

I do's happen here...



2017 Wedding Celebration Package

the
Willows



What we do

We are The Willows Golf and Country Club, located at 382 Cartwright Street. Our beautiful club house offers many opportunities for fun, relaxation and entertainment. Our parent Company Dream Development and The Willows together, serve the neighboring Willows and Stonebridge communities within Saskatoon city parameters offering a unique and naturalistic scenery.

Within the club house we have five (5) unique banquet rooms to cater to various events ranging from eight (8) people meetings up to a hundred and fifty (150) people in our biggest banquet room. We offer free parking and a private and comfortable atmosphere while maintaining close proximity to downtown Saskatoon.





Wedding Complements

Thank you for choosing The Willows for your special day. Our Events Coordinator is well equipped to assist you with all the amenities you require to make this special day unfold as smoothly as possible. We offer the following range of services;

- ◆ Complete set-up of tables, chairs, cutlery, china & linen.
- ◆ Skirted gift table, cake table & guest book table.
- ◆ In-house podium & microphone.
- ◆ Served or Family Style dinner service for the head table.
- ◆ Complimentary non-alcoholic fruit punch for pre-reception (based on 1 glass per person).
- ◆ Complimentary Bridal room for last minute touches.

BANQUET ROOMS



We have four (4) main event rooms available to choose from within the club house:



Dreher Room: Dreher room is our largest room located towards the front of the club house. This beautiful room can accommodate up to 150 people. The perfect room for the perfect wedding.

Twilight Room: Overlooking the beautiful Golf Course the Twilight Room can accommodate up to approximately 100 people. If you are planning an intimate wedding surrounded by your close family and friends this would be the ideal room for you!



Wedgewood Room: This cozy space can accommodate close to 40 people for a small and unique wedding celebration or an engagement party.

Eagleview Room: With an unique 360 view of the Golf Course and surrounding natural beauty this room is an all time favorite for that small and special celebration.





The Red Barn—Wedding Ceremony

If you are looking for a unique and breath taking venue we've got the perfect location for you!

- ◆ The Red Barn is a quiet and peaceful venue with a picture perfect scenery second to none. You can enjoy the beauty of the country side while being within Saskatoon city limits. You will be pampered by our Banquets team to the best service and catering.



Wedding Ceremony Includes:

- ◆ Private, picturesque one of a kind ceremony locations.
- ◆ Complimentary chairs for all guests.
- ◆ Full set-up and teardown, including chairs and tables.
- ◆ Complimentary Sound system and microphones.
- ◆ Opportunity for unique wedding photographs.

Catering Policies



Our Event Coordinator is committed to seeing that every detail is administered to your satisfaction. In order to ensure that your function runs smoothly, we request you acknowledge the following policies:

Contract & Deposit

All wedding bookings are required to leave a \$1000 non-refundable deposit & signed contract within two weeks of the tentative booking in order to secure the function date & space. For all other bookings, this fee is based upon your estimated function values & will be determined by the Catering Department.

Cancellation Policy

In the event of a cancellation, all deposits are non-refundable. All notices of cancellation must be received in writing. If a cancellation should occur within three days of the function, the full estimated cost of the event will be owed.

Payments

One month (30 days) prior to function, a 75% payment on the estimated amount of the event is required & 100% of the estimated amount is to be paid five business days before the function. We accept the following forms of payment; Credit Cards, Debit, Cheques (with Credit Card Imprint).

Service Charge, GST & PST

A 17% service charge, GST & PST are not included in the menu prices and will be added to your final bill. All alcoholic beverages are subject to 5% GST and 10% LCT which will also be added to your final bill.

Decorating & Musical Accompaniment

We will confirm room availability for decorating one week prior to the date of the function. The Willows will not assume the responsibility for any lost, stolen or damaged personal or rented items.

Your DJ/Band will be allowed to set up the day of your function. SOCAN (Society of Composers, Authors & Music Publishers of Canada) & RE-Sound

fees will apply. These are mandatory Royalty Fees which must be paid by the Club for all functions playing copyrighted music.

Confirmation & Guarantee

A guaranteed number of guests must be confirmed five business days in advance for all bookings. Provision will be made for 5% more guests than expected, however, final charges will be based on the actual number attending or guaranteed, or whichever is greater.

We reserve the right to relocate the function to a room of the appropriate size should the number of guests increase or decrease. You will be charged the room rental for the new room. We will guarantee food & beverage pricing 30 (thirty) days prior to the date of the function. Applicable service charges & taxes will apply.

A reset cost of \$550.00 will apply to change the room setup from theatre style for the ceremony to the rounds for the reception. Please allow 1.5 hours from the time the ceremony ends for the staff to reset the room.

Outside Food & Beverage

No outside food or beverage is permitted on the premises with the exception of Celebration Cakes & Wine or Champagne which must be served by our staff & are subject to a corkage fee of \$9 per bottle. All wine and champagne brought on the premises, must be purchased through the SLGA and you must purchase a "No Sale" permit and leave a copy with the Willows. Homemade wine is not permitted. Remaining food & beverage from your function may not be removed from the premises.

The Willows follows the Saskatchewan Liquor & Gaming Authority regulations. We reserve the right to refuse service to anyone who appears intoxicated. Hosts or Hostesses are responsible for the conduct of their guests. Guests are encouraged to arrange for taxis, designated drivers or shuttles prior to the function.

SOCAN & RE:SOUND



SOCAN—Tariff 8

A performing rights license is required when renting a facility for a private function when music will be preformed during the event—such as a wedding reception, anniversary, assembly or fashion show. This license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN).

SOCAN is a non-profit organization, which under the Copyright Act of Canada (R.S., C.55, S.1), is authorized to collect for the public performance of music in Canada. SOCAN distributes the money collected to copyright owners in the form of a royalty. Therefore, you are required by federal law to pay for a performing rights license under Tariff 8. These fees are approved by the Copyright Board and are published annually in the Canada Gazette.

Room Capacity	Without Dancing	With Dancing
1-100 People	\$20.56	\$41.13
101-300 People	\$29.56	\$59.17

Should you require any additional information, please contact the SOCAN office at 1-800-517-6226 or visit www.socan.ca

RE:SOUND—Tariff 5

The Copyright Board of Canada has certified a new tariff to apply to recorded music used at a live event such as a wedding, reception or anniversary. RE:SOUND is the Canadian non-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. Therefore, you are required by Federal Law to pay for a RE:SOUND fee under Tariff 5.

Room Capacity	Without Dancing	With Dancing
1-100 People	\$9.25	\$18.51
101-300 People	\$13.30	\$26.63

Should you require any additional information, please visit www.resound.ca

Canapés & Hors d'Oeuvres

We recommend 4 or 5 pieces per person for a reception preceding a dinner.

For a dinner reception we recommend 10 to 13 pieces per person.

Passed Hors d'Oeuvre service available upon request.

Chilled Platters (Sold per Person)

Raw, Roasted, grilled, Pickled and Marinated Vegetable Platter \$6

Domestic and Imported Gourmet Deli Meat Tray \$6.25

(Add Buns and Condiments \$ 1.00 per person)

Domestic, Imported and Artisan Cheese Board with Crackers \$7.5

Fresh Seasonal Fruit \$5.75

Chilled Seafood Platter \$14

(Clams, Mussels, Crab Legs, Smoked and Candied Fish, Chilled Shrimp, Seafood Salad)

Crudités and Dip \$4.75

Chilled Hors D'oeuvres (Sold by the Dozen)

Baby Gem Tomatoes, Feta, Olive and Cucumber Skewer \$21

Smoked Salmon Mousse Crostini \$24

Duck Confit on Baby Bok Choy \$25

Chicken, Olive, Sundried Tomato Bruschetta \$24

Fennel, Artichoke and Prosciutto, Mozzarella Flatbread \$21

Seared Tuna on Nappa Slaw and Wonton \$26



Hot Hors d'Oeuvres (Sold by the Dozen)

Bacon Spinach and Smoked Cheddar Mini Quiche \$26

Spicy Italian Sausage, Pepper and Goat Cheese Stuffed Mushrooms \$27

Mini Steak and Bean Fajita \$28

Bacon wrapped Scallops \$28

Creole Salmon Cakes \$26

Vegetable or Pork Spring Roll with Two Dipping Sauces \$26

Spanakopita \$24

Mini Sweet and Sour Meatballs \$27



SPECIAL MOMENTS BUFFET

\$44

Assorted Rolls and Whipped Butter

Classic Caesar Salad

Mesclun Greens with Garden Vegetables and Assorted Dressings

Potato Salad with Bacon and Kale

Pasta, Peppers, Baby Tomato and Arugula Salad

Antipasto Tray

(Raw, Roasted, Pickled and Marinated Vegetables, Olives)

Cured and Smoked Meat Tray

Domestic Cheese and Imported Board

Fresh Hot Vegetable Medley



Select One Side

Herb Roasted Potato

Roasted Garlic and Thyme Mashed Potato

Baked Potato with all the Fixings

Dill Potato au Gratin

Rice, Wild Rice, Peppers Pilaf

Bacon, Chive and Cheddar Stuffed Potato



Select Two Entrees

Baron of Beef au Jus

(Carved with a minimum of 50 dinner guests)

Lemon and Herb Marinated Chicken

Salmon with Bacon, Black Bean and Corn Salsa

Speck wrapped Halibut with Tomato, Leek and Olives

Spinach and Ricotta Stuffed Cannelloni

Spicy Italian Sausage, Kale and Dried Cranberry

Stuffed Pork Loin

Char Siu Style Pork Back Ribs

Chicken Breast with Spinach and Wild Mushroom Sauce

Enhancements

Perogies & Sour Cream \$2.5 per person

Meat or Rice Cabbage Rolls \$3.25 per person

Additional Entrée \$6 per person Additional Side \$3.5 per person

Carved Items

Honey Rum Ham \$5.5

Carved Prime Rib with Herb de Provence Jus \$6.5

Porchetta (Festive Stuffed Suckling Pig) Market Price

Desserts

Chef's Deluxe Dessert Table

Coffee & Tea





Plated Dinners

Please select one Soup and Salad, Entrée & Dessert for all guests

For a 4 course dinner add \$5.75 per person

Soups

Tuscan Style Tomato Soup, Pecorino Crouton and Oil Drizzle
Seafood and Saffron Bisque
Sweet Potato Puree with Coconut Crème Fraiche

Salads

Spinach, Red Onion, Goat Cheese, Bacon and Olive with Sundried Tomato and Herb Vinaigrette
Arugula, Green Bean, Fennel Orange and Almond, Citrus Vinaigrette
Artisan Greens with Garden Vegetables, Wild Blueberry Vinaigrette

Entrees

All served with Chef's Choice of Seasonal Vegetables
8oz Prime Rib Crusted with Herbs de Provence \$49
Red Wine Jus, Smoked Cheddar Cheese, Bacon and Chive Mashed Potato
Crab and Asparagus stuffed Salmon \$46
Wild Rice, Peppers and Pecan Rice Pilaf, Lemon Caper Cream Sauce
Stuffed Chicken Breast Supreme \$44
Smoked Prosciutto, Fontina and Asparagus Stuffed Chicken, Roasted Garlic and Thyme Mashed, Black Berry Jus
Steak and Shrimp \$49
8oz Sirloin Top Cap Steak, Shrimp Skewer
Sage Roasted baby Fingerling Potatoes
Stuffed Pork Loin Chop \$46
Bacon, Mushroom and Herb Stuffing, Red Wine Jus, Gorgonzola and Chive Duchess Potatoes

Half Rack of Lamb \$48

Herb and Grain Dijon Crust, wild Mushroom and Farro Risotto, Port Cherry Sauce

Dessert

Apple Galette with Mascarpone Cream
Flourless Chocolate Almond Torte with Raspberry and Maple Compote
New York Cheesecake with Wild Blueberry Port Sauce





Late Lunch

Willows Classic \$ 11

Fresh Rolls, Whipped Butter and Condiments
Cured and Smoked Meat Tray
Pickle and Olive Tray
Fresh Vegetables and Dip
Fresh Fruit Tray
Domestic Cheese and Crackers

Build your own Poutine \$ 12

Golden French Fries & Fresh Cheese Curds
Jalapenos, Shredded Nacho Cheese Blend
Rich Brown Gravy, Bacon & Green Onion

Nacho Average Late Lunch \$ 12

Tri-Colored Tortilla Chips
Salsa
Nacho Cheese
Sour Cream
Diced Tomatoes, Onions & Peppers
Jalapenos
Black Olives

Add Ground Beef \$4 per person

Late Night Snacks

- ◆ Peanuts per basket \$6
- ◆ Pretzels per basket \$4
- ◆ Taco Chips & Salsa per basket \$6
- ◆ Potato Chips & Dip per basket \$6
- ◆ Chicken Wings per dozen \$ 12
(Teriyaki, Hot, BBO, Salt & Pepper)



Red Barn Wedding Barbeque



Garden Tossed Salad with a Trio of Assorted Dressings

Classic Caesar Salad

Dill and Egg Creamy Potato Salad

Cabbage and Kale Slaw

Raw, Roasted and Marinated Vegetable Tray

Pickle and Olive Tray

Domestic and Artisan Cheese Board

Garlic Toast

Corn on the Cob

Baked Potato with all the Fixings



Six Ounce Chicken Breast \$27

8oz Chicken Breast \$29

8oz Sterling Silver Strip Loin Steak \$36

10oz Sterling Silver Strip Loin Steak \$38

10oz Ribeye Steak \$39

BBO Back Ribs \$34

BBO Half Chicken \$32

Add Chicken Breast \$6.25 per person

Add Shrimp Skewer \$5.00 per person

Chef's Deluxe Dessert Buffet

Coffee, Decaffeinated Coffee and Tea

BEVERAGE SERVICE



The Willows will provide a bar and include a bartender, serving staff, mix & glasses.

A bartender fee of \$100 will be applied if your consumption is less than \$300.

Cash Bar

When individual guests purchase from the Willows Bar (taxes included)

Domestic Beer, Liquor	\$6.50
House Wine	\$8
Liqueurs	\$7.50
Imported Beer, Premium Liquor	\$7.50
Non-alcoholic Beer	\$3.50
Soft Drinks and juice	\$2.50

Host

When the host is invoiced for all beverages consumed (subject to a 17% service charge and applicable taxes)

Domestic Beer, Liquor	\$6.50
House Wine	\$8
Liqueurs	\$7.50
Imported Beer, Premium Liquor	\$7.50
Non-alcoholic Beer	\$3.50
Soft Drinks and juice	\$2.50

Subsidized

When the guest pays a drink price determined by the host and the host is billed the difference (subject to a 17% service charge and applicable taxes)

House Wine (taxes included)

Ogio Pinot Grigio	\$38/bottle
La Playa Carmènere	\$38/bottle

Cash Bars have a selection of Standard & Premium brands as well as Domestic & Imported beer available. At time of purchase drink prices will include GST (5%) & LCT (10%)

Host Bars will have a selection determined by the host. Host Bars will be billed based on consumption. The final billing will include GST (5%), LCT (10%) & Gratuity (17%)

