



THE Wedding

YOU'VE ALWAYS DREAMED OF AT
BEAVERDALE GOLF CLUB

for bookings & inquiries, please contact

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BEAVERDALE WEDDINGS

Congratulations & thank you for considering us for your upcoming wedding. Located in Cambridge, just off the beaten path not far from hwy 401 makes us a great choice for your rustic wedding.

Beaverdale Golf & Country Club offers a classic backdrop with our covered patio for your ceremony and beautiful wood enhanced vaulted ceilings in our main reception room.

The Beaverdale Golf Club offers a beautiful backdrop under our covered patio for your wedding ceremony with sprawling views of the golf course. We offer space for events up to 170 guests. Highlighted by vaulted wood ceilings in our main reception room.

Our professional events manager will ensure that planning your special day will be as easy and stress-free as possible. With a range of plated and buffet options available, we guarantee you will find something that suits your needs and our courteous, professional staff will exceed your expectations.

With so much to offer, it's Beaverdale Golf Club's pleasure to be a part of your special day every step of the way!

PACKAGE ONE // COCKTAIL

At Last

choice of hors d'oeuvres

REFER TO PAGE 9 FOR A FULL LIST OF HORS D'OEUVRES

THREE HORS D'OEUVRES PER PERSON

choose one of the following

CHARCUTERIE STATION with marinated grilled vegetables, cured meats & olives

SEAFOOD STATION with a wide variety to choose from, please talk to our chef

choose two of the following

FLATBREAD STATION pleased to offer the most requested selections

THE DIP TRIO three seasonal in house prepared dips, with house made nachos and served with fried naan bread

CHEESE STATION with Brie wheel, assorted cheeses, grapes & strawberries

dessert

CREAM PUFFS & ÉCLAIRS

MINI CHEESECAKES

COFFEE, DECAF & TEA STATION

late night

REFER TO PAGE 9 FOR A FULL LIST OF LATE NIGHT OFFERINGS

PACKAGE TWO // PLATED

The Fisher Mills

pre-dinner reception

REFER TO PAGE 9 FOR A FULL LIST OF HORS D'OEUVRES

THREE HORS D'OEUVRES PER PERSON

plated dinner

Dinner rolls with piped honey butter

One bottle of house red & white per table of eight

Coffee & Tea served afterwards

late night

REFER TO PAGE 9 FOR A FULL LIST OF LATE NIGHT OFFERINGS

choose one starter

REFER TO PAGE 7 FOR FULL LIST OF STARTERS

choose two entrées

REFER TO PAGE 7 FOR FULL LIST OF ENTRÉES

Served with seasonal vegetables & your choice of potato

choose one dessert

REFER TO PAGE 7 FOR FULL LIST OF DESSERTS

PACKAGE THREE // BUFFET

The Black Bridge

pre-dinner reception

REFER TO PAGE 9 FOR A FULL LIST OF HORS D'OEUVRES

THREE HORS D'OEUVRES PER PERSON

buffet dinner

Dinner rolls with piped honey butter

One bottle of house red & white per table of eight

Coffee & Tea served afterwards

late night

REFER TO PAGE 8 FOR A FULL LIST OF LATE NIGHT OFFERINGS

dessert

A fine selection of homemade pies & assorted cakes

choose one starter

GREEK SALAD served with a twist, on a chilled romaine boat topped with feta & roasted pine nuts

SUMMER BERRY SALAD with fresh berries, roasted slivered almond finished with Bermuda onion, carrot and raspberry vinaigrette

MIXED GREENS with julienne carrots, slivered onions, cucumbers, field tomatoes, & your choice of balsamic vinaigrette or herb vinaigrette

CAESAR SALAD hearts of romaine with smoked bacon and Parmesan cheese

choose one pasta

OLD WORLD MEAT & CHEESE LASAGNA

TRI-COLOUR CHEESE TORTELLINI with spinach, roasted tomatoes, garlic, & pesto cream

choose two entrées

GRILLED CHICKEN BREAST topped with garlic cream sauce

FILLET OF SALMON sesame crusted salmon served with fresh mango salsa

ROASTED STRIP LOIN served traditionally with rosemary crust & grainy mustard

ADD A THIRD PROTEIN FOR AN ADDITIONAL COST

sides

SEASONAL VEGETABLES

MINI ROASTED POTATOES with garlic & rosemary or garlic mashed potato

FOOD OFFERINGS

salad starter

GREEK SALAD marinated tomatoes & cucumbers with feta cheese 🌿 GF

SPINACH SALAD with Grand Marnier strawberries, slivered almonds, goat cheese & raspberry vinaigrette 🌿 GF

MIXED GREENS with julienne carrots, slivered onions, cucumbers, field tomatoes, & your choice of balsamic vinaigrette or herb vinaigrette 🌿 GF

CAESAR SALAD hearts of romaine with smoked bacon & Parmesan cheese

soup starter

BUTTERNUT SQUASH SOUP 🌿 GF

TOMATO BASIL 🐣 GF

entrées

CHICKEN SUPREME pan-roasted and topped with pan jus GF

8 OZ. NEW YORK STRIP served medium rare with classic demi-glace GF

SALMON sesame crusted salmon served with fresh mango salsa GF

vegan & vegetarian entrées

VEGETABLE PHYLLO PASTRY mixed vegetables wrapped in a phyllo pastry & served on a bed of basmati rice 🌿

VEGETARIAN STIR FRY mixed vegetables served on a bed of rice 🐣 GF

TUSCAN GRILLED PENNE with fresh marinara sauce 🌿

sides

SEASONAL VEGETABLES 🌿 GF

ROASTED POTATOES seasoned with garlic & rosemary 🐣

MASHED POTATOES garlic mashed red skinned potato 🌿 GF

desserts

NY CHEESECAKE

SWISS CHOCOLATE TRUFFLE

WHITE CHOCOLATE BERRY TRUFFLE CAKE

WILDBERRY MOUSSE

DEEP DISH APPLE CARAMEL CHEESECAKE

WIMBLEDON STRAWBERRIES & CREAM
Served with chantilly cream 🐣 GF

TRIPLE CHOCOLATE TRUFFLE GF



FOOD OFFERINGS CONTINUED

kids meals

SERVED WITH ICE CREAM FOR DESSERT

CHICKEN FINGERS & FRIES with plum sauce

BURGER OR DOG & FRIES

GRILLED CHEESE & FRIES

stationed platters

FEEDS APPROXIMATELY 50 PEOPLE EACH

CRISP VEGETABLE CRUDITÉS
with creamy herb dip 🌿 GF

FRESH SEASONAL FRUIT 🌿 GF

CHARCUTERIE PLATTER with grilled &
marinated vegetables, cured meats & olives

MYRIAD OF CHEESES served with an assortment
of crackers 🌿

FOOD OFFERINGS CONTINUED

hors d'oeuvres

SELECT 4-5 VARIETIES

BRUSCHETTA 

VEGETARIAN SPRING ROLLS 

CHEESE PUFFS 

BBQ CHICKEN SKEWERS GF

MINI BEEF WELLINGTON

SPANAKOPITA 

VEGETABLE SAMOSA 

COCONUT SHRIMP

ROASTED RED PEPPER ANTOJITOS 

SMOKED SALMON & HERB CREAM
CHEESE POTATO PANCAKE

late night food bars

EACH BAR SERVES APPROXIMATELY 50 PEOPLE

SOUTHERN BBQ MEAT BAR
with South Carolina pulled pork, slider buns,
with fresh cut fries & slaw

SLIDER BAR with burger sliders, slider buns &
assorted toppings

PUB FOOD BAR with wings, nachos, pub fries,
onion rings

PIZZA BAR with assorted traditional & non-
traditional pizzas

TACO BAR with seasoned beef & chicken, sautéed
onions, tomatoes, banana peppers, jalapeños, cheese,
salsa, sour cream, soft & hard taco shells

BAR OPTIONS

pre-dinner reception

Up to 1.5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

post-dinner reception

Up to 5 hour hosted bar for well brand liquors, domestic and premium beer (draft and bottle), house wines, and non-alcoholic beverages

types of bars

OPEN BAR

CONSUMPTION BAR

TOONIE BAR

CASH BAR

TICKET BAR

WINE SELECTION

Please note that outside wine is allowed but will be subject to an additional fee per bottle.

Upgraded wine options are available at an extra cost and can be discussed with our event manager if desired.

house red

BERINGER MAIN & VINE
Cabernet Sauvignon (California, USA)

house white

BERINGER MAIN & VINE
Pinot Grigio (California, USA)



UPGRADES

pre-dinner reception upgrades

ADDITIONAL HORS D'OEUVRES

available by the dozen

JUMBO TIGER SHRIMP with cocktail sauce
& wasabi cream

dinner upgrades

ADDITIONAL APPETIZER COURSE

ADD JUMBO SHRIMP TO ENTRÉE

ADD WILD MUSHROOM HUNTER
SAUCE TO ENTRÉE

buffet dinner upgrade

ADD A THIRD PROTEIN

bar upgrades

BEVERAGE STATIONS with alcoholic &
non-alcoholic punch for approximately 50 people

CHAMPAGNE TOAST

SIGNATURE DRINK



PHOTO BY HIND HART STUDIO



ROOM RENTALS

banquet room

MAXIMUM CAPACITY WITH DANCE FLOOR: 170

DIMENSIONS: 66' x 50'

SQUARE FOOTAGE: 3,300

Includes staff, bartenders, linen table cloths & napkins, flatware, glassware & china

ceremony

MAXIMUM CAPACITY: 130-150

SQUARE FOOTAGE: 2,800

Includes set up & tear down, ceremony chairs, registry signing table & DJ table

GENERAL INFORMATION

booking your event

A non refundable deposit of \$1000 and signed banquet facility contract will be required to secure desired dates, pricing and any additional specialty items or upgrades.

menu selections

Choice of entrée options and dietary substitutions are available upon request. It is your responsibility to collect the course preferences of your guests prior to the event and provide a clear method of identification for our servers at the dinner table.

alcoholic beverages

All alcoholic beverages are served in accordance with the Liquor and Control Board of Ontario. Beaverdale Golf Club operates in accordance with LCBO laws and regulations.

tax & service charges

The following charges apply to all event bookings: 15% gratuity on all food and beverage services, 13% HST on all services. Beaverdale Golf Club is required by law to collect a SOCAN (*Society of Composers, Authors and Music Publishers of Canada*) and *RE: Sound* charge for all events using live or recorded music. The non-refundable SOCAN fee is currently set at \$59.17 and *RE: Sound* is \$26.63 plus applicable tax.

health regulations

With the exception of wedding cakes or other special occasion cakes or ethnic foods, all food and beverage consumed at Beaverdale Golf Club must be purchased from Beaverdale Golf Club. No leftover food may be removed from the clubhouse.

function space

Access to the room rented may be granted by 9AM the morning of the event. Last call for all events is 12:45AM.

decorations

Your event coordinator must be consulted regarding all decorations, centerpieces, candles, displays or signage used on the property prior to your event. All decorations must conform to municipal codes and fire ordinances. Beaverdale Golf Club prohibits any items to be affixed to walls or floors with tape, tacks, push-pins, nails, glue etc. The use of confetti, table confetti, petals, and or rice is strictly prohibited and a minimum cleaning charge of \$500 will be applied to the final invoice if used. Decorations and centerpieces and the cleanup of such items are the responsibility of the event convener. Damage to the facility or any in-house decor will be subject to a \$500 replacement fee.

linens

Beaverdale Golf Club will provide black, white or ivory table linens as well as a choice of coloured linen napkins for your event.

pictures

Please make an appointment with us to review photo sites, for your wedding and engagement photos. A reminder that we are a golf course, and as such will likely have golfers on the course. Please be mindful when taking photos on our course, there are many beautiful areas to choose from.

complimentary golf

Beaverdale Golf Club is happy to offer a complimentary round of golf for the bride and groom as well as 50% for the wedding party.