

weddings



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CONGRATULATIONS

THANK YOU FOR CHOOSING CARLETON
GOLF & YACHT CLUB



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.



PACKAGES

- Facility Rental for up to 150 guests located on the beautiful Rideau River
- Use of our private dock and interlock patio for cocktail hour (bar service included)
- Riverside outdoor ceremony (alter & seating)
- Venue set-up: tables & placement of table numbers and place cards & flower arrangements
- White or black linen table cloths and white or black linen napkins
- Cake cutting service
- Microphone and podium
- Screen & projector (+cost)
- Complimentary tasting dinner for the couple
- Professional Team of Servers and Bar Staff
- Access in and around the Club for photographs
- Applicable SOCAN/ReSound Tariffs
- Free parking



SILVER PACKAGE

Choose Two Options from Cocktail Platters

Complimentary Soft Drinks

Plated Three Course Meal

Complimentary Bread Service

Complimentary Coffee and Assorted Tea

\$95/Guest

+Service & HST

GOLD PACKAGE

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

or

Two Choices from Cocktail Platters

Complimentary Soft Drinks

Plated Three Course Meal

Complimentary Bread Service

Two Choices from Late Night Stations

Complimentary Coffee and Assorted Tea

\$125/Guest

+Service & HST

PLATINUM PACKAGE

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

Two Choices from Cocktail Platters

Glass of Sparkling Wine per Guest

Complimentary Soft Drinks

Plated Three Course Meal

Complimentary Bread Service

Two Bottles of Wine per Table with Dinner

Two Choices of Entrée options

Two Choices from Late Night Stations

Complimentary Coffee and Assorted Tea

\$165 Guest

+Service & HST



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 and international cheeses, arranged and served with fresh seasonal berries, and crisp crackers and crostini



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
beautiful display of seasonal fresh fruits including a colourful mix of favourites such as juicy melon, pineapple, berries, grapes, and citrus

CRUDITE AND DIP

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



HORS D'OEUVRES SELECTION

Smoked salmon with herb-infused cream cheese, served on crostini

Shrimp and guacamole 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, balsamic, feta cheese and fresh basil on crostini



LATE NIGHT STATION

POUTINE BAR

Fries, beef gravy, cheese curds

CUPCAKES & DONUT STATION

Assorted cupcakes and donuts

SLIDER BAR

Pulled pork, coleslaw, fresh buns

ASSORTED PIZZA

Combination, Pepperoni , Three cheese

PLATED MEALS

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, for a surcharge
of \$4/Person.

PLATED MEALS

MAIN COURSE SELECTION

CHOICE OF ONE

SERVED WITH CHOICE OF POTATO, FRESH VEGETABLES, AND DINNER ROLL

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

SIDE OPTIONS

Mashed potatoes

OR

Dauphinoise Potatoes au Gratin

Offer your guests two choices with the Main Course Selection, for a surcharge
of \$6/Person.



OUR PROCESS.



01 VISITING US.

Contact us to arrange a venue visit. See the beauty of Carleton Golf inside and out!



02 MAKING A PLAN.

Explore the different options available at Carleton Golf. Discuss options and details with our Wedding Coordinator.



03 DESIGNING IT.

Allow us to work with you and your vision to bring to life the event of your dreams!



04 THE BIG DAY!

We love creating memories! We guarantee high-quality service standards and an exceptional experience.