



WEDDINGS

AT WEST HAVEN



Photo by Woodgate Photography



CONGRATULATIONS

**ON YOUR
ENGAGEMENT**



Thank you for considering West Haven Golf and Country Club as a location to host your special day!

Just ten minutes west of London, West Haven has earned a reputation for being one of southwestern Ontario's best golf courses, for its casual and friendly atmosphere, and for being the perfect setting for special events

Schedule A Tour

If you would like to schedule a tour of the facility and discuss the many possibilities that we can offer, please contact our F&B Manager, Taylar Barnes

events@westhavengolf.com

519-641-2519

CEREMONY & RECEPTION FEES



Room Rental charges include room set-up, tables, chairs, basic linens, china, silverware, glassware, podium & microphone, Smart TV, cake cutting, staffing & bartending, complimentary parking, food tasting for 2 people for plated meals and basic tear down of items belonging to West Haven. On-site venue coordinator included as well!

On Site Ceremony Fee

\$1000.00

Includes ceremony coordination, wooden arbor(outdoor only) set-up and tear down of chairs.

Room Rental Fee

\$1500.00

Includes items listed above

HORS D'OEUVRES

COCKTAIL HOUR - WAITER PASSED

BRONZE \$3.00 PER PIECE

Puff Pastry Palmier with Pesto Parmesan & Roasted Red Peppers

Goat Cheese & Caramelized Onion on a Crostini

Petite Bruschetta with Feta Cheese on a Basil Crostini

Breaded Butterfly Shrimp served with Cocktail Sauce

Spanakopita (Spinach & Feta Cheese)

Three Cheese Arancini with Marina Sauce

Vegetable Spring Rolls served with Plum Dipping Sauce

SILVER \$4.00 PER PIECE

Chicken Satay with a Pineapple Coconut Curry Sauce

Cocktail Jumbo Shrimp with Mango Salsa

Mushroom Cap Stuffed with Tangy Sausage and Cheese Medley

Chimichuri Shrimp with Garlic Lime Aioli

GOLD \$7.00 PER PIECE

Triple Smoked Bacon Wrapped Scallop

Shaved Beef on a Thatched Potato Chip with a Horseradish Mayo

Antipasto Skewer with Prosciutto, Salami, Boccocini, Basil, Olives and Cherry Tomato with a Balsamic Drizzle

HORS D'OEUVRES

COCKTAIL HOUR - STATIONARY TRAYS

**SMALL FEEDS 20-30 PEOPLE, MEDIUM FEEDS 40-60 PEOPLE
& LARGE FEEDS 60+**

Cheese Tray - Canadian & Imported Cheese, Finished with Fresh Fruit
\$85.00 small \$130.00 medium \$185.00 large

Crudités Tray of assorted bite sized Vegetables with two Dips
\$70.00 small \$100.00 medium \$130.00 large

Fresh Fruit Tray - Selection of seasonal fruit
\$75.00 small \$135.00 large

Spinach & Artichoke Dip with a Fresh Pumpernickel Loaf
Served with Grilled Pita Points & Pumpernickel Bread
\$90.00 each

Dipping Medley - Assortment of 4 Mediterranean Style Dips
Served with Grilled Pita Points and Tortilla Chips
\$140.00 each

50 piece Shrimp Platter and Cocktail Sauce
\$140.00 each

Antipasto Platter - includes Prosciutto, Genoa Salami, Cheeses, Tomatoes, Olives,
Grilled & Marinated Vegetables
\$225.00 each

West Haven Charcuterie Board - includes a Selection of Cured Meats, Various Cheeses,
Dried & Fresh Fruits, Crackers, Bread & Butter Pickles & a Mixture of Nuts
\$165.00 small \$275.00 large

3 COURSE PLATED DINNER OPTIONS

All dinners include the following: assorted rolls with whipped butter, water with lemon wedge, choice of starter salad or soup for all guests, entrée (includes protein, choice of **one starch, two vegetables**) and **one** dessert. Also includes freshly brewed coffee & tea.

*Grilled Chicken Supreme finished with Roasted Garlic Pan Jus
\$54 per person*

*Pan Seared Pork Tenderloin Drizzled with Calvados Cream & Garnished
with Sautéed Peaches
\$52 per person*

*Pan Seared Atlantic Salmon Filet with Lemon Parsley Beurre Blanc
\$58 per person*

*Stuffed Roasted Ontario Chicken Breast Supreme with Choice of Stuffing
\$56 per person*

the beef options below will be prepared to a medium rare unless otherwise requested

*Top Sirloin Steak with Roasted Garlic and a Shiraz Red Wine Jus
\$57 per person*

*Roast Prime Rib of Beef Au Jus Yorkshire Pudding & Horseradish
\$79 per person
(minimum of 25 orders required)*

*Grilled Beef Tenderloin, Caramelized Shallots, Herbed Butter & a Red Wine Jus
\$79 per person
(minimum of 25 orders required)*

For any custom inquiries, meal ideas or dietary adjustments please email me directly

COURSE CHOICES

VEGETABLES

Grilled Asparagus (Seasonal)

French Green Bean Almandine

Honey Glazed Baby Carrots

Roasted Cauliflower with Olive Oil & Herbs

POTATO & RICE DISHES

Mini Roasted Potatoes with Fresh Herbs GF/DF

Roasted Garlic Croquette Potatoes

Rosti Potatoes

Duchess Potatoes

Buttermilk Herb Mashed Potatoes

Blended Wild Rice Pilaf GF/DF

STUFFED CHICKEN OPTIONS

*Spinach & Goat Cheese served with a White
Wine Pesto Sauce*

*Pancetta & Herbed Cream Cheese served with a
Roasted Garlic Cream Sauce*

*Roasted Red Pepper & Herbed Cream Cheese
served with a Roasted Garlic Cream Sauce*

SALADS

Mixed Greens Salad GF/DF

*With a Julienne of Vegetables & House Made
Balsamic Vinaigrette*

Greek Salad GF

With Feta Cheese & Olives

Spinach Salad GF

*With Mandarin Oranges, Bacon, Almonds,
Red Onions & Buttermilk Dressing*

Field Berry Salad GF/DF

*With Mixed Greens, Berries, Pralines & House
Made Raspberry Balsamic Vinaigrette*

Caprese Salad GF

*Roma tomatoes, fresh bocconcini, sweet basil
& balsamic olive oil vinaigrette*

SOUPS

*Leek and Yukon Gold Potato topped with Herbed
Crostoni*

Roasted Red Pepper with a Basil Crème Fraiche

*Butternut Squash and Apple Bisque with Crème
Fraiche*

Creamy Broccoli & Cheddar

DESSERTS

Warm Apple Tart with Caramel Sauce

*New York Style Cheesecake with Fresh Berries and
Fruit Coulis*

*Chocolate Truffle Cake with Fresh Berries and
Raspberry Coulis*

Crème Brulée - choose from GF

1) Grand Marnier

2) Spiced Rum & Nutmeg

Turtles Cheesecake with Caramel Sauce

Tiramisu

Lemon Pavlova with Raspberry Coulis

Fresh Seasonal Fruit Cup GF/DF

Carrot Cake GF

**additional dairy and gluten free options
available upon request**

CHILDREN'S MEALS

Chicken Fingers and French Fries

Pepperoni Pizza

Penne Pasta with Butter and Parmesan Cheese

Grilled Cheese Sandwich

all meals served with fresh crudite and ranch dip

\$16 per child

(does not include soup or salad, only ice cream for dessert)

VEGETARIAN ALTERNATIVES

Eggplant Parmigiana

Baked Eggplant Stuffed with Ricotta Cheese and served with a Marinara Sauce

Vegetable Strudel (Vegan)

Grilled Vegetable Strudel with a Roasted Red Pepper Coulis

Risotto

Butternut Squash Risotto with Sauteed Spinach finished with Chevre Cheese & Preserved Lemon

\$49 per person

(includes first and last course)

LATE NIGHT SNACKS

Poutine Bar

Crisp French Fries , Mozzarella Cheese, Gravy, Sour Cream & Green Onion Garnish
\$10 per person

Pierogi Bar

Three Cheese Pierogis, Bacon, Sauteed Onions and Sour Cream
\$10 per person

Traditional Thin Crust Pizzas

Variety of Chef's Choice Pizzas including Pepperoni & Cheese, Meat Lovers, Deluxe, Vegetarian etc.
\$21 per pizza

West Haven Wings

Fresh Wings with your choice of three (3) sauces/spices: mild, medium, Frank's Hot, Honey Garlic, Whiskey BBQ, Salt & Pepper, Lemon Pepper
100 pieces \$195

Mini Quesadillas

Chicken and Chorizo

Mexican Beef and Cheese

Vegetarian(peppers, onions, cheese)

all served with salsa and sour cream

\$6 per quesadilla



BAR

STANDARD OPEN BAR **\$50 PER PERSON**

one signature drink (within the house menu)

up to one hour of cocktail & four hours of reception

*one house red and one house white per table at dinner service
(with the options of custom labels)*

PREMIUM OPEN BAR **\$65 PER PERSON**

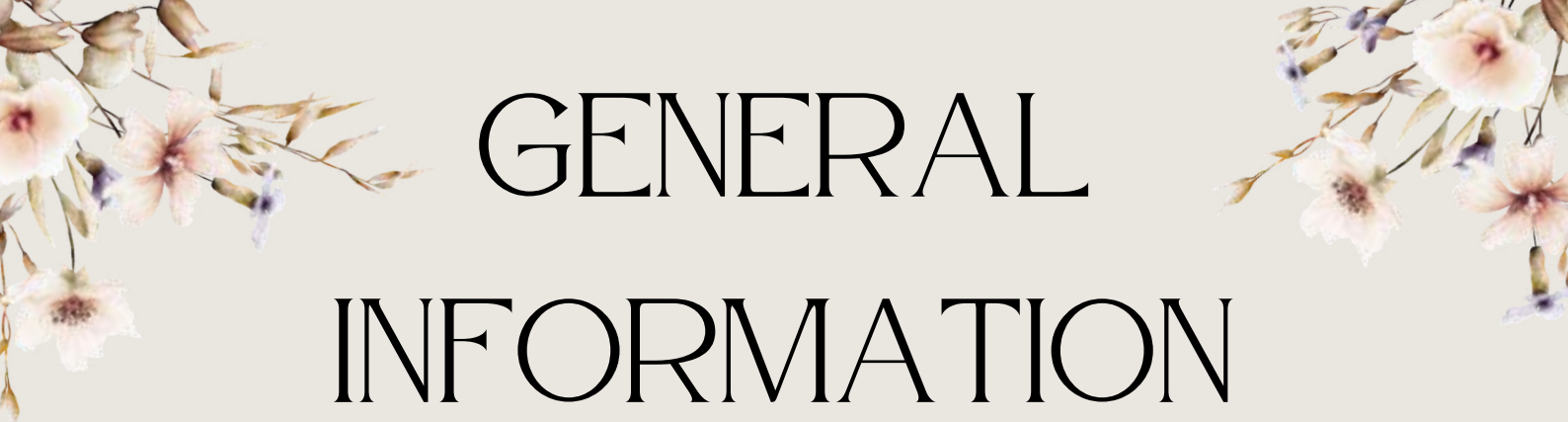
one signature drink (within the house menu)

up to one hour of cocktail & five hours of reception

*unlimited house red and unlimited house white at dinner service
(with the options of custom labels)*

CASH/CONSUMPTION BAR

*each drink is charged individually with no minimums/maximums.
Please inquire directly for drink pricing*



GENERAL INFORMATION

Event Booking: A non-refundable retainer of \$2000.00 is required to confirm your date. This is to be accompanied by a signed agreement at the time of confirmation.

Guest Numbers: A guaranteed number of guests and confirmed room set up must be finalized with Management no later than 7 days prior to the event. All billing will be based on the guaranteed number or actual attendance, whichever is greater.

Room Rental and Ceremony Fees: Room Rental charges includes basic room set-up of tables, chairs, basic linens, china, silverware, glassware, podium & microphone, Smart TV, cake cutting, staffing/bartending, complimentary parking, food tasting for 2 people for plated meals as well as basic tear down of items belonging to West Haven. An onsite venue coordinator is also included. The room rental fee is \$1500.00.

There is a \$1000.00 on site ceremony fee which includes ceremony coordination, outdoor folding chairs, wooden arbor(outdoor only) and set-up/tear down.

Linen: Basic table linen colours are black, white or ivory with a variety of coloured napkins.

Menu: West Haven can accommodate many dietary restrictions, special requests and menu ideas. Custom menu and meal ideas should be discussed directly with Management. All prices are subject to applicable provincial and federal taxes. Prices are subject to change based on the fluctuating market demands.

Gratuities: An automatic 15% gratuity is added to the final invoice to be shared with serving/set up staff, dishwashers and Kitchen team.

SOCAN/ReSound: (Society of Composers, Authors and Music Publishers of Canada) requires an additional licensing fee for all events using live or recorded music. West Haven purchases this license and will be charged back to event hosts. Prices range from \$60-\$90.

LCBO: West Haven Golf & CC's are a function of the LCBO and operate in accordance with its laws and regulations.

Golf Course: Is off limits to banquet hall guests at all times. There are great places to take pictures in and around the Club House with exceptions for the couple getting married.

A round of golf for four(4) people is complimentary, with options to add additional guests for a fee.

