Anderson Links Golf & Country Club



Wedding & Reception Information 2022

www.andersonlinks.com

4175 Anderson Road Ottawa, Ontario K0A 1K0 Tel 613-822-9477 events@andersonlinks.com



Wedding Packages 2022

The Par Four

Minimum of 100 people \$85.95 per person

Available Friday through Sunday
April 1st through October 31st excluding long weekends and holidays.

Onsite Indoor or Outdoor Ceremony (weather permitting)

Wine served on tables with dinner (1 bottle of red and 1 bottle of white per table)

Non-alcoholic punch

Alcoholic vodka or rum punch

Hot & Cold Canapés, Chef's choice (4 per person)

<u>First course</u>

Choice or Market Salad

Or Soup (Butternut Squash or Cream of Potato & Leek)

<u>Main Course</u> Choice of:

Chicken Supreme in w White Wine Sauce
Or Beef Tenderloin Medallions
Served with your choice of garlic mashed, roasted potatoes or rice pilaf
Fresh seasonal vegetables, rolls and butter, coffee and tea.

<u>Dessert</u> Choice of: Apple, Blueberry or Peach Crumble (seasonal) Cheesecake Chocolate Cake Carrot Cake

<u>Late Night Menu</u> Pizza and House-made poutine with St. Albert cheese curds Wedding Cake cut and Served.

All prices are subject to change & subject to all applicable taxes. Food & Beverage items are subject to a 15% service charge + HST.



The Fairway

Minimum of 50 people \$65.95 per person

Available Friday through Sunday
April 1st through October 31st excluding long weekends and holidays.

Onsite Indoor or Outdoor Ceremony (weather permitting)

Non-alcoholic punch Alcoholic vodka or rum punch

Buffet Menu

Choose two of the following appetizers:

Assorted Pickles and Olives Crudités Display Deviled Eggs Selection of Sliced Meats

Choose **two** of the following salads:

Garden Fresh Salad Caesar Salad Greek Salad Potato Salad

<u>Mains</u>

Prime Rib of Beef au Jus Breast of Chicken with Leeks & White Wine Sauce Vegetarian Lasagna

> Choice of Dessert Coffee and Tea

Late Night
Pizza & Poutine with St. Albert cheese curds



Wedding/Reception Request Form

Name of Contact Person:			
Mailing Address:			
E-Mail:	Phone #:	Fax #:	
Date Requested:	Type of Event:		
Time of Arrival:	Time of Departure:		
# of Guests: Children 0 – 4yrs: Children 5 – 10yrs: Adults 10+ yrs: Bar Requirements: Open Bar Cash Bar		# of Meals: Cocktail Hour Dinner Late Night Other Cake Cutting	\$60
☐ Ticket Bar ☐ Wine on the Tables Room Requested: ☐ Meeting Room #1 ☐ Meeting Room #2 ☐ Meeting Room #3 ☐ Private Dining Room ☐ Main Dining Room	\$350 \$250 \$150 \$250 \$1000	Onsite Ceremony: ☐ Private Dining Room ☐ Gazebo ☐ Practice Hole ☐ Barn	\$300
Room Set-up: ☐ Round Banquet ☐ Rectangular Banquet ☐ Head Table ☐ Gift/Signing Table		Linen Rentals: ☐ Floor Length Linen ☐ Coloured Overlay ☐ Chair Covers ☐ Sash	\$7.95/table \$3.95/table \$3.95/chair \$1.00/chair
Audio-Visual & Equipment Rentals: (Included in Room Rental Price) Microphone & Podium Television Projector Screen Laptop Flip Chart Easel Dance Floor		Cart Rentals: ☐ Golf Cart ☐ Limo Cart (4 Seater) ☐ Specialty Cart – Hummer ☐ Specialty Cart – Escalade	\$32 each \$100 each \$200 \$200
Dietary/Allergy Concerns:			

Deposit Required: **\$1,000.00**

A deposit of \$1,000.00 is required to secure your chosen date, along with a signed contract. If there are no damages to the venue, the deposit will be reimbursed within 7-10 business days after the event.

Your deposit cheque should be made payable to **Anderson Links Golf & Country Club**, cash or debit payment can be made on site, credit card payment is also accepted.



Cocktail Reception Menus

The Cornucopia Minimum of 75 people

Chef's Carving Station Smoked Salmon with Red Onions & Capers

Buffet Style

Fresh Crudités Display
International & Domestic
Cheese Platters
Pate du Chef
Jumbo Shrimp Pyramid
Seasonal Sliced Fresh Fruit

Butler Style

Stuffed Mushroom Caps
Beef Satay
Prosciutto Wrapped Cantaloupe
Spinach Three Herb Dip
with Pita Bread
Chicken Medallions with Pesto
Chocolate Dipped Strawberries

\$28.95/person

Party Time Minimum of 50 people

International & Domestic Cheese Platters
Jumbo Shrimp Pyramid
Pate du Chef
Spinach Dip in Pumpernickel Round
Prosciutto Wrapped Cantaloupe
Mini Quiche Lorraine
Chicken Brochettes
Cockţail Sausage Rolls
Bacon Wrapped Scallops

\$32.95/person

The Gathering Minimum of 50 people

International L Domestic Cheese Platters
Pate du Chef
Fresh Crudités Display L Dip
Sliced Seasonal Fresh Fruit
Prosciutto Wrapped Cantaloupe
Chicken Brochettes
Mini Meatballs in Tomato Basil Sauce

\$26.95/person

Cockțail Hour

International & Domestic Cheese Platters Fresh Crudités Display & Dip Assorted Tea Sandwiches

\$18.95 per person

Anderson Links Golf Club uses locally-grown produce and local suppliers.

We provide heart smart alternatives, and use trans-fat free oil.

Anderson Links is accommodating to dietary restrictions.

All prices are subject to change & subject to all applicable taxes. Food & Beverage items are subject to a 15% service charge + HST.



Appetizer Menu

(Based on 4 piece portions per person)

Spinach Dip
Vegetable Platter
Assorted Domestic Cheese Platter
Assorted Fruits Platter
Spring Rolls
Mini Pizzas
Mini Quiche
Sausage Rolls
Chicken Satay with Plum Sauce
Bacon Wrapped Scallops
Prosciutto Wrapped Cantaloupe
Tomato & Boconcinni Skewers
Bruschetta on Crostini

Pick 1 appetizer for *\$ 9.95 per person Pick 2 appetizers for *\$11.95 per person Pick 3 appetizers for *\$13.95 per person Pick 4 appetizers for *\$15.95 per person

BAR OPTIONS

Twoonie Bar

Tickets

Open Bar (can be limited monetarily or by type of beverages sold)

Various Punches Available

Signature Drinks Available

Sparkling Wine Toast



<u> Platters</u>

Each platter serves 25-30 guests

Cookies & Squares \$59.95

Freshly baked Peanut Butter & Chocolate Chip Cookies and a mix of squares.

Assorted Deli Tray \$89.95

Fruit Platter \$79.95

Set up in a beautiful display with watermelon, cantaloupe, honeydew melon, strawberries, and pineapples

Large Pasta Salad \$35.00
Rotini Pasta tossed with chopped green peppers, red peppers, red onions and

Large Potato Salad \$35.00

Large Tossed Salad \$35.00

Meatball Platter \$79.95

Pickle Platter \$39.95

Pizza Platter \$79.95

Salsa & Chips \$49.95

Sandwich & Wrap Platter \$69.95

Vegetable Platter \$69.95

Domestic & Imported Cheese Platter \$85.95



Plated Menus

Chicken Amaretto \$35.95
7 oz. chicken supreme with Amaretto cream sauce

Roast Spring Chicken \$35.95

7 oz. chicken supreme with a Madeira wine sauce, sun-dried tomatoes & mushrooms

Chicken Kiev \$33.95
7 oz. chicken supreme filled with herbed butter

Roast Pork Loin \$33.95 Served with Calvados sauce

Roast Beef Tenderloin \$41.95 7 oz. served with Béarnaise or Peppercorn sauce

Roast Prime Rib of Beef au Jus \$43.95 Served with Yorkshire pudding

> Vegetarian Lasagna \$31.95 Roasted vegetables and goat cheese

Fillet of Salmon \$35.95 6 oz. served with a creamy dill sauce

All entrees include soup or salad; fresh seasonal vegetables; choice of either garlic mashed or roasted potatoes, rice, or pasta; Rolls & butter; dessert; brewed coffee & a selection of teas.

Choice of salads includes garden salad with choice of dressing, Butternut Squash Soup with Crème Fraiche, Potato & Leek Soup, or Garden Vegetable Soup

Upgrade to soup AND a salad for \$4.99 per person.



Dinner Buffet Menus

The Country Fair

Minimum of 50 people

Prime Rib of Beef au Jus Seafood Linguini Breast of Chicken with Leeks & White Wine Sauce

Choose two of the following appetizers:

Assorted Pickles and Olives Crudités Display Deviled Eggs Selection of Sliced Meats

Choose <u>two</u> of the following salads:

Garden Fresh Salad Pecan & Strawberry Salad Caesar Salad Greek Salad Potato Salad

Choice of Dessert

Fresh Fruit Platter Domestic Cheese Platter

\$54.95/person

All Dinner Buffet Packages Include Choice of Potatoes or Rice Pilaf, Seasonal Vegetables, Rolls & Butter, Freshly Brewed Coffee & a Selection of Teas



Dinner Buffet Menus (continued)

The Harvest

Minimum of 50 people

Slow Roasted Sirloin or Chef-Carved Roast Beef au Jus

Choose <u>one</u> of the following hot entrees:
Chicken with Herb Butter Sauce
Herb Crusted Salmon
Roasted Pork with Almonds
L. Sun-Dried Tomatoes

Choose <u>two</u> of the following appetizers:

Crudités Display

Spinach & Three-Cheese Dip

Selection of Sliced Meats

Assorted Pickles & Olives

Choose <u>two</u> of the following salads:

Pasta Salad

Caesar Salad

Fresh Baby Greens

Greek Salad

Choice of Dessert Fresh Fruit Platter Domestic Cheese Platter

\$41.95/person

The Cookhouse

Minimum of 50 people

Slow Roasted Sirloin or Chef-Carved Roast Beef Au Jus

Choose <u>one</u> of the following hot entrees:

Vegetarian Lasagna

Cajun Chicken

Stuffed Pork Loin

Choose <u>two</u> of the following appetizers:
Crudités Display
Deviled Eggs
Selection of Sliced Meats
Assorted Pickles & Olives

Choose <u>two</u> of the following salads:

Pasta Salad

Caesar Salad

Fresh Baby Greens

Potato Salad

Choice of Dessert

Fresh Fruit Platter Domestic Cheese Platter

\$38.95/person

All Dinner Buffet Packages Include Choice of Potatoes or Rice Pilaf, Seasonal Vegetables, Rolls & Butter, Freshly Brewed Coffee & a Selection of Teas



CHILDREN'S MEALS

- Adult pricing for children over 10 years of age.
- Children from 5-10 years old are charged ½ price
- Children 4 and under are free

Onsite Ceremony

ROOM RENTAL FEES

Dining Rooms

Diving 100	
Private Dining Room	\$250.00
Main Dining Room	\$1000.00
Meeting Roon	ns
Meeting Room #1	\$350.00
Meeting Room #2	\$250.00
Meeting Room #3	\$150.00
Other	

\$300.00

* All room rentals include: Audio visual and other on-site equipment, setup/clean-up, tables, chairs, house linen/dishes, full service bar, buffet/plated meal service, air-conditioned rooms.

All weddings receive a complimentary bottle of sparkling wine.

Deposit of \$1000.00 is required to secure your chosen date, along with a signed contract. Deposits are refunded after the event, once a final damage check has been concluded (1-10 business days after event).

* Please inquire if there is something not listed that you require. We would be more than happy to try and accommodate you. All prices are subject to applicable taxes



^{*} All dietary meals to be accommodated; other options are available.