

WOODEN STICKS WEDDING PACKAGE

Welcome To Your Perfect Day



Your Wedding Day

We are delighted you are considering Wooden Sticks as the location for your wedding day. A day filled with memories that you will remember for many years to come. We are here to help create a magical intimate affair for 30 guests or an elaborate first class event for 160 guests! Our all inclusive wedding package will help put your mind at ease knowing that everything will be taken care of.



We look forward to hearing from you about your plans. Please contact us for more information or to schedule a tour. Best wishes for your upcoming wedding!



info@woodensticks.com

Ceremony

Imagine a picturesque background of flowers and beautiful stonework in a secluded area just for you and your guests.

Perhaps you would rather say your vows looking out over the ceremony site in the comfort of our tented Pavilion!

No matter which one you choose, you and your guests can enjoy your ceremony and reception at the same venue!

Included in your onsite ceremony \$2,500.00

- *Wedding Rehearsal*
- *Chair Setup*
- *Archway*



May We Recommend

Upgrade your dining chairs to a beautiful Chiavari. Available in a range of colours at \$14.00 per chair.

Upgrade your ceremony chairs to a white resin folding \$8.00 per chair.



Our All Inclusive Package

Our Packages Start at \$147.00 per person and Include the Following:

-  *Natural Golf Course Setting for Photographs*
-  *Reception Room*
-  *Hors D'oeuvres & Canapes for your Cocktail Reception*
-  *A Specially Designed 3 Course Meal or Deluxe Buffet*
-  *Red and White House Wine with Dinner 1 bottle of each per 8 adults*
-  *5 Hours Host/Open House Bar*
-  *White Table Linens*
-  *Cake, Gift & Place Card Tables*
-  *Overnight Accommodation in One of Our On Site Cabins*

** Note: based on availability and a minimum \$15,000.00 spend prior to taxes & gratuities*



Cocktail Reception

After the ceremony your guests will enjoy our Chef's selection of hot and cold hors d'oeuvres on our patio overlooking the 18th hole and/or in the comfort of our tented pavilion. This 1 hour cocktail reception includes 2-3 pieces per person. Included in your cocktail reception are the following:

Hot Hors D'Oeuvres

A decorative floral illustration featuring a small flower at the top right and a larger flower at the bottom left, with a stem and leaves connecting them.


*Jerk Chicken Spring Roll
Spanakopita
Brie & Raspberry En Croute
Black Bean & Cheese Wonton
Chicken Satays
Vegetable Spring Roll*

Cold Canapes

A decorative floral illustration featuring a small flower at the top right and a larger flower at the bottom left, with a stem and leaves connecting them.

*Smoked Salmon Mousse
Flower
Shrimp on Cream Cheese
Mousse
Prosciutto Cornucopia with
Diced Melon
Turkey & Ham Cream Cheese
Spiral*

May We Recommend

A large, detailed floral illustration of a flower with many petals, located in the bottom left corner of the page.

*We have a variety of additional hors d'oeuvres and food stations that you may add to your cocktail reception or as a late night treat for you and your guests!
Pricing available upon request.*

Add an additional assortment of hot hors d'oeuvres and cold canapes for \$35.00 per dozen.

A large, detailed floral illustration of a flower with many petals, located in the bottom right corner of the page.

Dinner Service

Our gourmet three course plated dinner begins with your choice of an appetizer followed by an entree and dessert.

We are more than happy to accommodate any guests with allergies or who require vegan or vegetarian meals.



Appetizers

One Selection

Salad

Mixed Greens with Choice of Dressing
Garlic Caesar Salad
Antipasto Salad with Grilled Vegetables

Or

Soup

Vodka Red Pepper with Chive Sour Cream
Country Harvest Honey & Carrot Bisque
Minestrone
Maple Butternut Squash & Ginger

Or

Soup ~ Chilled

Gazpacho
Vichyssoise

Entrees

All entrees are served with our international vegetable bundle, a starch and a selection of gourmet breads and buns.

*Roasted Chicken Supreme ~
with a roasted red pepper sauce \$147.00/
guest*

*9oz Stuffed Chicken Supreme ~
stuffed with sun-dried tomatoes, prosciutto &
goat cheese \$159.00 / guest*

*8oz Pan Seared Atlantic Salmon ~
with a port balsamic drizzle \$162.00 / guest*

*10oz Char Broiled New York Steak ~
with a five peppercorn sauce \$175.00 / guest*

*8oz Grilled Beef Tenderloin ~
with a Merlot reduction \$182.00 / guest
* add a chicken breast or Atlantic salmon
filet for \$12.00 / guest **

*10oz Slow Roasted Prime Rib Au Jus ~
served with traditional Yorkshire pudding
\$179.00 / guest*

** Above prices are subject to 13% HST & 18% Admin Fee **

Vegetarian Options

*Mushroom Turnover ~
Woodland mushrooms & goat
cheese in phyllo pastry with red
wine vinaigrette*

OR

*Tomato Penne Pasta ~
Sauteed tomatoes, olive oil, fresh
herbs & parmesan cheese*

OR

*Pasta Primavera ~
Penne pasta with sauteed vegetable
medley*

Starch Options

(one selection)

*Broiled Mini Red Potatoes
with Rosemary*

Garlic Mashed Potatoes

Goat Cheese Mashed Potatoes

Roasted Crown Potato

Rice Pilaf

Dessert

Choice of One

Carrot Cake ~ Carrots, walnuts, raisins, toasted coconut, cinnamon, nutmeg, cloves & orange zest all contribute to our incredible carrot cake. Layered and covered with cream cheese icing.

Red Velvet Cake ~ Moist buttermilk cake, with a touch of cocoa & layered with cream cheese icing.

Chocolate Fudge Cake ~ A chocolate lover's delight combines 3 layers of chocolate fudge with 3 layers of chocolate pudding devils food cake. Chocolate fudge ices the cake, while a darker chocolate ganache is laid overall.

Lemon Mousse Cake ~ A light zesty lemon mousse and fresh whipping cream surround 2 layers of white sponge cake,

Milk Chocolate Caramel Cake ~ Smooth milk chocolate truffle and butter caramel spread on layers of chocolate sponge. Finished with Belgian chocolate chips.

Cookies & Cream Cheesecake ~ A smooth no bake cheesecake mixed with Oreo cookie pieces is sandwiched between 2 layers of devils food cake with a dark chocolate ganache.

Raspberry Cheesecake ~ Our delicious New York cheesecake flavoured with vanilla & cradled in shortbread crust. A generous portion of raspberry puree completes it.

*Children's Menu and
Vendor Meal Options
Available. Please
inquire regarding
pricing and selections.*

*Late Night Food
Options Available
Please Inquire*

Deluxe Buffet

The deluxe buffet includes an international vegetable medley, breads, salads, your choice of starch and assorted desserts.

Breads

A selection of freshly baked breads and buns including:

**Rosemary Focaccia *Onion *Multigrain *Sour Dough *Egg *Sesame*

Salads (Three Selections)

- * Organic Greens Salad - Assorted Dressings*
- * Antipasto Salad with Grilled Marinated Vegetables*
- * Traditional Caesar Salad with Homemade Croutons*
 - * Wild Mushroom Salad*
 - * Asian Noodle & Vegetable Salad*

Entrees (Two Selections)

- * Slow Roasted Beef with a Red Wine Jus*
 - * Roasted Chicken Supreme*
- * Apple Stuffed Pork Loin with a Cranberry Reduction*
 - * Grilled Lamb Chops with Rosemary Sauce*
 - * Veal Parmesan*
 - * Lemon Dill or Maple Balsamic Atlantic Salmon*
 - * Three Cheese Vegetarian Lasagna*
 - * Grilled Vegetable Penne & Pesto Cream*
 - * Maple Balsamic Glazed Chicken*

Starch Selections (One Selection)

- * Mini Red Potatoes with Rosemary*
 - * Rice Pilaf*
 - * Garlic Mashed Potatoes*
 - * Roasted Yukon Gold Potatoes*

Desserts

Assortment of Fresh Fruit, Cakes, Flans & Mini Pastries

\$170.00 per person

Above includes 5 Hours Host Bar

Subject to 13% HST

& 18% Admin Fee

Add Additional Entree \$9.00 per guest

Bar Details

The House “Inclusive” Host Bar ~ includes domestic brands of liquor, beer and house wine. The Host Bar is a maximum of 5 hours. Each additional hour \$8.00 per guest.

The Deluxe “Inclusive” Host Bar ~ includes domestic, premium and imported brands of liquor, beer, coolers and house wine. Add \$9.00 per person to your package price. The Deluxe Host Bar is a maximum 5 hours. Each additional hour \$10.00 per guest.

Soft Bar ~ includes unlimited service of soft drinks, juice, milk, regular & herbal tea and coffee \$8.00 per guest.

Please Note: Wooden Sticks Golf Club policy does not allow shots, doubles or any liquor without a mix. Bar service ends at 12:30am. Wooden Sticks reserves the right to terminate the service of alcohol at our discretion. All alcohol prices are subject to 13% HST and 18% Administrative Fee. We request entertainment ceases at 1:00am



Accommodations

Wooden Sticks has on-site luxury cabins and are an ideal place for wedding parties to prepare for their big day or for out-of-town guests to stay.

Cabin Amenities

- * 2 bedroom, 2 bathrooms (sleeps 2-4 people)*
 - * 55" TV's*
 - * Bell Express Vu Satellite*
 - * AM/FM Clock Radios*
 - * Shampoo & Soap*
 - * Wet Bar with Mini Fridge*
 - * Ironing Board and Iron*
 - * Keurig Coffee Maker with Coffee & Tea*
 - * Outdoor Patio with Chairs*
 - * Non-Smoking Rooms*
 - * Deluxe Bedding*



Suite Amenities

- * One King Bed (sleeps 1-2 people)*
 - * 55" TV's*
 - * Bell Express Vu Satellite*
 - * AM/FM Clock Radios*
 - * Shampoo & Soap*
 - * Wet Bar with Mini Fridge*
 - * Ironing Board and Iron*
 - * Keurig Coffee Maker with Coffee & Tea*
 - * Outdoor Patio with Chairs*
 - * Non-Smoking Rooms*
 - * Deluxe Bedding*



*Please Inquire For
Pricing and
Availability*

General Information

Additional Upgrade Services ~ We are pleased to offer optional upgrades on linens, napkins, chairs and covers to help you customize your experience. We also offer a complete decor package which includes - backdrop, head table, cake table & receiving line tables for \$1,900.00.

Contract ~ You will receive a contract, listing details of your wedding. This contract must be signed and returned with your initial deposit in order to confirm your booking.

Fees, Payments & Deposit ~ Wooden Sticks requires a 100 person minimum on Saturdays during peak season or a \$15,000.00 minimum to be met in order to secure a booking. For off-season rates please inquire.

A deposit of \$1,500.00 is required upon booking. This initial deposit is non-refundable if the event is cancelled. A mutually agreed upon deposit schedule will be determined, with 100% of the predetermined event fees paid in advance of the event. If a deposit date is missed a grace period of one week will be given. A final invoice will be issued within three (3) business days after the event. Payment is due upon receipt. A credit card must be left on file with Wooden Sticks Golf Club prior to the event date.

Function Details ~ Function details such as final menu choices, vegetarian options and food allergies are required 21 days (3 weeks) prior to function date. A guaranteed number of guests is required no later than seven (7) days prior to your function. The bill will be calculated using the greater of either the guaranteed number or the actual number of guests attending.

Wedding Rehearsal ~ For wedding ceremonies taking place at Wooden Sticks a time will be arranged prior to the wedding date for the rehearsal. Package prices are also available for rehearsal dinners.

Set Up ~ The banquet room will be made available for decorating at 9:00am on the day of the function. Wooden Sticks reserves the right to restrict decorative materials that may cause damage to the facility.

Clean Up ~ We ask that all decorative materials be removed from the premises immediately following the event unless otherwise arranged. Failure to do so without prior arrangements will result in a \$500.00 clean up fee charged to the credit card on file. Confetti is not permitted on Wooden Sticks property.

SOCAN & ReSound Fee ~ This fee will apply to all events with a DJ, live music or pre-recorded music. Rates vary depending on number of guests attending.

