



WEDDING PACKAGES

Congratulations on your engagement and thank you for choosing
GV golf to host your special day.

THE VENUE

Grand Room

Our grand room is a blank canvas for you to bring any style of wedding come to life.

We include:

Personalized tasting for two

Plated service

White linens and napkins

Chairs, round tables, 6 harvest tables

Dinnerware and glassware

On-site event concierge

On-site event manager

Service staff and bartenders

Capacity: 200 person reception

Rental fee: \$1000.00

All pricing provided is per person and does not include HST

CEREMONY

The Silo

The silo ceremony site is a beautiful backdrop for your special moment.

We include:

Ceremony space
Lemon water station
White folding chairs

Ceremony fee: \$1000.00

Ceremony fee without reception rental fee:
\$1500.00

All pricing provided is per person and does not include HST

JUNIPER PACKAGE

Drink Station

Infused water stations

Cocktail Reception

Selection of Six Seasonal Hors d'oeuvres (unlimited throughout cocktail hour)

Standard Craft Bar (seven consecutive hours ending at 12:30 am)

VQA White & Red Wine

Vodka, Rye, Gin, Rum, Bourbon, Scotch

Selection of local and imported beer.

Non-Alcoholic refreshments, soft drinks & Juices

Wine Service

VQA White & Red Wine (Unlimited pour through dinner)

Three-Course Dinner Menu

Assorted Breads

Appetizer – Select One Option

Main Entrée – Select One Option

Dessert – Select one Option

Coffee and tea

Late Night

Poutine Station

Presentation of your cake

\$65 per person food only option

\$110 per person food and open bar option

Vendor, teen, and children meals are \$20 less adult meal

Due to supply chain distribution, we cannot guarantee specific. A substitute of greater or equal value will be selected by our team

AZALEA PACKAGE

Drink Station

Infused water stations

Cocktail Reception

Selection of Six Seasonal Hors d'oeuvres

Selection of two Signature Drinks
(unlimited throughout cocktail hour)

Standard Craft Bar (seven consecutive hours ending at 12:30 am)

VQA White & Red Wine

Vodka, Rye, Gin, Rum, Bourbon, Scotch

Selection of local and imported beer.

Non-Alcoholic refreshments, soft drinks & Juices

Wine Service

VQA White & Red Wine (Unlimited pour through dinner)

Three-Course Dinner Menu

Assorted Breads

Appetizer – Select One Option

Main Entrée – Select Two Options

Dessert – Select one Option

Coffee and tea

Late Night

Selection of Two Late Night Options

Presentation of your cake

\$79 per person food only option

\$129 per person food and open bar option

Vendor, teen, and children meals are \$20 less adult meal

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PEONY PACKAGE

Drink Station

Infused water stations

Cocktail Reception

Selection of Six Seasonal Hors d'oeuvres

Selection of two Signature Drinks
(unlimited throughout cocktail hour)

Standard Craft Bar (seven consecutive hours ending at 12:30 am)

VQA White & Red Wine

Vodka, Rye, Gin, Rum, Bourbon, Scotch

Selection of local and imported beer.

Non-Alcoholic refreshments, soft drinks & Juices

Champagne Toast

Premium Sparking Wine

Wine Service

VQA White & Red Wine (Unlimited pour through dinner)

Three-Course Dinner Menu

Assorted Breads

Appetizer – Select one Option

2nd Course – Select one Option

Main Entrée – Select Two Options

Premium Entree selection included

Dessert – Select one Option

Coffee and tea

Late Night

Selection of Two Late Night Options

Presentation of your cake

\$95 per person food only option

\$155 per person food and open bar option

Vendor, teen, and children meals are \$20 less adult meal

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HORS D'OEUVRES

- Crispy fried vegetable firecracker rolls, sweet chili (V)
- Mini grilled cheese sandwich with aged white cheddar and tomato compote (V)
 - Mini Samosa
 - Thai Chicken Satays with lime (GF)
 - Tomato Bruschetta on a Crostini (V)
 - Caprese skewers, cherry tomato, pearl bocconcini, basil pesto (GV) (V)
- Watermelon and feta, balsamic drizzle (GF) (V) (seasonal)
 - Charcuterie Skewer
 - California roll (GF) (VG)
 - Cauliflower spicy bites (VG)
 - Smoked Salmon, Dill Crème Fraiche
- Poached black tiger shrimp, cocktail sauce (GF)
 - Prosciutto Wrapped Melon (GF) (seasonal Melon)
- Fish tacos with a Sriracha aioli slaw and fresh lime
 - Beef Satays, ponzu marinate (GF)
 - Coconut Shrimp

APPETIZERS

- House salad with mescaline greens, pickled onion, dried cranberries and cherry tomatoes, tossed in an apple cider and maple vinaigrette
- Arugula salad with julienne apple and pears, shaved pecorino cheese, tossed in a roasted shallot and rosemary vinaigrette
- Caesar salad with a creamy anchovy dressing, herb croutons, shaved grana padano cheese
- Roasted tomato and pimento soup, garnished with basil oil and herbed croutons
- Butternut squash and pear soup, garnished with a creme fresh
- Tortellini with alfredo cream sauce
- Penne primavera with homemade tomato sauce

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ENTREES

- Beef and certified organic chicken breast duo served with a mushroom truffle cream sauce
- Certified organic chicken supreme stuffed with spinach and brie cheese, served with cranberry jus
- Atlantic salmon served with a dijon herb crust, drizzled with maple and citrus gastrique
- Thai vegetable coconut curry served with basmati rice

Premium Entrees

10oz New York Steak (\$10 pp)

7oz Beef tenderloin (\$15 pp)

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DESSERTS

- New York style cheesecake with chutney strawberry sauce
- Chocolate lava cake served with a chocolate drizzle
- Apple crumble tart served with french vanilla ice cream
- White and dark chocolate mousse cake, served with a chocolate drizzle
- Seasonal sorbet

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LATE NIGHT

Trio Pizza

Assorted cheese, vegetable, and meat

Street Meat

Sausage, hotdogs with assorted garnishes

Mini burgers

Mini cheeseburgers served with ketchup and mustard, mini crispy buffalo chicken burgers served with blue cheese ranch dressing, and mini-Portobello mushroom 'burgers' with sweet balsamic onions

Poutine station

Yukon fries with Quebec cheese curds and dark vegetable gravy

Sweet Table

Assorted petite four and mini cakes, fresh fruit

Add an additional late night option for \$10.00 per person

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BAR SERVICE

Beers

- 2 Import Beers
- 2 Domestic Beers
- Cider

Rail

- Niagara Craft Vodka
- Niagara Craft Gin
- Niagara Craft Rum
- Niagara Craft Rye
 - Scotch
 - Bourbon

Accompanying soft drinks and juices

Wine

VQA White and Red wine

Champagne Toast

Addition of champagne toast

\$8 per person

Seasonal cocktails

Mojito

Tom Collins

Cosmo

\$8 per person

Addition of seasonal cocktails will be priced accordingly

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BAR SERVICE

All inclusive Bar Package

Includes all beer, wine, spirits and pop
\$50 per person

Host Bar Package

Includes all beer, wine, spirit and pop and will be
itemized and charged after the reception

Cash Bar Package

Guests will be responsible for paying for their
own beverages

Cash bar and host bar require a minimum spend of \$500 -
reception that do not reach the min. spend will be charged the
difference

Beer: \$8.99

Seltzer and Ceasar: \$8.85

Mixed drinks: \$7.50

Wine per glass: \$7.99

Pop and soft drinks: \$3.00

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INFORMATION

Save the date deposit \$500

1st payment of execution of agreement and confirmation of \$500

2nd payment 90 days after execution of agreement of \$1000

3rd payment due at tasting of \$1000

Final payment of remaining food and beverage balance due 10 business days before wedding date

Initial deposit payment methods: cash, cheque, debit, visa or mastercard

Remaining payment methods: cash, certified cheque, debit, visa or mastercard

Minimum guest count for all seasons/days: 50

SERVICES

- Plated Dinner Service
 - Food and Beverage Manager to oversee dinner and bar operations
 - Ensure cake is cut and displayed at late-night
 - Ensure late-night is displayed & replenished
- GV Golf Service Staff and Bartenders
 - On-site Event Manager and Coordinator
 - Set up and take down of linens, tables, chairs, dinnerware and glassware we have provided