

THE CLUB AT
BOND HEAD

2009 Wedding Package





THE CLUB AT BOND HEAD

Today is a Very Special Occasion.

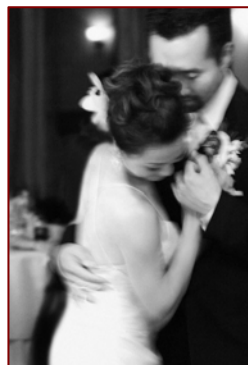
One which you will remember for years to come. Let us help create those wonderful memories for you & your guests, whether it is an intimate dinner party for 60 or an elaborate affair for 300.

Every detail from the menu, floor plan & timing of your special day will be carefully executed by our attentive staff. We will personally oversee your day from beginning to end and make certain that everything is to your exact specifications. Relax & enjoy while we tend to your every need.

Our All-Inclusive Wedding Package Includes;

- *Selection of Hot and Cold Hors D'oeuvres*
- *A Four Course Gourmet Dinner of your choice*
- *Unlimited Soft Bar*
- *A Late Night Sweet Table with Coffee & Tea Station*
- *Host Standard Bar from 5pm until 1am and Unlimited Wine Service with dinner*
- *Complimentary tasting for six guests in our fine dining room before your event*
- *Complimentary foursome of golf with carts during the season that the event is held*
- *Onsite Photo Locations*
- *The use of our In-House Audio Visual Equipment*
- *The full service expertise of our on-site Club Wedding Coordinator, who will work with you from the point of booking your Wedding up until and including the execution of your event on the day.*

The Club at Bond Head Redefining Your Expectations!





The Cocktail Reception

Welcome your guests in style with a Cocktail Reception held on the large flagstone patio overlooking the gorgeous views of our Championship South Course. (one hour)

COLD HORS D'OEUVRES

Spicy Tuna Tartar

Coriander, Chilies, Lime on Potato Crisps

Smoked Chicken, Apple and Cranberry

In Choux Pastry

PEI Lobster

Thai Basil, Cucumber Cup

Brie & Roasted Red Pepper

Pesto, Baguete

Smoked Salmon

Chive Crêpe Rolled with Horseradish Cream Cheese

Asparagus Spears

Wrapped in Prosciutto with Reggiano Cheese

Shrimp & Coriander Rice Paper Rolls

With Vietnamese Dipping Sauce

HOT HORS D'OEUVRES

Steamed Shrimp & Pork Sui Mai

Cilantro Soy Dipping Sauce

Jumbo Black Tiger Shrimp Tempura Style

Garlic & Pepper Marinade

Spicy Chicken & Shiitake Mushroom Wonton

Thai Basil & Red Curry

Goat's Cheese Sun-dried Tomato Tart

Black Olive Tapenade

Crab Cakes

Chive Crème Fraiche

Yukon Gold Potato & Spring Onion Puffs

Tomato Chutney



THE CLUB AT BOND HEAD

FOOD STATIONS (*Premium Upgrades*)

During the Cocktail Reception or as a Late Night Feast, these stations will turn your event into a true culinary celebration.

Slow Roasted Hip of Beef

Overnight Roasted Beef with Rolls, Horseradish, Mayonnaise & Dijon Mustard

(Minimum 150 Guests)

Spit Roasted Whole Suckling Pig "Porchetta Style"

Roasted Hot Peppers, Caramelized Onions, Panini bread

(Minimum 25 Guests)

Oyster Station

Fresh Shucked Malpeque Oysters on the Half Shell

Fresh Grated Horseradish, Lemons, Cocktail Sauce, Shallot Mignonette

(Minimum 25 Guests)

Smoked Salmon Platter

Cream Cheese, Dill, Pickled Onions, Lemon, Fresh Horseradish, Baguettes

(Minimum 25 Guests)

Shrimp Cocktail

Bowl of Peeled Jumbo Shrimp with Cocktail Sauce, Lemons & Pickled Ginger Mayonnaise

Poached Lobster Market price

Platter of Vanilla Poached PEI Lobster on the Half Shell Cocktail Sauce & Lemon Aioli

Pasta Bar

Penne & Fettuccine Noodles

Pesto, Cream & Tomato Sauce

Mushrooms, Onions, Spinach, Roasted Peppers

Grilled Chicken, Shrimp, Bolognese

Feta, Parmesan, Asiago

(Minimum 25 Guests)

Antipasto

Grilled Eggplant, Zucchini, Roasted Red Pepper, Onion

Basil Marinated Bocconcini and Tomato's

Marinated Artichokes, Olives, Grilled Asparagus

Shaved Italian Cured Meats and Cheeses

Focaccia, Calamari Salad

per person, minimum of 40 people

** all above prices are subject to all applicable taxes and gratuities.*



THE CLUB AT BOND HEAD

FOOD STATIONS CONTINUED...

Dipping Platters

Roasted Garlic & Tahini Hummus

Black Olive & Basil Tapenade

Goat's Cheese & Sun-dried Tomato

Includes Selection of Crostini, Focaccia & Pita Breads

(Each set of platters serves approximately 75 people)

Late Night Pizza Station

Fresh Baked Tomato and Mozzarella

Hot Italian Sausage, Hot Peppers, Green Olives

White Pizza with Spinach, Chicken and Tomatoes

(minimum order is 100 people)

Homemade Frites

With Curried Aioli and Smoked Tomato Ketchup

Sandwiches

Asiago and Caramelized Onion Grilled Cheese

Porchetta on a Fresh Panini. Hot Peppers

Muffuletta- Proscuitto, Cappicola, Salami, Provolone Cheese, Black Olive Spread

Sliders

Mini Prime Rib Hamburgers

Served with Corn Relish

Cold Seafood Table

Selection of Poached Jumbo Shrimp, Salmon, Calamari, Mussels

Served with Traditional Cocktail Sauce

Garlic Aioli and lemon Wedges

Marinara Seafood Table

Selection of Calamari, Shrimp, Tilapia, Crab Legs. Cooked with Garlic, White Wine and Tomatoes

Fried Seafood Table

Selection of Calamari, Shrimp, Halibut. Served with Traditional Cocktail and Tarter Sauce. Fresh Lemons

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THE CLUB AT BOND HEAD

FOOD STATIONS CONTINUED...

Fruit Platter

Selection of Fresh Fruit & Melon, Ripe Berries

Dessert Table

Fresh Baked Biscotti, Butter Cookies

Mini Pecan Pie, Lemon Mousse, Chocolate Torte, Apple Crumble

Decadent Chocolate Cake, Individual Chocolate Cheesecake

Chocolate Dipped Strawberries & Fresh Truffles

Selection of Freshly Brewed Regular & Decaffeinated Coffee, Herbal & Traditional Tea

Crepe Station

Warm Grand Marnier Flambéed Crepes

Fresh Fruits and Berries, Whipped Cream, Chocolate Shavings

Caramel Sauce, Chocolate Sauce

(Due to it's overwhelming popularity we recommend that this station is ordered for as many guests as there are in attendance during the event)

Domestic Cheese Tray

Old White Cheddar, Brie, Aged Blue Cheese

Apricot Moustarde, Croistini, Crackers

Chocolate Fountain

Choice of Dark, Milk or White Chocolate

Fresh Fruits & Berries, Vanilla Sponge Cake, Fluffy Marshmallows, Decadent Brownie Bites

(serves 100 guests)

Late Night Candy Bar

Candy Bar priced on an individual basis, according to candy selection and specific requirements

Chocolate Dipped Strawberries

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THE CLUB AT BOND HEAD

The Dinner Service

All Four Course Packages come with your choice of Soup and Salad, the Entrée and a Dessert. You may wish to enhance your Four Course Package by adding a Fifth course or by substituting one of the starter courses- soup or salad – for one of the Chef's premium pasta or antipasto course. A small surcharge will apply.

STARTERS

SOUP

Roasted Butternut Squash Purée

White Cheddar, Cilantro

Wild Mushroom Purée

Infused with Porcinis & Truffle

Leek & Fennel Bisque

PEI Lobster, Orange Oil, Dill

Shrimp Broth

Red Curry and Lemongrass

Fire Roasted Tomato Gazpacho

Grilled Shrimp, Avocado

Asian Lobster Broth

Scented with Lemongrass and Lime, Enoki Mushrooms

SALAD

Baby Lettuce, Edible Flowers, Tarragon

Clover Honey, Mustard Vinaigrette

Crisp Hearts of Romaine, Chorizo Sausage, Grilled Corn

Roasted Garlic Dressing

Red & Yellow Tomato Salad, Bocconcini Cheese, Black Olives

Balsamic, Olive Oil Drizzle

Spicy Mustard, Arugula, Radicchio lettuce

Smoky Bacon, Pickled Chanterelles

Butter Lettuce Salad

Pink Grapefruit, Popcorn Seedlings



THE CLUB AT BOND HEAD

ANTIPASTO AND PASTA *(Premium Upgrades)*

To substitute one of your two starter courses for an Antipasto or Pasta a small “Substitution” surcharge will apply. To serve one of the below courses as a Fifth Course to enhance your dinner menu the “Additional Course” fee will apply.

ANTIPASTO

SUBSTITUTION

ADDITIONAL COURSE

Terrine of Smoked Atlantic Salmon

Apple Fennel Salad, Caviar Crème Fraîche

Loin Provimi Veal served Chilled with Pepper Crusted Tuna

Lemon Caper Aioli, Baby Arugula Greens

Oven Roasted Tomato Tart

Caramelized Onion, Pesto Infused Goat’s Cheese, Frisée Salad

Prosciutto, Grilled Artichoke Salad with Roasted Peppers

Marinated Olives, Arugula, Pine Nuts, Reggiano Cheese, Balsamic Syrup

PASTA

Hand Made Ravioli Stuffed with Yukon Gold Potato

Fricassee of Wild Mushrooms, Truffle Cream

Fresh Fettuccine, Roasted Red Peppers, Pancetta

Grilled Tomato, Olive Oil Basil Sauce

Penne with Fire Roasted Tomato & Basil

Served with Parmigianino Reggiano

Risotto with Tender Asparagus

Pine Nut & Basil Pesto, Drizzled with Extra Virgin Olive Oil

Yukon Gold Potato Basil Gnocchi

On a Bed of Spinach, Sun-dried Tomatoes, Herb Cream Sauce

INTERMEZZO

Serving a refreshing flavored ice to cleanse the palate before the entrée is served takes your culinary experience to the next level.

Guava and Raspberry

Passionfruit

Limoncello

Champagne Ice

(We can accommodate almost any flavour combination you desire)

** all above prices are subject to all applicable taxes and gratuities.*



THE CLUB AT BOND HEAD

ENTRÉES

Jumbo Black Tiger Shrimp & Sterling Silver Flatiron Steak

Garlic Whipped Potatoes, French Beans, Grilled Tomato Relish

Breast of Chicken Marinated with Sundried Tomato and Oregano

Garlic Rapini, Mushrooms, Roasted Creamer Potatoes

Sterling Silver Beef Tenderloin and Pancetta Roasted Breast of Hen

Fricassee of Seasonal Mushrooms, Traditional Béarnaise Sauce, White Truffle Jus

Chilean Seabass with Tarragon, Chives

Fennel, Cherry Tomato, Dill, Olive Oil

Loin of Veal with Porcini Mushroom Dust

Peperonata, Potato Pave, Lemon, Caper, Tomato Butter Sauce

Grilled Beef Tenderloin with a Herb Marinade

Roasted Asparagus, Fingerling Potatoes, White Truffle Hollandaise

Grilled Bone In Veal Chop

Roasted Fingerling Potato, Parmesan Tomatoes, Rapini

Vegetarian Option

*Sweet Red Pepper filled with Curried Couscous, Asparagus, Zucchini and Mushrooms
Basil Pesto Sauce*

ADD TO ANY OF THE ABOVE ENTREES

6oz Chicken Supreme with Oregano and Roasted Garlic Marinade

6oz Beef Tenderloin with Black Pepper and Basil

6oz Veal Tenderloin with Roasted Garlic and Thyme

Salmon Fillet with Lemon Zest and Olive Oil

Chilean Seabass with Chives

Jumbo Shrimp (1pc) with Garlic and Herb Marinade

Lobster Tail Brushed with Garlic Butter and Chives

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DESSERTS

Decadent Chocolate Torte

Vanilla Roasted Banana, Rum Anglaise

White Chocolate & Orange Crème Brûlée

Chocolate Cherry Biscotti

Grand Marnier Macerated Seasonal Berries

Layered in Orange & Almond Shortbread, Lemon Mascarpone Mousse

Vanilla Panna Cotta

Roasted Peaches, Hazelnut Chocolate Cookie

Dark Chocolate Espresso Mousse

Toasted Hazelnut Meringue, Fresh Raspberries





THE CLUB AT BOND HEAD

The Premium Dinner Package

This popular Six Course Menu Package includes hot and cold hors d' oeuvres served during the cocktail reception and a host standard bar between 5pm and 1am. Package is, exclusive of desired course upgrades. Applicable Taxes and Gratuities are additional.

ANTIPASTO

Prosciutto, Cantaloupe, Marinated Bocconcini, Roasted Red Peppers, Grilled Eggplant

*Chilled Seafood, add
Shrimp, Calamari, Clams, Mussels, Scallops. Lemon and Herb dressing.*

FISH

***Seared Salmon Fillet
Creamed Leeks, Chives, Onion Crisps***

*Tilapia Fillet filled with Sweet Crab, add
Pesto Roasted Tomatoes, lemon Chive Butter Sauce.*

*Chilean Sea Bass, add
Fennel, Cherry Tomato, Dill, Olive Oil.*

PRIMI

***Breast of Chicken.
Garlic Rapini, Mushrooms, Roasted Creamer Potatoes***

*Grilled Beef Tenderloin, 6oz add, 8oz add
Roasted Asparagus, Fingerling Potatoes. White Truffle Hollandaise.*

*Loin of Veal, 6oz add, 8oz add
Peperonata and Potato Pave. Lemon, Capers and Tomato Butter Sauce.*

SALAD

Baby Green Salad with Shaved Fennel, Tomatoes, Balsamic Vinaigrette (Plattered)

*Baby Whole Leaf Salad, add
Lollo Rosso, Red Oak and Romaine. Basil Vinaigrette (Individually Plated)*

FRUIT

Melons, Pineapple, Berries and Grapes (Plattered)

LATE NIGHT DESSERT TABLE

A selection of assorted cakes, pastries, tarts and cookies. Served along with your wedding cake and a Tea and Coffee Station



The Sunday Brunch Buffet

The Club at Bond Head is the perfect venue for the Sunday Brunch Buffet. Your guests will be enchanted by the rolling hills and gorgeous countryside that surround the Clubhouse. This Wedding Package includes Chilled Champagne Cocktails passed by waitstaff, Brunch Inspired Hors D' Oeuvres, three hours of Host Standard Bar and unlimited Wine Service with Brunch.

HORS D' OEUVRES (One Hour)

Smoked Salmon

Chive Crepe Rolled with Horseradish Cream Cheese

Quiche Lorraine

Double Smoked Bacon, Aged Cheddar Cheese

Shrimp Cocktail

Horseradish Cocktail Sauce

Fire Roasted Tomato Gazpacho

Avocado, Dill

BRUNCH BUFFET

*Freshly Baked Butter Croissants, Assorted Muffins, Cinnamon Danish,
Apple & Cherry Turnovers. Sweet Butter & House Made Preserves*

*Mixed Baby Green Salad, Caesar Salad, Baby Potato Salad with Dill, Red & Yellow Tomato Salad
Fresh Fruit & Melons, Freshly Baked Artesian Breads*

*Smoked Bacon, English Bangers, Blueberry Buttermilk Pancakes, French Toast
Cottage Potatoes, Scrambled Eggs, Eggs Benedict*

*Penne Pasta with Sweet Tomato Basil Sauce, Roasted Chicken Breast with Mushrooms
Fillet of Atlantic Salmon with Lemon Butter Sauce*

Choice of One Station manned by a uniformed Chef;

Omelets Station, Waffle Station, Crepe Station, Prime Rib of Beef, Maple Glazed Ham Or Loin of Pork

*Assorted Desserts including Freshly Baked Biscotti, Butter Cookies, Mini Pecan Pie, Lemon Mousse,
Chocolate Torte, Apple Crumble, Decadent Chocolate Cake, Individual Cheese Cakes*

*Domestic Cheese Tray; Old White Cheddar, Brie, Blue Cheese,
Apricot Moustard, Croistini, Cracker*



THE CLUB AT BOND HEAD

ADDITIONAL BRUNCH PREMIUM UPGRADES

Smoked Salmon Side

Capers, Red Onion, Bagel Crisps

Jumbo Shrimp Cocktail

We recommend three pieces per person

Cold Seafood Table

*Selection of Poached Jumbo Shrimp, Salmon, Calamari, Mussels
Served with Traditional Cocktail Sauce, Garlic Aioli and Lemon Wedges*

Marinara Seafood Table

Selection of Calamari, Shrimp, Tilapia, Crab Legs. Cooked with Garlic, White Wine and Tomatoes

Fried Seafood Table

Selection of Calamari, Shrimp, Halibut. Served with Traditional Cocktail and Tarter Sauce. Fresh Lemons

Oyster Station

*Fresh Shucked Malpeque Oysters on the Half Shell
Fresh Grated Horseradish, Lemons, Cocktail Sauce, Shallot Mignonette
(Minimum 24 Guests)*

Oyster and Caesar Bar

*Fresh Lemon, Tabasco, Shallot Mignonette, Fresh Grated Horseradish, Spicy and Regular Vodka, Cocktail
Sauce, Marinated Clam Salad
(We recommend that this station is ordered for as many guests as there are in attendance)*

Additional Carving Station

Prime Rib of Beef, Maple Glazed Ham or Loin of Pork

Crepe or Waffle Station

*Warm Grand Marnier Flambéed Crepes
Fresh Fruits and berries, Whipped Cream, Chocolate Shavings
Caramel Sauce, Chocolate Sauce
(We recommend that this station is ordered for as many guests as there are in attendance)*

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THE CLUB AT BOND HEAD

The Children's Menu

Choice of one Appetizer, Entrée, Dessert

(Soft bar is additional)

APPETIZER

Chicken Noodle Soup

Caesar Salad

Mozzarella Cheese Sticks with Pizza Dipping Sauce

ENTRÉE

Homemade Macaroni & Cheese

Chicken Fingers & French Fries

Fusilli with Meatballs & Tomato Sauce

Pizza with Pepperoni & Mozzarella Cheese

DESSERT

Chocolate Chip Cookie & Vanilla Ice Cream Sandwich

Chocolate Brownie with Ice Cream

Ice Cream Sundae

The Vendors Menu

Can be served either in the Ballroom at their work station, or in the Bistro when it is convenient to them. Vendor Menu includes the cost of their soft bar for the evening.

Mesculine Green Salad

Cherry Tomatoes, Balsamic Vinaigrette

Grilled Chicken Penne

Mushrooms, Roasted Onions, Spinach, Roasted Garlic Cream Sauce

Decadent Chocolate Cake

Cinnamon Whipped Cream

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THE CLUB AT BOND HEAD

The Host Bar

HOST STANDARD BAR ~ *Included in the Four Course Wedding Package, this Bar Package is available After 5pm and until 1am.*

Includes:

Standard Spirits/Mixed Drinks

Domestic Beer

House Red & White Wine

Non Alcoholic Alternatives (Assorted Juices, Pop, Coffee, & Tea)

HOST PREMIUM BAR ~ *Also available After 5pm and until 1am, this Premium Package is priced at an additional*

Includes:

All Host Standard items

Plus:

Imported Beer

Premium Liquor

Premium Liqueurs

Martinis, Specialty Cocktails & Mixed Drinks

Coolers

Champagne Toast

Non Alcoholic Alternatives

(Assorted Juices, Pop, Coffee, Tea, Espresso, Cappuccinos, Bottled Still & Mineral Water)

Host Standard & Premium bar options include wine service during dinner based on our house wine selection.

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THE CLUB AT BOND HEAD

ADDITIONAL BEVERAGE PRICING

Soft Bar

8.50

*Soft Bar includes unlimited service of the following items;
Soft Drinks, Juice, Milk, Regular and Herbal Tea, Regular
& Decaffeinated Coffee*

Still or Mineral Water, 750ml

Charged by the number of bottles opened

Bottled Spring Water, 355ml

A nice touch during an outdoor summer ceremony

Charged, based on the number of bottles ordered

Non-Alcoholic Punch

Serves 30 guests

Alcoholic Punch

Made with your choice of Rum, Vodka or Sparkling Wine

Serves 30 guests

Signature Cocktail Service

*Your Creation- mixed and presented according to a particular theme
or the colors of your event*

Champagne Toast, 750ml

Sparkling Wine. Charged by the number of bottles opened

Receiving Line Shots, 750 ml.

Your choice of three from Bailey's, Sambucca, Amaretto, Grappa and Scotch

Charged per bottle ordered



** all above prices are subject to all applicable taxes and gratuities.*



The Ceremony

Make your wedding truly a “Destination Event” by holding your ceremony at The Club at Bond Head. Our Outdoor Ceremony site provides romantic views of the rolling hills, reflecting pond and gorgeous countryside.

Ceremony Fee

The details of the Ceremony are coordinated by our in house Wedding Coordinator. Ceremony fee includes a one hour scheduled Wedding Rehearsal, ivory chairs, table for wedding programs and signing table. One Hour.



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The Club at Bond Head 2009 Wedding Package



Special Event Catering Terms and Club Policies

Minimum Spend

The following are minimum (pre-tax and service charge) requirements for the function rooms at The Club at Bond Head. Function Food & Beverage totals that do not reach the minimum requirement for the function room will be charged the difference as a room rental (plus applicable taxes). Please note that for functions requiring more than one room, the minimum is in effect for each room.

Room	Capacity	May 1 st to October 31 st , Sunday - Friday	May 1 st to October 31 st , Saturday	November 1 st to April 30 th , Sunday - Friday	November 1 st to April 30 th Saturday
The Boardroom	12	\$1000	\$850	\$700	\$750
The Bistro	80	N/A	N/A	\$1500	\$2000
The Terrace	32	\$1500	\$1750	\$1000	\$1250
The Osler Room	150	\$5000	\$7000	\$3500	\$4000
The Cerswell Room	120	\$7000	\$9000	\$4500	\$5500
The Ballroom	270*	\$11,500	\$15,500	\$7500	\$9000

* The maximum capacity for the Ballroom, set with a dance floor is 300 people. Set without a dance floor, the Ballroom will seat 320 guests. All events over 250 must be in tables of 10 guests

Audio/Visual

As part of our wedding packages we are pleased to offer at no additional fees the following audio visual equipment to enhance your event;

- Two LCD Projectors, suspended from ceiling
- Two 20 foot automatic, retractable screens
- Cordless Microphone & Podium
- In-House Sound System with five CD disk changer
- Decorative wrought iron easels
- As well, we have staging in 4' by 4' sections that are for use according to availability.

If use of any of the above equipment will be required for your event, please arrange with our Weddings and Special Events Coordinator a minimum of 7 (seven) days before your event.

Décor

The Club at Bond Head will not permit affixing any décor items to walls, windows, doors, carpet, ceiling or furniture by way of tape, putty, nails or staples. If the client plans to involve any décor or hired decorators in their event a meeting between the client, decorator and Wedding Coordinator must take place, as well the Wedding Coordinator must be supplied with and approve of a full list of all décor items that will be brought onto property.

Confetti, Rose Petals, Rice and/or sequins must never be used either as part of décor on tables, during the ceremony or by the DJ as part of the dance. If any of these items are used, event without the Clients specific knowledge, a \$500 clean up fee will be charged to the Wedding Account and the Bride and Groom will then have 30 days in which to settle the new balance.

Any uses of bubble and fog machines are also not permitted unless specifically discussed and approved by the Wedding Coordinator in advance of the event.



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Alcoholic Beverage Service

The regulations of the Liquor License Act of Ontario will be strictly enforced at all times. The Club at Bond Head reserves the right to refuse alcohol service to anyone attending the event. If anyone is under the legal drinking age, or anyone whom has been refused service, is found to continue to consume alcoholic beverages the bar will be closed immediately for the duration of the event.

The Club does not permit food or alcoholic beverages to be brought into the Club without prior authorization from the Weddings and Special Events Sales Manager. The Club at Bond Head does not permit any leftover food or beverages to be removed from the Club premises.

Alcoholic Beverage Service Continued....

All beverage service ceases at 1am, without exceptions. Guests will then have 45 minutes, as per Ontario Liquor Laws, in which to finish their beverage. All guests, including members of the Wedding Party and those vendors as contracted by the Bride and Groom must arrange to vacate club property by 2am. A Staffing Fee of \$500 per hour will begin billing for every hour Wedding participants remain on property after 2am. This staffing fee will be charged to the Wedding Account and the Bride and Groom will then have 30 days in which to settle the new balance.

Choice of Menu

Menu and wine selections must be received a minimum of 30 business days (1 month) prior to the event in order for the Club to guarantee selections.

When selecting your menu choice, please remember both Starters and Dessert selection is limited to one choice, unless special dietary or religious restrictions exist. Special dietary substitutions are available (in limited quantities) and must be arranged for seven (7) business days in advance of the event. The Club at Bond Head requires the names of all the guests that may be allergic to any food & beverage item. We also cater to special vegetarian needs as well. Those guests who are to receive these special meals must be identified to the banquet staff prior to the service commencing.

Conveners wishing to provide more than one entrée at their event will be charged the current price of each of the individual entrées for all selections. No more than 3 main courses will be chosen. Numbers for each selection must be received with the function guarantee. The convener must provide place cards with an indicator of main course selections for each person in attendance.

Confirmation of Numbers

The Convener must confirm the final number of attendees no later than seven (7) business days before a function. The confirmed number of attendees will be the minimum number invoiced. The Club at Bond Head cannot guarantee to provide meals to any additional attendees that have not been confirmed by the agreed date. Any such additional attendees mutually agreed on by the parties will be charged at the regular plate price plus an additional 10% service fee will be added to the final invoice. Decreases in the confirmed number will be billed as the number originally confirmed.

Menu Pricing & Taxes

Prices are subject to the following taxes unless otherwise stated: 8% PST on all food purchases, 10% on all alcohol purchases, and 5% GST on all purchases. A 15% service charge plus GST is placed on all food and beverage purchases. Prices are current and subject to change due to market conditions. Guaranteed prices will be given thirty (30) days prior to the event.



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Deposit & Final Payment Policy

A non-refundable payment, or “First Deposit”, is required to confirm all bookings. This deposit represents 20% of the subtotal due after the initial Client Agreement, or Proposal, has been drawn up. The remaining balance is split evenly into two remaining deposits. The first of which, or Second Deposit, will be due 60 days before the event is to be held.

The Final Payment, or Third Deposit, is due 7 (seven) days prior to the day of the event, and represents the remaining balance due in full. When confirming final numbers of attendees, an estimate is calculated on these numbers, less the previous deposits. This estimate is now the final balance due. Accepted methods of payment are by certified cheque, credit card or member account.

Any charges that are incurred during the course of the event will be billed the next business day after the event and that amount is due in full within 30 (thirty) days of the event date.

If the account is not settled by the terms above, a late payment charge of 2% compounded per month will be levied. In the event that The Club at Bond Head is required to turn this account over to collection, the person(s) signing this agreement agrees to pay all collection charges and/or legal and court fees arising from this action.

In the event The Club at Bond Head collects more in deposits than the actual amount spent on the day of the function, then a credit for the difference will be issued or can be used as a deposit to book for another event.

Cancellation Policy

(Applying to events that have booked the Cerswell, Osler or Ballroom and based on original attendance as outlined in the Catering Agreement or Function Contract)

The Club shall be entitled to retain the deposit and charge the following fee in an attempt to recover anticipated revenue of function rooms, food and beverage according to the following schedule:

- Cancellation more than sixteen (16) weeks prior: Initial Deposit of 20% is retained by the club
- Cancellation between twelve and fifteen (12 – 15) weeks prior: Initial Deposit of 20% is retained plus a further 20% of the estimated total event cost is charged
- Cancellation between three and eleven (3 – 11) weeks prior: The Total Room Minimum is charged as outlined on page one of the “Special Events Terms and Conditions” Document.
- Cancellation within two (2) weeks prior: 100% of estimated total event cost is charged

Liability

This contract is not conditional on the function being held. The club will not be held responsible for performing this contract if conditions due to government regulations, labour disputes, fire, flood, force majeure or other circumstances place performance beyond control. The Client, in consideration of the Club permitting the use of their facilities, agree(s) as follows:

- a) To waive any claims, by whatsoever cause that we, the Client, may in the future have against the Club and its directors, officers, employees, agents and representatives (all of whom are hereinafter collectively referred to as the “releasees”).
- b) To release the releasees from any and all liability for any loss, damage, injury or expense that we may suffer as a result of or arising out of our use of the Club facilities due to any cause whatsoever, including negligence on the part of the releasees.



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- c) *To hold harmless and indemnify the releasees from any and all liability for any property damage or personal or bodily injury to any third party resulting from or arising out of the clients use of the club.*
- d) *I/We are liable for and responsible for any damage that may be caused to the fixtures, furnishings and other property of the Club as a result of the function. The Client agrees to abide by all reasonable rules and regulations established by the Club for the purpose of regulating the use of the above facilities; and also to comply with the rules and regulations of the Liquor Control Board of Ontario. The Club reserves the right to inspect and control all functions held. The Club will not be held responsible for articles left in the building before, during or after any function regardless of cause.*
- e) *As the convener of this event, my signature on this contract indicates that the group is responsible with The Club at Bond Head terms and conditions stated herein. I also understand that, as the convener, group is responsible for any damages that may be caused by any member of the group to any property of The Club at Bond Head. I acknowledge and agree that any and all outstanding charges will be charged to the group.*