

Glen Abbey Weddings



Glen Abbey
GOLF CLUB

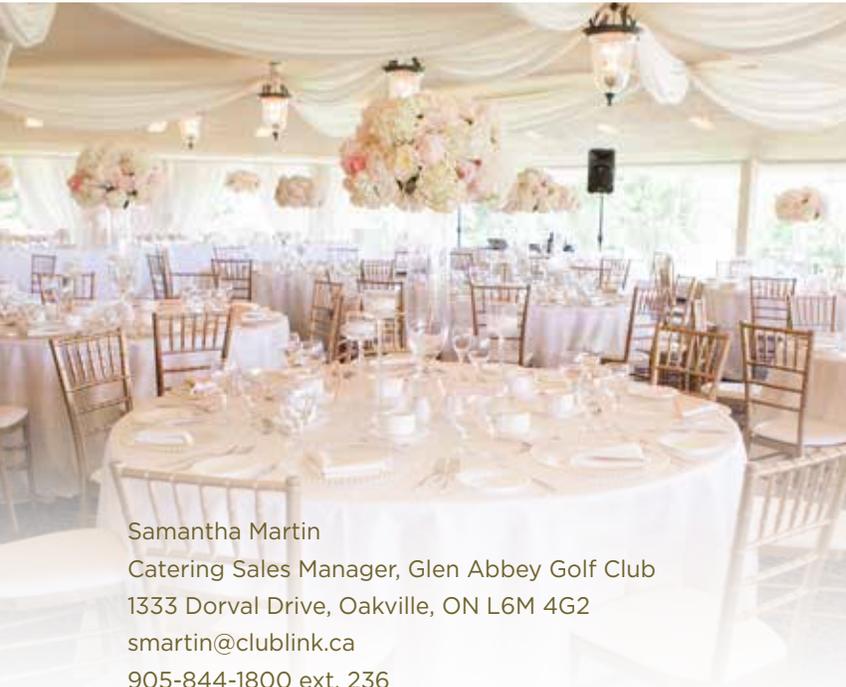
Where the best is just the beginning

Make it a
CLUBLINK
Wedding



Congratulations on your upcoming wedding celebration!

When you host your wedding with Glen Abbey, our expert co-ordinators will be there every step of the way, ensuring that every detail is taken care of and that you and your guests have a perfect day to remember.



Samantha Martin
 Catering Sales Manager, Glen Abbey Golf Club
 1333 Dorval Drive, Oakville, ON L6M 4G2
 smartin@clublink.ca
 905-844-1800 ext. 236

glenabbey.clublink.ca
facebook.com/GlenAbbeyGolfClub

- Bridal Brunches..... 3
- Cocktail Reception 4-5
- Late Night Stations 6
- Dinner Selections 7-8
 - Soup7
 - Salad7
 - Pasta7
 - Sorbet.....7
 - Entrée 8
 - Combination 8
 - Vegetarian Options 8
 - Dessert 8
- Wine and Cocktails..... 9
- All Inclusive Packages 10-12
 - Platinum..... 11
 - Sapphire 12
- General Information and Terms 13

Photos by: Fotoreflexion.com

BRIDAL BRUNCHES

THE FAIRWAYS

- Freshly baked breads and whipped butter
- Sweet and bitter greens, cucumber, julienned peppers, carrot and cherry tomatoes
- Kale quinoa salad with grapefruit vinaigrette
- Dijon Chicken with lemon vinaigrette, saffron rice pilaf and seasonal vegetables
- Penne pasta with grilled vegetables and marinara sauce
- Selection of pastries and cookies
- Coffee and Tea

\$30.85

THE ABBEY BRUNCH

- Freshly Baked Croissants, Pastries, Muffins, Yogurt and Granola
- Eggs Benedict, Bacon, Sausage, Home Fries
- Baby spinach salad with strawberries, goat cheese, spicy pecans, and maple vinaigrette
- Mango Salad
- Oven-baked salmon with fennel jam
- Caprese ravioli, baby arugula, red chili, shaved parmesan, grilled vegetables, tomato cream sauce
- Selection of pastries, cookies, and fruit
- Coffee and Tea

\$38.05

THE HOLE IN ONE

- Freshly baked breads and whipped butter
- Omelette Station
- Kale quinoa salad with grapefruit vinaigrette
- Grilled asparagus with balsamic reduction
- Roast Sirloin with red wine demi served with roasted potatoes, seasonal vegetables
- Caprese ravioli, baby arugula, red chili, shaved parmesan, grilled vegetables, tomato cream sauce
- Waffles served with whipped cream and fresh berry coulis
- Selection of pastries, cookies, and fruit
- Coffee and Tea

\$43.20

ADDITIONAL ITEMS

- Buttermilk pancakes with maple syrup and fruit toppings \$4.15
- Turkey Bacon \$4.15
- Yogurt Parfaits \$4.85
- Add Extra Salad \$7
- Juice Station \$3.25
- Sparkling Water (750ml) \$7.25 / bottle
- Mimosas \$6.25 each

Prices are per person and are subject to applicable taxes and administration fee.

HORS D'OEUVRES AND CANAPES



HOT

- Beef Wellington
- Cocktail Chicken Kebab
- Chicken Quesadilla
- Vegetarian Spring Roll
- Cocktail Beef Kebab
- Spanakopita
- Szechaun Beef Satay
- Feta and Sundried Tomato Phyllo
- Vegetarian Samosa
- Chorizo Empanada
- Bacon Wrapped Scallops

\$46 (per dozen)

UPGRADED HOT HORS D'OEUVRES

- Truffle Mac and Cheese Fritter
- Brie and Pumpkin Arancini
- Spicy Crab Roll
- Salmon Wellington
- Lamb lollipop, grape gastrique
- Tataki beef short ribs
- Duck Confit Croquette
- Coconut Shrimp
- Wild Mushroom and Gorgonzola Tourtiere

\$49 (per dozen)

COLD

- Smoked Chicken Pita
- Crab Meat Pita
- Grilled Vegetable and Goat Cheese Pita
- Prosciutto Mousse with asparagus
- Thai Salad Bundle
- Thai Chicken Tulip
- Salmon Rosette on a potato chip
- Cherry Tomato with herbed cream cheese
- Herbed Goat Cheese Baguette with thyme
- Crab Meat, Mango and Cherry Tomato Cup

\$46 (per dozen)

UPGRADED COLD CANAPÉS

- Lobster Crepe Purse
- Lobster Salad with cherry tomato
- Foie Gras Waffle Cup
- Peking Duck Crepe
- Smoked Trout with fresh herb crème fraiche
- Seared Tuna and Cucumber
- Shrimp Dream
- Seared Beef Roll, asparagus, parmesan

\$49 (per dozen)

Prices are subject to applicable taxes and administration fee.

COCKTAIL RECEPTION



CHARCUTERIE PLATTER

Fine cured and smoked meats garnished with olives, chutneys and baguette.

Small Platter (serves approximately 20 guests) \$173

Medium Platter (serves approximately 40 guests) \$334

Large Platter (serves approximately 60 guests) \$490

FINE CANADIAN ARTISAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrita. Served with freshly baked baguettes and assorted crackers, garnished with grapes.

Small Platter (serves approximately 20 guests) \$145

Medium Platter (serves approximately 40 guests) \$278

Large Platter (serves approximately 60 guests) \$418

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, artichoke and asiago dip, hummus and salsa served with baked pita triangles, grilled naan and nacho chips.

Small Platter (serves approximately 20 guests) \$74

Medium Platter (serves approximately 40 guests) \$143

Large Platter (serves approximately 60 guests) \$217

VEGETABLE CRUDITES AND DIPS

Market-fresh cut vegetables - peppers, carrots, celery, cucumber, cauliflower, broccoli and cherry tomatoes with assorted dips.

Small Platter (serves approximately 20 guests) \$74

Medium Platter (serves approximately 40 guests) \$143

Large Platter (serves approximately 60 guests) \$217

BRUSCHETTA DUO PLATTER

Classic bruschetta vine ripened Roma Tomatoes, garlic and fresh basil. Mushroom bruschetta, pan roasted shiitake, Portabella and oyster mushroom, fresh herbs and garlic olive oil.

Small Platter (serves approximately 20 guests) \$74

Medium Platter (serves approximately 40 guests) \$143

Large Platter (serves approximately 60 guests) \$217

SUSHI BOAT

62 pieces \$218

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce

50 pieces \$140

100 pieces \$270

FRESH FRUIT PLATTER

Seasonal fruit selection

Small Platter (serves approx. 25 guests) \$115

Medium Platter (serves approx. 50 guests) \$218

Large Platter (serves approx. 100 guests) \$375

Prices are subject to applicable taxes and administration fee.



LATE NIGHT STATIONS

POTATO BAR

Yukon Gold fries, sweet potato fries, kettle chips with truffle gravy, local cheese curds, assorted aioli and ketchup.

\$10.70

WOK

Miniature stir-fry station with assorted toppings and condiments in mini take-out box with chopsticks.

\$14.95

FLAT BREAD

Grilled flatbreads with assorted toppings served on hot rocks.

\$15.95 (per flatbread)

OYSTER SHUCKER

Fresh East Coast and West Coast Oysters on ice with an assortment of condiments.

\$15.95 (based on three oysters per person)

ABBEY-STYLE COMBO PLATTER

- Chicken Fingers
- Onion Rings
- Bruschetta
- Nacho chips
- Served with plum sauce, barbeque sauce, hot sauce, salsa and sour cream

\$15.50

SLIDERS

- Pulled pork, house slaw, pretzel bun, chipotle mayo
- Kobe beef, truffle mayo, brioche bun
- Salmon, caper cream cheese, sesame bun
- Veggie burger, Abbey sauce, sesame bun (optional)

\$16 (based on three per person)

ABBEY'S FUNNEL CAKE FRIES

Funnel cake fries served in mini take out boxes with vanilla cream cheese and cinnamon sugar.

\$7.15

LOVE GELATO CART

Up to 7 flavours of hand crafted Artisan Gelato in prepackaged cups. Vegan, Dairy-Free, Gluten-Free options.

Ask us for pricing (Minimum 144 guests)

NITROGEN ICE-CREAM

Select one of the following flavours: Mango, Chocolate, Maple or Vanilla, served in cup or cone with garnish.

\$11.60

Also available for Cocktail Receptions.
Prices are per person and are subject to applicable taxes and administration fee.

PLATED DINNER SELECTIONS

SOUP

- Roasted tomato, parmesan crostini
\$7.50
- Wild mushroom, truffle, garlic crostini
\$7.50
- Yukon Gold potato, fried leeks, chives
\$8.50
- Minestrone, three beans, pasta
\$8.95
- Acorn and butternut squash puree, cinnamon apples
\$8.95

SALAD

- Sweet and bitter greens, cucumber, julienne peppers, carrot, cherry tomatoes
\$8.50
- Baby gem Caesar with crispy panchetta, and Grana Padano
\$9.60
- Boston Bibb wedge salad, heirloom tomato, peppered bacon, lemon vinaigrette, parmesan
\$9.60
- Caprese salad, fior di latte, heirloom tomatoes, basil, balsamic reduction
\$9.60
- Radicchio and Romaine, apple, pear, walnut, goat cheese, honey grainy mustard
\$9.75
- Spinach, roasted pear, strawberry slices, blackberries, goat cheese, spicy pecans, maple vinaigrette
\$9.75

PASTA

- Penne pasta, tomato sauce, basil oil, parmesan
\$7.50
- Wild mushroom risotto with Grana Padano and truffle oil
\$8.50
- Mediterranean ravioli, baby arugula, red chili, parmesan, grilled vegetables, tomato sauce
\$8.50
- Gnocchi, spicy tomato broth with chorizo and rappini
\$9.75

SORBET

- Lemon Ice
\$3.05

Prices are per person and are subject to applicable taxes and administration fee.

PLATED DINNER SELECTIONS

Entrées are accompanied by a seasonal vegetable bundle and your choice of roasted fingerling potatoes, Yukon Gold mashed potatoes, sweet potato purée or saffron rice. ClubLink chefs source and utilize local products whenever possible.

ENTRÉE

- Oven-roasted chicken supreme, cremini demi \$31.15
- Jail Island salmon, tomato confit \$31.15
- Rainbow trout with warm quinoa salad & lemon beurre blanc \$31.15
- Beef short rib, red wine braised, bacon and mushroom jus \$41.70
- Grilled striploin, caramelized onion jus (12oz) \$42.95
- Grilled beef tenderloin, peppercorn jus (8oz) \$42.95

COMBINATION

- Chicken Supreme (6oz) and fresh salmon fillet (4oz) \$40.70
- Salmon fillet (4oz) and Black Tiger shrimp (4) \$40.70
- Beef tenderloin (5oz) and chicken supreme (6oz) \$44.95
- Beef tenderloin (5oz) and Black Tiger shrimp (4) \$44.95
- Beef tenderloin (5oz) and salmon fillet (4oz) \$46.05

VEGETARIAN (V) AND GLUTEN-FREE (GF)

- (V) - Grilled Vegetable and Forest Mushroom Wellington with roasted red pepper sauce
 - (V) and (GF) - Vegetable Pad Thai with rice noodles
 - (V) and (GF) - Grilled Portobello, Peppers, Tomato, Goat Cheese with tomato basil sauce
 - (V) - Firecracker Tofu Stir Fry with julienne vegetables, spiced potato patties, green onions, pak choi, fried noodles, hoisin and teriyaki sauce
- \$31.25

DESSERT \$8.95

- Warm apple blossom, creme anglaise
- Strawberry shortcake, lemon curd, whip cream
- New York Cheesecake, blueberry reduction, seasonal berries
- Milk chocolate crème brûlée, almond brittle, espresso anglaise
- Tuille cup, fresh berries, Grand Marnier anglaise
- Chocolate lava cake, seasonal berries
- Sorbet Trio with wild cherry biscotti

Prices are per person and are subject to applicable taxes and administration fee.

WINE AND COCKTAILS

WHITE WINES

- Canyon Road Chardonnay \$35
- Lindemans Bin 85 Pinot Grigio \$38
- Santa Rita Gran Hacienda Sauvignon Blanc \$40
- William Hill Central Coast Chardonnay \$62

RED WINES

- Canyon Road Cabernet Sauvignon \$35
- Lindemans Bin 50 Shiraz \$38
- Santa Rita Gran Hacienda Cabernet Sauvignon \$40
- William Hill Central Coast Cabernet Sauvignon \$62

SPARKLING/ ROSE

- La Marca Prosecco \$49.00
- Chateau Souverain Rose \$52.00

ADDITIONAL OPTIONS

- Tall Domestic Can Beer from \$6.65
- Tall Premium Can Beer from \$7.10
- Tall Imported Can Beer from \$7.30
- Liquor (Vodka, Gin, Rum, Rye, Scotch) from \$6.50

SPECIALTY DRINKS

- **STYLE YOUR CAESAR STATION** \$9.75 per drink
Bored of the same old classic Caesars? Let your guests build their own with a variety of garnish options including extreme bean, extreme asparagus, cheese, cherry tomato, stuffed pepper, olives and/or pickles. This station includes an alcoholic and non-alcoholic option.
- **MOJITO BAR** \$8.95 per drink
If life gives you lemons, ask for limes & make a Mojito! Give your guests the option to choose from one of three freshly made Mojitos. Made in front of your guests with a choice between a Classic, Raspberry, or Blackberry Mojito. Available with white or dark rum.
- **SWEET SANGRIA** \$8.95 per drink
It's time to let your guests unwind and enjoy their choice between one of three house made Sangria's that will make them feel like they are sipping in Spain. Stone Fruit Red Wine Sangria, Tropical White Wine Sangria or Summer Rose Sangria - you cannot go wrong with any choice!
- **BUBBLE BAR** \$8.95 per drink
Make your own Mimosa's at Glen Abbey's own one of a kind Bubble Bar. Let your guest enjoy a glass of Prosecco with their choice of mix between 4 freshly squeezed juices, Classic Orange Juice, Lychee Hibiscus, Pomegranate Raspberry, or Tangerine Pink Guava. Then style it with an assortment of garnishes. House brands include: Polar Ice Vodka, Beefeater Gin, Lambs Rum, JP Wisers Whiskey, Ballantines Scotch. Brands are subject to change without notice.

ADDITIONAL ITEMS

- Martini Station \$9.25
- Signature Cocktail \$8.95

Prices are subject to applicable taxes and administration fee.

ALL INCLUSIVE PACKAGES

Your Glen Abbey all-inclusive wedding package includes...

- Designated on-site photography location
- Reception room rental
- Table linens with your choice of colours
- Complimentary parking with shuttle service
- Complimentary Tasting for two
- Childrens menu
- Complimentary wifi
- Exclusive use of reception room from 9 a.m. to 1 a.m.
- Bridal suite (subject to availability)
- “Day of” on-site co-ordinator
- Referral service for other wedding vendors

Set-up fee not included in packages. Ceremony site rental fees apply. AV packages available. So-Can and Re-Sound fees additional.



PLATINUM ALL-INCLUSIVE PACKAGE

COCKTAIL RECEPTION

- 1 hour standard beverage service during the cocktail reception
- Gourmet Dips & Spreads Platter with roasted red pepper, artichoke and asiago, hummus and salsa, served with grilled pita triangles, baguette and nacho chips
- Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)

DINNER (three course meal)

Includes: Freshly baked dinner rolls with trio of dips; regular and decaffeinated coffee and tea selection
Vegetarian, vegan, lactose-friendly, gluten-friendly options are available

APPETIZER (choice of one)

- Sweet and Bitter Greens Salad, cucumber, julienne peppers, carrot, cherry tomato, white balsamic
- Baby Gem Caesar Salad with crispy pancetta & grana padano
- Choice of Soup (see menu page 7 for selections)

ENTRÉE (choice of one)

- Red Snapper with saffron rice, seasonal vegetable bundle and fruit chutney
- Oven Roasted Chicken Supreme with roasted fingerling potatoes, seasonal vegetable bundle and creamy herb-tarragon sauce

DESSERT (choice of one)

- Warm Apple Blossom with crème anglaise
- Milk Chocolate Crème Brulee with almond brittle and espresso anglaise

LATE NIGHT

- Coffee and Tea Station
- Wedding Cake Station - cut and displayed on platters (cake supplied by wedding)
- Freshly Baked Cookies

BEVERAGE SERVICE

- Total of 5 hours standard beverage service
- Based on 1 hour cocktails, bar closed during dinner, wine service with dinner, 4 hours post dinner
- Domestic beers, house rail liquors, red and white domestic wine, soft drinks, coffee and tea
- Champagne Service for Head Table

\$140 per person

All-inclusive prices are per person and include beverages, taxes and administration fee.

SAPPHIRE ALL-INCLUSIVE PACKAGE

COCKTAIL RECEPTION

- 1 hour standard beverage service during the cocktail reception
- Gourmet Dips & Spreads Platter with roasted red pepper, artichoke and asiago, hummus and salsa, served with grilled pita triangles, baguette and nacho chips
- Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)
- Baked Wheel Of Brie

DINNER (three course meal)

Includes: Freshly baked dinner rolls with trio of dips; regular and decaffeinated coffee and tea selection
Vegetarian, vegan, lactose-friendly, gluten-friendly options are available

APPETIZER (choice of one)

- Baby Gem Caesar Salad with crispy pancetta & grana padano
- Radicchio & Romaine Salad, apple, pear, walnut, goat cheese, honey grainy mustard
- Choice of Soup (see menu page 7 for selections)

ENTRÉE (pre-select 2 options for choice menu)

- AAA Pan Seared Beef Tenderloin with Yukon garlic mashed, seasonal vegetable bundle, red wine jus
- Mediterranean Stuffed Chicken Supreme with Yukon garlic mashed, seasonal vegetable bundle, roasted red pepper sauce
- Jail Island Salmon with saffron rice, seasonal vegetable bundle, tomato confit

DESSERT (choice of one)

- New York Cheesecake, blueberry reduction, seasonal berries
- Chocolate Lava Cake, seasonal berries
- Strawberry Shortcake, lemon curd, whip cream

LATE NIGHT

- Coffee and Tea Station
- Wedding Cake Station - cut and displayed on platters (cake supplied by wedding)
- Potato Bar - Yukon gold fries, kettle chips, truffle gravy, local cheese curds
- Freshly Baked Cookies

BEVERAGE SERVICE

- Total of 5 hours standard beverage service
- Based on 1 hour cocktails, bar closed during dinner, wine service with dinner, 4 hours post dinner
- Domestic and imported beers, house rail liquors, red and white domestic wine, soft drinks, coffee and tea
- Champagne Service for Head Table

\$175 per person

All-inclusive prices are per person and include beverages, taxes and administration fee.

GENERAL INFORMATION AND TERMS



Thank you very much for your interest in having Glen Abbey Golf Club host your special event. In order to ensure a smooth execution of this event, it is imperative that all event representatives review and agree to the following terms.

PHOTOGRAPHY

Access to the golf course for photography is strictly prohibited due to health and safety concerns as well as the interruption of golfers at play. There are certain areas on the property that are available for photographs. We are happy to provide the bridal party with a shuttle to and from the designated photography site on property.

LINENS AND DECOR

Glen Abbey is happy to provide our guests with complimentary standard linens that are available in a variety of colors. Any other specialty linens must be outsourced, provided and set by the client and/or decorator.

Chair Covers, chiavari chairs and/or staging is not provided but you and/or your decorator are welcome to supply them. All set up and take down must be done on the day of the wedding by your rental company. Glen Abbey staff does not provide this service and all rentals must be removed by 1:30 a.m. on the night of your event.

Any candles must be protected by a glass hurricane or other container/base that will prevent the exposure of flames and ensure the safety of our guests and employees.

All fog/smoke machines and outdoor paper lanterns are strictly forbidden due to guest and employee health and safety issues.

CEREMONIES

We are able to accommodate up to 200 guests on our roof top ceremony site. A minimum set-up fee will apply.

Standard white bistro chairs will be provided and set for your ceremony by the staff at Glen Abbey Golf Club.

WEDDING ALL INCLUSIVE PACKAGES

Glen Abbey offers all-inclusive menu packages that also include the reception room rental fee. A set up fee will be charged in addition to the all inclusive packages. A facility fee and set up fee will apply for having an onsite ceremony.

FOOD AND BEVERAGE

All food and beverage items must be provided by Glen Abbey Golf Club with the exception of your wedding cake. Your event coordinator will be available to discuss customizing your menu and adding live reception stations and late night tables.

Due to health regulations, no food and beverages are allowed to leave the premise.

Menu tasting for the Bride and Groom will be provided up to three months prior to the wedding date. The Bride and Groom are complimentary and can invite up to four guests at an additional cost.

BEVERAGES

ClubLink policy prohibits the service of straight liquor to event guests – this includes both single and double shots. Our employees are responsible for the safety of our guests and anyone who is noticeably intoxicated will be denied alcohol service, as per Smart Serve

Ontario and the Liquor Control Board of Ontario legislation. The banquet team have the authority to check identification and deny service to minors and/or patrons who cannot produce photo identification.

In accordance to the Liquor License Act issued by the Alcohol and Gaming Commission of Ontario, all alcoholic beverages consumed in a licensed area must be purchased by the license through Liquor Control Board of Ontario.

DEPOSIT

In order to reserve your event date, a credit card must be on file as well as a signed contract with the initial deposit. The nonrefundable deposit is due upon signing the contract. The second payment (75% of total amount) is due 45 days prior. The final payment (balance or refund) will be processed 1 day after the event. A customary 20% administration fee and Ontario HST will be added to the final balance for all food and beverage items with exception to our all-inclusive packages. HST will apply on any applicable room rental and/or set up fees. The administration fee is not applied to room rental and/or set up fees.

DIETARY RESTRICTIONS / VENDOR MEALS / CHILDREN'S MEALS

Our dedicated chef will modify menu items for any guests with dietary restrictions. In order to meet your needs, we must know at least seven days in advance of any dietary restrictions or allergies. If special meals are requested on the day of your event, our chef will be accommodating wherever possible. A new meal charge will apply for any/all special meals requested on the day of your event.

Pre-ordered and customized vendor meals and/or children's meals available upon request and subject to appropriate menu pricing set forth by Glen Abbey.

REHEARSALS

We are happy to accommodate your ceremony rehearsals at no extra charge. Rehearsal dinners may also be provided at the club and our chef can customize a menu upon request.

SOCAN / RE-SOUND

SOCAN is a company that represents composers and music publishers. The fee is determined by the capacity set on the club's liquor license. Re-Sound is a company that represents performance rights of artists and record composers. Re-Sound compensates artists and record companies. Re-Sound licensing fees are also determined by the liquor license capacity for the particular venue.

The Glen Abbey SOCAN fee is \$63.49 and Re-Sound is \$26.63.