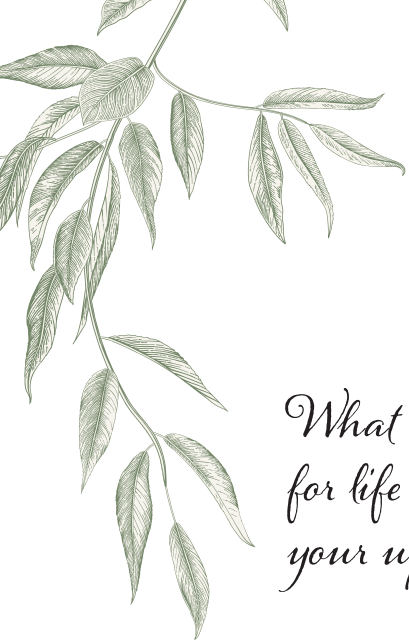




CREDIT VALLEY GOLF AND COUNTRY CLUB

WEDDING EVENT PACKAGE



CONGRATULATIONS

What an exciting time! You have found your soulmate for life and now it is time to find the perfect venue for your upcoming nuptials.

The Credit Valley Golf and Country Club invites you to experience one of the most spectacular settings in Ontario.

Our clubhouse and outdoor facilities are second to none with incredible views of our gardens and the Credit River Valley.

Our Catering Team, Executive Chef and all of the staff at Credit Valley are dedicated to working with you to provide the impeccable service and exquisite food that you deserve on your special day.

The team looks forward to working with you on every detail and making your wedding the most memorable day of your life.

"Creating Memories Together"
Credit Valley Golf and Country Club





ROOM SET UP

ACCESS

Exclusive use and access to the Ballroom all day starting at 11:00^{am} on the day of your wedding until 1:00^{am}.

Rehearsal space for your wedding ceremony the week of your wedding. Check availability with the catering department.

Picturesque gardens and beautifully landscaped backdrops for all of your wedding photos. No on course photos.

ROOM SET UP FEE \$2,500.⁰⁰

TABLE SET UP

- 2 candles per guest table and additional candles for receiving tables and head table
- Table numbers for tables
- Complete settings with flatware, china and stemware, table linen (white or ivory)

ROOM SET UP

- Two large silk floral arrangements for ceremony
- Pillars for large flower arrangements
- Complimentary coat check (unattended)
- Complimentary Ballroom uplighting with colour options to suit your wedding theme
- Cake knife
- Money box
- Free parking for guests
- Patio fire pits

AUDIO/VISUAL

- Podium and microphone in Ballroom
- Two LCD projectors and retractable screens
- Easels for seating chart and framed photos

ON-SITE CEREMONY

Includes white folding chairs and signing table for outdoor ceremony.

Outdoor option offering breathtaking views of the Credit River and Valley or indoor option with same views from the Ballroom for inclement weather or winter weddings.

One hour scheduled ceremony rehearsal on lawn space or indoor space, if weather does not permit.

Rehearsal dinner room fee will be waived if you choose to have your rehearsal dinner at Credit Valley and have booked your wedding with us!

ON-SITE CEREMONY \$1,000.⁰⁰

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RECEPTION

COLD CANAPES AND HOT HORS D'OEUVRES

LAND

/DOZ

HOT

\$55

GROUND LAMB SLIDER, Tzatziki, Pickled Persian Cucumber

TENDER BEEF WELLINGTON, Port Peppercorn Reduction

PECAN CRUSTED CHICKEN SKEWER, Honey-Mustard and Pineapple Glaze

FRIED CHICKEN BAO, Southern Slaw, Chili Mayo

"CV" MINI BURGER, Ground Chuck, Aged Cheddar, Maple Bacon, Arugula, Dried Tomato, Garlic Aioli, Sesame Bun

GRILLED CHICKEN SKEWER, Indonesian Peanut Sauce, Chili, Lime, Scallions

COLD

\$55

SMOKED DUCK, Apple Chutney, Herb Biscuit

BLACK MISSION FIGS, Dried Tomato, Basil Mascarpone, San Danielle Prosciutto

PEKING DUCK MOO-SOO CRÊPE

THAI CHICKEN SALAD CUP, Micro Cress, Black Sesame

SEA

/DOZ

HOT

\$58

CHARRED TIGER SHRIMP, Garlic Tomato Butter, Goat Milk Feta

MINI LOBSTER POT PIE, Garlic Potato, Crumb Crust

EAST COAST SALMON WELLINGTON, Classic Béarnaise Sauce

JUMBO SHRIMP TEMPURA, Citrus Dipping Glaze

SOUTHERN CRAB CAKE, Brown Butter Crumb, Chili Corn-Salsa, Pickled Cucumber

CRISP THAI SHRIMP ROLL, Red Curry, Coconut, Cilantro Chili Glaze

SOUTHERN FRIED FISH SKEWER, Bourbon BBQ and Pineapple Glaze

SEARED SALMON SATE, Tomato Chutney, Saffron Aioli

JERK SPICED SHRIMP, Mango Salsa

BELL ISLAND SALT FISH CAKES, Crispy Onions, Lemon, Creamy Remoulade

COLD

\$58

BLACKENED RARE TUNA CONE, Avocado, Chili, Tomato Relish

SMOKED SALMON WRAP, Tiger Shrimp, Dill, Caper Berry

POACHED TIGER SHRIMP, European Cocktail Sauce

MINI CORNMEAL CRUSTED SHRIMP PO'BOY SANDWICH, Shaved Lettuce, Pickled Red Onion, Cajun Aioli

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RECEPTION

COLD CANAPES AND HOT HORS D'OEUVRES

GARDEN

/DOZ

HOT

\$45

SUNDRIED TOMATO AND FETA PHYLLO BUNDLE

POMME FRITES, Provençal Herbs, Lemon-Dill Aioli

VEGETABLE SPRING ROLL, Chinese Greens, Mushroom, Sesame Plum Sauce

WILD MUSHROOM ARANCINI, Herb Crust, Fontina, Truffle Mayo

POTATO GNOCCHI AND GORGONZOLA SPOON

ARTICHOKE AND PARMESAN FRITTER, Goat Cheese, Lemon Aioli

ROASTED MUSHROOM FLATBREAD, Exotic Mushrooms, Garlic Confit, Truffle Crème, Goat Cheese, Wild Arugula

KOREAN CAULIFLOWER SPOON, Gochujang Sauce, Toasted Peanuts, Scallion, Pungent Cress

COLD

\$45

MAPLE APPLE, WALNUT AND GOAT CHEESE CROSTINI

CHARRED ANTIPASTO SPOON, Balsamic Drizzle, Micro Basil

SKEWERS OF RIPE TINY TOMATOES, BASIL AND BOCCONCINI PEARLS

THAI MANGO FRESH ROLL, Cilantro Chili Dipping Glaze

WATERMELON GAZPACHO SIP, Basil Cress, Olive Oil

CHEF'S SELECTION

/DOZ

Our Executive Chef will make the decisions for you!

\$45

PREMIUM

HOT

/DOZ

SEARED JUMBO SCALLOPS, Ginger and White Grapefruit Beurre Blanc

\$90

MINI FISH N CHIP CONES, House Tartar

\$75

SMASH BEEF SLIDER, Red Wine Caramelized Onion, Brie Cheese

\$65

ONTARIO LAMB LOLLYPOP, Honey-Mustard Pecan Crust, Tomato Chutney

\$110

YORKSHIRE SLIDER, Shaved Angus Beef, Duxelle Stuffed Mini Yorkshire, Beef Jus, Horseradish Crisp

\$70

COLD

/DOZ

MINI LOBSTER AND CRAB ROLL, Celeriac Remoulade, Tarragon Mayo, Butter Roll

\$125

FRESH SHUCKED OYSTERS, Caesar Gelée, Micro Cress, Lime Salt

\$60

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RECEPTION STATIONS

		/DOZ
ASSORTED SUSHI AND CALIFORNIA ROLLS (Minimum 10 Dozen)		\$52
Salmon, Red Snapper, Shrimp, Tuna and California Rolls		
Pickled Ginger, Wasabi, Soy Sauce		
ASSORTED CALIFORNIA ROLLS (Minimum 10 Dozen)		\$38
Pickled Ginger, Wasabi, Soy Sauce		
AROMATICALLY POACHED JUMBO SHRIMP DISPLAY	SERVES 50	\$400
Classic Cocktail and European Cocktail Sauce with Lemon	2 pp	
SIDE OF LOCAL CANADIAN SMOKED SALMON	Half Side	\$90
Traditional Garnishes	Full Side	\$170
Full Side Serves 30 Guests (Based on 1 kg Sides)		
SELECTION OF FRUIT AND BERRIES	SERVES 10	\$80
	SERVES 25	\$175
	SERVES 50	\$300
SELECTION OF GARDEN CRISP VEGETABLE AND DIP	SERVES 10	\$60
Three-Cheese, Sundried Tomato Dip	SERVES 25	\$125
	SERVES 50	\$200
MOSAIC OF ARTISANAL CANADIAN CHEESES	SERVES 10	\$110
Water Crackers, Crusty Bread, Fresh Fruit, Berries	SERVES 25	\$250
	SERVES 50	\$450
WHOLE WHEEL OF SAINT ANDRE , Grape Clusters, Figs,	SERVES 40	\$320
Crisp Breads, Flat Breads, House Jelly		
CHARCUTERIE BOARD (Minimum 50 Guests)		\$18 pp
CANADIAN CHEESE AND CURED MEATS STATION		
Selection of Local Canadian Cheeses and Salumi, Marinated Olives,		
Grilled and Roasted Vegetables, House Pickles, Mustards, Crusty Breads		
OYSTER BAR (Minimum of 50 Guests) (Based on 2 Pcs pp)		\$10 pp
CHOICE OF TWO - SEASON'S BEST EAST AND WEST COAST		
Oysters pre-shucked for you and your guests.		
Accompanied with Red Wine Mignonette, Fresh Horseradish, Lemon,		
European Cocktail Sauce and CV's Own Calypso Hot Sauce		
EAST COAST SEAFOOD STATION (Minimum 50 Guests)		\$52.95
A Signature Selection of King Crab, Oysters, Canadian Hot and Smoked		
Salmon, Poached Jumbo Shrimp. Selection of Traditional Accompaniments.		
CULINARY SPECIALIST to shuck for you during your reception.		ADD \$35/hr

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ACTIVATION STATIONS

PLEASE NOTE: Activation Stations marked with * requires attended Culinary Specialist. (Minimum 3 Hours) ADD \$35/hr

BBQ BRISKET STATION (Minimum 50 Guests)

* Requires 1 Culinary Specialist per 50 Guests

SMOKED AND CURED TENDER SUCCULENT BRISKET OF CANADIAN BEEF Hand Carved by a Culinary Specialist. Accompanied by Root Beer Baked Beans, House-made Corn Bread and Spiced Southern Slaw \$18 pp

BENGALI MARKET (Minimum 35 Guests) \$24 pp

CREATE YOUR OWN FAVORITE BOWLS OF BASMATI PILAU

Accompanied with Grilled Garlic Naan and Crisp Papadum

Topped with One of the Following Choices

- Murg Maghani-Classic Butter Chicken
- Mixed Vegetables and Okra Curry
- Beef Masala Curry
- Chicken and Shrimp Vindaloo Curry

Toppings Include the Following Yogurt, Diced Mango, Shaved Toasted Coconut, Green Chili, Cashews, Cilantro

CREATE YOUR OWN POKE BOWL STATION (Minimum 50 Guests) \$25 pp

* Requires 1 Culinary Specialist per 50 Guests

- Sushi Grade Salmon or Ahi Tuna
- Served on Coconut Jasmine Rice

Accompanied with a Variety of Toppings: Pickled Ginger, Edamame, Mango, Quick Pickled Cucumber, Spring Onion, Ginger-Teriyaki Vinaigrette, Nori, Toasted Sesame Seeds, Jasmine Rice, Jicama, Micro Greens, Avocado, Sprouts, Togarashi Mayo

CARVING STATIONS

* All Stations require 1 Culinary Specialist (Minimum 3 Hours) ADD \$35/hr

PONDEROSA (Serves 80-100 Guests) \$1,800

Hip of Beef - Overnight Roasted Canadian Hip of Beef

Accompanied by Gourmet Mustards, Horseradish, Pan Juices, Crusty Rolls

HAND CARVED ROASTED BEEF TENDERLOIN (Serves 15 Guests) \$450

Peppercorn-Porcini Crust, Horseradish, Truffled-Pearl Onion Reduction, Crusty Rolls

HERB CRUSTED STRIPLOIN OF ANGUS BEEF (Serves 30 Guests) \$630

Gourmet Mustards, Horseradish, Gourmet Mustards, Silver Dollar Rolls, Burgundy Reduction

FRESH LEG OF ONTARIO LAMB (Serves 20 Guests) \$400

Mint Chimichurri, Natural Reduction

ITALIAN PORCHETTA (Serves 30 Guests) \$450

Crusty Mini Italian Rolls, Roasted Hot and Sweet Peppers, Caramelized Onions, Hot Pepper Aioli

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DINNER

APPETIZERS

SOUP

COLD

\$10

TOMATO AND SWEET PEPPER GAZPACHO

Balsamic DOP, Chevre Crostini

SWEET CORN AND LUMP CRAB SOUP

Toasted Sesame, Coconut, Cilantro

CHILLED ENGLISH PEA SOUP WITH MARITIME LOBSTER

Mint, Crème Fraîche

GREEN CURRY CAULIFLOWER AND POTATO VICHYSOISE

Micro Seedling, Crispy Shallots

HOT

\$10

CREAMED POTATO AND CELERY ROOT SOUP

Lemon Gremolata, Garden Chive Pulse

SLOW SIMMERED ITALIAN TOMATO AND PARMESAN BISQUE

Roasted Parmesan Crumble, Basil, Chili

MAPLE ROASTED BUTTERNUT AND KABOCHA SQUASH

Spiced Apple Butter, Candied Pecan

HOUSE SMOKED CHICKEN AND VEGETABLE BROTH

Black Pepper Spaetzle, Roasted Garlic, Root Vegetable

ROASTED ONION AND CAULIFLOWER

Caramelized King Mushrooms, Shaved Grana Padano

HONEY CARROT, GINGER AND YOGURT SOUP

Ancient Seed Crunch, Fine Olive Oil

CREAM OF ROASTED WILD SUN ROOT AND SWEET GARLIC

Wilted Tuscan Kale, Aged Balsamic

CARAMELIZED PUMPKIN BISQUE

Curry Oil, Organic Yogurt, Almond Shortbread Crumble

WILD AND CULTIVATED MUSHROOM SOUP

Rosemary Mascarpone, Truffle Salt

UPGRADE

ADD \$3

ASIAN BLUE CRAB BISQUE

Spiked with Lemongrass, Lime Leaf, Ginger

POACHED SHRIMP, MUSSEL, SWEET CORN CHOWDER

Potato, Saffron, Rouille Croute

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DINNER

APPETIZERS

SALADS

\$13

BABY GREENS AND CRESS SALAD, Crisp Pear, Olive Oil Toasted Walnuts, Crumbled Canadian Blue Cheese, White Balsamic Vinaigrette

QUARTET OF HERITAGE LETTUCES, Crumbled Goat Cheese, Spiced Candied Pecans, Green Apple, Ontario Cider Vinaigrette

HEARTS OF ROMAINE CAESAR SALAD, Herb Croutons, Applewood Smoked Bacon Lardons, Garlicky Caesar Dressing

SELECTION OF HERITAGE LETTUCES AND BABY KALE, Radish, Heirloom Carrot, Cucumbers, Grape Tomatoes, Mustard Seed Vinaigrette

BABY SPINACH, TREVISO, AND FRISÉE SALAD, Semi Dried Tomato, Red Onion, Asiago Cheese, Herb Croutons, Sweet Basil-Parmesan Vinaigrette

SUN RIPENED TOMATO, QUICK PICKLED CUCUMBER, RED ONION AND CRUMBLLED FETA, Marinated Olives, Sweet and Bitter Lettuces, Red Wine Vinegar-Fine Herb Vinaigrette

UPGRADE

ADD \$4

WHITE CHEDDAR TULIP, Hand Picked Baby Lettuces, Edible Flora, Niagara Seedlings, Cider Emulsion, Fine Olive Oil

SELECTION OF CRISP LETTUCES AND MICRO CRESS

- Brie Cheese, Peppered Strawberries
- Champagne-Honey Vinaigrette

SALAD OF MULTI-COLOURED TOMATO CEVICHE AND BOCCONCINI CHEESE
Garden Herbs, Sweet and Bitter Lettuces, Pesto, Fine Olive Oil

PICKLED BABY BEETS AND GOAT CHEESE SALAD, Wild Arugula, Pumpkin Seed Brittle, Poached Pear, Crisp Quinoa, Maple Vinaigrette

SIGNATURE CULINARY WHITE COAT SELECTION

\$22

RARE TUNA CRUDO, Fresh Avocado Jicama Salad, Roasted Corn, Root Chip, Wasabi-Lime Aioli, Crab Gazpacho Salsa

PEPPERED BEEF CARPACCIO, Truffled Mushrooms, Fried Capers, Wild Roquette-Frisée Salad, Aioli, Balsamic, Truffle Vinaigrette

BAKED TRIPLE CREAM BRIE, Heritage Lettuces, Roasted Figs, Italian Prosciutto, Onion Jam, Balsamic Essence

SKILLET SEARED BLUE CRAB CAKE, Southwestern Black Bean Relish, Crisp Lettuces, Creole Mustard Aioli

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DINNER

APPETIZERS

PASTA

\$18

WILD MUSHROOM RAVIOLI, Truffled Cream, Frisée, Fine Herbs, Brown Butter Crumb, Shaved Pecorino Cheese

ROTINI PASTA, Grilled Chicken, Artichokes, Olives, Semi-Dried Tomatoes, Rapini, Red Onion, Flat Leaf Parsley, Grana Padano, Aglio Olio

PENNE RIGATE, Al Dente Penne Rigate, Slow Simmered Italian Plum Tomato Sauce, Micro Basil, Shaved Grana Padano Cheese, Fine Olive Oil

TRI-COLOURED CHEESE TORTELLINI, "Quattro Formaggi" Rich Four Cheese Cream, Chilies, Shaved Grana Padano Cheese

RISOTTO

\$21

GRILLED VEGETABLE AND TOMATO RISOTTO, Imported Italian Arborio Rice, Wilted Spinach, Summer Vegetables, Creamed with Sundried Tomato Pesto, Grana Padano Cheese, Butter, Basil

WOODLAND MUSHROOM RISOTTO, Creamed Canaroli Rice, White Wine and Garlic Infused Woodland Mushrooms, Fine Herbs, Shaved Grana Padano, Aged Balsamic Vinegar

INTERMEZZO

\$4

RASPBERRY

PASSIONFRUIT

MORO ORANGE

CHAMPAGNE

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DINNER

ENTRÉE CHOICES

- All wedding entrée prices are based on one choice per group.
- Split options are available for entrée only, however additional pricing of \$4/guest will apply.
- Up to 3 options total including a vegetarian option will apply.

POULTRY

HERB ROASTED CHICKEN SUPREME , Celeriac-Potato Dauphinoise, Haricot Verts, Double Smoked Bacon, Cippolini Onion, Oyster Mushroom and Tomato Fricassée	\$29
STUFFED SUPREME OF FREE RUN CHICKEN SUPREME , Sundried Tomato, Ricotta and Spinach, Fingerling Potatoes, Fresh Asparagus, Roasted Tomato, Olive, Capers and Basil Beurre Blanc	\$31
SLOW ROASTED HALF CORNISH HEN , Sweet Pecan, Apple and Cranberry Bread Stuffing, Roasted Mini Potato, Heirloom Carrots and Squash, Spiced Sour Cherry Reduction	\$34

FISH

CANADIAN SALMON FILLET , Wild Rice Potato Galette, Broccolini, Heirloom Carrots, Roasted Fennel, Tomato-Sweet Pepper Butter	\$32
CRISPY SKIN CHAR FILLET , Basmati Rice Cake, Baby Yau Choi, Mushroom Medley, Fennel, Ginger-Citrus Vinaigrette	\$35
ALASKAN HALIBUT FILLET , Parmesan Herb Crust, Fingerling Coins, Jumbo Asparagus, Minestrone Broth, Fine Olive Oil	\$48

BEEF / VEAL

SLOW ROASTED RIB EYE OF ANGUS BEEF AND YORKSHIRE PUDDING (Minimum 20 Guests) Yukon Gold Potato and Sweet Garlic Potato Mashers, French Beans, Cabernet Wine Reduction	\$45
PEPPERCORN CRUSTED 10 OZ STRIPLOIN OF ANGUS BEEF Polenta Fingers, Vegetable Meli-Melo, Truffled Woodland Mushrooms, Brandied "Café au Lait" Sauce	\$45
ROASTED CANADIAN BEEF TENDERLOIN , Smashed Trio Mini Potatoes, Triple Crunch Mustard, Seasonal Vegetables, Caramelized Shallot Reduction	\$48
GRILLED VEAL CHOP , Pesto Mashed Potatoes, Overnight Tomatoes, Artichoke-Olive Salsa, Natural Pan Jus	\$48

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DINNER

ENTRÉE CHOICES

GAME

CRUSTED ONTARIO LAMB CHOPS, Roasted Roots and Tubers, Snap Peas, Oyster Mushrooms, Mustard-Pecan Crust, Natural Lamb Reduction \$55

120 DEGREES SOUS VIDE MAGRET OF DUCK AND CONFIT LEG \$40

CABBAGE ROLL, Red Wine Stewed French Lentils, Candied Beets, Celeriac, Stewed Winter Berries, Red Wine Sauce

CREATIVE ADD ONS

GRILLED TIGER SHRIMP (4 Per Skewer) ADD \$14
Roasted Garlic Pepper Shrimp Skewer, Sweet Butter and Garlic Basted

MIXED SEAFOOD, Charred Calamari, Shrimp and Scallop Skewer ADD \$20
Fine Herb, Olive Oil Emulsion

ROASTED CANADIAN LOBSTER TAIL (5 oz) MP
Grapefruit-Lime Butter

DUO SELECTION

CARAMELIZED GRAIN FED CHICKEN AND MEDALLION OF BEEF \$49
TENDERLOIN, Whipped Artichoke Parsley Mashers, Asparagus, Oblique Cut Carrots, Summer Squash, Port Reduction

ROASTED ATLANTIC SALMON FILLET AND TIGER SHRIMPS (2 Pcs) \$38
Herb Potato Röesti, Broccolini, Fennel-Citrus Salad, White Grapefruit Butter

CHARRED FREE RUN CHICKEN SUPREME AND GARLIC BUTTERED TIGER SHRIMPS (2 Pcs) \$34
Italian Prosciutto, Whipped Pesto Duchess, Doubled Smoked Bacon and Bean Bundle, Smoked Tomato, Basil Butter

VEGETARIAN OPTIONS

GRILLED AND ROASTED VEGETABLE WELLINGTON, Fennel, Tomato, Asparagus and Edamame Salad, Tomato Sweet Pepper Butter \$28

SEASONAL VEGETABLE AND GOAT CHEESE MOSAIC, Crisp Potato Röesti, Roquette, Shelling Beans, Fine Herb Emulsion \$28

BAKED STUFFED PEPPERS, Ancient Grain Pilaff, Pan Wilted Kale, Overnight Tomato, Ancho-Tomato Pulse \$28

GOLDEN POLENTA TIAN, Ratatouille of Vegetables, Braised Leeks, Cultivated Mushrooms \$28

RAS EL HANOUT SPICE ROASTED CAULIFLOWER STEAK \$28
Seasonal Asparagus, Spiced Chickpeas, Baby Artichokes, Romesco Sauce

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DESSERTS

ALL DESSERTS INCLUDE Tableside Coffee / Tea Service

\$11

CHOCOLATE AND SALTED CARAMEL CHEESECAKE, Candied Pecan, Fresh Raspberries, Pecan Biscotti

CITRUS MERINGUE TART, Gels, Shortbread Crumble, Marshmallow Meringues, Seasonal Berries

CHOCOLATE PRALINE MARQUISE, Grand Marnier Chocolate Crumb, Cocoa Nib, Vanilla Bean Anglaise, Red Wine Sour Cherry Sauce

DECADENT MANGO AND VANILLA CRÈME BRÛLÉ, Candy Crust, French Macaroon, Seasonal Berries, Micro Mint

ROASTED APPLE AND SALTED CARAMEL TART, Almond Cream, Crumble, Anglaise, Spiced Apple Butter, Brittle

FLOURLESS CHOCOLATE COULANT, Dark Chocolate Gelato, White Chocolate Sauce, Fresh Raspberries

HAZELNUT SNAP WITH YOGURT SORBET AND SEASONAL BERRIES, Honey Lemon Sauce, Toasted Oat Crunch, Micro Mint

VANILLA BEAN CHEESECAKE, Vanilla Bean Whipped Mascarpone, Red Wine-Mixed Berry Compote, Butter Cookie Crumble

ITALIAN TIRAMISU, Espresso Saturated Lady Fingers, Mascarpone Mousse, Shaved Chocolate, Cocoa

BUTTERMILK PANNA COTTA, Blueberry Compote, Toasted Hazelnut Crumble

ALTERNATING DESSERTS - Choice of Two

ADD \$2 pp

LATE NIGHT SWEET STATIONS

SUNDAE BAR

\$10 pp

VANILLA BEAN AND CHOCOLATE TRUFFLE ICE CREAM, Waffle Bowls, Lindt Dark Chocolate Ganache, Salted Caramel, Mixed Berry Compote, Baby Bananas, Caramel Corn, Brownie Bits, Mini Cookies

BERRY SHORTCAKE STATION

\$14 pp

SELECTION OF SEASONAL BERRIES, Chantilly Cream, Lemon Mousseline, Pastry Cream

LEMON POUND CAKE, Individual Shortcakes, Crunchy Meringues, Candied Almonds

STRAWBERRY AND MANGO PULSES, Honey Butter Glaze

MINI BOMBOLINI STATION (Minimum 4 Dozen)

/DOZ

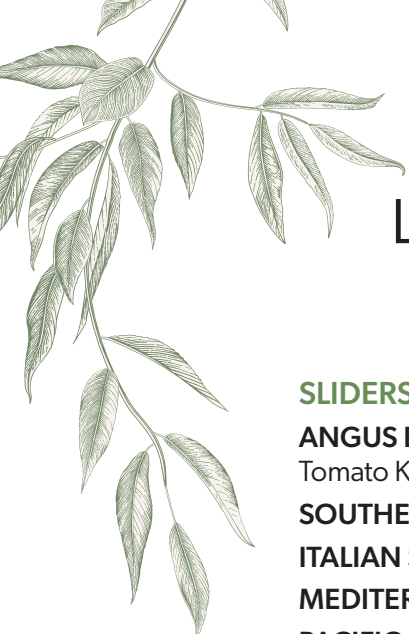
DULCE DE LECHE, Nutella, Cinnamon Sugar, Pastry Cream

\$30

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LATE NIGHT SAVORY STATIONS

SLIDERS (Minimum 35 Guests) Choice of Two (Based on 2 pp) \$12 pp

ANGUS BURGER, Aged Canadian Cheddar, Crispy Onions, House Spiced Tomato Ketchup

SOUTHERN CRAB CAKE SLIDER, Tomato Jam

ITALIAN SAUSAGE MEATBALL, Nona's Tomato Sauce, Mozzarella, Wild Arugula

MEDITERRANEAN CHICKPEA BURGER, Quinoa Tabouleh, Roasted Seeds, Labneh

PACIFIC COD TEMPURA, Togarashi, Asian Slaw, Sriracha Aioli

MACARONI AND CHEESE BAR (Minimum 35 Guests) \$16 pp

HOUSE WHITE THREE CHEESE MACARONI with Sour Dough Bread Crust

Assorted Toppings: Spring Onion, Smoked Bacon, Salsa, Blue Cheese, Truffled White Cheddar, Marinated Tomatoes, House Smoked Chicken

MINI VEAL SANDWICHES and **HOUSE LASAGNA** (Minimum 35 Guests) \$18 pp

BAKED HOUSE LASAGNA WITH GARLIC BREAD and **MINI VEAL SANDWICHES**

Assorted Toppings Tomato Basil Sauce, Pepperoncini, Provolone Cheese, Roasted Sweet Peppers, Marinated Tomatoes, Pickled Eggplant, Caramelized Onion

CREATE YOUR OWN SIGNATURE POUTINE BOWL (Minimum 35 Guests) \$14 pp

CHOICE OF REGULAR FRITES OR SWEET POTATO FRITES

Toppings Beer Marinated BBQ Pulled Pork, Canadian Cheese Curds, Chicken Gravy, Bruschetta Tomatoes, Caramelized Onions, Sautéed Woodland Mushrooms, Maple Aioli

GOURMET FLATBREAD STATION (Minimum 35 Guests) \$14 pp

Each Flatbread Serves 8 • Choice of Two (Based on 2 pp)

MEAT LOVERS, Pepperoni, Bacon, Italian Sausage, Fontina, Tomato Sauce, Arugula

GRILLED AND ROASTED VEGETABLES, Goat Cheese, Marinated Tomato, Sweet Pepper Crudo, Roasted Garlic

TRUFFLED MUSHROOM, Crème, Three Cheese, Truffle Oil, Frisée, Roquette

PIZZA BLANCO, Sundried Tomato, Artichoke, Olive, Grilled Zucchini, Feta Cheese

BBQ GRILLED CHICKEN, Brined and Smoked, Roasted Peppers, Charred Red Onion, BBQ Sauce, White Cheddar, Sesame Crust

SIMMERED ITALIAN PLUM TOMATO, Semi Dried Tomato, Fior de Latte, Micro Basil, Fine Olive Oil

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CHILDREN'S MENU

AGES UNDER 12 YEARS OF AGE

All Prices include Unlimited Soft Drinks, Juice and Water
\$28

APPETIZERS

GARDEN VEGETABLES AND DIP WITH CHEDDAR FINGERS

Ranch Dip

CAESAR SALAD

Garlicky Caesar Dressing, Herb Croutons, Parmesan

CRISP GREEN SALAD LEAVES

Garlicky Caesar Dressing, Herb Croutons, Parmesan Shower

ENTRÉES

BUTTERMILK CHICKEN FINGERS AND FRIES

Honey-BBQ or Plum Dip

PANKO CRUSTED FISH FILLET WITH VEGGIE STICKS

Lemon-Dill Mayo

PENNE PASTA

Plum Tomato Sauce or Butter, Parmesan Cheese

JUNIOR BEEF OR CHEESE BURGER

House-Ground Chuck Burger, Lettuce, Tomato, Dill Pickle, Brioche Bun

SURF OR TURF

\$38

CHOICE OF PETITE ATLANTIC SALMON or BEEF TENDERLOIN FILLET

Creamy Mashed Potatoes, Steamed Vegetables

DESSERT

FRESH FRUIT SALAD

"CV" TRIO LINDT CHOCOLATE CHIP COOKIE

BROWNIE SUNDAE

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BAR SERVICES

Premium brands, liqueurs, cognacs and premium wines are all available. Please inquire with the Catering Department.

For more details, please note the Credit Valley Golf and Country Club bartenders are all Smart Serve Certified and will adhere to Ontario and Federal laws for serving alcohol. Shots and doubles will not be served at the Club.

SET BAR

STANDARD BAR SERVICE

\$58 pp

- Signature Drinks or Mocktail During the Reception*
- 6 Hours of Open Bar for Reception and After Dinner
- + Unlimited Wine During Dinner

HOUSE SPIRITS, Smirnoff Vodka, Captain Morgan White Rum, Gordon's Gin, Seagrams Rye, J&B Scotch

DOMESTIC BEER, Canadian, Coors, Budweiser, Keith's IPA, Draught Beer, Old Credit Pilsner

HOUSE WINES, Echeverria Cabernet Sauvignon, Sauvignon Blanc

NON ALCOHOLIC, Juice, Pop and San Benedetto Sparkling Water Service at Tables by Wait Staff

Extra bar hours for standard set bar can be purchased at \$10.⁰⁰ pp/hour.

* Contact the Catering Department for a list of signature drink suggestions.

DELUXE BAR SERVICE

\$65 pp

- Signature Drinks or Mocktail during the Reception*
- 6 Hours of Open Bar for Reception and After Dinner
- + Unlimited Wine During Dinner

TOAST, Sparkling Wine

HOUSE SPIRITS, Smirnoff Vodka, Captain Morgan White Rum, Gordon's Gin, Seagrams Rye, J&B Scotch

DOMESTIC BEER, Canadian, Coors, Budweiser, Keith's IPA

IMPORT BEER, Stella Artois, Corona, Heineken

DRAUGHT BEER, Old Credit Pilsner

HOUSE WINES, Echeverria Cabernet Sauvignon, Sauvignon Blanc

STANDARD COCKTAILS, Caesars, Martinis, Mixed Drinks

COCKTAIL MIXES, Raspberry, Sour Apple, Peach Schnapps, Crème de Menthe, Crème de Cacao, Blue Curacao, Triple Sec, Brandy, Liqueurs and Apertif. Napoleon Brandy, Vermouth, Campari, Bailey's Sambuca, Kahlua, Grand Marnier.

NON ALCOHOLIC, Juice, Pop, San Benedetto Spring and Sparkling Bottled Water at Tables or Water Service at Tables by Wait Staff.

EXTRA BAR HOURS for Deluxe Set Bar can be purchased at \$12.⁰⁰ pp/hour

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Credit Valley Golf and Country Club





BAR SERVICES

CONSUMPTION BAR

All consumption bars will consist of standard bar service items unless otherwise noted in the contract.

VODKA, GIN, RUM, RYE AND SCOTCH	\$6.95 1.25 oz
HOUSE WINE	\$36 /bottle
BEER (Domestic)	\$6.25 /bottle
BEER (Imported)	\$7.25 /bottle
SOFT DRINKS	\$2.50 /glass
JUICES, BOTTLED SPRING OR SPARKLING WATER	\$3.50 /glass
ESPRESSO/CAPPUCCINO	\$5 /drink

***HOUSE BRANDS** include: Smirnoff Vodka, Gordon’s Gin, Captain Morgan White Rum, Seagrams Rye, J&B Scotch

*HOUSE WINES	\$36 /bottle
White: Echeverria Sauvignon Blanc	
Red: Echeverria Cabernet Sauvignon	

**Brands are subject to change without notice.*





FREQUENTLY ASKED QUESTIONS

WHAT IS THE DEPOSIT AMOUNT TO BOOK MY WEDDING AT THE CREDIT VALLEY GOLF AND COUNTRY CLUB (CREDIT VALLEY)?

- A deposit of \$25.⁰⁰ per the number of guests expected (minimum of \$2,000.⁰⁰ deposit) is required to confirm all bookings, along with a signed contract.
- Your deposit can be made by cheque, payable to The Credit Valley Golf and Country Club.
- This deposit is non-refundable and will be credited toward the total charges of your scheduled wedding at Credit Valley.

WHAT ARE THE PAYMENT TERMS FOR MY WEDDING?

- After the initial deposit, we require full payment by cheque ten days prior to your wedding day.
- Should there be a few additional guests or charges added after this point, Credit Valley will charge the credit card on file.

WHAT ARE THE NEXT STEPS AFTER BOOKING?

- Once you book your wedding with Credit Valley, the next step will be your menu tasting.

WHEN DO WE COME IN FOR THE MENU TASTING?

- A complimentary menu tasting dinner is offered to all confirmed wedding bookings of 75 guests or more.
- Menu tastings are available for plated meals only.
- Hors d'oeuvres and late night selections are not available.
- Alcoholic beverages are not complimentary and will be billed to your wedding day account.
- Scheduling of these dinners will take place between January and March of your wedding year on a weekday evening. Should parents want to participate in the experience, any additional items will be charged to the wedding day account.

WHEN DO WE DISCUSS THE SPECIFIC DETAILS FOR OUR WEDDING?

- Itinerary meetings will be scheduled after your menu tasting has been completed and a menu has been selected.
- Please arrange your meeting through the Catering Department no later than one month prior to your wedding.
- Please allow 2 hours to discuss all details of your wedding, including menu, bar, floor plans and itinerary.

MAY I PUT A DATE ON HOLD UNTIL WE MAKE A DECISION?

- Credit Valley is pleased to put a date on tentative hold for you. The date will be held for a maximum of 14 days and then automatically released if we do not hear from you.
- If, however, another inquiry for the date you have on hold is received and this client is ready with a deposit, you will be given 24 hours to either release the date or confirm with a deposit.

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FREQUENTLY ASKED QUESTIONS

WHEN ARE THE FINAL GUEST NUMBERS DUE?

- Final guest numbers, seating arrangements, floor plan and menu selection for your wedding are required two weeks prior to the event.

DO YOU ALLOW OUTSIDE CATERING AT YOUR CLUB?

- Credit Valley does not allow food of any kind permitted on our premises, with the exception of a wedding cake. If you are looking for an ethnic menu or something special to serve your guests, please ask the Catering Department to see if our Kitchen Staff can accommodate.
- In compliance with Health Department regulations, no left-over food and beverage prepared by The Credit Valley Golf and Country Club will be permitted to be taken off premises.

MAY WE PROVIDE OUR OWN WINE OR OTHER BEVERAGES?

- Credit Valley is the only licensed authority to sell and serve beverages on our premises.
- All beverages must be purchased through the Club. Therefore, no alcoholic beverages can be brought onto or removed from our licensed premises by any guests in attendance. The regulations, as set out by the Alcohol and Gaming Commission of Ontario (AGCO), will be strictly enforced at all times.
- The Club reserves the right to refuse alcohol service to any guest at any time.
- No alcohol will be served prior to 11:00^{AM} and after 1:00^{AM} as per our policy.
- Shots and doubles will not be served at the Club.

DOES CREDIT VALLEY HAVE A MINIMUM SPEND?

- Since we only host one wedding at a time, a minimum spend has been imposed.
- For Saturday weddings in the high season, a minimum of \$20,000.⁰⁰ before tax and service charge on food and beverage must be met.
- Minimums for off-season weddings will fluctuate, so please contact our Catering Department for more information.

HOW MANY PEOPLE CAN YOU ACCOMMODATE?

- Our facility can accommodate up to 220 of your guests for a wedding reception in our Ballroom.

IS SMOKING PERMITTED AT CREDIT VALLEY?

- Smoking of cigarettes and vaping are only permitted outdoors in designated areas.
- Smoking and/or vaping is not permitted on our outdoor patios as per provincial laws.
- Use of marijuana is strictly prohibited on the property, both indoors and outdoors.

HOW MANY GUESTS ARE SEATED PER TABLE?

- Depending on your guest list, you may seat 8 to 10 guests per table.
- Guest lists that are closer to our maximum number will all be tables of 10.
- Credit Valley does have a few tables that can seat up to 12 people comfortably.

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FREQUENTLY ASKED QUESTIONS

ARE CANDLES ALLOWED?

- Yes, candles are allowed as long as they are enclosed.
- Credit Valley does provide tea lights in votive holders to enhance your centerpieces and more for your head table and receiving tables.

MAY WE USE THE GROUNDS FOR OUR WEDDING PHOTOS?

- Yes! You may use our picturesque gardens and surrounding areas of the clubhouse on the day of your wedding to take photos with the bridal party, family and the newlyweds.
- There is no permit required and no additional cost for this service.
- Please note that on-site photos are only permitted if your wedding is hosted at Credit Valley.
- Photos on the golf course are not permitted due to liability concerns.

WHO IS THE CONTACT ON THE DAY OF OUR WEDDING?

- On your wedding day, one of our coordinators that you have been working with leading up to the wedding day, along with a supervisor will be here to ensure that the day runs smoothly for you and your guests.

HOW LONG DOES EACH COURSE TAKE TO SERVE?

- Depending on the number of guests and what course we are serving, service can take up to 20 minutes per course.
- Please keep in mind that this does not include clearing of the courses and timing may change based on speeches, presentations and how long guests will take to eat.

HOW MANY STAFF MEMBERS ARE SCHEDULED FOR MY WEDDING?

- We approximate one server to be provided for every 15-20 guests.

WHAT ALTERNATIVE MEALS CAN YOU PROVIDE FOR MY GUESTS WITH ALLERGIES?

- Our Chef can prepare any special meals to accommodate your guests' dietary restrictions and allergies. This can be prearranged with the Catering Department.

IS THERE ENOUGH PARKING ON-SITE AT THE CLUB? CAN WE LEAVE OUR CARS OVERNIGHT?

- There is ample complimentary parking for you and all of your guests.
- Your guests will be permitted to leave cars overnight if they choose not to drive that evening.
- Please note that the Club is not responsible for any damages to guest cars and property.

WHAT ITEMS DO WE NEED TO SUPPLY?

- You should supply your own wedding cake, centerpieces along with special decor, menu cards or other stationary you would like, musicians/DJ, photographer and the Officiant if you choose to have the ceremony on-site.

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Credit Valley Golf and Country Club





FREQUENTLY ASKED QUESTIONS

CAN WE BRING IN OUR OWN VENDORS?

- Of course! Although we work with some extremely talented vendors and can recommend vendors for your wedding day, you may choose your own vendors as well.
- Credit Valley does not assume any responsibility nor guarantee third party goods, services and equipment brought into the Club.
- If rental linen is to be provided to the Club to use on your wedding day, the Club must receive it 24 hours prior to the event.
- All personal effects and equipment from your vendors, along with your own décor, must be removed from the premises after the function has ended, no later than 1:30^{AM} sharp.

IS THERE A PLUG IN FEE?

- No, there is no plug in fee if you wish to plug an iPod or laptop into our system.
- Please note that SOCAN and Re:Sound Fees would still be applied if music is played during the event.

WHAT ARE SOCAN AND RE:SOUND FEES?

- All musical entertainment is subject to a SOCAN fee (a not-for-profit organization that represents the Canadian performing rights of millions of Canadian and International music creators and publishers) and Re-Sound fees (a not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights).
- For more information, you can visit their respective websites at www.socan.ca and www.resound.ca.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

Besides food and beverage costs, the following fees will be applied to your wedding:

- **Room Set Up Fee:** \$2,500.⁰⁰
- **On-Site Ceremonies:** \$1,000.⁰⁰
- **Service Charge:** 20% applied to all food, beverage and rentals.
- **Tax:** 13% applied to all charges.
- **Vendor Meals:** Amount will be dependent on your menu cost, minus the alcohol bar costs.

FOR A FORMAL ESTIMATE, PLEASE CONTACT THE CATERING DEPARTMENT.

CATERING MANAGER

JENNIFER ALEXANDER

ext. 266

jalexander@creditvalleygolf.com

CATERING SERVICES MANAGER

CECILIA SOKOLOWSKI

ext. 259

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