

# WEDDING OPTIONS AND PRICING

AINSDALE

519.395.5555 | ainsdalegolfcourse.com



# 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. Also have a podium if needed.
- \* Note: We do not have a projector or screen.
- \* There are 5 high top, heavy, tables that are able to be used in the bar/gathering area for mingling, cocktail hour, gifts, etc. These 5 tables must stay in the room, they cannot be removed.
- \* No confetti/sparkles of any kind in the room on tables, etc.
- \* 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 + tax fee = \$400.00



# $\frac{WEDDING}{CEREMONY SITE PRICE}$

# \$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 <u>OR</u> Beef	\$9.50/Person
12" Pizza with Variety of Toppings (approx. 8 slices per pizza)\$18.00 + ta	ax + grat/Pizza





\*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 - \$32.74/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

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# **OPTION 3 - \$36.28/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

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# WEDDING

# HOLIDAY MEAL OPTION - \$30.47/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

## ASSORTED MINI DESSERTS/PIE OPTION - \$4.75/Person + HST (13%) + Gratuity (15%) ASSORTMENT OF MINI DESSERTS OR PIE (3 minis per person or 1 slice of pie)

<u>Available Pie Flavours:</u> Apple, Blueberry, Cherry, Pecan, Pumpkin, Rhubarb \*note: some pies are seasonal only

<u>Available Mini Desserts:</u> Brownie Bites, Butter Tarts, Cookies, Hello Dollies, Mini Muffins, Mini Cupcakes, YumYums \*additional options available upon request - may incur additional cost

# ASSORTED CAKE OPTIONS - \$6.75/Person + HST (13%) + Gratuity (15%)

1 piece of cake per person

Available Cake Flavours: Chocolate Fudge, Carrot, Lemon Mousse, Red

Velvet, Truffle Royal, New York Style Cheesecake

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

Specialty Cupcakes, Sheet Cakes, & Wedding Cakes available upon request, inquire regarding pricing! We have an in-house baker specializing in these things! Trust us, they're tasty!!!

*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 & TEA BAR - \$2.15/Person + HST (13%) + Gratuity (15%)**

Coffee & tea bar includes coffee, tea, & 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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# $\frac{WEDDING}{BARPRICING}$

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 Spiced Bacardi White Rum, Forty Creek Whisky, Beefeater Gin)	
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.





#### **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.\*

\*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 / N	NO (please circle)	Using Ceremony S	Site: YES / NO	(please circle)
Arrival Time:	Cocktail H	Iour Time:	Recep	tion/Dinner Tim	ie:
Expected # of Guests at	Cocktail Hour:		Expected # of G	uests at Dinner:	
Address:					
Contact Name:					
Email:					
Deposit: Room Rental H				Cash:	
*Please note: If you choos	e to pay your deposit	t or full invoice afte	er the event by credit ca	ird, you will be charg	ged a 3% fee*
Etransfer:	P	lease send to: <u>info@</u>	ainsdalegolfcourse.com		
Please be advised your request to ho conditions, paid deposit, and your ac	old a wedding ceremony		Ainsdale Golf Course has b	been approved, subject	to the following
1. Room rental charge is \$1238.94	4 + tax for the banquet	space and \$309.73 +	tax for the ceremony site.		
2. All events may take place at the o	course between the hours	s of 6:30 a.m. and 2:00	a.m.		
3. Decorating time is arranged by an confetti, birdseed, rice, or flower			contract and/or your decora	ator. Decorations may no	ot consist of glitter,
4. Gratuity of 15% and HST of 13%	6 will be added to all fina	al event bills, which inc	cludes all food and beverage	es.	
5. All beverages consumed on Ains Any outside food or beverages fo					
6. No outside caterers will be permi	itted at Ainsdale Golf Co	ourse. Ainsdale Golf Co	ourse staff will cater your m	eal and hors d'oeuvres fo	or the event.
7. A guaranteed number of guests n unless actual count is greater. The				ed number is the number	you will be billed
8. All ceremonies and receptions with	ill be non-refundable, rai	in or shine.			
9. Cancellation 30-45 days prior to Cancellation 15-30 days prior to 14 days or less prior to the schedu	the scheduled event will	be subject to 50% of the	ne estimated food & beverag	ge charges and applicable	e fees. Cancellation
10. Name on contract will be res course, facilities, golf carts, third	ponsible for all actions b	by those guests attending			
11. Payment in full for the cockt paid in full thirty days after event				ade by Cash or Cheque of	only. Balances not
COVID CLAUSE: If your event is refund is ONLY applicable to the s				oom rental will be 100%	refundable. This

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