



FOREST GOLF CLUB & INN

WEDDING PACKAGES

For bookings & inquires, please contact
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WEDDINGS AT THE FOREST GOLF CLUB & INN

Congratulations on your engagement and thank you for considering Forest Golf Club & Inn for one of the most important days of your life. We would be honored to host your wedding and assist with any venue related planning to ensure your day is just how you imagined.

This location offers a breathtaking natural backdrop of our 27 hole golf course, which will set the stage for the perfect photos and memories to last a lifetime.

Our professional and courteous staff strives to go above and beyond to provide an exceptional experience for you and all your guests.



Room Rentals

Indoor Wedding Spaces

Banquet Hall \$1500.00++

200 guests - reception only

150 guests - seated dinner



Dining room \$1500.00 ++

130 guests - reception only

80 guests - seated dinner



Outdoor Wedding Spaces

Island Green Ceremony + Photos Only

Banquet Hall rental included

\$5000.00 ++

up to 200 guests outside

up to 150 guests seated inside



Bell Tower Ceremony + Photos Only

Banquet Hall rental included

\$3000.00 ++

up to 200 guests outside

up to 150 guests seated inside



All prices are subject to change without notice. Applicable taxes (13%) are not included in provided pricing.
An 18% facility charge will be applied to the final billing.

(++, plus tax and 18% gratuity)

Choose One Starter

Panache of Greens

A mix of greens and endives with your choice of dressing

Caesar Salad

A classic favourite with or without bacon

Forest Mushroom Bisque

Drizzled with fresh cream and chives

Choose One Entrée

(All Entrees include Chef's choice of potato and seasonal vegetables)

Marinated Chicken Breast

With sun-dried tomato sauce and caramelized onion compote

Roasted Pork Loin

With apple chutney and raisin dressing

Chicken Kiev

Chicken breast dressed with herb butter

Choose One Dessert

Cappuccino Mousse Cake

Served atop a rich Kahlua cream anglaise

Sticky Toffee Pudding

Chef's signature recipe smothered in caramel sauce

Chocolate Fudge

Rich smooth texture drizzled with chocolate

\$55.00 Per Guest ++

Includes Freshly Brewed Coffee, Tea or Decaffeinated Coffee



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Choose One Starter

Three Onion Bisque

With cheese croutons

Roma Tomato Salad

On chiffonade greens with marinated maui onions and la flora dressing

Tomato & Buffalo Mozzarella

Drizzled with balsamic vinaigrette

Choose One Entrée

(All Entrees include Chef's choice of potato and seasonal vegetables)

Chicken Oscar

Pan seared chicken breast topped with crab, smoked salmon, wrapped in asparagus and topped with bearnaise sauce

Roast Striploin of Alberta Beef

With a pinot noir reduction

Baked Atlantic Salmon

With corn salsa

Choose One Dessert

Swiss Chocolate Torte

Chocolate sponge cake layered with swiss milk chocolate mousse topped with grand marnier cream

Classic New York Cheesecake

With raspberry coulis

Creme Brulee

Rich custard base with a layer of carmalized sugar

\$60.00 Per Guest ++

Includes Freshly Brewed Coffee, Tea or Decaffeinated Coffee



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Choose One Starter

Lobster Bisque

Flavoured with brandy and creme fraiche

Butter Leaf Mimosa

With sliced strawberries, mandarin oranges and roasted almonds served with balsamic vinaigrette

Spinach & Pancetta Salad

Fresh spinach with pancetta bacon, tomatoes and balsamic dressing

Choose One Entrée

(All Entrees include Chef's choice of potato and seasonal vegetables)

Alberta Beef Medallion

With a red wine reduction

Baked Asian Cod Loins

with thai fruit chutney

Duo of Chicken and Beef Tenderloin

8oz chicken supreme with a 4oz cut of beef tenderloin

Choose One Dessert

Chocolate Truffle

Sweet and salty truffle cake with raspberry coulis

Bourbon Street Pecan Flan

Rich pecan pie littered with chunks of chocolate and pastry cream

Strawberry Mille Feuille

layers of pastry, whipped cream and strawberries served with english cream

\$69.00 Per Guest ++

Includes Freshly Brewed Coffee, Tea or Decaffeinated Coffee



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Buffet Includes

Freshly Baked Dinner Rolls
Mixed Field Greens with Assorted Dressing
Rustic Potato Salad with Bacon and Scallions
Artichoke, Red Onion and Tomato Salad
Sweet Corn and Cabbage Slaw in Chipotle Tomato Vinaigrette
Vegetable Crudite with Ranch Dip

Roast Top Sirloin with Pan Jus
Honey Garlic Roasted Chicken
Baked Salmon with BBQ Glaze
Baked Potato with Sour Cream and Green Onion
Whiskey Baked Beans
Charred Corn on the Cob with Lemon Butter

Apple Crumble
Aztec Peanut Butter Torte
Key Lime Devine

\$43.00 Per Guest ++

Includes Freshly Brewed Coffee, Tea or Decaffeinated Coffee

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An 18% facility charge will be applied to the final billing.

(++, plus tax and 18% gratuity)



Everlasting Love

Silver Package / Buffet

(Minimum 75 people)

Buffet Includes

Freshly Baked Dinner Rolls
Tossed Garden Greens with Assorted Dressing
Classic Caesar Salad
Tomato and Chive Salad
Marinated Vegetable Salad
Roasted Squash Salad
Grilled Potato Salad
Assorted Cold Cuts
Selection of Canadian Cheese with Assorted Crackers

Alberta Prime Rib with Gamay Pan Drippings
Free Range Chicken Breast with Bing Cherries
Yukon Arctic Char with Mustard Seed Butter Reduction
Manitoba Rice Medley

Pumpkin Cheesecake
Homestyle Pies
Rhubarb and Mixed Berry Crisp
White and Dark Chocolate Mousse
Assorted Country Pastries

\$48.00 Per Guest ++

Includes Freshly Brewed Coffee, Tea or Decaffeinated Coffee



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An 18% facility charge will be applied to the final billing.

(++, plus tax and 18% gratuity)

Happily Ever After

Gold Package / Buffet

(Minimum 75 people)

Buffet Includes

Freshly Baked Garlic Bread, Grissini Sticks, Paninis

Mixed Heritage Greens with Assorted Dressing

Seafood Salad

Artichoke Salad

Zucchini and Mushroom Salad

Pasta Salad

Marinated Mussels

Anitpasto Platter; Capocollo, Pastrami, Prosciutto, Baby Mozzarella, Hot Peppers, Gherkins

Imported Italian Cheeses with Assorted Crackers and Bisquits

Chicken Boscaiola

Lasagna Al Forno

Spinach Tortellini

Vegetable Fettuccini with Pesto Sauce

Garden Vegetable Medley

Ratatouille

Assorted Pies and Pastries

Tiramisu

Fruit Tarts

Chocolate Dipped Biscotti

Fruit Extravaganza

\$48.00 Per Guest ++

Includes Freshly Brewed Coffee, Tea or Decaffeinated Coffee



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(++, plus tax and 18% gratuity)

Hors d'oeuvres

Hot Hors D'oeuvres

Oysters Rockefeller

Scallops Wrapped in Bacon

Grilled Beef Tips with Pepper
Brochettes

Malaysian Style Chicken Satay
with Peanut Dipping Sauce

Asian Pot Stickers with Soya
Dipping Sauce

Vegetable Imperial Rolls with
Sesame Dipping Sauce

Pesto Marinated Shrimp Kebab

Baked Salmon Pinwheel

Vegetarian Samosa with Mint
Chutney

Coconut Shrimp with Chipotle
Dip

BBQ Baby Pork Rib Fingers

Cold Hors D'oeuvres

Chef's Choice of Assorted Fancy
Canapes

Blackened Chicken Breast with
Garlic Mayonnaise

Rosettes de Salmon with
Cheese over Rye Croutons

Ham Roll with Herb Cream
Cheese

Large Shrimp on Toast Points

Smoked Oysters on Cucumber

Devilled Eggs with Caviar

Artichoke Stuffed Crab with
Pesto Mayonnaise



\$35.00 Per Dozen ++

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(++, plus tax and 18% gratuity)

Cocktail & Late-Night Platters

(All Trays and Platters Serve 25 People)

Domestic Cheese Tray \$140++/Tray or \$6.45++/person

A Selection of Assorted Domestic Cheeses with Grapes and Assorted Crackers

Imported Cheese Tray \$165++/Tray or \$7.87++/Person

A selection of Imported Cheeses with Grapes and Assorted Crackers

Vegetable Tray \$95.70++/Tray or \$4.40++/Person

Carrots, Celery, Zucchini, Mushrooms, Broccoli, Cauliflower, Cherry Tomatoes and Radishes
Served with a Creamy Dip

Fresh Fruit Tray \$120++/Tray or \$5.67++/Person

An Assortment of In-Season Fresh Fruit.

Sandwich Tray \$147++/Tray or \$7.00/Person

A Variety of Quartered Sandwiches - Based on Four Quarters Per Person

Cold Cut Deli Tray \$280++/Tray or \$10.75++/Person

Variety of Cold Cuts and Deli Sausages served with Assorted Breads

Pickle, Olive and Relish Tray \$54++/Tray or \$3.30++/Person

An Assortment of Pickles, Olives and Relishes

Munchie Tray \$85++/Tray or \$3.85++/Person

An Assortment of Peanuts, Potato Chips, Tortilla Chips and Cheezies

Bruschetta Tray \$100++/Tray or \$4.95++/Person

A Bowl of Fresh Bruschetta Mix served with French Baguette



All prices are subject to change without notice. Applicable taxes (13%) are not included in provided pricing.
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(++, plus tax and 18% gratuity)



Amenities



Indoor and Outdoor spaces available for ceremony and reception areas

-

Use of tables, chairs and other furniture for outside use*

-

Linen rental available*

-

Complimentary set up and tear down

-

Complimentary WIFI for guests

-

Private bartender, serving and culinary staff*

-

Wired microphone and speaker rental*

-

Free guest parking on premises

-

Hotel on site with a discounted rate for wedding block (subject to availability with reception held at Forest Golf Club & Inn)

-

Complimentary one night stay for the wedding couple

(best room available at time of secure booking, subject to availability)

-

Complimentary round of golf for up to four people (Tee Time made upon secure booking)

*Services and Goods are an additional charge not included in the room rental.

General Information

Booking your event

Thank you

for choosing Forest Golf Club & Inn to host your wedding.

Upon securing your date a non-refundable deposit will be required at the time of booking. In addition you will be required to sign a contract with our events manager to secure your date(s), pricing, specialty items and requests.

Guarantees

A final guarantee of the number of people, not subject to reduction is required 3-weeks before the wedding day. The Forest Golf Club & Inn cannot be held responsible for service more than 5% over this guarantee. The customer agrees to pay for the guaranteed number of people as well as any additional guests.

Facility Fee / Tax

All prices are subject to HST and an 18% Event Fee and are not included in the above pricing. A detailed quote may be provided upon request.

Food and Beverage

Forest Golf Club & Inn caters all events and functions, in compliance to health and safety regulations and outside food or beverages are prohibited. Wedding cakes and/or cupcakes are exempt, however Forest Golf Club & Inn will hold no responsibility for any illness incurred from said items.

All alcohol must be purchased through Forest Golf Club & Inn and may only be consumed in licensed areas of the establishment. Marijuana is prohibited and may not be provided to guests. Violation may result in removal from the establishment with no refund for any accommodations.

Forest Golf Club & Inn is a smoke free facility. Anyone caught smoking anywhere but the designated smoking areas will be subject to a \$200 cleaning fee.

Linen

Linen colour is subject to availability provided by our suppliers. Any outside linen will be subject to a handling fee based on the amount required. Linens include; table cloths, napkins and chair covers and are not included in the rental fee.

General Information

Damage and Security

If damages are incurred, In addition to the person(s) responsible for damage caused to the property of the the Forest Golf Club & Inn, damages may also be charged to the persons, company, organization or entity responsible for booking the event.

Damages include and are not limited to noise disturbances.

The Forest Golf Club & Inn will not assume responsibility for any damages and or loss of merchandise or articles brought into the facility. The party will be responsible for any damages above and beyond normal wear to the building and surrounding grounds by guests and attendees.

Decorations and entertainment

Banners or display items may not be taped, stapled or nailed to any wall, ceiling or floor
No Confetti, No Glitter. No stickers or anything that may damage wall facings or paint.

Restrictions:

The Forest Golf Club & Inn will not be held responsible for any damages or stolen items. No open flames, open candles or Tiki torches are permitted. Music must end at 2:00am or agreed time

Cancellation

Cancellations must be made two weeks prior to the event, at this time all payments made excluding the non-refundable deposit will be returned. If cancellation notice is not received prior to two weeks, the party is responsible for the full balance of the signed contract.

Guestroom blocks

Subject to availability

All hotel bookings and room blocks must be made with our front desk reservations.

Subject to availability.

All guestroom blocks must be made with the front desk manager. Wedding rates are available to blocks of 10 or more rooms and any rooms not reserved 30 days prior to the event will be automatically released to the public.