



WEDDING PACKAGE

2020/2021



Photo: Hillier Photography

Make it a
CLUBLINK
Wedding

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Let Glencairn turn your dream wedding into reality.

From the moment you pass the stone gates and wind your way between rock fences to the majestic multi-turreted clubhouse, you will feel like you just arrived at a Scottish links. A clock tower and porte de cochere, gabled stone and stucco is in keeping with a Scottish-style clubhouse. The interior is welcoming, colours are strong and warm, and the woodwork and furnishings are elegant, a tribute to an English manor house.

It is important to ensure the tiniest details are taken care of so the couple and their guests can enjoy the day without having to worry about anything. This extra service may involve ensuring Grandma is comfortable, the torn bridesmaid dress gets a quick pinning and children have a video to watch. At other times, this may involve creating a special menu to reflect couples' ethnic backgrounds. The day might include a scotch on the rocks or ice-cream sundae bar or a late-night grilled cheese station or crêperie!

To host your wedding ceremony on site along with your photos and reception provides continuity to the day. Outdoor photos in the garden or with views overlooking the course while watching the train pass will frame the perfect memories of your special day.

Our One Wedding Guarantee gives you exclusivity - there will be no other weddings taking place at our location on your day. You have our undivided attention.



THE INVERNESS PACKAGE

\$114 PER PERSON ALL INCLUSIVE



COCKTAIL RECEPTION

- One hour alcoholic and non-alcoholic punch during the cocktail reception
- Chef selection of hot hors-d'oeuvres (based on 3 pieces per person)

Upgrade to one-hour standard beverage service for \$8 per person

DINNER (Three Course Meal)

Includes fresh baked dinner rolls and butter, regular and decaffeinated coffee and tea selection

APPETIZER (Choice of One):

- Garden Salad: Heritage greens, heirloom cherry tomatoes, cucumber, peppers, red onion, baby radish coins, balsamic vinaigrette
- Spring mix salad greens, fresh berries, raspberry vinaigrette

ENTRÉE (Choice of One):

(All entrées come with a choice of starch and chef's choice seasonal vegetables)

- 8 oz Oven-roasted chicken supreme, grain mustard, shallot herb sauce
- 8 oz Pan-seared fresh Jail Island salmon fillet, fresh seasonal vegetables, creamy lemon thyme sauce

Give your guests a choice between two entrees \$3++ per person

STARCH (Choice of One):

- Creamy Yukon Gold whipped potatoes
- Herb-roasted potatoes
- Thyme wild rice pilaf

DESSERT (Choice of One):

- New York-style cheesecake, fresh berries, berry coulis
- Warm apple crisp, vanilla ice cream

LATE NIGHT SERVICE

- Coffee and tea station
- Wedding cake station - cut and platter-display (cake supplied by wedding)
- Platter of fresh baked cookies

BEVERAGE SERVICE

- One-hour alcoholic punch and non-alcoholic punch during the cocktail reception.
- Two glasses of house wine during dinner service. Bar closed during dinner
- Three hours standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea).

Sparkling wine for toasting is available for only \$4.25++ per glass (2oz)

PACKAGE ALSO INCLUDES:

- Menu tasting for two
- Complimentary entrée for DJ and photographer
- Floor length house linen
- Choice of napkin colour
- Dedicated private space during cocktail reception and late night stations
- Scenic photography locations around the Club (escorted with beverages)
- Complimentary parking
- Complimentary Wi-Fi
- Exclusive use of reception room from 9 a.m. to 1 a.m.
- Bridal suite with full length mirror
- Private in-house safe

THE ABERDEEN PACKAGE

\$134 PER PERSON ALL INCLUSIVE



COCKTAIL RECEPTION

- One hour standard beverage service during the cocktail reception
- Chef selection of hot hors-d'oeuvres and **cold canapés** (based on 3 pieces per person)
- **Vegetable crudité platter with assorted dips**

DINNER (Three Course Meal)

Includes fresh baked dinner rolls and butter, regular and decaffeinated coffee and tea selection

APPETIZER (Choice of One Soup or Salad):

- Garden Salad - Heritage greens, heirloom cherry tomatoes, cucumber, peppers, red onion, baby radish coins balsamic vinaigrette
- Spring mix salad greens, fresh berries, raspberry vinaigrette
- **Caesar - Chopped romaine, smoked bacon crumble, seasoned croutons, Grana Padano, creamy garlic dressing**
- **Truffle Mushroom Soup**
- **Roasted Tomato and Basil Soup**

ENTRÉE (Choice of One):

(All entrées come with a choice of starch and chef's choice seasonal vegetables)

- 8 oz Oven-roasted chicken supreme, grain mustard, shallot herb sauce
- 8 oz Pan-seared fresh Jail Island salmon fillet, fresh seasonal vegetables, creamy lemon thyme sauce
- **8 oz New York Striploin, fresh steamed seasonal vegetables, red wine reduction**

STARCH (Choice of One):

- Creamy Yukon Gold whipped potatoes
- Herb-roasted potatoes
- Thyme wild rice pilaf

DESSERT (Choice of One):

- New York-style cheesecake, fresh berries, berry coulis
- Warm apple crisp, vanilla ice cream
- **Flourless almond chocolate cake, chantilly cream (GF)**

LATE NIGHT SERVICE

- Coffee and tea station
- Wedding cake station - cut and platter display (cake supplied by wedding)
- **Fresh sliced seasonal fruit platter**
- Platter of fresh baked cookies

For additional enhancements please see pages 6-8

BEVERAGE SERVICE

- **One hour standard beverage service during the cocktail reception.**
- Two glasses of house wine during dinner service. Bar closed during dinner.
- **Four** hour standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea).

Sparkling wine for toasting is available for only \$4.25++ per glass (2oz)

Give your guests a choice between two entrees \$3++ per person

Give your guests a choice between three entrees \$4++ per person

PACKAGE ALSO INCLUDES:

- Menu tasting for two
- Complimentary entrée for DJ and photographer
- Floor length house linen
- Choice of napkin colour
- Dedicated private space during cocktail reception and late night stations
- Scenic photography locations around the Club (escorted with beverages)
- Complimentary parking
- Complimentary Wi-Fi
- Exclusive use of reception room from 9 a.m. to 1 a.m.
- Bridal suite with full length mirror
- Private in-house safe

THE ROYAL TROON PACKAGE

\$144 PER PERSON ALL INCLUSIVE



COCKTAIL RECEPTION

- Standard beverage service during the cocktail reception
- Chef's selection of hot hors-d'oeuvres and cold canapés (based on three pieces per person)
- Vegetable crudité platter with hummus, ranch and red pepper dips
- **Baked wheel of brie with berry compote, crackers and baguette**

DINNER (Four Course Meal)

Includes fresh baked dinner rolls and butter, regular and decaffeinated coffee and tea selection

SOUP (Choice of One):

- Creamy Truffle Mushroom
- Roasted Tomato and Basil
- **Butternut Squash**

APPETIZER (Choice of One):

- **Spinach salad, strawberries, candied pecans, crumbled feta, summer berry vinaigrette**
- **Vine-ripened yellow and red heirloom tomatoes and bocconcini, fresh torn basil, baby arugula, extra-virgin olive oil, balsamic**
- Garden Salad - Heritage greens, heirloom cherry tomatoes, cucumber, peppers, red onion, baby radish coins balsamic vinaigrette
- Spring mix salad greens, fresh berries, raspberry vinaigrette

ENTRÉE (Choice of One):

- 8 oz Oven-roasted chicken supreme, grain mustard, shallot herb sauce
- 8 oz Pan-seared fresh Jail Island salmon fillet, fresh seasonal vegetables, creamy lemon thyme sauce
- 8 oz New York Striploin, creamy fresh steamed seasonal vegetables, red wine reduction
- **6 oz Beef Tenderloin, fresh steamed seasonal vegetables, red wine reduction**
- **6 oz Halibut fillet, fresh steamed seasonal vegetables, saffron cream sauce**

STARCH (Choice of One):

- Creamy Yukon Gold whipped potatoes
- Herb-roasted potatoes
- Thyme wild rice pilaf

DESSERT (Choice of One):

- **Double chocolate mousse (GF)**
- New York-style cheesecake, fresh berries, berry coulis
- Warm apple crisp, vanilla ice cream
- Flourless almond chocolate cake, chantilly cream (GF)

LATE NIGHT SERVICE

- Coffee and tea station
- Wedding cake station - cut and platter-display (cake supplied by wedding)
- Platter of freshly baked cookies
- Sliced seasonal fruit platter
- **Platter of bite sized dessert squares**
- **Cheeseboard**

BEVERAGE SERVICE

- One hour standard beverage service during the cocktail reception.
- Two glasses of house wine during dinner service. Bar closed during dinner.
- Four hours standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea).

Sparkling wine for toasting is available for only \$4.25 per glass (2oz)

ROYAL TROON EXCLUSIVE:
Give your guests a choice between three entrees for only \$3++ per person.

PACKAGE ALSO INCLUDES:

- **Chair covers**
- **Sparkling wine service for head table**
- Menu tasting for **four**
- Complimentary entrée for DJ and photographer
- Floor length house linen
- Choice of napkin colour
- Dedicated private space during cocktail reception and late night stations
- Scenic photography locations around the Club (escorted with beverages)
- Complimentary parking
- Complimentary Wi-Fi
- Exclusive use of reception room from 9 a.m. to 1 a.m.
- Bridal suite with full length mirror
- Private in-house safe

PACKAGE ADD-ONS

DINNER ADDITIONS

ADD A PASTA COURSE

Penne pasta in a tomato basil sauce
\$5.75

ADD AN ARANCINI COURSE

Wild mushroom arancini served on a bed of tomato basil sauce
\$6.75

SORBET PALATE REFRESHER

An assortment of varieties available
\$3.25

BEVERAGE ADDITIONS

- Extra hour of standard bar service
\$10.25 per person
- Upgrade to premium bar
\$14 per person
- Alcoholic punch (serves approx. 50 portions)
\$195
- Non-alcoholic punch (serves approx. 50 portions)
\$95
- Add sparkling or still water (750 ml)
\$7.70 per bottle

VEGETARIAN ENTREES

- **Vegetable Napoleon**
Stacked grilled portobello mushrooms, peppers, tomato, goat cheese on a bed of tomato basil sauce (GF)
- **Mushroom Risotto**
Portobello, cremini, button mushrooms, rosemary, thyme, white wine, Grana Padano
- **Pasta Primavera**
Penne, assorted vegetables, hearty tomato sauce, Grana Padano
- **Chickpea Tagine**
Slow cooked Moroccan chickpea stew, sautéed carrots and zucchini seasoned with ras el hanout, served over a bed of cous cous (V)
- **Stuffed Pepper**
Fire roasted pepper stuffed with a rich blend of mushrooms, zucchini, onions, peppers, garlic, tomato, grana Padano served on a bed of rose sauce and mashed potato
- **Chickpea and Baby Kale Curry**
Slow cooked chickpea and baby kale stew, finished with a blend of freshly ground Indian spices and coconut milk, accompanied with rice and naan bread (V)

KID'S MENU

CHOICE OF ENTRÉE:

- Chicken fingers and fries
- Butter tossed pasta
- Grilled chicken breast with steamed veggies and starch
- Penne with garden marinara

CHOICE OF DESSERT:

- Fresh fruit bowl
- Brownie and ice cream

\$27 per child up to age 10
Soft drinks included



Prices are per person and subject to applicable taxes and administration fee.

ADDITIONAL ENHANCEMENTS

SELECT ANY OF THE FOLLOWING TO ENHANCE
YOUR COCKTAIL RECEPTION OR LATE-NIGHT BUFFET



GOURMET DIPS AND SPREADS PLATTER

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

Small platter (serves approximately 20 guests) \$76

Medium platter (serves approximately 40 guests) \$147

Large platter (serves approximately 60 guests) \$223

BRUSCHETTA DUO PLATTER

Classic bruschetta – vine ripened Roma tomatoes, garlic and fresh basil.

Mushroom bruschetta – pan roasted shiitake, portabello and oyster mushrooms, fresh herbs, garlic olive oil.

Small platter (serves approximately 20 guests) \$74

Medium platter (serves approximately 40 guests) \$143

Large platter (serves approximately 60 guests) \$217

SUSHI BOAT

Finest assortment of sushi; California rolls, yam tempura rolls, spicy tuna rolls, salmon rolls, tuna sushi, salmon sushi, shrimp sushi, accompanied with pickled ginger, soy sauce, wasabi.

62-piece sushi boat \$218

(one sushi boat serves approximately 20 guests)

LIVE ACTION SUSHI STATION

Interactive station with sushi prepared by a sushi master

\$15 per person (based on three pieces of sushi per person)

EAST COAST OYSTER BAR

Freshly-shucked P.E.I. Malpeques, Rocky Bays, New Brunswick Beausoleils, served with signature sauces.

\$13 per person (based on three oysters per person)

BAKED BRIE WHEEL

Brie wrapped in puff pastry served with crostini and berry compote.

\$150 (serves approximately 60 guests)

Half wheel \$91.75 (serves approximately 30 guests)

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce.

50 pieces \$120

100 pieces \$241

ANTIPASTO BAR (VEGETARIAN)

Grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.

Small platter (serves approximately 20 guests) \$166

Medium platter (serves approximately 40 guests) \$326

Large platter (serves approximately 60 guests) \$487

ANTIPASTO BAR (WITH SEAFOOD)

Marinated calamari, shrimp, scallops, mussels, with eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sundried tomatoes, bocconcini, served with artisan breads.

Small platter (serves approximately 20 guests) \$344

Medium platter (serves approximately 40 guests) \$688

Large platter (serves approximately 60 guests) \$1,025

Prices are per person unless otherwise noted and are subject to applicable taxes and administration fee.

ADDITIONAL ENHANCEMENTS

SELECT ANY OF THE FOLLOWING TO ENHANCE
YOUR COCKTAIL RECEPTION OR LATE-NIGHT BUFFET



GLEN SIGNATURE CHEESE STATION

Chefs selection of premium International cheeses sliced live by a chef, accompanied with a selection of freshly baked breads, assorted crackers, grapes, berries, chutneys, truffle honey, and nuts

\$13.20

PREMIUM CHARCUTERIE BOARD

Fine-cured and smoked meats including Genoa salami, capocollo, prosciutto di San Daniele, calabrese garnished with olives, chutney, baguettes.

Small platter (serves approximately 20 guests) \$182
Medium platter (serves approximately 40 guests) \$349
Large platter (serves approximately 60 guests) \$518

VEGETABLE CRUDITÉS AND DIPS

Peppers, carrots, celery, cucumber, heirloom cherry tomatoes with peppercorn ranch and roasted red pepper dips.

Small platter (serves approximately 20 guests) \$76
Medium platter (serves approximately 40 guests) \$147
Large platter (serves approximately 60 guests) \$223

ASSORTED GRILLED CHEESE STATION

Assorted breads and cheeses: Ham and Swiss, Turkey and cheddar. Havarti cheese and tomato Served with assorted mayo and warm tomato soup.

\$7.20

CARVED SUCKLING PIG

Available live action or pre-carved.

\$500 per pig (feeds approx. 80 - 100 people)
Live action fee \$125

OVEN-ROASTED PORCHETTA STATION

Live carved slow-roasted porchetta with crusty Italian bun, banana peppers and caramelized onion, baby arugula.

\$14 (minimum 50 people)

DELUXE GOURMET PIZZA

Chef's choice of gourmet topping to include meat and vegetarian options.

\$16.50 per pizza (1 pizza serves 12 slices)

BYO TACO BAR

Selection of crisp fish, pulled BBQ chicken, Beyond Meat vegan chili. Served with fresh tortillas, lime infused sour crème, shredded cheese, lime wedges, iceberg lettuce, guacamole and a selection of hot sauces.

\$13.50

CHEF'S POUTINE STATION

Fresh cut french fries, classic St-Albert cheese curds, rich gravy.

\$9.15

Prices are per person unless otherwise noted and are subject to applicable taxes and administration fee.

ADDITIONAL ENHANCEMENTS

SELECT ANY OF THE FOLLOWING TO ENHANCE
YOUR COCKTAIL RECEPTION OR LATE-NIGHT BUFFET



FRESH FRUIT PLATTER

Honeydew melon, cantaloupe, watermelon,
pineapple, grapes and berries.

Small platter (serves approximately 20 guests) \$98

Medium platter (serves approximately 40 guests) \$189

Large platter (serves approximately 60 guests) \$286

**Didn't see what you
are looking for?
We are happy to
customize menu options!**

ICE CREAM SUNDAE BAR

Chocolate, vanilla, strawberry ice cream. Assorted
toppings to include fresh berries, chocolate
chucks, sprinkles, caramel, warm chocolate sauce
and whipped cream.

\$8.25

DESSERT BUFFET

A decadent assortment of tortes, gateaux, cakes,
pies, flans, mini pastries

\$11.50

FRESHLY BAKED ASSORTED PIE STATION WITH ICE CREAM

Assorted pies - apple, pumpkin and pecan with
vanilla and strawberry ice cream.

\$11

GOURMET DESSERT BUFFET

Chocolate-dipped strawberries, hand-rolled
chocolate truffles, croquembouche tower,
French-style pastries, fresh fruit kebabs, plus an
assortment of tortes, gateaux, cakes, pies and
flans.

\$14.65 (minimum 50 guests required)

Prices are per person unless otherwise noted and are subject to applicable taxes and administration fee.

ENGAGEMENT PARTIES BRIDAL SHOWERS REHEARSAL DINNERS THANK-YOU BRUNCHES

HIGHLAND BRUNCH BUFFET

- Fresh baked croissants, pastries, mini muffins
- Egg Benedict
- Yogurt and granola
- Bacon
- Sausage
- Chef's home-fried potatoes
- Baby spinach salad with strawberries, goat cheese and toasted pecans
- Seasonal green salad
- Seven grain salad
- Oven-baked salmon with saffron cream sauce
- Vegetarian penne in a tomato basil sauce
- Steamed garden vegetables
- Selection of pastries, cookies and fruit
- Coffee and tea

\$40

SUBSTITUTIONS

Grilled chicken breast with roasted red pepper cream sauce or chicken tikka masala with basmati rice and naan bread

BRUNCH ENHANCEMENT ITEMS

Chef's omelet station \$7.25

Top Sirloin of beef carvery \$7.25

Stir-fry station with vegetables, shrimp and chicken \$15.55

Live action pasta station - two types of noodles, assorted vegetables, tomato basil sauce and Mornay sauce \$14.45
(Add grilled chicken and hot Italian sausage to the toppings for \$2)

BALLANTRAE BUFFET LUNCH

BUILD-YOUR-OWN SALAD BAR

Selection of lettuces, seedlings and sprouts, variety of nuts, fruits salad vegetables and cheese toppings, assorted dressings and vinaigrettes

FRESH BAKED BREAD BASKET

Fine artisan breads and flat bread with hummus and roasted red peppers spreads

CHEF'S HOT ENTRÉES

Grilled chicken breast with roasted red pepper cream sauce

Pasta primavera

Fresh steamed seasonal vegetables

Herb-roasted potatoes

\$33.40

BUFFET ENHANCEMENT ITEMS

Grilled bacon wrapped tenderloin

with Madagascar peppercorn sauce \$12.55

Oven-baked salmon \$9.95

Prices are per person and subject to applicable taxes and administration fee.



ENGAGEMENT PARTIES
BRIDAL SHOWERS
REHEARSAL DINNERS
THANK-YOU BRUNCHES

BALMORAL AFTERNOON TEA

- Selection of traditional and herbal teas, freshly brewed regular and decaffeinated coffee
- Freshly baked scones served with premium fruit preserves, Devonshire cream and butter
- Fresh fruit platter of golden pineapples, assorted melon, orange and fresh berries
- Chef's finest collection of mini open-faced sandwiches, pitas and wraps
- Chocolate dipped strawberries

\$25.50

ST. ANDREW'S COCKTAIL PARTY

- Canadian cheese board with grapes, crackers and baguette
- Fresh-cut vegetable crudites and dips, Fine cocktail-style sandwich wraps

OR

- Selection of Chef's hot hors-d'oeuvres
- Seasonal sliced fruit platter and dessert squares and cookies
- Coffee and tea station

\$33.40

THE AVIEMORE CELEBRATION

- Chef's selection of hot hors-d'oeuvres
- Chilled shrimp ice bowl with cocktail sauce,
- Bruschetta duo platter
- Dips and spread platter with grilled pita, banquette croutons and nacho chips
- Fresh fruit kebabs with raspberry coulis
- Coffee and tea station

\$38.90

Prices are per person and subject to applicable taxes and administration fee.

GENERAL INFORMATION

The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the Client without the written permission of the Club and are subject to such administration fees and/or labour charges as are deemed necessary by the Club.

GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number. We are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour charges may be assessed for the function space and personnel involved.

FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier.

BEVERAGES

The Alcohol and Gaming Commission regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. ClubLink reserves the right to verify identification for any person who appears to be less than 25 years old.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A

second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The convenors for any functions are held responsible for the other members of their group. ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

ClubLink is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A minimum cleaning charge of \$150 will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

RE:SOUND

We are also required by law to obtain a RE:Sound license. RE:Sound levies licensing fees and in turn compensates Artists and Record Companies. Similar to S.O.C.A.N, it is determined by seating and standing capacity and With Dancing or Without Dancing.

STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set-up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.

Prices are per guest (unless otherwise indicated) and are subject to administration fee and applicable taxes (unless an all-inclusive price). All prices are subject to change without notice.