

# Ledgeview Golf & Country Club

Weddings—2009

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  
\$37 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—2009

### —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

### —hour de vours—

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  
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 hour de vour  
3 salads  
sautéed vegetables  
1 starch  
2 entrees  
1 dessert  
\$37.00**

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