



THE WEDDING YOU'VE ALWAYS  
*Dreamed About*

FOR BOOKINGS  
& INQUIRIES

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GOLFNORTH.CA/BONDHEAD



# WELCOME TO

## *The Club at Bond Head*

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Bring old-world charm and elegance to the most romantic day of your life. Surround yourself in classic grace and splendour reminiscent of an old country estate. Enjoy an exquisite menu, flawless service, and awe-inspiring vistas overlooking our golf course. Whether it's an intimate gathering for 50 close friends and family or a lavish celebration for 240, welcome to The Club at Bond Head.

The Club at Bond Head promises to make your day a memorable one. Guaranteed only one wedding on site, any day, to give you the attention you deserve.

Located 8 minutes west of the 400 highway at the Bradford/Bond Head exit, 20 minutes south of Barrie, and 40 minutes north of Toronto, The Club at Bond Head is easily accessible for all guests.

Every wedding is as unique as you are. Our staff are here to assist you throughout the planning process and quite possibly make dreams come true.

# WHAT WE HAVE TO OFFER

- We are open year-round
  - Off-season includes full clubhouse access for weddings
- Our ballroom holds 240 guests comfortably
  - Small, intimate weddings welcome
- We guarantee that your wedding will be the only one on the property
  - Exclusive wedding day suite available from early morning until the end of your evening
- A range of diverse cultural cuisine packages are available, so everyone can celebrate with their ideal flavours
  - We have a talented and experienced culinary team as well as a professional and dedicated staff
- Beautiful ballroom with floor-to-ceiling windows and a second-floor patio right outside the ballroom doors
- On-site ceremony site up on the hill overlooking the beautiful South golf course
- In-season golf cart shuttles for wedding guests who would rather ride
- Over 150 complimentary parking spaces
- Beautiful gardens and photo opportunities in every direction, with no photography fees
  - Photography tour after your ceremony, with golf carts for your bridal party and photo team, accompanied by one of our staff members along the way



# FOOD & BEVERAGE

STARTING FROM

*\$190* Not including service fees & applicable taxes

*Allergies and dietary needs will be accommodated accordingly.*

## WHATS INCLUDED:

### *Wine Service*

As guests take their seats, our staff will start wine service at guest tables. Wine service continues until dessert is served. Experience the Peller family series Chardonnay and Cabernet Merlot.

The bar reopens for four hours after dinner service is complete and closes at 12:45 AM.

### *The Bar*

- Five hours of standard bar rail
- Domestic beer
- Peller Chardonnay wine
- Peller Cabernet Merlot wine
- House-made caesars
- Standard mixed drinks
- Soft drinks and juice mixers
- Signature drinks with standard bar rail at no extra charge

Typically, our events choose a one-hour bar service during cocktails on the patio, weather permitting. Bar closed until after dinner service. Open again for four more hours.



## Hor D'oeuvres

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Please choose up to 6 varieties. Your package includes 3 per person, butler-style.

### C O L D

- Antipasto skewers with Genoa salami, bocconcini, cherry tomatoes and balsamic glaze
- Fresh tomato bruschetta with balsamic glaze and basil
- Smoked salmon crostini with lemon and dill cream cheese, red onions and capers
- Falafel ball on cucumber rounds with lemon chimichurri
- Prosciutto and melon skewers with fresh mint

### H O T

- Coconut shrimp with Old Bay remoulade
- Vegetarian spring rolls with plum sauce
- Greek chicken satay with tzatziki
- Cheese-filled arancini balls with tomato basil sauce
- Cocktail sausage rolls with Dijon mustard
- Chicken gyoza dumplings with sesame and ginger soy sauce
- Spinach and feta cheese-filled phyllo pastries
- Vegetarian samosas with sweet chilli sauce
- Cheesy sausage-stuffed mushroom caps

WANT MORE?

**\$50+** per dozen  
Hor D'oeuvres

## Starters

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Please choose one for all guests.

**Market Salad** | With cherry tomatoes, cucumber ribbon, julienned peppers with red wine vinaigrette

**Classic Caesar Salad** | With fresh romaine, peppered bacon, Parmigiano-Reggiano, garlic croutons and a fresh lemon wedge

**Caprese Salad** | With fresh mozzarella, roma tomatoes, olive oil, and balsamic reduction with fresh basil and salt garnish

**Spinach Salad** | With goat cheese, fresh blueberries, red onions, and sliced almonds with balsamic dressing

**Sautéed Mushroom and Onion Bisque** |  
With crème fraiche and chives

**Butternut Squash Soup** | With maple cream and pumpkin seeds

**Roasted Red Pepper and Gouda Bisque** |  
With basil oil drizzle and garlic croutons

### UPGRADE YOUR STARTER

**Antipasto Plate** | With prosciutto, marinated bocconcini, grilled vegetables, olives, fresh tomato, olive oil, balsamic reduction and fresh basil

*Adds \$3.50 to the package price*

**Lobster Bisque** | Garnished with fresh herbs

*Adds \$2.50 to the package price*

**Heritage Greens** | With shaved fennel, orange segments, feta cheese, candied walnuts and white balsamic dressing

*Adds \$1.75 to the package price*

## Entrées

Please choose one for all guests. Dinner rolls and butter included

8oz Striploin Steak | With cabernet jus

*Upgrade to a béarnaise sauce for \$1.00 per guest*

Herbed Roasted Chicken Supreme |

With mushroom and bacon demi-glaze

Maple-Glazed Pork Loin Roast | With creamy  
Dijon sauce

8oz Atlantic Salmon Fillet | With pineapple salsa

### VEGETARIAN & VEGAN OPTIONS

Smoked Mozzarella Ravioli | With basil  
pesto, grilled vegetables, goat cheese and  
toasted hazelnuts

Greek-Style Stuffed Portabella Mushroom  
Cap | Includes quinoa, peppers, onion, spinach,  
fresh herbs and vegan feta

### UPGRADE YOUR ENTREE

10oz Slow-Roasted Prime Rib | With cabernet  
jus and horseradish

*Adds \$12.00 to the package price*

Duo Plate of 4oz Grilled Beef Sirloin and  
Roasted Chicken Supreme | With cabernet jus

*Adds \$6.00 to the package price*

All entrées include fresh seasonal vegetables  
and one choice of:

- Garlic-mashed potatoes
- Oven-roasted mini potatoes
- Glazed sweet potatoes
- Herbed basmati rice
- Potato au gratin (*Upgrade for \$1.75 per person*)



## *Additional Entrée Information*

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Multiple entrée surcharge for two entrees is **\$3.00 per guest** and **\$5.00 per guest for three entrees**. Place cards are mandatory with entrée signifiers at each guest seat prior to dinner service, and must be delivered to The Club at Bond Head a minimum of 24 hours before the event. The same starch selection is required when multiple entrees are offered. Dietary options such as vegan and vegetarian do not incur a surcharge; however, a place card is required.

**Vendor meals** | Includes soft drinks, coffee, tea, and no alcohol

*From \$80.00 per person*

**Youth (Ages 12–18)** | Includes hors d'oeuvres, package menu and soft drinks

All alcohol will be removed from package pricing.

*\$60.00 per person*

**Child's Menu (Ages 5–11)** | Three courses will be the same for all children.

*\$40.00 per child*

*First Course*

Cheese, crackers and a vegetable plate with dip

*Second Course (Please select one for all)*

- Chicken fingers and fries
- Cheese pizza
- Penne noodles with tomato sauce

*Third Course*

Ice-cream sundae

Includes soft bar for the entire event, soft drinks, milk or juice. Children under 5 years old can be accommodated.



## Desserts

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Please choose one for all guests. Includes coffee and tea.

New York-style Cheesecake | With raspberry coulis and fresh berries

Warm Apple Blossom | With vanilla ice cream and caramel sauce

Chocolate Mousse Cake | With Bailey's infused chocolate sauce and fresh mint

Strawberry Shortcake | With whipped cream and fresh mint

Vegan Carrot Cake | Available upon request

### UPGRADE YOUR DESSERT

Vanilla Crème Brulee | With fresh berries

*Adds \$3 to the package price*

Tiramisu | With chocolate sauce and fresh berries

*Adds \$2 to the package price*

Lemon Lavender Cheesecake | With chantilly cream and fresh mint

*Adds \$3 to the package price*



## Late Night Options

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**Gourmet Cheese Platter** | A variety of different cheeses, along with pickles, olives, crackers, fresh grapes and strawberries

*\$12.50 per person*

**Classic Charcuterie Board** | Selection of charcuterie meats, cheeses, olives, pickles and crackers

*\$16.00 per person*

**Deluxe Charcuterie Board** | Selection of charcuterie meats, cheeses, olives, pickles, assorted breads, crackers, dips, grilled vegetables and artichoke hearts

*\$22.00 per person*

**Small Sweet Tooth Platter** | Fresh-baked cookies, chocolate brownies, assorted tarts

*\$100 per platter and serves 40 guests*

**Assorted Pizza Pies** | Pepperoni and cheese, deluxe, meat lover and vegetarian  
10 pizzas serve approximately 50 people

*\$17.00 per pizza*

**Chef's Poutine Station** | Fresh-cut fries, classic cheese curds and rich gravy  
Served in take-out containers

*\$9.50 per person*

**Slider Station** | Pulled pork sliders, beef sliders and chicken sliders with assorted toppings, cheeses and condiments

*\$18 per person (Based on 3 per person)*

**Crudité Platter** | Selection of fresh vegetables with assorted dips

*\$85 Medium platter (serves 30–40 people)*

*\$120 Large platter (serves 60–70 people)*

**Fresh Fruit Platter** | Selection of fresh fruit and berries

*\$95 Medium platter (serves 30–40 people)*

*\$130 Large platter (serves 60–70 people)*



## *What Else is Included?*

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- Assistance throughout your planning journey
- Rehearsal walk-through
- Final details meeting
- Room set up according to your custom floor plan
- Linen: Floor-length linen and table overlay with napkins
- Tables, chairs, table settings and glassware
- Vendor receiving
- Boardroom
- Day of, on-site coordinator
- In-season: Golf cart photo tour with attendant
- Basic AV system, screens, projectors
- Dance floor
- Podium
- Menu tasting
- Five-hour standard bar service
- Wine service during dinner
- Complimentary cake cutting
- Dedicated banquet staff
- On-site monetary safe
- Next-day pick up of décor is possible
- Preferred room rates for other events, such as bridal showers
- Proudly serving Peller, Coca-Cola, Starbucks and Labatt products in 2027/28

## *Additional Information*

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### ADDITIONAL FEES

- Facility fee \$2,500 +HST
- On-site ceremony fee \$1,000 +HST
- Socan/resound fee \$187.91 +HST

*Please note: Package price does not include 18% service charge or 13% HST*

### OFF-SEASON WEDDINGS

#### November–March

These weddings will incur a food and beverage minimum spend. The final guest count and dietary requirements are due at the final details meeting.

### FOOD PRICING

Food menu pricing guaranteed until December 2028. Alcohol pricing must be current. Additional 18% service charge (part of which is gratuity to staff) and 13% HST to be added to all food and beverage. Please see the contract for payment information and schedules.





BOOK YOUR DREAM WEDDING

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