



The Wedding

YOU'VE ALWAYS DREAMED OF AT
DUNDEE GOLF CLUB

for bookings & inquiries, please contact

519-884-3556 X 21204

HOSPITALITY.DUNDEE@GOLFNORTH.CA

golfnorth.ca/dundee



DUNDEE WEDDINGS

Established in 1970, Dundee Golf Club offers a picturesque setting and a beautifully maintained golf course, creating the perfect backdrop for your upcoming wedding day. Conveniently located in New Dundee, Ontario, the club is just minutes from Kitchener, combining scenic countryside charm with easy accessibility for you and your guests.

Our outdoor ceremony site provides a charming setting for exchanging vows and creates an elegant yet relaxed atmosphere for weddings and special events. The grounds are ideal for photography, with lush greenery, open landscapes, and scenic golf course views that enhance every moment of your celebration. Photo times can be arranged for the wedding party on the grounds at no additional cost. The indoor facilities include a spacious, unique hall that accommodates any decorating style and has a capacity of up to 130 guests.



THE VENUE

Included with your indoor or outdoor ceremony:

- White folding chairs
- Set up and tear down
- Registry signing table and DJ table with linen
- Onsite pictures

outdoor ceremony

RENTAL RATE: \$1600 + TAX

cairngorm hall

The Cairngorm Hall features a stunning stone fireplace, a beautiful view of the outdoor ceremony site and golf course, and a spacious bar area. With its warm atmosphere and scenic backdrop, it is also an ideal setting for an indoor ceremony or reception.

MAXIMUM CAPACITY: Up to 130 guests

CEREMONY RENTAL RATE: \$1200 + TAX

RECEPTION RENTAL RATE: \$1500 + TAX

Included with your reception rental:

- Serving staff and bartenders
- Linen tablecloths and napkins
- Flatware, glassware and china
- Room set up and tear down
- Tables and chairs

**Contact the Hospitality Manager
for more details**

hospitality.dundee@golfnorth.ca

PACKAGE ONE // PLATED MEAL

Wonderful Tonight

MEAL: \$82 PER GUEST // HOST BAR: \$137 PER GUEST

includes

Chef's choice of vegetables
One bottle each of house red & white wine per table
A coffee & tea station available
One Late Night buffet choice

hors d'oeuvres

- 50–100 guests select three hors d'oeuvres
- 100+ guests select four hors d'oeuvres

Additional hors d'oeuvres can be purchased for \$30 per dozen with a minimum of four dozen of each.

SLIDERS with mushroom & onion

SAMOSA

SMOKED SALMON with potato latkes

CLASSIC BACON-WRAPPED SCALLOPS

MINI BRUSCHETTA

CHICKEN SKEWERS with Caribbean jerk seasoning and mango chutney

ANTIJITOS with roasted red pepper

VEGETARIAN SPRING ROLLS with thai red chilli dipping sauce

SPANIKOPITA

choice of one starter

DUNDEE HOUSE SALAD spring mix, with onions, tomatoes, cucumbers, shaved carrots, and balsamic vinaigrette

CREAMY CAESAR SALAD romaine lettuce, garlic crustini, bacon, parmesan and lemon

choice of two entrées

TENDER ROASTED CHICKEN breast of chicken with honey cashew sauce, finished to perfection

PORK TENDERLOIN succulent pork tenderloin drizzled with a reduction of diced apple and wine

BAKED SALMON served with in-house lemon dill cream or honey sauce

VEGETARIAN OPTION stir-fry or vegetable parcel

choice of one starch

RICE PILAF

GARLIC MASHED POTATOES

ROASTED MINI POTATOES

choice of one dessert

SALTED CARAMEL CHEESECAKE

WILDBERRY MOUSSE

BROWNIE CHEESECAKE

NEW YORK-STYLE CHEESECAKE with wild berry compote

DAY & NIGHT TRUFFLE (*Gluten free*)

choice of one late night

Options can be found on page 7

All prices are subject to an 18% administration charge and applicable taxes.

Additional choices may be added, price varies based on selection.

PACKAGE TWO // PLATED MEAL

Enchanted Evening

MEAL: \$88 PER GUEST // HOST BAR: \$148 PER GUEST

includes

Chef's choice of vegetables

One bottle each of house red & white wine per table

A coffee & tea station available

One Late Night buffet choice

hors d'oeuvres

- 50–100 guests select two hors d'oeuvres

- 100+ guests select three hors d'oeuvres

Additional hors d'oeuvres can be purchased for \$30 per dozen with a minimum of four dozen of each.

SLIDERS with mushroom & onion

SAMOSA

SMOKED SALMON with potato latkes

CLASSIC BACON-WRAPPED SCALLOPS

MINI BRUSCHETTA

CHICKEN SKEWERS with Caribbean jerk seasoning and mango chutney

ANTIJITOS with roasted red pepper

VEGETARIAN SPRING ROLLS with thai red chilli dipping sauce

SPANIKOPITA

choice of one starter

DUNDEE HOUSE SALAD spring mix, with onions, tomatoes, cucumbers, shaved carrots, and balsamic vinaigrette

CREAMY CAESAR SALAD romaine lettuce, garlic crustini, bacon, parmesan and lemon

GREEK SALAD lettuce, mixed peppers, onions, olives, cucumbers, tomatoes and feta cheese, tossed in homemade Greek dressing

choice of two entrées

CHICKEN SUPREME a breast of chicken supreme, roasted to perfection with a honey cashew sauce

6OZ TRADITIONAL FILET MIGNON grilled to a delicious medium, finished with wild mushroom demi-glaze

BAKED SALMON served with in-house lemon dill cream or a honey sauce

VEGETARIAN OPTION stir-fry or vegetable parcel

choice of one starch

RICE PILAF

GARLIC MASHED POTATOES

ROASTED MINI POTATOES

choice of one dessert

SALTED CARAMEL CHEESECAKE

WILDBERRY MOUSSE

BROWNIE CHEESECAKE

NEW YORK-STYLE CHEESECAKE with wild berry compote

DAY & NIGHT TRUFFLE *(Gluten free)*

choice of one late night

Options can be found on page 7

All prices are subject to an 18% administration charge and applicable taxes.

Additional choices may be added, price varies based on selection.

PACKAGE FOUR // BUFFET MEAL

Only You

MEAL: \$90 PER GUEST // HOST BAR: \$145 PER GUEST

includes

Fruit and vegetable platters during cocktail hour

Served with fresh rolls, seasonal vegetables and the chef's choice of assorted desserts

One bottle each of house red & white wine per table

A coffee & tea station available

One Late Night buffet choice

Additional hors d'oeuvres can be purchased for \$30 per dozen with a minimum of four dozen of each.

choice of one starter

DUNDEE HOUSE SALAD spring mix, with onions, tomatoes, cucumbers, shaved carrots, and balsamic vinaigrette

CREAMY CAESAR SALAD romaine lettuce, garlic crustini, bacon, parmesan and lemon

GREEK SALAD lettuce, mixed peppers, onions, olives, cucumbers, tomatoes and feta cheese, tossed in homemade Greek dressing

choice of one starch

RICE PILAF

GARLIC MASHED POTATOES

ROASTED MINI POTATOES

choice of two entrées

BAKED BREAST OF CHICKEN served with chèvre garlic cream sauce

BAKED SALMON served with in-house lemon dill cream sauce

CARVED ROASTED STRIPLOIN served with au jus and horseradish

choice of one pasta

FETTUCCINE ALFREDO in a creamy white sauce

CHEESE TORTELLINI with spinach, garlic, and a pesto cream

LASAGNA

choice of one late night

Options can be found on page 7

All prices are subject to an 18% administration charge and applicable taxes.

Additional choices may be added, price varies based on selection.



ADDITIONAL OPTIONS

Late Night

h o t

SLIDER BAR slider burgers with your choice of garnish and dressings

PUB FOOD STATION wings, fresh-cut fries and onion rings, nachos and assorted dressings

PIZZA BAR assorted pizzas with your choice of toppings

SOUTHWEST BAR pulled pork and brisket

POUTINE BAR fresh, hot fries, served with cheese and gravy

c o l d

CHEESE AND CRACKER TRAY
assorted cheeses and crackers

FRESH FRUIT TRAY assorted seasonal
fresh-cut fruit

VEGETABLE TRAY mixed fresh vegetables
served with house-made hummus

All prices are subject to an 18% administration charge and applicable taxes.

Additional guests joining for the reception only can be added at \$12.00 per person.



ADDITIONAL OPTIONS

Beverage Options

host bar

Cocktail hour includes all standard drinks.

Includes:

- Rum
- Rye
- Gin
- Vodka
- Scotch
- Domestic beer
- House wine
- Non-alcoholic mixes

OPEN PREMIUM BAR UPGRADE

Includes: Upgraded scotch, rye, liquors and imported beer // Add \$5 per guest

consumption bar

Based on how much your guests consume.

ticket bar

All beverages are tracked throughout the evening, and the tab is paid by the convenor at the end of the evening.

cash bar

Guests pay for each drink they consume throughout the evening.

All prices are subject to an 18% administration charge and applicable taxes.

Additional choices may be added, price varies based on selection.



GENERAL INFORMATION

function space

Dundee reserves the right to renegotiate any charges if there is a significant drop (25% or more) in room requirements or a significant change to planned food and beverage arrangements.

ceremony site

Rental charges include:

- Chair set up (and take down for indoor ceremony)
- All tables and chairs
- All predetermined linen requirements
- China and glassware
- Silverware
- Table and bar service

booking your event

A Facility Agreement will be issued and must be signed to confirm your booking along with a non-refundable \$1,000 deposit required at the time of booking to secure your event date. This deposit will be applied to your final invoice. Following receipt of the signed agreement, your Event Coordinator will schedule a details meeting to review all aspects of your event, including food and beverage requirements, tastings, rehearsal arrangements, decorations, and any other relevant details. All event details must be finalized no later than 21 days prior to the event date.

Payment is due according to the following schedule:

- A 40% payment is due 60 days prior to the event
- An additional 40% payment is due 30 days prior to the event
- The remaining 20% balance is due 14 days prior to the event

Any additional charges incurred in relation to the event, where applicable, are due within 7 days following the event.

decorating

The Event Coordinator must be consulted regarding all decorations, including centrepieces, candles, displays and/or signage. Decorations and centrepieces, and the cleanup of such items, are the responsibility of the event convener.

All decorations must conform to municipal codes and fire ordinances. Dundee Golf Club prohibits affixing any items to walls or floors with tape, tacks, pushpins, nails, glue, etc. The use of confetti, table confetti and or rice is strictly prohibited. A minimum cleaning charge of \$500 will be applied to the final invoice.

add ons

Additional equipment is available to rent:

- Microphone and podium \$50
- Video projector \$100
- Wireless amplified speaker (with microphone option) \$100

Photo opportunities on the golf course are complimentary, provided the following is adhered to:

- Guests must be accompanied by a Dundee staff member
- Guests are not permitted to wander alone on the golf course or near any ponds or waterways
- Failure to comply will result in the cancellation of the photo shoot

linen

One choice of table linen and one choice of table napkin are included and do not have to be the same colour. Additional coloured linens are available at an additional cost. Linen choices and requests should be reviewed and confirmed at the details meeting. Final linen choices must be made no later than 21 days from the event.

GENERAL INFORMATION

guarantee

You must confirm the number of guests attending your event a minimum of 21 days in advance. This number cannot exceed the hall/ceremony site capacity of 130 people. If no number is provided, the number of guests stated in the Facility Agreement will be considered the minimum. If actual guest numbers exceed the confirmed and guaranteed number of guests, as per the Facility Agreement, the higher number will apply.

taxes & service charges

All services, food and beverage will be subject to an 18% administration charge.

All items are subject to 13% HST.

s o c a n

A Society of Composers, Authors and Music Publishers of Canada fee of \$119 +HST will apply for any of the following:

- DJ music and/or background music
- Live music
- Licensed movies/videos
- Licensed book/novel readings

menu selections

Dietary options are available upon request. You must collect guest menu choices and review with the Event Coordinator at the details meeting. You must provide a clear method of identifying guest choices at the dinner table.

All guest choices, menu courses, and identifiers must be finalized with the Event Coordinator at least 21 days prior to your event. Additional menu choices may be added, price varies based on selection.

No outside food or beverages are allowed, and leftover food or beverages are not permitted to leave the facility, per Waterloo Region Health Guidelines. All food and beverages must be purchased through Dundee. The only exception would be a personalized wedding cake or special event cake.

beverages

Requests for preferred alcohol and non-alcoholic beverage selections should be discussed with your Event Coordinator and requested at least 30 days prior to your event to ensure availability. The last call is at 12:30 am, and everyone is required to depart the building by 1:30 am. Dundee does not allow shots or doubles to be served. Dundee operates in accordance with LCBO laws and regulations.

All liquor, beer, and wine must be purchased under the Dundee Golf Club liquor license. Outside alcohol is not permitted. Products other than those supplied by Dundee Golf Club may incur additional costs.

All alcoholic beverages are served in accordance with the AGCO (Alcohol and Gaming Commission of Ontario). All event servers are SmartServe-certified per AGCO. They are trained to monitor alcohol consumption and have the right to refuse service at their discretion.

Event bar service at Dundee Golf Club ends at 12:30am, with guests departing by 1:30am.

