



WEDDING PACKAGE



**LET'S START
PLANNING!**

1956 8th Line Road Metcalfe, Ontario KoA 2Po

www.metcalfegolf.com



TABLE OF CONTENTS

Welcome to Metcalfe Golf Club 3

Venue Rental Space 4

Fees and Minimums 5

All Inclusive Packages 6

Hickories Restaurant Overview 7

Sample Package #1 8

Sample Package #2 9

Sample Package #3 10

Buffet Selections 11

Table Service Selections 12

Appetizers or Late Night Options 13

Beverages Options 15

Recommended Services 16

Wedding Mood Board 17

WELCOME TO METCALFE

Metcalfe Golf offers a beautiful setting that is perfect for your ceremony, pictures & reception. From all-inclusive packages to a la carte menus, we will work with you to ensure our food, venue and service create a day that you and your guests will remember forever.



VENUE RENTAL SPACE



Banquet Tent

Capacity: 120 Seated

Our large banquet tent serves as a great blank canvas for your wedding.



Main Dining Room

Capacity: 45 Seated

Our main dining room serves as a cozy space for your wedding.

only available at certain dates/times or seasonally



Covered Patio

Capacity: 60 Seated

Our covered patio is a great space for an intimate outdoor setting with scenic backdrops.

only available at certain dates/times or seasonally



Fireplace Room

Capacity: 30 Seated

Our authentic fireplace room is a great space for an intimate wedding providing a rustic feeling.

WEDDING FEES

\$499.00+hst Main Dining Room, Covered Patio
& Fireplace Room

\$799.00+hst Banquet Tent

\$299.00+hst Wedding Ceremony on Site

\$44.13+hst SOCAN (100 or less)

\$63.49+hst SOCAN (over 100)

\$18.51+hst RE SOUND (100 or less)

\$26.63+hst RE SOUND (over 100)

**All Music on Site Requires Payment of SOCAN & RE
SOUND fees**

WHAT'S INCLUDED:

To host a wedding at our venue, clients must spend a minimum of \$4,000.00 regardless of guest count. For weddings with more than 45 guests, clients must also ensure they spend at least \$90.00 per person. Rentals fees, ceremony and pre-booked food and beverage all count towards the minimum.

This Includes the following:

- ☐ Rectangle banquet tables & chairs
- ☐ In-house linen: black, burgundy, royal blue & white
- ☐ Table set up (white linen napkins, glassware, silverware, tableware, tea cups & saucers)
- ☐ Glass flower vases & LED candles
- ☐ Cutting of your wedding cake
- ☐ Bartenders and banquet staff
- ☐ Pictures on Site
- ☐ Set up Arch, Chairs, Signing Table etc.



Food at Hickories

Using only the freshest ingredients, Chef Liam Parsons has consistently amazed everyone with his unique dishes and finest homemade recipes. With over 19 years of experience, including more than 10 years at Metcalfe Golf's Hickories Restaurant, Chef Liam is well known for his perfectly cooked meats and sauces. We are truly thankful to have his dedication, quality of service, and of course, delicious food to offer to our guests.





Package #1

\$80/Person

Platters & Passed Appetizers During Cocktail Hour

Canadian Cheese and Cracker Platter & Fresh
Mixed Vegetable Platter with Dill Ranch Dip
Passed Tomato Basil Bruschetta/Sweet and Sour
Beef Meatballs/Cream Cheese Cucumber

Rounds

Exotic Fruit Punch (Non-alcoholic)

Plated 3-Course Table Service Meal

Your choice of two Proteins Chicken or Fish as
entrée dish with a wide selection of hot sides
and vegetables includes soup or salad and a
selection of decadent dessert options

Late Night Snack

Hickories Fry Bar comes with Fresh French
Fries and Sweet Potato Fries

Beef Entree Option +\$10/Person

18% Gratuity and 13% hst are not included in package
prices



Package #2

\$85/Person

Platters & Passed Appetizers During Cocktail Hour

Sweet and Sour Beef Meatballs/Breaded Tiger
Shrimp/Italian Sausage wrapped in Puff
Pastry/Mini Caprese skewers/Smoked Salmon
Pinwheels

Buffet Dinner

Hickories Famous Roast Beef au Jus Buffet &
Chicken breast in a Dijon Cream Sauce served
with Sundried Tomato Rose Penne with a wide
selection of Hot Sides and Signature Salads

Late Night Snack

Loaded Poutine Snack Bar comes with fresh St
Alberts cheese curds and assorted toppings

18% Gratuity and 13% hst are not included in package
prices



Package #3

\$95/Person

Platters & Passed Appetizers During Cocktail Hour

Charcuterie Board with mixed Deli Meats and
assorted Marinated Vegetables

Mini Chicken Spring Rolls with Sweet Chili
Thai Sauce/Tomato Basil Bruschetta/Shaved
Beef Crostini/Whipped Cream Cheese
Cucumber Rounds & Exotic Fruit Punch
(alcoholic)

Plated 3-Course Table Service Meal

Your choice of two Proteins Beef/Chicken/Fish
entrée dish with a wide selection of hot side
and vegetables includes soup or salad and a
selection of delectable dessert options

Late Night Snack

Assorted “tea” sandwiches (chicken/tuna/egg/
ham/turkey) & Mixed Canadian Cheese Platter
& Fresh Vegetable Platter with dill ranch dip

18% Gratuity and 13% hst are not included in package
prices

Buffet Dinner Selections

\$52/ Person with 1 Entree, Pasta, 2 Hot Sides & 3 Cold Sides

Entrees

Our Famous Roast Beef “au Jus”.

Chicken Breast, Fleur de Dijon, and cracked peppercorn cream sauce.

Pork Tenderloin, Port Reduction and Green Peppercorn Sauce.

Baked Atlantic Salmon, Citrus-Dill Hollandaise Sauce.

Hot Sides

Steamed Seasonal Vegetable Medley

Maple-Butter Glazed Baby Carrots

Mixed Bell Peppers & Green Beans

Smoked Paprika Potatoes Wedges

Roasted Baby Potatoes

Lemon-Thyme Rice Pilaf

Salads

Crisp Greens & Garden Vegetables with an array of Dressings

Pearl Harvest Cous Cous Salad

Pesto-Olive Oil Fusilli Salad

Creamy Potato Salad

Authentic Greek Salad

Traditional Caesar Salad

Citrus Summer Coleslaw

Seafood Pasta Salad

Seasonal Salad Selection

Pasta

Penne Noodles in Sundried Tomato

Rose Sauce

(Included in all Buffets)

Dessert Choices

An Assortment of Cakes and Pies to

Satisfy Your Taste,

Served with Tea & Coffee

\$6/Person For Each Additional Entree \$3/Person For Each Additional Side All

Prices are Subject to 18% Gratuity and 13% hst

3-Course Menu Selections

Includes: 1 soup or 1 salad, choice of 2 entrees, 1 dessert.

Choice of Roasted Red Skin Potato, Dauphinois Potatoes, Roasted Garlic Mashed Potato or Rice Pilaf and served with Fresh Seasonal Vegetable Medley

Chicken Entree

Tarragon Chicken (\$60)

Tender Chicken Breast with a Fresh
Tarragon and Grainy Dijon Cream Sauce

Maple Glazed Bacon Chicken Supreme (\$60)
Double Smoked Bacon Wrapped Chicken
Supreme Topped with a Sweet Garlic Maple
Glaze

Beef Entree

6oz Beef Tenderloin (\$75)
Grilled Angus Beef tenderloin smothered
with a red wine shallot demi-glace

Grilled Striploin (\$70)
100z Canadian Beef Strip Loin Topped with
Burgundy Wine Sauce

Additional Entree

Seared Atlantic Salmon (\$60)
Atlantic Salmon topped with Dill-Citrus
Hollandaise Sauce

Vegetarian & Vegan (\$60)

Customized Dishes Served to Fit your
Specific Guests at Your Request

Soup

Creamy Potato and Leek
Smoked Tomato and Basil
Broccoli and Aged Cheddar

Salads

Mesclun Mixed Greens with
Homemade Garlic Dressing

Caesar Salad with Grana Padano
Parmesan and Garlic Croutons

Strawberry Spinach Salad with
Raspberry Vinaigrette

Dessert Choices

Chocolate Mousse Cake
Strawberry Rhubarb Crisp
Old Fashion Carrot Cake
Cherry Cheesecake

Should you wish to have a 4-course meal, add \$7.00

Meal selections should be confirmed 7 days prior to event date

APPETIZERS OR LATE NIGHT SNACK OPTIONS

Served by the dozen, minimum 3 dozen.

HOT APPETIZERS

Tomato Bruschetta with
Greek Feta Cheese \$18.00

Sweet & Sour Glazed
Meatballs \$20.00

Mini Chicken Spring
Rolls, Sweet Chili Thai \$21.00

Baked Italian Sausage
wrapped in Puff Pastry,
Maple-Mustard Dip \$24.00

Breaded Tiger Shrimp
with Sweet Chili Thai
Sauce \$30.00

COLD APPETIZERS

Whipped Herbed Cream
Cheese & Cucumber Rounds \$18.00

Crostini with Onion Relish,
Shaved Beef & Horseradish
Creme \$24.00

Multigrain Crostini, Double
Cream Brie & Apple
Chutney \$24.00

Caprese Skewers with Mini
Bocconcini, Cherry
Tomatoes and Basil \$24.00

Smoked Salmon Pinwheels \$27.00

Chicken Tzatziki Flatbread
Bite \$27.00

All Prices are Subject to 18% Gratuity and 13% hst

APPETIZERS OR LATE NIGHT SNACK OPTIONS

We can make recommendations on quantities for cocktail hour and/or late-night snack

COCKTAIL PLATTERS	SM	LG
Crisp Garden Vegetables, Herb Ranch Dip	\$60.00	\$100.00
Seasonal Fruit Platter	\$70.00	\$115.00
Sliced Cold Cut "Deli" Meats	\$70.00	\$115.00
Mixed Canadian Cheeses & Crackers	\$80.00	\$135.00
Charcuterie Board with Mixed Deli Meats & Marinated Vegetables	\$100.00	\$165.00
Sandwich Wedges including Tuna, Salmon, Roast Beef, Egg, Ham	\$6.00/ person	

LATE NIGHT SNACKS (Priced per person - minimum order of 25)

French Fries & Sweet Potato Fry Bar	\$9.00
Loaded Poutine Bar with St Alberts Cheese Curds	\$14.00
Mixed flatbreads including meat, veggie and cheese	\$11.00

FRUIT PUNCHES (servers 50 people)

Exotic Fruit Punch	\$90.00
Spiked Fruit Punch	\$159.00

All Prices are Subject to 18% Gratuity and 13% hst

WINE OPTIONS:

Metcalfe Golf Club is Licensed under the LCBO. We offer Three Options for Wine Services at Your Reception

OUR HOUSE WINE

Our House Wine Includes; Pelee Island Pino Grigio & Merlot
If You Select Our House Wine, You Will Be Charged \$32.00 per bottle (750ml)

LCBO WINE

You May Select any Wine Carried by the LCBO. The Cost is the LCBO Retail Price + \$18 per Bottle (750ml Bottles)

HOMEMADE WINE

As permitted by the alcohol and gaming commission you may serve homemade wine at your reception. You are responsible for obtaining & presenting the special occasions permit & wine to the Metcalfe Golf Club three days before your reception. A maximum of two bottles per table of 8 can be served. If you choose to bring your own wine alcohol, service from our bar will be stopped during your dinner.

A corkage fee of \$20 per bottle is charged. (Based on a 750ml bottle)

18% Gratuity and 13% hst are Not Included

RECOMMENDED SERVICES

DJ - Quality Entertainment 526-8742 www.qualityentertainment.ca
\$100 off their regular rate

Live Music – Metcalfe Music Entertainment Rick Smith 613-821-1195
www.metcalfemusic.com

Wedding Officiants – All Season's Weddings Kathleen Everett 613-821-1106
www.allseasonsweddings.com

Florist – Planted Arrow Flowers 613-774-3825
<https://theplantedarrow.com/>

To Book an Appointment to Discuss Your Wedding, Wedding Reception,
Rehearsal or Golf Outing (613) 821- Fore (3673) or events@metcalfegolf.com

