

Banquet Room Package 2024

Larters at St. Andrews Golf & Country Club



The management and staff at Larters at St. Andrews will help make your special event memorable for all the right reasons. Our experienced staff welcomes the opportunity to assist you in any way we can to make your day extraordinary, you will always receive the personal attention to detail you deserve.

Our services are as spectacular as our location and our Event Manager will assist you in taking care of all your details and advise you on the special touches that will make your event personal and uniquely your own.

We welcome the opportunity to accommodate you, while elevating all of your expectations. Whether creating a menu to suit your taste or offering unique decorating ideas, Larters will always give you an exceptional guest experience.

"Let us begin your special event TODAY, together"

Larters at St. Andrews Golf and Country Club is located on the amazing historic River Road in St. Andrews. From Winnipeg, follow Main Street north of the perimeter for 8 kilometers and turn right on River Road (Provincial Highway 238).

BANQUET ROOM (can accommodate up to 190 guests)

Deposits, Cancellations and Payments

Events that take place at Larters at St. Andrews Golf & Country Club requires a deposit. When making a deposit a signed contract is also required. Larters cannot tentatively hold a date without a deposit. This **\$1000 deposit amount will be applied to your final invoice, however this deposit also acts as a “damage deposit” if any damage occurs during your event the damage amount will be removed from your deposit.**

Final payment of your bill is due no later than 48 hours after the event. This bill will reflect the costs incurred during your event such as food, corkage, all beverages, special décor, A/V, room fee, S.O.C.A.N fee, RESOUND fee rentals, etc. The booking deposit is forfeited if a cancellation occurs however, we will offer a return of deposit if we are able to re-book the event room.

Payment can be made by cash, debit card, cheque or credit card. If paying by Visa, MasterCard or e-transfer to helen@larters.com. **A 2% administration fee applies to all Visa and MasterCard outstanding balances exceeding \$3000 on all credit card transactions.** (i.e. if a balance due was \$5000 a 2% fee would be charged on \$2000.

Pricing and Guarantees

All arrangements for banquet room requirements, menus (including specialty meals), and all other details must be completed **approximately three weeks prior to your event**. The client must advise **final numbers** at least **72 hours prior to the event**. We will charge for the guaranteed number or actual number of guests served, whichever is greater. If the guaranteed number of guests has not been advised, the expected number of guests will be charged accordingly. We will prepare 3% above guaranteed number of guests.

Our menu prices are per person for all food and beverages unless otherwise stated; PST, GST and 18% service charges are applicable and are not included in the menu price. **The price on food and beverages is subject to change.**



Inclusions and Rentals

Our spacious Banquet Room sitting at 2,640 square feet comes fully equipped with a number of amenities including a multi-colored, stunning featured 20” x 20” stone wall displaying behind the incredibly important head table for any event. It is our all-season room, sure to not disappoint. Surrounded by a well-lit room with natural lighting overlooking the picturesque Red River, this climate-controlled space with dance floor and dedicated bar can accommodate up to 190 guests. With our complimentary Wi-Fi, built-in digital sound system and wireless microphone to display videos on our large screen, this room can meet all your needs.

Room Fees and Décor

Larters at St. Andrews is pleased to cater to all your decor needs. The **room rental price** for all events in this room is **\$450**. This cost includes our round 60” guest tables with burgundy wine chairs which can seat 6-9 guests and other 6ft tables required. White tablecloths, white or black skirting, colored cloth napkins, tea light candles, clear 9x3 vases, standard table numbers, silver number stands, easels, podium and cordless microphone. This also covers the setup and teardown cost. If requiring special décor such as chair covers, runners etc. please see your Event Manager for all extra pricing and samples. When renting the **projector and large screen system**, the cost is **\$150**. It is the client’s responsibility to bring a laptop and test all a/v systems prior to the event.

Posters, Music and Other Entertainment

Any entertainment venues for your event must ensure that prior arrangements are made with the Event Manager for details of spacing and setup times. It is the client’s responsibility if hanging posters or banners on banquet walls that appropriate adhesive is used so walls are not damaged. Larters prohibits confetti, tacks, nails, screws, tapes or any materials that could damage or leave marks. No confetti or sparkles are to be used in the Banquet Room. This would be subject to a damage fee. Some events require a DJ for music, please note there is a Government of Canada mandate that Larters collect a **“S.O.C.A.N.” and a RESOUND fees** for all bookings of live or recorded music.

Outside Cake/Special Dessert

If bringing in an outside licensed source for your **special cake**, there is a **cost of \$3/pp**. Larters will set up a table with plates, forks, paper napkins, cake lifter and cake knife. It is a self-serve cake table. There is no cold storage for any cakes being brought into Larters.

Photo Opportunities



Larters encourages you and your guests to enjoy beautiful scenic photos out front of the clubhouse or around the clubhouse premises. Please always be respectful of the golfers.

Bar and Wine Services

Larters at St. Andrews is pleased to offer different bar services to your guests. A stationed non-alcoholic **punch at \$15/litre** is also available. Please ask the Event Manager for all current bar pricing.

Host Bar

Your beverage services include liquor, bar condiments, juices, ice, straws and fruit garnish. At the end of the event all drinks consumed are charged to the client's account. Any opened wine bottles at the end of the event are charged to the account. No open liquor can be removed from the premises by MLCC by-law. No corkage fee is charged, simply the balance of the drinks consumed. Larters provides the permit.

Cash Bar

Your beverage services include liquor, bar condiments, juices, ice, straws and fruit. Guests will purchase drinks valid at the bar and Larters provides the permit.

Corkage or Permit Bar

The client provides their own liquor and permit with a **corkage bar fee of \$15/pp** and half price for children 17 and under. Larters provides bar condiments, juices, ice, straws and fruit garnish. The client is responsible for all alcohol delivery prior to the event and must ensure it is removed at the end of the event. The client is responsible for the unloading and reloading of this alcohol. Liquor must be delivered no less than 24 hours before the event so it can be properly chilled and checked. The permit holder is responsible for behaviour of all persons attending the event. MLCC rules and regulations apply.

For all bars, there is a bartender cost of \$25/hour. IF there are over 80 guests, a second bartender is required at a second cost of \$15/hour.



An on-site ATM machine is available for your convenience.

We adhere to all Manitoba Liquor & Lottery rules.

*We reserve the right to refuse service of alcohol to any guest **for any reason deemed necessary by the management staff.***

Any outside liquor (not corkage permit) brought on to Larters premises will result in the immediate closing of the client's bar. This will override the original bar agreement.

We offer our house wine to be placed on the guest tables prior to dinner service. We can offer Prosecco at \$36/bottle as a nice touch before dinner upon guests' arrival.

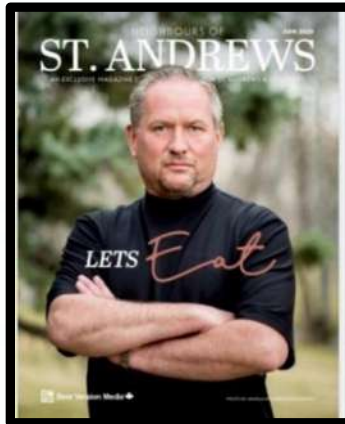
Food & Menu Information

Our award-winning executive chef Thomas Parry has created a delicious variety of menu selections for your special event promising to cater to your every detail. Using locally sourced, in-house fresh ingredients, Chef Parry prides himself on serving you and your guest's savory meals that will sure enhance your experience.

All dietary restrictions are accommodated and monitored closely with the Chef and the Event Manager.

Enjoy exquisite food and impeccable "white glove service" for individual plating to each and every guest which ensures a premiere food experience.

Serious Chef



Serious Food

Multiple Choice Entrées

These choice entrees are available at the listed menu price in the package, plus a **plating fee of \$5/pp**. This does not include children's meals for 12 years and under. Besides the one chosen entrée, once you go over 10 meals that are different entree, this charge applies and is considered a **multiple meal** for entire guest count. Proper "different" meal cards are to be made and placed by the client during setup.

Four Course Meal

For a four-course meal of soup and salad, please add an additional **\$5/pp to each plate** at the event.

Larters at St. Andrews must prepare all food including beverages served; our policy **does not allow the removal of any food from the premises at any event for health and safety reasons.**



BREAKFAST

Buffet Deluxe Continental \$19.95/pp - (Children 12 years and under) \$9.95/pp

Assorted muffins, pastries, jams, croissants, chilled apple and orange juice, coffee and tea.

Buffet Hot Breakfast \$24.95/pp (Children 12 years and under) \$12.95/pp

Scrambled eggs, house cut hash browns, crispy bacon, pork sausage, English muffin, seasonal fruit bowl, and chilled apple and orange juice station, coffee and tea.

LUNCH Bars - Buffet Style (Children 12 years and under) \$12.95/pp

Sandwich and Wrap Bar \$27.95/pp

Three varieties of sandwich or wrap style include Black Forest Ham and Swiss, turkey and marble cheddar and egg salad. Garden salad and Caesar salad offered with chef's assorted dainties with coffee and tea.

Pizza Bar \$27.95/pp

Three different homemade in-house pizzas include Vegetarian, Classic and Meat Lovers.

Salads include Garden Vegetable Salad, Caesar Salad offered with chef's assorted dainties with coffee and tea.

Gluten Free option available.



Pasta Bar \$39.95/pp over 100 guests minimum

Create your own pasta with red or white sauce, seasonal vegetables and pork or chicken. Bun basket and garden vegetable salad with dainties and coffee and tea.

Light SNACKS and BEVERAGES

Fresh baked cookies	\$4/pp	Olives & pickle platter	\$6/pp
Vegetables & dip platter	\$6/pp	Domestic cheeses & crackers platter	\$8/pp
Seasonal fruit platter	\$8/pp	Bottled water or pop	\$4/pp
50 cups coffee, decaffeinated and tea	\$150.00		
100 cups coffee, decaffeinated and tea	\$250.00		

Appetizers (Served or Stationed)



Prices are per dozen
Minimum 3 dozen per selection

Hot

Crispy Vegetable Spring Rolls with Plum Dipping Sauce	\$29.95
Baby Beef Wellington Puffs with Red Wine Demi Glaze	\$35.95
Prime Rib of Beef, Yorkshire Pudding with Horseradish aux jus	\$35.95
Brie Cheese, Asparagus and Prosciutto Rollups (<i>gluten-free</i>)	\$33.95
Feta and Spinach Spanakopita with house made Tzatziki	\$29.95
Margarita Pizza Bites with Bocconcini and fresh Basil	\$29.95
Wild Forest Mushroom Duxelle with Rosemary Croutons	\$31.95
Pork Tenderloin Skewers with Coconut Curry Dipping Sauce (<i>gluten-free</i>)	\$33.95
Roasted Chicken with Mango Salsa on Toasted Pumpernickel	\$31.95
Crispy Coconut Shrimp with Sweet Chili Dipping Sauce	\$33.95
Vine Ripened Tomato Bruschetta with fresh Basil and Asiago	\$29.95

Cold (All gluten-free)

Caprese Salad Skewers, Tomato, Bocconcini, Basil with Balsamic	\$29.95
Tiger Shrimp Cocktail with lemon, Horseradish Dipping Sauce	\$31.95

Plated Dinners

Entrée pricing includes buns with butter, salad or soup, starch, vegetable, entrée, dessert, freshly brewed coffee, decaffeinated coffee and tea service.



CHICKEN Selections (all gluten-free)

Chicken Breast with a mild Whiskey Peppercorn Mushroom Sauce	\$44.95
Tequilla Lime Chicken Breast in an award-winning Tequilla Sauce	\$44.95

PORK Selections (all gluten-free)

Tenderloin Medallions with Mushroom and Onion Compote and Whiskey Peppercorn Sauce	\$45.95
Herb Crusted Pork Tenderloin Medallions Topped with Mango Salsa	\$45.95

SEAFOOD Selections (all gluten-free)

Baked Filet of Salmon in Lemon Herb Marinade with Pinot Grigio Hollandaise Sauce	\$46.95
Pistachio Crusted Filet of Salmon with Fresh Lemon and Mango Salsa	\$46.95

BEEF Selections (all gluten-free except Yorkshire pudding)

Angus Prime Rib of Rosemary Crusted Beef with Crispy Yorkshire Pudding in Red Wine au jus	\$58.95
Slow Roasted Beef Striploin with Sautéed Mushrooms and Whisky Peppercorn Sauce (med-med rare)	\$58.95

COMBO Selections (all gluten-free)

Beef Tenderloin with Black Forest Mushroom Sauce and Chicken with Mango Salsa	\$58.95
Beef Tenderloin Filet with Black Forest Mushroom Sauce and Lemon Garlic Tiger Prawns	\$58.95

VEGETARIAN & VEGAN Selections

Vegetable Stir-fry on Manitoba Wild Rice with an Asian Infused Sauce (<i>gluten-free</i>)	\$39.95
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Dinner Accompaniments

SOUP Selections - All Gluten-free

Cream of Broccoli and Cheese

Roasted Tomato and Basil

Chicken Vegetable

Cream of Asparagus and Leek

Butternut Squash

SALAD Selections

Caesar with Grana Padano Cheese

Garden Vegetable with Raspberry Dressing (*gluten-free*)

VEGETABLE Selections

Chef's Seasonal inspired Vegetables

Quarter turned Carrots in Brown Sugar and Butter

Stir Fry Vegetables

Buttered Corn

STARCH Selections

Chef's Smashed Potatoes

Scalloped Potatoes

Oven Roasted Baby Potatoes with Rosemary

DESSERT Selections

Tiramisu Torte

Lemon Cream Torte

Triple Chocolate Torte with Fresh Berries

White Chocolate Raspberry Cheesecake
with Chocolate & Caramel Drizzle

Chocolate OR Strawberry Mousse
with Strawberries (*gluten-free*)



CHILDREN'S Selections - All \$24.95/pp 12 years and under

Includes buns, soup or salad chosen and dessert chosen

Penne Pasta creamy White Sauce with a Chicken Breast and Garlic Toast

Chicken Tenders and Crispy Fries with Ketchup and Plum Sauce

Hamburger and crispy French Fries with Ketchup

Late Night Bars and Platters \$15/pp *(Minimum 30 guests)*

Nacho Bar

Spicy chili beef, house made tortilla chips, cheddar cheese sauce, green onions, chopped tomatoes, coloured peppers, sour cream and salsa.

Perogy Bar

Homemade potato and cheddar perogies, sautéed onions, crispy bacon, green onions and sour cream.

Poutine Bar

Seasoned crispy fries, Bothell cheese curds, poutine gravy and green onions.

Pizza Bar

A variety of pepperoni & mushroom, ham & pineapple and vegetarian pizzas.

Platter #1

Assorted sandwich platters of Black Forest ham, turkey, egg salad, potato and pasta salad, accompanied with a fruit platter.

Platter #2

Assorted platters of domestic cheeses, pickles, fresh vegetables and dips, crackers and freshly baked baguettes.

Coffee Bar



50 cups of freshly brewed coffee,
decaffeinated coffee and tea \$150.00

100 cups of freshly brewed coffee,
decaffeinated coffee and tea \$250.00

PHOTO GALLERY

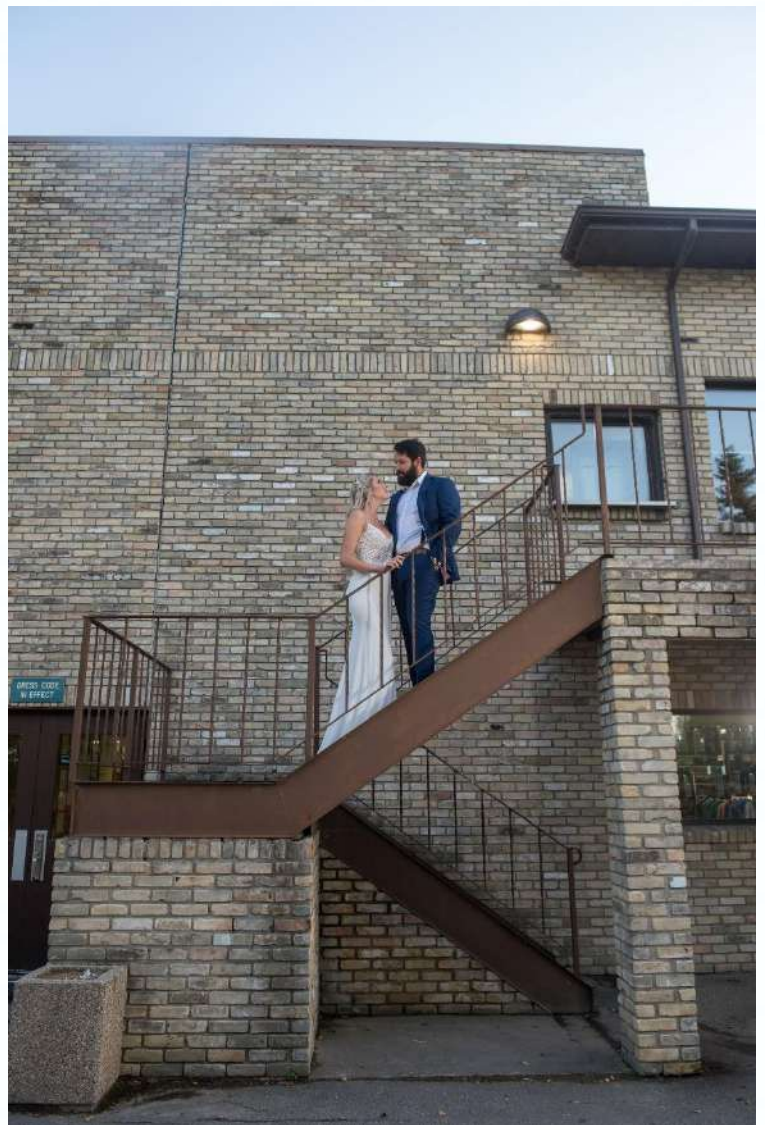


Larters at St. Andrews

Banquet Package

(204) 334-2107

PHOTO GALLERY



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[FREQUENTLY ASKED QUESTIONS](#)

[General](#)

Why Larters?

All of us here at Larters at St. Andrews Golf and Country Club pride ourselves in our professionalism and accommodating all your needs. “No” is not in our vocabulary, as we do our utmost to go above and beyond to give you every special request you ask for. You can rest easy that there are no “hidden fees” and no surprises at the end that were not discussed prior. We happily offer unlimited, continual communication with the Event Manager to ensure you are feeling comfortable with all the details as they change and grow towards your event. Executive Chef Parry will always create delicious portions with in-house fresh ingredients that will leave your guests impressed. Offering a touch of class, our friendly banquet team will use “white glove service” when delivering your meals. At Larters, we will “turn moments into memories”.

Do I have to be a member in order to book an event at Larters?

No, our two different event rooms are open to the public.

How many guests does your Banquet Room hold?

We can accommodate up to 190.

How many guests does your Private Dining Room hold?

We can accommodate up to 40 guests.

Is there a manager or supervisor on site during the reception?

Yes. Your day is important to all of us at Larters, the Banquet Supervisor will be present throughout the very end of the your event to ensure all details are executed successfully.

Is Larters wheelchair accessible and is parking free?

Yes. Guests can drive right up to the front of the clubhouse doors; we have ample free parking in our parking lot.

Does taxi service come to Larters?

Yes, we have several to choose from.

Can we use the golf course for photos?

Larters has beautiful spots for breathtaking photos in surrounding areas that are not on the golf course. Please see Event Manager for areas.

Do you provide a coat check service?

We have a coat check rack available but no attendant.

[Decor/Vendors](#)

How early can vendors get into set up?

Depending on which vendor, as early as the day before or the day of the event. Vendors need to communicate with the Event Manager for all setup times and pickups.

What décor items are offered at Larters?

Larters is happy to provide tables that are required including white tablecloths and white skirting for all tables, cloth napkins (17 choices) tea lights and holders, clear vases, standard table numbers, number stands, and easels all included in your room rental fee of \$450.

Are we allowed to bring in our own decorations?

Yes, all materials you use cannot cause any damage or marks to the clubhouse walls. Damage fees apply.

Payment /Fees

Am I charged a damage deposit of any sort?

We do not charge a damage deposit; the client however assumes all responsibility for any damage that occurs to the Clubhouse, golf course, or property of Larters at St. Andrews Golf and Country Club. Any damages that occur will be added to your final invoice.

How do I book an event at Larters?

Your date is secured with an \$1000.00 deposit with the completion and signature of the contract. This deposit is non-refundable. If you need to cancel, we will attempt to re-book the date.

When do I pay for the balance of my event and what methods of payment do you accept?

Final payment must be made no later than 48 hours following the events completion. Accepted payment methods are cash, cheque, Debit, Visa and MasterCard and e-transfer.

Food & Beverage Services

Are we allowed to bring in outside food or take-home leftover food?

Larters at St. Andrews must supply all food and beverage services with the exception of a special cake or a candy bar. No food or beverage may be removed from the premises at any time of the event.

Is there a complimentary food tasting before we finalize our menu selection?

Yes for wedding receptions only. Months prior to your big day we will offer two complimentary meals for tasting with 120 minimum guests at the wedding reception.

Do you accommodate dietary restrictions and/or food allergies?

Yes. Chef Parry takes all dietary and allergies seriously and works closely with the Event Manager to ensure all food issues are executed with care. Names, food issue and table numbers are provided from the client to the Event Manager ensuring a safe meal execution.

What type of bars do you offer?

We offer, host, corkage and cash bar.



TESTIMONIALS



Kendra-Dee - what can I say except that we are so happy we chose Larter's as the venue for Karleen & Craig's Wedding. Dealing with you was such a pleasure, you responded to my emails so quickly even during the evening and weekend hours. You were so thorough, no detail could be missed. You are fantastic at what you do and because of you this wedding was perfect! I loved dealing with you!!!!

The food - OMG, so delicious and such generous portions even the large guys said they were full. Served Hot including the Rolls So many guests commented on how great the food was, and the dessert was to die for! I was confident that Chef Thomas would do a good job, but this wedding meal was outstanding! Cassandra and the serving staff - So efficient, Cassandra was so on top of everything - she is so conscientious and did such a great job making sure everything went smoothly - and it did! Service was great by all. Bartenders were also so quick and friendly to the guests. I can't say enough about everyone involved. - This wedding was perfect - Thank you Larter's!! I will also mention for over 25 years of my career, I hosted many corporate functions in Western Canada, and dealt with many Venues. Larter's staff do an amazing job! Definitely one of my best experiences in working with a venue.

Thank you! Susan Neufeld

Hi Kendra-Dee!

We had such a wonderful time on Saturday, things couldn't have gone any better! We have nothing but great things to say about you and your staff: Servers were so accommodating and always had a smile. Even though they had masks on I could tell that they were smiling 😊 The bartender was super! I didn't get a chance to interact with her but Wade said she was awesome. The food was excellent so please thank Chef Parry for us. As I went from table to table I asked how everyone enjoyed their meals and everyone loved the chicken and the portion was unbelievable! My two vegetarians also couldn't stop raving about their meals as they are so use to getting pasta.

Wade and I would also like to thank you especially for your support and your very warm hospitality. You were so easy to communicate with via email (which worked out great for me!) and you had everything running so smoothly on Saturday. Your staff are a very positive group which can be traced back to you and the way you treat them. I saw positive interactions and, in this day and age, it's so important that everyone is treated with respect for the work that they do no matter what it is. I really wouldn't have changed a thing!

Wade and Wendy

I can't say enough about how incredible our experience at Larters Golf Course was for our wedding reception. From the moment we decided to host our celebration there, everything exceeded our expectations. First and foremost, the staff at Larters Golf Course were an absolute pleasure to work with. They were not only professional but also genuinely friendly and accommodating. Kendra-Dee, in particular, played a pivotal role in making our vision come to life. She was there for us every step of the way, offering guidance, support, and solutions to any challenges that arose. Her dedication and attention to detail truly set the stage for a flawless event. Cassandra ensured that the event went off without a hitch and did a good job adjusting to minor changes on the fly. She ensured that any requests that were made were quickly dealt with and that everyone got a share of the food that was passed around. The venue itself was stunning. The picturesque surroundings of the golf course provided a beautiful backdrop for our celebration. The well-maintained grounds and pristine area surrounding the clubhouse created a tranquil and enchanting atmosphere that our guests couldn't stop raving about. But it wasn't just the aesthetics that impressed us; the food was out of this world. The culinary team at Larters Golf Course deserves high praise for their creativity and skill. Our guests were treated to a culinary journey, with every dish bursting with flavor and presented with elegance. Our reception couldn't have gone more perfectly if we tried. We both want to extend our sincere gratitude to everyone that helped make the day as special as it was. Thanks, Matthew Stevenson

OMG!!!! It was the most PERFECT evening! The room was beautiful, the meal was absolutely delicious and so generous and the staff so pleasant and attentive. We heard so many wonderful, positive compliments about ALL of the above. The ceremony was beautiful, we had musicians come in to entertain, and there was dancing and singing and most of all so much fun, laughter and visiting. We couldn't of asked for anything more. Your attention to detail and I will be forever grateful for your calm reassurance to me. THANK-YOU, THANK-YOU, THANK-YOU! You made the anniversary celebration that Penney and Dave wanted come true. We will be back!

Hi Kendra Dee,

My Birthday was perfect. The table was so nice, and everyone commented on the personal Menus. Before our dinner, we had a professional photographer take pictures of the family around the first tee box, incorporating the fence, etc. I felt like I was a Bride. I can hardly wait to see the proof. We then went into the Private Dining Room and had bruschetta appetizers which were delicious. And then came the meals, which were totally decadent. Cindy did an excellent job looking after us which made the evening one to remember. Thanks, Kendra, for all your help. Hugs Bev

Thank you so much for the awesome service and great food we had on Friday. My parents were happy and that was thanks to your crew and Chef Thomas. We love coming to your venue and definitely will come again to party. Thanks to your serving crew for being so diligent in making sure our needs were met. Hope you are having a good weekend. Thank you so much!! Everything turned out beautifully. We got so many compliments on the food and professionalism!! It was great working with you! Sincerely, Elaine

Good morning, Kendra-Dee The World's Greatest Event Planner!

Trust all is well with you, and you had an enjoyable weekend. We sure did. Always give credit, where credit is due, is a mantra we live by. First and foremost a huge "Thank-You" to you for an absolute "Splendid / Fantastic" job in looking after our 50th Anniversary function at Larters from start to finish. We fully realize that it takes the work of many people, from various areas to roll out such a "First Class" experience. Please pass along our sincere "Thanks and Appreciation" to everyone involved in the process. The two servers that looked after us were "Top Notch". Head Chef Thomas did an amazing job with the food experience (quality and quantity). We had so many comments from our guests about the excellent meals. You clearly, however, are the person that makes all of this happen, in such a flawless manner. A true "Professional" in every way. Hats off to you Kendra-Dee Merci! Sincerely, Dana Lee and Edwin

Hi Kendra-Dee!

It was perfect, the tables were set up perfectly, the room was perfect, and the service was perfect, the food was awesome as always. Not sure if I missed anything out but thank-you for all your help and time organizing. It's very much appreciated and the COPP members enjoyed the evening.

Thanks, Beverly

It was such a pleasure having our retirement celebration at Larters in St. Andrews! Kendra-Dee our event coordinator was so helpful from the planning to the wrap up of the party! The chef Thomas Perry put out a spread like I have never seen of top-quality delicious buffet selections that everyone thoroughly enjoyed! What added most to the whole experience was the awesome personality of all of the staff Thomas the chef takes pride in what he does, and it show, his crew of staff smiled and carried out their duties professionally and were super friendly. I would so highly recommend Larters for any event, especially with Kendra-Dee's expertise planning skills and Thomas Perry the chef and his crew! Thank you again for making Sharon's retirement a smashing success!! Sincerely, Rita

On behalf of our children, their spouses, our grandchildren and our great-grandchildren we want to say a big "Thank you!" for helping us celebrate our 60th anniversary in such a wonderful and memorable way. The food was delicious, the service was excellent, and the room was exactly right for our gang. We all agreed that it was a perfect evening and you and your staff were a big part of making that happen. With much gratitude, Arie & Jenny Bronk -

Larters at St. Andrews Golf & Country Club

"Let us begin your special event TODAY, together"



Kendra-Dee De Luca, Sales & Event Manager

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