

# SAUGEEN GOLF CLUB WEDDING PACKAGES 2023

PRICING FOR  
2024 WEDDINGS WILL  
BE CONFIRMED IN  
JANUARY OF 2024



# WEDDING CATERING

## PLATED MEAL PACKAGES



# SUNRISE PLATED MEAL

## INCLUDES

- *three course chef curated selection of locally and globally inspired dishes*  
*meal choices detailed on the next page*
- *hosted bar service for cocktail hour, dinner and reception*
- *passed canapé service during cocktail hour*  
*selections to choose from on page 17*
- *tableside poured wine service during dinner*  
*with our house red and white wines*
- *local artisan bread and butter for the table*
- *standard plates and flatware provided*
- *cut and plate wedding cake*
- *late night snack buffet*  
*including classic poutine bar and flatbreads*

**\$201 PER PERSON**

*includes standard bar service, upgrade to premium bar service for \$9.50 per person*



# SUNRISE DINNER MENU

*artisan bread from offshore bakery with cultured butter for the table*

## FIRST COURSE

*choice of one item for all guests*

**Lebanese Fattoush** with tomato, cucumber, radish, fried bread, zaatar and sumac

**Classic Caesar** with smoked bacon, rustic croutons and caesar dressing

## MAIN COURSE

*choice of two items for all guests to choose from on the day of*

**Pan Seared Chicken Breast** with paisley mushroom barley risotto, lemon thyme and sherry vinegar jus

**Braised Beef Brisket** with charred onion, buttermilk pomme puree and gremolata

**Rainbow Trout** with baba ganoush and quinoa and cauliflower tabbouleh salad

**Lentil & Mushroom Kofta** with harissa, soft polenta, roasted tomato sauce and parsley salad

## DESSERT

*choice of one item for all guests*

**Tiramisu** with espresso, marscarpone cream and cocoa

**Spiced Apple Crumble** with tamarind ripple ice cream



# SUNSET PLATED MEAL

## INCLUDES

- *three course chef curated selection of locally and globally inspired dishes  
meal choices detailed on the next page*
- *hosted bar service for cocktail hour, dinner and reception*
- *passed canapé service during cocktail hour  
selections to choose from on page 17*
- *tableside poured wine service during dinner  
with our house red and white wines*
- *local artisan bread and butter for the table*
- *standard plates and flatware provided*
- *cut and plate wedding cake*
- *late night snack buffet  
including classic poutine bar and flatbreads*

**\$213 PER PERSON**

*includes standard bar service, upgrade to premium bar service for \$9.50 per person*



# SUNSET DINNER MENU

*artisan bread from offshore bakery with cultured butter for the table*

## FIRST COURSE

*choice of two items for all guests to choose from on the day of*

**Lebanese Fattoush** with tomato, cucumber, radish, fried bread, zaatar and sumac

**Spiced Hi Berry Beets** with buffalo ricotta, sherry vinegar honey, olive oil and dill

**Mixed Baby Greens** with shaved vegetables, herbs and green goddess dressing

## MAIN COURSE

*choice of three items for all guests to choose from on the day of*

**Pan Seared Chicken Breast** with paisley mushroom barley risotto, lemon thyme and sherry vinegar jus

**Roasted Ironwood Coffee Rubbed Striploin** with pomme anna, green beans  
almondine and horseradish jus

**Cedar Plank Maple Mustard Glazed Salmon** with zucchini and grilled corn fritters  
and marinated summer squash salad

**Pappardelle Pasta** with braised berkshire pork shoulder ragu and pangrattato

**Lentil & Mushroom Kofta** with harissa, soft polenta, roasted tomato sauce and parsley salad

## DESSERT

*choice of one item for all guests*

**Summer Berry Trifle** with lemon pound cake and pastry cream

**Chocolate Brownie Cake** with sponge toffee

**Spiced Apple Crumble** with tamarind ripple ice cream



# LEGACY PLATED MEAL

## INCLUDES

- *three course chef curated selection of locally and globally inspired dishes  
meal choices detailed on the next page*
- *hosted bar service for cocktail hour, dinner and reception*
- *passed canapé service during cocktail hour  
selections to choose from on page 17*
- *tableside poured wine service during dinner  
with our house red and white wines*
- *house made dinner rolls in addition to local artisan breads and butters*
- *standard plates and flatware provided*
- *cut and plate wedding cake*
- *late night snack buffet  
including classic poutine bar and flatbreads*

**\$225 PER PERSON**

*includes standard bar service, upgrade to premium bar service for \$9.50 per person*



# LEGACY DINNER MENU

*warm parker house rolls and artisan bread from offshore bakery with beurre noisette, laurel leaf*

## FIRST COURSE

*choice of three items for all guests to choose from day of*

**Lebanese Fattoush** with tomato, cucumber, radish, fried bread, zaatar and sumac

**Spiced Hi Berry Beets** with buffalo ricotta, sherry vinegar honey, olive oil and dill

**Mixed Baby Greens** with shaved vegetables, herbs and green goddess dressing

**Asparagus Mimosa** with cooked egg, chive, garlic aioli and shallot vinaigrette

## MAIN COURSE

*choice of three items for all guests to select from on the day of*

**Pan Seared Chicken Breast** with paisley mushroom barley risotto, lemon thyme and sherry vinegar jus

**Roasted Ironwood Coffee Rubbed Striploin** with duck fat fingerling potatoes, cauliflower creamed kales, mushroom chips and bordelaise sauce

**Lake Huron Pan Seared Pickerel** with green olive salsa, israeli couscous, preserved lemon and parsley

**Pappardelle Pasta** with berkshire pork shoulder ragu and pangrattato

**Herb Chickpea Falafel** with grilled eggplant puree, pickled radish, grilled broccolini and smoked tahini





*..legacy dinner menu continued*

## FOR THE TABLE

**Potato Pave** *with garlic aioli and pimenton*

## DESSERT

*choice of three items for all guests to choose from on the day of*

**Summer Berry Trifle** *with lemon pound cake and pastry cream*

**Spiced Apple Crumble** *with tamarind ripple ice cream*

**Tiramisu** *with espresso, mascarpone cream and cocoa*

**New York Cheesecake** *with seasonal fruit toppings*

**Chocolate Brownie Cake** *with sponge toffee*



# WEDDING CATERING

## BUFFET PACKAGES



# LIGHT HOUSE BUFFET PACKAGE

## INCLUDES

- *three course chef curated selection of locally and globally inspired dishes  
meal choices detailed on the next page*
- *hosted bar service for cocktail hour, dinner and reception*
- *passed canapé service during cocktail hour  
selections to choose from on page 17*
- *tableside poured wine service during dinner  
with our house red and white wines*
- *standard plates and flatware provided*
- *cut and plate wedding cake*
- *late night snack buffet  
including classic poutine bar and flatbreads*

**\$189 PER PERSON**

*includes standard bar service, upgrade to premium bar service for \$9.50 per person*



## **SALADS** *select two*

**Mixed Baby Greens** *with shaved vegetables, herbs and green goddess dressing*

**Cabbage Salad** *with celery, scallion and horseradish vinaigrette*

**Potato Salad** *with tarragon dijon vinaigrette soft boiled eggs and chopped pickle*

**Lebanese Fattoush** *with tomato, cucumber, radish, fried bread, zaatar and sumac*

## **PROTEINS** *select one*

**Whole Roasted Free Range Chicken** *with grilled lemon and salsa verde*

**Slow Roasted Top Sirloin** *with romesco sauce*

**Grilled Pork Chops** *with crispy garlic, lemon and capers*

**Southern Fried Chicken** *with harissa honey*

## **PLANT BASED PROTEIN OPTIONS** *as requested*

**Herb Chickpea Falafel** *with grilled eggplant puree and smoked tahini sauce*

**Lentil And Mushroom Kofta** *with harissa and roasted tomato sauce*

**Baked Halloumi Shakshuka** *with roasted peppers, olives and tomato*

## **VEGETABLES** *select two*

**Mixed Grilled Summer Vegetables** *with pimenton vinaigrette*

**Green Beans Almondine**

**Sautéed Kale** *with smoked bacon and garlic*

**Glazed Carrots** *with hot honey and cumin*

## **STARCH** *select one*

**Pomme Puree** *with buttermilk*

**Duck Fat Roasted Baby Potatoes** *with fried sage*

**Fried Roman Gnocchi** *served over pomodoro*

**Sofrito Rice Pilaf**

**Maple Syrup And Smoked Bacon Baked Beans**

## **DESSERT** *select one*

**Spiced Apple Crumble** *with tamarind ripple ice cream*

**Mixed Assortment Cookies And Squares**



# CHANNY

## BUFFET PACKAGE

### INCLUDES

- *three course chef curated selection of locally and globally inspired dishes  
meal choices detailed on the next page*
- *hosted bar service for cocktail hour, dinner and reception*
- *passed canapé service during cocktail hour  
selections to choose from on page 17*
- *tableside poured wine service during dinner  
with our house red and white wines*
- *standard plates and flatware provided*
- *cut and plate wedding cake*
- *late night snack buffet  
including classic poutine bar and flatbreads*

**\$201 PER PERSON**

*includes standard bar service, upgrade to premium bar service for \$9.50 per person*



## SALADS *select three*

**Mixed Baby Greens** *with shaved vegetables, herbs and green goddess dressing*

**Cabbage Salad** *with celery, scallion and horseradish vinaigrette*

**Potato Salad** *with tarragon dijon vinaigrette soft boiled eggs and chopped pickle*

**Lebanese Fattoush** *with tomato, cucumber, radish, fried bread, zaatar and sumac*

**Spiced Hi Berry Beets** *with buffalo ricotta, sherry vinegar honey, olive oil and dill*

**Orecchiette Pasta Salad** *with peas, pecorino and mint with preserved lemon dressing*

**Marinated Kales** *with roasted walnuts, marinated mushrooms, parmesan & sesame vinaigrette*

**Classic Caesar** *with smoked bacon, rustic croutons and caesar dressing*

## PROTEINS *select two*

**Whole Roasted Free Range Chicken** *with grilled lemon and salsa verde*

**Slow Roasted Top Sirloin** *with romesco sauce*

**Grilled Pork Chops** *with crispy garlic, lemon and capers*

**Cedar Plank Glazed Salmon** *with maple syrup and mustard*

**Rainbow Trout** *with confit tomato sauce*

**Braised Brisket** *with charred onion and gremolata*

**Southern Fried Chicken** *with harissa honey*

## PLANT BASED PROTEIN OPTIONS *as requested*

**Herb Chickpea Falafel** *with grilled eggplant puree and smoked tahini sauce*

**Lentil And Mushroom Kofta** *with harissa and roasted tomato sauce*

**Baked Halloumi Shakshuka** *with roasted peppers, olives and tomato*



*..chantry buffet continued*

## VEGETABLES *select two*

**Mixed Grilled Summer Vegetables** *with pimenton vinaigrette*

**Green Beans Almondine**

**Sautéed Kale** *with smoked bacon and garlic*

**Glazed Carrots** *with hot honey and cumin*

**Grilled Broccolini** *with smoked tahini*

**Roasted Beets & Radishes** *with pomegranate*

**Sautéed Mushrooms** *with butter and chives*

## STARCH *select two*

**Pomme Puree** *with buttermilk*

**Duck Fat Roasted Baby Potatoes** *with fried sage*

**Fried Roman Gnocchi** *served over pomodoro*

**Sofrito Rice Pilaf**

**Pomme Anna Potato Pave**

**Classic Mac & Cheese**

**Paisley Gourmet Mushroom Barley Risotto**

## DESSERT *select one*

**Spiced Apple Crumble** *with tamarind ripple ice cream*

**Mixed Assortment Cookies And Squares**

**Summer Berry Trifle** *with lemon pound cake and pastry cream*



# HURON

## BUFFET PACKAGE

### INCLUDES

- *three course chef curated selection of locally and globally inspired dishes  
meal choices detailed on the next page*
- *hosted bar service for cocktail hour, dinner and reception*
- *passed canapé service during cocktail hour  
selections to choose from on page 17*
- *tableside poured wine service during dinner  
with our house red and white wines*
- *standard plates and flatware provided*
- *cut and plate wedding cake*
- *late night snack buffet  
including classic poutine bar and flatbreads*

**\$213 PER PERSON**

*includes standard bar service, upgrade to premium bar service for \$9.50 per person*





## SALADS *select three items*

Mixed Baby Greens *with shaved vegetables, herbs and green goddess dressing*  
Potato Salad *with tarragon dijon vinaigrette soft boiled eggs and chopped pickle*  
Lebanese Fattoush *with tomato, cucumber, radish, fried bread, zaatar and sumac*  
Spiced Hi Berry Beets *with buffalo ricotta, sherry vinegar honey, olive oil and dill*  
Orecchiette Pasta Salad *with peas, pecorino and mint with preserved lemon dressing*  
Marinated Kales *with roasted walnuts, marinated mushrooms, parmesan & sesame vinaigrette*  
Classic Caesar *with smoked bacon, rustic croutons and caesar dressing*  
Tabbouleh Quinoa *with cauliflower, herbs, beets, red onion, dried cranberry, pine nuts, tahini and pomegranate vinaigrette*  
Grilled Sweet Potato Salad *with cilantro, pickled onion and harissa*  
Thai Watermelon Salad *with lemongrass, chili, shallot and thai basil*  
Asparagus Mimosa *with cooked egg, chive, garlic aioli and shallot vinaigrette*

## PROTEINS *select three items*

Whole Roasted Free Range Chicken *with grilled lemon and salsa verde*  
Slow Roasted Top Sirloin *with romesco sauce*  
Grilled Pork Chops *with crispy garlic, lemon and capers*  
Cedar Plank Glazed Salmon *with maple syrup and mustard*  
Rainbow Trout *with confit tomato sauce*  
Braised Brisket *with charred onion and gremolata*  
Whole Roasted Suckling Pig *stuffed with apples, onions and sage*  
Crispy Pork Belly Porchetta *with rosemary, fennel seed and chilli*

## PLANT BASED PROTEIN OPTIONS *as requested*

Herb Chickpea Falafel *with grilled eggplant puree and smoked tahini sauce*  
Lentil And Mushroom Kofta *with harissa and roasted tomato sauce*  
Baked Halloumi Shakshuka *with roasted peppers, olives and tomato*



*..huron buffet continued*

## VEGETABLES *select three items*

**Mixed Grilled Summer Vegetables** *with pimenton vinaigrette*

**Green Beans Almondine**

**Sautéed Kale** *with smoked bacon and garlic*

**Glazed Carrots** *with hot honey and cumin*

**Grilled Broccolini** *with smoked tahini*

**Roasted Beets & Radishes** *with pomegranate*

**Sautéed Mushrooms** *with butter and chives*

**Grilled Asparagus** *with toasted sesame and caramelized shallot*

**Roasted Cauliflower** *with parmesan and almonds*

**Zucchini And Grilled Corn Fritters**

## STARCH *select three items*

**Pomme Puree** *with buttermilk*

**Duck Fat Roasted Baby Potatoes** *with fried sage*

**Fried Roman Gnocchi** *served over pomodoro*

**Sofrito Rice Pilaf**

**Pomme Anna Potato Pave**

**Classic Mac & Cheese**

**Paisley Gourmet Mushroom Barley Risotto**

**Couscous** *with preserved lemon and parsley*

**Chickpeas** *in moroccan tomato sauce*

**Roasted Sweet Potatoes** *with lemon brown butter*

**Creamy Polenta Platters** *with confit tomatoes and basil or parsley mushroom and herb*

## DESSERT *select two items*

**Summer Berry Trifle** *with lemon pound cake and pastry cream*

**Spiced Apple Crumble** *with tamarind ripple ice cream*

**Tiramisu** *with espresso, mascarpone cream and cocoa*

**New York Cheesecake** *with seasonal fruit toppings*

**Chocolate Brownie Cake** *with sponge toffee*



# WEDDING CATERING

## ADD ONS & EXTRAS



# BAR SERVICES

## STANDARD BAR

*bar service for your guests  
from cocktail reception to last call*

Basic Cocktails

Ketel One Vodka

Tanqueray Gin

Crown Royal Rye

Bulleit Bourbon

Captain Morgan White Rum

Captain Morgan Dark Rum

O.V.

Molson Canadian

Coors Light

House Red and White Wine

## PREMIUM BAR

*bar service for your guests  
from cocktail reception to last call*

His and Hers Cocktails

Basic Cocktails

Ketel One Vodka

Tanqueray Gin

Crown Royal Rye

Bulleit Bourbon

Captain Morgan White Rum

Captain Morgan Dark Rum

Baileys Irish Cream

O.V.

Molson Canadian

Coors Light

House Red and White Wine

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## TABLESIDE WINE SERVICE

*house red and white wines poured  
at the table for your guests*



# PASSED CANAPÉ SELECTION

*choose four to pass during cocktail hour*

**Smoked Trout Pate** on crostini with pickled cucumber and mustard seed

**Pork Meatballs** on toast with pomodoro, basil and parmigiano reggiano

**Mushroom Truffles** with gorgonzola and herb aioli

**Southern Fried Popcorn Chicken** with hot honey and sour pickles

**Griddled Cheese Sandwiches** with gruyere and roasted pear

**Root Vegetable Bhajis** with tamarind and cilantro chutney

**Parmesean and Rosemary Gougères**

**Herb Falafel** with saffron toum

**Stuffed Cremini Mushroom Caps** with fennel sausage and asiago

**Vegan Filling Option:** roasted walnut, thyme and garlic

**Korean Fried Cauliflower** with gochujang, sesame and crispy nori

**Petite Poutine**

**Vegan Option:** mushroom gravy

**Caramelized Onion & Cashew Cheese Stuffed Dates** with toasted pepitas

**Salt Roasted Beets** with sherry vinegar gastrique and pistachio

**Sweet Pea Crostini** with lemon and ricotta

**Strawberries** with buffalo ricotta and balsamic

**Heirloom Tomato Brochettes** with sweet and sour vinaigrette

**Berkshire Pork Rillettes** with black cherry on crostini

**Deviled Eggs** with smoked bacon and paprika crumb

**Smoked Salmon** on tiny pancakes with dill and horseradish cream

**Pigs in a Blanket** in black pepper pastry with herb mustard dipping sauce



# ADD ON PLATTERS

## SEAFOOD AND OYSTERS

\$MP PER PERSON

A selection of raw and cooked coastal Canadian seafood curated to your taste and budget. Served chilled and accompanied by lemon, fresh horseradish, hot sauces, remoulade and shallot mignonette.

## SALUMI AND CHEESE

\$18 PER PERSON OR \$22 PER PERSON WITH CHEESE

A variety of local and imported cured meats and salumis with olives, conserves, pickled vegetables, fresh sourdough and crisps.

*Option: add a selection of farmhouse style cheese.*

## CRUDITES, DIPS AND SPREADS

\$13 PER PERSON \*ALL VEGAN

Roasted beet hummus, muhammara, sikil pak and vegan ranch dressing served with a plethora of crisp vegetables, flatbread, crisps and kale chips.



# VENUE CEREMONY EXTRAS & FAQ



# VENUE

## INCLUDES

- *access to space 9am day of wedding*
- *standard white table cloths and napkins*
- *day of on site concierge*
- *standard printed menus with place cards*
- *table setting for each guest dinner*
- *full setup and tear down of your reception space, excluding flowers and decor*
- *standard banquet tables and white crossback chairs*
- *microphone, podium and AV hookups*
- *access to on site amenities*
- *complimentary unattended coat check*

*note: any florals, specialty linens, alternate tables, decor, additional stationery, signs or entertainment is not included in your rental fee. we can provide a list of preferred vendors if you need.*

## RENTAL FEES

Up To 50 Guests \$3500

51 - 75 Guests \$4000

76 - 100 Guests \$4500

101 - 125 Guests \$5000

126 Or More Guests \$5750





# CEREMONY

## INCLUDES

- *ceremony space on the property*
- *folding white chairs included*
- *setup of chairs and ceremony space*
- *rehearsal ceremony the day before*

*note: officiant not included.*

## RENTAL FEES

\$1500



# ADD ONS

## ADDITIONAL SERVICES THAT CAN BE ADDED TO YOUR WEDDING AT SAUGEEN GOLF CLUB

### save the dates

*including welcome sign, seating chart, ceremony sign, table numbers, bar signs and more printed using uv printing, with laser cut upgrades available*

starting at \$500

### wedding invitations

*including welcome sign, seating chart, ceremony sign, table numbers, bar signs and more printed using uv printing, with laser cut upgrades available*

starting at \$1000

### full package of custom designed and created wedding signs by kreative

*including welcome sign, seating chart, ceremony sign, table numbers, bar signs and more printed using uv printing, with laser cut upgrades available*

starting at \$850

