

Your Wedding

Cataraquí Golf & Country



Cataraquí Golf & Country Club
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Congratulations!

Your happily ever after begins here...

THE CATARAQUI GOLF & COUNTRY CLUB boasts a panoramic view of the lake and golf course for wedding ceremonies where you can nestle your guests beneath the shade of a mature tree, and enjoy the easy elegance as it provides a scenic backdrop to accentuate your ceremony.

The friendly and knowledgeable staff at the Cataraqui Golf & Country Club await the opportunity to make your dream wedding a reality. Our signature all-inclusive wedding packages ensure that you and your guests can enjoy an elegant and stress-free experience in one convenient location. Our Event Coordinator will happily work with couples to create a custom wedding package that will align with your event, theme, and budget.

Our Executive Chef provides our guests with classic and contemporary menu choices that are sure to exceed all expectations.

We look forward to having you visit the club to see what we can offer to make your dream wedding your reality. Your wedding, designed to meet your personal needs.



All Wedding Packages include...

An On-Site Event Coordinator to assist in planning your happily ever after

Tables and chairs set up to your personalized floorplan

Choice of house linens, napkins, and chair covers (from the standard collection)

Cutting of your wedding cake

Designated gardens for wedding photographs (on course photos subject to availability)

Capacity of up to 150 guests with a large dance floor

Free on site parking

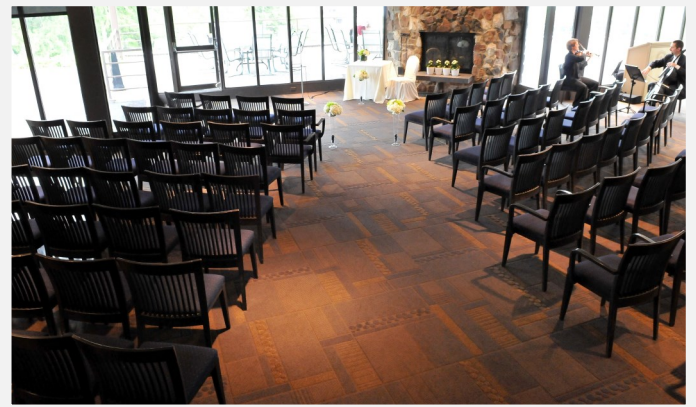
Floor to ceiling windows

Outdoor patio and balcony

A spectacular golf course view

In house sound system

Use of audio visual equipment



Winter Wedding Bliss

The limited time package showcases the stunning winter views of the Cataraqui Golf & Country Club during the winter months. This package is only available during the months of January, February, and March. It includes 3 course meal, and upgrade options

1 Hour Cocktail Reception

Non-alcoholic punch

Hot chocolate or hot apple cider station

Cash bar service including mixed drinks, red and white wine, beer

Three Course Plated Meal Service

House wine service provided throughout dinner.

Two 4 oz. glasses per person

First Course

(choose one of the following)

Roasted red pepper, tomato, basil soup with feta cheese

Butternut squash, ginger soup

Traditional Caesar salad

Baby spinach, apple, heirloom beet salad, white

balsamic honey vinaigrette

Entree Course

(option to offer choices to guests)

Supreme of chicken with a natural rosemary pan jus

Pork tenderloin served with an apple cider, cumin seed glaze

Slow roasted striploin served with a mixed peppercorn brandy sauce

Mixed Bean Vegetable Cassoulet with a tomato, basil coulis
(Vegetarian / Vegan)

Dessert Course

(choose one of the following)

Cataraqui house-made traditional crème brulee

Dark Chocolate Torte, chocolate sauce, chocolate pencil

Raspberry Layers Cream Cake, raspberry coulis



\$70 per person

Rehearsal Dinner

First Course (choose one of the following)

Roasted red pepper, tomato, basil soup with feta cheese

Butternut squash, ginger soup

Traditional Caesar salad

Baby spinach ,apple, heirloom beet salad, white balsamic honey vinaigrette

Entree Course

(option to offer choices to guests)

Supreme of chicken with a natural rosemary pan jus

Pork tenderloin served with an apple cider, cumin seed glaze

Slow roasted striploin served with a mixed peppercorn brandy sauce

Mixed Bean Vegetable Cassoulet with a tomato, basil coulis *(Vegetarian / Vegan)*

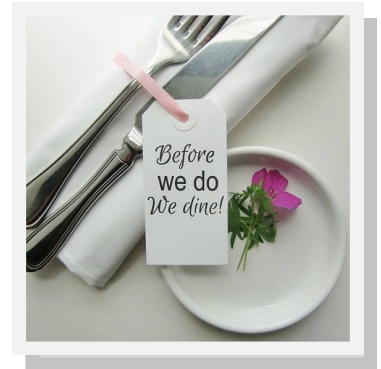
Dessert Course (choose one of the following)

Cataraqui house-made traditional crème brule

Dark Chocolate Torte, chocolate sauce, chocolate pencil

Raspberry Layers Cream Cake, raspberry coulis

Coffee & tea



\$60 per person



Buffet Dinner #1

Crudités & Cheese Tray

Salads

Traditional Caesar Salad

Baby spinach, apple, heirloom beet with white balsamic honey vinaigrette

Heritage blend greens, grilled bell peppers & toasted almonds with apple cider herb dressing

Mains (choose two of the three following choices)

Pesto Romano cheese crusted East coast salmon, chardonnay cream sauce

Roast breast of chicken, natural herb pan jus

Slow roasted striploin served with mixed peppercorn brandy sauce

*Three cheese tortellini, sundried tomato garlic Rosa sauce

**All buffets include the tortellini as the Vegetarian option*

Side Dishes

Fresh Breads

Seasonal Vegetable Medley

Choice of Potato or Rice side

Dessert

Assorted Sweets—pastries, squares, tarts

Coffee & tea



\$60 per person

Groups of 50 people and more

Buffet Dinner #2



Crudités

Cheese Tray

Fruit & berries

Salads

Mediterranean Pasta Salad

Creamy Grainy Dijon New Potato Salad

Heritage blend greens, medley of vegetables with assorted dressings (*Vegetarian / Vegan*)

*Main*s (choose three of the four following choices)

Maple sesame seed East coast salmon

Roast breast of chicken, natural herb pan jus

Slow roasted striploin served with mixed peppercorn brandy sauce

Stuffed portabella mushrooms with goats cheese, herbs & grilled bell peppers

Three cheese tortellini, sundried tomato garlic Rosa sauce

Buffet option includes the Tortellini as the Vegetarian option

Side Dishes

Fresh Breads

Seasonal Vegetable Medley

Choice of Potato or Rice side

Dessert

Assorted Sweets—pastries, bars, tarts

Coffee & tea

Your wedding cake cut and served



\$70 per person

Groups of 50 people and more

Gold Package

Hot and cold Hors d'oeuvres ~ 2 selections ~ 2 pc. per person

Non-alcoholic punch

Three Course Plated Meal Service

House Wine service provided
throughout dinner—Two 5oz
glasses per person

Soup or Salad Course ~ select one

Yukon Gold potato, aged cheddar soup

Roasted red pepper, tomato, basil soup with feta cheese

Butternut squash, ginger soup

Traditional Caesar salad

Baby spinach, heirloom beets, goat cheese, apple salad,
white balsamic honey vinaigrette

Heritage-blend greens with grilled bell peppers, chèvre, toasted almonds and apple cider,
herb dressing



Choice of Entrée, select one

~ plus your choice of one vegetable & side dish ~

Supreme of chicken with natural herb pan jus

Stuffed supreme of chicken , dried cranberry, woodland mushroom, brie cheese

Slow roasted striploin served with peppercorn brandy sauce

Pesto Romano cheese crusted East coast salmon, chardonnay cream sauce

Three cheese tortellini, sundried tomato garlic Rosa sauce

Portabella mushroom stuffed with goats cheese, herbs, grilled bell pepper

Dessert Course, select one

Chocolate mousse, Oreo crust cake, raspberry coulis

Warm sticky toffee pudding, honey marinated strawberries

Cataraqui house-made traditional crème brûlée

Coffee & tea service

Your wedding cake, cut and served

\$85 per person

Late Night

Diamond Package

Hot and cold Hors d'oeuvres ~ 3 selections ~ 3 pc. per person

Non-alcoholic punch

Signature "Mr. & Mrs" cocktail station

Four Course Plated Meal Service

Wine service provided throughout dinner—Two 5oz glasses per person

Soup Course, choose one

Yukon Gold potato , aged cheddar soup

Roasted red pepper, tomato, basil soup with feta cheese

Butternut squash, ginger soup

Salad Course, select one

Traditional Caesar salad

Baby spinach, heirloom beets, goat cheese, apple salad, white balsamic honey vinaigrette

Heritage-blend greens with grilled bell peppers, toasted almonds and apple cider, herb dressing

Crisp romaine, artichoke hearts, pickled red onions, heirloom grape tomato salad, Dijon mustard cream vinaigrette

Choice of Entrée, select one

~ plus your choice of one vegetable & side dish ~

Stuffed supreme of chicken, dried cranberry, woodland mushroom, brie cheese

Pork Tenderloin with an apple cider cumin seed glaze

Slow roasted striploin served with mixed peppercorn brandy

Pesto Romano cheese crusted East coast salmon, chardonnay cream sauce

Maple bacon wrapped haddock tenderloin, shallot herb citrus compound butter

Butternut squash ravioli, herb pecan beurre noisette

Seven bean vegetable cassoulet with a tomato, basil coulis (*Vegetarian/ Vegan*)

Portabella mushroom stuffed with goat cheese, herbs, grilled red peppers
(*Vegetarian / Vegan option substitutes tahini for the feta cheese*)

Dessert Course, select one

Dark chocolate mousse, Oreo crust cake, chocolate sauce

Cataraqui house-made traditional crème brûlée

Warm sticky toffee pudding, honey marinated strawberries

Raspberry layered cream cake, raspberry coulis

Coffee & tea service

Your wedding cake cut and served

Late Night

Assorted cheese and sliced fruit platter

Coffee & tea station



\$120 per person

Platinum Package

Cocktail Reception

Hot and cold Hors d'oeuvres ~ 4 selections ~ 4 pc. per person

Non-alcoholic punch

Signature "Mr. & Mrs." Cocktail station

Four Course Plated Meal Service

Wine service provided throughout dinner—Two 5oz glasses per person

Soup Course, select one

Yukon Gold potato , aged cheddar soup

Roasted red pepper, tomato, basil soup
with feta cheese

Butternut squash, ginger soup

Salad Course, select one

Traditional Caesar salad

Baby spinach, heirloom beets, goat cheese, apple salad, white balsamic honey vinaigrette

Heritage-blend greens with grilled bell peppers, chèvre, toasted almonds and apple
cider, herb dressing

Baby romaine, artichoke hearts, pickled red onions, heirloom grape tomato salad,
Dijon cream vinaigrette



Choice of Entrée, select one

~ plus your choice of one vegetable & side dish ~

Stuffed supreme of chicken , dried cranberry, woodland mushroom, brie cheese

Pork Tenderloin with an apple cider cumin seed glaze

Slow roasted striploin served with mixed peppercorn brandy

Pesto Romano cheese crusted East coast salmon, chardonnay cream sauce

Atlantic salmon, cranberry
maple glaze

Maple bacon wrapped haddock tenderloin, shallot herb citrus compound butter

Butternut squash linguine, mixed vegetables, baby spinach,
with a coconut milk curry sauce (Vegan)

Portabella mushroom stuffed with goat cheese, herbs, grilled red peppers
(Vegetarian / Vegan option substitutes tahini for the feta cheese)

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Platinum Package



Dessert Course, select one

Dark chocolate mousse, Oreo crust cake, chocolate sauce

Cataraqui house-made traditional crème brûlée

Warm sticky toffee pudding, honey marinated strawberries

Raspberry layered cream cake, raspberry coulis

Coffee & tea service

Your wedding

cake cut and

served with

Prosecco toast

Late Night

Coffee & tea station

and your choice of ONE of the late night food station options below

Taco Bar

fresh tortillas, grilled chicken, spicy beef, shredded cheese, shredded lettuce, tomatoes, onions, guacamole, salsa



Pizza Station

Select up to four varieties

Choices Available:

Traditional Pepperoni, Four Cheese, Meat Lovers, Hawaiian, Tuscan or Mediterranean. (based on 1/2 pizza per person)



Sliders Bar

Bite-sized selections:

Pulled pork

Mini Angus Burger

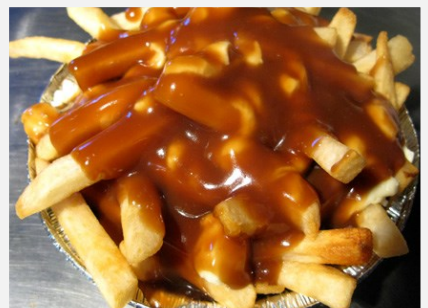
Crispy Buffalo Chicken

Mini Naan bites—Butter Chicken



Poutine Station

French fries, sweet potato fries, spicy potato wedges, ketchup, vinegars, smoked bacon, sour cream, BBQ sauce, chili peppers, cheese curds, chicken gravy



\$135 per person

Special Pricing



Children's Meals (ages 3-12)

\$12 per child)

(choose 1)

Chicken fingers & fries

Pepperoni & cheese pizza

Cheeseburger and fries

*Includes dessert, and choice of milk, juice
or soft drink*



Young Adult Meals (ages 12-18)

Pricing includes the same meal options as adults without alcohol

Gold Package \$ 60

Diamond Package \$ 90

Platinum Package \$ 100



Your Selections

Cold Canapés ~ available by the dozen

Chicken and leek cream cheese on melba toast;

Smoked Salmon with red onion dill relish on English cucumber;

Brie cheese with a mango, papaya cilantro salsa on honey toasted flour tortilla chip;

Cherry tomatoes filled with snow crab, chives and cream cheese;

Smoked Breast of Duck with red onion maple jam;

Smoked Salmon, honey Dijon mayo and baby spinach wrapped in a flour tortilla;

Endive with chèvre cheese and mandarins

Hot Hors d'oeuvres ~ available by the dozen

Mini Beef Wellington with Madeira demi-glace;

Chicken Satays with spicy peanut sauce;

Lamb and blue cheese meat balls;

Monterey jack cheese, black bean cilantro salsa wrapped in filo pastry;

Mini pickles ginger vegetable spring rolls;

Bacon wrapped scallops;

Mini quiche;

Coconut shrimp;

Spinach, feta cheese in filo pastry;

Escargot and roasted garlic in puff pastry;

Wild mushroom ragout turnovers

Vegetable Sides

Heirloom carrots

Honey ginger root vegetables

Seasonal vegetable medley

Julienne bell peppers

Green Beans

Stir Fry Vegetables

Potato and Rice Sides

Roast sweet potatoes

Garlic Herb new potatoes

Goat cheese and chive mashed potatoes

Smashed red skinned potatoes *with garlic and thyme*

Horseradish mashed potatoes

Roasted potatoes
with cracked pepper and fresh rosemary

Garlic mashed potatoes

After Wedding Brunch

Assorted Breakfast Breads

Variety of Salads

Cheese & Cracker Tray | Cold Meats | Fresh Fruit

Vegetables & Dip | Deviled Eggs

Smoked Salmon | Assorted Pickles

Marinated Sliced Tomatoes

Eggs Benedict | Maple Smoked Bacon

Pork & Turkey Sausage

Bacon Wrapped Haddock Loin

Pancakes | Parisienne Potatoes | Vegetable Medley

Carved Roast Sirloin of Beef | Au Jus | Horseradish

Sweet Table

Squares | Pastries | Puddings

Tea & Coffee



*Let us customize your experience.
Price to market*

Terms and Conditions

Reservation of the club's facilities are subject to management approval.

Facility Charges

- ◆ Ceremony, Dinner & Dance up to 125 people \$ 975.00
- ◆ Ceremony, Dinner & Dance maximum 150 people \$ 1,300.00
- ◆ Additional charges will apply for outdoor ceremonies

A non-refundable deposit of \$1000.00 is required at time of booking

Full prepayment of the estimated balance is due 2 weeks prior to the event date

All quoted prices are guaranteed for 60 days

Liability for damages to the premises will be billed to the event host accordingly. A \$500.00 damage deposit may also be required at the time of booking

The Cataraqui Golf & Country Club cannot assume responsibility for personal property or equipment brought into function spaces

Should your event be cancelled less than 60 days prior to your function, you will be subject to loss of revenue fees and rental charges

The menu for your event must be confirmed 45 days prior to the date of your event (at which point all the food and beverage charges will be estimated). A guarantee number must be provided 5 days prior to the function. Whenever the actual number of guests served is less than the guarantee, the guarantee number will be charged.

We are happy to accommodate special dietary requirements or food allergies. Please let us know of any specialty meal requests a minimum of 8 days prior to the event

With the exception of Wedding & Celebratory cakes, absolutely no outside food or beverages are permitted into the facility

All service staff are Smart Serve Certified. Alcoholic beverages are provided to guests & members in compliance with the LCBO from 9:00 AM - 1:00 AM

Absolutely no outside spirits or beer are permitted on the club property. Failure to comply will result in immediate termination of bar service. Wine as a guest favour is not permitted as per the Alcohol & Gaming Commission of Ontario

Cataraqui is a non-smoking facility. There are designated outdoor areas for tobacco smoking only.

Recreational cannabis use is not permitted on Cataraqui Golf & Country Club property

Applicable SOCAN fees will be applied as required

Decorations—Those wishing to decorate must make prior arrangements with Club management. It is generally accepted that nothing permanent or damaging to the Club's finished surfaces is permissible. Confetti is not permitted. All décor must be removed from the premises by 10:00 AM the following day.

A service charge of 15% will be applied to the total food and beverage sales charged to an account for a private function.

Plus Taxes, Service Charge and Room Charge. All prices are subject to change without notice.

Prices as of February 1, 2020