

weddings

ISLINGTON GOLF CLUB



the club

Established in 1923, Islington Golf Club is a private club surrounded by 6500 yards of manicured golf course parkland located within minutes of Toronto's downtown .

Whether you're planning an intimate exchange of vows in front of family and friends or a grander celebration, our catering team is here for you.

Once you've reviewed our Wedding Brochure and its menus, we encourage you to contact us to book a site tour and ask any questions you may have about planning your special day.

Jennifer Alexander, Catering Manager

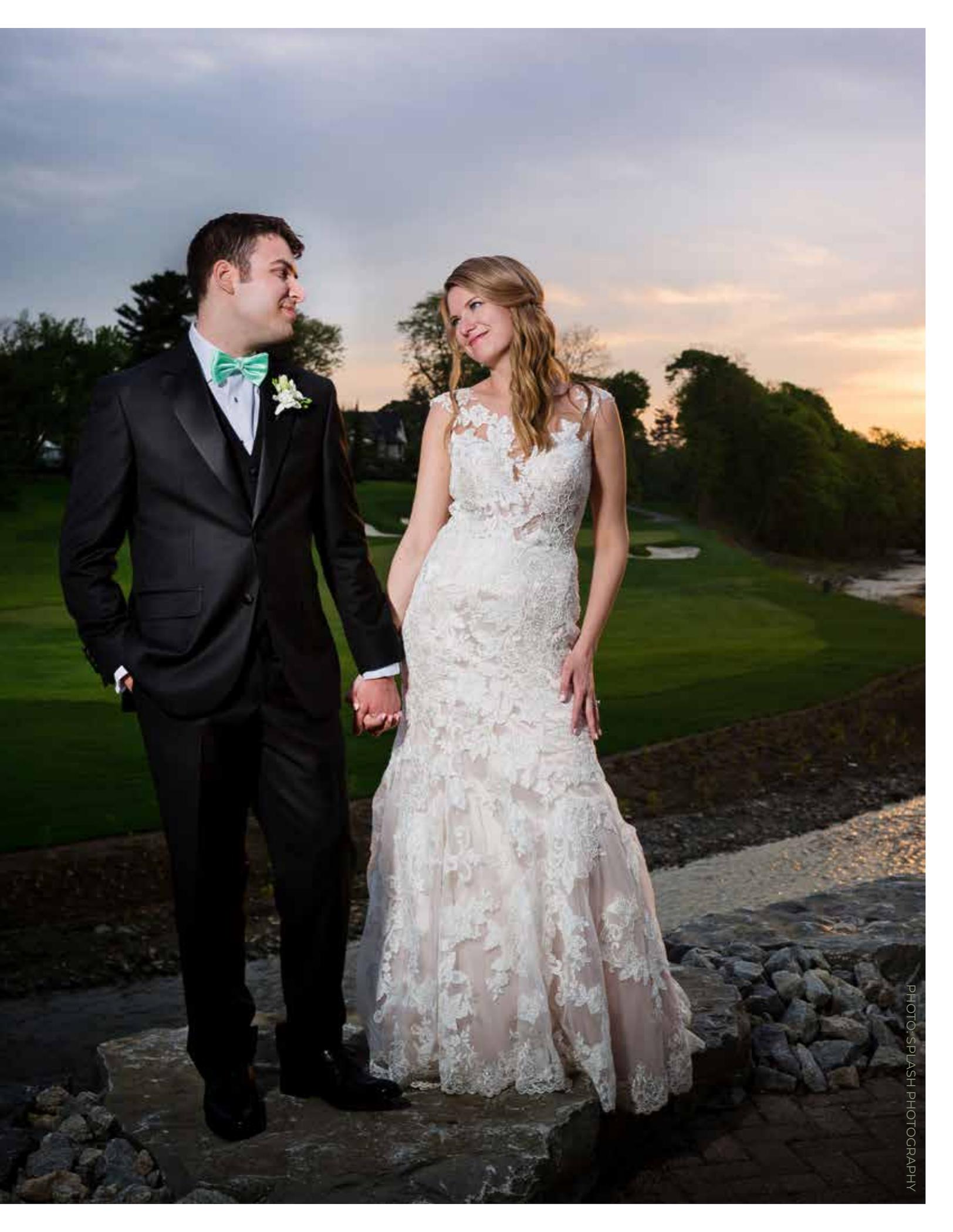
Islington Golf Club

416.231.1114, extension 226

jennifer@islingtongolfclub.com

www.islingtongolfclub.com





the setting

Our party space is designed for ceremonies and celebrations of any size. The spacious room is filled with natural light and can accommodate an evening of dinner and dancing but can also be divided into two sections to keep a small event intimate. The view is the star of the show with its panorama of the jewel-green golf course, four-season patio gardens, and meandering Mimico Creek.

	Salon A	Salon B	Salon A+B
Standing	100	80	250
Seated	70	60	180

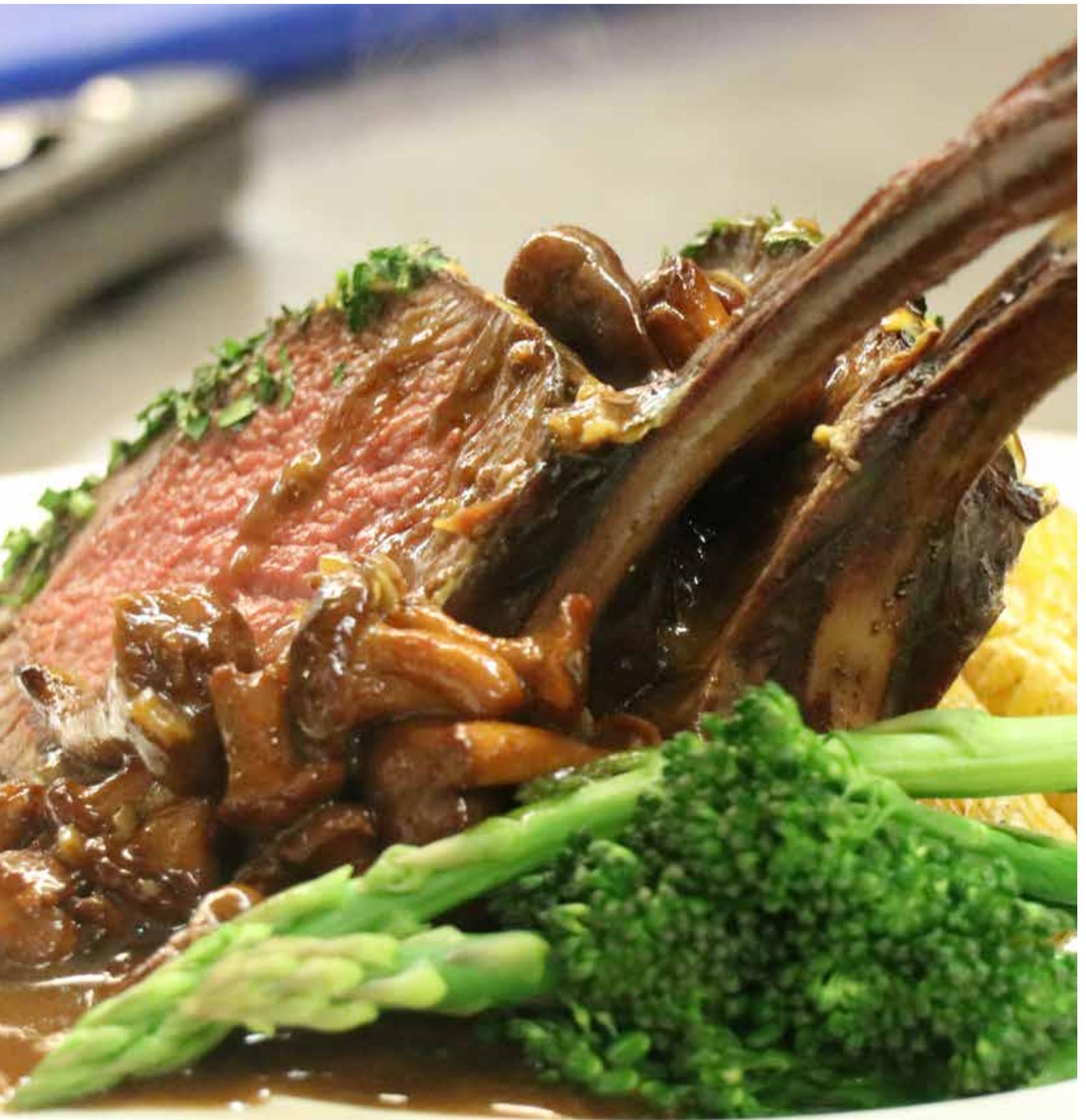




the cuisine

Inspired cuisine with a farm-to-table approach is our mandate and the perfect complement to our stylish surroundings. Our menus are designed to showcase our artisanal cuisine, made with the finest seasonal ingredients. Whether you are celebrating an intimate wedding ceremony or a grand party with family and friends, the cuisine will be a highlight.







the packages

LONG WEEKEND | FRIDAY • SATURDAY • SUNDAY

10% discount on food portion of a package

Must meet all Food and Beverage minimum requirements

NOVEMBER-APRIL | SATURDAY • SUNDAY

10% discount on food portion of a package

NOVEMBER-APRIL | WEEKDAYS

15% discount on food portion of a package

WINTER | JANUARY • FEBRUARY • MARCH

Onsite ceremony fee waived | 50% discount on room rental fee

INCLUDED IN EACH WEDDING PACKAGE

Complimentary meal tasting for the couple of the proposed menu

Meet with our Executive Chef to personalize the menu following the tasting

Use of boardroom/bridal suite

Chocolate dipped strawberries and soft drinks for the bridal party

Onsite wedding hostess/day of coordinator

Five-hour standard bar package: 1 hour pre-dinner and 4 hours post dinner

Standard bar: domestic and imported beer, vodka, rye, rum, scotch and gin (shooters unavailable)

Wine service with dinner (based on 2 glasses per guest)

Sparkling wine service at sit down for toast

Complimentary soft drinks and juice during the event

(Each additional hour of bar service is \$12 per person)

Children's menu

Chef options available for pre-arranged dietary, allergy, vegetarian or vegan request

Complimentary entree for 2 suppliers (i.e., DJ and photographer)

Personalized menus for each table

Onsite locations for photographs

Chair covers

Wedding cake cutting and display

the classic package

Choice of three hors d'oeuvres per person
(Please choose from the Classic List)

Assorted warm breads and whipped butter

APPETIZER

WILD MUSHROOM BISQUE
With truffle crème

MAIN COURSE

ROAST BREAST OF FREE RANGE CHICKEN
Filled with prosciutto and brie cheese mousse.
In a demi cream sauce with roasted new potatoes and seasonal vegetables.

DESSERT

A TRIO OF HOUSE-MADE SORBETS
Served in a chocolate wafer cup.
Mango, raspberry and lemon.

Freshly Brewed Coffee and Selection of Fine Teas

\$130 per person

*Split option available for main course only subject to \$5 additional fee.
Some considerations and additional charges may apply.*

the deluxe package

Choice of four hors d'oeuvres per person
(Please choose from the Deluxe List)

Assorted warm breads and whipped butter

APPETIZER

BIBB SALAD

Leaves of Boston Bibb, Belgian endive and radicchio with candied walnut, crumbled goat cheese and sundried cranberries. Served with fermented pomegranate vinaigrette.

SECOND COURSE

WILD MUSHROOM AGNOLOTTI

Moon shaped pillow of pasta filled with sautéed foraged mushroom and served in a demi cream with fresh herbs and a hint of white truffle.

MAIN COURSE

6 OZ. GRILLED CERTIFIED ANGUS BEEF TENDERLOIN

Served with a port wine demi glaze and buttermilk mashed potatoes and seasonal vegetables.
or

ROASTED HALF CORNISH HEN

Served boneless with an organic quinoa, brown rice and dried cranberry pilaf,
Natural jus and seasonal vegetables.

DESSERT

DESSERT TRIO

A mini chocolate-amaretto mousse cup, a petit raspberry sorbet and a baby tiramisu

Freshly Brewed Coffee and Selection of Fine Teas

\$150 per person

*Split option available for main course only subject to \$5 additional fee.
Some considerations and additional charges may apply.*

create-your-own package

amber

Choice of one Appetizer
Choice of one Main Course
Dessert

\$125 per person

pearl

3 Classic Hors d'Oeuvres per person
Choice of one Appetizer (1st course)
Choice of two Main Courses
Dessert

\$140 per person

emerald

4 Deluxe Hors d'Oeuvres per person
Choice of one Appetizer (1st course)
Choice of second Appetizer (2nd course)
Choice of two Main Courses
Dessert

\$150 per person

diamond

5 Deluxe Hors d'Oeuvres per person
Choice of one Appetizer (1st course)
Choice of second Appetizer (2nd course)
Choice of three Main Courses
Dessert

\$160 per person

*All of our packages include:
Fresh warm breads with whipped butter,
Freshly Brewed Coffee and Selection of Fine Teas*

classic hors d'oeuvres

CHILLED

Thai Vegetable Soft Roll (vegan, gluten-free): *Chilled fresh vegetables in a soft rice paper roll with a sweet chili dip*

Baby Shrimp and Mango Salad (gluten-free): *Served in a spoon with chive mayonnaise*

Vegetable Antipasto (vegan, gluten-free): *Assorted antipasto from our garden served on a Belgian endive leaf*

Baguette et Chèvre: *Toasted French baguette topped with herbed goat cheese and pickled chive flowers*

HOT

Vegetable Samosa (vegan): *Crisp pastry pockets filled with curried vegetables and served with a tamarind dip*

Sesame-crusting Chicken Satay: *Chicken skewers crusted with panko and sesame seeds, served with peanut sauce*

Jerk Chicken Firecracker: *Spicy jerk chicken in crisp pastry, served with a house-made jerk dip*

Mini Beef Wellington: *Tender beef cubes with pâté wrapped in crisp puff pastry*

deluxe hors d'oeuvres

CHILLED

Iced Tiger Shrimp Skewer with Mary-Rose Dip

Peking Duck Crepe: *Chinese BBQ duck wrapped in a soft Asian crepe with fresh sprout and hoisin sauce*

Prosciutto-wrapped Asparagus: *Thin slices of house-cured prosciutto-wrapped fresh asparagus rolled in Parmesan cheese*

Smoked Salmon Roses: *Smoked salmon with lemon scented mascarpone cheese, garden chives in a sesame cone*

California Roll Sushi: *Sticky rice wrapped in nori with crab, avocado, cucumber and caviar*

HOT

Crispy Coconut Shrimp: *Jumbo tiger shrimp crusted in crispy coconut served with a sweet chili sauce*

Cajun Crab & Shrimp Cakes: *Plum Dungeness crab meat with chopped tiger shrimp with a spicy sriracha mayo*

Steak Tips (gluten-free): *Skewers of cubed beef tenderloin roasted with fresh herbs served with a peppercorn sauce*

Lamb Chop Lolly Pops (gluten-free): *Tender grilled mini lamb chops with a rosemary-mint chimichurri sauce*

soup selection

create-your-own package

ROASTED RED PEPPER & TOMATO *with basil olive oil drizzle*
WILD MUSHROOM BISQUE *with truffle crème*
ROASTED BUTTERNUT SQUASH Puree *with ginger crème fraîche*
ROASTED CAULIFLOWER SOUP *with rosemary croutons*
LOBSTER CONSOMMÉ *with shrimp and crab dumpling (\$4 supplement)*

appetizers

CHILLED JUMBO SHRIMP COCKTAIL
Served with fresh lemon and zesty cocktail sauce.
Supplement \$4 per person

HOUSE-CURED PROSCIUTTO
Served with marinated olives, shaved pecorino Romano and a bouquet of baby greens.

BABY ROMAINE CAESAR SALAD
Leaves of baby romaine layered in our house-made Caesar dressing with sour dough croutons, smoked bacon and shaved Parmigiano cheese.

BABY MIXED GREENS
Tender locally grown lettuces with shaved radish, carrot curls, rainbow tomatoes, sprouts and a champagne vinaigrette.

CAPRESE SALAD
Vine-ripe tomatoes with creamy fiore di late cheese, aged balsamic, extra virgin olive oil and fresh basil.

BIBB SALAD
Leaves of Boston Bibb, Belgian endive and radicchio with candied walnut, crumbled goat cheese and sundried cranberries. Served with fermented pomegranate vinaigrette.

additional courses

PENNE ALLA VODKA
House-made penne noodles simmered in a smooth tomato sauce spiked with Russian vodka.

BUTTERNUT SQUASH RAVIOLI
In a hazelnut brown butter with fresh sage.

RICOTTA CHEESE AND SPINACH AGNOLOTTI
Pasta pockets filled with creamy cheese and sautéed spinach in a rich tomato-basil sauce.

SPAGHETTI MARINARA
House-made spaghetti noodles on a bed of our rich marinara sauce with lots of shaved parmesan cheese and fresh basil.

LOBSTER AND SHRIMP RAVIOLI
Delicate pockets of pasta filled with plump lobster and tiger shrimp meat.
Served with scallops on the half shell in a light chervil beurre blanc.

mains

create-your-own package

ROAST FREE RANGE HEN BREAST

With fresh herbs, smashed potatoes and natural jus.

SALMON WELLINGTON

Fresh Atlantic salmon fillet with lemon scented baby spinach, wrapped in a light, crispy filo pastry. Served with new potatoes and a red pepper coulis.

PAN-SEARED HALIBUT FILLET

Fresh, wild caught halibut with a chervil beurre blanc, wilted kale, and a red rice pilaf.

ROASTED HALF CORNISH HEN

Served in its natural jus with an organic quinoa, brown rice and dried cranberry pilaf.

ANGUS PRIME RIB OF BEEF

Slow roasted beef ribeye served with whipped mashed potatoes and herbed natural jus.

6 OZ. GRILLED CERTIFIED ANGUS BEEF TENDERLOIN

Served with a Port wine demi glaze and buttermilk mashed potatoes.

Add 3 grilled tiger shrimp \$12pp

Add 6 oz. lobster tail with sweet drawn butter \$26pp

ROAST RACK OF ONTARIO LAMB

Locally grown boneless lamb loin brushed with herbed dijon mustard.

Served with roast mini potatoes and rosemary jus.

\$5 supplement

PORK TENDERLOIN

Seared Tamworth Pork Medallions

Locally sourced pork tenderloin crusted with French dijon mustard and fine herbs.

Served with roasted sweet potato coins and a grainy mustard demi crème.

All of our main courses come with fresh local seasonal vegetables.

VEGETARIAN OPTIONS

GRILLED VEGETABLE STACK

Layers of marinated and grilled seasonal vegetables with fior di latte cheese.

With a smooth Pomodoro sauce and a parmesan tuille.

THAI VEGETABLE CURRY (vegan, gluten free)

Tender local vegetables and tofu simmered in a mildly spiced coconut green curry.

Served with fragrant Jasmine rice.

RISI E BIZI RISOTTO

Creamy risotto with sweet corn, spring peas, pearl onions and baby mushrooms.

Finished with Pecorino Antico

ROASTED VEGETABLE STRUDEL

Roasted vegetables with fine herbs and extra virgin olive oil wrapped in a crisp filo purse.

Served with a red pepper coulis.

desserts

create-your-own package

TIRAMISU

Our house-made tiramisu served in a chocolate cup with fresh berries and cream.

“DARK SCIENCE” CHOCOLATE LAVA CAKE (gluten-free)

Our warm lava cake made with single estate chocolate. Served with fresh berries and cream.

BROOKLYN CHEESE CAKE

A vanilla cheese cake served with a sweet and sour cherry compote.

DULCE DE LECHE BOMBE

A milk chocolate dome filled with vanilla sponge and cream dulce de leche caramel.

CLASSIC CRÈME BRÛLÉE

A rich vanilla egg custard with a caramel crust. Served with house pistachio biscotti and fresh berries.

TART AU CITRON

A Meyer lemon curd filled tart topped with fresh blueberries and cream.

DESSERT TRIO

A mini chocolate-amaretto mousse cup, a petit raspberry sorbet and a baby tiramisu.

Supplement \$4 per person

ICE CREAMS AND SORBET

A selection of our house-made ice creams and sorbets served in a chocolate wafer cup with fresh berries.

late night

create-your-own package

POUTINE STATION

Fresh golden fries and sweet potato fries, Canadian cheese curds and rich gravy.
Accompanied by truffle aioli, ketchup, smoked bacon bits, scallions, pulled pork and habanero sauce.
\$13 per person

CHEESE PLATTER

A selection of domestic and imported cheese served with fresh grapes,
medjoul dates, toasted nuts and crackers.
\$9 per person

MINI GRILLED CHEESE SANDWICH BAR

Toasted golden brioche bread with melted cheddar cheese.
Accompanied with ketchup, sriracha mayo, crispy bacon and mini pickles.
\$8 per person

ASSORTED FLATBREADS

Classic Napoli – creamy fior di late cheese, basil and our rich tomato sauce
Marconi – tomato sauce, mozzarella, pepperoni and mushroom
Mediterranean – lamb sausage, feta, roasted peppers, olives and artichoke
\$12 per person

MINI BURGERS & DOGS

Served on mini buns with condiments and shoe string fries.
\$8 per person

MAC 'N' CHEESE BAR

Creamy three-cheese macaroni.
Gourmet toppings: Jerk chicken, smoked bacon, chives, salsa, pulled pork.
\$13 per person

CLASSIC NAPOLI PIZZA

\$8 per person
From our wood burning oven with assorted toppings.

DIPPED STRAWBERRIES

\$3 each

EXOTIC SLICED FRUITS

\$8 per person

SWEET TABLE

An assortment of mini French pastries, tarts, cakes and fresh fruit.
\$13 per person

ASSORTED FRESH BAKED COOKIES & BISCOTTI

\$5 per person

SUNDAE BAR

House-made Raspberry Gelato, Tahitian vanilla and Ecuadorian chocolate ice creams.
With chocolate, caramel and mango sauces, smarties, Oreo cookie crumble, gummies,
maraschino cherries, pineapple and shaved coconut.
\$10 per person

the details

ONSITE CEREMONIES

Onsite ceremonies can be accommodated for \$5 per person.

PREFERRED SUPPLIERS LIST

A listing of preferred suppliers, including florals, decor, DJs, and photography, is available.

AUDIO/VISUAL

SOCAN music fee and audio/visual equipment rental is available.

COAT CHECK

Complimentary coat check is available.

PARKING

Ample complimentary onsite parking is available.

FOOD & BEVERAGE PRICES

Prices are current and subject to change due to market conditions. Guaranteed prices will be given 60 days prior to the event. All prices are subject to HST and a Service Charge.

MENU SELECTION

Final menu selection must be made within two weeks prior to the wedding date. All food and beverage will be purchased and provided by Islington Golf Club. Food and beverage minimums/maximums apply (outlined in each Wedding Package). Outside food is not permitted (left to the sole discretion of the Chef). Celebratory cakes are the exception.

ATTENDANCE GUARANTEE

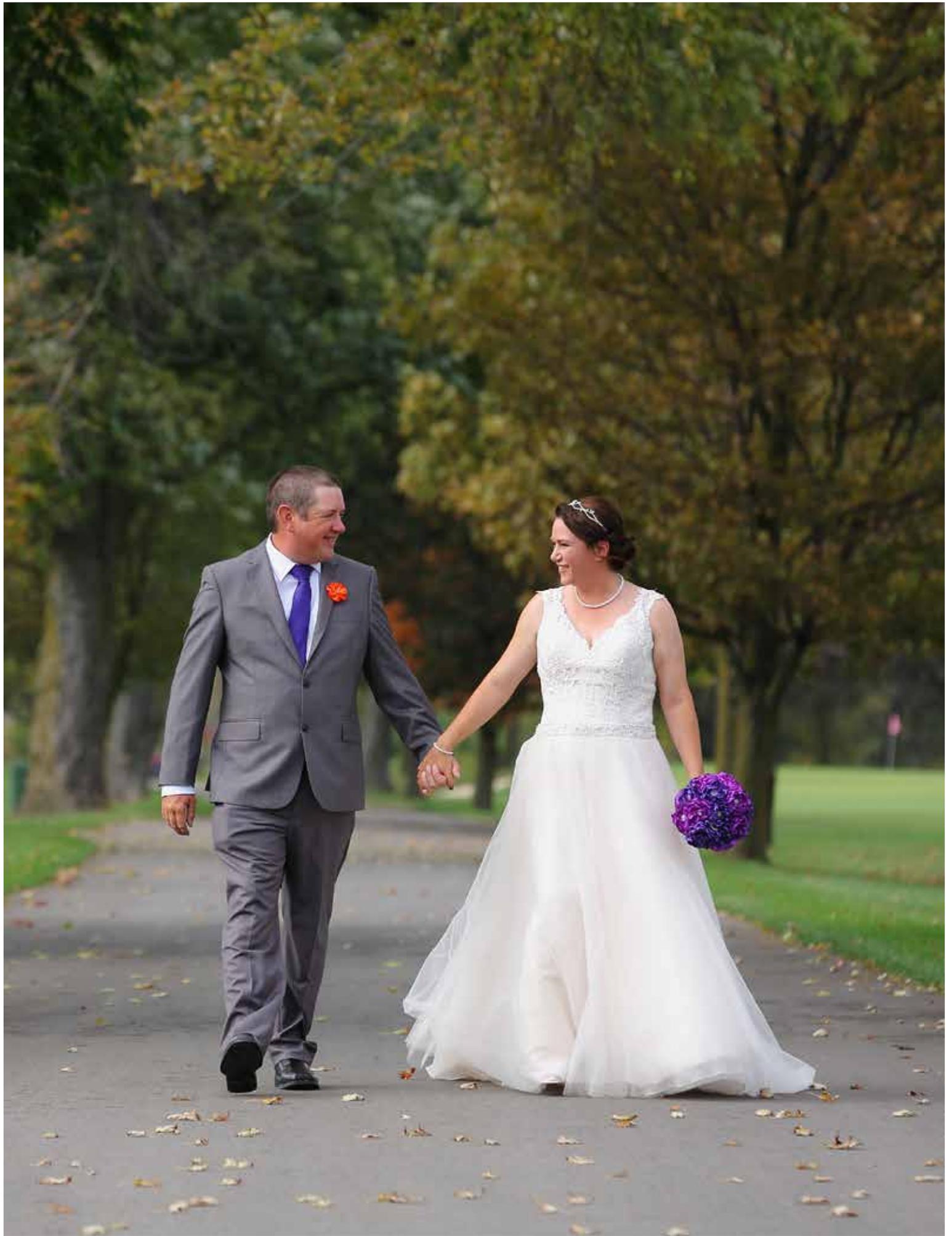
A guaranteed number of guests must be submitted three business days prior to the wedding. The wedding will be billed on that guaranteed number or the final number of the guests served, whichever is greater. A signature is required on the Banquet Event Order prior to the wedding.

CANCELLATIONS

In the event of cancellation within seven days prior to the wedding, a cancellation fee equal to 100% of the regular room rental will be charged. Should the wedding be cancelled within three business days prior to event, the full value of the room rental, full food, and rental costs (if applicable) will be charged. Fees for a cancellation greater than seven days are at the sole discretion of the Catering Manager.

PAYMENT

A non-refundable deposit is required to confirm all bookings. Payment may be made via cheque, debit, credit cards (via Plastiq), online banking or cash. The final balance will be invoiced after the wedding has taken place. Full payment is to be received within 30 days following the wedding. If the account is not settled within 30 days, a late payment charge of 2% compounded per month will be levied (accounts overdue 60 days will be forwarded to collectors).





Islington Golf Club

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