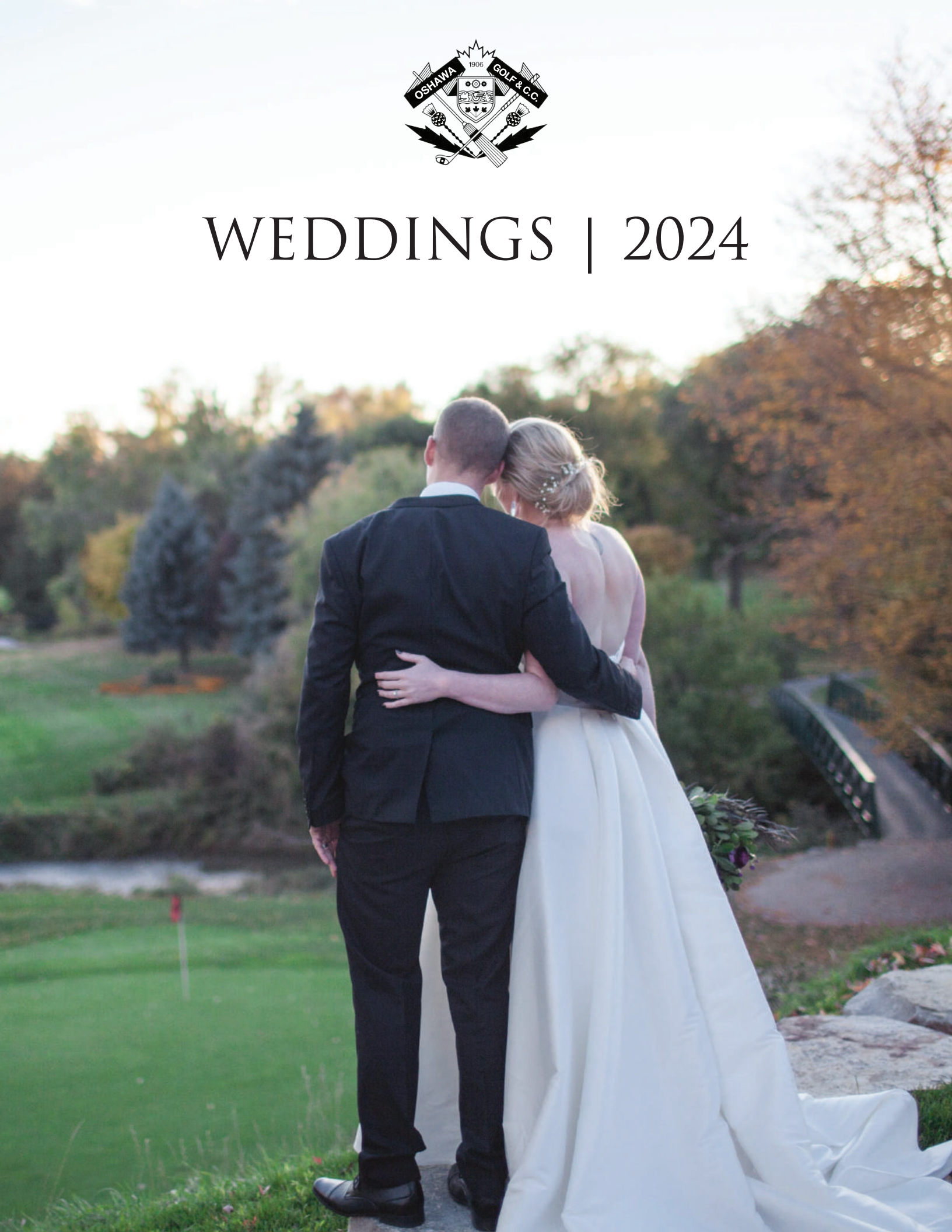




WEDDINGS | 2024





FOOD AND BEVERAGE MANAGER

Holly Stovin

hstovin@oshawagolf.com

905 723 4681 ex 314

160 Alexandra St., Oshawa, ON L1G 2C4



OSHAWA

GOLF & CURLING CLUB
(EST. 1906)



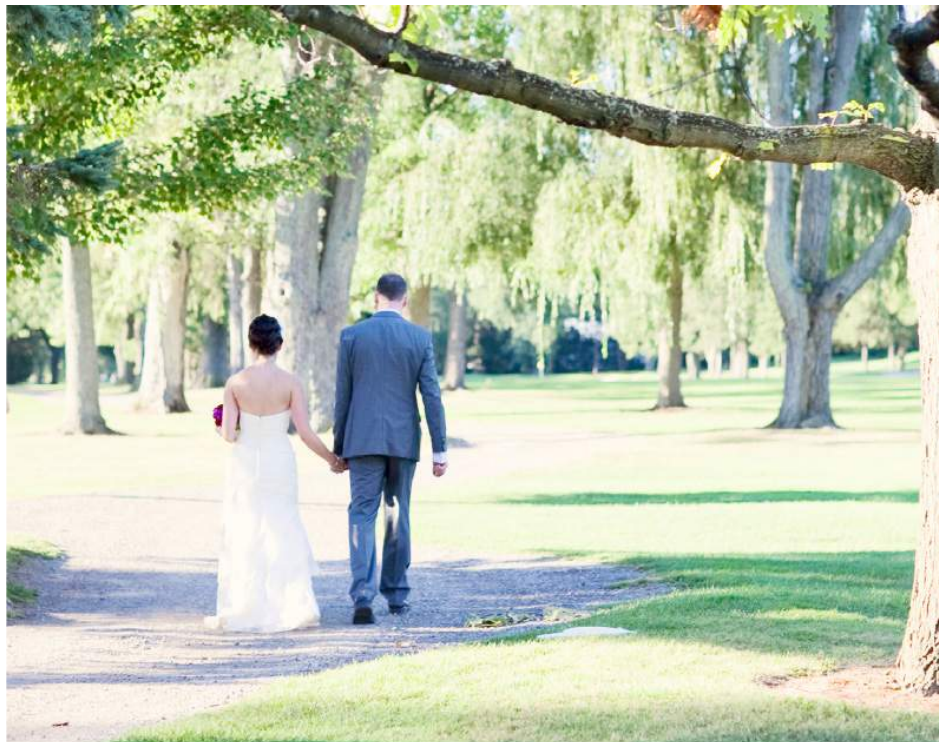
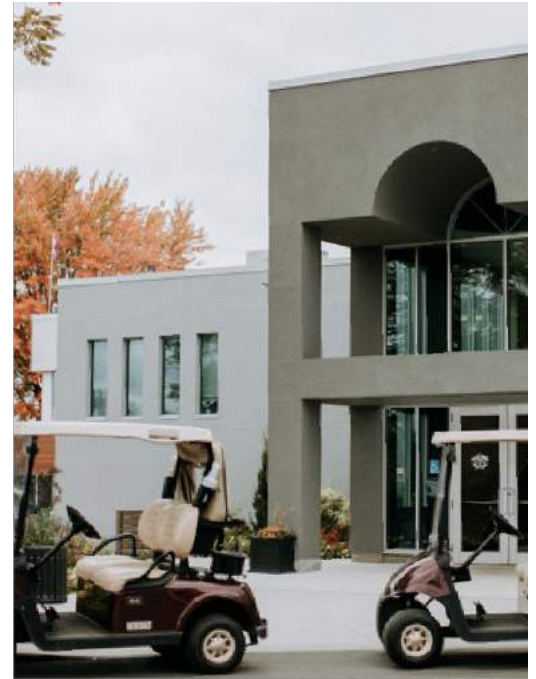
Photo credits: Matthew Booth, Tina King and Michael Schneider



Congratulations!

Your happily ever after begins here...

Established in 1906, the Oshawa Golf and Curling Club is located in the heart of the city and features a century old course designed by the legendary Stanley Thompson. Our grounds preserve and capitalize on the natural beauty of the land providing a spectacular backdrop for your ceremony or reception. The clubhouse has recently underwent a significant renovation adding to the fresh modern feel of our amenities. Our friendly and knowledgeable staff are dedicated to providing a best in class experience for you and your guests.



eat, drink and be married...

Our signature all inclusive wedding packages ensure that you and your guests can enjoy an elegant and stress-free experience in one convenient location. Our wedding coordinator will be there for you every step of the way to assist in making your wedding day everything you always dreamed it would be.

wedding package inclusions

A \$1,000 + hst venue fee will be added to all wedding packages and includes the following items

On site Wedding Coordinator to assist in planning your happily ever after
Complimentary menu tasting for the couple
Room tables, chairs, gift table, guest book table set up according to floor plan
Head table set up on risers
Floor length white linen, white linen napkins
Cutting of your wedding cake served with coffee & tea
Designated gardens for wedding photographs
Free on site parking
Private bridal suite
Use of audio visual equipment
Ceremony rehearsal with wedding coordinator

Wedding Insurance Policy

Your wedding coordinator will provide details on insurance inclusions

On Site Ceremony Space

Ceremony \$1200+ hst when reception is booked at Oshawa Golf & Curling Club
Ceremony Only \$2,300 + hst based on availability

SOCAN Fee

A \$100 fee will be added to all packages and is paid to SOCAN (society of composers, authors, and music publishers of Canada) for the streaming of live performances and is used to compensate its members

Topaz Package \$193 per person

Passed prosecco or vodka punch
Five hours of open bar service
Choice of four types of passed hors d'oeuvres
Warm bread rolls & butter
Three course plated dinner
House wine served tableside during dinner service
Coffee & tea service
Wedding cake cut and served
Late night coffee & tea station

Pearl Package \$210 per person

Passed prosecco or vodka punch
Five hours of open bar service
Choice of four types of passed hors d'oeuvres
Warm bread rolls & butter
Four course plated dinner
House wine served tableside during dinner service
Coffee & tea service
Wedding cake cut and served
Choice of one late night food station
Late night coffee & tea station

Diamond Package \$250 per person

Passed prosecco or vodka punch
Five hours of open bar service
Choice of four types of passed hors d'oeuvres
Charcuterie station during cocktail hour
Warm bread rolls & butter
Four course plated dinner
Premium wine served tableside during dinner service
Coffee & tea service
Wedding cake cut and served
Choice of one late night food station
Late night coffee & tea station

hors d'oeuvres

Hot Hors D'oeuvres

Vegetable spring rolls
with plum dipping sauce

Spinach and feta cheese spanikopita
baked puff pastry with feta and spinach

Bacon wrapped scallops
whole mini scallops wrapped in bacon

Miniature beef wellingtons
golden puff pastry wrapped around beef tenderloin

Buffalo chicken trumpets
buffalo chicken and cheese wrapped in tortilla

Apple & brie crostini with OGCC honey
apple slices and melted brie on a crostini
drizzled with OGCC honey

Crab rangoon
cream cheese, crab, green onion wrapped
in a wonton shell

Arancini served with pomodoro sauce
spinach and parmesan cheese rice balls
coated in bread crumbs and fried

Vegan vegetable dumplings
with soy dipping sauce

Cold Canapes

Smoked salmon on cucumber coins
smoked salmon and cream cheese
pinwheels served on cucumbers

Tomato & bocconcini cheese skewer
fresh cherry tomatoes, bocconcini
cheese drizzled with pesto

Individual shrimp cocktail
shrimp served in a shot glass with
traditional cocktail sauce

Bruschetta
mini crostini topped with
traditional bruschetta mix

Topaz Package

Starter

Choose One

Caesar Salad

fresh romaine, crispy bacon, parmesan, and croutons tossed in creamy garlic dressing

Garden Salad

bell peppers, cucumber, tomato, romaine, iceberg, radicchio, spinach, and arugula tossed in choice dressing (ranch, balsamic, or honey mustard)

Butternut Squash Soup

butternut squash, spices, blended with cream

Entree

Choose Two

All entrees are served with fresh seasonal vegetables and choice of one side: herb roasted potatoes, garlic mashed potatoes, fingerling potatoes, sweet potato puree

Chicken Supreme

with wild mushroom jus

Atlantic Salmon

with lemon dill sauce

Cheese Tortellini

tossed in homemade vodka sauce

Dessert

Choose One

Sticky Toffee Pudding

with sauce anglais

Warm Chocolate Lava Cake

with vanilla ice cream

Coffee & Tea



Pearl Package

Starters

Choose Two

Soups

Butternut Squash Soup

butternut squash, spices, blended with cream

Cream of Mushroom

wild mushrooms blended with cream

Roasted Red Pepper & Tomato

red peppers and tomatoes topped with a seasoned crouton

Salads

Garden Salad

bell peppers, cucumber, tomato, romaine, iceberg, radicchio, spinach, and arugula tossed in choice dressing (ranch, balsamic, or honey mustard)

Caesar Salad

fresh romaine, crispy bacon, parmesan, and croutons tossed in creamy garlic dressing

Blackberry Spinach Salad

spinach, cherry tomatoes, almonds, aged white cheddar, poppy seed dressing

Pasta

Penne

choice of tomato, alfredo, or rose sauce

Entrees

Choose Three

Entrees from Topaz package are available in Pearl Package

All entrees are served with fresh seasonal vegetables and choice of one side: herb roasted potatoes, garlic mashed potatoes, fingerling potatoes, sweet potato puree

Blackberry and Brie Chicken

supreme of chicken stuffed with blackberries and brie

Atlantic Salmon

with pea puree

New York Striploin

served with peppercorn cognac sauce

Stuffed Pepper

rice, pinto beans, onions, cheese, cilantro

Dessert

Choose One

Warm Chocolate Lave Cake

with vanilla ice cream

Lemonlicious Tart

tangy and tart lemon cake with lemon curd

Coffee & Tea

Late Night Food Station

please see late night station page for options



Diamond Package

Starters

Choose Two

Soups

Butternut Squash Soup

butternut squash, spices, blended with cream

Cream of Mushroom

wild mushrooms blended with cream

Roasted Red Pepper & Tomato

red peppers and tomatoes topped with a seasoned crouton

Salads

Garden Salad

bell peppers, cucumber, tomato, romaine, iceberg, radicchio, spinach, and arugula tossed in choice dressing (ranch, balsamic, or honey mustard)

Caesar Salad

fresh romaine, crispy bacon, parmesan, and croutons tossed in creamy garlic dressing

Blackberry Spinach Salad

spinach, cherry tomatoes, almonds, aged white cheddar, poppy seed dressing

Caprese Salad

buffalo mozzarella, fresh tomato, basil and balsamic

Pasta

Penne

choice of tomato, alfredo, or rose sauce

Cacio e Pepe Ravioli

greated pecorino and romanco cheese, fresh cracked pepper

Entrees

Choose Three

Entrees from Topaz and Pearl package are available in Diamond Package

All entrees are served with fresh seasonal vegetables and choice of one side: herb roasted potatoes, garlic mashed potatoes, fingerling potatoes, sweet potato puree

Spinach and Artichoke Supreme of Chicken

supreme of chicken stuffed with spinach and artichoke, goat cheese, served with pesto cream sauce

Filet of Seabass

served with olive tapenade, cherry tomatoes, grilled fennel, and baby arugula

Black Cod

served with roasted red pepper coulis, charred leeks, fingerling potatoes

Pork Tenderloin

prosciutto wrapped tenderloin stuffed with apple and brie with spiced bourbon jus

Medallions of Beef Tenderloin

with peppercorn cognac sauce

Surf and Turf

6oz filet mignon with grilled shrimp

Dessert

Choose One

Tiamisu

lady fingers dipped in coffee, layered with sweet marscapone, topped with cocoa

Trio of Desserts

chocolate brownie, chocolate covered strawberry, profiterole

Creme Brulee

rich custard base topped with a layer of hardened caramelized sugar

Coffee & Tea

Late Night Food Station

please see late night station page for options

Late Night Food Stations

Gourmet French Fry and Slider Bar

french fries, sweet potato fries, spicy lattice fries, ketchup, vinegars, smoked bacon, sour cream, bbq sauce, chili peppers, cheese curds, gravy, beef sliders topped with cheese

Pizza Station

choice of assorted thin crust pizzas and flatbreads

Taco Bar

fresh tortillas, grilled chicken, spicy beef, shredded sheese, shredded lettuce, tomatoes, onions, guacamole, salsa, homemade nacho chips

Pub Grub Station

chicken fingers, french fries, jalapeno poppers, onion rings, soft pretzels

Charcuterie and Antipasto Station

charcuterie board, grilled vegetables, olives, pickles, hummus, artichoke and asiago dip, grilled pita, crackers

special pricing

Children ages 2- 12 \$50 per child

Choose One

Chicken Fingers & Fries

Kids Pepperoni & Cheese Pizza

Cheese Burger and Fries

Comes with the same starter and dessert as adults

Young Adults ages 13 - 18 \$115 per person

Pricing includes the same meal options as adult menu without alcohol

Vendors \$115 per person

Pricing includes the same meal options as adult menu without alcohol



FAQ

- A non-refundable deposit of \$3,000 is required at time of booking
- Full prepayment of the estimated balance is due 2 weeks prior to the event date
- All quoted prices are guaranteed for 60 days
- Liability for damages to the premises will be billed to the event host accordingly
- The Oshawa Golf & Curling Club cannot assume responsibility for personal property or equipment brought into function spaces
- Should your event be cancelled less than 60 days prior to your function, you will be subject to loss of revenue fees and rental charges
- In the event your guests, musicians, or DJ remain inside the clubhouse beyond 2 am a \$300 house fee will be applied to your final statement
- The menu for your event must be confirmed 45 days prior to the date of your event (at which point all the food and beverage charges will be estimated)
- We are happy to accommodate special dietary requirements or food allergies. Please let us know of any specialty meal requests a minimum of 5 days prior to the event
- With the exception of Wedding & Celebratory cakes, no outside food is permitted into the facility
- All service staff are Smart Serve certified. Alcoholic beverages are provided to guests & members in compliance with the LCBO until 1am
- Absolutely no outside spirits or beer are permitted on the club property. Failure to comply will result in immediate termination of bar service
- Wine as a guest favour is not permitted as per the AGCO