

CARLETON

GOLF & YACHT CLUB

Wedding Packages



www.carletongolf.com

6627 Marina Drive, Manotick, Ontario, K4M 1B3

Tel: (613) 692-3531 ext.222

Fax: (613) 692-6330

weddings@carletongolf.com

Carleton Golf & Yacht Club

All-Inclusive Wedding Packages

Take away the stress of planning by choosing one of our all-inclusive packages. Don't see a package that suits your needs? Not a problem- tell us what you are looking for and we will build a custom package just for you!

All packages include the following:

- Facility Rental (including setup & tear down)
- White or Black Floor Length Linen
- Linen napkins in your choice of colour
- Setup and tear down of your decorations
- In-house wedding coordinator to work with you leading up to and including the day of your wedding
- Wireless microphone and podium
- Centerpieces (Cylinder Vase with Floating Candle, Mirror and Tea lights)
- Your Choice of Round or Long Banquet Tables
- Cake Cutting for Late Night Service
- Applicable SOCAN/ ReSound Tariffs

***Minimum of 80 guests required for all-inclusive packages.
Please ask about our à la carte menus for groups less than 80 people.*

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Silver Package

Choose Two Options from Cocktail Platters
Passed Non-Alcoholic White Grape Sangria
Plated Three Course Meal
Complimentary Non-Alcoholic Beverages
Choose Two Options from Late Night Platters
Coffee and Assorted Tea Station

\$85/person tax and gratuity included

Gold Package

Passed hors d'oeuvres (3/person)
Choose Two Options from Cocktail Platters
Passed Non-Alcoholic White Grape Sangria
Passed Champagne Punch
Plated Three Course Meal
Complimentary Non-Alcoholic Beverages
Choose Two Options from Late Night Platters and
One Option from Late Night Stations
Coffee and Assorted Tea Station
White or Ivory Chair Covers

\$110/person tax and gratuity included

Platinum Package

Passed hors d'oeuvres (3/person)
Choose Two Options from Cocktail Platters
Passed Non-Alcoholic White Grape Sangria
Plated Four Course Meal
Two Bottles of Wine per Table with Dinner
Complimentary Non-Alcoholic Beverages
Choose One Option from Late Night Platters and
Two Options from Late Night Stations
Coffee and Assorted Tea Station
White or Ivory Chair Covers with Choice of Coloured Sash
Choice of Satin Runners or Satin Table Toppers

\$140/person tax and gratuity included

Plated Meal Selections

All meals served with warm rolls, fresh seasonal vegetables, choice of side & coffee/tea.

*Vegetarian & Gluten Free options available

Mains

Chicken Supreme

Herb-encrusted chicken finished with a wild mushroom sauce

Chicken Kiev

Lightly breaded chicken breast stuffed with herbs & garlic butter. Finished with a white wine dill cream sauce

Chicken Cordon Bleu

Lightly breaded chicken breast stuffed with prosciutto & swiss cheese. Finished with a red wine demi glaze

Stuffed Chicken Supreme

Herb encrusted chicken stuffed with roasted red peppers, spinach & goat cheese. Finished with a marsala wine sauce

Roast Turkey

Carved turkey on a bed of traditional stuffing. Finished with a light turkey gravy

Stuffed Pork Tenderloin

Tender pork medallions stuffed with a traditional herb stuffing. Finished with a light marsala sauce

Atlantic Salmon

Seared salmon fillet finished with your choice of lemon caper butter or lemon pepper cream sauce

Roast Beef

Carved roast beef sirloin finished with au jus

Prime Rib (+\$5/person)

Sliced prime rib served with Yorkshire pudding. Finished with au jus

Sides

Creamy Garlic Mashed Potatoes

Dauphinoise Potatoes au gratin

Garlic Rosemary Roasted Potatoes

Rice Pilaf

Soups

Tomato Bisque topped with a brie pesto crostini

Roasted Butternut Squash Soup

with a swirl of crème fraîche

Creamy Broccoli Cheddar Soup with a garlic brushed crostini

Salads

Mixed Field Greens with cucumber, cherry tomatoes, shredded cabbage & carrots

Caesar Salad- romaine, bacon, croutons, parmesan cheese

Strawberry Salad- mixed greens, strawberries, sunflower seeds, dried cranberries & goat cheese

Desserts

Tuxedo Mousse Cake

Tiramisu

New York Style Cheesecake with mixed berry compote or fresh strawberries

Vanilla Lemon Cake with strawberries & crème fraîche