

Located along the banks of the Assiniboine River in west Winnipeg, near Portage Avenue and the Perimeter, Glendale's picturesque scenery provides the perfect setting for your wedding. These wedding packages will provide the information you need along with many options to personalize your special day.

> We'll work closely with you every step of the way to create the wedding day you've always imagined.

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Wedding Packages 2023

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These packages are full of wonderful exclusive options for you to choose from to create your magical wedding day.



- Wedding Ceremony held on our Riverside Terrace ceremonies between the months of May-October must be held outside unless weather dictates otherwise)
- Wedding Dinner & Reception held in our newly renovated Riverview Room

MENU

- Three-course plated dinner service (one entrée selection)
- Buffet menu option available upon request
- Complimentary menu tasting for bride & groom

DÉCO

- Speciality linens provided by Dream Day Decorators (available in a range of colours)
- Head Table on risers (up to 14)
- Tea light candles with votive holders (3 per table)
- Floral centerpieces provided by Floral Fixx based on tables of 8 (minimum 100 guests prices vary if under 100)

- Easel for seating chart
- Standard table numbers

ALSO INCLUDED

- Ceremony archway (ask your coordinator for your options)
- Wedding Ceremony rehearsal (1 hour), held within 7 days prior to wedding
- White ceremony chairs (included up to 130 guests)
- Bridal and groom lounges in locker rooms
- Complete tear down and clean up at the end of the evening
- Complimentary on-site parking
- Cocktail hour held on Riverside Terrace after the ceremony
- Microphone & speaker for ceremony
- Projector & screen





WEDDING PACKAGE \$98.00 PER PERSON

*minimum 110 guests

Our Premium Wedding Package includes all of the All Inclusive Wedding Package components with the addition of the following:

- One bottle of red & white wine per table
- Complimentary hors d'oeuvres (3 per person) for cocktail hour (choice of 3-4 selections)





Golden

MOST POPULAR

WEDDING PACKAGE \$125.00 PER PERSON

*minimum 120 guests

Our Golden Package includes the All Inclusive and Premium Package components with the addition of the following:

- DJ Services from Crystal Sound (6pm 1am; 7-hour coverage & SOCAN/ReSound fee)
- Sparkling wine toast
- Late Night Snack (ask your coordinator for your options)





Winter

WEDDING PACKAGE

\$80.00 PER PERSON

*minimum of 100 guests (only November - March)

- Wedding Dinner & Reception held in our newly renovated Riverview Room
- Wedding Ceremony held on Riverview Room dance floor

MENU

- Three-course plated dinner service (two entrée selections)
- Complimentary menu tasting for Bride & Groom

DÉCOR

- Speciality linens provided by Dream Day Decorators (available in a range of colours)
- Head Table on risers (up to 14)
- Tea light candles in clear votive holders (3 per table)
- Floral centerpieces provided by Floral Fixx based on tables of 8 (minimum 100 guests *prices vary if under 100)
- Standard table numbers & stands

ALSO INCLUDED

- Ceremony archway (ask your coordinator for your options)
- Wedding Ceremony rehearsal (1 hour), held within 7 days prior to wedding
- Hot chocolate bar served with dessert
- Complimentary set up of your personal décor (place cards, party favours, menus, etc.)
- Complimentary on-site parking
- Cocktail hour held in our newly renovated Glendale Restaurant
- Microphone & speaker
- Projector & screen
- Bridal and groom lounges in locker rooms



All plated dinner service includes:

- dinner rolls with butter
- salad course
- one entree selection per service
- one starch & one vegetable
- dessert course
- coffee & tea station

SOUP COURSE *as an option for an additional \$2.00 per person, or both soup & salad for \$4.50 per person

Roasted Mushroom – with port and wild rice **Creamy Potato** – with prosciutto and rocket greens **Roasted Tomato** – with herbs and red peppers

SALAD COURSE

Glendale House Salad – fresh greens, strawberries, dried cranberries, & feta cheese with a house made honey balsamic dressing

Mediterranean Arugula Salad – fresh greens, arugula, sun-dried tomatoes, kalamata olives, red onion & feta cheese, topped with crispy chickpeas and a honey oregano dressing

Beet & Arugula Salad – fresh greens, arugula, beets, orange segments & goat cheese, topped with pistachios and citrus vinaigrette

Caesar Salad – crisp romaine lettuce served with house made croutons and caesar dressing

Classic Garden Salad – crisp lettuce with cucumber, carrots, baby roma tomatoes and served with your choice of salad dressing



ADD A SECOND ENTREE CHOICE FOR \$2.50 PER GUEST

*maximum two selections, and does not include choices for dietary restrictions & children's meals

ENTRÉES

Glendale Chicken – chicken breast stuffed with a roasted red pepper goat cheese risotto, light breaded and topped with a pesto cream drizzle

Chicken Italiano – chicken breast stuffed with mozzarella cheese, fresh basil, prosciutto and house made bruschetta topped with a balsamic drizzle

Tuscana Chicken – seasoned chicken breast, sun-dried tomatoes, spinach and onion baked in a tuscana cream sauce

Citrus and Herb Roasted Chicken – bone-in chicken breast brined with fresh citrus and herbs, roasted and served with a citrus glaze

Maple Chili Glazed Salmon – served with crispy onion and bacon gremolata

Prosciutto and Sage Wrapped Pork Tenderloin – served with a grainy Dijon mustard cream sauce

8oz Broiled New York Steak – prepared medium and served with a peppercorn demi-glace

6oz Roasted Beef Tenderloin* – pan seared tenderloin prepared medium and served with a mushroom peppercorn cream sauce

*add \$10.00 per person

100z Slow Roasted C.A.B. Prime Rib* - served with a
horseradish demi-glace
*add \$9.00 per person

Vegetarian Options:

Please choose one vegetarian option for all vegetarian guests.

Mushroom Strudels – house made strudel stuffed with roasted wild mushrooms, caramalized onions, and goat cheese then topped with a lemon gremolata

Butternut Squash Ravioli – with brown butter and sage, sautéed with mushrooms and onions topped with shaved parmesan

Fried Polenta Cakes – creamy polenta cakes infused with parmesan cheese and butter lightly fried and served with a rustic marinara sauce and roasted vegetables (can be made vegan)

Starch Options:

Duchesses Potatoes Roasted Potatoes Rice Pilaf Garlic Mashed Potatoes Fondant Potatoes Maple Parmesan Mashed Potatoes

Vegetable Options:

Brown Butter Brussels Sprouts Honey Roasted Teen Carrots Seasonal Vegetable Medley Roasted Peppers & Green Beans Broccolini (as available) Asparagus* *add \$0.50 per person

Dessert Options:

Chocolate Brownie Cheesecake – gluten free

Baked Apple Tart – house made apple tart served with vanilla ice-cream

Lemon & Blueberry White Chocolate Blondie

Chocolate Mousse – infused with either, dark chocolate, espresso, orange, or salted caramel

Lemon & Raspberry Tart

Should you want to bring in a wedding cake, a plating fee of \$2.50 per person will be applied. This fee will be waived if you choose to remove the included dessert course from the plated dinner service.

Children's Wedding Package:

\$40 (12 & under)*

*children's wedding packages do not count towards wedding package minimums

Chicken Fingers & Fries Grilled Cheese & Fries Cheeseburger/Burger & Fries





The Bar

HOST, CASH OR PERMIT BAR

ALL PRICES ARE SUBJECT TO TAXES & A 15% SERVICE CHARGE

BAR OPTIONS

HOST BAR

Reception host pays for all beverage services and is invoiced on a per drink basis.

CASH BAR

Guests purchase all drinks, taxes and service charge included in price.

PERMIT BAR (WINTER WEDDINGS ONLY)

For parties who wish to purchase and supply their own beverages at the reception. See details next page.

BAR SELECTIONS

Choose; two (2) domestic beers, two (2) import/premium beers, one (1) of each spirit, one (1) banquet wine pair

PLEASE NOTE: Last call is 12:30 am



BAR SELECTIONS

* liquor/beer/wine selections may vary

DOMESTIC SPIRITS

Smirnoff Vodka, Beefeater Gin, Captain Morgan's Rums (white, spiced & dark), JP Wiser's Rye, Dewar's Scotch

PREMIUM SPIRITS

Grey Goose Vodka, Tito's Vodka, Crown Royal Rye, and other assorted premium spirits

OTHER SPIRITS

Jack Daniels, Jameson, Fireball Whiskey, Jägermeister, Cazadores Tequila, Sambuca

DOMESTIC BEER

Bud Light, Miller Lite, MGD, Molson Ultra, Coors Light, Assorted Local Brews

PREMIUM/IMPORT BEER

Assorted Local Tall Brews, Coors Original, Heineken

COCKTAILS

Caesars, Long Island Ice-Tea Signature Cocktail – price dependent

BANQUET WINE

Assorted Banquet Wine Pairings Bottle of Wine \$32 Bottle of Bubbly \$40

NON-ALCOHOLIC PUNCH

(serves approx. 40 people) \$60.00





PERMIT BAR (AVAILABLE NOVEMBER-MARCH ONLY) \$16 per person

You will need to purchase an *Occasional Permit* prior to the event (application should be made no less than two (2) weeks prior to the function, and the permit holder must be present at all times during the event when liquor is being served, and assumes duty of care responsibility regulations.

- Price per person does not include the cost of the alcohol at the LGA or permit fee.
- All liquor/wine/beer must arrive no earlier than 24 hours prior to your event and must be removed at 1:00 am upon the completion of your function.
- Price per person does not include a bartender fee of \$15 per hour for a minimum of 3 hours for each bar in service. (1 bartender per 100 guests)
- Price includes glasses, ice, mix (Pepsi products, and juices), garnishes (limes & lemons), & bar condiments (Worcestershire sauce, tobasco, celery salt).
- Permit bar will have a last call of 12:00 am

OTHER

For passed wine service, a charge of \$6 will be added to the bottle price.

If there is a specific product that we do not carry that you would like to offer your guests we are able to bring the product in under our license for a small corkage fee. (price per drink is determined by Glendale)

\$6 per bottle of wine/liquor / \$8 per case of beer

The remaining opened cases/bottles will be charged at cost to the house account. No opened bottles or cases can leave the club's premises.

Personal Touch

UPGRADE YOUR PACKAGE

ADDITIONAL FLORAL DÉCOR/BOUQUETS

Upgrade your floral centerpieces, enhance your décor on your wedding arch, or add additional arrangements, bouquets and boutonnieres for your wedding party through Floral Fixx.

info@thefloralfixx.com.

@ athefloralfixx

ADDITIONAL LINENS/BACK DROP DECOR

Upgrade your decor with table runners, specialty back drops or additional room decor for your wedding through Dream Day Decor.

⊚ @dreamdaydecor info@dreamdaydecoratorsonline.com

CHIVARI CHAIRS

Chiavari chairs are decorative, elegant and come in a few different colours and styles. These chairs complement our wedding décor.

\$5.50 per chair (plus delivery fees)

PERSONALIZED MENUS/PLACE CARDS

Let us design personalized place cards and menus that suits your taste and other decor.

Prices vary

CEILING SWAG

Elevate the room décor with the elegant addition of ceiling swag across the room.

\$400 - full room coverage

\$300 - add mini lights to swag

DJ/MUSIC/LIGHTING

Upgrade your wedding with spectacular professional services from Crystal Sound's DJs. Ask your coordinator for our preferred DJ company's packages.

Prices vary





VIDEOGRAPHY

Make sure to capture every feeling of your day with videography. We highly recommend Christian Tamayo of CTAMAYOPV

⊚ @ctamayopv ctamayopv@gmail.com







SNACKS

ALL LATE-NIGHT SNACK OPTIONS ARE PRICED PER PERSON

Perogy Bar – deep fried perogies served with sour cream, bacon bits, green onions, & caramelized onions \$13

Poutine Bar – classic gravy and fresh cheese curds, as well as variety of other creative toppings **\$15**

Gourmet Mac & Cheese - classic mac & cheese served with assorted toppings such as; bacon, jalapenos, green onions, bruschetta, classic gratin **\$13**

Soft Pretzels - assorted soft pretzel toppings such as; classic salt, parmesan, cinnamon sugar and accompanying dips **\$13**

Charcuterie Platter – a medley of cured and sliced meats, crackers, artisan breads, pickled vegetables, and assorted mustards, jams & condiments **\$17**

Nacho Bar – tortilla chips with cheese sauce, diced tomatoes, green onions, peppers, taco beef served with sour cream, salsa, and guacamole **\$16**

Pizza Bar – choose 3 of the following; classic pepperoni & cheese, vegetarian lovers, ham & pineapple, feta & tomato, Canadian, pepperoni & bacon, Greek, or all cheese **\$16**

Mashed Potato Bar – classic mashed potatoes served with assorted toppings such as but not limited to; bacon, cheese, green onions, and other creative toppings. **\$13**

SURPRISE YOUR FAMILY AND FRIENDS
WITH DELICIOUS TREATS TOWARD
THE END OF YOUR RECEPTION THAT
WILL HAVE THEM BACK ON THEIR FEET
AND READY TO HIT THE DANCE FLOOR.











HORS D'OUEVRES

ALL PASSED HORS D'OEUVRES ARE PRICED BY THE DOZEN.

COLD SELECTIONS

- **© Fresh Oysters** Served in the half shell with an sauv blanc gelee, classic mignonette, or chili mignonette (must be ordered by the 100s) **market price**
- Mini Smoked Salmon Quiche with tomato and dill \$25

Ahi Tuna Tartare – with toasted sesame, peppers, avocado, green onions and served with a dashi cream **\$29**

- ▼ Roma Tomato Bruschetta on herbed crostini \$25
- ▼ House made Roman Flat Bread with whipped goat cheese, toasted pine nuts and sun-dried tomatoes \$25

Smoked Salmon Cucumber – with preserved lemon cream cheese **\$29**

- ▼ Pita Triangles with 3 assorted dips \$24
- Prawn Skewers marinated in chilis & lime \$30

Please feel free to inquire about semi-customizable options.

HOT SELECTIONS

- ▼ Mini Vegetable Rolls with a sweet chili dipping sauce \$25
- Wild Mushroom Tartlets \$25

Sesame Thai Chicken – served in a wonton cup \$25

Mini Shepherd's Pies \$30

▼ Mini Potato Croquettes – creamy mashed potatoes, green onions and cheese lightly breaded and fried with a drizzle of chipotle aioli \$27

 $\begin{tabular}{ll} \textbf{Chicken Skewers}-\mbox{with a honey lime \& sriracha }\\ \mbox{glaze $29} \end{tabular}$

Korean Style Pork Riblets – with sesame honey lime glaze **\$27**

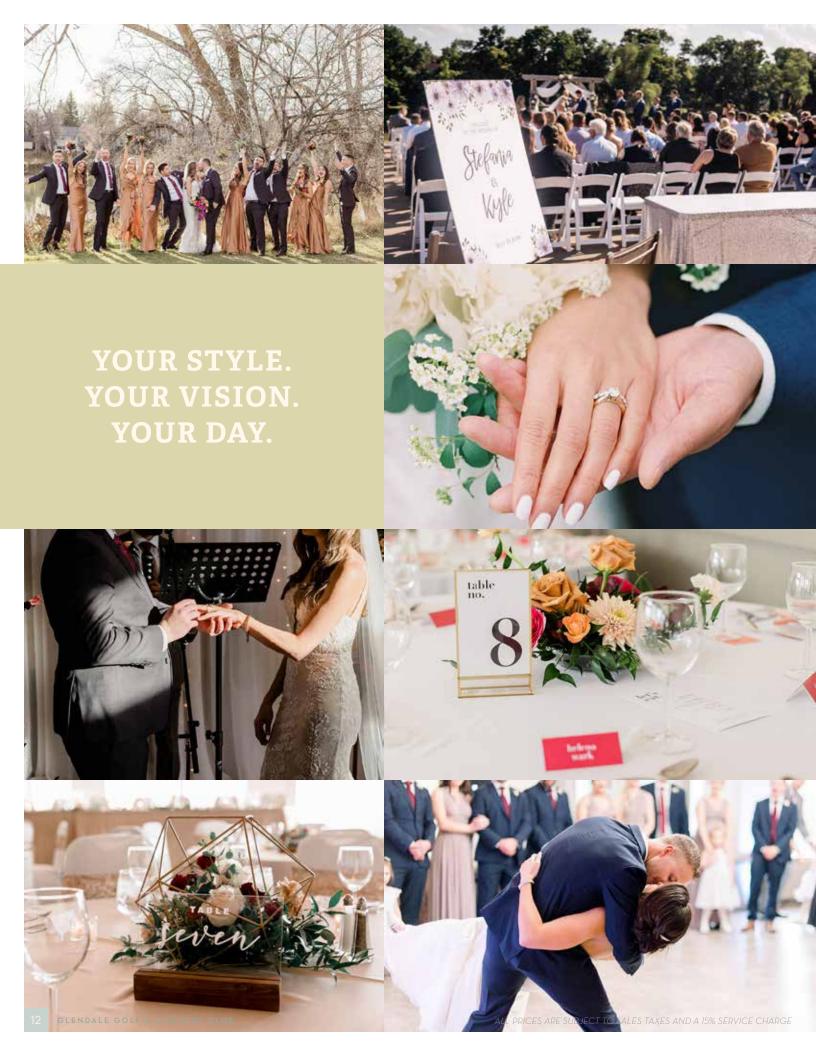
■ Mushroom Caps – with roasted red pepper & goat cheese \$27

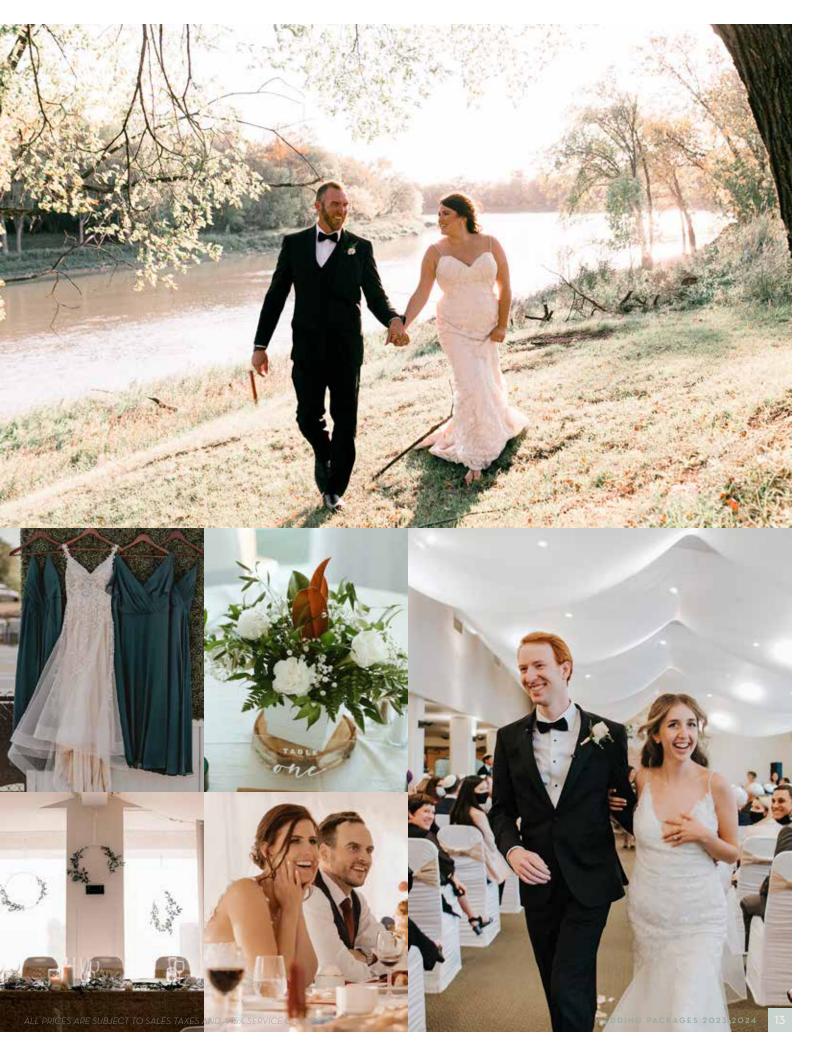
Coconut Fried Shrimp – served with sweet chili dipping sauce **\$28**

House made Mini Crab Cakes – with lime wasabi aioli **\$29**

G GLUTEN FREE









Our **NEWLY RENOVATED** Riverview Room comfortably accommodates up to 200 guests with a beautiful panoramic view of the Assiniboine River seen through our wall of floor to ceiling windows. During the winter months, the banquet room showcases the true beauty of a Manitoba winter. Working closely with our team, you will be able to choose from a variety of beautiful different coloured linens, and unique décor to suit your personal wedding décor.

Riverview Room





Riverside Terrace

Glendale Golf & Country Club offers an opportunity for you and your guests to enjoy an elegant ceremony in a magnificent natural setting.

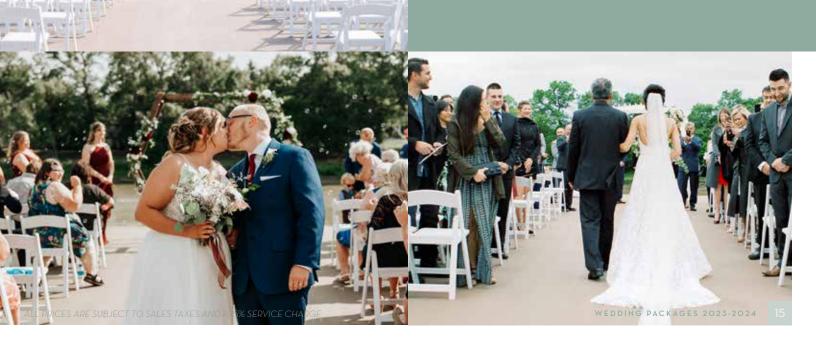
A ceremony on the Riverside Terrace is the perfect location for your special day; the Assiniboine River provide a majestic background for your ceremony. Our outdoor ceremony location can accommodate up to 200 guests.

Allow us to entertain your guests with a classy cocktail hour held just steps from your ceremony space following your wedding ceremony, while you and your wedding party take advantage of the beautiful scenic photo locations.

If you are interested in an outdoor tent reception, feel free to ask for pricing and details.

Friday ceremonies are held no earlier than 5:00 pm. Saturday & Sunday ceremonies are held no earlier than 4:30 pm

All ceremonies reserved for May to October, must be held



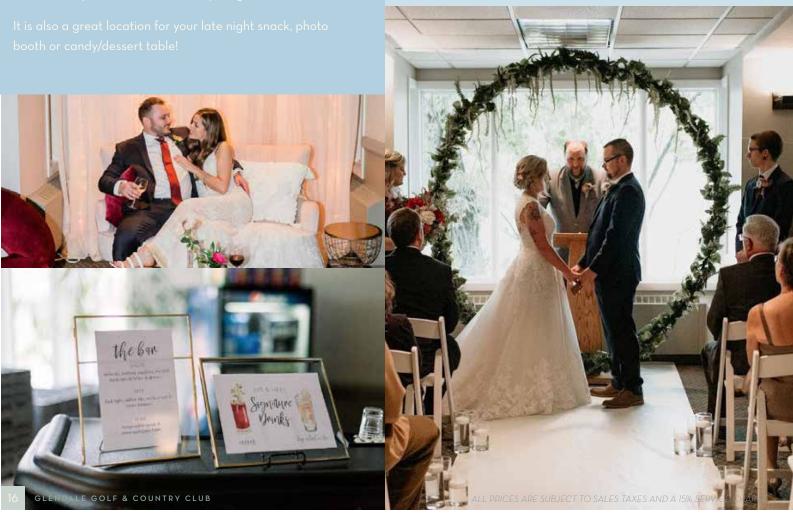


The **NEWLY RENOVATED** Glendale Room is an elegant multi-purpose room with a trio of floor to ceiling windows overlooking the course and our outdoor patio space.

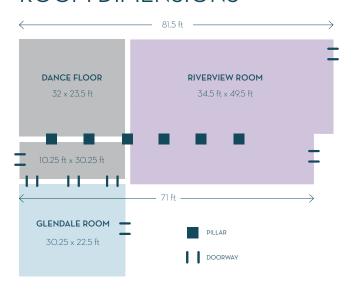
The Glendale Room can accommodate up to 70 guests for an intimate wedding ceremony and can also be used for a multitude of occasions ranging from wedding rehearsal dinners, business meetings, personalized dinners, baby & wedding showers or other celebrations.

For weddings larger than 80 guests the Glendale Room is used for easy access of the bar for your guests.

Glendale Room



ROOM DIMENSIONS



| LAYOUT | GLENDALE ROOM | RIVERVIEW ROOM | RIVERVIEW TERRACE |
|-----------------------|------------------|-------------------|----------------------|
| U SHAPE | 20 | N/A | N/A |
| CLASSROOM | 50 | 130 | N/A |
| THEATRE | 70 | 270 | 200 |
| BANQUET | 50 | 200 | 200 |
| STANDING RECEPTION | 60 | 270 | 270 |

TERMS AND CONDITIONS

ALL BOOKINGS MADE WITH GLENDALE GOLF & COUNTRY CLUB ARE SUBJECT TO THE FOLLOWING POLICIES:

- 1. DEPOSITS: A \$1,000.00 non-refundable deposit is required to secure the use of the facility on a specific date, or for an event/ wedding. For weddings/events that have a booking date over 12 months away from the date of signing the contract, an additional \$1,000.00 non-refundable deposit is required to be made.
- 2. CANCELLATIONS & MINIMUMS: All cancellations need to be made in writing and confirmed by Glendale Golf & Country Club to be valid. Events cancelled with less than ninety days' notice will be charged 50% of the estimated event bill. Less than two weeks' notice will be charged 100% of the estimated costs. If minimum numbers are not reached for a specific package, a charge of \$35 per person may apply. If there is a need to re-book/move the wedding/event date due to COVID-19 capacity restrictions, so long as the wedding/event remains at Glendale Golf &Country Club the deposit will carry forward when re-booking your date with Glendale. However, time constraints may apply and may require additional deposits. All deposits/payments and the wedding/ event date are non-transferrable to a third party.
- 3. CONFIRMATION: A guaranteed number of guests is required two weeks prior to your event. The guaranteed number is not subject to reduction. On the day of the event, if there is a discrepancy in the number of people attending, Glendale Golf & Country Club shall deem the larger number to be correct. Please note that certain menu & decor items/packages selections may carry a minimum guest requirement.
- 4. MENU/LIQUOR SELECTIONS: Glendale Golf & Country Club requires all menus to be selected at least two weeks prior to the event date. If you are hosting an event with a choice of dinner, all entree selection counts are required two weeks prior to the final menu selections. In the event that

- any of your guests have food allergies, you must inform us of the names of such person and their allergies, so we may take the necessary precautions when preparing their food. All prices are subject to change due to market price fluctuations. As a result, the final costs for your function may not be guaranteed more than 60 days in advance. If the host or cash bar revenue is less than \$300.00 (pre-tax & service charge) a bartender fee of \$15.00 per hour will be charged for a minimum of four hours for each bar in operation at the event.
- 5. PAYMENT TERMS: Six months prior to the wedding/event a payment of \$1,000.00 is required. The estimated total for the event must be paid seven days prior to the function. A credit card will be held on file to process the remaining balance. If the host prefers to pay by an alternate method of payment, the credit card will be used only as a backup. The full balance of the event is to be paid within seven days of receiving the final invoice. A financing charge may be levied after this time. All payments/deposits made on the function account are non-refundable but are used towards the final invoice.
- **6. SERVICE CHARGE & FEES:** All food and beverage services are subject to a 15% service charge.
- For all packages with the exception of Winter Weddings, there will be a fee of \$250 for all setup and tear down of all tables, chairs and room setup.
- 7. TAX: PST and GST apply to all food & beverage, labour, room & equipment rental charges. The service charge is only subject to GST.
- 8. HEALTH REGULATIONS: All food is to be supplied, prepared and served by Glendale Golf & Country Club. The exception to this are wedding cakes/desserts which must be supplied by a licensed baker. Due to health regulations, any leftover food & beverage may not leave the property after an event

- (including open bottles of wine, etc.). Food & Beverage products must not be brought onto the property. All sponsored products must be approved by the Food & Beverage Manager and purchased through the club. All weddings/events held at Glendale Golf & Country Club will follow the current Manitoba Public Health Orders in effect at the time of the event.
- 9. FUNCTION ROOM: Should the number of guests attending a function differ from the original number quoted, Glendale Golf & Country Club reserves the right to provide an alternate room best suited to the size of the group.
- 10. LIABILITY: Glendale Golf & Country Club reserves the right to inspect and monitor you event and discontinue services to all guests in the case of any violations of Club policy or Provincial Law. You will be held responsible for any damage caused by either yourself or your guests; any costs associated with theft, loss, damage or extra clean-up will be added to your final invoice. Glendale Golf & Country Club assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer or guests. Glendale Golf & Country Club abides by all provincial health orders.
- 11. DECORATING: Your event coordinator must be consulted regarding any display or signage to be used on the property by the organizer or guest.
- Use of nails, staples, glue or any like materials are not allowed on any walls, doors or ceiling. Decoration set-up and clean-up of decoration is the responsibility of the function organizer (with the exception of certain wedding packages). Glendale Golf & Country Club will confirm room availability for decorating seven days prior to the function date. Your DJ/Band will be allowed to setup the day of your function. Smoke machines/confetti/rice/

- silk petals/silly string, etc. are not permitted in or outside the Clubhouse. If any of these items are found during clean-up a minimum charge of \$150.00 will be levied.
- 12. MUSIC: SOCAN (Society of Composers, Authors, and Music Publisher of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform copyright music in public. The required license fee for an event with music is based on the guidelines set out by these organizations.
- 13. AUDIO/VISUAL: Glendale Golf & Country Club has audio/visual equipment available for rent. All audio/visual needs must be specified at least 48 hours prior to the event. If an LCD projector is required a trial run must be performed prior to the event/Glendale Golf & Country Club will not be responsible for the facilitation of the projector nor will be held responsible for any technical difficulties.
- 14. PHOTOGRAPHY: Photographs are to be taken in designated areas ONLY. Glendale Golf & Country Club is a private club and therefore requires advance notice if you wish to take photos on the course, as it may interfere with golf or other events. Golf carts may not always be available for your photos. Please ensure your photographer is aware of the designated areas for taking photos. No heeled dress shoes can be worn on the course at any time.

YOUR STYLE. YOUR VISION. YOUR DAY.

Contact Paige Monzon: 204.832.1306 ext 222 or paigemonzon@glendalegolf.ca



glendalegolf.ca/weddings







