



2026 Wedding Food & Beverage Packet

Thank you for your interest in hosting your special wedding day with us at Ainsdale Golf Course! Below are several of our appetizer, dinner, and dessert options offered. If there is something you would specifically like to have but do not see it listed here, please let us know and we can see if it's possible to do and pricing.

Ainsdale Golf Course does not permit the use of outside caterers for food & beverage meals, snacks, desserts, or appetizers/hors d'oeuvres. All food & beverage items must be purchased through Ainsdale Golf Course. Ainsdale is licensed through the A.G.C.O, and any outside alcohol is not permitted. We reserve the right to confiscate and/or remove any violators from our property.

WEDDING ROOM RENTAL PRICING:

\$1238.94 + tax

Banquet hall & 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 black 120-inch rounds that may be used if you wish at no extra cost. We additionally have black 8-foot linens available for use, no charge.
- * 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 can be used in the bar area for mingling, cocktail hour, gifts, welcome book etc. These 5 tables must stay in the room; they can't be removed.
 - * No confetti/sparkles of any kind in the room or on the tables, etc.
 - * Prices are subject to change without notice and availability may vary.
- * A signed wedding contract and deposit guarantee pricing on the contract for that wedding only and will also secure your date. **Deposit required: \$619.47 + tax = \$700.00**



BANQUET HALL 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

CEREMONY SITE PRICING:

\$309.73 + tax

Designated ceremony site is 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. Should there be unfavourable weather, the only indoor ceremony option would be in the banquet space where reception is.

*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*



APPETIZER & LATE NIGHT BUFFET OPTIONS & PRICING:

**Prices are per item. Prices do not include HST (13%) or Gratuity (15%). Any of these items can be served as appetizers before dinner or served as a late-night option after dinner during reception time.*

Ainsdale Meatballs	\$4.75/Person
French Onion Dip with Kettle Chips	\$4.75/Person
Chips & Salsa	\$4.75/Person
Fruit Tray	\$4.75/Person
Vegetable Tray	\$4.75/Person
Assorted Chicken or Veggie Spring Rolls (3 pieces per person)	\$4.75/Person
Tomato Bruschetta Baguette with Mozzarella (3 pieces per person)	\$5.00/Person
Assorted Mini Quiche	\$5.00/Person
Spinach Artichoke Dip with Tortilla Chips	\$5.50/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
Assorted Cheese & Cracker Platter	\$5.75/Person
Spicy Firecracker Calamari (4 pieces per person)	\$6.75/Person
Individual Hamburger Sliders with Accompaniments (2 sliders per person)	\$7.50/Person
Poutine with Gravy & Cheese Curds	\$7.75/Person
Nacho Bar	\$7.50/Person
Nacho Bar with Chicken OR Beef	\$9.50/Person
Taco Bar with Chicken OR Beef (2 tacos per person)	\$10.50/Person
12" Pizza with Variety of Toppings (approx. 8 slices per pizza)	\$18.00/Pizza
40 Piece Triangular Ham & Swiss Mini Sandwich Platter	\$55.00/Platter
40 Piece Triangular Ham & Swiss Mini Sandwich Platter	\$55.00/Platter
40 Piece Triangular Turkey & Cheddar Mini Sandwich Platter	\$55.00/Platter
40 Piece Triangular Egg Salad Mini Sandwich Platter	\$55.00/Platter
40 Piece Triangular Cucumber & Cream Cheese Mini Sandwich Platter	\$55.00/Platter

**Additional options available upon request.*



DINNER ENTRÉE OPTIONS:

HOLIDAY MEAL OPTION - \$35.94/Person + HST (13%) + Gratuity (15%)

Oven Roasted Turkey

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

Dessert Selections: Assorted Mini Desserts (assortment of brownie bites, butter tarts, cookies, hello dollies, yum yums, mini muffins, or mini cupcakes), Assorted Pies (assortment of apple, blueberry, cherry, pecan, pumpkin, or rhubarb ~ some pies are seasonal), Assorted Cakes (assortment of chocolate fudge, carrot, lemon mousse, red velvet, truffle royal, or New York style cheesecake – some may incur an additional fee)

NOTE: choosing one of the dessert selections is for ALL your guests.

ITALIAN ENTRÉE OPTION - \$23.44/Person + HST (13%) + Gratuity (15%)

Homemade Meat OR Vegetarian Lasagna

Caesar Salad & Garlic Bread

Dessert Selections: Assorted Mini Desserts (assortment of brownie bites, butter tarts, cookies, hello dollies, yum yums, mini muffins, or mini cupcakes), Assorted Pies (assortment of apple, blueberry, cherry, pecan, pumpkin, or rhubarb ~ some pies are seasonal), Assorted Cakes (assortment of chocolate fudge, carrot, lemon mousse, red velvet, truffle royal, or New York style cheesecake – some may incur an additional fee)

NOTE: choosing one of the dessert selections is for ALL your guests.

OPTION 1 - \$30.47/Person + HST (13%) + Gratuity (15%)

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

NOTE: choosing one of each of these items is for ALL your guests.

All dinners include bread & butter

Entree Selections: Baked Chicken Breast, Baked Chicken Quarter, ½ Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey (Market Price), Sliced Honey Roasted Ham, or Bowtie Alfredo Vegetable Pasta

Vegetable Selections: Vegetable Medley, Baby Carrots w/ 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

Dessert Selections: Assorted Mini Desserts (assortment of brownie bites, butter tarts, cookies, hello dollies, yum yums, mini muffins, or mini cupcakes), Assorted Pies (assortment of apple, blueberry, cherry, pecan, pumpkin, or rhubarb ~ some pies are seasonal), Assorted Cakes (assortment of chocolate fudge, carrot, lemon mousse, red velvet, truffle royal, or New York style cheesecake – some may incur an additional fee)



OPTION 2 - \$35.94/Person + HST (13%) + Gratuity (15%)

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

NOTE: choosing one of each of these items is for ALL your guests.

All dinners include bread & butter

Entree Selections: Baked Chicken Breast, Baked Chicken Quarter, ½ Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey (*Market Price*), Sliced Honey Roasted Ham, or Bowtie Alfredo
Vegetable Pasta

Vegetable Selections: Vegetable Medley, Baby Carrots w/ 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

Dessert Selections: Assorted Mini Desserts (*assortment of brownie bites, butter tarts, cookies, hello dollies, yum yums, mini muffins, or mini cupcakes*), Assorted Pies (*assortment of apple, blueberry, cherry, pecan, pumpkin, or rhubarb - some pies are seasonal*), Assorted Cakes (*assortment of chocolate fudge, carrot, lemon mousse, red velvet, truffle royal, or New York style cheesecake - some may incur an additional fee*)

OPTION 3 - \$41.41/Person + HST (13%) + Gratuity (15%)

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

NOTE: choosing one of each of these items is for ALL your guests.

All dinners include bread & butter

Entree Selections: Baked Chicken Breast, Baked Chicken Quarter, ½ Rack BBQ Pork Ribs, Roast Beef, Oven Roasted Turkey (*Market Price*), Sliced Honey Roasted Ham, or Bowtie Alfredo
Vegetable Pasta

Vegetable Selections: Vegetable Medley, Baby Carrots w/ 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

Dessert Selections: Assorted Mini Desserts (*assortment of brownie bites, butter tarts, cookies, hello dollies, yum yums, mini muffins, or mini cupcakes*), Assorted Pies (*assortment of apple, blueberry, cherry, pecan, pumpkin, or rhubarb - some pies are seasonal*), Assorted Cakes (*assortment of chocolate fudge, carrot, lemon mousse, red velvet, truffle royal, or New York style cheesecake - some may incur an additional fee*)



PRIME RIB OPTION – Market Price/Person + HST (13%) + Gratuity (15%)

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

NOTE: choosing one of each of these items is for ALL your guests.

All dinners include bread & butter

Vegetable Selections: Vegetable Medley, Baby Carrots w/ 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

Dessert Selections: Assorted Mini Desserts (assortment of brownie bites, butter tarts, cookies, hello dollies, yum yums, mini muffins, or mini cupcakes), Assorted Pies (assortment of apple, blueberry, cherry, pecan, pumpkin, or rhubarb - some pies are seasonal), Assorted Cakes (assortment of chocolate fudge, carrot, lemon mousse, red velvet, truffle royal, or New York style cheesecake – some may incur an additional fee)

VEGAN/VEGETARIAN OPTION – \$27.34/Person + HST (13%) + Gratuity (15%)

Entree selection will be accompanied with choice of one vegetable option, one starch option, one salad option, and one dessert option.

NOTE: choosing one of each of these items is for ALL your guests.

All dinners include bread & butter

Entree Selections: Stuffed Bell Pepper (quinoa, tomatoes, corn, black beans, spices & herbs, topped with or without cheese), Homemade Vegetarian Lasagna, or Vegetarian Burger

Vegetable Selections: Vegetable Medley, Baby Carrots w/ 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

Dessert Selections: Assorted Mini Desserts (assortment of brownie bites, butter tarts, cookies, hello dollies, yum yums, mini muffins, or mini cupcakes), Assorted Pies (assortment of apple, blueberry, cherry, pecan, pumpkin, or rhubarb - some pies are seasonal), Assorted Cakes (assortment of chocolate fudge, carrot, lemon mousse, red velvet, truffle royal, or New York style cheesecake – some may incur an additional fee)

COFFEE & TEA OPTIONS – \$2.15/Person + HST (13%) + Gratuity (15%)

Coffee & tea bar includes coffee, tea & unlimited refills for all your guests.

Sugar, cream, milk and all other items needed will be set up for your guests to enjoy!



BAR OPTIONS & PRICING:

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

House Wine (6oz./Bottle Red or White House Wine)	\$7.08/\$26.55
Premium Wine (6oz./Bottle Red or White Premium Wine)	\$7.96/\$30.97
Well Mixed Drink (1oz. liquor shot of rail liquor)	\$4.64
Bud Light/Grey Matter Checkmate Draft Beer (20 oz.)	\$7.96
Michelob Ultra/Keith's Draft Beer (20 oz.)	\$8.85
Stella Artois Draft Beer (20 oz.)	\$9.73
Domestic Beer Tallboy Can (473mL)	\$7.74
Import Beer Tallboy Can (473mL)	\$7.74
Domestic Beer Small Can (355mL)	\$5.31
Non-Alcoholic Beer Small Can (355mL)	\$5.31
Coolers Small/Tall Can (355/473mL)	\$5.31/\$7.96
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 draft 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 Ainsdale staff.

We have hosted Open Bars, Donation Bars, & Cash Bars. We will work with you to have the bar run as you wish on your special day!



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 in 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 & applicable fees.

MENU

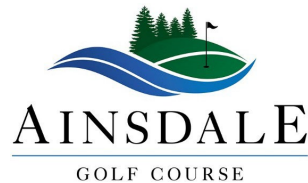
A variety of popular menu selections are available. Ainsdale's Chef and creative kitchen staff can design a menu to meet all your entertaining needs. Menu selections are to be submitted to Ainsdale Management no less than two (2) weeks in advance of the event, along with guaranteed number of guests. 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 people in attendance and for any damage to the facility itself. This may include damage to glassware, silverware, linens, floors, and clubhouse building/bar. All damage 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. Ainsdale Golf Course assumes no liability for its loss or damage.

HOURS OF EVENT

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



GUARANTEE

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 Ainsdale Golf Course must be consumed within the time frame of the event. No to-go boxes 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 Golf Course property. All beverages provided by Ainsdale Golf Course must be consumed within the time frame of the event. Ainsdale Golf Course reserves the right to confiscate food or beverage that is brought onto Golf Course property without prior arrangement with Ainsdale management. Sale of alcohol to people 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 set up 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 centerpieces, battery operated candles only. All decorations should be delivered to Ainsdale Golf Course on 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 that evening or early next morning prior to our next event.**



2026 Wedding Contract

Bride & Groom's Names: _____ Date of Wedding: _____

Using Banquet Reception Space: ☐ YES ☐ NO Using Ceremony Site: ☐ YES ☐ NO

Arrival Time: _____ Cocktail Hour Time: _____ Dinner Serve Time: _____

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

Address: _____ City: _____ Prov: _____ Post. Code: _____

Contact Name: _____ Contact Phone Number: _____

Contact Person's Email: _____

Wedding Room Rental Deposit: \$619.47 + tax = \$700.00

☐ Cash

☐ Etransfer

Ceremony Site Deposit: \$309.73 + tax = \$350.00

☐ Cheque

(can be sent to info@ainsdalegolfcourse.com)

***NOTE: If you pay by credit card for deposit and/or final invoice, a 3% processing fee will be applied.**

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 the below:

1. Wedding Room rental charge is \$1238.94 + tax for banquet space & \$309.73 + tax for ceremony site.
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 contract and/or your decorator. Decorations may not consist of glitter, confetti, birdseed, rice, or flower petals. Flower arrangements are permitted.
4. Gratuity of 15% and HST of 13% will be added to all final event bills, which includes all food and beverages.
5. 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.
6. 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.
7. 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 dinner.
8. All ceremonies & receptions will be non-refundable, rain or shine.
9. 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.
10. 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.
11. 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 charged an 8% late fee per month they remain overdue. Payments may be made by Cash, Cheque, or E-transfer only. If deposit or invoice are paid on credit card, a 3% processing fee will be added to the bill. Payments done via e-transfer can be sent to info@ainsdalegolfcourse.com We have auto deposit, so no need for a password.

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

Wedding Contact Person

Date

Ainsdale Golf Course Representative

Date