

Ariss Valley

Golf & Country Club



Welcome to Ariss Valley...

Set amidst the backdrop of our breathtaking 27-hole golf course – Ariss Valley Golf & Country Club is quickly becoming the locale of choice for many couples planning their special day. A perfect blend of stunning surroundings, exquisite banquet facilities and superior food services ensure a truly unique and wonderful experience for you and your wedding guests.

Where wedding dreams really do come true!

Stunning
photos



Onsite
ceremonies

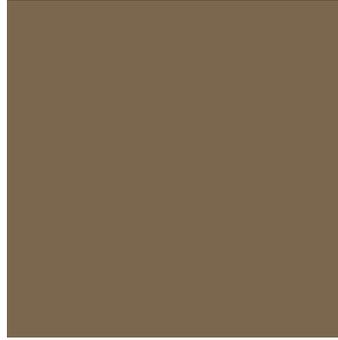
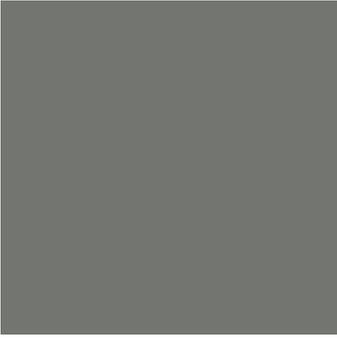
It just doesn't get any easier

All inclusive packages include:

- Exclusive room rental from 9:00am until 1:00am on day of wedding
- Tables, chairs, dinnerware, glassware and cutlery
- Floor length table linens – choice of black, white or ivory
- Linen Napkins – choice of colour
- Chair Covers – choice of black, white or ivory
- Wedding Backdrop-basic white
- Ceiling treatment – basic white
- Use of our bridal suite – first come first serve basis.
- Use of PA system and podium for speeches
- Complimentary parking for all guests
- Complimentary golf carts for on-site wedding photos
- Pricing of our all inclusive packages include taxes and gratuities (28%)
- Outdoor ceremony site – Arbor at front of property (ceremony chairs additional cost)
- Preferred pricing for wedding rehearsal parties booked at Ariss Valley.
- Wedding set up and clean up

All-inclusive wedding packages include a 1-hour hors d'oeuvres reception, buffet or plated meal and dessert, late night station and coffee & tea station. Custom created wedding packages are also available – including pricing for couples looking to host only their ceremony and or photos at Ariss Valley.

It could not be easier then planning a wedding at Ariss Valley. An in-house event coordinator will be with you every step of the way and our Executive Chef and his team of culinary specialists will prepare a meal destined to satisfy the most discriminating palette. Friendly and attentive servers await your arrival and are excited to see that your wedding unfolds – flawlessly!



A delicious welcome



Passed hors d'oeuvres

(1 Hour)

Begin with a selection of unique Chef inspired creations available upon your guest's arrival.

Included with our complements is stationary cheese board with assorted crackers, cured meats, hand made sausage rolls and relish tray

Please choose a total of 4 hors d'oeuvres

Meat & Seafood: Choose 2

- Steamed mussels with pernod and wine
- Jumbo shrimp cocktail with a spicy mayo or classic cocktail sauce
- Jumbo Portuguese shrimp in a garlic chili parsley butter
- Carpaccio of beef tenderloin with crostini
- Chicken Liver pate and chutney on a toasted crostini
- Gravlax marinated salmon on a potato crisp with crème fraiche
- Swedish or Italian meatballs
- Choice of Teriyaki chicken or beef skewers
- Choice of bacon wrapped asparagus or pineapple

Cold and Vegetarian: Choose 2

- Zucchini ribbons stuffed with goats cheese
- Crispy vegetable spring rolls with sweet chili sauce
- Roasted jumbo Button mushroom with fresh herbs
- Cheesy RBC - Ranch, bacon and cheese in a phyllo cup
- Thin crust pizza – veggie or meat
- Antojito's (jalapeno and cream cheese)- pinwheels
- Pakoras – Cauliflower pea and onion fritters
- Samosas – beef or vegetable Indian pastries
- Bruschetta – classic tomato basil/olive and artichokes
- Stuffed Portobello mushrooms with blue cheese and garlic

* Please note: The hors d'oeuvre selections are based on 6-8 pieces per guest and while we will replenish throughout the one-hour reception - it is not all you can eat.



Chef
inspired

Fresh, local
& from
scratch
prepared



Appetizers Just the beginning...

Choose one salad or one soup for your group

Salads

- Valley Salad – Fresh field greens, red onions, sweet peppers, cranberries, Swiss cheese and sunflower seeds paired with a balsamic dressing
- Spinach Salad: Spinach, arugula, carrot, red pepper, feta cheese, cucumbers, tomatoes and olives
- Classic Caesar Salad: Crisp romaine hearts, fresh baked croutons, roasted garlic dressing topped with freshly grated parmesan and bacon bits

Continued...

Soups:

- Wild mushrooms with fresh herbs & cream
- Minestrone
- Tomato bisque with a tarragon crème fraîche
- Carrot ginger cream soup
- Roasted root vegetable with coconut milk
- Italian wedding with sausage and kale

* In order to accommodate those with special dietary requests, allergies and or food intolerances - please ensure we are made aware with details, guest name and seating - one week prior to your wedding date.

Entrées

Choose two proteins, one of which will be plated and the other served on a platter family style.

- Chicken breast wrapped in prosciutto with an asiago & white wine cream sauce
- Chicken breast stuffed with goat cheese, spinach and sun dried tomato
- Striploin – California cut with jus
- Sirloin – slow roasted with jus
- Salmon with caper lemon and dill sauce
- Roast pork medallion with an apple brandy reduction
- Baked red snapper with maître d'hôtel herb butter

All entrée's are served with fresh dinner rolls and butter, Chef's choice vegetable medley and your choice of one potato or rice...

- Roasted mini red potatoes
- Garlic mash
- Sweet potato mash
- Rice Pilaf
- Rice Paulo with tomato and pea

Vegetarian Options- choose one

- Roasted mushrooms, tofu and grilled vegetables with a coconut Thai jus
- Roasted red peppers, onion, zucchini, rosemary, toasted almonds with brie in a phyllo pastry
- Stuffed sweet peppers with lentils, and rice, vegetables and herbs
- Vegetable lasagna – feta, roasted pepper and broccoli

Buffet only

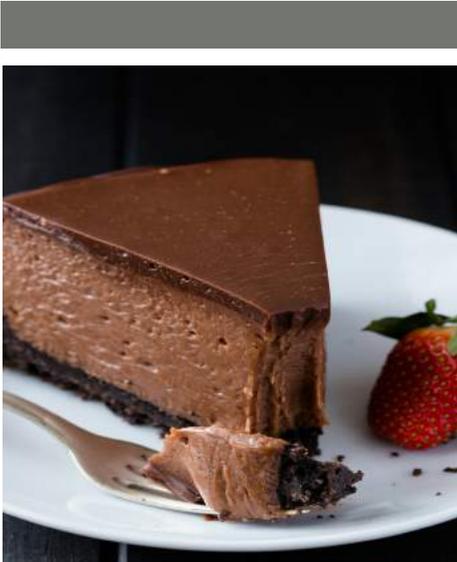
*Pasta Selection:

- Tomato and beef ragu
- Tomato mushroom and basil ragu
- Baked cheese tortellini
- Fresh vegetable Alfredo with fettuccini
- Tri-color fusilli with a tomato red pepper sauce and gruyere
- Farfalle with sundried tomato & olive pesto
- Squash ravioli with sage and onion brown butter
- Gnocchi with blue cheese cream cheese





Dessert, late night & buffet options



Scrumptious desserts

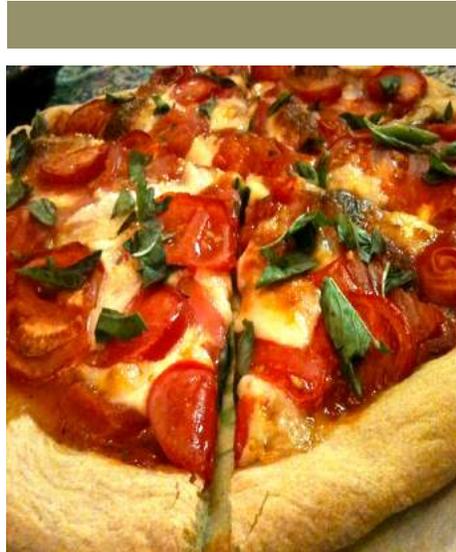
With a plated dinner, you have your choice of one plated dessert per guest.

Choose two: (will alternate service)

Plated

- Poached pear in red wine syrup & thyme ice-cream
- White chocolate pot au crème with fresh berries and cream
- Classic lemon tart short crust with orange glaze
- Chef's chocolate mousse
- Pecan bourbon tart short crust and caramel sauce
- House cheesecake with white or dark chocolate, caramel or fresh fruit
- Strawberry shortcake in season when in season
- Classic black forest cake with cherry sauce

Freshly brewed coffee and tea station available from 6pm-12am with all dinner packages.



Late night station

To satisfy those late night cravings and to keep your party going, you and your guests will enjoy a mouthwatering array of finger food and snacks.

Choose one of the following:

Gourmet pizza – a variety of meat and vegetarian options

Or

Fresh cold cut station with a variety of fresh breads and toppings

Late night food service will served between 10pm – 10:30pm



Buffet option

Fresh dinner rolls, butter and your choice of the following...

Two salads – as outlined on Appetizer page

One potato or rice – as outlined on Entrée page

One pasta – as outlined on Entrée page

Chef's seasonal vegetable medley

Poached Salmon display (For groups of 50 or more)

Choose two hot entrees:

- Classic chicken Parmesan
- Chicken cacciatore
- Oven roasted filet of salmon with lemon caper cream sauce
- Roast pork medallions with an apple brandy reduction
- Carved Striploin – California cut
- Butter chicken and rice
- Vindaloo chicken and rice

Gala dessert display: featuring assorted squares, cakes, mousse and pastries, Coffee & tea station

Coffee and Tea station



+ All inclusive pricing makes it so easy!



+ Wedding package pricing: per person

- Plated or buffet with a maximum 8 hour open bar service - \$135.00 Incl.
- Plated or buffet without open bar service \$118 Incl.
- Guests arriving after dinner for open bar and late night food - \$51.00 Incl.
- **Feature Wedding Packages available starting from \$39.95 pp.**
- **Discounts available for week days and "non prime" Saturdays**
(Some restrictions apply – tax/grats not included)

Children's pricing –

- 3 and under – Complimentary
- 4-12 years of age – 50% of adult price less bar
- 13- 18 years of age – adult price less bar

Final invoicing will be based on last confirmed guest count provided 7 business days in advance. A minimum 3-business days notice must be provided to accommodate any additional guests and will be added to the total.

Please note: The bar will close no later than 12:15am - no exceptions. Therefore, for those purchasing an alcohol package, please plan your itinerary accordingly. Regardless of wedding package purchased - all guests, personal property, décor, rental items and DJ and equipment, must vacate the facility no later than 1:00am or a \$500 per hour occupancy surcharge will be applied. We do not guarantee access to the banquet room prior to the date of your wedding.