

Grandview Golf Club

WEDDING PACKAGE

2022/2023



245 GRANDVIEW DRIVE NORTH, HUNTSVILLE, ON P1H 1B4

Make it a
CLUBLINK
Wedding

muskoka-weddings.com



Welcome to Grandview Golf Club

Just two hours from Toronto and five minutes from the scenic and historic town of Huntsville, our clubhouse typifies the Muskoka experience. Our banquet facilities accommodate up to 225 guests. With our spectacular Muskoka scenery your wedding photos will never lose their lustre.

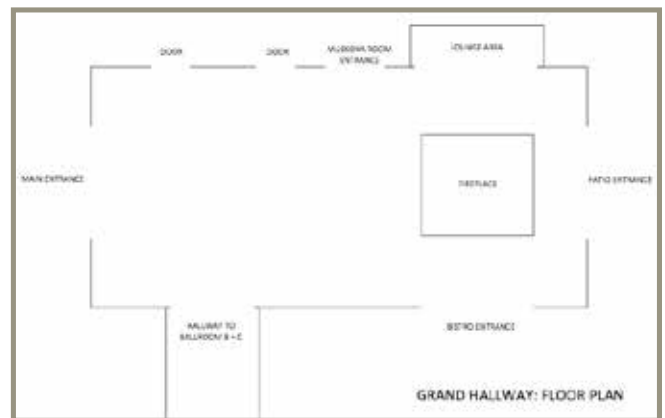
Krystal Pringle, Food and Beverage Manager Tel: 705-788-9978 ext. 3652 Email: kpringle@clublink.ca

Photos courtesy of K. Holinshead, The Shutterbug Gallery and Soulree Photography



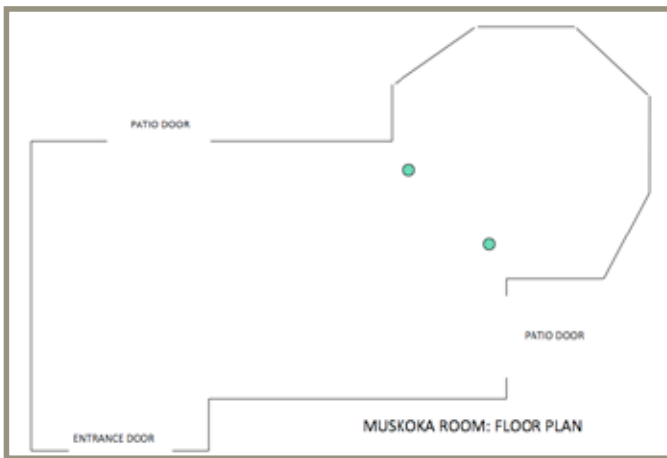
The Grand Hallway

Featuring a stone fireplace, rustic timber beams and a vaulted ceiling adorned with chandeliers, The Grand Hallway is perfect for ceremonies of up to 160 seated guests. For ultimate romance, say "I do" fireside, in Grandview's Grand Hallway.



The Muskoka Room

Rustic cobblestone and local timber marry to create Grandview's Muskoka Room. This screened-in porch provides shelter and privacy without compromising the beautiful views. The Muskoka Room seats 160 for a wedding ceremony and 100 for an intimate reception. Only available during the summer months.

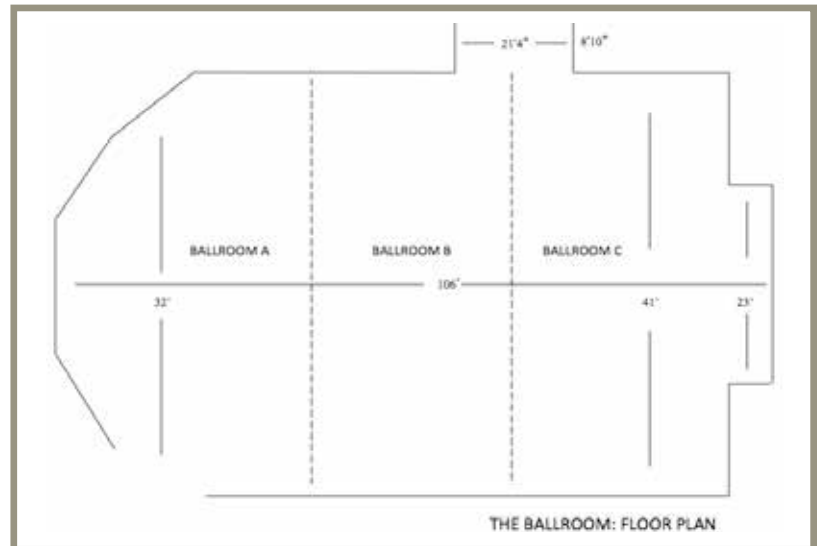




The Ballroom

Light floods into the O'Meara Ballroom from the octagonal arrangement of dining room windows. Vaulted ceilings featuring iron lanterns couple with the sconces to offer a warm glow throughout the space.

The Ballroom is comprised of three sections, A, B + C, which can be divided using two air walls. Depending on the selected layout, the Ballroom accommodates 70 to 225 guests.

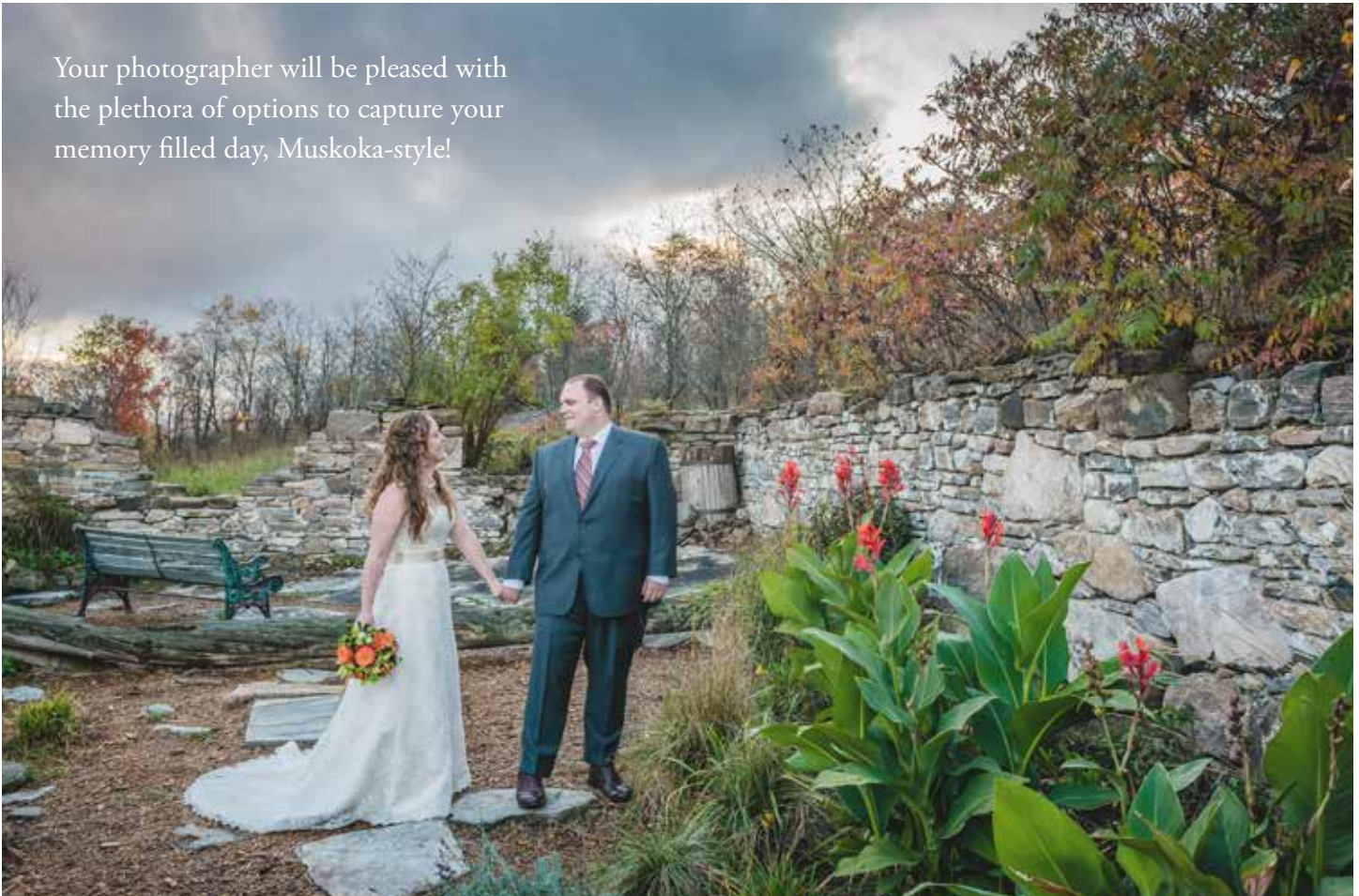


The Lawn

From saying your vows to enjoying cocktails with your guests, the Grandview Lawn offers a true Muskoka experience. Complete with lush landscaping and views of natural wetlands, the Lawn accommodates up to 225 guests in a variety of seating arrangements.



Your photographer will be pleased with the plethora of options to capture your memory filled day, Muskoka-style!





Venue

WEDDING CEREMONY

Includes:

- chairs and signing table
- portable speaker system with microphones
- set up of Grandview's equipment

Ceremony spaces available:

- The Muskoka Room
- The Lawn
- The Grand Hallway

Rental fee for patio space for cocktail reception not included (\$250)

WEDDING RECEPTION

Includes:

- tables and chairs
- in-house white linens
- place setting dinnerware
- one bar
- audio visual equipment (projector, screen, portable speaker system, microphones, podium)
- staffing and set up of Grandview's equipment
- room rental fee

Add chair covers: \$3 per cover

Colored linens – quote upon request

S.O.C.A.N. and Re:Sound fees not included



Dinner Package

The Grandview 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.

YOUR DINNER PACKAGE INCLUDES:

- Chef's selection of hors d'oeuvres, based on three per person
- Three-course plated dinner including bread service
- Champagne for the head table
- Two complimentary vendor meals (for example DJ and Photographer)
- Coffee and tea station
- Room rental and ceremony fees

\$250 PER PERSON

PLUS APPLICABLE TAXES AND ADMINISTRATION FEE
MINIMUM 100 PEOPLE

SELECT ONE STANDARD APPETIZER, ENTRÉE AND DESSERT CHOICE FROM THE FOLLOWING PAGES.

Our chef is pleased to customize your wedding menu beyond what you will find in this wedding package.

If a secondary entrée choice is selected, please note that you will need to provide the entrée choices in advance (30 days). For ease of service we also request that you provide a clearly marked seating listing with guest names and entrée choices, along with food allergies or aversions. We will also require you to mark the entrée choice on the guest seating (escort) card at each place setting.



Appetizers

Select one

SALAD

ARTISAN GREENS

honey and rice-wine vinaigrette tossed and topped with dried cranberries, sliced almonds, quinoa and crumbled Ontario chevre cheese

GARDEN SALAD

mixed greens tossed with our house vinaigrette and topped with fresh cherry tomatoes, cucumber and red peppers

CLASSIC CAESAR

hearts of romaine tossed in our Caesar dressing and topped with croutons, bacon bits, shaved grana padano and a lemon wedge

SOUP

MAPLE ROASTED SWEET POTATO + BUTTERNUT SQUASH

with crème fraîche

TOMATO BISQUE

with Ontario chevre cheese

Add a second appetizer course \$10 per person

CHILDREN'S MENU

Up to 12 years of age

Veggies and dip

Chicken fingers and fries

Ice cream with chocolate sauce

\$30

Entrees

Select one

CHICKEN

Served with scalloped gratin potatoes and seasonal vegetables

8 OZ. CHICKEN SUPREME STUFFED WITH GRANNY SMITH APPLE AND AGED CANADIAN CHEDDAR

Topped with maple cranberry gastrique

8 OZ. CHICKEN SUPREME STUFFED WITH WILD MUSHROOM

Sundried tomato, herbs and goat cheese topped with truffled mushroom supreme sauce

BEEF

Served with scalloped gratin potatoes and seasonal vegetables

SLOW ROASTED PRIME RIB

With Yorkshire pudding au jus

SLOW ROASTED STRIPLOIN OF BEEF

With red wine demi-glace

8 OZ. GRILLED BEEF TENDERLOIN

With brandy green peppercorn sauce

FISH

Served with seven grain rice and seasonal vegetables

GRILLED ATLANTIC SALMON FILLET

Topped with lemon dill velouté

HALIBUT PAN SEARED AND BAKED

With our soya-miso glaze topped with mango slaw

Please discuss Vegetarian and Vegan meal options with a member of our Food and Beverage team.

Choice meals: a fee of \$4.50 per person will apply for additional entrée selection, excluding vegetarian options.



Dessert

Select one

NEW YORK-STYLE
CHEESECAKE
Topped with berry compote

MOLTEN CHOCOLATE CAKE
With raspberry coulis and fresh
whipped cream

TRIPLE CHOCOLATE
MOUSSE CAKE
With raspberries and whipped cream

The Bar

FOUR HOUR STANDARD
BEVERAGE SERVICE

House bar spirits, red and white wine
by the glass, domestic canned beer,
Caesars, minerals and juices.

One hour bar service prior to dinner,
two glasses of wine per guest with
dinner and three hour bar service
following dinner.

Cocktail Platters

Extra add-ons for cocktail hour. Minimum 25 people.

CRUDITÉS AND DIP
Crisp, fresh garden vegetables with spiced dip
\$6.25 per person

CHEESE BOARD
Assortment of Canadian and fine cheeses served with grapes and variety
of crackers
\$10.75 per person

COCKTAIL SHRIMP
Served with our house-made cocktail sauce
\$10.75 per person

SMOKED ATLANTIC SALMON
Thinly sliced salmon, garnished with capers and Spanish onions
\$9.75 per person

Late Night

POUTINE
Self-serve with golden fries, gravy and cheddar cheese curds
\$14 per person

PIZZA
Pepperoni, deluxe and vegetarian pizzas
\$14 per person

GRILLED CHEESE
Made with dairy butter and aged cheddar cheese
\$14 per person

SLIDERS
Grilled beef patties, served with mini bread buns and traditional condiments
and cheese
\$17 per person

The minimum commitment for Late Night items is 80% of final numbers.



General Information

FOOD

Grandview Golf Club requires all food and beverage that is consumed during the event to be supplied and prepared by Grandview. The wedding cake is the only exception to this policy; the storage and handling requirements must be organized by the food and beverage manager.

BEVERAGE

Grandview Golf Club is responsible for the administration of the sale and service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under Grandview's liquor license at the prices determined and posted by the club. Guests of the facility and those attending the event may not bring in alcoholic beverages into service areas. The sale of alcohol is permitted between 11 a.m. and 1 a.m. daily. Product other than those noted on our wine and beverage lists can be ordered upon request specifically for your function, upon availability from the LCBO. Special order beverages will be priced at costs determined by Grandview.

S.O.C.A.N. + RE:SOUND FEES

All musical entertainment is subject to S.O.C.A.N. (Society of Composers, Authors and Musical Publishers of Canada) and Re:Sound charges as determined by these organizations.

SAVE YOUR DATE

Grandview Golf Club is pleased to hold your preferred date for one week while you go through your decision making process. Some blackout dates may apply based on demand for that specific date.

ADMINISTRATION FEE AND TAXES

An administration fee of 20% applies to all food and beverage. The current Ontario Harmonized Sales Tax (HST) is 13% and is applicable to all food and beverage, rentals, administration fees and services. All taxes are subject to change.

FOOD TASTING POLICY

As part of the deluxe wedding package Grandview Golf Club is pleased to extend an invitation to join us for dinner for two. This wedding tasting dinner is complimentary during our operating season for an opportunity to experience our culinary talents from our bistro restaurant menu. This tasting is not to try the entrée that is being served on the day of your wedding. At this time, you will be sampling our house wines to determine what wine you would like served with your dinner. Please book your reservation through the food and beverage manager.

Recommended Wedding Service Suppliers

ENTERTAINMENT

Huntsville Chamber Players
705-385-9053

Sherrie Stevens (soloist)
705-789-7268

Bill Stewart
705-783-2780

Trillium Jazz Quartet
with Marion Linton
705-789-3682
m.urban@trilliumjazz.com

Marco D'Amico
info@raspberrymusic.com
www.marcodamico.com

Mitch's Brew (Jazz + Blues group)
705-644-7173
mitchb@vianet.ca
www.mitchbeube.com

Peppermill Players (classic trio)
705-645-8046
pamdunlop@muskoka.com

Marshall Kruger (guitar)
705-866-6019
marshall@rosewoodsongs.com
www.RosewoodSongs.com

The Muskoka Jazz Guys
(Doug Banwell)
705-789-1894
www.muskokajazzguys.com

Cameron Renwick (Bagpiper)
705-787-0808
ortho@vianet.ca

Glen Brownlee (Bagpiper)
705-765-5692

Brian Smith (Pianist)
705-789-8884
brians@vianet.on.ca

Tim Sullivan (Pianist)
705-789-6528
huntsvillepiano@gmail.com
www.huntsvillepiano.ca

Suzanne Rutherford -
Elegant Live Piano
416-818-0935
suzannerutherford@msn.com

FLORISTS

Jane Marshall Flowers - Molly Hopkins
705-789-3615

Seasons in the Country
705-645-5035
www.seasonsinthecountry.com

DISC JOCKEYS

Muskoka Touring Company
705-687-0077
www.muskokatouringcompany.com

Keep Them Dancing – Nick Stewart
705-722-6469
www.keepthemdancing.com

Norm Bates
705-765-1742
muskokaweddings@gmail.com

DECOR SERVICES

Lucy Myers Events:
Planning/Design/Rental
416-910-3132
info@lucymyersevents.com
www.lucymyersevents.com

Muskoka Party Rentals
705-645-2600
info@muskokapartyrentals.ca
muskokapartyrentals.ca

Pure Elegance
705-768-4034
cathy@pure-elegancedecor.ca
www.pure-elegancedecor.ca

TRANSPORTATION

Muskoka Limo
www.muskokalimo.ca

A Star Service
800-546-6577 or 705-327-8272

Hammond Transportation
800-563-1885 or 705-645-5431

Lifestyle Limousine
888-820-7125 or 705-789-9369

MINISTERS

Rev. Derek Shelly (Huntsville)
705-789-5660

Rev. John Larsen
705-645-7311
junejohn@vianet.ca

Rev. Jolyn Campbell (Lake of Bays)
705-788-3612

I Do Ceremonies by Evelyn Coker
705-787-0103
idoceremonies@bell.net

HAIR + MAKE UP SERVICES

The Hudson Salon
705-224-7000
info@thehudsonhairsalon.com
thehudsonhairsalon.com

Gemini Hair Studio & Day Spa
705-789-0110
geminisalonspa@gmail.com
www.geminisalonspa.ca

CHURCHES

All Saints' Anglican Church
705-78-92216

Bethel Pentecostal Tabernacle
705-789-4116

Christian & Missionary Alliance
705-788-7397

Faith Baptist Church
705-789-2492

Riverside Baptist Church
705-789-7249

St Andrew's Presbyterian Church
705-789-7122

St Mary's Catholic Church
705-789-2348

Trinity United Church
705-789-5660

PHOTOGRAPHERS + VIDEOGRAPHERS

Shutterbug Gallery - Kelly Holinshead
705-788-7392
thebug@vianet.ca
www.kellytheshutterbug.ca

Soultree Photography - Nica Zajac
705-646-1576
soultreephotography@live.ca
www.soultreephotography.ca

Heather Douglas
705-385-8580
hdouglas@vianet.on.ca
www.heatherdouglas.ca

Shine Media Inc.
705-788-5786
info@shinemediainc.ca
www.shinemediac.ca

CAKE MAKERS

Whimsical Bakery - Christine Kropp
705-349-1050
bakery@whimsicalbakery.ca
www.muskokasweets.ca

Helen Coker
705-789-7320
helen@coker.ca
www.coker.ca

Sweet Confections
705-349-1716
erinlawcett@sweetconfections.org
www.sweetconfections.org