

WEDDINGS & EVENTS

PACKAGE



INGERSOLL
GOLF CLUB

CONGRATULATIONS

Congratulations and thank you for considering Ingersoll Golf Club for your wedding. Our golf course provides a natural scenic backdrop coupled with our charming clubhouse that will delight the bride and groom and your guests. Your wedding will flow seamlessly as our wedding coordinator will work tirelessly to ensure you have a memorable day for you and up to 110 guests.

If you would like to schedule a tour of our property or have any questions, please contact our Weddings and Events Coordinator, Jackelyn at jgillett@ingersollgolf.com or email our General Manager jlangford@ingersollgolf.com.



SCENIC CEREMONY

Say, “I do” in our lush green ceremony location amongst our driving range. We will arrange the physical space for your ceremony, providing ample space for your guests as they focus on you and your loved one as you say, “I do!”



THE RECEPTION

Our recently renovated clubhouse is the ideal space for your romantic wedding with wraparound windows overlooking our picturesque golf course. The reception can also be decorated to suit your personal style and the dream wedding you have in mind. The venue has the capacity for arrangements of an intimate wedding reception of your closest friends and family or an elegant reception for up to 110 guests.

We offer additional reception package options should you choose (see page 5 & 6 for more details).



WEDDING PACKAGES

Wedding Package: \$1599

- + Indoor or outdoor ceremony (up to 50 guests indoors)
- + Indoor reception for up to 110 guests
- + Menu tasting for two
- + Consultation from our dedicated wedding and events staff
- + One 60-minute ceremony rehearsal
- + Basic settings (reception tables and chairs, flatware, stemware and china)
- + Banquet service (bartender, food service staff, liquor license and permit)
- + Microphone and podium
- + Standard event setup and clean up
- + 4 golf passes with cart

Reception Package: \$1199

- + Indoor reception for up to 110 guests
- + Menu tasting for two
- + Consultation from our dedicated wedding and events staff
- + Basic settings (reception tables and chairs, flatware, stemware and china)
- + Banquet service (bartender, food service staff, liquor license and permit)
- + Microphone and podium
- + Standard event setup and clean up
- + 4 golf passes with cart



DECOR PACKAGES

Silver

- + 2 panel backdrop and white sheers with greenery **or** arch
- + Head table package (table skirt, tablecloth, 3-5 centrepieces and runner)
- + Setup and Dismantle

\$899

Gold

- + 2 panel backdrop and white sheers with greenery/lights **or** arch
- + Head table package (table skirt, tablecloth, 3-5 centrepieces and runner)
- + Card table and card box
- + Setup and dismantle

\$999

Platinum

- + 2 panel backdrop and white sheers with greenery/lights **and** arch
- + Head table package (table skirt, tablecloth, 3-5 centrepieces and runner)
- + Seating chart backdrop
- + Welcome signage and easel
- + Card table and card box
- + Edison lighting
- + Setup and dismantle

\$1399



MUSIC PACKAGE

DJ Will is a graduate of the Ontario Institute of Audio Recording Technology. WDDJ is here to service all of your Disc Jockey and audio/visual needs.

- + Licensed, insured, professional disc jockey
- + Up to 5 hours of music
- + Complete modern digital DJ equipment
- + 2 Speakers
- + 1 Microphone
- + Over 80,000 songs available onsite (or instant download from iTunes, if available)
- + Music available from the 1940's to today's hits
- + Advanced set-up time with DJ arrival prior to the scheduled event start time
- + Equipment take-down and removal after the scheduled end time of the event
- + Pre-event consultation with your DJ
- + Customized playlist

\$899.00

- + additional DJ time available
\$75.00 per hour + HST



APPETIZERS

Stuffed Jalapeño Poppers

Beef Sliders

Skewers
(chicken or beef)

Quesadillas
(cheese or chicken)

Fried Ravioli

Shrimp Cocktail

Stuffed Mini Red Peppers

Mini Quiche
(assorted - includes mushroom, ham,
Florentine)

Vegetable Spring Rolls

Meatballs

Cheese & Cracker Tray

Seasonal Vegetable Tray with Dip

Assorted Seasonal Fruit Tray

Choose 4 Items: \$24.99 per person
+ facility use (15%) & HST (13%)

Each additional item is \$4.99 per person
+ facility use (15%) & HST (13%)



MENU OPTIONS

Salads

(choose three)

Caesar

Tossed Salad

Spinach Salad

Greek Vegetable

Creamy Potato Salad

Pasta Salad

Coleslaw

Corn Salad

Three Bean Salad

Main Entrees

(choose two)

Top Sirloin Roast Beef

10 oz. Grilled Steak

Slow Roasted Prime Rib (additional \$5)

Roast Turkey & Stuffing
(regular, garlic or sweet potato)

Stuffed Pork Loin

Cabbage Rolls

Grilled Chicken Breast & White Wine Sauce

Roasted Chicken

Cream Cheese & Roasted Red Pepper
Stuffed Chicken

Poached Salmon



MENU OPTIONS

Vegetables

(choose two)

Green Bean Medley

Broccoli & Cauliflower with Cheese Sauce

Green Bean Almandine

Corn

Side Dishes

(choose two)

Scalloped Au Gratin

Roasted Potatoes

Mashed Potato

(regular, garlic or sweet potato)

Roasted Garlic & Parmesan Minis

BBQ Baked Beans

Baked Penne

Rice Pilaf

Desserts

Assorted Cakes, Pies, Squares &
Fresh Fruit Salad

All Choices Include Coffee, Tea &
Dinner Rolls



Served Buffet Style: \$59.99 per person
+ facility use (15%) & HST

Served Plated (1 salad option): \$79.99
per person + facility use (15%) & HST

ADDITIONS

COFFEE & TEA SERVICE

Coffee and tea are included with any dinner booking. If you require coffee and tea to be put out for either late night service or before dinner the cost is \$99.99. This is an unlimited service and will be constantly replenished by the serving staff.

NON-ALCOHOLIC PUNCH

Nonalcoholic punch can be served at any time at a cost of \$99.99. This service will be cleared when guests are no longer using the service at the discretion of the Wedding and Events Manager.

WEDDING CAKES

Outside wedding cakes are permitted and can be stored at the discretion of management. A cake cutting fee will be applied to the amount of \$74.99. This will be charged at the discretion of management, so please inquire accordingly.



LATE NIGHT BUFFET

Cheese & Vegetable Platters

Selection of cheese, crackers, fresh seasonal vegetables, and dips

\$13 per person

Nacho Station

Nachos with salsa, sour cream, cheese, and guacamole

\$12 per person

Add beef or chicken for \$2

Poutine Station

Toppings: Gravy, cheese, green onions, bacon crumble, and diced tomatoes

\$13 per person

Pulled Pork Slider Station

BBQ pulled pork served with fresh buns, coleslaw, jalapeños, guacamole, cheese, and sour cream

\$15 per person

Desert Platters

Assorted cookies, squares, and butter tarts

\$13 per person

Pizza Station

Assorted traditional pizzas with toppings that may include cheese, pepperoni, ham, bacon, peppers, onions, olives, pineapple

\$17 per person



All prices subject to facility use fee (15%)
& HST

EVENT BAR PRICING

- + Can of beer (355 mL): \$6.75
- + Premium beer (355 mL): \$7.75
- + Tallboy beer (473 mL): \$7.75
- + Premium tallboy beer (473 mL): \$8.75

- + Cooler (355 mL): \$7.50
- + Premium Cooler (355 mL): \$7.50

- + Mixed drinks (1 oz): \$7.75
- + Premium mixed drinks (1 oz): \$8.75

- + House wine (6 oz): \$9.00
- + House wine (9 oz): \$11.00
- + House Wine Bottle (26 oz): \$30.00

Corkage Fee: \$25.00 per bottle plus applicable taxes and services charges. Any opened bottles must be consumed at the Ingersoll Golf Club, and cannot leave the premise.

Prices include HST.

Prices subject to change without notice.



GENERAL INFORMATION

Event Booking: A non-refundable deposit of \$1199 and a signed agreement is required at the time of confirmation. Deposit Structure: 35% 60 days prior, 35% 30 days prior. Balance is due 7 days prior to the event. Any remaining charges will be billed at the completion of the event. All prices are subject to HST and service charge.

Guest Numbers & Menu: A guaranteed number of guests and confirmed room setups must be submitted to management no later than 14 days before the event. All billing will be based on the guaranteed number or actual attendance whichever is greater. Menus are to be selected a minimum of four weeks prior to the function and must be the same for all guests in attendance. Please advise us at this time of any allergies or dietary requirements and/or children's meals. All menu prices are subject to change without notice.

Table Settings: Table settings are for eight people.



Room Rental: Room rental charges include the room from 9:00am to 1:00am. Advance availability can be provided for decorating subject to availability.

Bar Service: Ingersoll Golf Club's operations are a function of L.C.B.O. and operate in accordance with its laws and regulations along with the Smart Server Program.

Food Services: In compliance with health regulations all food must be supplied by Ingersoll Golf Club with the exception of the wedding cake.

SOCAN: (Society of Composers, Authors and Music Publishers of Canada) requires an additional licensing fee for all events using live or recorded music that range from \$50.00-\$85.00 plus applicable tax. Please contact the Wedding and Events Coordinator for more information.

Parking: Complimentary parking is available for your guests. The Ingersoll Golf Club will not be responsible for loss or theft of stolen articles.



Decorations: Decorating the clubhouse is at the discretion of management. All types of fireworks, confetti, rice or glitter are not permitted on club property. If available, decorations may be put up the day before the event. All decor outside from our decor packages must be removed the following day by a mutually agreed upon time. The club does not allow anything to be adhered or tacked to the wall.

Damage Deposit: All groups of 25+ guests are required to have a damage deposit of \$1000 paid at time of booking. If the event has an open bar, the damage deposit will be \$2000. This deposit will be deducted from the final bill after management confirms the event spaces, rental equipment and services not to have been damaged by any patron of the event.



To book your wedding or for more information please contact:

Jackelyn Gillett

519.485.4910

jgillett@ingersollgolf.com



51 Holcroft Street W., Ingersoll, ON N5C 3K1 | IngersollGolf.com