

# WEDDINGS, BANQUETS & SPECIAL EVENTS



# BANQUET & SPECIAL EVENT OPTIONS AND PRICING



\*Please note, we do not allow use of outside caterers for any event. All of these options are served buffet style. To inquire about plated options & additional cost, contact Charles.

# MEAL OPTIONS (BREAKFAST)

The Coffee Break Breakfast - \$8.95 per person + HST (13%) + 15% gratuity

Assorted Rolls

Muffins & Danish Pastries

Fresh-Brewed Coffee

Hot Tea & Juices

The Continental Breakfast - \$12.95 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 - \$16.95 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



# MEAL OPTIONS (LUNCH)

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

Choice of 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

Potato Chips

**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** 



# APPETIZER OPTIONS

Prices are per item. Prices do not include HST (13%) or Gratuity (15%)	
Tomato Bruschetta Baguette with Mozzarella	\$3.75/Person
Assorted Chinese Egg Rolls & Spring Rolls	\$3.75/Person
Swedish or Barbeque Meatballs	\$3.75/Person
French Onion Dip with Kettle Chips	\$3.75/Person
Assorted Mini Quiche	\$3.75/Person
Chips & Salsa	\$3.75/Person
Fruit Tray	\$3.75/Person
Vegetable Tray	\$3.75/Person
Spinach Artichoke Dip with Tortilla Chips	\$4.75/Person
Asian Pot Stickers	\$4.75/Person
Assorted Cheese & Cracker Platter	\$4.75/Person
Chicken Tenders	\$5.00/Person
Chicken Wings with Assorted Sauces	\$5.00/Person
Marinated Beef & Mushroom Kabobs	\$5.75/Person
Chilled Jumbo Shrimp with Cocktail Sauce	\$5.75/Person
Spicy Firecracker Calamari	\$5.75/Person
Poutine with Gravy & Cheese Curds	\$6.50/Person
Nacho Bar	\$6.50/Person
Nacho Bar with Chicken <b>OR</b> Beef	\$8.50/Person

 $<sup>*</sup>Additional\ options\ available\ upon\ request$ 



# 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 bread & butter

### **Entree Selections**

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta (add Chicken...\$2.00 ++)

# 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 bread & butter

# **Entree Selections**

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta (add Chicken...\$2.00 ++)

# 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



# 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 bread & butter

### Entree Selections

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta (add Chicken...\$2.00 ++)

# 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 bread & butter\*

# **Entree Selections**

Stuffed Bell Pepper (quinoa, tomatoes, corn, black beans, spices & herbs, topped with cheese), Vegetarian Lasagna, or Vegetarian Burger

# 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



# **MEAL OPTIONS**

STEAK OPTION \*\*ONLY available for certain events - inquire with management\*\*

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 bread & 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

Bread & Butter



# COFFEE & DESSERT OPTIONS

DESSERT OPTIONS - \$3.52/Person + HST (13%) + Gratuity (15%)

Choose one of the following:

**Assorted Pies** 

(Apple, Cherry, Blueberry, Pumpkin, Rhubarb) \*note: some pies are seasonal only

Assorted Cakes (Raspberry Flan, Lemon Torte, Chocolate Mousse)

\*additional options available upon request - may incur additional cost

Assorted Cookies (Chocolate Chip, White Chocolate Macadamia Nut, Double

Chocolate, Oatmeal Raisin)

**Brownies** 

Cupcakes

Texas Cake

Pineapple Upside Down Cake

**COFFEE BAR - \$2.15/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!



# BAR PRICING & ROOM RENTAL PRICING

Bar prices below do not include HST (13%) or Gratuity (15%)	
Wine (6oz. Red or White House Wine)	\$5.75
Well Mixed Drink (1oz. liquor shot of: Smirnoff Vodka, Captain Morgan Spiced Ru Bacardi White Rum, Forty Creek Whisky, Beefeater Gin)	
Coolers Small Can (355ml)	\$4.87
Domestic Beer Small Can (355ml)	\$4.87
Domestic Beer Tallboy Can (473ml)	\$6.42
Domestic Beer Keg (20L & 50L options available)Pric	e Varies
Import Beer Keg (20L & 50L options availablePric	e Varies

# **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 \$7.50 + tax 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 \$619.47 + tax = \$700.00

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 F	lour Tim	e: Rece	ption/Dinner Tim	ne:
Expected # of Guests at Cocktail Hour:		Expected # of 0	Guests at Dinner:	
Address:	_ City:	Prov:	Postal Code:	:
Contact Name: —		Telephone:		
Email:				
Room Rental Fee (\$7.50 + tax per p	erson)			
Celebration of Life Fee (\$619.47	+ tax )	Cheque:	Cash:	
Please be advised your request to hold a wedding of the following conditions, paid deposit, and your ac			olf Course has been app	proved, subject to
1. Room rental charge is \$7.50 + tax per person. Celebration	ns of Life are	flat fee of \$619.47 + tax.		
<ol> <li>All events may take place at the course between the hour</li> <li>Decorating time is arranged by appointment only and to confetti, birdseed, rice, or flower petals. Flower arrangen</li> </ol>	be done by the	e name on contract and/or your deco	orator. Decorations may no	ot consist of glitter,
4. Gratuity of 15% and HST of 13% will be added to all fin	al event bills,	which includes all food and bevera	ges.	
5. All beverages consumed on Ainsdale Golf Course premi Any outside food or beverages found or seen on premises			e.	
6. No outside caterers will be permitted at Ainsdale Golf Co	ourse. Ainsdal	le Golf Course staff will cater your	meal and hors d'oeuvres fo	or the event.
7. A guaranteed number of guests must be received 2 weeks unless actual count is greater. This applies to both cockta			med number is the number	r you will be billed
8. All ceremonies and receptions will be non-refundable, ra	in or shine.			
<ol> <li>Cancellation 30-45 days prior to the date of the event will Cancellation 15-30 days prior to the scheduled date of the Cancellation 14 days or less, prior to the scheduled date of fees.</li> </ol>	e event will be	e subject to 50% of the estimated fo	od & beverage charges and	d applicable fees.
10. Name on contract will be responsible for all actions course, facilities, golf carts, third party person and / or pr		ts attending the cocktail hour and/or	reception. This includes of	damage to the golf
<ol> <li>Payment in full for the cocktail hour and/or reception paid in full thirty days after event date will be accessed at</li> </ol>			made by Cash or Cheque	only. Balances not
COVID CLAUSE: If your event is unable to occur solely a refund is ONLY applicable to the status of Covid-19 and n			e room rental will be 100%	6 refundable. This
Ainsdale Golf Course Representative	Date	Event Conta	ct 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

1238.94 + tax

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 + tax 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.
- \* The rental space may potentially be available for the night before your wedding if we do not have another event booked. We can let you know about this 2 weeks in advance.
- \* 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: \$619.47 + tax = \$700.00



# WEDDING CEREMONY SITE PRICE

\$300.00 + tax

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 available. Those would need to be rented separately on your own.
- \*There is no power available at this ceremony site.
- \*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 + tax

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.

All of these options are served buffet style. To inquire about plated options & additional cost, contact Charles.

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

Tomato Bruschetta Baguette with Mozzarella	\$3.75/Person
Assorted Chinese Egg Rolls & Spring Rolls	\$3.75/Person
Swedish or Barbeque Meatballs	\$3.75/Person
French Onion Dip with Kettle Chips	\$3.75/Person
Assorted Mini Quiche	
Chips & Salsa	
Fruit Tray	
Vegetable Tray	
Spinach Artichoke Dip with Tortilla Chips	\$4.75/Person
Asian Pot Stickers	\$4.75/Person
Assorted Cheese & Cracker Platter	\$4.75/Person
Chicken Tenders	\$5.00/Person
Chicken Wings with Assorted Sauces	\$5.00/Person
Marinated Beef & Mushroom Kabobs	\$5.75/Person
Chilled Jumbo Shrimp with Cocktail Sauce	\$5.75/Person
Spicy Firecracker Calamari	
Poutine with Gravy & Cheese Curds	\$6.50/Person
Nacho Bar	\$6.50/Person
Nacho Bar with Chicken <u>OR</u> Beef	\$8.50/Person

 $<sup>*</sup>Additional\ options\ available\ upon\ request$ 



# WEDDING MEAL OPTIONS

\*Please note, we do not allow use of outside caterers for any event. All of these options are served buffet style. To inquire about plated options & additional cost, contact Charles.

# **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 bread & butter

### Entree Selections

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta (add Chicken...\$2.00 ++)

# 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 bread & butter

# Entree Selections

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta (add Chicken...\$2.00 ++)

# 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. All of these options are served buffet style. To inquire about plated options & additional cost, contact Charles.

# **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 bread & butter

### Entree Selections

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey, Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta (add Chicken...\$2.00 ++)

# 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 bread & butter\*

# **Entree Selections**

Stuffed Bell Pepper (quinoa, tomatoes, corn, black beans, spices & herbs, topped with cheese), Vegetarian Lasagna, or Vegetarian Burger

# 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

# **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

Bread & Butter



# WEDDING COFFEE & DESSERT OPTIONS

# DESSERT OPTIONS - \$3.52/Person + HST (13%) + Gratuity (15%)

Choose one of the following:

**Assorted Pies** 

(Apple, Cherry, Blueberry, Pumpkin, Rhubarb) \*note: some pies are seasonal only

Assorted Cakes (Raspberry Flan, Lemon Torte, Chocolate Mousse)

\*additional options available upon request - may incur additional cost

Assorted Cookies (Chocolate Chip, White Chocolate Macadamia Nut, Double Chocolate, Oatmeal Raisin)

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 - \$2.15/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)	\$5.75
Well Mixed Drink (1oz. liquor shot of: Smirnoff Vodka, Captain Morgan Spice Bacardi White Rum, Forty Creek Whisky, Beefeater Gin)	
Coolers Small Can (355ml)	\$4.87
Domestic Beer Small Can (355ml)	\$4.87
Domestic Beer Tallboy Can (473ml)	\$6.42
Domestic Beer Keg (20L & 50L options available)	Price Varies
Import Beer Keg (20L & 50L options available)	Price Varies

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 \$619.47 + tax 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. Please note: We will be able to advise you as to availability of this room 2 WEEKS prior to your wedding. \*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 / 1	NO (please circle)	Using Ceremony Si	te: YES / NO (please circ	le)
Arrival Time: Cocktail H	Hour Time:	Recept	ion/Dinner Time:	
Expected # of Guests at Cocktail Hour:		_ Expected # of Gu	ests at Dinner:	
Address:				
Contact Name:				
Email:				
Deposit: Room Rental Fee: \$619.47 + tax			Cash:	
Please be advised your request to hold a wedding of the following conditions, paid deposit, and your actions.  1. Recommended shares is \$1228.94 Later for the horsest less than the formula to the formu	ceptance of this co	ontract.	Lourse has been approved, subj	ect to
1. Room rental charge is \$1238.94 + tax for the banquet 2. All events may take place at the course between the hour	1	,		
3. Decorating time is arranged by appointment only and to confetti, birdseed, rice, or flower petals. Flower arrangen	be done by the name		or. Decorations may not consist of gl	itter,
4. Gratuity of 15% and HST of 13% will be added to all fin	-	ncludes all food and beverages		
5. All beverages consumed on Ainsdale Golf Course premi Any outside food or beverages found or seen on premises				
6. No outside caterers will be permitted at Ainsdale Golf Co	ourse. Ainsdale Golf	Course staff will cater your mea	al and hors d'oeuvres for the event.	
7. A guaranteed number of guests must be received 2 weeks unless actual count is greater. This applies to both cockta			d number is the number you will be b	illed
8. All ceremonies and receptions will be non-refundable, ra	in or shine.			
<ol> <li>Cancellation 30-45 days prior to the date of the event will Cancellation 15-30 days prior to the scheduled event will 14 days or less prior to the scheduled date of the event will</li> </ol>	be subject to 50% of	the estimated food & beverage	charges and applicable fees. Cancell	ation
10. Name on contract will be responsible for all actions course, facilities, golf carts, third party person and / or pr		ling the cocktail hour and/or red	ception. This includes damage to the	golf
11. Payment in full for the cocktail hour and/or reception paid in full thirty days after event date will be accessed at			de by Cash or Cheque only. Balances	not
COVID CLAUSE: If your event is unable to occur solely a refund is ONLY applicable to the status of Covid-19 and n			om rental will be 100% refundable. 1	This
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.