



Weddings at Carleton Golf

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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
- Riverside outdoor ceremony available
- Assistance with venue set-up including placement of table numbers and place cards & flower arrangements
- White or black linen table cloths and white or black linen napkins
- Microphone and podium
- Complimentary tasting dinner for the couple
- Cake cutting service
- Professional Team of Servers and Bar Staff
- Access in and around the Club for photographs
- Applicable SOCAN/ReSound Tariffs
- Free parking

Our Facilities

Carleton's clubhouse and grounds offer stunning locations for family celebrations, weddings, and receptions. Your guests will enjoy exceptional dining in a picturesque setting that's away from the hustle and bustle but only 20 minutes from downtown Ottawa.

From weddings to gala evenings to corporate events and tournaments, Carleton offers a beautifully situated meeting and event space.

We offer exquisite catering options that will be sure to exceed your expectations and impress your guests. Carleton Golf & Yacht Club is the perfect venue to create lasting memories on your special day.



PLATINUM PACKAGE

Choice of Three Passed hors d'oeuvres (3/person)

Choose Two Options from Cocktail Platters

Glass of Sparkling Wine per Guest

Complimentary Soft Drinks/ Juice

Plated Three Course Meal

Complimentary Bread Service

Two Bottles of Wine per Table with Dinner

Two Choice of Entrée options

Two Choice from Late Night Stations

Complimentary Coffee and Assorted Tea

\$175/Guest



GOLD PACKAGE

Choice of Three Passed hors d'oeuvres
(3/person)

or

Two options from Cocktail Platters

Complimentary Soft Drinks/ Juice

Plated Three Course Meal

Complimentary Bread Service

Choose Two Option from Late Night Stations

Complimentary Coffee and Assorted Tea

\$140/Guest



SILVER PACKAGE

Choose Two Options from Cocktail Platters

Complimentary Soft Drinks/ Juice

Plated Three Course Meal

Complimentary Bread Service

One Option from Late Night Stations

Complimentary Coffee and Assorted Tea

\$115/Guest



FIRST COURSE SELECTIONS

CHOICE OF SOUP OR SALAD

SOUPS

ROASTED RED PEPPER TOMATO GOUDA BISQUE
topped with a crostini and crème fraîche

ROASTED BUTTERNUT SQUASH
with a swirl of crème fraîche

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

● Offer your guests two choices with the First Course Selection, add \$4/Person.

MAIN COURSE SELECTION

CHOICE OF ONE

GRILLED CHICKEN SUPREME (GF)
Herb-encrusted premium local chicken
with butter sauce

STUFFED CHICKEN SUPREME (GF)
Premium local chicken stuffed with roasted red
peppers, spinach & goat cheese with a balsamic
glaze

SEARED ATLANTIC SALMON (GF)
Seared salmon fillet finished with lemon caper
sauce

OVEN ROASTED SALMON (GF)
Atlantic Salmon fillet finished with truffle beurre
blanc

PRIME RIB (add \$12/person) (GF, DF)
Sliced premium local prime rib served with
Yorkshire pudding with au jus

BONELESS BRAISED SHORT RIB (add \$9/person)
(GF, DF)
Red wine braised short rib with au jus

ALL MEALS ARE SERVED WITH WARM DINNER
ROLLS, FRESH VEGETABLES, CHOICE OF SIDE &
COFFEE/TEA.

SIDE OPTIONS:
Mashed potatoes OR
Dauphinoise Potatoes au Gratin

● Offer your guests two choices with the Entrée Selection, add \$6/Person.

DESSERTS SELECTIONS

CHOICE OF ONE

TRIPLE CHOCOLATE MOUSSE TRUFFLE
with chocolate curls and cream

FRENCH VANILLA CRÈME BRÛLÉE
with fresh raspberries and raspberry coulis (GF)

VEGAN CARROT CAKE (V)

NEW YORK CHEESECAKE
with seasonal berries



HORS D'OEUVRES SELECTION

Smoked salmon with herb cream cheese, served
on crostini

Guacamole and shrimp pastry

Mushroom vol-au-vent with truffle oil

Tandoori chicken skewers

Pulled pork mini sliders

Roast beef and yorkshire pudding bites

Watermelon feta bites

Mini sundried tomato and basil pesto pizza

Caprese bocconcini skewers

Bruschetta topped pico de gallo, balsamic, feta
cheese and fresh basil on crostini



COCKTAIL PLATTERS

CHEF'S ARTISAN BOARD (+ \$2/PERSON)
selections of premium cured meats and artisanal
cheeses, seasonal fruits, crisp, garden-fresh
vegetables, ranch dip, hummus, and tzatziki served
an assortment of crackers and warm pita bread

SHRIMP COCKTAIL TOWER (+ \$4/PERSON)
impressively arranged and served with zesty
house-made cocktail sauce, tangy lemon wedges,

DOMESTIC CHEESE TRAY
assortment of premium domestic cheeses,
arranged and served with fresh seasonal berries,
and crisp crackers

CRUDITE AND DIP
A colorful medley of crisp garden vegetables —
carrots, celery, cucumbers, bell peppers, and more
arranged and served with a selection of flavorful
house-made dips.

ASSORTED DELI SANDWICHES
selection of freshly made deli sandwiches
featuring an array of classic favorites — turkey,
ham, egg salad and chicken salad on artisan breads
and rolls

FRESH FRUIT TRAY
display of seasonal fresh fruits, beautifully
arranged. Includes a colorful mix of favorites such
as juicy melon, pineapple, berries, grapes, and
citrus

LATE NIGHT STATION

POUTINE BAR
Fries, beef gravy, cheese curds

SLIDER BAR
Pulled pork, coleslaw, fresh buns

CUPCAKES & DONUT STATION
Assorted cupcakes and donuts

ASSORTED PIZZA
Combination, Pepperoni , Three cheese

