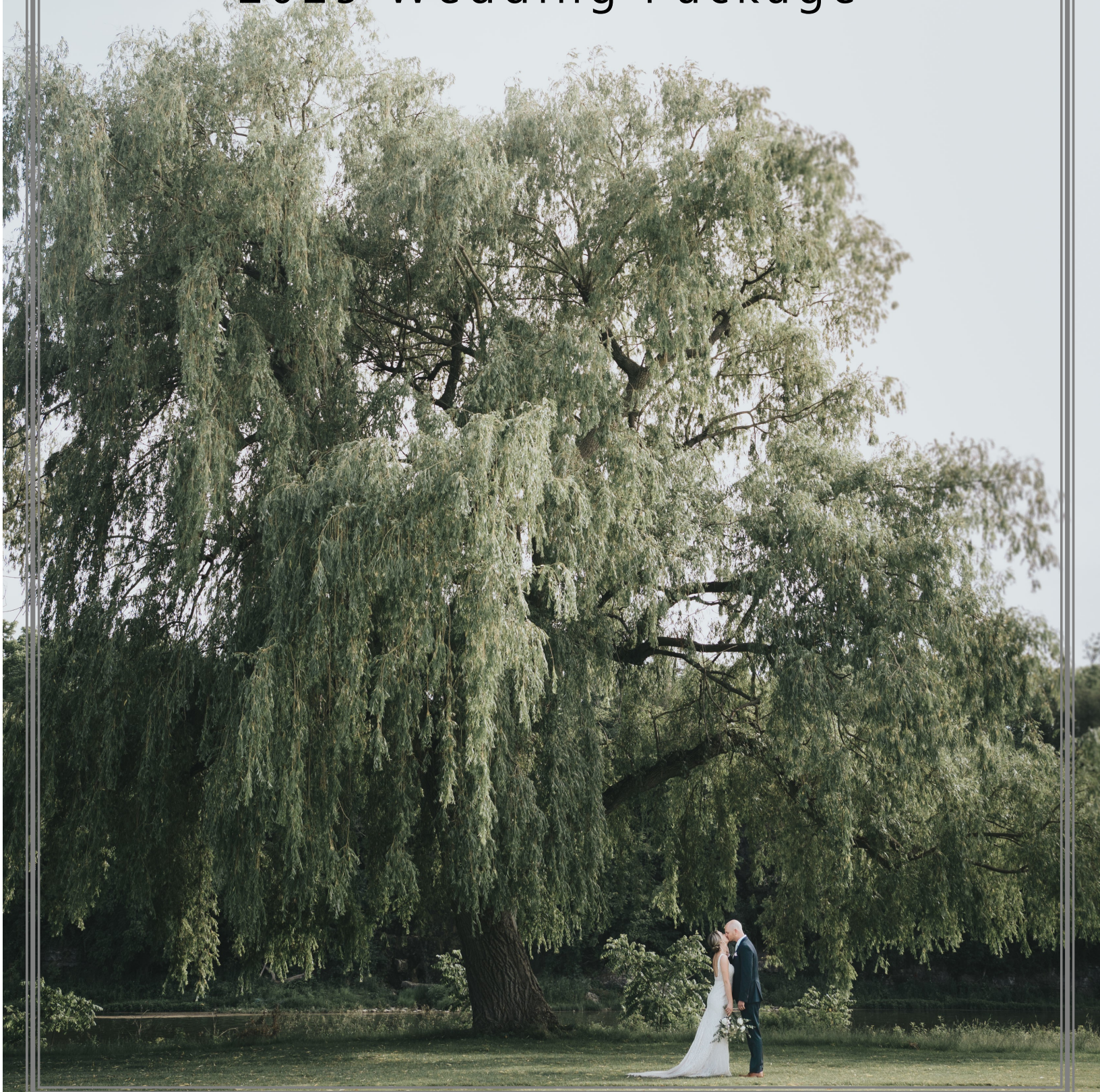




2025 Wedding Package





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 2025 Wedding Package



\$175.00 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:\$2500
- Includes staff, bartender, linens, flatware, glassware
- Maximum capacity with dance floor 150

COMPLIMENTARY TASTING

- For bride and groom
- Additional guests:\$65 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: ...\$135 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

CHILDREN'S MENU

choose one

CHICKEN FINGERS AND FRESH CUT FRIES

PASTA AND TOMATO SAUCE



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
(prices subject to change based on market price fluctuations)*

VEGETABLE CRUDITÉ | \$300

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 | \$550

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

DIPS AND SPREADS | \$300

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 | \$350

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

POUTINE STATION | \$300

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



Preet Parmar
Director of Sales & Marketing
519-621-7020 extension 110
pparmar@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

