

## Wedding Packages

Thank you for choosing Dorchester Country Club to celebrate your wedding day. Our professional staff is trained and prepared to anticipate your entire wedding needs in order to ensure a memorable experience for you and all your guest.

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### Complimentary Room Rental

Included in all our wedding packages is the complimentary use of our Dining Room area, your choice of house linens, room set up including; all slandered inventory of chairs, tables, and place settings, dance floor, table numbers, podium and microphone for your speeches.

Additional services include professional serving staff and bartenders, on-site Coordinator, Executive Chef, Menu consultation and food tasting.

### Food & Beverage

Menus must be selected at least six weeks in advance of event. To help you choose your menu, we will provide complimentary food tasting is for two people. Guests are welcome to attend for an additional fee. Food tastings are for plated meals only, hors d'oeuvres and late night are not available. We are happy to arrange special meals for any of your guest who have specific dietary needs. Please inform us about any meals for young children.

### Linen

Standard table linens colours are white, ivory or black. Cotton napkins are available in variety of colours. Alternate coloured table linens are available and are subjected to a surcharge based on the market price. Events have the option to rent other linens and they must be

delivered the day before your event and must be picked up the day following your event.

### Chair Covers & Speciality Chairs

White & Black chair covers are available. Any additional chair colours or sashes colours are available at 3.75/ for both. Speciality chairs can also rent for an additional fee. Chair fees includes setup and teardown. (market price)

### Ceremony Fee

There is a \$750 on-site ceremony fee, which includes your wedding rehearsal, house linens, white folding ceremony site chairs, setup and teardown of ceremony sit.

### Complimentary Foursome of Golf

As part of all our signature wedding packages you may enjoy a complimentary round of golf on Dorchester Golf & Country Club pristine 12-hole golf course. Date and time restriction may apply. Additional rounds can be arranged based on availability

### Event Planner

Contact Gloria Poley (Cece) at:

519-268-8199 or [info@dorchestergolf.com](mailto:info@dorchestergolf.com)

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## The Super Casual Package

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### Dinner Menu Options

Buffet menu option included;

Artisan Bread with Butter

Soup or Salad appetizer selection

Entrée selection

Coffee & Tea service

### Waiter Passed Hors D'oeuvres

Standard selections based on two pieces per person; selections to be determined

(Only if you have the wedding ceremony with us)

### Late Night Station

Sweets Platter

Bride & Grooms own wedding cake, including complimentary cutting

Fresh brewed coffee and tea

### Linen & Décor Included

Linens for guest tables (White or Black)

Linens for head table, gift table, cake table & DJ table

Line Napkins (colour to be determined)

Includes all set up & teardown of the above linens and décor

### Additional Services Included

The exclusive use of the dining room

Use of grounds for photographs

On-site Event Coordinator, Executive Chef, Serving Staff & Bartenders

Complimentary menu tasting & consultation with Executive Chef

### Cash Bar or Toonie Bar

Host a cash bar or Toonie bar only includes Draft beer or bar rail

Open bar is available for \$50 per person

### **\$100**

Price is per person & is not inclusive of the applicable tax & gratuities. Please notify us in advance of any allergies, vegetarians or special meal requirements & our culinary team will accommodate those requests on an individual level.

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## **Our Formal Be All Package**

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### **Beverage Services**

Non-alcoholic fruit punch offered upon guest arrival to the Clubhouse

Open bar (excluding liqueurs & cognacs) 1 hour for cocktail reception

Dinner wine service (Pelee Island white & red)

Open Bar (excluding liqueurs & cognacs) 5 hours following dinner & speeches

### **Waiter Passed Hors D'oeuvres**

Standard selections based on two pieces per person; selections to be determined

### **Dinner Menu Options**

Plated menu option included;

Artisan Bread with Butter

Soup or Salad appetizer selection

Entrée selection

Coffee & Tea service

### **Late Night Station**

Choice of late night, selection to be determined

Bride & Grooms own wedding cake, including complimentary cutting

Fresh brewed coffee and tea

### **Linen & Décor Included**

Linens for guest tables (White or Black)

Linens for head table, gift table, cake table & DJ table

Line Napkins (colour to be determined)

Includes all set up & teardown of the above linens and décor Complimentary menu tasting & consultation with Executive Chef

### **Additional Services Included**

The exclusive use of the dining room

Use of grounds for photographs

On-site Event Coordinator, Executive Chef, Serving Staff & Bartenders

Complimentary menu tasting & consultation with Executive Chef

**\$150**

Price is per person & is not inclusive of the applicable tax & gratuities. Please notify us in advance of any allergies, vegetarians or special meal requirements & our culinary team will accommodate those requests on an individual level.

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## ***Hors D' Oeuvres***

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### **Waiter Passed Hors D' Oeuvres**

Included in Package Price

Please choose 2 options from the following waiter passed hors d' oeuvres

**\$30/Dozen**

- Prosciutto Wrapped Figs
- Cajun Shrimp and Guacamole Bites
- Bruschetta Crostini
- Mini Caprese Sticks (Marinated Baby Bocconcini, Cherry Tomatoes and Basil)
- Apple & Brie Canape
- European Meatballs
- Smoked Ham & Asparagus Spears
- Shrimp Cocktail Shots
- Crab Cake Balls
- Vegetable Shot Glasses
- Marinade Chicken Skewers
- Pulled Pork Slider
- Cure Meat & Marinade Cheese

### **Hors D' Oeuvres Display**

#### **Imported & Domestic Cheese Boards**

A variety of imported & domestic cheese served with seasonal fruit, crackers & breads

**\$5 per person**

### **Crudité Platter**

An arrangement of garden-fresh vegetable served with buttermilk dill ranch dipping sauce

**\$3.50 per person**

### **Fresh Fruit Platter**

Carved golden pineapple, grapes, duo of melons & seasonal berries

**\$4 per person**

**Additional hors d'oeuvres selection do not included the applicable 13% HST & 18% Gratuity**

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# Appetizer Selections

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## Appetizer Course Selection

Please choose a soup or salad to be served to all your guests

### Salads

Classic Caesar Salad finished with house smoked bacon, Asiago Cheese & Confit Garlic

Beet & Goat Cheese tossed with Arugula in a balsamic vinaigrette

Mixed Green Salad with Cherry Tomatoes & Pickled Onions with a raspberry vinaigrette

### Soups

Tomato & Basil; creamy tomato puree, fresh basil & finished with sour cream

Oven Roasted Squash; a decadent rich cream blended with roasted squash, garnished with tossed seeds

Hearty Potato, Smoked Bacon and Cheese finished with Black pepper croutons

Roasted Red Pepper Bisque; smooth & accented with fresh herbs

## Up Grade Course

Soup & Salad Course

\$5.00 per person

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## Entrée Course

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### Entree Course Selection

Please choose one of the following;

#### **Oven Roasted Chicken Supreme**

Spiced rubbed Chicken Supreme roasted to perfection, topped with a mushroom & Champagne herbed cream sauce

#### **Pan-Seared Atlantic Salmon**

Fresh Atlantic salmon, pan-seared to perfection & topped with a citrus dill sauce

#### **Grilled Top Sirloin Steak**

Fresh Ontario beef grilled to Medium, served with a rich merlot demi-glaze

#### **Vegetarian Options**

- Eggplant Parmesan
- Vegetable Kababs on a bed of rice
- Vegetarian Burger

### **Children Menu Options**

**\$15/child (12 & Under)**

- Chicken Fingers & Fries with Ketchup & Honey
- Pasta tossed in butter or fresh tomato sauce topped with asiago cheese

Celery & carrot sticks with ranch dip to be served for appetizer course

### Upgraded Entrée Selections

#### **Rack of Lamb**

**\$5.00/person**

Dijon & herb crusted rack of lamb served with a red wine reduction

#### **Grilled Beef Tenderloin**

**\$5.00/person**

6oz tenderloin filets, served with your choice of sauce:

- Merlot Demi
- Loaded Mushroom ragout

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## Late Night Snacks

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### Late Night Snack Selections

Add any of the following late-night snacks selections to your package (one free if you pick **Our Formal Be All Package**)

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#### **Build Your Own Poutine Bar**

Loaded with fresh ingredients, we only use fresh cut fries, with a rich beef gravy

**\$7/person**

**(Add beef or pork for \$1.50)**

#### **Beef Slider Bar**

Miniature bite size seasoned beef patties served with mini buns accompanied with traditional condiments

**\$5/person**

**(Add cheese for \$1.50)**

#### **Pizza Bar**

14" fresh pizza dough includes: Pepperoni, vegetarian, or cheese (choice one of three)

**\$18/pizza**

#### **Taco Bar**

Loaded with fresh ingredients, served with fresh soft tortillas, seasoned beef & sour cream/salsa

**\$8/person**