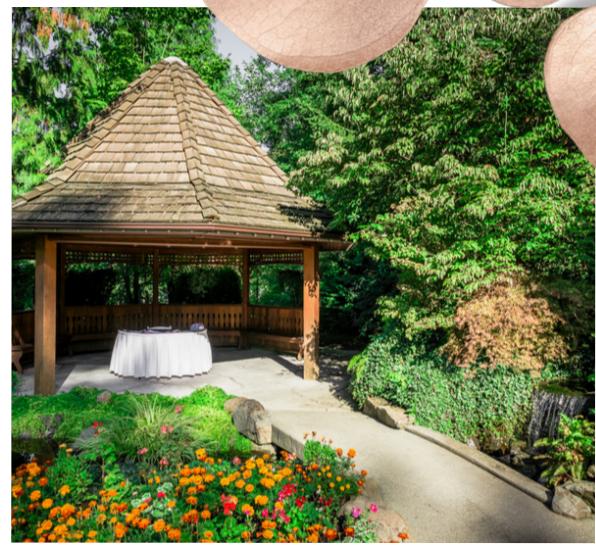
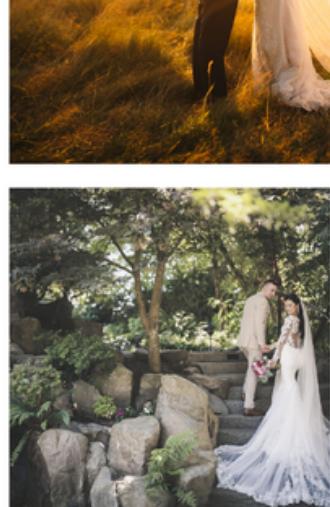
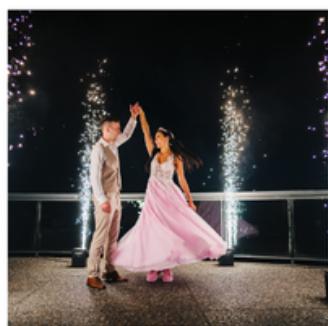
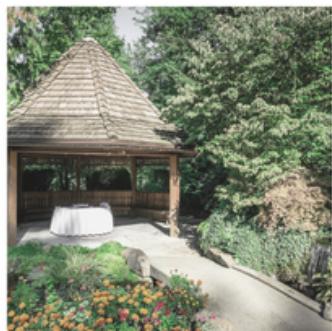


Northview Golf & Country Club

WEDDING PACKAGE 2024

WWW.NORTHVIEWGOLF.COM





NORTHVIEW GOLF & COUNTRY CLUB
Where Spectacular Weddings Happen



WELCOME TO NORTHVIEW

Our Stunning banquet room features soaring ceilings, natural golf course and mountain views and can accommodate up to 200 guests.

The enchanted wedding garden was designed especially for outdoor ceremonies, with an elegant gazebo and cascading water falls.

Our Executive Chef has prepared delicious menu options for your special day, and our attentive staff awaits

LEARN MORE ABOUT YOUR DREAM WEDDING!



Ceremony

WHAT'S INCLUDED:

- CEREMONY CAN START AT 6PM (WEDDING OFFICIANT NOT INCLUDED)
- WEDDING REHEARSAL
- DAY OF WEDDING COORDINATOR
- USE OF THE WEDDING GARDEN
- SIGNING & DJ TABLE WITH WHITE LINEN
- WHITE FOLDING GARDEN CHAIRS FOR OUTSIDE CEREMONY - 150 AVAILABLE

OUR ENCHANTED GARDEN IS THE PERFECT PLACE FOR AN OUTDOOR CEREMONY. THE MANICURED GREENS AND BEAUTIFUL FLOWER BEDS DURING THE SUMMER MONTHS ARE BREATHTAKING. SHOULD THE WEATHER NOT COOPERATE, WE DO HAVE AN INDOOR CEREMONY SPACE IN OUR LOVELY SERPENTINE ROOM.



Reception

WHAT'S INCLUDED:

- ROUND TABLES (72"INCH) FOR A MAX OF 10 GUESTS
- HEAD TABLE ON RISERS FOR UP TO 14 GUESTS
- BANQUET CHAIRS (INDOOR USE ONLY- NO CHAIR COVERS PROVIDED)
- WHITE LINEN TABLE CLOTHS & NAPKINS
- FLATWARE, GLASSWARE & TABLEWARE
- WEDDING CAKE TABLE, GIFT TABLE & GUESTBOOK TABLE (VARIOUS SIZES)
- TABLE NUMBERS, EASEL & GLASS TEA LIGHT CANDLES (3 PER TABLE)
- SERVICE STAFF

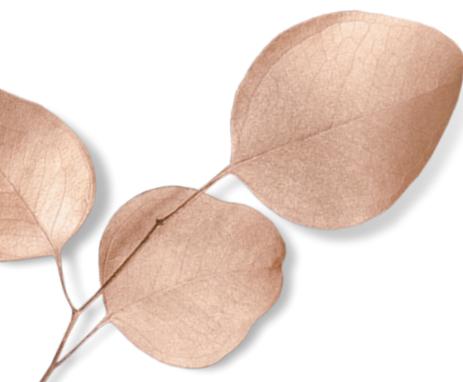
WITH THE "I DO'S" DONE AND YOU BEGIN YOUR PHOTOS, GUESTS CAN MAKE THEIR WAY TO OUR GORGEOUS RECEPTION ROOM. AND BREATHTAKING PATIO. THE STEWART ROOM CAN ACCOMMODATE UP TO 200 PEOPLE.





Delicious

menu's



Buffet Menu

Serpentine Lunch

\$56

Minimum 30 adult guests, lunch menu may start no later than 1pm

CIABATTA ROLLS WITH BUTTER & TEA AND COFFEE INCLUDED

Platters

RAW VEGETABLES
Green Goddess Dip

ASSORTED PICKLE PLATTER

Salads

SIMPLE GREENS

Vegetable Ribbons & Assorted Dressings

BABY KALE AND ROMAINE CAESAR SALAD

Crouton Crumble, Shaved Parmesan Cheese

NUGGET POTATO SALAD

Lemon, Fresh Herbs, Yogurt, Pickles

PENNE PASTA SALAD

Vegetable Julienne, Pesto Vinaigrette

Accompaniments

MUSTARD ROASTED POTATOES
Fresh Herbs

SCENTED JASMINE RICE
Lemongrass, Lime

ROOT VEGETABLES
Maple Brown Sugar, Toasted Pumpkin Seeds

Hot entrées

(CHOOSE TWO)

LEMON THYME ROAST CHICKEN
Chimichurri

ROAST PORK LOIN

Hoisin, Blackberry, Rosemary

TWO PESTO PENNE PASTA

Cherry Tomatoes, Parmesan Cheese, Roasted Garlic Cream

PAN ROASTED STEELHEAD

Fresh Dill & Grainy Mustard Cream

Desserts

FRESH SEASONAL FRUIT PLATTER

SELECTION OF ASSORTED SQUARES



Prices & availability are subject to change without notice.

Prices are subject to service charge & appropriate taxes.

PASSED APPETIZERS

Cocktail Reception

\$42 per dozen

Minimum 3 dozen per selection (prices are per dozen)

Chefs notes - 3-4 pc-pp short reception dinner to follow, 4-8pc-pp longer reception later dinner, 10-16 pc-pp large reception

Cold Canapes

POACHED PRAWN

Ponzu, Chili, Cucumber

HOUSE SMOKED STEELHEAD

On Light Rye, Dill Aioli

SEARED ALBACORE TUNA

Sesame Cracker, Sriracha Aioli

STILTON CHEESE

Tomato Jam, Grilled Pita

GOLDEN BEET

Whipped Goat Cheese, Hazelnuts, Chervil

BRUSCHETTA

Goat Cheese Snow, Balsamic

PROSCIUTTO, STRAWBERRY, BOURSIN

On Crostini

Hot Hors D'oeuvres

COCONUT BREADED CHICKEN

"LOLLIPOP"

Mango Dipping Sauce

MINI STUFFED YORKSHIRE PUDDINGS

Braised Beef, Horseradish Cream

CRAB & SHRIMP CAKES

Lime Cilantro Mayonnaise

WILD MUSHROOM ARANCINI

Tomato Caper Sauce

COCONUT SHRIMP

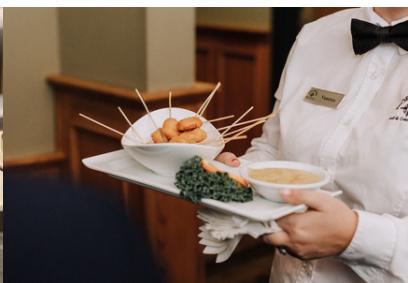
Sweet Chili Aioli

VEGETABLE PAKORA

Tamarind Chutney

PORK & SHRIMP SIOMAI

Chili Garlic Sauce



Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.



STATIONARY APPETIZERS

Cocktail Reception

MINIMUM 25 ORDERS PER ITEM

Snacks

CRISP CORN TORTILLA CHIPS
Salsa Fresca - \$3pp

HUMMUS
Grilled Thick Pita Bread - \$4pp

GREEK TZATZIKI DIP
Grilled Thick Pita Bread - \$4pp

FIRE ROASTED RED PEPPER & BAKED GARLIC DIP
Sliced Baguette- \$5pp

SPINACH & ARTICHOKE DIP
Sourdough Loaf - \$6pp

Platters

RAW VEGETABLES
Green Goddess Dip - \$7pp

FRESH SEASONAL FRUIT PLATE
Vanilla Caramel Yogurt Dip - \$8pp

FINGER SANDWICHES
Assorted Fillings (4 pieces pp)- \$8pp

IMPORTED & DOMESTIC CHEESE BOARD
Sliced Baguette, Crackers - \$10pp

SALUMERIE
Cured Meats and Salamis, Mustards, Pickles, Olives, Sliced Baguette - \$12pp

CHEFS SEAFOOD PLATTER
Poached Prawns, House Made Gravlax, Candied Salmon, Poached Salmon - \$15pp



Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.



Plated Dinner

Our executive chef has created these dinner choices for you to create a three-course menu. The same meal is required for all guests. Listed entrée prices includes soup or salad & dessert. To add an additional appetizer to create a four-course menu will be an additional \$8pp.

CIABATTA ROLLS WITH BUTTER & TEA AND COFFEE INCLUDED

Starters

BUTTERNUT SQUASH SOUP

Caramelized Pears, Spiced Walnuts

BABY GREENS SALAD

Cucumber Ring, Strawberries, Slivered Almonds, Red Onion, Goat Cheese, Fig Balsamic Vinaigrette

BABY KALE & ROMAINE CAESAR SALAD

Toasted Focaccia Croutons, Shaved Parmesan Cheese

TOMATO SOUP

Crème Fraiche, Parmesan Petals

BABY KALE QUINOA SALAD

Roasted Yams, Baby Heirloom Tomatoes, Red Onion, Lemon Poppy Seed Vinaigrette

BUCKWHEAT NOODLE SALAD

Baby Greens, Savoy Cabbage, Tofu, Spiced Almonds, Cucumber, Soy Ginger Dressing

Entrées

AGEDASHI TOFU - \$55

Rice Cake, Vegetable Spaghetti, Teriyaki glaze

LEMON THYME CHICKEN BREAST

-\$68

Boursin Mash, Blistered Campari Tomato, Chimichurri

PACIFIC LING COD - \$68

Herb Risotto, Tomato Artichoke Barigoule

PAN ROASTED STEELHEAD - \$70

Roast Fingerling Potatoes, Edamame, Lemongrass Butter Sauce

BEEF TENDERLOIN - \$85

Boursin Mashed Potatoes, Peppercorn Café au Lait

WILD MUSHROOM RISOTTO - \$65

Arborio Rice, Arugula, Pecorino Cheese

CABERNET BRAISED BEEF SHORT

RIB -\$73

Potato Puree, Charred Tomato, Thyme Jus

Desserts

BAKED N.Y. CHEESECAKE

Raspberry Coulis, Whipped Cream

MOCHA CHEESECAKE

Chocolate Sauce, Whipped Cream

BELGIAN CHOCOLATE MOUSSE DUO

Crème Anglaise, Berry Coulis, Whipped Cream

VANILLA PANNA COTTA

Passionfruit Puree & Fresh Berries

SALTED CARAMEL CHOCOLATE TORTE

Crème Anglaise

INDIVIDUAL SEASONAL FRUIT TART

Berry Coulis, Whipped Cream

Prices & availability are subject to change without notice.

Prices are subject to service charge & appropriate taxes.

Buffet Menu

Deluxe Dinner

\$69

Minimum 50 adults required, children between 4-11 are half price & under the age of 4 are complimentary.

CIABATTA ROLLS WITH BUTTER & TEA AND COFFEE INCLUDED

Platters

RAW VEGETABLES Green Goddess Dip

ANTIPASTO PLATTER Selection of Sliced Salamis, Grilled Vegetables, Assorted Pickles & Mini Bocconcini Cheese

POACHED PRAWNS Cocktail Sauce, Lemons

Salads

SIMPLE GREENS Vegetable Ribbons & Assorted Dressings

BABY KALE AND ROMAINE CAESAR SALAD Toasted Focaccia Croutons, Shaved Parmesan Cheese

NUGGET POTATO SALAD Lemon, Fresh Herbs, Yogurt, Pickles

PENNE PASTA SALAD Vegetable Julienne, Pesto Vinaigrette

MEDITERRANEAN SALAD

Accompaniments

MUSTARD ROASTED POTATOES Fresh Herbs

SCENTED JASMINE RICE Lemongrass, Lime

ROOT VEGETABLES Maple Brown Sugar, Toasted Pumpkin Seeds

CARVED SLOW ROAST AAA BARON OF BEEF AU JUS

Hot entrées

(CHOOSE TWO)

GRILLED CHICKEN SUPREME Wild Mushroom Café au Lait

CHEESE RAVIOLI Butternut Squash, Truffle Oil, Arugula

ROAST PORK LOIN Hoisin, Blackberry, Rosemary

ROAST LEG OF LAMB Mint Chimichurri

TWO PESTO PENNE PASTA Cherry Tomatoes, Parmesan Cheese, Roasted Garlic Cream

PAN ROASTED STEELHEAD Fresh Dill & Grainy Mustard Cream

CHANA MASALA Chickpea Stew, Grilled Garlic Naan (Vegan)

Desserts

FRESH SEASONAL FRUIT PLATTER

SELECTION OF HOUSE PREPARED FLANS, CHEESECAKE & TORTES

ENGLISH TRIFLE

CREAM FILLED PROFITEROLES Whipped Cream, Berry Coulis & Chocolate Sauce

Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.

Buffet Menu

Bridal Dinner

\$76

Minimum 50 adults required, children between 4-11 are half price & under the age of 4 are complimentary.

CIABATTA ROLLS WITH BUTTER & TEA AND COFFEE INCLUDED

Platters

RAW VEGETABLES

Green Goddess Dip

ANTIPASTO PLATTER

Selection of Sliced Salamis, Grilled Vegetables, Assorted Pickles & Mini Bocconcini Cheese

POACHED PRAWNS

Cocktail Sauce, Lemons

Salads

SIMPLE GREENS

Vegetable Ribbons & Assorted Dressings

BABY KALE AND ROMAINE

CAESAR SALAD

Toasted Focaccia Croutons, Shaved Parmesan Cheese

NUGGET POTATO SALAD

Lemon, Fresh Herbs, Yogurt, Pickles

PENNE PASTA SALAD

Vegetable Julienne, Pesto Vinaigrette

MEDITERRANEAN SALAD

Accompaniments

MUSTARD ROASTED POTATOES

Fresh Herbs

SCENTED JASMINE RICE

Lemongrass, Lime

ROOT VEGETABLES

Maple Brown Sugar, Toasted Pumpkin Seeds

CARVED SLOW ROAST BEEF

STRIPLOIN AU JUS

Hot entrées

(CHOOSE TWO)

GRILLED CHICKEN SUPREME

Wild Mushroom Café au Lait

ROAST PORK LOIN

Hoisin, Blackberry, Rosemary

ROAST LEG OF LAMB

Mint Chimichurri

PAN ROASTED STEELHEAD

Fresh Dill & Grainy Mustard Cream

SEAFOOD DUET

Cod & Salmon, Tarragon Chardonnay Cream, Roast Fennel, Sweet Bell Pepper Compote

Hot entrées

(CHOOSE ONE)

CHANA MASALA

Chickpea Stew, Grilled Garlic Naan (Vegan)

CHEESE RAVIOLI

Butternut Squash, Truffle Oil, Arugula

Desserts

FRESH SEASONAL FRUIT

PLATTER

IMPORTED & DOMESTIC CHEESE

BOARD

with Crackers

SELECTION OF HOUSE PREPARED FLANS, CHEESECAKE & TORTES

ENGLISH TRIFLE

MINI CUPCAKES

CREAM FILLED PROFITEROLES

Whipped Cream, Berry Coulis &

Chocolate Sauce

Prices & availability are subject to change without notice.

Prices are subject to service charge & appropriate taxes.

Buffet Menu

Premium Dinner

\$85

Minimum 50 adults required, children between 4-11 are half price & under the age of 4 are complimentary.

**CIABATTA ROLLS WITH BUTTER &
TEA AND COFFEE INCLUDED**

Platters

RAW VEGETABLES
Green Goddess Dip

ANTIPASTO PLATTER

Selection of Sliced Salamis, Grilled Vegetables, Assorted Pickles & Mini Bocconcini Cheese

CHEFS SEAFOOD PLATTER

Poached Prawns, House Made Gravlax, Candied Salmon, Poached Salmon

Salads

SIMPLE GREENS
Vegetable Ribbons & Assorted Dressings

**BABY KALE AND ROMAINE
CAESAR SALAD**

Toasted Focaccia Croutons, Shaved Parmesan Cheese

NUGGET POTATO SALAD

Lemon, Fresh Herbs, Yogurt, Pickles

PENNE PASTA SALAD

Vegetable Julienne, Pesto Vinaigrette

MEDITERRANEAN SALAD

Accompaniments

MUSTARD ROASTED POTATOES
Fresh Herbs

SCENTED JASMINE RICE
Lemongrass, Lime

ROOT VEGETABLES

Maple Brown Sugar, Toasted Pumpkin Seeds

CARVED PRIME RIB

Yorkshire Pudding, Au Jus

Hot entrées

(CHOOSE THREE)

GRILLED CHICKEN SUPREME
Wild Mushroom Café au Lait

ROAST PORK LOIN
Hoisin, Blackberry, Rosemary

ROAST LEG OF LAMB
Mint Chimichurri

PAN ROASTED STEELHEAD
Fresh Dill & Grainy Mustard Cream

SEAFOOD DUET
Cod & Salmon, Tarragon Chardonnay Cream, Roast Fennel, Sweet Bell Pepper Compote

CHANA MASALA
Chickpea Stew, Grilled Garlic Naan (Vegan)

CHEESE RAVIOLI
Butternut Squash, Truffle Oil, Arugula

Desserts

**FRESH SEASONAL FRUIT
PLATTER**

**IMPORTED & DOMESTIC CHEESE
BOARD**
with crackers

**SELECTION OF HOUSE
PREPARED FLANS, CHEESECAKE
& TORTES**

ENGLISH TRIFLE

**FRENCH PASTRIES, ASSORTED
MACARONS**

CREAM FILLED PROFITEROLES
Whipped Cream, Berry Coulis & Chocolate Sauce

Prices & availability are subject to change without notice.

Prices are subject to service charge & appropriate taxes.

Buffet Additions

Chef attended stations - Minimum 30

INCLUDES BASKET OF ASSORTED WARM BREAD ROLLS, APPROPRIATE CONDIMENTS & CARVER

BARON OF BEEF - \$12PP

SLOW ROAST BEEF LOIN - \$16PP

SLOW ROAST BEEF PRIME RIB - \$20PP

THAI PRAWNS FLAMBÉ STATION

\$15PP / 7 PIECES PER PERSON

Includes Tomato, Fresh Herbs, Brandy, Garlic, Shallots, Extra Virgin Olive Oil

Specialty

WEDDING CUPCAKES

Regular - \$36/ dozen

Miniature - \$24/dozen

CHOCOLATE DIPPED STRAWBERRIES

-\$35/Dozen

WEDDING GARDEN BOTTLED WATER STATION

Self-Serve - \$3 Per Bottle

Attended - \$30 Per Hour & \$3 Per Bottle

Prices & availability are subject to change without notice.

Prices are subject to service charge & appropriate taxes.

Late Night Snack

Minimum 50 guests required per station

(Late night snacks can run between 9:30pm - 11:30pm - food will be prepared based on the number ordered)

Savory

POUTINE BAR - \$12PP

Fries, Pan Gravy, Cheese Curds, Green Onions.

TACO BAR - \$16PP

Braised Beef, Pulled Chicken, Pico de Gallo, Roast Corn, Shredded Jalapeno Jack Cheese, Shredded Lettuce, Cilantro Leaves, Black Beans, Sour Cream, Guacamole, Jalapeno Peppers, Hot Sauce

FLAT BREADS - \$12PP

Caprese - Basil Pesto, Bocconcini, Tomato

Italian Salami - Red Onion, Mozzarella, Tomato Sauce

Truffled Mushroom - Roasted Mushrooms, Truffle Cream, Mozzarella, Arugula

Sweet

DOUGHNUT STATION - \$10PP

Assortment of Mini Doughnuts

Toppings & Accompaniments

Chocolate Sauce, Caramel Sauce, Chocolate Sprinkles

**Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.**

Bar Menu

Complimentary bartender is provided for a cash or host bar if consumption is \$400 or more, otherwise, fee structure is as follows:
\$40 per hour per bartender - minimum 4 hours
\$50 per hour per bartender - minimum 4 hours on a Statutory Holiday

Alcoholic Beverages

STANDARD - \$8

LIQUOR, WINE & DOMESTIC & CRAFT BEER

PREMIUM - \$9

PREMIUM LIQUOR, IMPORT BEER, COOLERS & CIDERS

Non-Alcoholic Beverages

NON-ALCOHOLIC BEER - \$5

SOFT DRINKS - \$3.50

JUICES - \$3.50

BOTTLED WATER - \$3

SAN PELLEGRINO - PER BOTTLE

(250ML) - \$3

(750ML) - \$6

SPARKLING APPLE JUICE - \$18
(750 ML)

Punch Beverages

**1 GALLON = 30 GLASSES
PRESENTED IN PUNCH BOWLS,
SELF-SERVED**

**FRUIT PUNCH- \$90
(NON-ALCOHOLIC)**

**ALCOHOLIC PUNCH - \$160
(VODKA OR RUM)**

CHAMPAGNE PUNCH - \$160

**SANGRIA - \$170
(RED OR WHITE)**

**MIMOSAS - \$180
ORANGE, GRAPEFRUIT, CRANBERRY OR PINEAPPLE FLAVOURS AVAILABLE**



**Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.**

Wine Menu

White

PELLER ESTATES RESERVE / \$33
SAUVIGNON BLANC (BC)

PELLER ESTATES RESERVE / \$33
CHARDONNAY (BC)

RED ROOSTER / \$35
PINOT GRIS (BC)

SANDHILL / \$39
PINOT GRIS (BC)

GRAY MONK / \$43
PINOT GRIS (BC)

TINHORN CREEK / \$43
CHARDONNAY (BC)

OYSTER BAY / \$44
SAUVIGNON BLANC (NZ)

WOLF BLASS YELLOW LABEL
/ \$44
CHARDONNAY (AUS)

WILD GOOSE, VQA / \$45
PINOT GRIS (BC)

DR. LOOSEN / \$46
RIESLING (GER)

J LOHR / \$56
CHARDONNAY (BC)

Sparkling

VILLA TERESA – PROSECCO FRIZZANTE / \$50 (ITA)

GRAY MONK ODYSSEY WHITE BRUT / \$55 (BC)

RED ROOSTER ROSE BRUT / \$60 (BC)

VEUVE CLICQUOT / \$149 (FRA)

SPARKLING APPLE JUICE / \$18
NON-ALCOHOLIC

HENKELL TROCKEN / \$38 (GER)

Rose

OYSTER BAY ROSE / \$43 (NZ)

HUSH DIRTY LAUNDRY ROSE / \$44 (BC)

Red

PELLER ESTATES RESERVE / \$33
CABERNET MERLOT (BC)

PELLER ESTATES RESERVE / \$33
MERLOT (BC)

RED ROOSTER / \$35
MERLOT (BC)

SANDHILL / \$39
CABERNET MERLOT (BC)

FINCA DECERO / \$47
MALBEC (ARG)

CHIANTI RUFFINO TUSCANY / \$45
(ITA)

ROBERT MONDAVI / \$45
CABERNET SAUVIGNON (US)

WOLF BLASS YELLOW LABEL / \$45
CABERNET SAUVIGNON (AUS)

TINHORN CREEK / \$46
MERLOT (BC)

GRAY MONK / \$51
PINOT NOIR (BC)

J LOHR / \$56
CABERNET SAUVIGNON (US)

MEIOMI / \$56
PINOT NOIR (US)



Setups & Equipment

AUDIO VISUAL EQUIPMENT RENTAL

Additional audio visual equipment is available upon request, by special order. rental charges apply.

WIRELESS HANDHELD MIC - \$45

SCREENS & PROJECTORS

(ALL SCREENS COME WITH HIGH END PROJECTORS AND AUDIO)

1X SCREEN - \$250

2X SCREEN - \$450

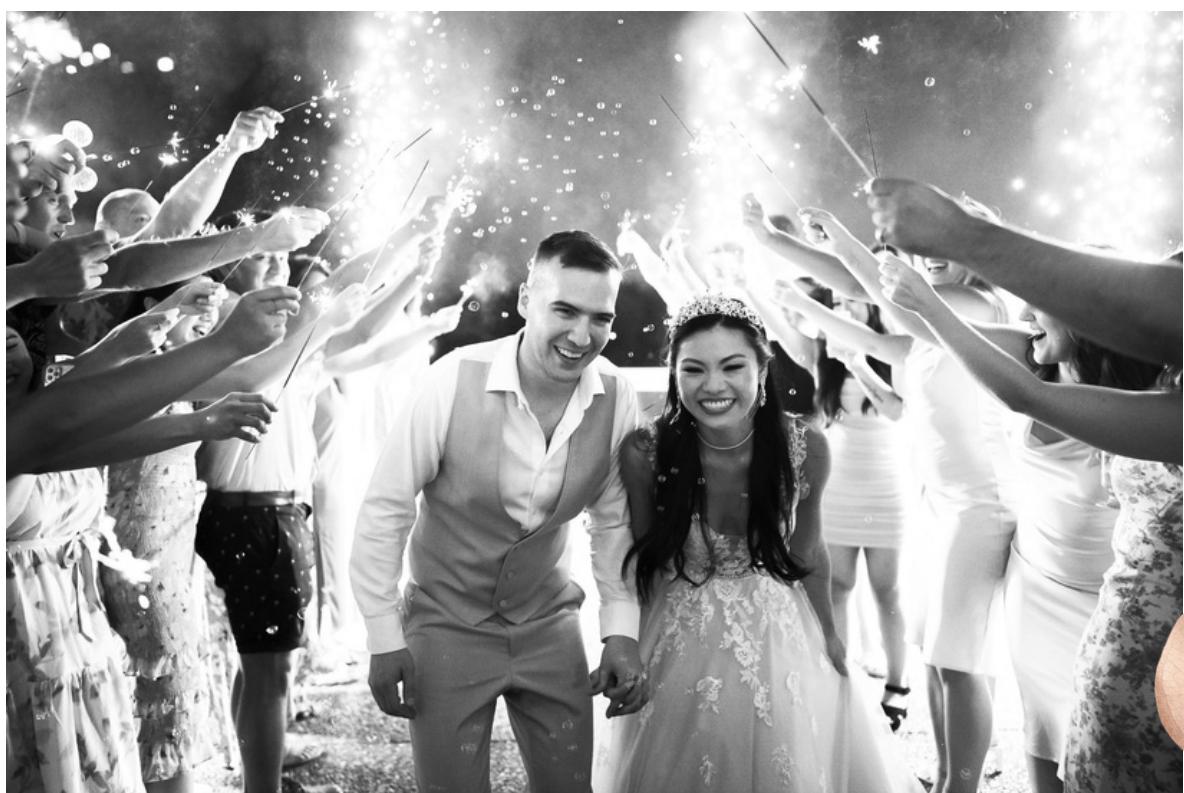
3X SCREEN - \$650

4X SCREEN - \$850

5 X SCREEN PACKAGE - \$1000

FOUR CHANNEL MIXER \$35

OWN AV USAGE - \$200



Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.

terms & conditions

NORTHVIEW WEDDING TERMS & CONDITIONS 2024

MINIMUM SPENDING AMOUNTS

(INCLUDES ROOM RENTAL, FOOD, BEVERAGE & AUDIO VISUAL EQUIPMENT.
EXCLUSIVE OF TAXES, SERVICE CHARGE AND SOCAN & RESOUND FEES)

SATURDAY EVENING	JUNE 1 - SEPTEMBER 30	\$14,000
SATURDAY EVENING	APRIL, MAY & OCTOBER	\$11,000
SUNDAY (HOLIDAY WEEKEND)		\$11,000



Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.

ROOM CHARGES

DAYTIME	YEAR ROUND	\$1,100
FRIDAY/ SUNDAY	YEAR ROUND	\$1,100
SUNDAY EVENING	HOLIDAY WEEKEND	\$800
SATURDAY EVENING	NOVEMBER 1- MARCH 31	\$800
SATURDAY EVENING	APRIL, MAY OCTOBER	\$800
SATURDAY EVENING	JUNE 1 - SEPTEMBER 30	\$1,200

****THE BANQUET ROOM MAY BE HELD FOR THE ENTIRE DAY, AT AN ADDITIONAL RENTAL OF \$500 FOR DECOR PURPOSES ONLY. PLEASE NOTE CEREMONY TIMES CAN START NO EARLIER THAN 4:30PM IF THE ADDITIONAL FEE IS PAID*****



**Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.**

RECEPTION HOURS

DAY EVENTS	10:00AM - 3:00PM	8AM ACCESS FOR DECORATING/SETUP
FRIDAY / SUNDAY EVENINGS	6:00PM - 12:00AM	3:30PM ACCESS FOR DECORATING/SETUP
SATURDAY EVENINGS	6:00PM - 1:00AM	3:30PM ACCESS FOR DECORATING/SETUP

Please be advised that designated times as per your contract are strictly enforced. All guests/decorations/decorators must have vacated the banquet room before or at the function "end time" as stated above. Any event closing after its scheduled end time will be charged \$250 (\$350 on stat weekends & Sundays prior to the stat) for every hour or portion past the designated time.

CEREMONY

Please note all ceremonies have a surcharge of \$750. The Wedding Garden/ceremony is reserved as per the following times:

All day booking	4:30pm (10:00am access for decorating)
Friday & Sunday evening	6:00pm (3:30pm access for decorating)
Saturday evening	6:00pm (3:30pm access for decorating)

Northview provides up to 150 Wedding Garden chairs, signing table and chair. The client is responsible for any additional chairs and décor. In the case of rain, Northview will set up banquet chairs inside. Please note: very limited space for an indoor ceremony – may have partial setup only. For set up purposes, final decision regarding ceremony location must be made by 1pm the day of the event.

Northview offers a complimentary rehearsal at their discretion. Rehearsals will be booked 2-3 weeks prior to your event date and will be scheduled in the week of your wedding, based upon availability. Rehearsals must be Tuesday – Saturday ending before 5pm.

CONTRACT

Upon the signature of these terms & conditions (and the receipt of the deposit) this event shall be considered confirmed. Northview Golf & Country Club reserves the right to provide an alternate function room best suited for the group should the number of guests differ from contracted number.

DEPOSIT

The club requires a \$3000.00 non-refundable deposit to secure the space for the event as outlined in the information noted above. The deposit will be regarded as a down payment towards the total cost of the event. The deposit and pre-payment can be done by cheque, cash, online or you are welcome to arrange a time with our catering department to come in and pay via debit or credit card. **Credit card payment policy: 3% service charge will be added to any amount over the \$5,000.00 maximum allowable on credit card payments.**

GUARANTEES

A guaranteed number of guests are required 21 days prior to your event. This number may only increase. Final increase in numbers is required 5 business days prior to the event.

Northview will prepare food based off guaranteed final numbers. Should additional guests attend and food run out Northview will not be held liable. Additional guests above the guaranteed amount will be charged the normal food price plus an additional 50%.

Final numbers are considered firm and may not decrease for buffet & plated meals.

PAYMENT

Weddings require 100% prepayment of the estimated event total charges (including food, beverage and room rental), 21 days in advance. Final payment of your event must be settled within 15 days of receiving your final invoice and can be paid by cheque, cash, online or you are welcome to arrange a time with the Catering Department to come in and pay via debit or credit card.

A 2% compound interest charge will be applied to all unpaid accounts after a period of 15 days from the date of final invoicing and at that time will be applied to the authorized credit card on file. In the event of an "overpayment", the Club will issue a refund cheque within its current billing cycle or apply the amount to the authorized credit card on file.

**Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.**

FOOD & BEVERAGE

Prices and availability are subject to change without notice. All food and beverage must be supplied by Northview Golf and Country Club (wedding cakes exempt). Provincial liquor laws prohibit licensees from allowing any individual or group to provide their own alcoholic beverages from an outside source. Corkage events are respectfully declined. Food and beverage requirements are to be finalized 21 days prior to the event. Food and Beverage prices are subject to change without notice.

Please note that if your reception does not require a full meal component (Buffet or Plated Meal) and is having a Cocktail Style Reception, your room rental will double.

Please note: the following charges for the cake cutting fee: Cake cutting fee (option 1): \$2.00 per guest / Northview to cut, plate, garnish and serve the wedding cake to each guest. Cake cutting fee (option 2): \$50 once off / Northview to cut cake and add it to your dessert table.

MEALS

PLATED - Additional entrée selection for a plated meal (max of 2 entrees plus vegetarian) for plated meals: \$6.00 plus a service charge and applicable taxes will be charged based on the guaranteed number of guests. The client will be responsible for making colour-coded cards indicating the entrée choice of each guest. This option is not available for groups of 180 or more.

BUFFET - An additional hot entrée item to be added to any of the buffets will be surcharged \$8.00 per person plus tax and a service charge. This item must be from the buffet chosen.

LIQUOR STANDARDS

Two pieces of ID (one picture ID) must be provided when purchasing alcoholic beverages. At any given time, if the guest is deemed to be intoxicated, Northview Golf and Country Club Ltd. will not serve alcoholic beverages to that particular guest and arrange a means of transportation to leave the premises at their own expense.

There is a zero tolerance for alcohol or any type of drug consumption in the cars and in the parking lot. Exiting and re-entering of the clubhouse will be monitored and enforced by the N/V security team. Alcohol brought on to the premises will be confiscated and guests will be asked to leave the premises. Smoking is strictly designated to the West balcony under the gazebo. Our banquet manager/supervisor will keep the convener informed and up to date on all instances. Northview Golf and Country Club reserves the right to close the bar for the safety of its guests and employees and/or close down the event. Please note Northview Bar to close at midnight.

Cash and host bar revenues must exceed \$400.00 in sales to waive a bartender charge, or a labour charge of \$40 per hour (minimum 4 hours) will be levied (Statutory holidays \$50 per hour).

Prices & availability are subject to change without notice.

Prices are subject to service charge & appropriate taxes.

TAXES & SERVICE CHARGE

Please note the following charges: 5% Federal Goods and Services Tax applies to all food, beverage, labour, service charge(s), miscellaneous charge(s) and room rental(s). Provincial Liquor Tax applies to all alcoholic beverages. PST (7%) & GST (5%) applies to soft drinks/soda, and all Audio Visual Equipment rentals. **18% Service Charge applies to all food and beverage.** Under the GST act the service charge is also subject to 5% GST.

DECORATING & SETUP

Confetti/rice/silk rose petals are not permitted in or outside of the Clubhouse. If any of these items are found, a \$50 cleanup charge will be levied. All candles must be encased in glass holders: The use of pillar candles is prohibited. Due to fire regulations, sparklers and lanterns are not permitted in or outside the Clubhouse or in the Wedding Garden. Please advise the catering department of any equipment, decorations, etc. arrival to ensure the proper set up. The use of tape, nails, staples and pins (on the walls, wood, windows or carpet) is strictly prohibited. All decorating plans must be approved in writing by the catering department. Deliveries of décor may only be delivered the day of your event due to limited storage space. All deliveries must be clearly labeled with the function date and name of host.

A floor plan outlining the setup of the event is required 3 business days prior to the event. A labour charge of \$25 will apply to any changes made to the floor plan within the 3 business days of the event. If table overlays/runners and/or charger plates are being supplied, they must be at delivered by 4pm to the Catering Office 48 hours prior to the start of the function.

LIABILITY

Northview Golf and Country Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial & Federal laws. Northview Golf & Country Club assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests. The HOST agrees to indemnify Northview Golf & Country Club for any claims arising out of negligent or willful acts by the host or any of its guests. The host is responsible for the conduct of guests and damages caused with intent incurred to the property, equipment or employees of Northview Golf & Country Club. Any aggressive language deemed to be threatening or of a violent nature, Northview's event supervisor may close down the event. Children are permitted in designated function areas only and must remain under adult supervision at all times.

CANCELLATION

Our cancellation policy requires that the catering department be informed in writing. Deposit and pre-payment are NON-REFUNDABLE and NON-TRANSFERABLE.

Prices & availability are subject to change without notice.

Prices are subject to service charge & appropriate taxes.

SOCAN PERFORMANCE FEE

(SOCIETY OF COMPOSERS, AUTHORS, AND MUSIC PUBLISHERS OF CANADA)

Tariff No. 8, SOCAN levies a fee applicable to all functions playing music for entertainment purposes as follows (prices include GST):

BASED ON ROOM CAPACITY	WITHOUT DANCING	WITH DANCING
SERPENTINE ROOM	\$23.17	\$46.34
STEWART ROOM	\$33.31	\$66.67
STEWART & SERPENTINE ROOM	\$33.31	\$66.67

RE:SOUND TARIFF

(RE:SOUND MUSIC LICENSING COMPANY)

Tariff No. 5.B, Re:Sound levies a fee for the use of recorded music to accompany live events such as receptions (including weddings), conventions, assemblies and fashion shows (prices include GST):

BASED ON ROOM CAPACITY	WITHOUT DANCING	WITH DANCING
SERPENTINE ROOM	\$9.71	\$19.44
STEWART ROOM	\$13.97	\$27.96
STEWART & SERPENTINE ROOM	\$13.97	\$27.96

Prices & availability are subject to change without notice.
Prices are subject to service charge & appropriate taxes.

