



BANQUET &  
PRIVATE EVENT  
FOOD & BEVERAGE  
PACKET



# BANQUET & PRIVATE EVENT OPTIONS AND PRICING

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# BANQUET & PRIVATE EVENT

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## APPETIZER OPTIONS

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

Ainsdale 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
Tomato Bruschetta Baguette with Mozzarella .(3 pieces per person).....	\$4.00/Person
Assorted Chinese Egg Rolls & Spring Rolls(3 pieces per person).....	\$4.00/Person
Assorted Cheese & Cracker Platter .....	\$4.75/Person
Spinach Artichoke Dip with Tortilla Chips .....	\$4.75/Person
Chicken Tenders with Assorted Sauces (2 pieces per person).....	\$5.00/Person
Chicken Wings with Assorted Sauces (3 pieces per person).....	\$5.00/Person
Marinated Beef & Mushroom Kabobs (2 kabobs per person).....	\$6.00/Person
Spicy Firecracker Calamari (4 pieces per person).....	\$6.00/Person
Individual Hamburger Sliders with accompaniments (2 sliders per person).....	\$6.50/Person
Poutine with Gravy & Cheese Curds.....	\$6.50/Person
Nacho Bar.....	\$6.75/Person
Nacho Bar with Chicken <b>OR</b> Beef.....	\$8.50/Person
Chilled Jumbo Shrimp with Cocktail Sauce .....	Market Price/Person
12" Pizza with Variety of Toppings (approx. 8 slices per pizza) .....	\$18.00+ tax + grat/Pizza

*\* Additional options available upon request*



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## MEAL OPTIONS

### **HOLIDAY MEAL OPTION - *MARKET PRICE* + HST (13%) + Gratuity (15%)**

Oven Roasted Turkey Entrée

*Accompanied with:* Mashed Potatoes & Gravy, Stuffing, Vegetable Medley, Cranberry Sauce, Garden Salad with Dressings, Bread & Butter

### **THE ITALIAN OPTION - \$17.19 per person + tax + 15% gratuity**

Homemade Meat OR Vegetarian Lasagna

Caesar Salad

Garlic Bread

Assorted Cookies

### **OPTION 1 - \$25.78/Person + HST (13%) + Gratuity (15%)**

Choose ***one*** of the following entree selections, accompanied with ***one*** vegetable option, ***one*** starch option, and ***one*** salad option. **NOTE: choosing one of each of these items is for ALL of your guests.**

#### **Entree Selections**

*All dinners include bread & butter*

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs (Market Price), Roast Beef, Oven Roasted Turkey (Market Price), Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta

#### **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



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## MEAL OPTIONS

### **OPTION 2 - \$30.47/Person + HST (13%) + Gratuity (15%)**

Choose **two** of the following entree selections, accompanied with **one** vegetable option, **one** starch option, and **one** salad option. **NOTE:** choosing one of each of these items is for ALL of your guests.

*All dinners include bread & butter*

#### Entree Selections

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs (Market Price), Roast Beef, Oven Roasted Turkey (Market Price), Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta

#### 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 3 - \$35.16/Person + HST (13%) + Gratuity (15%)**

Choose **three** of the following entree selections, accompanied with **one** vegetable option, **one** starch option, and **one** salad option. **NOTE:** choosing one of each of these items is for ALL of your guests.

*All dinners include bread & butter*

#### Entree Selections

Baked Chicken Breast, Baked Chicken Quarter, 1/2 Rack BBQ Pork Ribs (Market Price), Roast Beef, Oven Roasted Turkey (Market Price), Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta

#### 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 & PRIVATE EVENT

## MEAL OPTIONS

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

**9 oz. Strip Steak - \$30.47/Person + HST (13%) + Gratuity (15%)**

**Prime Rib - Market Price/Person + HST (13%) + Gratuity (15%)**

Above steak selection will be accompanied with choice of *one* vegetable option, *one* starch option, and *one* salad option. **NOTE: choosing one of each of these items is for ALL of your guests.**

*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

**VEGAN/VEGETARIAN OPTION - \$21.88/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



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### COFFEE & DESSERT OPTIONS

**DESSERT OPTIONS - \$3.91/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!



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### BAR PRICING & ROOM RENTAL PRICING

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

Wine (6oz. Red or White House Wine) .....	\$6.19
Well Mixed Drink (1oz. liquor shot of: Smirnoff Vodka, Captain Morgan Spiced Rum, Bacardi White Rum, Forty Creek Whisky, Beefeater Gin) .....	\$4.65
Coolers Small Can (355ml).....	\$4.87
Domestic Beer Small Can (355ml) .....	\$4.87
Domestic Beer Tallboy Can (473ml).....	\$6.64
Domestic Beer Keg (20L & 50L options) .....	Price Varies
Import Beer Keg (20L & 50L options).....	Price 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.

Celebration of Life Rental pricing is \$500.00 + tax for the entire banquet space.

*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*





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# BANQUET & PRIVATE EVENT

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## POLICIES

### DEPOSITS AND PAYMENTS

Upon agreement of contract, Ainsdale Golf Course requires the total room rental as a deposit (\$7.50 + tax per person). 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. 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. All options are served buffet style. If you would like to inquire about a plated option, please contact Charles to discuss possibilities and additional cost.

### 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 event, 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 organizer of the event. 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 event organizer. If you are using a rental company of any kind, they are required to 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.

\*Please Note: all decorations and personal items are to be fully removed from the entire clubhouse and ceremony location the night of your wedding so we are able to use the room the next morning for our golfers.



# AINSDALE GOLF COURSE EVENT CONTRACT

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

Name \_\_\_\_\_ Event Date \_\_\_\_\_

Arrival Time \_\_\_\_\_ Cocktail Hour Time \_\_\_\_\_ Party/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 (\$7.50 + tax per person \_\_\_\_\_ Cheque \_\_\_\_\_ Cash \_\_\_\_\_  
Celebration of Life Fee (\$250 + tax)

1. Room rental charge is \$7.50 + tax per person. \$500 + tax for Celebrations of Life (deposit of \$250 + tax)
2. All events may take place at the course between the hours of 6:30 a.m. and 2:00 a.m.
3. Decorating time is arranged by appointment only and to be done by the name on the contract.
4. 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 party/dinner.
9. All events 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 dinner. 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 dinner must be made within 30 days. Balances not paid in full 30 days after event date will be accessed an 8% late fee per month they remain overdue.

COVID CLAUSE: If your event is unable to occur solely due to the Covid-19 pandemic, your deposit of the room rental will be 100% refundable. This refund is ONLY applicable to the status of Covid-19 and no other outside factors.

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.

\_\_\_\_\_  
Ainsdale Golf Course Representative

\_\_\_\_\_  
Date

\_\_\_\_\_  
Name

\_\_\_\_\_  
Date