All-Inclusive WEDDING MENU

ALL-INCLUSIVE
PACKAGES
STARTING FROM
$110

Photo: www.jnphotography.ca

KING'S RIDING
Golf Club

The King's Riding Hospitality Team is pleased to offer the following menu selections for your special event.

Additional options are available and menus can be customized to ensure your event is memorable.

All-Inclusive WEDDING MENU

Photo: www.imphotography.ca

WHERE HOSPITALITY SETS THE SCENE

MAKE EVERY MOMENT UNFORGETTABLE

Your wedding is a special day of love and family. It is a day for union, for forming a partnership in life… a day when two become one. We think you deserve the joy a well-made wedding brings. We think you deserve a wonderful beginning that will resound throughout your lives together. The arrangements must be just right.

There can be no second-best.

Our job is to be attentive to the tiniest details of timing, quality and atmosphere. Your job is to share the joy and revel in the feeling.

FOR A DAY YOU'LL REMEMBER, A DAY THAT BEGINS A LIFE TOGETHER

Our purpose is to make our guests feel comfortable and at home during their visit, so we get excited about the little details. Let our professional staff customize menus and room layouts to ensure your special day unfolds better than you imagined.

We understand the importance of proper planning and go out of our way to make your wedding a spectacular and memorable day.

IT'S A SPECIAL DAY FOR US TOO

At ClubLink our clubhouses and function rooms render the perfect atmosphere for a joyful wedding. Highlighted by spectacular scenery and attentive service, we can provide you with exactly the ambiance that you are expecting for your affair.

Our team will work closely with you to assure every detail of your wedding or reception with ClubLink is exactly as planned. As soon as you enter one of our facilities, our goal is to exceed all expectations. Visit us soon.

AMENITIES AND INCLUSIONS /2

THE GOLD PACKAGE /3

THE PLATINUM PACKAGE /4

THE SAPPHIRE PACKAGE /5

ENGAGEMENT PARTIES, BRIDAL SHOWERS, REHEARSAL DINNERS, THANK-YOU BRUNCHES, CLUBLINK CATERING /6

ADDITIONAL ENHANCEMENTS /7-9

GENERAL INFORMATION AND GUIDELINES /10

VENUES /11

VENUE INCLUDES THE FOLLOWING AMENITIES:

Open year-round

Versatile banquet rooms can accommodate intimate to large-scale events

Beautiful indoor and outdoor spaces for ceremonies

Menus and packages customized to suit your every need

Catering to guests with dietary restrictions

Men's and ladies' locker rooms with showers

Wireless high-speed internet access

Audio-visual equipment, projectors, screens and wireless microphone – available upon request

Superior customer service and attention to detail

Golf carts for photos

Photography permit not required

Abundant complimentary parking

Experience hosting ethnic weddings of all types

Dedicated in-house catering coordinator

ALL WEDDING PACKAGES INCLUDE…

One hour of standard bar service during cocktail reception

Wine service with dinner

Four hours of standard bar service after dinner

Menu tasting for two

Complimentary meal for DJ and photographer

Special children's menu

Chair covers and premium linen at preferred rates

On-site ceremony at a preferred rate

Menu upgrades and special requests available

Additional bar hours and premium bar available upon request.

1-877-622-4196 • myclublinkwedding.ca

/ClubLinkWedding

Make it a CLUBLINK Wedding

All-Inclusive
WEDDING
MENU

THE GOLD PACKAGE

$110 PER PERSON ALL INCLUSIVE

AMENITIES AND INCLUSIONS /2

THE GOLD PACKAGE /3

THE PLATINUM PACKAGE /4

THE SAPPHIRE PACKAGE /5

ENGAGEMENT PARTIES, BRIDAL SHOWERS, REHEARSAL DINNERS, THANK-YOU BRUNCHES, CLUBLINK CATERING /6

ADDITIONAL ENHANCEMENTS /7-9

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VENUES /11

ADDITIONAL COURSES AND SUBSTITUTIONS ARE AVAILABLE – PLEASE SPEAK WITH YOUR EVENT COORDINATOR

PACKAGE ALSO INCLUDES:

Menu tasting for two

On site ceremony

Two complimentary vendor meals

Floor length white table clothes, white napkins and white Sophia chair covers

COCKTAIL RECEPTION

Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres (based on three pieces per person)

DINNER (Three-course meal)

Includes: fresh baked dinner rolls and maple butter, regular and decaffeinated coffee and tea selection

Appetizer (choice of one)

Salad – fresh chopped romaine and iceberg lettuce, cherry tomatoes, cucumber, peppers, carrot, lemon-honey vinaigrette
Or
Spring mix salad greens, fresh berries, raspberry vinaigrette

Entrée (choice of one)

Oven-roasted chicken supreme, creamy garlic mashed potatoes, seasonal vegetables, pommery herb sauce
Or
Pan-seared fresh maple glazed Atlantic salmon fillet, steamed seasonal vegetables, herb-roasted potatoes
Or
Upgrade to beef tenderloin for $6 per person

Dessert (choice of one)

New York-style cheesecake, fresh berries, berry coulis
Or
Warm chocolate lava cake, fresh berries and whip cream

LATE NIGHT SERVICE

Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
Gourmet pizza station
For additional enhancements please see pages 7-9

BEVERAGE SERVICE

Standard beverage service during your cocktail reception, dinner and after-dinner (up to seven hours in total of service)
Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea

All-Inclusive
WEDDING
MENU

THE PLATINUM PACKAGE

$120 PER PERSON ALL INCLUSIVE

AMENITIES AND INCLUSIONS /2

THE GOLD PACKAGE /3

THE PLATINUM PACKAGE /4

THE SAPPHIRE PACKAGE /5

ENGAGEMENT PARTIES, BRIDAL SHOWERS, REHEARSAL DINNERS, THANK-YOU BRUNCHES, CLUBLINK CATERING /6

ADDITIONAL ENHANCEMENTS /7-9

GENERAL INFORMATION AND GUIDELINES /10

VENUES /11

ADDITIONAL COURSES AND SUBSTITUTIONS ARE AVAILABLE – PLEASE SPEAK WITH YOUR EVENT COORDINATOR

PACKAGE ALSO INCLUDES:

Menu tasting for two

On site ceremony

Two complimentary vendor meals

Choice of coloured floor length table clothes, napkins and chair covers

COCKTAIL RECEPTION

Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres and cold canapés (based on three pieces per person)

DINNER (Three-course meal)

Includes: fresh baked dinner rolls and maple butter, regular and decaffeinated coffee and tea selection

Appetizer (choice of one)

Spring mix salad, greens, fresh berries, raspberry vinaigrette
Or
Spinach salad, strawberries, candied pecans, crumbled feta, balsamic

Entrée (choice of one)

Duo plate: Oven roasted chicken supreme and beef tenderloin, creamy garlic mashed potatoes, seasonal vegetables and jus
Or
Duo plate: Oven roasted chicken supreme and maple glazed salmon filet, roasted potatoes, seasonal vegetables and jus

Dessert (choice of one)

New York-style cheesecake, fresh berries, berry coulis
Or
Warm chocolate lava cake, fresh berries and whip cream
Or
European style lemon blueberry cheesecake, fresh berries, berry coulis

LATE NIGHT SERVICE

Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
Gourmet pizza station or Concession stand – hot dogs with all the fixings and potato chips
For additional enhancements please see pages 7-9

BEVERAGE SERVICE

Standard beverage service during your cocktail reception, dinner and after-dinner (up to seven hours in total of service)
Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea

ClubLink proudly serves Coca-Cola products.
Vegetarian, vegan, lactose-free, gluten-free options are available. We will be happy to accommodate any dietary preferences upon request
Prices are per person (unless otherwise indicated) and are subject to administration fee and applicable taxes.
All-inclusive packages are available at participating ClubLink locations

CLUBLINK

All-Inclusive
WEDDING
MENU

THE SAPPHIRE PACKAGE

$130 PER PERSON ALL INCLUSIVE

AMENITIES AND INCLUSIONS /2

THE GOLD PACKAGE /3

THE PLATINUM PACKAGE /4

THE SAPPHIRE PACKAGE /5

ENGAGEMENT PARTIES, BRIDAL SHOWERS, REHEARSAL DINNERS, THANK-YOU BRUNCHES, CLUBLINK CATERING /6

ADDITIONAL ENHANCEMENTS /7-9

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VENUES /11

ADDITIONAL COURSES AND SUBSTITUTIONS ARE AVAILABLE – PLEASE SPEAK WITH YOUR EVENT COORDINATOR

PACKAGE ALSO INCLUDES:

Menu tasting for four

On site ceremony

Two complimentary vendor meals

Choice of coloured floor length table clothes, napkins and chair covers

COCKTAIL RECEPTION

Premium beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres (based on three pieces per person)

DINNER (Three-course meal)

Includes: fresh baked dinner rolls and maple butter, regular and decaffeinated coffee and tea selection

Appetizer (choice of one)

Spinach salad, strawberries, candied pecans, crumbled feta, balsamic
Or
Vine-ripened yellow and red heirloom tomatoes and bocconcini, fresh torn basil, extra-virgin olive oil, balsamic

Entrée (choice of one)

Duo plate of oven-roasted chicken supreme and pan-seared fresh maple glazed salmon fillet, roasted herb potatoes, fresh steamed seasonal vegetables, pommery herb sauce
Or
Duo plate of beef tenderloin and chicken supreme, creamy garlic mashed potato, fresh steamed seasonal vegetables, red wine reduction

Dessert (choice of one)

Crème Brûlée
Or
Individual white and dark chocolate mousse garnished with fresh berries and coulis
Or
Cappuccino brownie cheesecake, fresh berries, whipped cream

LATE NIGHT SERVICE

Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
Gourmet pizza station or Poutine station or Concession stand – hot dogs with all the fixings and potato chips
For additional enhancements please see pages 7-9

BEVERAGE SERVICE

Premium beverage service during your cocktail reception, dinner and after-dinner (up to seven hours in total of service)
Premium and domestic beers, premium house rail liquors, house red and white wine, soft drinks, coffee and tea

ClubLink proudly serves Coca-Cola products.
Vegetarian, vegan, lactose-free, gluten-free options are available. We will be happy to accommodate any dietary preferences upon request
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All-inclusive packages are available at participating ClubLink locations

ENGAGEMENT PARTIES
BRIDAL SHOWERS
REHEARSAL DINNERS
THANK-YOU BRUNCHES
CLUBLINK CATERING

AMENITIES AND INCLUSIONS /2

THE GOLD PACKAGE /3

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THE SAPPHIRE PACKAGE /5

ENGAGEMENT PARTIES, BRIDAL SHOWERS, REHEARSAL DINNERS, THANK-YOU BRUNCHES, CLUBLINK CATERING /6

ADDITIONAL ENHANCEMENTS /7-9

GENERAL INFORMATION AND GUIDELINES /10

VENUES /11

BRUNCH BUFFET

Fresh baked croissants, pastries, mini muffins

Egg Benedict

Chef's home-fried potatoes

Deep Dish Quiche

Baby spinach salad with strawberries, goat cheese and candied pecans

Seasonal green salad

Mango salad

Oven-baked salmon*

Vegetarian penne in a tomato basil sauce

Steamed garden vegetables

Selection of pastries, cookies and fruit

Coffee and tea

$34.95

** Substitutions: Grilled grain-fed chicken supreme or chicken tikka with basmati rice and naan bread*

BRUNCH ENHANCEMENT ITEMS

Chef's omelet station *$6.50*

Top Sirloin of beef carvery *$6.50*

Stir-fry station with vegetables, shrimp and chicken *$7.30*

AFTERNOON TEA

Selection of traditional and herbal teas, freshly brewed regular and decaffeinated coffee

Freshly baked scones served with premium fruit preserves, Devonshire cream and butter

Fresh fruit platter of golden pineapples, assorted melon, orange and fresh berries

Chef's finest collection of mini open-faced sandwiches, pitas and wraps

Chocolate dipped Strawberries

$21.00

BUFFET LUNCH

BUILD-YOUR-OWN SALAD BAR
Selection of lettuces, seedlings and sprouts, variety of nuts, fruits salad vegetables and cheese toppings, assorted dressings and vinaigrettes

FRESH BAKED BREAD BASKET
Fine artisan breads and flat bread with hummus and roasted red peppers spreads

CHEF'S HOT ENTRÉES
Deep Dish Quiche
Pasta primavera
Fresh steamed seasonal vegetables
Herb-roasted potatoes

$29.95

BUFFET ENHANCEMENT ITEMS

Grilled boneless skinless chicken breast *$7.95*

Oven-baked salmon *$8.95*

COCKTAIL PARTY

Canadian cheese board with grapes, crackers and baguette

Fresh-cut vegetable crudites and dips

Fine cocktail-style sandwich wraps

Or

Selection of chefs hot hors d'oeuvres

Seasonal sliced fruit platter and dessert squares and cookies

Coffee and tea station

$29.95

CELEBRATION

Chef's selection of hot hours d'oeuvres

Chilled shrimp ice bowl with cocktail sauce

Bruschetta duo platter

Dips and spread platter with grilled pita, banquette croutons and nacho chips

Fresh fruit kebabs with raspberry coulis

Coffee and tea station

$34.95

Buffets are subject to minimum of 20 people.
Vegetarian, vegan, lactose-free, gluten-free options are available. We will be happy to accommodate any dietary preferences upon request
Prices are per person (unless otherwise indicated) and are subject to administration fee and applicable taxes.

CLUBLINK

All-Inclusive
WEDDING
MENU

ADDITIONAL ENHANCEMENTS

SELECT ANY OF THE FOLLOWING TO ENHANCE YOUR COCKTAIL RECEPTION OR LATE-NIGHT BUFFET

AMENITIES AND INCLUSIONS /2

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THE SAPPHIRE PACKAGE /5

ENGAGEMENT PARTIES, BRIDAL SHOWERS, REHEARSAL DINNERS, THANK-YOU BRUNCHES, CLUBLINK CATERING /6

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VENUES /11

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, hummus and salsa served with grilled pita triangles, nacho chips and baguette.
Small platter (serves approximately 20 guests) $66
Medium platter (serves approximately 40 guests) $128
Large platter (serves approximately 60 guests) $195

BRUSCHETTA DUO PLATTER

Classic bruschetta – vine ripened Roma tomatoes, garlic and fresh basil.
Mushroom bruschetta – pan roasted shiitake, portabello and oyster mushrooms, fresh herbs, garlic olive oil.
Small platter (serves approximately 20 guests) $66
Medium platter (serves approximately 40 guests) $128
Large platter (serves approximately 60 guests) $195

SUSHI BOAT

Finest assortment of sushi; California rolls, yam tempura rolls, spicy tuna rolls, salmon rolls, tuna sushi, salmon sushi, shrimp sushi, accompanied with pickled ginger, soy sauce, wasabi.
62-piece sushi boat (one sushi boat serves approximately 20 guests) $196

SUSHI CHEF

Professional sushi master chef making sushi in front of your guests.
$14 per person (Based on three pieces of sushi per person)

EAST COAST OYSTER BAR

Freshly-shucked P.E.I. Malpeques, Rocky Bays, New Brunswick Beausoleils, served with signature sauces.
$12 per person (Based on three oysters per person)

BAKED BRIE WHEEL

Brie wrapped in puff pastry served with crostini and berry compote.
$130 (Serves approximately 60 guests)
Half wheel $80 (Serves approximately 30 guests)

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce.
50 pieces $105
100 pieces $210

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CHEF'S HOT HORS D'OEUVRES AND COLD CANAPÉS

Chef's selection of assorted hot hors d'oeuvres and cold canapés.
$39 per dozen

ANTIPASTO BAR (VEGETARIAN)

Grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.
Small platter (serves approximately 20 guests) $145
Medium platter (serves approximately 40 guests) $285
Large platter (serves approximately 60 guests) $425

ANTIPASTO BAR (VEGETABLES AND CURED MEATS)

Parma prosciutto, capicolla, Calabrese salami, grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.
Small platter (serves approximately 20 guests) $170
Medium platter (serves approximately 40 guests) $330
Large platter (serves approximately 60 guests) $490

ANTIPASTO BAR (WITH SEAFOOD)

Grilled and marinated calamari, shrimp, scallops, mussels, with eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.
Small platter (serves approximately 20 guests) $300
Medium platter (serves approximately 40 guests) $600
Large platter (serves approximately 60 guests) $900

FINE CANADIAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrita. Served with freshly baked baguettes, assorted crackers, grapes.
Small platter (serves approximately 20 guests) $130
Medium platter (serves approximately 40 guests) $250
Large platter (serves approximately 60 guests) $375

CHARCUTERIE BOARD

Fine-cured and smoked meats garnished with olives, chutney, baguettes.
Small platter (serves approximately 20 guests) $155
Medium platter (serves approximately 40 guests) $300
Large platter (serves approximately 60 guests) $440

Vegetarian, vegan, lactose-free, gluten-free options are available. We will be happy to accommodate any dietary preferences upon request
Prices are per person (unless otherwise indicated) and are subject to administration fee and applicable taxes.

All-Inclusive
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MENU

ADDITIONAL ENHANCEMENTS

SELECT ANY OF THE FOLLOWING TO ENHANCE YOUR COCKTAIL RECEPTION OR LATE-NIGHT BUFFET

AMENITIES AND INCLUSIONS /2

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THE PLATINUM PACKAGE /4

THE SAPPHIRE PACKAGE /5

ENGAGEMENT PARTIES, BRIDAL SHOWERS, REHEARSAL DINNERS, THANK-YOU BRUNCHES, CLUBLINK CATERING /6

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VEGETABLE CRUDITÉS AND DIPS

Peppers, carrots, celery, cucumber, cherry tomatoes with peppercorn ranch and roasted red pepper dips.
Small platter (serves approximately 20 guests) $66
Medium platter (serves approximately 40 guests) $128
Large platter (serves approximately 60 guests) $195

CHEF'S POUTINE STATION

Fresh cut french fries, classic St-Albert cheese curds, rich gravy.
$8 per person

SLIDER STATION

Pulled-pork sliders, beef sliders and chicken sliders with assorted toppings, cheeses, condiments.
$10.95 per person (based on three sliders per person)

GOURMET PIZZAS

Selection of chef's stone baked pizzas with assorted toppings.
$13 per pizza (eight slices)
10 pizzas serve approximately 50 people

SWEET CRAVINGS STATION

Fresh baked cookies, chocolate brownies, butter tarts, chocolate dipped strawberries, mini cheesecakes.
$7 per person

FRESH FRUIT PLATTER

Honeydew melon, cantaloupe, watermelon, pineapple, grapes and berries.
Small platter (serves approximately 20 guests) $85
Medium platter (serves approximately 40 guests) $165
Large platter (serves approximately 60 guests) $250

GENERAL INFORMATION & GUIDELINES

The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the Client without the written permission of the Club and are subject to such administration fees and/or labour charges as are deemed necessary by the Club.

GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number. We are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour charges may be assessed for the function space and personnel involved.

FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier.

BEVERAGES

The Alcohol and Gaming Commission regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. ClubLink reserves the right to verify identification for any person who appears to be less than 25 years old.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The convenors for any functions are held responsible for the other members of their group. ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

ClubLink is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A minimum cleaning charge of $150 will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

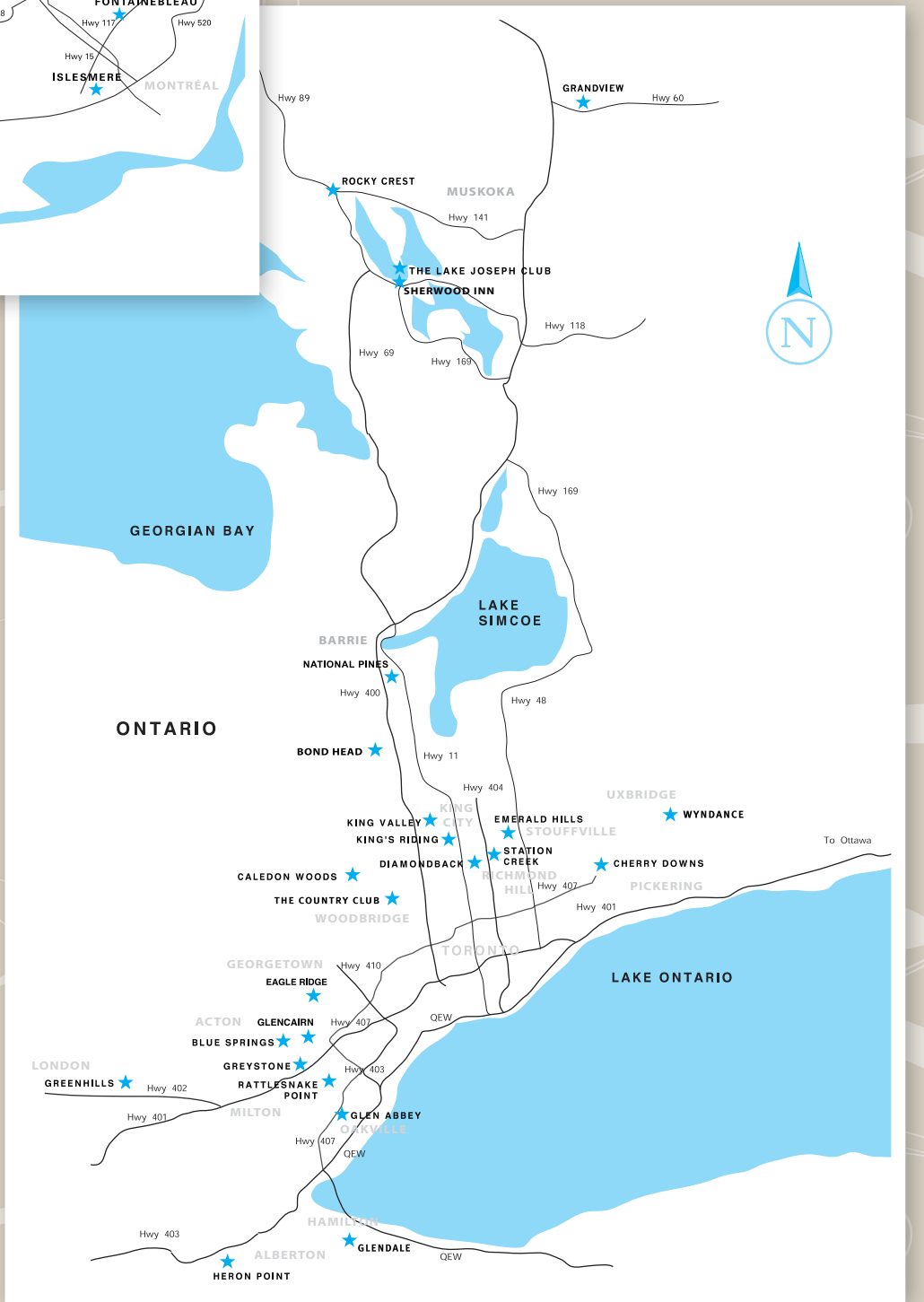
RE:SOUND

We are also required by law to obtain a RE:Sound license. RE:Sound levies licensing fees and in turn compensates Artists and Record Companies. Similar to S.O.C.A.N, it is determined by seating and standing capacity and With Dancing or Without Dancing.

STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set-up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.

Prices are per guest (unless otherwise indicated) and are subject to administration fee and applicable taxes (unless an all-inlusive price). All prices are subject to change without notice.



Please consider our 33 unique ClubLink venues, open year-round and available for non-member and ClubLink Member functions:

Engagement parties

Bridal showers

Rehearsal dinners

Weddings

Thank-you brunches

Business meetings

Golf events

ClubLink catering

TO SECURE YOUR DATE OR FOR MORE INFORMATION, CONTACT US:
1-877-622-4196 OR
GREATWEDDINGS@CLUBLINK.CA

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Wedding
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