



Wedding Packages *2022*

www.carletongolf.com

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ALL-INCLUSIVE WEDDING PACKAGES

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

- Facility Rental for up to 150 guests located on the beautiful Rideau River
- Use of our private dock and interlock patio for cocktail hour
- Room set-up including placement of centerpieces, flower arrangements, gifts and favors
- White or black linen and napkins
- Cylinder Vase Centerpieces with floating candle, mirror and tealights
- Microphone and podium
- Choice of round or rectangular tables
- Assistance from our in-house event coordinator during the months leading to and on the day of your wedding, to ensure the smooth completion
- Complimentary tasting dinner for the couple
- Cake cutting for late night service
- Professional Team of Servers and Bar Staff
- Access in and around the Club for photographs
- Applicable SOCAN/ReSound Tariffs
- Wheelchair accessible and free parking

SILVER PACKAGE

Choose two options from Cocktail Platters

Passed Non-Alcoholic Punch

Plated Three Course Meal

Complementary Non-Alcoholic Beverages

Choose Two Options from Late Night Platters

Coffee and Assorted Teas

\$85/Guest Plus Applicable Taxes and 15% Gratuities

GOLD PACKAGE

Passed hors d'oeuvres (3/person)

Choose Two Options from Cocktail Platters

Passed Non-Alcoholic Punch

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

White or Ivory Chair Covers

\$110/Guest Plus Applicable Taxes and 15% Gratuities

PLATINUM PACKAGE

Passed hors d'oeuvres (3/person)

Choose Two Options from Cocktail Platters

Passed Non-Alcoholic Punch

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

White or Ivory Chair Covers with Choice of Colored Sash

Choice of Satin Runners or Satin Table Toppers

\$140/Guest Plus Applicable Taxes and 15% Gratuities



FIRST COURSE SELECTIONS

CHOICE OF SOUP OR SALAD

SOUPS

TOMATO BISQUE

topped with a brie pesto crostini

ROASTED BUTTERNUT SQUASH

with a swirl of creme fraiche

CREAMY BROCCOLI CHEDDAR

with a garlic brushed crostini



SALADS

MIXED FIELD GREENS

with cucumber, cherry tomatoes,
shredded cabbage & carrots

CAESAR SALAD

romaine lettuce, bacon, croutons &
parmesan cheese

STRAWBERRY SALAD

mixed greens, local strawberries,
sunflower seeds, dried cranberries & goat
cheese



MAIN COURSE SELECTIONS

CHICKEN SUPREME

Herb-encrusted premium local chicken finished with a wild mushroom sauce.

CHICKEN KIEV

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

CHICKEN CORDON BLEU

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

STUFFED CHICKEN SUPREME

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

ROAST TURKEY

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

STUFFED PORK TENDERLOIN

Tender premium local pork medallions stuffed with a traditional herb stuffing.
Finished with a light masala sauce.

ATLANTIC SALMON

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

ROAST BEEF

Carved premium local roast beef sirloin finished with au jus.

PRIME RIB (add \$10/person)

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

Vegetarian Options Available



*ALL MEALS ARE SERVED WITH FRESHLY
BAKED ROLLS, FRESH SEASONAL
VEGETABLES, CHOICE OF SIDE &
COFFEE/TEA.*

SIDE OPTIONS

Creamy Garlic Mashed Potatoes

Dauphinoise Potatoes au Gratin

Garlic Rosemary Potatoes

Rice Pilaf

DESSERTS

Choice of One

Tuxedo Mousse Cake

Tiramisu

New York Style Cheesecake with mixed berry
compote or fresh strawberries

Vanilla Lemon Cake with strawberries & crème
fraiche

HORS D'OEUVRES SELECTION

MINIMUM 3 DOZEN PER SELECTION

Bacon Wrapped Scallops

Spanakopita served with Tzatziki

Bruschetta on a Baguette topped with Brie

Smoked Salmon with herb Cream Cheese on a Cucumber Slice or Potato

Pancake

Chicken Satays in Creamy Peanut Sauce

Mini Beef Wellington

Sausage Rolls

Shrimp Cocktail

Coconut Breaded Shrimp served with Sweet Chili Thai Sauce

Mini Quiche

Meatballs

Pork Dumplings

Deep Fried Cauliflower Bites with Pineapple Sweet Chili Sauce



COCKTAIL & LATE NIGHT PLATTERS

Domestic Cheese Tray
Vegetable Tray
Assorted Tea Sandwiches
Fresh Fruit Tray
Assorted Pizza

LATE NIGHT STATIONS

Poutine Bar

Fries, beef gravy and cheese curd

Perogy Station

Sour cream, green onions, bacon bits, shredded cheese

Slider Bar

Pulled pork, coleslaw, fresh buns

Assorted Sweets Station
with hot chocolate bar

Ice Cream Sundae Bar

Pie Bar

Assortment of fruit pies, lemon meringue & pecan