



ISLINGTON GOLF CLUB

WEDDINGS



The wedding was a spectacular event, thanks in part to the Islington team!
~ Stephen and Lara



THE CLUB

Islington Golf Club was established in 1923, during the golden age of golf. Our urban green space is made up of manicured fairways, gardens, tree canopy backdrop and meandering Mimico Creek is 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.

We are a private club and host only one wedding on each date, so our focus will be on you.

"Our wedding was a huge success! We cannot be more grateful for the superb planning and execution of such an incredible day."
 ~ Maria and Glenn



THE SETTING

Our party room is filled with natural light and can accommodate up to 180 for an evening of dinner and dancing but can also be divided to keep your small event intimate. The view is the star of the show with its panorama of the manicured golf course, patio gardens, and meandering Mimico Creek. We can also bring your exchange of vows outdoors for the same sweeping view.

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

"Thank you so much for the beautiful day! It was truly special. We heard so many amazing things from all our guests about the service and the food. We cannot thank the whole team enough for taking care of everyone including us!"
~ Cristiana and Jeff



THE CUISINE

You want your guests to rave about the food, and so do we. Inspired cuisine is our mandate. Whether you're celebrating an intimate wedding ceremony or a grand party with family and friends, we want the cuisine to be the talk at the table, between scrumptuous bites.

"Thank YOU! The day was absolutely perfect. Ved and I, along with our friends and family, can't stop talking about how beautiful the venue and the day was."
~ Richele and Ved



THE PACKAGES

Executive Chef Johnson is about technique, execution and consistency, timing the food down to the last second to flow harmoniously with our guests' itinerary.

IN EACH PACKAGE

Complimentary meal tasting for the couple and meet up with our Executive Chef to personalize the menu following the tasting

Onsite wedding coordinator

Use of boardroom/bridal suite

Five-hour standard bar package: 1 hour pre-dinner and 4 hours post-dinner
Standard bar (*excludes shooters*): domestic and imported beer, vodka, rye, rum, scotch, gin
Each additional hour of bar service is \$12 per person
Wine service with dinner (based on two glasses per guest)
Sparkling wine service for your toast
Soft drinks and juice

Children's menu
Pre-arranged dietary, allergy, vegetarian or vegan requests
Wedding cake cutting and display
Outside food and beverage is not permitted with the exception of a celebratory dessert

Two menus for each table

Onsite locations for photographs

Chair covers, outdoor ceremony chairs or chivaris are an additional cost

BIRCH \$170

Three classic hors d'oeuvres choices (*3 pieces per guest*)
Choice of one starter
Choice of two entrée
Dessert

The eye-catching papery scrolls of bark on birch trees make for a dramatic statement next to our fairways.

WILLOW \$190

Four hors d'oeuvres choices (*3 pieces per guest*)
Choice of one starter
Choice of one pasta
Choice of one entrée
Dessert

Spotted along our creek with its draping branches, willows are an important source of early nectar and pollen for bees.

HORS D'OEUVRES CLASSIC

COLD

Caprese skewer pesto marinated bocconcini and grape tomatoes

Mango Vegetable Soft Roll mango, vegetables, soft rice paper, ponzu

Salmon Tartar citrus marinade, sesame cracker

Cajun Shrimp roasted tomatillo gazpacho

Caramelized Apple and Goat Cheese sweet apples on creamy goat cheese, crostini

Prosciutto Wrapped Asparagus thin slices of prosciutto with asparagus spears, parmesan

California Roll seaweed wrapped cucumber and crab, sweet soy

HOT

Korean Fried Chicken Skewers crispy fried chicken, gochujang BBQ

Mushroom Arancini wild mushroom rice balls, garlic aioli

Vegetable Spring Rolls plum sauce

Chicken Yakitori sesame marinated chicken thighs, wasabi mayo

Brie Quiche brie and leek cooked in a mini tart shell, blistered tomato

Mushroom Turnovers wild mushrooms in puff pastry, spicy mayo

Coconut Shrimp crispy shrimp skewer dusted in coconut

Mini Chicken Wellington tender chicken in gravy wrapped in puff pastry, spicy mayo

STARTERS

CAULIFLOWER AND CARROT

Crispy onion

ROASTED TOMATO AND FENNEL

Basil oil

WILD MUSHROOM BISQUE

Truffle cream

BABY ARUGULA SALAD

Shaved fennel, pecans, orange, red wine vinaigrette

CLASSIC CAESAR SALAD

Croutons, bacon, homemade Caesar dressing

POACHED PEAR SALAD

Baby kale, goat cheese, candied walnut, pickled celery, red wine vinaigrette

CAPRESE SALAD

Ripe Roma tomato, soft bocconcini, balsamic, olive oil

BABY SPINACH SALAD

Roasted sweet potato, dried cranberry, pumpkin seed, white balsamic vinaigrette

PASTAS

PENNE ALLA VODKA
Vodka-spiked tomato cream sauce

BUTTERNUT SQUASH RAVIOLI
Brown butter, tarragon oil

MEDITERRANEAN FUSILLI
Sundried tomato, olive, artichoke, pesto

MUSHROOM AGNOLOTTI
Braised mushrooms, whipped ricotta, thyme cream sauce

ENTRÉES

Add 2 pcs Garlic Shrimp for \$15 pp

AAA CANADIAN BEEF TENDERLOIN
Grilled tender beef medallion, Port reduction jus

WEST COAST HALIBUT
Roasted wild caught halibut, tomato chutney

CORNISH HEN
Roasted half Cornish hen, boneless legs and wing tip on supreme, wild mushroom demi

FREE RANGE CHICKEN SUPREME
Caramelized supreme, rosemary thyme reduction

BRAISED BEEF SHORT RIB
Tender Ontario beef, cola and red wine reduction

SUSHI GRADE SALMON
Pan-seared skin on filet, lemon cream

GRILLED VEAL CHOP
Tender 12oz bone in veal, pickled mustard cider jus

CAULIFLOWER STEAK (Vegan)
Sumac roasted cauliflower, ratatouille

BUTTER CHICK PEAS (Vegetarian)
Chicken peas cooked in Indian butter sauce, wilted spinach, basmati

STARCH (Choose 1)

Garlic Mashed Potato
Tomato Saffron Pilaf
Lemon Chive Baby Potato

All entrées come with olive oil and butter tossed vegetables

DESSERTS

LAYERED FLOURLESS CHOCOLATE CAKE

Layers of white, milk and dark chocolate mousse, macerated berries

HAZELNUT ROCHE

Praline, hazelnut milk chocolate mousse, Chantilly cream

LEMON MERINGUE TART

Tangy lemon curd set in a tart shell, topped with Italian meringue, fresh berries

STRAWBERRY SHORTCAKE

Vanilla sponge cake, mascarpone cream, raspberry coulis

LATE NIGHT

POUTINE STATION 17 pp

Golden fries and sweet potato fries, canadian cheese curds, beef gravy, ketchup, spicy mayo, BBQ sauce

ASSORTED FLATBREADS 18 pp *(Choose 2)*

Margherita – Mozzarella, Tomato Sauce, Basil

Pepperoni – Pepperoni, Mozzarella, Tomato Sauce

Supreme – Mushrooms, Peppers, Pepperoni, Onion, Mozzarella, Tomato Sauce

BBQ Chicken – Chicken, Red Onions, BBQ Sauce

ANTIPASTO PLATTER 23 pp

Cured meats, cheese, marinated vegetables, preserves

CHEDDAR AND POTATO PIEROGIES 15 pp

Caramelized onion, sour cream, chives

CANADIAN BEEF SLIDERS 54/dz

Canadian cheddar, pickles, aioli

TAIWANESE STYLE PORK BELLY BAO 54/dz

Five spiced pork belly, hoisin sauce, cucumber, scallion

PETITE FOURS 54/dz

Mini French pastries and tarts

ASSORTED COOKIES 42/dz

House-baked cookies



FINAL NOTES

Have questions? Our Catering team has answers. We are here for you. We encourage you to get in touch with us below to book a site tour and ask any questions you may have about how we can help plan your day.

Julie Stull, Catering Manager
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www.islingtongolfclub.com

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

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. 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).

DRESS CODE POLICY

The following are acceptable: Tailored, casual country-club attire, golf attire, smart denim or jeans.

The following are not acceptable: Frayed, ripped, cutoffs or distressed jeans, T-shirts, sweatshirts with hoods, or slogans, numbers, and names that are not golf related, exercise wear, leggings or tights, yoga-type pants, jogging pants, short shorts, Gentlemen's hats in the clubhouse.





ISLINGTON