

The only Waterfront Golf Course in Wasaga Beach offering Banquet Facilities for all your Special Events.

Accommodates 20 to 200 Guests

Unlimited OUTDOORS on 143 Acres



Wedding Packages

Booking Your Event

Book your special event, at this majestic Country Club.
The Golf club has been here since 1928, and
the newly renovated club house recaptures the original heritage
with modern features and amenities.

Like ample free parking, AV system, dance lights, cordless microphones, full service bar, A certified renowned chef to please all tastes and budgets. From the restored clubhouse enjoy looking through picture windows, of Beautiful Marl Lake.

Catch a glimpse of our resident swans, and enjoy the flowering lily pads, along with other wildlife.



Free With Your Booking

- Excellent service and exquisite cuisine
- On site coordinator to ensure every detail of your event is considered
- The clubhouse will be set up to your seatings requirements.
- Tables, linens, chairs, dishes, cutlery, glassware
- Serving staff
- Use of all AV equipment
- Podium and microphone
- Coat check as required
- Ample parking
- Professional servers and Smart Served bartenders
- Use of our grounds for photos
- Use of safe
- Hospitality room



Packages Choose from or Create your own menu

√ Assorted soups/salads/antipastos

√ Entrees choice of, pastas/roast beef/chicken/turkey/pork/lamb/seafood

√ Desserts made in house, fresh, and seasonal

Full HOST bar, starting at \$32.95/person for domestic drinks

Cash bar available (\$500.00 for Bar tending staff)

PREMIUM BAR - \$41.95 (4 hours bar) includes dinner wine and bottled water Bar is open 1 hour before dinner, closed for dinner (wine service for dinner)

reopen after dinner (3 hours service) cost surcharge for extra hours

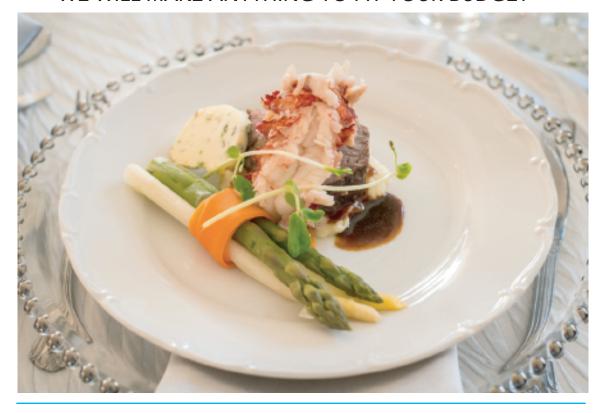
COCKTAIL HOUR, an assortment of hor d'oeuvres from \$12.00/person

MIDNIGHT SNACKS/BUFFET/SWEET TABLES/SEAFOOD from \$12.00/person

Starting at \$49.95/person, Choose either:

3 course Full Service or 8 Item Buffett

WE WILL MAKE ANYTHING TO FIT YOUR BUDGET



Sample Dinners \$49.95

Start with

- Soup Choose one of many seasonal selections, made from scratch by our in-house certified chef.
- Salad
 - Tossed greens
 - Summer barrie
 - Italian with radicchio & arugula
 - Greek with feta cheese & olives
 - Beet + pineapple with nuts
 - All served with homemade dressings.
- Entrées choose from
 - Beef, slow roasted with au jus
 - Chicken, roasted with pan au jus
 - Coq au vin, with homemade wine sauce
 - Turkey with homemade stuffing & gravy
 - Pork, chops with homemade apple sauce
 - Pork souvlaki, skewered with vegetables.
 - Salmon, grilled with dill & lemon

All served with seasonal vegetables and your choice of potatoes or rice

Dinner upgrades. Prices vary

- Beef tenderloin
- Sirloin roast
- Chicken supreme
- Shrimp jumbo
- Lobster tail
- BBQ striploin steaks
- Seafood platters
- or any other creations you desire*

Sample Buffet starting at \$49.95

Butler service

- Rolls/butter
- Choice of 2 salads
- Baked pasta (vegetarian)
- seasonal vegetables
- Red skinned garlic, mashed potatoes
- Slow roasted beef, au jus / horseradish

or

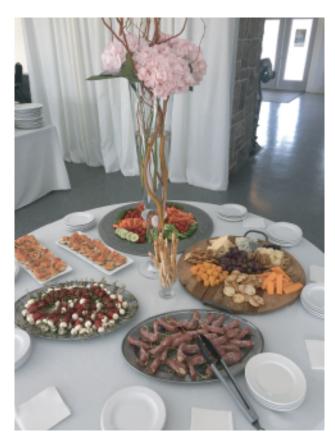
• Chicken, your choice

Add more items as requested / price varies

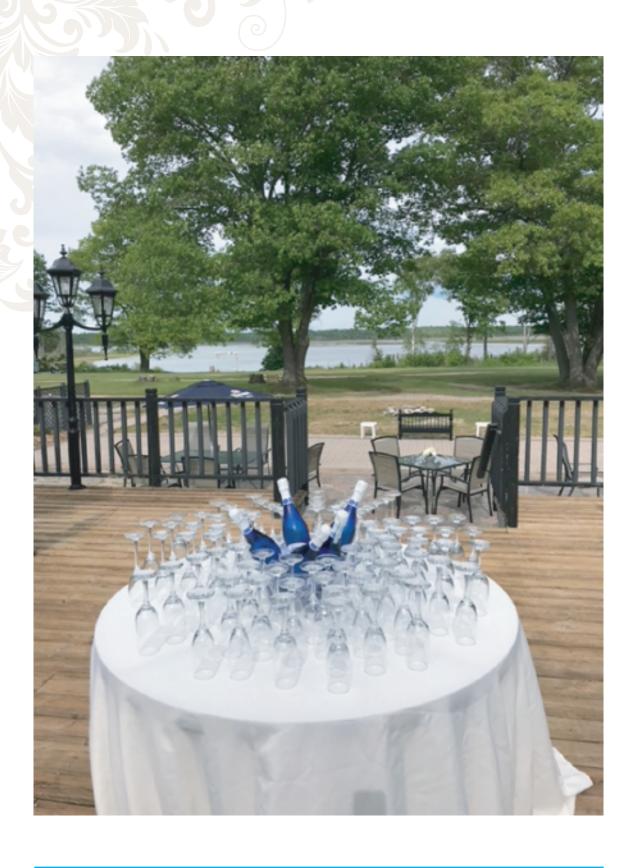
Coffee / Tea Station with assorted desserts

Package Additions

- Bottled Water "Evian" \$4 Included with premium Bar package
- Sparkling wine service, for toasts \$8.00
- Wedding cake service \$3
- Runners/Overlays/Stretch linen rental \$5
- Chair Covers, Ivory \$6
- Center piece rental \$25
- Ceremony setup at Marl Lake Arbour \$600
 *includes 80 white chairs each additional chairs \$5.00 each
- Venue includes setup \$ 2,000







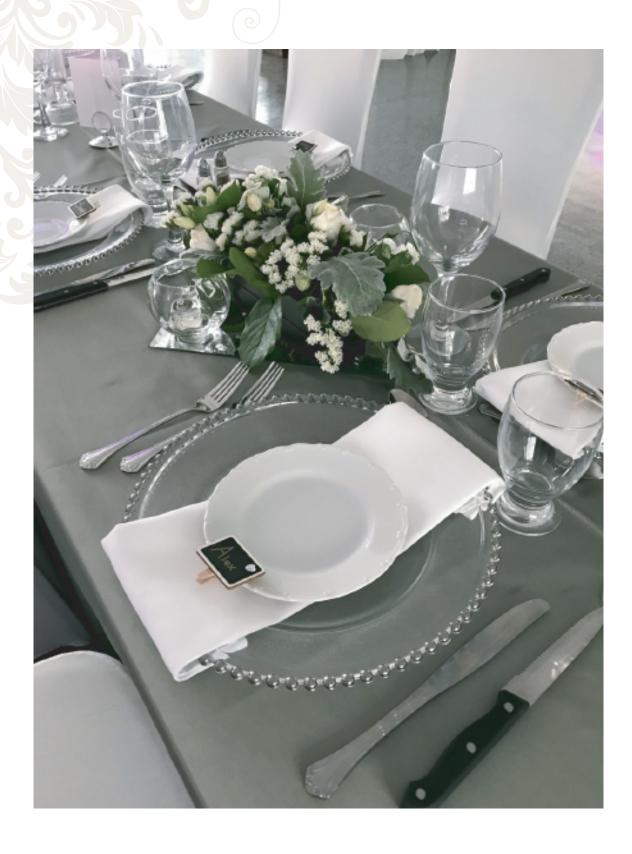
Before or After Dinner Stations

- Sweets table
- Burger station
- Pizza bar
- Poutine bar
- Antipasto station
- Italian sandwich station
- Hot chocolate station
- Sushi Station
- Barista station expresso, capuccino, etc.
- Caesar Bar
- Sparkling wine station
- Candy Station
- Gelato Station
- Porketta Station
- Seafood station
- Soup station
- Fireworks
- Fire pit
- Add your wish station





Possibilities are Endless...



Cold Hors D'oeures

Starting at \$12/person

- Caprese bites (Tomato/ bocconcini/basil)
- Vegetables + dip in cups
- Tomato bruschetta
- Fruit kabobs
- Egg/tuna finger sandwiches
- Prosciutto wrapped around bread stick
- Shrimp Cocktail With dip in shot glass (surcharge may apply)
- Smoked Salmon/Cream Cheese Bite size pumpernickel bread
- Antipasto Skewers
 (Artichoke hearts/salami/olive)

Or Mix and Match 3 for \$12.00







Hot Hors Doeures

- Perogies stuffed with cheese/dip
- Chicken or Vegetable spring rolls with plum sauce
- Bacon wrapped scallops skewered (surcharge may apply)
- Gourmet grilled cheese:
 (Cheddar/cream cheese with sundried tomatoes, cut in fingers)
- Pulled pork sliders: Mini buns
- Stuffed mushroom caps: Seasoning and cheese
- Chicken satay: Tender chucks of chicken/seasoned
- Meat ball lollipops: Gourmet meat balls on a stick
- Torpedo shrimp with dip
- Mini quiche

Choose any 3 for \$12.00





