



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 highway 401, we make 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.

Our venues offer a beautiful atmosphere for your wedding ceremony with sprawling views of the golf course. We offer space for events of up to 170 guests, highlighted by both an indoor and outdoor area to suit your preferences for your special day.

Our professional events team 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

*FOOD OPTIONS STARTING AT \$30/PERSON

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 we will work with your budget and preferences

choose two of the following

FLATBREAD STATION pleased to offer the most requested selections

THE DIP TRIO three seasonal in house prepared dips, with freshly prepared corn tortilla triangles & fried naan bread

CHEESE STATION with Brie wheel, assorted cheeses, & seasonal fresh fruit

dessert

CREAM PUFFS & ÉCLAIRS

MINI CHEESECAKES

COFFEE, DECAF & TEA STATION

late night

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

*PLUS APPLICABLE
TAXES AND GRATUITIES

PACKAGE TWO // PLATED

The Fisher Mills

*FOOD OPTIONS STARTING AT \$71/PERSON

pre-dinner reception

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

THREE HORS D'OEUVRES PER PERSON

plated dinner

Warm dinner rolls and 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 SOME OF OUR DESSERT FAVOURITES

*PLUS APPLICABLE
TAXES AND GRATUITIES

PACKAGE THREE // BUFFET

The Black Bridge

*FOOD OPTIONS STARTING AT \$68/PERSON

pre-dinner reception

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

THREE HORS D'OEUVRES PER PERSON

buffet dinner

Warm dinner rolls and 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 dessert display that includes fresh baked pies and a variety of cakes and pastries

sides

SEASONAL VEGETABLES always fresh, we do our best to keep these Ontario local

MINI ROASTED POTATOES with garlic & rosemary or garlic mashed potato

WE WELCOME YOUR SUGGESTIONS,
IF YOU DON'T SEE SOMETHING
YOU LIKE - ASK - WE WILL DO OUR
BEST TO OFFER IT FOR YOU

choose two starters

GREEK SALAD kalamata olives, fresh tomatoes and cucumber tossed with crispy greens in a traditional vinaigrette

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, tossed in our house Garlic Caesar dressing

choose one pasta

OLD WORLD MEAT & CHEESE LASAGNA

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

HOMESTLYE MAC & CHEESE

choose two entrées

GRILLED CHICKEN BREAST served with a lively herb gravy

FILLET OF SALMON brushed in light olive oil and seasoned with kosher salt and black pepper, slow baked to perfection

ROASTED STRIP LOIN served traditionally with rosemary crust & grainy mustard

*PLUS APPLICABLE
TAXES AND GRATUITIES

OTHER FOOD OFFERINGS*

salad starter

LENTIL SALAD this bright flavored salad pairs, colorful fresh peppers, red onion, and tomato in a lemon herb dressing 🌿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

MOROCCAN CHICKPEA SALAD baby arugula, toasted seeds, feta, carrot and raisin, in a tart spice inspired dressing

soup starter

BUTTERNUT SQUASH 🌿GF

TOMATO BASIL 🐣GF

MOROCCAN CARROT AND RED LENTIL 🐣GF

CURRIED COCONUT AND CHICKPEA 🐣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

APPLE CIDER MARINATED PORK TENDERLOIN plain and simple, a top pick!

BBQ-RUBBED PORK CHOP

vegan & vegetarian entrées

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

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

TUSCAN GRILLED PENNE with fresh grilled vegetables and hearty marinara sauce 🌿

sides

ROASTED ROOT VEGETABLES 🌿GF

MASHED POTATOES garlic mashed red skinned potato 🌿GF

CARROT RAISIN PILAF 🌿GF

BASMATI LEMON INFUSED RICE 🐣GF

desserts JUST A FEW, PLEASE ASK ABOUT
YOUR FAVOURITE!

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

BURGER OR DOG & FRIES

GRILLED CHEESE & FRIES

MAC & CHEESE

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 3-4 VARIETIES

BRUSCHETTA 

VEGETARIAN SPRING ROLLS 

CHEESE PUFFS 

BBQ CHICKEN SKEWERS GF

MINI BEEF WELLINGTON

SPANAKOPITA 

VEGETABLE SAMOSA 

ROASTED RED PEPPER 
ANTOJITOS

CRACKED BLACK PEPPER
PORK BITES

*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, fresh
onions, tomatoes, banana peppers, jalapeños, cheese,
salsa, sour cream, soft & hard taco shells

SANDWICH DISPLAY includes turkey,
roast, beef, salamis, ham, and egg salad

*UPGRADE YOUR LATE
NIGHT FOOD BAR STARTING
AT \$5.00/PERSON

 VEGETARIAN

 VEGAN

GF GLUTEN-FREE

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. Prices start at \$23/person for domestics.

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. Prices start at \$45/person for domestics.

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.

Our house wines are featured from our Marc Anthony portfolio.

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.
Pricing starts at \$110/person for non-alcoholic

CHAMPAGNE TOAST

Pricing starts at \$7.00/person for domestic

SIGNATURE DRINK

Pricing starts at \$8.00/person for domestic

SEE SOMETHING YOU LIKE? PLEASE
DISCUSS PRICING WITH OUR TEAM.



PHOTO BY HIND HART STUDIO



ROOM RENTALS

Chilligo Hall

MAXIMUM CAPACITY WITH DANCE FLOOR: 170

DIMENSIONS: 66' x 50'

SQUARE FOOTAGE: 3,300

RENTAL COST: \$1,100

All room rentals include set up & tear down, linen tablecloth and napkins, flatware, glassware and china, SOCAN fees, bartenders, and service staff

Ceremony Space

MAXIMUM CAPACITY: 130-150

SQUARE FOOTAGE: 2,800

RENTAL COST: \$550

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

Management must be consulted regarding all decoration, centrepieces, 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 centrepieces and the cleanup of such items are the responsibility of the even convener. Damage to the facility or any in-house decor will be subject to a minimum \$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.