

# Ariss Valley Golf & Country Club Wedding Package



Set amidst the backdrop of our breathtaking 27-hole golf course – Ariss Valley Golf & Country Club is quickly becoming the locale of choice for many couples planning their special day.

A perfect blend of stunning surroundings, exquisite banquet facilities and superior food services ensure a truly unique and wonderful experience for you and your wedding guests.

## It just doesn't get any easier.

It could not be easier to plan a wedding than at Ariss Valley. Our in-house Events Manager will be with you on the day of – ensuring that every little detail is taken care of. Our Executive Chef and his team of culinary specialists will prepare a meal destined to satisfy the most discriminating palette. Friendly and attentive servers await your arrival and are excited to see that your wedding unfolds – flawlessly!

### Our full wedding package includes:

- Banquet room available from 9am-1am on day of event
- In-house tables, chairs, stemware, dinner and glassware
- Floor length table linens – choice of black, white or ivory
- Linen napkins – choice of colors available
- Chair covers – choice of black, white or ivory
- All food and alcohol service as per package selected
- Wedding backdrop and ceiling treatment as installed
- Use of PA system and podium for speeches
- Complimentary parking for all guests
- Complimentary golf carts for on-site wedding photos
- Outdoor ceremony site (ceremony chairs additional cost)
- Use of bridal suite – first come, first served basis
- Taxes and gratuities
- 2 complimentary invitations to our annual wedding tasting

# A Delicious Welcome

Both plated and buffet full wedding packages include:

## A Chef's creation antipasto station (1-hour)

Your guests will enjoy a selection of unique Chef inspired creations, including a charcuterie board with an array of domestic cheeses and assorted crackers, roasted vegetables, dried fruits, fresh crudité and assorted dips and breads.

Plus...

A selection of 4 passed hors d'oeuvres

Meat & Seafood: choose 2

- Shrimp cocktail with a marie rose sauce or traditional sauce
- Toasted coconut shrimp with a spicy aioli
- Carpaccio of beef tenderloin in a horseradish profiterole with chimichurri sauce
- Mini chicken club
- Swedish or Italian meatballs
- Choice of chicken or beef skewers (a selection of sauces available)
- Bacon wrapped water chestnut or asparagus
- Mini chicken quesadilla with a avocado mousse
- Mini butter chicken on naan bread

Cold & Vegetarian: choose 2

- Crispy vegetable spring rolls with sweet chili sauce
- Bruschetta – classic tomato, basil and olive mix
- Bocconcini and cherry tomato skewer drizzled with aged balsamic reduction
- Herb goat cheese stuffed cherry tomato
- Potato crisp with blue cheese and herbs

\* Please note: The hors d'oeuvres selections are based on 3-4 pieces per guest and while we will replenish throughout the one-hour reception - it is not all you can eat.



# Plated Dinner

Includes one hour of Chef's creation antipasto station

## Appetizers

Choose 1 soup or 1 salad for your group

### Salads

- Valley Salad: Fresh field greens, red onions, cranberries, cucumber, sunflower seeds paired with a white wine vinaigrette
- Spinach Salad: Spinach, arugula, feta cheese, cucumbers, tomatoes, seasonal fruit in a citrus dressing
- Roasted Pear Salad: Roasted pear wedge atop heritage greens, red onions, shaved fennel with white wine vinaigrette

### Soups

- Woodland mushrooms with fresh herbs & cream
- Minestrone
- Tomato bisque with a tarragon crème fraiche
- Roasted root vegetable with coconut milk

Each served with an assortment of fresh warm breads and butter.

## Entrées

### Plated Entrées: choose 2

If beef and chicken are your selections, chicken is plated and beef is served family style

- Chicken breast wrapped in prosciutto with an asiago & white wine cream sauce or demi glaze
- Chicken breast stuffed with herbed goat cheese with sundried tomato pan jus
- California cut strip loin served with merlot jus
- Salmon with caper lemon dill sauce or sweet glaze with harissa butter
- Roast pork medallion with an apple brandy reduction

### Starch: choose 1

- Roasted mini potatoes
- Herb roasted fingerlings
- Garlic mash
- Rice pilaf
- Barley risotto with fresh peas

**Vegetables** – each dish is served with Chef's roasted vegetable medley

### Vegetarian Options- choose 1

- Roasted woodland mushroom risotto
- Stuffed red peppers with onion, zucchini, rosemary and toasted almonds
- Roasted vegetable napoleon stack

## Dessert

### Plated Dessert: choose 1

- Classic lemon tart short crust with orange glaze
- Chef's chocolate mousse
- Pecan bourbon tart short crust and caramel sauce
- House cheesecake with white or dark chocolate, caramel or fresh fruit
- Classic crème brulee

### Late Night Bites: choose 1

- Gourmet pizza – a variety of meat and vegetarian options
- Fresh cold cut station with a variety of fresh breads and toppings
- Slider Station – mini burgers with assorted toppings and fresh buns



Late night food service will served between 10pm – 11pm

A self-serve coffee and tea station will be available from 6pm until 12:30am.

# Buffet Dinner

Includes one hour of Chef's creation antipasto station

## Buffet Selections

### Salads: choose 2

- Valley Salad: Fresh field greens, red onions, cranberries, cucumber, sunflower seeds paired with white balsamic vinaigrette
- Artisanal Slaw: Brussel sprout and napa cabbage in a light citrus miso dressing
- Pasta salad with Mediterranean grilled vegetables
- Traditional German potato salad

### Starch: choose 1

- Roasted mini potatoes
- Herb roasted fingerlings
- Garlic mash
- Rice pilaf
- Barley risotto with fresh peas

### Pasta: choose 1

- Baked cheese tortellini
- Tomato, mushroom and basil ragu
- Tri-color fusilli with a tomato and red pepper sauce
- Squash ravioli with sage and onion brown butter

### Hot Entrees: choose 2

- Classic chicken parmesan
- Chicken cacciatore
- Roast pork medallions with an apple brandy reduction
- Chef's butter chicken and rice
- Slow roasted boneless hip of beef

\* Your buffet meal includes a cold poached Atlantic salmon and Chef's seasonal vegetable medley

### Buffet Gala Dessert Station

A mouthwatering array of decadent cakes, tarts, squares; pastries and fresh fruit will be set out immediately following dinner service.

### Late Night Bites: choose 1

To satisfy those late night cravings and to keep the party going...

- Gourmet pizza – a variety of meat and vegetarian options
- Fresh cold cut station with a variety of fresh breads and toppings
- Slider station – mini burgers with assorted toppings and fresh buns

Late night food service will served between 10pm – 11pm.

Please note: buffets, dessert and late night are left out for no longer than 60 minutes and are based on one plate per person. Food will be replenished throughout dinner service but is not an all you can eat.

A self-serve coffee and tea station will be available from 6pm until 12:30am.



## Add on ideas...

- Premium bar
- Themed cocktails
- Premium wine
- Additional late night items
- Additional course for plated dinner
- Additional item for buffet
- Custom dessert table decor
- Custom head table decor
- Champagne toast
- Wedding party and guest golf passes
- Gazebo ceremony site

So much more...  
Please ask for pricing



## Wedding package pricing per person:

- Plated or buffet with maximum 8 hour open bar service \$135.00 Inclusive
- Plated or buffet with no open bar service \$118.00 Inclusive (cash, ticket or billed upon consumption bar service available)
- Adult guests arriving after dinner for open bar and late night food \$51.00 Inclusive (8pm onward)
- 3 and under - complimentary
- 4-12 years of age – \$59.00 Inclusive
- 13 -18 years or age – \$118.00 Inclusive

Please note: Bar service ends at 12:15am sharp. All guests must be vacated from the property no later than 1am or a \$500 per hour room rental is applied.

- Prices include HST and gratuities. Additional costs may apply if upgrading and or add on's.
- Final invoicing will be based on last confirmed guest count provided 7 business days prior to your event. A minimum 3-business days notice must be provided to accommodate any additional guests and will be added to the total. Notification of all dietary needs must be made at least one week in advance of your event. Day before access to wedding venue must be made in advance and is not guaranteed.

# Preferred Vendors

**Cobblestone Creations – Brenda Ridgeway** Cobblestone Creations has been a home-based business since 1999. The idea of having a storefront with lots of overhead simply didn't work for me, especially in today's competitive world. I can offer my customers flexible hours, friendly and personal service. One-on-one consultations in my show room or relaxed at the kitchen table over a cup of coffee. I enjoy the challenge of every new idea that the bride might have or helping her find her own style to accommodate her budget. We provide linen upgrades, table runners, chair sashes and bands, centerpieces and backdrops.  
[www.cobblestonecreations.com](http://www.cobblestonecreations.com)

## Creative Décor

**DJ Charlie Clean – Mark Caravaggio** DJ Charlie Clean – Custom Events is an award winning DJ Service with a proven track record in running an event the way it should be run. Your way! We specialize in creating custom music arrangements, as well as advanced detailed planning for your special event. We understand that a tremendous amount of planning goes into every wedding and we are right there with you every step of the way with our helpful online planning tools. Our mission is to help you have the wedding that people will talk about for years to come.  
[www.djcharlieclean.ca](http://www.djcharlieclean.ca)

## DJ Services

**The Cake Engineer and Picture Perfect Cookies - Mary and Emily Faustino** We are a mother/daughter baking duo! Our motto is "The Cakes and Cookies Taste As Good As They Look". To live into this promise, we are committed to using the best ingredients and making all of our products from scratch. Add in a dash of design, a pinch of magic and a whole lot of heart and the result, according to our satisfied clients, is that we have delivered on our promise. We want our clients' celebration to be special and treat each one as if they were our own!  
[www.thecakeengineer.ca](http://www.thecakeengineer.ca)

## Cakes

**Holly Wasser Hair and Make up - Holly Wasser** Holly brings 15 years of experience to hair, bridal, and makeup design. After years of running her own personal salon, she moved to Red Door Salon in Belmont Village. Being able to be creative every day is an opportunity she truly cherishes. Holly prides herself on her attention to detail and couldn't imagine doing anything else.  
[www.hollywasser.com](http://www.hollywasser.com)

## Hair & Makeup

**Elfreda Dalby Photography – Elfreda Dalby** Elfreda and Edward are national award-winning wedding photographers based out of Guelph. They are a husband and wife team that shoot all their weddings together. The Dalby team love capturing authentic emotional moments and creating stunning artistic images. Their approach to documenting the wedding day is mainly as storytellers – let their couple's day unfold naturally and capture it as unobtrusively as possible.  
[www.elfredadalby.com](http://www.elfredadalby.com)

## Photography

**Juneyt – Juneyt** Since moving to Canada from Turkey in 1999, Juneyt has built a large, dedicated following through his regular, electric performances throughout Kitchener-Waterloo, the GTA and beyond. Juneyt's peers recognize him as a highly talented, professional musician whose passionate performances have earned him Nominations: Toronto Independent Music Awards (2015, 2016 & 2017), Waterloo Region Arts Awards (2008, 2010, 2012, 2014), Record Readers Choice Awards (2014, 2015, 2016 & 2017). (Readers Choice Award 2018, 2019) "Juneyt was amazing at our wedding! He took the time to meet with us before the big day to make sure we were all on the same page. He went out of his way to learn a couple of song requests we had. Our guests love his performance and we would recommend him to anyone looking for a quality guitarist for their big day or special event!"  
[www.juneyt.com](http://www.juneyt.com)

## Entertainment

**Enduring Promises – Jim Giles** Enduring Promises is an award winning and trusted team of experienced and highly trained wedding Officiants who are all licensed to officiate weddings. I am committed to assisting you create a wedding ceremony that incorporates your beliefs and values, celebrates you as a couple and is a reflection of your personalities. I not only have a passion for weddings, but for seeing marriages succeed and relationships that continue to flourish.  
[www.enduringpromises.ca](http://www.enduringpromises.ca)

## Officiants

**Sprucewood Shores Estate Winery – Louise Lupo** Sprucewood Shores Estate Winery is located on the north shores of Lake Erie, in Essex County, south of Windsor. Our craft winery was established 28 years ago by Gordon and Hannah Mitchell, whose 'children' own and operate the winery today. Winemaker, Tanya Mitchell, pays close attention to the quality and flavour of our wines to enhance and accentuate your dining experience.  
[www.sprucewoodshores.ca](http://www.sprucewoodshores.ca)

## Wine