

Ledgeview Golf & Country Club

Weddings—2011

We are honoured that you are considering
Ledgeview Golf & Country Club
for your upcoming wedding celebration

All weddings include the following:

Seating for 96 people (including head table)
Skirting for head table & cake table
Wooden Dance floor
White linens and your choice of colored napkin
Fully set table including elevated mirrors for centerpieces
Delicious 3 course meal provided in-house by our staff
Fully trained bar & serving staff
Microphone & podium

Convenor provides



Entertainment
Wedding cake
Decorations & centerpieces
Chair covers

Charges

\$500 room charge
\$35 per person for meal
\$3 per person cake cutting charge

*Wedding receptions can be held at Ledgeview Golf & Country Club from October through to March inclusively
Ledgeview Golf & Country Club does not take care of wedding ceremonies*

*Convenor can have access to the room after 10am the day of the wedding to decorate
Convenor must take all decorations down and out of the clubhouse at the end of the night*

*All dinner buffets require a minimum of 65 persons
prices include applicable taxes and service charges*

Ledgeview Golf & Country Club

Wedding Menu—2010

—bread—

Assorted dinner rolls with butter
Lightly toasted Naan bread with basil tomato puree
Sliced French baguette drizzled with basil infused olive oil
Bread sticks brushed with butter

—hors d'oeuvre—

Antipasto plate
Endive topped with cous cous and tabbouleh
Tempura prawns
Hoisin pork lettuce cups with julienne peppers and sweet hoisin sauce
Assorted in house made mini quiche
Assorted meat & vegetarian canapés

—salad—

Festive spinach salad with craisins, toasted sunflower seeds julienne vegetable topped with bacon and assorted dressings
Classic Caesar salad with garlic croutons and parmesan cheese
Asian salad with bell peppers, onion, mandarin orange, chow mein noodles & Savoy cabbage with a sesame ginger dressing
Tri colored rotini pasta salad with julienne peppers and onions mixed in a red pepper goat cheese vinaigrette
Tomato and red onion salad with bocconcini cheese on a bed of mixed greens with an Roasted red pepper vinaigrette
Potato salad with scallions, egg, diced peppers
West coast salad with seasonal greens, pecans, julienne vegetables, grapes and assorted dressings
Rainbow coleslaw with sunflower seeds

—starch—

Rice pilaf
Garlic mashed potato
Oven roasted rosemary potato
Baked potato
Penne noodles with parmesan

—dessert—

Chef's choice

—Entrée—

Oven roasted turkey with fresh gravy
Roasted sirloin tip of beef with au jus—prime rib add \$7
Honey glazed ham with a brown sugar glaze
Stuffed pork loin in a light volute with cranberries
Baked chicken breast in a mushroom sauce
Poached salmon in a light béarnaise sauce
Roasted side ribs drizzled with BBQ sauce



1 bread—1 hors d'oeuvre
3 salads
sautéed vegetables
1 starch
2 entrees
1 dessert
\$37.00

Prices include service charge & GST
Vegetarian dishes made available
upon request

