



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 event space 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	180
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 celebration with family and friends, we want the cuisine to be the talk at the table, between 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



A photograph of a bride and groom smiling. The bride is wearing sunglasses and a fur shawl, and the groom is wearing a suit and sunglasses.

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 culinary team to personalize the menu following the tasting.

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)
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

Onsite locations for photographs

Outdoor ceremony chairs or chivaris are an additional cost

BIRCH \$195

Three hors d'oeuvres choices (3 pieces per guest)

Choice of one starter

Choice of two entrée

Dessert

Late Night Station with Complimentary Coffee & Tea

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

WILLOW \$215

Four hors d'oeuvres choices (3 pieces per guest)

Choice of one starter

Choice of one pasta

Choice of two entrée

Dessert

Late Night Station with Complimentary Coffee & Tea

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 soy glaze 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

BUTTERNUT SQUASH

Crispy onion

WILD MUSHROOM BISQUE

Truffle Cream

ITALIAN WEDDING SOUP (+\$3)

Meatball, Spinach, Pastina

BABY ARUGULA SALAD

Shaved fennel, pecans, orange, red wine vinaigrette

CLASSIC CAESAR SALAD

Croutons, bacon, homemade Caesar dressing

BABY SPINACH SALAD

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

POACHED PEAR SALAD SALAD (+\$3)

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

CAPRESE SALAD (+\$3)

Heirloom tomato, soft bocconcini, balsamic, olive oil

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

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

GRILLED VEAL CHOP (+\$10)

Tender 12oz bone in veal, pickled mustard cider jus

AAA CANADIAN BEEF TENDERLOIN (+\$11)

Grilled tender beef medallion, port reduction jus

BRAISED BEEF SHORT RIB (+\$11)

Tender ontario beef, cola and red wine reduction

SUSHI GRADE SALMON

Pan seared skin on filet, lemon cream

WEST COAST HALIBUT (+\$11)

Roasted wild caught halibut, tomato chutney

CAULIFLOWER STEAK (VEGAN)

Sumac roasted cauliflower, ratatouille

TOFU STEAK (VEGETARIAN – VEGAN AVAILABLE)

Blackened Spiced Tofu, Crispy Mushroom

STARCH (Choose 1)

Garlic Mashed Potato

Tomato Saffron Pilaf

Rosemary Roasted Baby Potato

All entrées come with olive oil and butter tossed vegetables

DESSERTS

OPERA CAKE

Coffee buttercream, almond cake, coffee syrup, dark chocolate ganache, macerated berries

LEMON MERINGUE TART

Tangy lemon curd, Italian meringue, fresh berries

DUBAI CHOCOLATE

Chocolate mousse, toasted pistachio, chantilly cream, chocolate soil

LAYERED CHOCOLATE CAKE

Fudge chocolate, vanilla cream, chocolate ganache

MANGO MOUSSE CAKE (GF)

Mango mousse, raspberry jam, chocolate cracker, mango coulis, fresh berries

LATE NIGHT

POUTINE STATION

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

ASSORTED FLATBREADS

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

ARTISANAL CHEESE BOARD

Crackers, apple mostarda

CHARCUTERIE BOARD

Flat breads, pommery mustard

CANADIAN BEEF SLIDERS & FRIES

Canadian cheddar, pickles, aïoli

TAIWANESE STYLE PORK BELLY BAO

Five spiced pork belly, hoisin sauce, cucumber, scallion

PETITE FOURLS

Mini French pastries and tarts

ASSORTED COOKIES

House-baked cookies





FINAL NOTES

Have questions? Our Catering team has answers. 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 special day.

Julie Stull, Catering Manager
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www.islingtongolfclub.com

ONSITE CEREMONIES

Onsite ceremonies can be accommodated for \$5 per person. (Plus applicable chair rental)

AUDIO/VISUAL

SOCAN music fee and audio/visual equipment rental 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 four 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) or online banking. 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