Wedding Packages 2020





Weddings at Sleepy Hollow

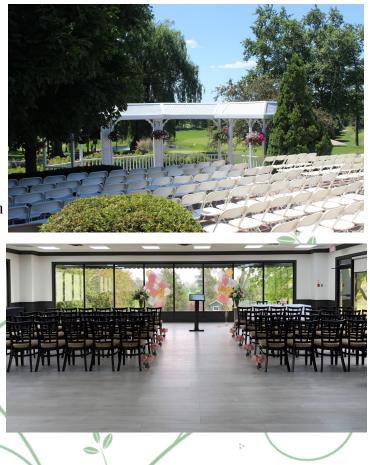
Ceremonies

Sleepy Hollow is the perfect place to host a small or large wedding ceremony overlooking the stunning backdrop of our well maintained and beautifully manicured course and gardens. Weddings up to 175 can be accommodated on our outdoor patio or inside in our dining room with panoramic window views.

Receptions

Sleepy Hollow specializes in turning your vision into a reality! Our knowledgeable and creative staff will help you every step of the way. Whether choosing hors d'oeuvres or picking your DJ, we can help you make the best decisions to suit your needs.

We pride ourselves on being very competitive, in an industry where prices can become costly. We know it's the most important day, but it doesn't have to be the most expensive. Allow us to customize your menu and your day to suit your budget.







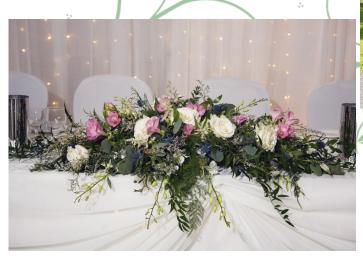
Call to book your site visit today: 905-640-2426

All Wedding Packages Include:

-Exclusivity: you are our only bride & groom on site

- -Our team of event coordinators and supervisors
- -Private bar and cocktail reception area
- -Use of tables and chairs
- -Access to our in-house décor items
- -Photo Permit: exclusive use of the premises for all your photography needs
- -Choice of two hot and two cold hors d'oeuvres (excluding Breakfast package)
- -Menu Tasting for Bride and Groom
- -Onsite parking for your guests
- -Standard white linen tablecloths and napkins*
- -Sheer head table backdrop, sheer & twinkle light decorated head table & cake table
- -SOCAN & Re:Sound Fees
- -Room rental and ceremony fees are included in per person price (excluding Breakfast package)

*Any specialty linens or décor will be subject to additional charges and delivery fee will apply.





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Plated Menu

First Course: Soup or Salad

(please choose one)

Add an additional course for \$6.00 per person

Roasted Butternut Squash & Niagara Pear Soup Leek & Potato Soup with Crispy Leek Garnish Tomato & Gin Soup with Garlic Croutons Cream of Broccoli and Cheddar Soup

Caesar Salad with Garlic Croutons and Shaved Parmesan

Mixed Greens topped with Cucumber, Cherry Tomato, Red Onion and Strawberry Vinaigrette Spinach Salad with Cherry Tomatoes, Hard Boiled Egg, Pine Nuts and Balsamic Vinaigrette



New York Style Cheesecake topped with Berry Coulis Baked Apple Blossom Drizzled with Caramel Sauce Chocolate Molten Cake with a Vanilla Crème Anglaise Chocolate Fudge Cake with Vanilla Crème Anglaise Apple or Blueberry Pie ***Coffee and Tea Service Included



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Plated Menu

Silver Selections

Grilled Chicken Breast topped with Grainy Dijon Sauce Slow Roasted Pork Loin with Roasted Apples, Shallots and Cider Gravy Stuffed Chicken Breast with Spinach, Sun-Dried Tomato and Feta, topped with Grainy Dijon Sauce Grilled Portobello Mushroom topped with Grilled Vegetables, Goat Cheese and Balsamic Reduction

Gold Selections

Roasted 6oz Beef Tenderloin with Crispy Onions and Red Wine Jus Grilled Salmon topped with Red Onion and Apple Cole Slaw Grilled 10oz New York Striploin with Red Wine and Shallot Reduction \$90.00 Per Person

\$70.00

Per Person

Platinum Selections

Slow Roasted Prime Rib and Yorkshire Pudding with Red Wine Jus Classic Surf & Turf Grilled Beef Tenderloin & Broiled Lobster Tail \$110.00 Per Person

All entrées are accompanied by our fresh Seasonal Vegetable Medley and a choice of one starch: Roasted Garlic Mashed Potatoes, Mini Roasted Red Skin Potatoes OR Steamed Basmati Rice ***All dinners come with an assortment of dinner rolls and butter

All pricing is pre-tax and 15% Service Charge

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Buffet Menu

\$110.00 Per Person

Salads (please choose three)

Mixed Greens topped with Grilled Vegetables and Pesto Vinaigrette Caesar Salad with Garlic Croutons and Shaved Parmesan Roasted Red Skin Potatoes mixed with Scallion, Hard Boiled Egg and Creamy Dijonnaise Dressing Mixed Greens with Cucumber, Cherry Tomato, Peppers and Assortment of Dressings Spinach Salad with Cherry Tomatoes, Hard Boiled Egg, Pine Nuts and Balsamic Vinaigrette Fresh Watermelon Mixed with Feta Cheese

Entrees (please choose three)

Braised Chicken Thighs with Mushroom & Onion Jus Grilled Chicken with Lemon Thyme Jus Roasted Pork Loin with Grilled Apples Roasted Vegetable Penne with Tomato Basil Sauce Roasted Striploin with Pink Peppercorn Cream Sauce Oven Roasted Baby Back Ribs with Sweet Barbecue Sauce Grilled Salmon with Dill Sauce Prime Rib with Au Jus, Dijon Mustard & Horseradish Slow Roasted Herbed Beef Tenderloin with Red Wine Demi

All buffets are accompanied by our fresh seasonal vegetable medley and a choice of one starch: Roasted Garlic Mashed Potatoes, Mini Roasted Red Skin Potatoes OR Steamed Basmati Rice

Also includes:

A Selection of Dinner Rolls and Butter An assortment of Cookies and Dessert Squares Dessert upgrade options are available upon request Coffee & Tea Service

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Sleepy Hollow Country Club

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Hors D'oeuvres

Cold Hors D'oeuvres

Crostini topped with Goat Cheese and Roasted Mediterranean Vegetables Fresh Asparagus wrapped in Prosciutto Crispy Crostini topped with Smoked Salmon, Asparagus and Cream Cheese Shrimp Cocktail with Chipotle Cocktail Sauce Cucumber Crostini topped with Shrimp Salsa

Hot Hors D'oeuvres

Spanakopita Brie & raspberry wrapped in Phyllo Pastry Mini Chicken Pot Pie Chicken or Vegetarian Spring Roll Mini Buffalo Chicken Egg Roll Beef Satay with Sweet Chilli Sauce Chicken Satay with Sweet Chilli Sauce

Add additional platters for \$65.00 per platter (48 pieces)







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Package Add-Ons

Cheese and Cracker Platter

\$65.00 Serves 30

Vegetable Platter

Antipasto Platter

\$40.00 Serves 30 \$60.00 Serves 30

Fruit Platter

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\$40.00 Serves 30





Signature Sleepy Poutine Bar \$13 per person

Grilled Cheese & Tomato Soup Shots

\$11 per person

Cheese Displays & Deli Platters \$15 per person

> Late Night Pizza Bar \$13 per person

> > Sweets Table \$12 per person

New York Style Fries with assorted dipping sauces \$11 per person

AU pricing is pre-tax and 15% Service Charge

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Late Night

Menu

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Breakfast Buffet

\$32.00 Per Person

Includes Scrambled Eggs

Bacon & Sausage

Home Fries

Fresh Fruit Platter

Flavoured Yogurts



Assorted Danishes & Muffins

Choice of Waffles or French Toast served with Whipping Cream,

Coulis and Maple Syrup

Orange & Cranberry Juices

Coffee & Tea



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Bar Options

Bottled Wine Service

House Red/White \$40.00 per bottle

Corkage Fee

A corkage fee allows the host to bring in their own wine at a fee of \$15.00 per bottle

Champagne Toast

\$11.00 per glass

Custom Made Fruit Punches:

Non-Alcoholic Alcoholic \$65.00 serves approximately 75 guests \$125.00 serves approximately 75 guests

Host Bar:

Includes house liquor, domestic & imported beer, house wine and non-alcoholic alternatives

Four Hours	\$42 per person
Five Hours	\$55 per person
Eight Hours	\$70 per person

Consumption Bar:

Includes any chosen options from our Basic and Premium Bar Menu as well as non-alcoholic alternatives Billed based on guest consumption

Non-Alcoholic Host Bar

Includes a variety of pop and juices ***Children under 5 are complimentary***

Four Hour	\$18.00 per person
Five Hour	\$22.00 per person
Eight Hour	\$30.00 per person

The service of liquor is permitted until 12:30am. Sleepy Hollow is a fully licensed establishment and must abide by all levels of Law in regard to the purchase and sales of alcohol.

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Frequently Asked Questions

What if my guests have dietary restrictions?

At Sleepy Hollow, we are happy to accommodate any dietary restrictions or allergies, you or your guests may have. Please notify the Events Manager, in advance, of any restrictions.

When can we host our rehearsal?

We schedule this event based on venue availability at a mutually agreed upon time. Rehearsals typically last 30 to 45 minutes.

Can we bring in outside rentals or suppliers?

We work exclusively with our specialty linen suppliers, however, if you wish to use your own supplier a \$250 set up fee will apply.

Can we bring in outside food?

Sleepy Hollow has a fully equipped in-house catering department to suit your needs. Our Executive Chef is highly skilled in a variety of different culinary backgrounds and would be happy to customize something that suits your tastes and culture. If you don't see it on the menu, be sure to ask about customizing options.

Can we come in before to set up?

We make every effort to have your event set up the day before, unless there is a previous booking that day. We allow time for you to add the finishing touches onto your special day and if we cannot accommodate we are happy to have you drop off décor items in advance and we'll make every effort to place them according to your vision. We are not responsible for any lost or stolen items and always recommend you designate someone to double check everything on your big day.

Can we leave items overnight?

We don't mind if you leave a few items behind the night of your wedding. We ask that you pick these items up by 10:00am the following day and we are not responsible for any lost or stolen items.

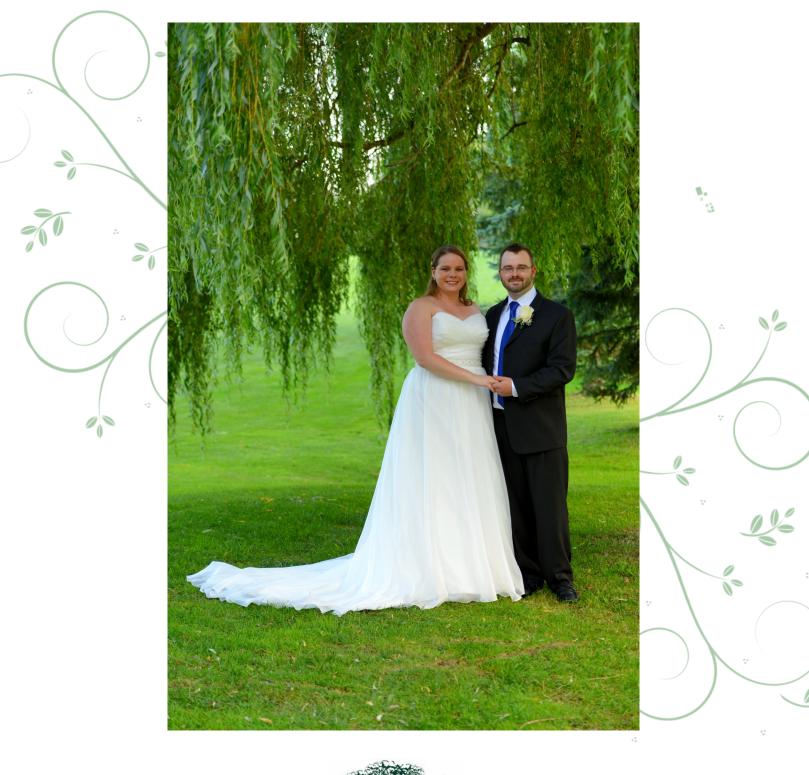
Are taxes and service included?

The taxes and service fees are not included in the prices indicated. Applicable taxes and a 15% gratuity fee are added to your final bill at the time of invoicing.

How long do we have the venue for?

The latest our bar service ends is 12:30am or earlier, based on your contract. Entertainment must end no later then 1:00am.

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Email events @sleepyhollowgolf.on.ca for more information