

At Metcalfe golf the safety of our guests and staff is our number one priority. We are following all public health and government guidance and have COVID protocols in place. Our rental fees and menu are designed to include almost all charges, so you will not incur extra costs for items such as dishes, chairs, cake cutting etc. We will work with you to ensure that our food, venue, and service create a day that you and your guests will remember forever!!!

We offer:

* We offer a beautiful outdoor setting for your ceremony and pictures
* Outdoor banquet tent, on interlock deck, overlooking our 9-hole course’s 1st hole
* Suburb Cuisine
* Friendly country service in a relaxed atmosphere
* Main dining room with adjacent patio shaded by our 400 year old Oak Tree
* Private room with stone fireplace
* Off Site catering service available for Weddings, Rehearsal Dinners & Brunches
* Pre-wedding golf outings

 

**Here Is What Our Wedding Clients Have to Say:**

*“The Metcalfe Golf Club was the perfect location for our wedding. When planning, they were more than eager to cater to our details and give helpful suggestions. We were married under their beautiful 400 year old Oak Tree giving us great shade on a hot summer day. The tent for our reception equipped with ceiling fans was beautifully decorated and gave a scenic view of the greens. Everyone thoroughly enjoyed their meal and then some. We will definitely be going back!”*

*-* ***Lori & Claude Bouchard***

*“We just wanted to say a huge thank you for working with us to put together a beautiful wedding. You were always kind and very helpful. We enjoyed every minute of working with you. The service was fantastic, and all our guests had a wonderful time and only had good things to say about the food and venue! We could not have asked for a better day, and it will remain engraved in our hearts forever. Thanks again for being a part of our wedding day -* **Jennifer & Simon**

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



***Metcalfe Golf Club – 2022 Wedding Fees***

**Fireplace Room, Main Room or
Patio Rental** $399

**Banquet Tent Rental**  $699

**Wedding Service on Site** $199

**SOCAN FEE (to have music)** $44.13 (100 or less) $63.49 (100 or more)

**RE SOUND FEE (to have music)** $18.51 (100 or less) $26.63 (100 or more)

***Metcalfe Golf Club – 2022 Wedding Minimums***

The minimum cost to host a wedding is $3000, or $80.00 per confirmed guest. Rental fees, food and pre-booked beverages count towards the minimum (gratuity and hst are excluded)

**Please Note:** Guest capacity may be affected by COVID-19 Protocols and government restrictions

**The Following Items Are Included in Our Rental Fees:**

* Our house tablecloths in a selection of green, burgundy, black, royal blue & white
* White linen napkins
* Our banquet patio tables & bistro chairs
* Our selection of dishes
* Table set up – linens, glasses, silverware, plates, coffee cups & saucers
* Glass flower vases & LED candles in frosted holders
* Pictures on site
* Bartenders
* Cutting of your wedding cake
* Wedding Service on Site includes, Arch, set up of chairs, signing table etc.

**The Following Items Are NOT Included in Our Rental Fees:**

* Additional quantities or colors of linen or runners
* Additional tables, chairs, or dish rentals

All prices subject to 13% HST

### 4 Course Table Service Wedding Dinners

All dinners include the choice of one soup, one salad and one dessert. Should you wish to have a 3 course menu you may deduct $5.00. You may offer your guests the choice of two entrees provided numbers are confirmed 7 days ahead and choices are indicated by guest on the seating plan. We are also able to accommodate allergies with 14 advance notice.

**All dinners include**

**Choice Soup**

Creamy Potato and Leek

Smoked Tomato and Basil

Broccoli and Aged Cheddar

**Choice of Salad**

Mesclun Mixed Greens with homemade Garlic Dressing

Caesar Salad with Grana Padano Parmesan and Garlic Crouton

Strawberry Spinach Salad with Raspberry Vinaigrette

**Choice of Entrée**

 **Tarragon Chicken $50**

Tender Chicken Breast with a fresh tarragon and grainy Dijon cream sauce

**Maple Glazed Bacon Chicken Supreme $50**

Double smoked Bacon wrapped Chicken Supreme
topped with a sweet garlic maple glaze

**Chicken Valentino $55**

Lightly breaded chicken breast stuffed with sundried tomato, roasted red peppers, ham and Asiago cheese

All prices include all four courses and are subject to 13% gratuity and 13% HST

**Beef Medallions $60**

Beef tenderloin medallions in creamy mushroom trio sauce

**Beef Tenderloin $60**

Grilled Angus Beef tenderloin
smothered with a red wine shallot demi-glace

**Grilled Striploin $60**

10 ounce Canadian beef Strip loin topped with burgundy wine sauce

**Seared Atlantic Salmon $55**

Atlantic Salmon topped with Dill-Citrus Hollandaise Sauce

**Stuffed Ontario Pork Loin $50**

Sliced pork loin stuffed with a bacon, leek, fennel, and apple stuffing topped with a rosemary pork gravy

**Vegetarian and Vegan $50**

Customized dishes served to fit your specific guests

**All main Courses include**

Choice of Roasted Red Skin Potato, Gratin Potatoes,

Roasted Garlic Mashed Potato or Rice Pilaf and served with Fresh Seasonal Vegetable Medley

**Choice of Dessert**

 Chocolate Mousse Cake

Strawberry Rhubarb Crisp

Old Fashion Carrot Cake

Cherry Cheesecake

All prices include all four courses and are subject to 13% gratuity and 13% HST

Wedding Buffet Dinner Selections…

**Entrées Choices:**

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

**Pasta**
Penne Noodles in Sundried Tomato “Rose” Sauce

(Included in all Buffets)

**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

**Dessert Choices:**

An assortment of Cakes and Pies to satisfy your taste,

served with Tea & Coffee

***$42 per person with 1 Entrée, 2 Hot Sides & 3 Cold Sides***

***Each additional Entrée $5/person***

***Each additional Side $3/person***

All prices are subject to 13% gratuity and 13% HST

Appetizers & Late Night Snack Options

**HOT APPETIZERS**

(Served by the dozen, minimum 2 dozen)

Sweet and Sour Glazed Meatballs $ 16

Tomato Bruschetta with Greek Feta Cheese $ 16

Lightly Dusted Chicken Wings, Dipping Sauces & Ranch Dip $ 18

Oriental Mini Egg Roll Bites, Plum Sauce $ 18

Baked Italian Sausage wrapped in Puff Pastry, Maple-Mustard Dip $ 20

Cream Cheese stuffed Jalapeno Poppers $ 22

Breaded Tiger Shrimp, Sweet chili Thai sauce $ 25

Applewood Bacon Wrapped Scallops, Vodka Cocktail Sauce $ 25

**COLD APPETIZERS**

(Served by the dozen, minimum 2 dozen)

Whipped Herbed Cream Cheese & Cucumber Rounds $ 16

Crostini with onion relish, shaved beef & horseradish crème $ 20

Multigrain crostini, double cream brie & apple chutney $ 20

Caprese skewers with mini bocconcini, cherry tomatoes and basil $ 20

Smoked salmon pinwheels $ 22

Chicken tzatziki flatbread bite $ 22

**COCKTAIL PLATTERS**

(Serves 25 people if added to a meal)
(Additional quantities is recommended if being served without a meal)

Crisp Garden Vegetables, Herb Ranch Dip $ 75

Mixed Canadian Cheeses & Crackers $ 99

Sandwich Wedges including Tuna, Salmon, Roast Beef, Egg, Ham… $ 99

Seasonal Fruit Platter $ 89

Assorted Olives, Marinated Vegetables & Pickles $ 40

Sliced Cold Cut “Deli” Meats $ 89

Charcutier Board with Mixed Deli Meats and Marinated Vegetables $ 119

**Additional Late Night Options**

(Per person price with minimum 25 people purchased for)

French fries and Sweet potato fry bar $8

Loaded poutine bar with St Alberts cheese curds $12

**Fruit Punches**

Exotic Fruit Punch, $89 serves 50 people

Spiked Fruit Punch, $149 serves 50 people

*We will be pleased to recommend the appropriate quantities*

All prices are subject to 13% gratuity and 13% HST

**Wedding Sample Package #1**

**Platters & Passed Appetizers during Cocktail Hour/Photographs**

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/Fish/Pork as entrée dish with a wide selection of hot sides and vegetables includes soup or salad and a selection of decedent dessert options

**Late Night Snack**

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

**$69 per person (Beef entrée option $10 per person extra)**

**Wedding Sample Package #2**

**Passed Appetizers during Cocktail Hour/Photographs**

Cream Cheese Stuffed Jalapeno Poppers/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

**$72 per person**

**Wedding Sample Package #3**

**Platter & Passed Appetizers during Cocktail Hour/Photographs**Charcutier Board with mixed Deli Meats and assorted Marinated VegetablesBacon Wrapped Scallops/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/Pork as entrée dish with a wide selection of hot side and vegetables includes soup or salad and a selection of decedent dessert options

**Late Night Snack**

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

**$80 per Person**

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

**Wine Options**

Metcalfe Golf Club is licensed under the LLBO. We offer three options for wine service at your reception

**#1 Our House Wine**

Pelee Island Vidal (White) & Baco Noir (Red)

If you select our House Wine, you will be charged for the wine which is poured at the **cost of $32 per litre.**

**#2 L.C.B.O Wine**

You may select any wine carried by the LCBO and we will have it on hand for you. **The cost is the LCBO retail price plus $13 per bottle. (Based on a 750ml bottle)**

**#3 Homemade Wines**

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 $15 per bottle is charged. (Based on a 750ml bottle)**

13% Gratuity and 13% hst are not included

**Other Information**

Wedding Cakes (or Cupcakes) are the only food items that may be supplied by you

 **Recommended Services**

**DJ -** Quality Entertainment 526-8742 [www.qualityentertainment.ca](http://www.qualityentertainment.ca)

Regular Rate $1199 – Metcalfe Golf Club Rate $1099

**Live Music –** Metcalfe Music Entertainment Rick Smith 821-1195

[www.metcalfemusic.com](http://www.metcalfemusic.com)

**Wedding Officiants** – All Season’s Weddings Kathleen Everett 821-1106

[www.allseasonsweddings.com](http://www.allseasonsweddings.com)

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