

Bushwood Golf Course Wedding Package 2017-2018

Plated Dinner



Menu Selection

COCKTAIL HOUR (Choice of two)

Stationary and passed around Hors d'Ouerves service
Chicken salad crustini with dried cranberry and almonds
OR

Grilled eggplant and tahini crostini
OR

Grilled asparagus and goat cheese quesadillas with tomato jam
accompanied with a side of cilantro yogurt

SOUP OR SALAD COURSE (Choice of one)

Caesar salad with herb croutons
OR

Mixed greens salad in a white balsamic vinaigrette dressing
OR

Bow tie pasta mixed in a basil and roasted red pepper sauce
OR

Penne pasta and fresh garden vegetables in a lemon garlic sauce

ENTRÉES (Choice of one)

*All entrées accompanied by garlic mashed potatoes or roasted red skin
potatoes and a melody of seasonal vegetables*

Oven-roasted chicken supreme with roasted shallot herb sauce
OR

Grilled 8oz flat iron steak with a peppercorn demi-glace
OR

Combination plate of 4oz beef tenderloin and 4oz boneless (*add \$3 per person*)
OR

8oz Grilled salmon steak with mango salsa on a bed of basmati rice
Or

Stuffed portabella mushroom in a roasted red pepper sauce

DESSERT (Choice of one)

New York cheesecake
OR

Chocolate swirl cheesecake
OR

Warm apple blossom pastry

LATE NIGHT BUFFET & SWEET TABLE

Fresh fruit platter

Cutting and serving of your wedding cake
Freshly brewed coffee and tea

OPEN BAR

5 hour host bar service

Two bottles of our Folonari house wine per table
Bar rail including rye, rum, vodka, gin, and scotch
Domestic and import draught and bottled beer
Water, pop and juices

\$105.00 per person

All prices include taxes and service charges. Package customization is available at a discussed upon upcharge. Items may be modified to better suit your taste and requirements, Bushwood Golf Course does not provide the wedding cake for your event. Please note, under no circumstances will shots be served

DINNER BUFFET



Menu Selection

SALAD (Choice of two)

Fresh garden salad with balsamic vinaigrette dressing
OR

Diced roasted potatoes, bacon, onion and cheese in a creamy dressing
OR

Crispy romaine lettuce, parmesan cheese in a creamy caesar dressing
OR

Penne pasta, red peppers, sweet onion and feta cheese in an olive oil dressing

ENTRÉE COURSE (Choice of one)

Prime rib carvery with mashed potatoes, home-style gravy, baby carrots and green beans
OR

Barbeque chicken breast with roasted potatoes, penne carbanara, green beans and baby carrots
OR

Barbeque steak with roasted potatoes, green beans, and baby carrots

DESSERT COURSE

An assortment of cheesecakes, brownies, carrot cake, Nanaimo bars and butter tarts

LATE NIGHT BUFFET & SWEET TABLE

Fresh fruit platter
Cutting and serving of your wedding cake
Freshly brewed coffee and tea

BAR SERVICE

4 Hour host bar service
2 Bottles of Folonari house wine per table
Bar rail including rye, rum, vodka, gin and scotch
Domestic and imported draught and bottled beer
Water, pop and juices

CUSTOMIZED DÉCOR

White chair covers, your colour choice of linens and napkins, easel and a mailbox for wedding cards

\$85.00 per person

All prices include taxes and service charges. Package customization is available at a discussed upon upcharge. Items may be modified to better suit your taste and requirements. Bushwood Golf Course does not provide the wedding cake for your event. Please note, under no circumstances will shots be served.

Additional Meal Enhancements

Cheese Board

\$120 per platter (serves 25-30 guests)

A variety of cheeses, including: Canadian cheddar, Swiss, Gouda, spiced Havarti, and Brie served on an array of biscuits and garnished with fresh fruit.

Fresh Fruit Platter

\$75 per platter (serves 25-30 guests)

A wonderful array of fresh sliced fruit including strawberries, pineapple, honey dew, cantaloupe and grapes.

Gourmet Dips and Spreads Platter

\$120 per platter (serves 35-40 guests)

Roasted red pepper dip, hummus and salsa served with grilled pita triangles, nacho chips and baguette pieces.

Bruschetta Platter

\$120 per platter (serves 35-40 guests)

Vine ripened Roma tomatoes, garlic, and fresh basil drizzled in a balsamic vinaigrette dressing.

Grilled Cheese Wedges

\$5 per sandwich (5 wedges)

Traditional grilled cheese sandwiches on your choice of white or whole wheat bread, cut into wedges and served with chipotle ketchup.

Poutine Bar

\$13 per guest

Selection of both classic French fries and sweet potato fries served with classic gravy, spicy cheese sauce, cheddar cheese, Pico di Gallo and an array of condiments.

Taco Bar

\$12 per guest

Braised beef and shredded chicken on warm mini flour tortillas served with tomatoes, lettuce and shredded cheese.

Sweet Temptations Buffet

\$15 per guest

Your flavour preference of fresh baked cookies, pies, mini tarts, a selection of cakes served with freshly sliced seasonal fruits.

Cultural Packages



ALL INCLUSIVE OPTIONS

Cultural packages are available on Fridays and Sundays only. Please inquire about Saturday availability

YOUR PACKAGE INCLUDES THE FOLLOWING:

Applicable 8 Consecutive Hours Hall Rental
Non-Alcoholic Beverage Service
Dinner Buffet Style Set Up
Coffee and Tea Service
Our Professional Service Staff to Service your function
Applicable Dinner Buffet Setup with Chaffers, Fuel, Tables
All Presentation Tables will be Skirted and Swagged
Floor-length Linen Tablecloth

Food Items Not Included

Patron to arrange with own professional caterer.

STANDARD BAR PACKAGE AVAILABLE UPON REQUEST

Liquor: Rye, Rum, Vodka, Gin, Scotch
Domestic and Import Draft and Bottled Beer
Folonari House Red or White

ADDITIONAL ENCHANCEMENTS

Servicing of Patron's Hor d'Ouerves \$2.00 pp
(pending actual dinner time)
Chaircovers \$2.50 pp
Cake Cutting Service with Coffee/Tea \$2.50 pp

Prices subject to change without notice. Certain restrictions may apply.
Additional requirements, labour and schedule times may be applicable to surcharge.

STANDARD FRIDAY/SUNDAY PRICES

100 guests	\$30.00 pp
150 guests	\$28.00 pp
200 guests	\$26.00 pp

Prices include all taxes and service fees.

Long weekend prices are subject to change

All prices are subject to change without notice. Per person pricing (pp). We are happy to customize your event. Full menu available upon request.

Wedding Ceremonies



Indoor Ceremony

In our luxurious banquet room at a \$500 room rental fee

(Please note, reception must be held in our spacious outdoor tented area after an indoor ceremony).



Outdoor Ceremony

On your choice of location on our pristine course at a \$1500 rental fee. This includes the arbour, aisle runner, white folding chairs, electrical, hand-held microphone and stand.

Deposit and Payment Schedule

- \$1000.00 non-refundable deposit due upon contract being signed
- 40% of the anticipated bill is due 6 months prior to the wedding date
- The guaranteed number of guests is due 14 days prior to the wedding date
- The final payment and floor plan is due 5 days prior to the wedding date

There is no Ipod hook-up to the Bushwood Golf Course microphone and stereo system. If you are bringing your own DJ or entertainer, they must bring their own docking station and speakers. Sound system arrangements can be made through Bushwood Golf Course at an additional charge.

Bushwood Golf Course staff are Smart-Serve qualified and abide by the ACO. Outside alcohol is prohibited and if found may result in appropriate consequences. Guest are required to provide valid identification if asked.

Bushwood Golf Course
10905 Reesor Road
Markham, Ontario L6B 1A8
905-640-1233 ext. 21

For more information or to book a tour please contact Mary Evelyn at mary@bushwood.ca