

FLAMBOROUGH HILLS

Golf & Country Club

71 Highway 52 North | Copetown, Ontario, L0R 1J0
(905) 627 - 1743



FLAMBOROUGH HILLS

Golf & Country Club

WEDDING MENU



CONGRATULATIONS

ON YOUR UPCOMING WEDDING AT FLAMBOROUGH HILLS

*Welcome to Flamborough Hills
Golf & Country Club.*

Located in beautiful Copetown, our clubhouse boasts picturesque, natural settings providing you with breathtaking backdrops for your special day.

Our recently renovated Muskoka-Style venue is appointed in neutral tones and lends itself to planning a reception to suit your wedding style and color preferences. Up to 250 guests will enjoy gorgeous views of the golf course from our Hillside Room and catch stunning sunsets from Copetown's finest covered stone patio. We are proud to offer a "One Wedding Only" guarantee making the clubhouse yours exclusively for the eve of your wedding!

*Enough about the venue,
how about the food?*

Our team of professionals will guide you in creating a memorable feast that your guests will rave about for years to come! We take pride in the quality of food and level of service offered at Flamborough Hills. Our Chef uses only the finest & freshest ingredients, promoting the use of local goods wherever possible. Our packages are intended as a guideline. We will gladly work with you to refine a dining experience that is unique and unforgettable. Whether you are planning an exquisite cocktail reception or a formal dinner affair, our team will help you design an event suitable to your budget and taste!





FLAMBOROUGH HILLS
GOLF & COUNTRY CLUB

CUSTOM *Packages*

Our packages can be customized to include:

An outdoor ceremony
site overlooking manicured grounds.

Disc Jockey services
by our talented preferred DJ for your ceremony & reception.

Fresh floral centerpieces
for each of your guest tables customized by you!

A decor package
that will make your head table, cake table & gift table stand apart.

Onsite Photography destinations
with golf cart availability for your bridal party!

A “Day-Of” Wedding Coordinator
to ensure your day progresses seamlessly.

Professionally attired banquet staff
who are friendly, personable and attentive to detail.

At Flamborough Hills Golf & Country Club, you can expect a flawless journey to your ideal wedding day! Your job is to dream about it and ours is to make it happen!

We look forward to the possibility of making your dream wedding come true!



*At
Flamborough Hills
Golf & Country Club,
you can expect a flawless
journey to your ideal
wedding day!*

FLAMBOROUGH HILLS
GOLF & COUNTRY CLUB

Wedding Packages “CLASSIC”

The “CLASSIC” Wedding package is designed to offer a memorable event at an affordable price. It is the ideal fit for the “DIY” couple who may also have access to their own florist, DJ and Decorator.

A selection of premium floor length table linens and cloth napkins are included for your guest tables, head table, cake table and gift table.



Your guests are sure to rave about a hearty three-course meal prepared fresh by our in-house Chef which includes the following options:

COCKTAIL RECEPTION

1 hour of standard bar service with vegetable crudites & house-made dip

THREE COURSE PLATED DINNER SERVICE

Artisan breads with whipped butter for each table

APPETIZER

(A choice of one soup or salad)

SALADS

Field greens salad,
with beet chips, local goat cheese, toasted walnuts, caramelized orange vinaigrette

Crisp romaine,
with peppers, confit tomato, shaved red onion, feta, Kalamatas, basil olive oil vinaigrette

SOUPS

Traditional minestrone,
parmesan, pistou

Roasted red pepper bisque,
local goat cheese, tarragon oil

MAIN COURSE

(A choice of one entrée)

Crisp skin chicken supreme,
with porcini mushroom sauce

Carved roast sirloin of beef, au jus

**All entrées include a choice of Yukon garlic mashed, herb roasted potatoes or rice pilaf with market vegetables.*

*Upgrade to a choice of 2 entrée selections
Additional fees apply

DESSERTS

(A choice of one desert)

New York cheesecake,
with fresh berries, berry coulis

Maple apple crumble,
with cinnamon chantilly

BAR SERVICE

1 bottle of red house wine & 1 bottle of white house wine per table during dinner

4 hours of standard bar service following dinner
(Bar closed during dinner)

The standard bar includes:

- Rum, rye, gin, vodka, scotch
- Domestic bottled beer, house wine & soft drinks

**Excludes shots/doubles/premium liquor/Caesars/martinis/liqueurs*

LATE NIGHT

Complimentary wedding cake cutting with coffee & tea station



Customize your package – see pages 18-22 for more options!

FLAMBOROUGH HILLS
GOLF & COUNTRY CLUB

Wedding Packages
“TRADITIONAL”

The “TRADITIONAL” wedding package offers an exceptional experience with great value as it includes

A Cocktail Reception with assorted passed hors d’oeuvres,

DJ services for your reception

Premium floor length table linens with cloth napkins and vineyard chairs.

A house-made three course meal with food for your late night buffet.

Five hours of standard bar service with house wines available during dinner



Customize your package – see pages 18-22 for more options!

COCKTAIL RECEPTION

1 hour of standard bar service with a selection of hors d’oeuvres

THREE COURSE PLATED DINNER SERVICE

Artisan breads with whipped butter for each table

APPETIZER

(A choice of one soup or salad)

SALADS

Field greens salad,

with beet chips, local goat cheese, toasted walnuts, caramelized orange vinaigrette

Crisp romaine,

with peppers, confit tomato, shaved red onion, feta, Kalamatas, basil olive oil vinaigrette

Classic Caesar salad,

with house made croutons and dressing, shaved parmesan, smoked bacon

Mixed greens,

with toasted cashew, charred corn, peppers, pickled onion, citrus cumin vinaigrette

SOUPS

Roasted cauliflower soup,

brown butter emulsion, almond crumble

Roasted pumpkin veloute,

toasted peptitas, whiskey and maple cream

Traditional minestrone,

parmesan, pistou

Roasted red pepper bisque,

local goat cheese, tarragon oil

**All entrées include a choice of Yukon garlic mashed, herb roasted potatoes or rice pilaf with market vegetables.*

Upgrade to a choice of 2 entrée selections

**Additional fees apply*

MAIN COURSE

(A choice of one)

Pan seared salmon filet,
with olive tapenade, salsa verde

Top sirloin steak,
with thyme infused demi

Grilled striploin steak,
with chimichurri or caramelized onion jus

Carved Roasted Sirloin of Beef, with au jus

Crisp skin chicken supreme, porcini mushroom sauce

DESSERTS

(A choice of one dessert)

New York cheesecake,
with fresh berries, berry coulis

Maple apple crumble,
with cinnamon chantilly

Individual tiramisu,
with spiced chocolate sauce

White & dark chocolate mousse cake,
with fresh berries, berry compote

LATE NIGHT BUFFET

(A choice of one)

- ‘Build Your Own’ Poutine station,
with fresh cut fries, sweet potato fries, cheese curds,
gravy and Montreal smoked meat
- Fresh baked assorted pizzas
- Fresh sliced fruit platter
- Carnival theme,
with house made caramel corn, candy & beer nuts
- Complimentary wedding cake cutting,
with coffee & tea station

BAR SERVICE

Unlimited house wine during dinner

(Available per table during dinner service)

4 hours of standard bar service

(Bar closed during dinner)

The standard bar includes:

- Rum, rye, gin, vodka, scotch
- Domestic bottled beer, draft beer,
house wine & soft drinks

**Excludes shots/doubles/premium liquor/Caesars/martinis/liqueurs*

FLAMBOROUGH HILLS
GOLF & COUNTRY CLUB

Wedding Packages
“RUSTIC”

Our “RUSTIC” Wedding experience is by far, our most popular! Intended for the light-hearted couple who prefer to have everything taken care of in one place. This package includes a selection of premium table linens, cloth napkins, vineyard chairs, *fresh floral centerpieces for each guest table*, DJ services for your reception and the opportunity to work with our qualified and experienced decorator to make special arrangements for your head table, cake table and receiving table based on the style and theme of your wedding.



This package also includes a FOUR course meal and Late Night Buffet Options that are certain to impress your guests!

Minimum guests required. Additional room rental fees apply. All prices subject to applicable fees & HST

COCKTAIL RECEPTION

1 hour of standard bar service with a selection of hors d'oeuvres

FOUR COURSE PLATED DINNER SERVICE

Artisan breads with whipped butter for each table

APPETIZER

(A choice of one)

SALADS

Field greens salad,

with beet chips, local goat cheese, toasted walnuts, caramelized orange vinaigrette

Crisp romaine,

with peppers, confit tomato, shaved red onion, feta, Kalamatas, basil olive oil vinaigrette

Caprese salad,

with vine tomato, bocconcini, baby arugula, balsamic, virgin olive oil

Baby spinach,

with house smoked blue cheese, candied pecans, dried cranberries, whiskey maple vinaigrette

Classic Caesar salad,

with house made croutons and dressing, shaved parmesan, smoked bacon

Mixed greens,

with toasted cashew, charred corn, peppers, pickled onion, citrus cumin vinaigrette

SOUPS

Roasted cauliflower soup,

brown butter emulsion, almond crumble

Wild mushroom and roasted garlic soup,

scallion oil, Ermite blue cheese cream

Roasted pumpkin veloute,

toasted peptitas, whiskey and maple cream

Curried sweet potato,

fried paneer cheese, cilantro oil

Traditional minestrone,

parmesan, pistou

Roasted red pepper bisque,

local goat cheese, tarragon oil



PASTA COURSE

(A choice of one)

Penne alfredo,

with wilted spinach, charred tomato, fresh parmesan

Ricotta and pesto cannelloni,

with marinara sauce (ADD \$5++/per person)

Mushroom and penne arrabiata,

with fresh parmesan

House made ricotta lasagna,

with baby arugula, fresh parmesan (ADD \$5++/per person)

Gnocchi,

with truffled mushroom cream, roasted pepper emulsion (ADD \$5++/per person)

Grilled vegetable penne,

with house basil tomato sauce, fresh parmesan

MAIN COURSE

(A choice of one)

Pan seared salmon filet,

with olive tapenade, salsa verde

Cashew crusted pickerel,

with miso mustard beurre blanc

Top sirloin steak,

with thyme infused demi

Grilled striploin steak,

with chimichurri or caramelized onion jus

Carved roasted sirloin of beef,

with au jus

Chicken two ways-roasted supreme,

with confit thigh, a l'orange sauce

Rosemary wild mushroom and

feta stuffed chicken supreme,

with madeira jus

*All Entrées include a choice of Yukon garlic mashed, herb roasted potatoes or rice pilaf with market vegetables.

Upgrade to a choice of 2 entree selections *Additional fees apply



Wedding Packages "RUSTIC"

DESSERTS

(A choice of one)

Maple crème brulee,
with candied walnuts GF

White and dark chocolate
mousse cake,
with fresh berries, berry compote

Individual Tiramisu,
with spiced chocolate sauce

Maple apple crumble,
with cinnamon Chantilly

New York cheesecake,
with fresh berries, berry coulis

LATE NIGHT BUFFET

'Build Your Own'

- Poutine station
with fries and sweet potato,
smoked meat
- Taco station
- Pulled pork or pulled
turkey slider station
with onion rings and sweet potato fries
- Crepe station
- Korean beef or chicken
lettuce wrap
- Won Ton Nachos
with assorted toppings
- Fruit platter
- Fresh baked pizzas
- Carnival theme
with house made caramel corn,
candy, beer nuts
- Pretzel station,
with mustard, cheese dip,
caramel, chocolate

BAR SERVICE

Unlimited house wine during dinner
(Available per table during dinner service)

4 hours of standard bar service
(Bar closed during dinner)

The standard bar includes:

- Rum, rye, gin, vodka, scotch
- Domestic bottled beer, draft
beer, house wine & soft drinks

*Excludes shots/doubles/premium liquor/
Caesars/martinis/liqueurs



"If you want to be blown away with
breathtaking views, a staff that is willing
to go above and beyond, incredible food, a
team of people that will bring your vision
to life all while delivering 5 star service,
then you must choose Flamborough Hills!!!"

Dana & Mark

FLAMBOROUGH HILLS
GOLF & COUNTRY CLUB

Wedding Packages
“ELEGANCE”

The “ELEGANCE” Wedding experience is designed to have it all! This package includes a selection of premium table linens, cloth napkins, vineyard chairs, fresh floral centerpieces for each guest table, DJ services for your reception and the opportunity to work with our qualified and experienced decorator to make special arrangements for your head table, cake table and receiving table based on the style and theme of your wedding day. The Elegance Package includes complimentary use of our outdoor ceremony site with white garden chairs overlooking manicured greens & a stunning sun set view!



This package also includes a FOUR course meal and TWO Late Night Buffet Options that you & your guests are sure to enjoy!

COCKTAIL RECEPTION

1.5 hours of standard bar Service with a selection of hors d'oeuvres

FOUR COURSE PLATED DINNER SERVICE

Artisan breads with whipped butter for each table

APPETIZER

(A choice of one soup or salad)

SALADS

Field greens salad,

with beet chips, local goat cheese, toasted walnuts, caramelized orange vinaigrette

Crisp romaine,

with peppers, confit tomato, shaved red onion, feta, Kalamatas, basil olive oil vinaigrette

Caprese salad,

with vine tomato, bocconcini, baby arugula, balsamic, virgin olive oil

Baby spinach,

with house smoked blue cheese, candied pecans, dried cranberries, whiskey maple vinaigrette

Classic Caesar salad,

with house made croutons and dressing, shaved parmesan, smoked bacon

Mixed greens,

with toasted cashew, charred corn, peppers, pickled onion, citrus cumin vinaigrette

SOUPS

Roasted cauliflower soup,

brown butter emulsion, almond crumble

Wild mushroom and roasted garlic soup,

scallion oil, Ermete blue cheese cream

Roasted pumpkin veloute,

toasted peptitas, whiskey and maple cream

Curried sweet potato,

fried paneer cheese, cilantro oil

Traditional minestrone,

parmesan, pistou

Roasted red pepper bisque,

local goat cheese, tarragon oil



PASTA COURSE

(A choice of one)

Penne alfredo,

with wilted spinach, charred tomato, fresh parmesan

Ricotta and pesto cannelloni, with marinara sauce

Mushroom and penne arrabiata, with fresh parmesan

House made ricotta lasagna,

with baby arugula, fresh parmesan

Gnocchi, with truffled mushroom cream, roasted pepper emulsion

Grilled vegetable penne,

with house basil tomato sauce, fresh parmesan

MAIN COURSE

(A choice of two)

Pan seared beef tenderloin,

with demi infused bernaise or cabernet rosemary reduction

Cashew crusted pickerel, with au jus

Chicken two ways-roasted supreme,

with confit thigh, a l'orange sauce

Rosemary wild mushroom and feta stuffed chicken supreme, with madeira jus

Foie gras and hazelnut stuffed chicken supreme, with honey madeira jus

Carved roasted sirloin of beef, with au jus

Crisp skin chicken supreme, with porcini mushroom sauce

Pan seared salmon filet, with olive tapenade, salsa verde

Top sirloin steak, with thyme infused demi

Grilled striploin steak, with chimichurri or caramelized onion jus

Slow roasted prime rib, with au jus

*All entrées include a choice of Yukon garlic mashed, herb roasted potatoes or rice pilaf with market vegetables.



Wedding Packages “ELEGANCE”

DESSERTS

(A choice of one)

Chocolate ganache tart,
with salted maple caramel,
toasted almonds

Maple crème brulee,
with candied walnuts GF

Individual Tiramisu,
with spiced chocolate sauce

White and dark chocolate
mousse cake,
with fresh berries, berry compote

Maple apple crumble,
with cinnamon Chantilly

New York cheesecake,
with fresh berries, berry coulis

LATE NIGHT BUFFET

(A choice of two)

Build Your Own'

- Poutine station with fries and sweet potato, smoked meat
- Taco station
- Pulled pork or pulled turkey slider station with onion rings and sweet potato fries
- Korean beef or chicken lettuce wrap
- Crepe station
- Won Ton Nachos with assorted toppings
- Fruit platter
- Fresh baked pizzas
- Carnival theme with house made caramel corn, candy, beer nuts
- Pretzel station, with mustard, cheese dip, caramel, chocolate
- Indian station, with tandoori chicken and naan, veg pakoras, samosas
- Falafel and shawarma style chicken with tandoori chicken and naan, veg pakoras, samosas

BAR SERVICE

Sparkling wine for the head table

Unlimited house wine during dinner

(Available per table during dinner service)

4 hours of standard bar service

(Bar closed during dinner)

The standard bar includes:

- Rum, rye, gin, vodka, scotch
- Domestic bottled beer, draft beer, house wine & soft drinks

*Excludes shots/doubles/premium liquor/
Caesars/martinis/liqueurs



ENHANCE YOUR EXPERIENCE

All of our packages are designed to offer everything that you need to have a spectacular wedding day! Our Chef and Onsite Wedding Coordinator are always available to assist with organizing a customized and unique experience. You are welcome to choose from any of the options below to “Enhance Your Experience” with us at Flamborough Hills.

Going to the Chapel

WHY NOT GET MARRIED ONSITE?

Our Outdoor Ceremony site overlooks manicured greens & stunning tree-lined views of our golf course. We include white garden chairs, a signing table for your license & a choice of either white or rustic ceremonial arch. Designated areas of the golf course are assigned to your wedding party for photographs & include the use of golf carts for your bridal party

Outdoor Ceremony Site (*Includes white ceremony chairs & set up)	\$900++
ADD DJ Services For Your Ceremony	\$200++
ADD Microphone & Speaker	\$100++

**Additional decor options are available & can be coordinated & customized with our qualified and experienced decorator.*

It's a beautiful day!

CREATE A CUSTOM WEDDING

We take pride in the amenities & services offered at Flamborough Hills Golf & Country Club. Our talented in-house decorator, wedding coordinators & florists are available to create a custom wedding that is unique to you.

Customized Back Drop for your Head Table	(*Pricing Varies)
Upgraded premium table linens	\$10++/per table
ADD Decor Package to the 'Traditional' & 'Classic' Wedding Packages	\$2200++
Fresh Floral Centerpieces	\$50++/per table
Wine Barrels (maximum of 3)	\$25++/per
Live edge wine barrel table	\$75++



Eat, Drink, Enjoy!

The selections provided below are designed to provide an elevated experience to your cocktail hour

Raise the Bar!

Our bar packages include a standard bar rail selection of Rum, Rye, Gin, Vodka & Scotch, Red & White house Wine, Soft Drinks, Draft & Domestic Bottled Beer.

The bar is closed during dinner with house Wines & Soft Drinks available during this time.

You can upgrade your bar package with any of the following options:



Sparkling White Wine Toast (*Based on 1 glass per person)	\$6++/per person
Signature Cocktail (*Charged on consumption)	\$8++/per beverage
ADDITIONAL ½ Hour Of Standard Bar Service	\$5++/per person
ADDITIONAL 1 HOUR of Standard Bar Service	\$9++/per person
NON-Alcohol Punch	\$4++/per person
Punch with Alcohol	\$7++/per person
Receiving Line Shots (*Sambuca, Amaretto, Bailey's or Grand Marnier)	\$99++/per bottle

Traditional Cheese Board with Artisan Crackers	\$9++/per person
Fresh Sliced Fruit Tray	\$7++/per person
Cured Meat & Marinated Vegetable Antipasto	\$14++/per person
Seafood, Cured Meats & Marinated Vegetable Antipasto with assorted cheeses	\$25++ per person
Mini Beef Sliders	\$12++/per person
Assorted Hors D'oeuvres	\$9++/per person

HORS D'OEUVRES

Brioche crostini,
with fig, goat cheese mousse,
cabernet shallot marmalade

Mini fish and chips,
with gherkin aioli

Pulled pork chimichanga,
with salsa Roja

Black bean and sweet potato quesadillas,
with pico de gallo **V**

Coconut shrimp,
with Thai chili sauce

Vegetarian spring rolls,
with spicy plum sauce **V**

Thai green mango rolls,
with chili lime dipping sauce **GF**

Spanakopita,
with house tzatziki sauce **V**

Indian vegetable pakoras,
with Raita dipping sauce **GF**

Mini beef wellingtons

Tandoori chicken skewers,
with tamarind chutney **GF**

Asian mushroom dumplings,
with Ponzu sauce **V**

Bacon wrapped scallops,
with lemon garlic aioli **GF**

LATE NIGHT BUFFET

Fruit platter \$7++/per person

Fresh baked pizzas \$8++/per person

Carnival theme with house made
caramel corn, candy, beer nuts.
\$9++/per person

Pretzel station with mustard, cheese dip,
caramel, chocolate. \$10++/per person

Indian station with tandoori chicken
and naan, veg pakoras, samosas.
\$12++/per person

Falafel and shawarma style chicken with tandoori chicken and
naan, veg pakoras, samosas.
\$11++/per person

'Build Your Own'

- **Poutine station** with fries and
sweet potato, smoked meat.
\$12++/per person

- **Taco station** \$10++/per person

- **Pulled pork or pulled turkey slider station**
with onion rings and sweet potato fries.
\$12++/per person

- **Korean beef or chicken lettuce wrap** \$12++/per person

- **Crepe station** \$9++/per person

- **Nachos** with assorted toppings.
\$9++/per person



POLICIES

General Information

CHILDREN'S MENU

Designed for children 12 & Under, our kids meals include unlimited soft drinks, vegetable crudité's & dip to start, a choice of entree listed below (1 selection for all) & a home baked cookie & ice cream sandwich for dessert!

BBQ grilled chicken breast
with roasted potatoes & a medley of vegetables

Penne alfredo
with grilled vegetables

Tender chicken fingers & french fries
with plum dipping sauce

Tomato & basil penne
with grilled chicken

Grilled cheese sandwiches
with french fries

\$30++/per child 12 & Under

VEGETARIAN & VEGAN OPTIONS

Butter chickpeas and vegetables,
with warm naan bread **V**

Porcini mushroom risotto,
with market vegetables, rosemary cream **V**

Chili Rellenos-quinoa,
with corn and black bean stuffed poblano pepper,
corn dough crust, salsa roja **Vegan**

Balinese stir fry-jump fried vegetable medley,
with rice noodles, soy coconut sauce, toasted peanut **Vegan**

Every effort is made to accommodate guests who have special dietary restrictions.

To serve you better, we ask that all special meal requests be provided prior to the day of your wedding when final numbers are submitted.



WE LOOK FORWARD TO THE POSSIBILITY OF WORKING WITH YOU TO MAKE YOUR DAY AN UNFORGETTABLE EVENT!

Deposit - A confirmation/damage deposit of (\$2000) TWO THOUSAND DOLLARS is required to secure the use of the facility on the specific date booked & is refunded following a post-wedding clubhouse inspection. This deposit is held until a thorough building inspection has been conducted upon completion of the event.

Cancellation - The initial deposit of \$2000 is non-refundable & non-transferrable to another date unless otherwise agreed upon. Full charges for the event, based on the original estimated budget, will be charged if less than 30 business days notice is given prior to the scheduled event date.

Room Rental - A room rental fee of \$2500 will apply for any wedding on a Saturday between May to Oct. for a 7 hour period, unless otherwise agreed upon. If the hosts food & beverage exceeds \$15000++, this fee is reduced by \$1000. If the wedding exceeds 8 hours, there will be an additional charge \$250/per hour for each hour over the 8 hours included in the package.

Payment Terms - The event must be paid in full 7 business days prior to your event. Payment must be made by certified cheque, cash, bank draft or personal cheque. Personal cheques are subject to fees if the cheque is rejected. Major credit cards are not accepted for your final payment but can be used for payment of the initial deposit.

Confirmation - The guaranteed number of guests is required 7 business days prior to your event date. The guaranteed number is not subject to reduction once it has been submitted. On the day of the event, a guest count will be conducted. If there is a discrepancy, you will be notified & we shall deem the larger number correct. All seating chart arrangements must be confirmed 7 business days prior to your event date.

Menu Selection - Final menu selections, beverage arrangements & time lines are required 30 days prior to your event. If you have guests with special dietary requirements, please inform us when you submit your final guest count 7 business days prior to your event date. Additional meal charges may be applied for guests who order special meals on the day of your event & subject to the availability of their request.

Menu - Every endeavour is made to maintain menus as printed, but these may be subject to change due to price & availability of product. All menus are samples only. New menus will be confirmed closer to your event date. Flamborough Hills cannot increase the pricing by more than a 5% & must give a minimum of 60 days notice to the client prior to doing so.

Taxes - 13% HST applies to all food, beverages, labour, administrative fees & room rental/set up fees.

Administrative Fees - All food, beverages, services & rentals are subject to a 15% administrative fee. HST is required to be charged, as per federal law, to the total amount & to administrative fees.

Building Evacuation - Flamborough Hills Golf & Country Club hosts last call at 12:30am for a 1am bar closing. The building must be entirely vacated by 1:30am. A fee of \$250/per hour will be charged for guests remaining in the building after closing.

Health Regulations - Food & Beverage must not be brought onto the property of Flamborough Hills with the exception of a wedding cake from an established business that is municipally inspected. Furthermore, no food prepared by Flamborough Hills is permitted to leave the premise.

Alcoholic Beverages - All alcoholic beverages are to be supplied by Flamborough Hills Golf & Country Club; alcoholic beverages will be confiscated & disposed of immediately by any employee of Flamborough Hills as per the Liquor License Act Of Ontario & the Alcohol & Gaming Commission of Ontario.

Drug Use - The use of cannabis and/or illegal substances is prohibited at Flamborough Hills Golf & Country Club. Authorities will be contacted if illegal drug use is witnessed during your event.

Host Bar - We are regulated by the Liquor Control Act of Ontario as well as the Alcohol & Gaming Commission of Ontario, therefore a host bar does not mean unlimited or "all you can drink" bar service. All staff are 'Smart Serve Certified' & reserve the right to halt service to any guest(s) before the point of intoxication. We also reserve the right to close any bar for any reason we feel that may put the liquor license under threat of any Provincial or federal laws not being observed.

Liability - Flamborough Hills Golf & Country Club reserves the right to inspect & monitor your event & discontinue services to all guests in the case of violations of Flamborough Hills policy or Provincial & Federal Law. Should Flamborough Hills discontinue services to any guests, you will remain liable for all amounts owed to Flamborough Hills Golf & Country Club. Flamborough Hills assumes no responsibility for any loss or damaged goods, property and/or equipment brought in to the facility by the organizer or guests.

Toasting - In classic tradition or toasting the bride & groom, "Clinking" of the glass may lead to broken stemware & dinnerware. Any damaged goods will be applied to your damage deposit.

Personal Effects & Equipment - must be removed from the venue at the end of the scheduled day. Flamborough Hills Golf & Country Club assumes no responsibility for any lost, stolen and/or damaged goods before, during and/or after your event.

Decorating - Flamborough Hills Golf & Country Club is responsible for room set up, preparation & clean up. Decor provided by the host are the responsibility of the event organizer. Decorating may take place at 9am to morning of your event unless otherwise arranged. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors and/or ceilings. Any use of confetti is not permitted. The use of candles must be with proper holders & the flame must not be exposed/open. Outside decor provided by the host must be cleaned up by the host to the state the venue was originally found. Any cleanup of decor, confetti or any other items requiring clean up by Flamborough Hills will be subject to a \$75/hour clean up fee.

SOCAN/ReSound - The Society of Composers, Authors & Music Publishers of Canada & Re Sound requires that the users of music obtain a SOCAN & ReSound License to perform, or authorize others to perform copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN & the Copyright Act of Canada. These fees are included in your packages but all a la carte wedding pricing will be subject to these fees.

Photography - Family & Wedding party photographs can be taken in & around the clubhouse. Flamborough Hills will provide (if available) complimentary golf carts with the escort to conduct a photo shoot on the course. It is recommended one month prior to the event to select locations with your photographer. Cart reservation must be confirmed no later than 14 business days prior to your event date. No high heel shoes may be worn on any golf greens at this time & all guests must be aware of & give way to golfers at all times.

Tasting - We offer a complimentary tasting for the Bride & Groom Only when you book a package. Additional guests are welcome to join for an additional fee. Our Executive Chef prepares the meal that you would like to serve to your guests for your wedding, along with wine samples that you have chosen. Some menu items are not always available for your tasting such as Prime Rib.

On-Site Ceremony - Please confirm at the time of booking that you are requesting an onsite ceremony. If you do not book the ceremony at the time of booking, we cannot guarantee that we can accommodate your request.

WEDDING Menu

	CLASSIC \$115++/p.p	TRADITIONAL \$125++/p.p.	RUSTIC \$145++/p.p.	ELEGANCE \$160++/p.p.
Exclusive use of the Hillside Room from 4pm to 1am	•	•	•	•
Complimentary overnight parking	•	•	•	•
Wedding tasting for 2 guests (additional guests \$50++/per person)	•	•	•	•
Complimentary use of WIFI, microphone, podium, screen & projector	•	•	•	•
Upgraded vineyard chairs for the reception	•	•	•	•
Premium floor length table linens & cloth napkins			•	•
Standard floor length white or ivory table linens & cloth napkins	•	•	•	•
Decor package for your head table, cake table & receiving table			•	•
Fresh floral centerpieces for each guest table			•	•
DJ services for your reception		•	•	•
Onsite outdoor ceremony including garden chairs, ceremony arch & set up				•
<i>*Our outdoor ceremony site can be added to any of our packages for an additional fee of \$900</i>				
COCKTAIL RECEPTION & BAR SERVICES				
Fresh cut vegetable crudites & dip platter	•			
A selection of hors d'oeuvres circulated during the cocktail reception		•	•	•
1 bottle of red house wine & 1 bottle of white house wine per table during dinner	•			
Unlimited wine service during dinner when the bar is closed		•	•	•
Sparkling wine for the head table				•
5 hour standard bar service (1 hour for cocktail reception & 4 hours after dinner)	•	•	•	
5.5 hour standard bar service (1.5 hour cocktail reception & 4 hours after dinner)				•
<i>*Standard Bar Includes: Domestic beer, house wine, rum, rye, gin, vodka, scotch & softdrinks - excludes shots/doubles/caesars/martinis</i>				
DINNER (3-4 COURSE MEAL)				
<i>*All packages include fresh baked artisan breads with whipped butter, coffee & tea service</i>				
APPETIZER (CHOICE OF ONE)				
Traditional minestrone, parmesan, pistou	•	•	•	•
Roasted red pepper bisque, local goat cheese, tarragon oil	•	•	•	•
Field greens salad, beet chips, local goat cheese, toasted walnuts, caramelized orange vinaigrette	•	•	•	•
Crisp romaine, peppers, confit tomato, shaved red onion, feta, Kalamatas, basil olive oil vinaigrette	•	•	•	•
Roasted cauliflower soup, brown butter emulsion, almond crumble		•	•	•
Roasted pumpkin veloute, toasted peptitas, whiskey maple cream		•	•	•
Classic Caesar salad, house made croutons & dressing, smoked bacon, shaved parmesan		•	•	•
Mixed greens salad, toasted cashew, charred corn, peppers, pickled onion, citrus cumin vinaigrette		•	•	•
Wild mushroom & roasted garlic soup, scallion oil, Ermete blue cheese cream			•	•
Curried sweet potato soup, fried paneer cheese, cilantro oil			•	•
Caprese salad, vine tomato, bocconcini, baby arugula, balsamic, virgin olive oil			•	•
Baby spinach, house smoked blue cheese, candied pecans, dried cranberries, whiskey maple vinaigrette			•	•

	CLASSIC \$115++/p.p	TRADITIONAL \$125++/p.p.	RUSTIC \$145++/p.p.	ELEGANCE \$160++/p.p.
PASTA (CHOICE OF ONE)				
Penne alfredo, wilted spinach, charred tomato, fresh parmesan			•	•
Mushroom and penne arrabiata, fresh parmesan			•	•
Grilled vegetable penne, house basil tomato sauce, fresh parmesan			•	•
Ricotta & pesto cannelloni, marinara sauce				•
House made ricotta lasagna, baby arugula, fresh parmesan				•
Gnocchi, truffled mushroom cream, roasted pepper emulsion				•
ENTRÉE (CHOICE OF ONE)				
<i>*All entrees include a choice of starch side & Market Vegetables</i>				
Carved roasted sirloin of beef, au jus	•	•	•	•
Crisp skin chicken supreme, porcini mushroom sauce	•	•	•	•
Pan seared salmon filet, olive tapenade, salsa verde		•	•	•
Top Sirloin Steak, thyme infused demi		•	•	•
Grilled Striploin steak, chimichurri or caramelized onion jus		•	•	•
Cashew crusted pickerel, miso mustard beurre blanc			•	•
Chicken two ways - roasted supreme, confit thigh, a l'orange sauce			•	•
Rosemary wild mushroom & feta stuffed chicken supreme, madeira jus			•	•
Pan seared beef tenderloin, demi infused bernaise or cabernet rosemary reduction				•
Foie gras & hazlenut stuffed chicken supreme, honey madeira jus				•
Slow roasted prime rib, au jus				•
DESSERT (CHOICE OF ONE)				
New York cheesecake, fresh berries, berry coulis	•	•	•	•
Maple apple crumble, cinnamon chantilly	•	•	•	•
Individual tiramisu, spiced chocolate sauce		•	•	•
White & dark chocolate mousse cake, fresh berries, berry compote		•	•	•
Maple creme brulee, candied walnuts			•	•
Chocolate ganache tart, salted maple caramel, toasted almonds				•
LATE NIGHT OPTIONS (choice of one with traditional & rustic package, a choice of two included with the elegance package)				
<i>*All of our packages include complimentary wedding cake cutting with a coffee & tea station</i>				
Build your own poutine station with fresh cut fries, sweet potato fries & Montreal smoked meat		•	•	•
Fresh baked assorted pizzas		•	•	•
Fresh sliced fruit platter		•	•	•
Carnival themed house made caramel corn, candy & beer nuts		•	•	•
Pretzel station with mustard, cheese dip, caramel & chocolate sauce			•	•
Build your own crepe station with a variety of sweet & savoury toppings			•	•
Build your own Korean beef or chicken lettuce wrap			•	•
Build your own pulled pork or pulled turkey sliders with onion rings & sweet potato fries			•	•
Build your own taco station			•	•
Build your own wonton nachos with a variety of toppings			•	•
Falafel & shawarma style chicken with pita, hummus, fixings				•
Indian station with tandoori chicken & naan, vegetable pakoras, samosas				•

Thank you to all the photographers who submitted images for use in this menu,
Style Group (preferred photographer of Flamborough Hills Golf & Country Club), Mike Streeter Photography, Brad McFarlane Photography, Jayne West Photo Co., AMV Productions, Andrew Mark Photography, Van dael & Russell Photography and Lightscape Photography & 'Taken by Tash'