



# 2024 Wedding Package







## An Exceptional Backdrop to Your Unforgettable Day

Congratulations and thank you for your interest in celebrating your wedding at the Galt Country Club.

Enjoy the beautiful surroundings, spectacular views and service of our private country club for your wedding ceremony and reception. The elegant atmosphere of our clubhouse and historic golf course provides an ideal backdrop for any occasion. Our professional, well-trained staff will attend to every aspect of your event with precision while our service standards and attention to detail assure your satisfaction. The Galt Country Club can host weddings up to 150 guests.

This package provides information plus a variety of menus for your special day. We are happy to personalize all aspects of your event and menu to best suit your needs and the needs of your wedding guests.

We truly hope that you will find Galt Country Club as the ideal and perfect establishment to host your special day!



# Galt Country Club 2024 Wedding Package



**\$160.00** per person

## **PACKAGE INCLUDES**

### **SPECIALTY WEDDING LINENS**

full length white linens, chair covers and napkins

### **PASSED HORS D'OEUVRES**

during cocktail hour

### **OPEN BAR SERVICE (Total of 5.5hours)**

opened during cocktail hour, closed during dinner, reopened following dinner

### **WINE SERVICE DURING DINNER**

house selection

### **THREE COURSE PLATED DINNER**

choice of two plated entrées

dietary preferences and restrictions will be accommodated upon request

### **LATE NIGHT SERVICE**

coffee and tea station, pizza

Galt Country Club Galt Social membership for the year of the wedding, on-site Event Coordinator to assist in planning and to provide coordinated support the day of the event, customized ballroom set up, complimentary use of bridal suite

Menu subject to change based on time of year and product availability.  
Taxes and service charge are not included in the above price.





# Wedding Package Details



## WEDDING CEREMONY

- The Galt Country Club boasts spectacular views for an outdoor ceremony overlooking the Grand River.
- Indoor or outdoor ceremony:.....\$1200 includes ceremony space, chairs, set-up and tear down fees
- Complimentary rehearsal for all ceremonies
- Indoor backup location in case of inclement weather

## RECEPTION ROOM

- Rental rate: .....\$2000
- Includes staff, bartender, linens, flatware, glassware
- Maximum capacity with dance floor 150

## COMPLIMENTARY TASTING

- For bride and groom
- Additional guests: .....\$50 per person maximum of 6 guests permitted
- Date and time are set through the Events Coordinator. Our Chef will prepare dishes from a select menu

## COMPLIMENTARY PARKING

- Guests are welcome to park in our on-site parking lot and welcome to leave their vehicles overnight if alternative transportation has been provided after the event.

## PHOTOGRAPHY

- Photographers are permitted within the Clubhouse and on the grounds. Photos taken outside must be arranged in advance with our Events Coordinator.

## CHILDREN AND VENDOR PRICING

- Young adults aged 13-18 and vendors: ...\$120 per person
- Children aged 4-12: .....\$75 per person
- Children aged 0-3: .....Complimentary



# Menu Selections



## Appetizer Course

*one soup or salad choice for all wedding guests*

### CREAMY WILD MUSHROOM

with truffle and chive crème fraîche

### ROASTED BUTTERNUT SQUASH

with maple and aromatic spices, toasted squash seeds and crème fraîche

### ARUGULA SALAD

grape tomatoes, roasted red peppers, parmesan frico in a balsamic reduction

### SPINACH SALAD

candied walnuts, cucumber and brie fritter in a strawberry vinaigrette

### GCC HOUSE SIGNATURE SALAD

select greens, julienned green apple, dried cranberry, pecan granola and toasted pumpkin seeds tossed in our house made maple vinaigrette



# Menu Selections



## Main Course Entrées

*entrées are served with fresh baked rolls, roasted potatoes and , medley of fresh seasonal vegetables  
add a soup or pasta course for \$6 per person*

### ENTRÉES

*choice of two*

#### CHICKEN SUPREME

stuffed with ricotta cheese, roasted garlic and herbs topped with a red pepper cream sauce

#### BRAISED BEEF SHORT RIB

with rich braising sauce and horseradish cream

#### ROASTED BEEF TENDERLOIN

6 oz. filet with pearl onion and roasted mushroom jus

(upgrade charge \$10)

#### SALMON FILET

pan roasted topped with mango chutney

### VEGETARIAN/ VEGAN OPTIONS

*choose one*

#### RATATOUILLE

with smoked paprika tomato broth

#### QUINOA STUFFED ACORN SQUASH

acorn squash filled with quinoa, roasted sweet potato and kale with Dijon cider dressing, grape tomatoes, roasted red peppers, parmesan frico and balsamic reduction

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### CHILDREN'S MENU

*choose one*

CHICKEN FINGERS AND FRESH CUT FRIES

PASTA AND TOMATO SAUCE

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# Menu Selections



## Dessert Course

*choose one*

**TRADITIONAL NEW YORK CHEESECAKE**  
with seasonal fruit compote

**CARROT CAKE**  
with cream cheese icing and candied walnuts

**CHOCOLATE TORTE**  
Dulce de Leche with Chantilly cream

**CRÈME BRÛLÉE**  
classic vanilla bean crème brûlée



# Menu Selections



## Beverage Package Details

### OPEN BAR SERVICE

opened during cocktail hour  
closed during dinner  
reopened following dinner

### OPEN BAR SERVICE INCLUDES:

standard bar rail rye, rum, gin, vodka and scotch  
domestic beer, Caesars and House wine  
juice and soft drink mixes

### DOMESTIC WINE SERVICE DURING DINNER

House wine selections  
upgrades available upon request for additional fee

### NON-ALCOHOLIC BEVERAGES INCLUDED

soft drinks and juices





## Additional Enhancements & Considerations



*Price per platter, serves approximately 50 people*

### **VEGETABLE CRUDITÉ | \$250**

assorted fresh cut vegetables with house made buttermilk ranch dip

### **ANTIPASTO PLATTER | \$550**

selection of cured and smoked meats, marinated vegetables, cheese and olives with grilled baguette

### **FRUIT AND CHEESE DISPLAY | \$400**

assorted Canadian and international cheeses, fresh seasonal fruit, Muscat grapes, and assorted crackers and toasts

### **DIPS AND SPREADS | \$275**

assorted corn chips and crispy pitas with choice of 3 dips; guacamole, red pepper hummus, tomato black bean and cilantro salsa, spinach and artichoke, white bean and roasted garlic

### **FRESH FRUIT PLATTER | \$325**

a selection of sliced honeydew melon, cantaloupe, watermelon, pineapple, grapes and assorted berries

### **POUTINE STATION | \$275**

house cut French fries and kettle chips served with chopped scallions, fresh cheese curds, rich beef gravy, smoky ketchup, thyme/roasted garlic aioli and roasted red pepper mayo

### **SEAFOOD PLATTER**

selection of chilled, marinated scallops, shrimp, mussels, calamari and smoked salmon with a seafood remoulade and fresh lemon  
( market pricing)



# Policies, Terms and Conditions



## Reservations and Booking



**Suzanne Flinn**  
Events Sales Coordinator  
519-621-7020 extension 119  
sflinn@galtcountryclub.com

### GUEST COUNT CONFIRMATION

- The guaranteed number of guests should be made two weeks prior to your function. The number of meals charged will be equal to the guaranteed number, or the actual number of guests attending, whichever is greater.

### PAYMENT SCHEDULE

Galt Country Club's wedding package payment schedule is as follows:

- \$4,500 deposit upon booking to hold date
- 25% payment due at time of the food tasting
- FINAL PAYMENT due two weeks before event date





# Policies, Terms & Conditions



## FOOD AND BEVERAGE

- All food must be supplied by the Galt Country Club with the exception of speciality cakes.
- Due to health regulations, food that is not consumed during the event may not be removed from the premises.
- GCC is licensed until 1:00 a.m., last call for alcoholic beverage service is at 12:30 a.m. No Shots or Doubles are offered on the bar.
- All food and wine selections are to be made no later than two weeks prior to the event.

## MENU SELECTION

- All plated meals will require a set menu in order to streamline service. Please confirm the menu selection for your function no later than two weeks before event.
- All food is prepared on premises to ensure that it meets our highest quality standards. With the exception of wedding cakes, we do not allow any outside food in the Clubhouse. We are happy to accommodate dietary restrictions and allergies.
- We are pleased to provide 3 choices of plated entrées at no additional cost ( 2 couple's choice, 1 vegetarian selection).
- Name cards must be provided indicating the entrée selection for each guest along with the final guest count.

## PRICES

- The Club will guarantee food and beverage prices (60) days prior to your event. Before that, pricing is subject to change without notice ( due to market pricing fluctuations).
- All functions are subject to a **18% service charge** as well as all applicable taxes.

## DAMAGES

- You are fully responsible and shall reimburse the Club for any damage, loss or liability incurred to the Club which is caused by any of your guests or any persons or organizations contracted by you, before, during or after your event.
- The club is not responsible for any damage or loss of articles left in the facility prior to, during or after the event. All items must be removed after the event unless prior arrangements have been made.

## MINIMUM GUEST COUNT

- Sunday weddings: minimum guest count of 50 people is required (if minimum guest count is not met, a \$750 fee will be applied).
- Saturday weddings: minimum guest count of 80 people is required (if minimum guest count is not met, a \$1000 fee will be applied).

## CUTTING AND PLATING

- Our staff will cut and plate your wedding cake at no additional charge if you choose to share it with your guests on the late night table.

## CANDLES

- For safety purposes, candles are only permitted if they are fully enclosed in a votive or floating in water. The candle wick and flame must be safely enclosed at all times. We reserve the right to decide whether your candles meet requirements.

## DRESS CODE

- Proper attire is to be worn at the Clubhouse.
- Footwear is to be worn at all times. We suggest that guests bring additional shoes if necessary.

## CANCELLATION

- In the event of cancellation prior to the function date, the deposit is non-refundable.

## S.O.C.A.N. RE:SOUND FEES ( SUBJECT TO CHANGE

The Society of Composers, Authors and Music Publishers of Canada.

The Club is required by law to collect SOCAN/Re:Sound tariffs for the use of music played, live or recorded. These fees are applied to any and all events without exception.

The SOCAN fees are currently set at:

- Function with Dancing: .....\$63.49

The RE:Sound fees are currently set at:

- Function with Dancing: .....\$26.63

