

WEDDING OPTIONS AND PRICING



WEDDING ROOM RENTAL PRICE

1238.94 + tax

Banquet room & bar area (seats up to 150 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 basic linens that we use that are either navy blue 120 inch rounds or black 120 inch rounds. We additionally have black linen 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.
- * 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

ROOM RENTAL RESERVATION FOR DAY BEFORE WEDDING

* The rental space MAY potentially be available for the day before your wedding if we do not have another event booked. We can let you know about this 3-4 weeks in advance. Should it be available, it is a $$353.98 + \tan 6 = 400.00



WEDDING CEREMONY SITE PRICE

\$309.73 + 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: \$309.73 + 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 & LATE NIGHT BUFFET OPTIONS

* Additional options available upon request

*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%)

Ainsdale Meatballs	\$4.50/Person			
French Onion Dip with Kettle Chips	\$4.50/Person			
Assorted Mini Quiche	. \$4.50/Person			
Chips & Salsa	. \$4.50/Person			
Fruit Tray	\$4.50/Person			
Vegetable Tray	. \$4.50/Person			
Tomato Bruschetta Baguette with Mozzarella (3 pieces per person)	\$4.75/Person			
Assorted Chinese Egg Rolls & Spring Rolls (3 pieces per person)	\$4.75/Person			
Assorted Cheese & Cracker Platter	\$5.25/Person			
Spinach Artichoke Dip with Tortilla Chips	. \$5.25/Person			
Chicken Tenders with Assorted Sauces (2 pieces per person)	. \$5.50/Person			
Chicken Wings with Assorted Sauces (3 pieces per person)	.\$5.50/Person			
Marinated Beef & Mushroom Kabobs (2 kabobs per person)	. \$6.50/Person			
Spicy Firecracker Calamari (4 pieces per person)	\$6.50/Person			
Individual Hamburger Sliders with accompaniments (2 sliders per person)	\$7.25/Person			
Poutine with Gravy & Cheese Curds	\$7.75/Person			
Nacho Bar	\$7.50/Person			
Nacho Bar with Chicken OR Beef	. \$9.50/Person			
12" Pizza with Variety of Toppings (approx. 8 slices per pizza)\$18.00 + tax + grat/Pizza				



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 - \$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.

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 (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 - \$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 (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 - \$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 (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 - \$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



WEDDING

HOLIDAY MEAL OPTION - Market Price/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

THE ITALIAN OPTION - \$17.97/Person + HST (13%) + Gratuity (15%)

Homemade Meat Lasagna Caesar Salad Garlic Bread



WEDDING 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)

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 but will incur a \$100 + tax + gratuity charge for us to cut the cake, provide plates/napkins/utensils/etc.

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%)	
House Wine (6oz./Bottle Red or White House Wine)	\$6.64/\$23.89
Premium Wine (6oz./Bottle Red or White Premium Wine)	\$7.52/\$27.43
Well Mixed Drink (1oz. liquor shot of: Smirnoff Vodka, Captain Morgan Spi	ced Rum,
Bacardi White Rum, Forty Creek Whisky, Beefeater Gin)	\$4.65
Coolers Small/Tall Can (355/473ml)	\$4.87/\$7.52
Domestic Beer Small Can (355ml)	\$4.87
Domestic/Import Beer Tallboy Can (473ml)	\$7.08/\$7.52
Domestic Beer Keg (20L & 50L options available)	Price Varies
Import Beer Keg (20L & 50L options available)	Price Varies
Soft Drinks (packaged product or from the fountain gun)	\$2.65

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 faux 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.

*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.



WEDDING CONTRACT

Name:		Event Date:		
Using Banquet Hall Space:	YES / NO (please circ	le) Using Ceremony S	Site: YES / NO (pl	ease circle)
Arrival Time:	ocktail Hour Time: _	Recep	tion/Dinner Time:	
Expected # of Guests at Cockta	il Hour:	Expected # of G	uests at Dinner:	
Address:				
Contact Name:				
Email:				
Deposit: Room Rental Fee: \$61			Cash:	
*Please note: If you choose to pay y				
, , , , , , , , , , , , , , , , , , , ,	_	arter the event by credit ca	ru, you will be charged	a 5 /0 100
Etransfer:	Please send to: in:	fo@ainsdalegolfcourse.com		
lease be advised your request to hold a wedd onditions, paid deposit, and your acceptance of		at Ainsdale Golf Course has b	een approved, subject to th	e following
1. Room rental charge is \$1238.94 + tax for		3 + tax for the ceremony site.		
2. All events may take place at the course betw		ř		
3. Decorating time is arranged by appointment confetti, birdseed, rice, or flower petals. Flor			ator. Decorations may not co	nsist of glitter,
4. Gratuity of 15% and HST of 13% will be ad	ded to all final event bills, which	h includes all food and beverage	s.	
5. All beverages consumed on Ainsdale Golf C Any outside food or beverages found or seen				
6. No outside caterers will be permitted at Ains	sdale Golf Course. Ainsdale Gol	If Course staff will cater your mo	eal and hors d'oeuvres for th	e event.
7. A guaranteed number of guests must be rece unless actual count is greater. This applies to			ed number is the number you	ı will be billed
8. All ceremonies and receptions will be non-re	efundable, rain or shine.			
 Cancellation 30-45 days prior to the date of Cancellation 15-30 days prior to the schedul 14 days or less prior to the scheduled date of 	ed event will be subject to 50%	of the estimated food & beverag	ge charges and applicable fee	s. Cancellation
10. Name on contract will be responsible for course, facilities, golf carts, third party personal transfer of the course, facilities, golf carts, third party personal transfer of the course, facilities and the course of the co		ending the cocktail hour and/or re	eception. This includes dama	ige to the golf
11. Payment in full for the cocktail hour and paid in full thirty days after event date will be			ade by Cash or Cheque only	. Balances not
COVID CLAUSE: If your event is unable to c refund is ONLY applicable to the status of Co			oom rental will be 100% refi	ındable. This
Ainsdale Golf Course Representative		Wedding Contac	et 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.