SPECIAL EVENT RENTAL

The banquet area in the clubhouse is a great space for any event – whether it is a bridal shower, baby shower, birthday, anniversary, celebration of life, or meeting, we would love to host your event! Banquet Event Rental pricing is \$5.00 per person attending your event, and include tables, chairs, tablecloths, table settings, and staff to work your event. Celebrations of Life are charged a flat fee of \$500.

Note: We do not have a projector or screen. We do have a wireless microphone available for your use.

Please contact Taylor Candler for additional information regarding room rentals or to arrange for a personalized tour of our facilities at:

taylor@ainsdalegolfcourse.com or (519) 395-5555



EVENT CONTRACT

Name: _____ Event Date: _____

Arrival Time: _____ Cocktail Hour Time: _____ Reception/Dinner Time: _____

Expected # of Guests at Cocktail Hour: _____ Expected # of Guests at Dinner: _____

Address: _____ City: _____ Prov: _____ Postal Code: _____

Contact Name: _____ Telephone: _____

Fax: _____ Email: _____

Deposit: Room Rental Fee (\$5.00 per person)

Celebration of Life Fee (\$500.00) Cheque: _____ Cash: _____

Please be advised your request to hold a wedding ceremony and/or reception at Ainsdale Golf Course has been approved, subject to the following conditions, paid deposit, and your acceptance of this contract.

1. Room rental charge is \$5.00 per person. Celebrations of Life are flat fee of \$500.00.
2. A protection fee of \$250.00 for the rental space can be reserved for the night before your event. Please note: We can advise you as to availability TWO WEEKS prior to your event. If another event comes in and books before that, your \$250.00 will be refunded. *Some places are not included in this price. Please discuss with management.*
3. All events may take place at the course between the hours of 6:30 a.m. and 2:00 a.m.
4. Decorating time is arranged by appointment only and to be done by the name on contract and/or your decorator. Decorations may not consist of glitter, confetti, birdseed, rice, or flower petals. Flower arrangements are permitted.
5. Gratuity of 15% and HST of 13% will be added to all final event bills, which includes all food and beverages.
6. All beverages consumed on Ainsdale Golf Course premises must be purchased from Ainsdale Golf Course. Any outside food or beverages found or seen on premises will immediately be confiscated.
7. No outside caterers will be permitted at Ainsdale Golf Course. Ainsdale Golf Course staff will cater your meal and hors d'oeuvres for the event.
8. A guaranteed number of guests must be received 2 weeks in advance of the date of your event. The confirmed number is the number you will be billed unless actual count is greater. This applies to both cocktail hour and reception/dinner.
9. All ceremonies and receptions will be non-refundable, rain or shine.
10. Cancellation 30-45 days prior to the date of the event will be subject to 25% of the estimated food & beverage charges and applicable fees. Cancellation 15-30 days prior to the scheduled date of the event will be subject to 50% of the estimated food & beverage charges and applicable fees. Cancellation 14 days or less, prior to the scheduled date of the event will be subject to 100% of the estimated food & beverage charges and applicable fees.
11. Name on contract will be responsible for all actions by those guests attending the cocktail hour and/or reception. This includes damage to the golf course, facilities, golf carts, third party person and / or property.
12. Payment in full for the cocktail hour and/or reception must be made within 30 days. Payment may be made by Cash or Cheque only. Balances not paid in full thirty days after event date will be accessed an 8% late fee per month they remain overdue.

Ainsdale Golf Course Representative

Date

Event Contact Name

Date

I agree to hold Ainsdale Golf Course free from any and all claims for damages of any nature whether to myself or to others that may arise from this agreement.



WEDDING

OPTIONS AND PRICING



WEDDING

ROOM RENTAL PRICE

\$995.00

Banquet room & bar area (seats up to 185 guests)

Price includes: use of our tables, chairs, basic linens, dishware, glassware & silverware.

- * No additional fees for bartenders, service staff, or use of kitchen.
- * All other decorations required for set up and tear down is to be done by the bridal party.
- * Ainsdale has ivory 120 inch round linens for the tables that you can rent for a price of \$10.00 per linen. Our basic linens are navy blue 120 inch rounds and black 8 footers and there is no charge to use any of those.
- * Use of our wireless microphone can be provided if needed.
- * Note: We do not have a projector or screen, however they are available upon request and incur an additional charge.
- * The rental space may potentially be reserved for the night before your wedding for an additional \$250.00 charge. Please note: We will be able to advise you as to availability of this room ONE MONTH prior to your wedding. If an event comes in and books the day before your wedding, your \$250.00 is refunded.
- * Prices are subject to change without notice and availability may vary.
- * A signed event contract and deposit guarantee pricing on the contract for that event only and will also secure your date. Deposit required: \$995.00.



WEDDING

CEREMONY SITE PRICE

\$300.00

Designated ceremony site adjacent to Hole #9

Price includes: ceremony rental space and use of large wooden arbor (if you choose).

*We do not have benches or outdoor chairs, however they are available upon request and incur an additional charge.

*This site (adjacent to hole #9) is the only designated area on property for the actual ceremony itself. Smaller Indoor Ceremony options are available in the event of unfavourable weather conditions.

*Prices are subject to change without notice and availability may vary.

*A signed event contract and deposit guarantee pricing on the contract for that event only and will also secure your date. Deposit required: \$300.00

*Please contact Taylor Candler for additional information
regarding room rentals or to arrange for a personalized tour of our facilities at
taylor@ainsdalegolfcourse.com or (519) 395-5555*



WEDDING

APPETIZER OPTIONS

**Please note, we do not allow use of outside caterers for any event.*

Prices are per item. Prices do not include HST (13%) or Gratuity (15%)

Tomato Bruschetta Baguette with Mozzarella	\$3.50/Person
Assorted Chinese Egg Rolls & Spring Rolls	\$3.50/Person
Swedish or Barbeque Meatballs.....	\$3.50/Person
French Onion Dip with Kettle Chips.....	\$3.50/Person
Assorted Mini Quiche	\$3.50/Person
Chips & Salsa.....	\$3.50/Person
Fruit Tray.....	\$3.50/Person
Vegetable Tray	\$3.50/Person
Spinach Artichoke Dip with Tortilla Chips	\$4.50/Person
Asian Pot Stickers.....	\$4.50/Person
Assorted Cheese & Cracker Platter	\$4.50/Person
Chicken Tenders.....	\$4.50/Person
Chicken Wings with Assorted Sauces.....	\$4.50/Person
Marinated Beef & Mushroom Kabobs.....	\$5.50/Person
Chilled Jumbo Shrimp with Cocktail Sauce	\$5.50/Person
Spicy Firecracker Calamari.....	\$5.50/Person
Poutine with Pine River Cheese Curds.....	\$5.50/Person
Nacho Bar.....	\$6.50/Person

**Additional options available upon request*



WEDDING

MEAL OPTIONS

**Please note, we do not allow use of outside caterers for any event.*

OPTION 1 - \$21.88/Person + HST (13%) + Gratuity (15%)

Choose **one** of the following entree selections, accompanied with one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Entree Selections

Baked Chicken Breast, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Pasta Selection

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots with Citrus Butter, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, Fruit Salad or Pasta Salad

OPTION 2 - \$27.34/Person + HST (13%) + Gratuity (15%)

Choose **two** of the following entree selections, accompanied with one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Entree Selections

Baked Chicken Breast, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Pasta Selection

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots with Citrus Butter, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, Fruit Salad or Pasta Salad



WEDDING

MEAL OPTIONS

**Please note, we do not allow use of outside caterers for any event.*

OPTION 3 - \$31.25/Person + HST (13%) + Gratuity (15%)

Choose **three** of the following entree selections, accompanied with one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Entree Selections

Baked Chicken Breast, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Pasta Selection

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots with Citrus Butter, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, Fruit Salad or Pasta Salad

VEGAN/VEGETARIAN OPTION - \$20.31/Person + HST (13%) + Gratuity (15%)

Entree selection, accompanied with one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Entree Selections

Stuffed Bell Pepper, Pasta Selection, Vegetable Stir Fry

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, or Fruit Salad



WEDDING

MEAL OPTIONS

**Please note, we do not allow use of outside caterers for any event.*

STEAK OPTION

9 oz. Strip Steak - \$27.34/Person + HST (13%) + Gratuity (15%)

Prime Rib - \$31.25/Person + HST (13%) + Gratuity (15%)

Above steak selection will be accompanied with choice of
one vegetable option, one starch option, and one salad option.

All dinners include rolls & butter

Vegetable Selections

Vegetable Medley, Green Beans, Baby Carrots with Citrus Butter, Fresh Broccoli or Corn

Starch Selections

Roasted Parsley Red Potatoes, Mashed Potatoes with Gravy, Baked Potato, Potato Salad or Wild Rice Pilaf

Salad Selections

Garden Salad, Caesar Salad, Fruit Salad or Pasta Salad

HOLIDAY MEAL OPTION - \$27.34/Person + HST (13%) + Gratuity (15%)

Oven Roasted Turkey Entrée

Accompanied with:

Mashed Potatoes & Gravy

Stuffing

Vegetable Medley

Cranberry Sauce

Garden Salad with Dressings

Roll & Butter



WEDDING

COFFEE & DESSERT OPTIONS

DESSERT OPTIONS - \$3.13/Person + HST (13%) + Gratuity (15%)

Choose one of the following:

Assorted Pies (Apple, Cherry, Blueberry)

Assorted Cakes

Assorted Cookies

Brownies

Cupcakes

Texas Cake

Pineapple Upside Down Cake

*NOTE: If you decide you would like a wedding cake from another caterer,
this will be the only dessert permitted to bring into our facility.*

COFFEE BAR - \$1.76/Person + HST (13%) + Gratuity (15%)

Coffee bar includes coffee & unlimited refills for all of your guests. Sugar, cream, milk and all other items needed will be setup for your guests to enjoy!



WEDDING

BAR PRICING

Bar prices below do not include HST (13%) or Gratuity (15%)

Wine (6oz. Red or White House Wine)	\$5.31
Well Mixed Drink (1oz. liquor shot of: Smirnoff Vodka, Captain Morgan Spiced Rum, Bacardi White Rum, Forty Creek Whisky, Beefeater Gin)	\$4.42
Domestic Beer Keg (approx 150 12oz. beers)	\$500
Domestic Beer Bottle.....	\$4.42
Domestic Beer Can (355ml)	\$4.42
Import Beer Keg.....	Price Varies
Select Import Beer Bottle.....	\$4.87

Gratuity of 15% additional is charged on wedding and special event beverage sales, excluding a cash bar. Cash bar gratuity is based on an individual basis. All beer (including keg beer) and/or alcoholic beverages must be served by a licensed Ainsdale server. Ainsdale Golf Course has an exclusive license to serve alcoholic beverages on Ainsdale property. Arrangements for alcohol service will be made through Ainsdale. The service of alcoholic beverages will comply with the laws of AGCO. Provincial laws mandate that no alcohol may be brought onto Ainsdale property under any circumstance. Alcohol will not be served to anyone under 19 years of age. Proper ID is required. Ainsdale reserves the right to refuse alcohol to any individual or group. All contractual agreements for Food and Alcohol purchases must be approved by Wedding Managers.



WEDDING

POLICIES

DEPOSITS AND PAYMENTS

Upon agreement of contract, Ainsdale Golf Course requires \$995.00 as a deposit. The deposit confirms your reservation and holds the date. The deposit will be applied to all fees associated with the event. Deposits are non-refundable. Additional charges and adjustments will be reflected on the final billing. Full payment is due within 30 days of event. Ainsdale Golf Course accepts cash and personal cheques only. Balances not paid in full 30 days after event date will be accessed an 8% late fee per month they remain overdue.

CANCELLATION

Cancellation 30-45 days prior to the date of the event will be subject to 25% of the estimated food & beverage charges and applicable fees. Cancellation 15-30 days prior to the scheduled date of the event will be subject to 50% of the estimated food & beverage charges and applicable fees. Cancellation 14 days or less, prior to the scheduled date of the event will be subject to 100% of the estimated food & beverage charges and applicable fees.

MENU

A variety of popular menu selections are available. Ainsdale's Chef and creative kitchen staff can design a menu to meet all of your entertaining needs. Catering selections are to be submitted to Ainsdale Management no less than two (2) weeks in advance of the event, along with guaranteed number of guests. Failure to deliver menu selection and guest guarantee may result in inability to execute desired menu and quantities. No outside caterers will be permitted on Ainsdale Golf Course premises.

DAMAGES AND LIABILITY

The host is responsible for the conduct of all persons in attendance and for any damages to the facility. This may include damages to glassware, silverware, linens, floors, and building itself. Any and all damages to the facility will be assessed by management and added to the final invoice. Property brought onto Course premises will be the sole responsibility of the group. The Course assumes no liability for its loss or damage.

HOURS OF EVENT

All events may take place at the course between the hours of 6:30 a.m. and 2:00 a.m. Reserved space is exclusive to contracted event. It is the responsibility of the host/hostess to ensure that all guests remain in the reserved private areas. Ainsdale Golf Course reserves the right to change room assignment and/or limit the number of guests due to room size.



GUARANTEE

In order for our staff to effectively plan and execute your wedding, the guaranteed guest count must be confirmed no later than two (2) weeks prior to the event. Final charges will be based on the guaranteed number of guests or the actual number of meals served, whichever is greater. All food & beverage provided by the Course must be consumed within the time frame of the event. No to-go boxes, carrying out of food, or alcohol leaving the premises will be allowed.

BEVERAGE SERVICE

Ontario provincial law regulates the sale and service of alcoholic beverages. Ainsdale Golf Course is responsible for adherence to these regulations. Alcoholic beverages may not be brought onto or removed from Course property. All beverage provided by the Course must be consumed within the time frame of the event. The Course reserves the right to confiscate food or beverage that is brought onto Course property without prior arrangement with Course management. Sale of alcohol to persons under 19 years of age is prohibited. Ainsdale Golf Course reserves the right to refuse service to any guest without valid identification, to any guest supplying alcohol to minors, or to any guest who appears to be intoxicated.

DECORATIONS AND CLEAN-UP

Decorating time is arranged by appointment only and to be done by the bridal party and/or your decorator. Ainsdale Golf Course will have the basics of the room setup done prior to your arrival, but all other decorating and fine details are to be done by the bridal party and/or your decorator. If you are using a rental company for backdrop, linens, chairs, décor, etc. either that company and/or your bridal party is required to do that setup and tear down. Decorations may not consist of glitter, confetti, birdseed, rice, or flower petals. Flower arrangements are permitted.

If the flooring is damaged during an event, a charge will be assessed by management and will be added to the final invoice. All decorations must be limited to tabletop or freestanding displays that do not require fixation to walls or furniture. We do not permit real candles for centrepieces, battery operated candles only. All decorations should be delivered to the Course the day of your event and taken with you upon departure. The rental space may potentially be reserved for the night before your wedding for an additional \$250.00 charge. Please note: We will be able to advise you as to availability of this room ONE MONTH prior to your wedding. If an event comes in and books the day before your wedding, your \$250.00 is refunded. *Some places are not included in this price. Please discuss with management.* Ainsdale Golf Course will not be responsible for any lost or stolen personal items.



WEDDING CONTRACT

Name: _____ Event Date: _____

Using Banquet Hall Space: YES / NO (please circle) Using Ceremony Site: YES / NO (please circle)

Arrival Time: _____ Cocktail Hour Time: _____ Reception/Dinner Time: _____

Expected # of Guests at Cocktail Hour: _____ Expected # of Guests at Dinner: _____

Address: _____ City: _____ Prov: _____ Postal Code: _____

Contact Name: _____ Telephone: _____

Fax: _____ Email: _____

Deposit: Room Rental Fee (\$995.00) Cheque: _____ Cash: _____

Please be advised your request to hold a wedding ceremony and/or reception at Ainsdale Golf Course has been approved, subject to the following conditions, paid deposit, and your acceptance of this contract.

1. Room rental charge is \$995.00 for the banquet space and \$300.00 for the ceremony site.
2. A protection fee of \$250.00 for the rental space can be reserved for the night before your event. Please note: We can advise you as to availability ONE MONTH prior to your wedding. If an event comes in and books before that, your \$250.00 is refunded. **Some places are not included in this price. Please discuss with management.**
3. All events may take place at the course between the hours of 6:30 a.m. and 2:00 a.m.
4. Decorating time is arranged by appointment only and to be done by the name on contract and/or your decorator. Decorations may not consist of glitter, confetti, birdseed, rice, or flower petals. Flower arrangements are permitted.
5. Gratuity of 15% and HST of 13% will be added to all final event bills, which includes all food and beverages.
6. All beverages consumed on Ainsdale Golf Course premises must be purchased from Ainsdale Golf Course. Any outside food or beverages found or seen on premises will immediately be confiscated.
7. No outside caterers will be permitted at Ainsdale Golf Course. Ainsdale Golf Course staff will cater your meal and hors d'oeuvres for the event.
8. A guaranteed number of guests must be received 2 weeks in advance of the date of your event. The confirmed number is the number you will be billed unless actual count is greater. This applies to both cocktail hour and reception/dinner.
9. All ceremonies and receptions will be non-refundable, rain or shine.
10. Cancellation 30-45 days prior to the date of the event will be subject to 25% of the estimated food & beverage charges and applicable fees. Cancellation 15-30 days prior to the scheduled date of the event will be subject to 50% of the estimated food & beverage charges and applicable fees. Cancellation 14 days or less, prior to the scheduled date of the event will be subject to 100% of the estimated food & beverage charges and applicable fees.
11. Name on contract will be responsible for all actions by those guests attending the cocktail hour and/or reception. This includes damage to the golf course, facilities, golf carts, third party person and / or property.
12. Payment in full for the cocktail hour and/or reception must be made within 30 days. Payment may be made by Cash or Cheque only. Balances not paid in full thirty days after event date will be accessed an 8% late fee per month they remain overdue.

Ainsdale Golf Course Representative

Date

Wedding Contact Name

Date

I agree to hold Ainsdale Golf Course free from any and all claims for damages of any nature whether to myself or to others that may arise from this agreement.