



# Brockville Country Club Weddings



2024



[www.brockvillecountryclub.com](http://www.brockvillecountryclub.com)





# Welcome to the Brockville Country Club



Congratulations on your engagement and thank you for considering the Brockville Country Club for your special day!

With our spectacular view off the 17th tee and majestic gardens, the Brockville Country Club it is the ideal venue for your wedding.

Located in the heart of the Thousand Islands, the Brockville Country Club is situated on Highway #2, within a short drive to local accommodations and attractions, Downtown Brockville, and the beautiful St. Lawrence River.

We are committed to provide quality service, coupled with our exceptional banquet menu, makes us the perfect place to say,

*"I Do".*

With a dedicated Events Coordinator onsite, please contact us to book a tour of our venue and start planning the wedding of your dreams.



# The Perfect Place to Say "I Do"



Start your special day saying "I Do" under our wedding arch. Then zip off in a complimentary golf cart for photos on our manicured golf course while your guests enjoy cocktails at the Club.

The Brockville Country Club can meet your needs from a small intimate affair to an elaborate celebration. Our dinner options include buffet, plated or cocktail reception. We offer a full catering package, or work with our Chef to design a personalized menu unique to your special day.

Enjoy a fully stocked bar with Ontario wines and craft beer, including our own BCC Honey Lager crafted with honey from our apiary, or create your own specialty cocktail!



# The Upper Club Level



The Upper Club Level comes complete with our Dining Room, a bar area and the Upper Lounge area-perfect for your cocktail hour, private washrooms, and the upper patio. The dining room is fully air conditioned with a permanent dance floor. Our Banquet Room boasts an amazing view of the golf course, from the outdoor patio, to inside the Dining Room through the panoramic window view.

**Maximum Capacity: 96 guests + Head Table for Seated Meal  
200 for a Reception**



# Services Offered



## PREFERRED VENDORS:

Saimas Cake Parlour  
613-246-5999  
Pastry King's Princess  
Gluten Free options  
613-345-2484

Wedding Ceremonies  
by Wendy  
Wendy Onstein  
613-213-5683

Octave Entertainment  
Bob Taunton  
613-330-8743

Party Spectacular Rentals  
and Decor: Kim Ferguson  
613-213-2825

Colonial Flowers  
613-342-3455

Executive Taxi  
613-342-2000

Howard Bus Charter  
613-924-2720

## UPPER CLUB

**\$1750 + tax  
+ Linens**

- \*Tables
- \*Chairs (uncovered)
- \*Tableware: flatware, dinnerware & glassware
- \*Podium & Microphone
- \*Easels
- \*Dance Floor
- \*Air Conditioning
- \*Cake table
- \*Gift Table
- \*Parking for your guests

*\*Table Linens are not included  
~ \$8.85+ tax each*

## CEREMONY SITE

**\$500+ tax**

- \*Set up and tear down of ceremony set up provided by BCC staff
- \*Signing table and chair included
- \*Outdoor chairs are included up to 100 guests: additional chairs \$3+ tax each





**Payment Terms:** A credit card, as well as a non-refundable deposit is due upon booking to secure your date. Deposit can be made via cash, check, debit, Visa, Mastercard, or e-transfer. Payment is due upon departure unless billing is approved by the Brockville Country Club.

**Taxes:** All prices are quoted in Canadian Dollars. Taxes are applied to auto gratuity according to Federal and Provincial regulations.

**Auto Gratuity:** All food and beverage items are subject to a mandatory 15% gratuity.

**Alcohol:** No outside alcohol is permitted on site. Staff will provide a warning to adhere to our liquor license, second warning will result in a \$500 charge and the bar will be closed. Any further incidents will result in shutting down the event onsite. Alcohol cannot be consumed in the parking lot. Last call for alcohol will occur at 12:15pm.

**Guest Departure:** Any music and/or DJ will end promptly at 12:30pm. All guests must vacate the premises by 1:00am.

**Menu Selection:** Final menu selection and wine/beverage selections are required 10 days in advance of your event. Guests with specific dietary requirements must be noted 10 days in advance of your event. Minimums apply.

**Deliveries:** The Brockville Country Club cannot take responsibility for delivery of items from outside vendors. Deliveries for flowers and wedding cake/cupcakes must occur the day of your event. Set up of cake/cupcakes are the responsibility of the guests renting the venue.

**Lost/Stolen Items:** The Brockville Country Club is not responsible for any lost or stolen items. Credit cards left on the premises will be locked and stored in the Pro Shop for pick up.

**Smoking:** Designated smoking area is located at the front of the building only. Smoking is not allowed on our patios. Open flames are not allowed inside the building, including candles.

**Decorations:** Please note that decorations cannot be adhered using tape or tacks. All decorations must be cleared and removed from BCC by noon the day following your event.

**Food/Beverages:** No outside food or beverages allowed.

**Damages:** Customers are responsible for all guests attending, including damages. Accounts will be charged accordingly.



# Frequently Asked Questions

## **How many guests may we invite?**

We will host your wedding up to 120 guests.

## **When can we get the room to decorate?**

The day before your wedding from 12-6pm.

## **May I have less than the minimum number of guests?**

We welcome small events; however, we do charge for the minimum number of guests. Vendors do not count towards your guaranteed number.

## **May guests simply come to the reception only?**

Yes, however as we are a Food Primary Venue, late night foods must be provided. Planning should include the room set up and an extra fee may be applied depending on your requirements.

## **Do you cater to dietary restrictions?**

Yes, we do! Gluten free, Dairy free, Shellfish, we will work with your allergens and restrictions.

## **When do we have last call?**

Providing we do not have intoxication, will be at 12:15am with guests and the room to be cleared by 1am.

## **I have the wedding menus, but wonder if you will customize our choices?**

Most certainly, your initial meeting with our Event Coordinator could also include a meeting with our Chef.

## **May the wedding cake arrive early and be put in your fridges?**

No, we will not accept the responsibility of your setting up or care of your wedding cake. Cake arrival is preferred to be between 2-4pm on your Wedding Day.

## **Do you charge a cake cutting fee?**

No, this is complimentary.

## **Is the venue wheelchair accessible?**

We do have a wheelchair lift. Please advise the Event Coordinator if you will require it's use.



# Frequently Asked Questions

## **Do we pay a room rental fee?**

Yes, you do; booking the dining room will also provide exclusive use of the upper patio. Our Event Coordinator will discuss with you what we are able to provide.

## **May we smoke or vape on the patio?**

There is no vaping or smoking cigarettes or cannabis on the Upper Patio. We strictly enforce this law as is required by the Alcohol and Gaming Commission.

## **Do you have rules in regard to the use of cannabis?**

All smoking must be done at the front of the building and is not permitted on the Upper or Lower Patio. As instructed by the Alcohol and Gaming Commission, impaired for either is impaired.

## **What is the cancellation timeline?**

Our policy is 30 days prior to your event.

## **How and when do I pay for my wedding?**

Payment is due upon departure, unless approved by the Brockville Country Club. An invoice will be provided to summarize all charges, and payment must be completed 7 days from your event. If you are out of town for your honeymoon, our Event Coordinator will schedule an appointment for you to review and pay your invoice upon your return.

## **Are there different options for Liquor purchases?**

Yes, there are! Our Event Planner will go over them with you, whether you choose a Host Bar, a Toonie Bar, a Partial Host, or Guests on their own, you have many options available to you.

## **Do you have recommendations for vendors?**

Yes, we have a Preferred Vendors list and will provide it to you as part of this package.

## **Could you provide me with a timeline that we should follow?**

Generally, cocktail hour will run from 4:30-6pm or 5-6:30pm, depending which time you choose for dinner and how many appetizers are served. Dinner service is usually 6:00 or 6:30pm.



# Frequently Asked Questions

## **When does my contract need to be signed?**

When you initially reserve your date and pay your deposit. Then again after your arrangements are finalized.

## **When are the prices for my wedding guaranteed?**

When you make your choices and have signed your contract within the calendar year of your booking.

## **May we have a late-night snack?**

We have many late-night options in our Catering Package. Please note that a late-night snack may have additional labour charge.

## **How can I ensure my guests get home safely? Do you have any suggestions?**

There are taxis that you can call or you can book shuttles. Please see our Preferred Vendors list for more information.

*We look forward to celebrating your special day!*





# Wedding Catering Package

Prices Subject to market changes  
Auto Gratuity of 15% applies to all events.







# Platters

MINIMUM OF 36 GUESTS

Assorted Cheese Platter with Imported and Domestic Cheeses, Crackers,  
Dried Fruits and Nuts. \$10++ per person

Vegetable Platter with an assortment of fresh Vegetables with Ranch Dip  
\$6.50++ per person

Deviled Eggs ~ 2 per guest. \$3++ per person

Relish Platter with an assortment of Pickles, Olives, and Pickled Vegetables.  
\$5++ per person

Charcuterie Platter with an assortment of Deli and Dried Cured Meats with Nuts,  
Crackers and Baguette. \$12++ per person

Antipasti Platter is a deluxe platter with an assortment of Meats, Cheeses, Dried Fruits,  
Crackers, Fresh Fruit & Vegetables, Olives, Pickles, Chocolate, Dips and Baguette.  
\$16++ per person

Tea Sandwich Platter with an assortment of Egg Salad, Ham and Cheese, Smoked Meat,  
Turkey, and Tuna \$10++ per person

Deluxe Open-Faced Sandwiches: An assortment of shaved Prime Rib, Egg Salad, Smoked  
Salmon, Smoked Meat, and Tuna \$15++ per person

Dessert Platter & Coffee Station ~ an assortment of Squares and Coffee Station.  
\$6.50++ per person

Coffee Station ~ Includes Coffee, Tea selection, Sugars, Milk & Cream.  
\$3.50++ per person

Add bottled Water \$2++ per person

Prices subject to market changes  
Auto Gratuity 15%



# Passed Appetizers



MINIMUM  
3 DOZEN PER  
ITEM

House made Sausage Rolls with Scottish Mustard \$38++ per doz

Crostini with Bruschetta & Feta \$38++ per doz

Crostini with Creamed Mushrooms \$38++ per doz

Deviled Eggs \$38++ per doz

Spinach Spanakopita with Tzatziki Dip \$38++ per doz



Shrimp Cocktail with Cream Cheese and Cocktail Sauce \$45++ per doz

Stone Crab Claw with Seafood Sauce \$45++ per doz

Petite Vegetable Samosas with Mango Chutney \$45++ per doz

Personal Vegetable Cup with Ranch Dip \$45++ per doz

Crostini with Crab Salad \$45++ per doz

Crostini with Brie & Prosciutto with Honey \$45++ per doz

Chicken Satay with Peanut Sauce \$45++ per doz

Vegetable Spring Rolls with Plum Sauce \$45++ per doz



Mini Yorkshires with Curried Chicken \$47++ per doz

Mini Yorkshires with Braised Beef and Blue Cheese \$47++ per doz

Prosciutto Wrapped Chicken Skewers with Sweet Chili Sauce \$47++ per doz

Crostini with Tuna Tataki & Wasabi Mayo with Pickled Radish \$47++ per doz

Crostini with Smoked Salmon & Creamed Cheese, Capers and Lemon \$47++ per doz

Tempura Shrimp with Sesame Dip \$47++ per doz

Bacon wrapped Scallops with Cocktail Sauce \$47++ per doz

Prices subject to market changes.

Auto Gratuity 15%





# Plated Dinner



## To Start

Smoked Salmon, Dilled Cream Cheese, Capers, Red Onions, Greens and  
Crostoni \$12++

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Tomato Basil Soup with a Prosciutto Chip \$8.50++

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Curried Parsnip and Apple Soup \$7.25++

~

Wedge Salad \$12++

\*add large Garlic Butter Prawns \$7++

~

Spinach Salad with Mandarin Orange Supremes, Bacon and Goat Cheese  
with Dijon Vinaigrette \$9++

~

Heritage Greens with Vegetable Garnish and Seeds, Lemon Poppyseed Dressing  
\$8++

~

Antipasti plate: Crostoni with Bruschetta, Prosciutto & Fig Jam, Olives &  
Bocconcini skewer \$11++

Prices subject to market changes  
Auto Gratuity 15%





## Main Entree

\*Includes Roll and Butter and appropriate condiments.  
Please make 1 choice per function.  
Additional choices add \$4++ per plate.

Herb encrusted Roasted Chicken Supreme stuffed with Boursin  
\$42++

~

Brined Chicken Supreme garnished with summer Truffle Sauce  
\$44++

~

Chicken Cordon Bleu ~ Chicken Breast stuffed with Ham and  
Swiss Cheese \$45++

\*upon availability, made locally

~

Maple Pecan Salmon \$42++

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Chicken Marsala \$42++

~

Braised Boneless Short Ribs \$45++

~

Beef & Salmon ~ Certified Angus Roasted Beef Tenderloin (5oz.)  
with a Red Wine Demi, served with a Salmon  
Filet (4oz.) and Hollandaise \$55++

~

Certified Angus Beef Ribeye, roasted to Medium Rare. Served  
with Horseradish Demi \$47++

## Plated Desserts

New York Cheesecake with Berries and Cream \$12++

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Chocolate Caramel Cake with Chantilly Cream \$12++

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Personal Fruit & Cheese Plate \$15++

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Gluten Free Chocolate Torte with Berries and Chantilly Cream \$12++

Prices subject to market changes  
Auto Gratuity 15%







# Classic Buffet



Minimum 36 Guests

1 Entree Choice \$50++

2 Entree Choices \$65++

\*all entrees include appropriate starches and vegetables

Add a Carved Certified Angus Beef Prime Rib Station  
\$20++ per person

Rolls and Butter Included.

All appropriate condiments included.

If you require a special meal for your guest(s) please provide 10 days notice. Any special dietary or food allergy requirement cannot be guaranteed less than 2 weeks prior to the event, especially the day of your event. Any special dietary restriction requests the day of the event, will have a service charge of \$5 per person.

Prices subject to market changes  
Auto Gratuity 15%





## Salad

~ Choose 3 ~

Heritage Greens  
Deconstructed Caesar Salad  
Greek Salad  
Pasta Salad  
Roasted Vegetable Salad  
Broccoli, Bacon & Cheddar with Pecans  
Thai Noodle  
Cous Cous  
Chef's Recommended Salad

## Entrees

Chicken Marsala  
Chicken Provencal  
Chicken Paprika  
Herb Roasted Chicken Supreme  
Butter Chicken  
Braised Boneless Short Rib (add \$3 per person)  
Beef Bourguignon  
Salmon Fillet with Fresh Dill Sauce  
Beef and Spinach Lasagna  
Beef Ragu and Bechamel Lasagna

## Dessert

~INCLUDED~

Assorted Squares including French Macarons

\*\*For additional dessert items, prices subject to market changes.

\*\*Dessert includes a Coffee Station  
~OR~

## Dessert Buffet

An assortment of Cheesecakes, Brulees, Cakes, Tortes  
\$15++

Prices subject to market changes  
Auto Gratuity 15%



# Late Night Snacks

**Poutine Bar** ~ 36 guest minimum      \$460++  
Fries, Curds, Pulled Pork, Gravy

**Taco Bar** ~ 36 guest minimum      \$460++  
6" Tortilla shells ready for toppings such as Spicy Meat Sauce, Grated Cheddar, Sour Cream, Chili Con Queso, shredded Lettuce, and Salsa

**Nacho Bar** ~ 36 guest minimum      \$460++  
Corn Tortilla Chips (pre-portioned in individual bowls)  
Topping Bar: Spicy Meat Sauce, Chili Con Queso, Sour Cream, Salsa, Grated Cheddar, Sliced Black Olives, and Green Onion

**Pizza Bar** ~ 36 guest minimum      \$420++  
Meat Pizza: Pizza Sauce, Ham, Pepperoni, Bacon, and Mozzarella  
Vegetarian Pizza: Tomato Sauce, Green Peppers, fried Mushrooms, and Mozzarella

**Sliders** ~ Minimum 3 dozen; 1 choice

Cheeseburger Sliders      \$210++  
Smoked Meat Sliders      \$185++  
Crispy Chicken Sliders      \$215++

**BCC Wings** ~ minimum 10lb order (9 per pound)      \$265++  
Served with assorted Sauces

**English Sausage Rolls** ~ minimum 3 dozen      \$180++  
Full Size traditional English Sausage Rolls

**Soft Pretzels** ~ minimum 50 pieces      \$160++  
Served with Mustard

**Hummus & Bruschetta Dips** ~ minimum 36 guests      \$5.50++ per person  
Served with Corn Tortilla Chips

Prices subject to market changes  
Auto Gratuity 15%

MINIMUM  
ORDERS APPLY

