



*Weddings & Special Events*  
*2022*



A background image of a couple walking down a path lined with trees. The man is wearing a dark suit and the woman is wearing a white dress. They are holding hands and walking away from the camera. The trees have green and yellow leaves, suggesting autumn. The path is covered in fallen leaves.

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*To Our Valued Customer,*

Thank you for considering Elmhurst Golf and Country Club to host your special event.

Elmhurst Golf & Country Club is a newly renovated premier facility located just ten minutes North of the Perimeter Highway off Highway 59. Our unparalleled service staff and renowned culinary team will provide you with a uniquely tailored experience that is second to none. Whether it be an intimate gathering, a mid-sized conference, or a grand scale wedding reception for up to 175 people, Elmhurst will exceed your expectations for an elegant private venue and provide an unforgettable day.

Located on the second floor of our clubhouse, the Colonello Room features a stunning vaulted ceiling with refinished pine beams that will bring an element of both sophistication and warmth to your event. With its vast windows, allowing for plentiful natural light, and balcony overlooking our picturesque grounds, Elmhurst is the ideal scenic setting for your perfect day.

Please contact Kaleigh Humniski, Director of Food & Beverage, with any questions or to book an appointment to view our facility.

(204) 224-2244 or email [khumniski@elmhurstcc.ca](mailto:khumniski@elmhurstcc.ca)

# Wedding Ceremonies



*Photo Credit: Michelle Blais*

Let the stunning grounds of Elmhurst be the backdrop to your perfect day. With our beautifully manicured setting many couples opt to conduct the marriage ceremony on the premises. Let us build your perfect ceremony **Please note:** Ceremony start time must be 4pm or after due to golf course usage.

## Basic Ceremony Package

Includes the Setup and use of any necessary tables, chairs, power cords, speakers, microphone and trellis.  
\$850.00

Following the ceremony let your guests enjoy Champagne and strawberries, or a fully stocked bar outside while you take advantage of our grounds for pictures.

## **For outdoor wedding ceremonies:**

If your special day looks to have questionable weather, confirmation must be made prior to 11:00 to advise if you still wish to proceed outdoors. Should you wish to continue there will be an additional set-up cost of \$150.00 to move indoors last minute.

## Sparkling Wine and Strawberries

Jean-Louis Cuvée sparkling wine and fresh cut strawberries  
\$2.50 per person and \$35 per bottle

## Entertainment

Groups who plan to have entertainment, a band or DJ, etc., should discuss this with the Food and Beverage Manager to ensure the required services are available and set up times are correct. All live and recorded entertainment is subject to SOCAN and RE: SOUND fees, payable by the Lessee. Free of charge is the use of our cordless microphone, speakers and podium.

In addition to our basic décor package we offer a wide array of premium décor options.



# Reception Decorations & Lighting

## Decorations

**Elmhurst offers our basic wedding décor package free of charge, including:**

Linen table cloths (white or ivory)

Choice of coloured linen napkins (over 15 colours to choose from)

Floor length skirting for the head table, and guest book table.

Vintage gala lights along patio

## Indoor Gala Lights

\$150.00

## Linen & Napkins

Linen Napkins (assorted colours) - \$0.65

12" Satin or Organza table runners - \$4.75

Satin or Organza table overlays - \$5.75

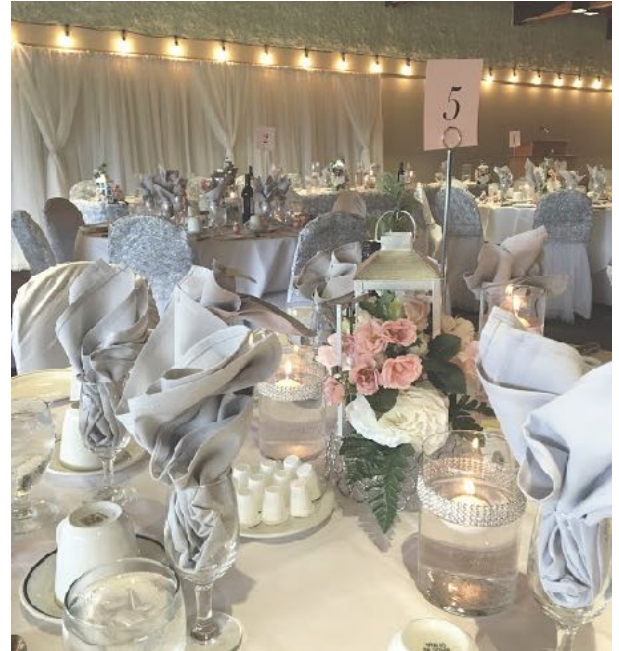
## Chair Covers

Gathered Chair Covers - \$4.00

Cotton Chair Covers with Coloured Sash - \$3.75

Tie Back Cotton Chair Cover (white or ivory) with sash - \$4.50

Tie Back Satin Chair Cover - \$5.00



## Backdrops

### (Column or Straight)

4 person head table      12 person head table

\$225      \$450

8 person head table      16 person head table

\$350      \$500

## A/V Solutions

Projection Screen - \$40.00

LCD Projector - \$100.00

LCD Projector and Projection Screen - \$120.00

*Additional premium décor options may be available, contact us for details. Prices do not include taxes and 16% service charge. Although we have made premium décor options available to you, we do not require that our services are used. We encourage you to utilize any decorating options available. However we prohibit the use of tacks, nails, tapes, screws or any other source that could mark or damage any surface of the clubhouse.*

# *Beverage Services*

Manitoba Liquor & Lotteries (MBLL) rules & regulations apply to all functions at Elmhurst Golf & Country Club where alcohol is served.

Bar prices are subject to applicable taxes and 16% service charge

## **Cash or Host Bar**

All alcohol served must be purchased through Elmhurst Golf & Country Club

## **Alcoholic Beverages**

Domestic Beer and Spirits - \$5.25

Premium Beer and Spirits - \$5.75

Liqueurs (Grand Marnier, Drambuie, etc.) - \$6.25

Bowl of 'Spiked' Punch - \$165.00

Signature Cocktail - \$5.50

House Wine by the glass - \$6.50

Premium House Wine by the glass - \$7.50

House Wine by the litre - \$32

Premium House Wine by the litre - \$35

Wines by the Bottle - see wine price list

## **Occasional Wine Permit**

Groups with a host/cash bar wishing to provide wine only on a temporary permit may do so at a corkage fee \$10.95 per bottle, plus applicable taxes and a 16% service charge.

## **Non-Alcoholic Beverages**

Glass of Pop or Juice - \$2.25

Cup of Coffee or Tea - \$2.00

Bowl of Punch - \$50.00 (serves approximately 40)

## **Late Night / Reception Coffee and Tea Service**

(Includes: heated coffee urns, Red Rose tea, cups, cream, sugar, and sweetener)

50 person coffee service - \$90.00

75 person coffee service - \$125.00

100 person coffee service - \$150.00

**\*We recommend late night coffee for 50% of your total guests**

## Plated Dinners

All plated menu options include rolls and butter, choice of soup or salad, starch, vegetable, and dessert

Add an extra course of soup or salad for \$3.50 per person

Choice of two entree options - add \$2.00 per person

### Beef

#### **Elmhurst Signature Certified Black Angus Prime Rib of Beef**

Served with Yorkshire pudding  
and peppercorn au jus  
\$49.95

#### **7 oz. Pan Seared Certified Black Angus Beef Tenderloin**

Served with a house made bacon and shallot jus or  
wild mushroom chasseur sauce  
\$55.95

#### **8 oz. Grilled Striploin**

Served with brandy peppercorn sauce  
or grilled garden tomato salsa  
\$46.95

#### **Grilled Certified Black Angus Beef Sirloin w/ Shrimp Skewer**

Served with spiced rum, basil orange glaze  
\$43.95

### Beef & Chicken Combinations

#### **4oz Beef Tenderloin and Grilled Chicken Breast**

With maple dijon rosemary sauce  
\$47.95

### Chicken

#### **Elmhurst Chicken**

Chicken breast supreme stuffed with spinach, olives,  
pine nuts and feta cheese. Served with a sun-dried  
tomato cream sauce  
\$39.95

#### **Cabernet Mushroom Stuffed Chicken Breast Supreme**

Served with a provencal herbs red wine reduction  
\$38.95

#### **Lemon Herb Roast Chicken Breast Supreme**

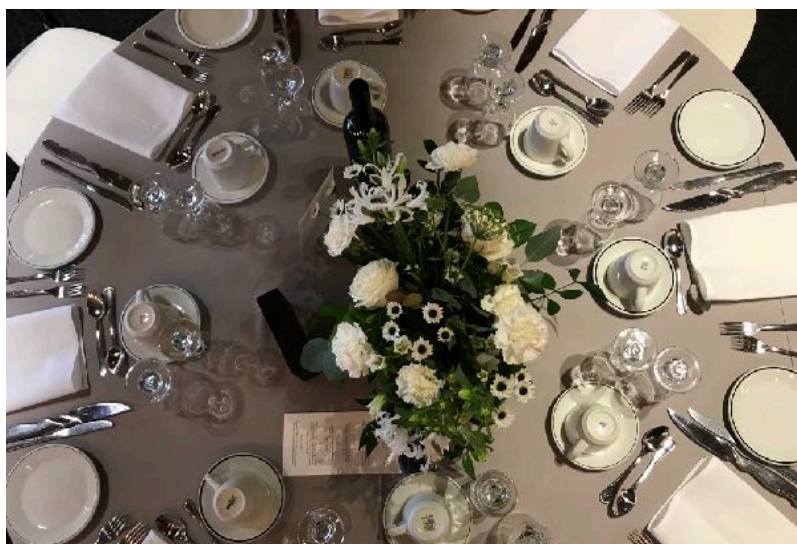
Served with a herb and roasted garlic au jus  
\$37.95

#### **Italian Sausage Stuffed Chicken Breast Supreme**

Served with a roasted tomato and garlic sauce  
\$38.95

#### **Mediterranean Chicken Kiev**

Breaded chicken breast supreme stuffed with a  
caper sun-dried tomato, bacon, and garlic  
compound butter  
\$41.95



# Plated Dinners (continued)

## Pacific Rim Salmon

Roasted maple soy marinated salmon filet with a fresh mango cucumber salsa  
\$39.95

## Prosciutto Wrapped

### Pork Tenderloin

Served with a grainy mustard cream sauce  
\$38.95

## Additions

4 skewered garlic roasted prawns  
\$6.95

Butter poached 6oz lobster tail  
\$26.95

## Soups

- Cream of Bourbon and Wild Mushroom with dill walnut pesto crouton
- Bacon Potato Chowder with corn salsa
- Cream of Roasted Cauliflower and Garlic with parmesan crisp
- Roasted Butternut Squash with candied pumpkin

## Vegetables

- Chefs Seasonal Inspired Vegetables (asparagus, baby beets, baby carrots, grilled peppers, squash, roasted tomato, etc)
- Honey Thyme Roast Root Vegetables

## Desserts

- Cookies & Cream Crème Brûlée  
Vanilla bean custard topped with whipped cream and Oreo cookie crumbs
- Individual Mason Jar Layered Cheesecakes  
Choose from chocolate raspberry brownie, or pumpkin toffee with Bailey's whipped cream
- Warm Almond Apple Crumble  
with vanilla ice cream
- Lemon Curd with mixed seasonal berries and vanilla whipped cream
- Espresso Chocolate Mousse  
with Grand Marnier caramel sauce
- Sticky Toffee Pudding with warmed caramel sauce topped with vanilla bean ice cream
- Layered S'Mores with chocolate ganache, graham crackers and marshmallows

## Manitoba Pickerel

Pan fried, served with a citrus and green peppercorn beurre blanc  
\$39.95

## Vegetarian & Vegan Options

- Grilled vegetables and herb goats cheese tart
- Roasted vegetables with feta and spinach dumplings
- Buddha Bowl - quinoa, vegetables, spring rolls, spinach & avocado  
\$31.95

## Kids Meals

Choice of: Mac & cheese, chicken fingers & fries, individual pizza, or burger & fries  
Includes: Pop or juice & dessert  
\$19.95

## Salads

- Baby Field Greens Salad  
with lavender honey vinaigrette orange segments, raisins, almond granola & goats cheese
- Baby Field Greens Salad  
with orange basil vinaigrette, watermelon, kalamata olives, shaved red onion and crumbled feta cheese
- Classic Caesar Salad  
with house made roasted garlic dressing
- Spinach Salad  
with maple blueberry vinaigrette, candied pecans, crumbled blue cheese and diced apple
- Caprese Insalata  
(fresh tomatoes, basil and bocconcini cheese with a reduced balsamic dressing) – add \$1.00

## Starch

- Oven Herb Roasted Baby Potatoes
- Garlic Mashed Potatoes
- Shallot Rosemary Rosti
- Maple Brown Butter Sweet Potato Puree
- Manitoba Wild Rice Pilaf
- Truffle Scented Mashed Potatoes – add \$.25

**All prices per person,  
prices subject to 7% PST, 5% GST  
and 16% service charge**



# Buffet Dinners

## Imperial Buffet

**Includes:** One carved item, one hot entrée, one starch, two vegetables, choice of five salads, assorted pickle platter, rolls & butter, coffee & tea, and choice of assorted tortes and dainties or fresh fruit with honey yogurt.

**\$41.95**

## Elmhurst Signature Prime Rib & Shrimp Buffet

**Includes:** Elmhurst's signature carved prime rib, Yorkshire pudding, peppercorn jus, poached shrimp platter with cocktail sauce, one hot entrée, one starch, two vegetables, choice of four salads, assorted pickle platter, rolls & butter, coffee & tea, and choice of assorted tortes and dainties or fresh fruit with honey yogurt

**\$51.95**

## Royal Buffet (Minimum 100 guests)

**Includes:** One carved item, three hot entrées, one starch, two vegetables, choice of 6 salads, domestic cheese and cracker platter, seafood platter, assorted pickle platter, rolls & butter, coffee & tea, assorted tortes and dainties with fresh fruit platter.

**\$56.95**



# Buffet Dinner Options

## Carved Items

- Baron of Beef
- Elmhurst Signature Certified Black Angus Prime Rib of Beef - add \$7.95
- Certified Black Angus Smoked Beef Strip Loin - add \$5.95
- Apple Butter Glazed Roast Pork Loin
- Bone-in Ham

## Hot Entrées

- Parmesan Chicken with Garlic Tomato Sauce
- Perogies with green onions and sour cream
- Meatballs in wild mushroom gravy
- Cabbage Rolls
- Shrimp Curry Pasta
- Chicken Alfredo Penne
- Beef & Italian Sausage Bolognese Pasta
- Maple Soy Marinated Salmon
- Breaded Chicken Breast in wild mushroom gravy
- Grilled Chicken with basil pesto cream sauce
- Braised Onion and Lime Chicken Legs
- Vegetarian Lasagna
- Garlic Butter Jumbo Shrimp - add \$2.95

## Vegetables

- Orange Honey Dill Glazed Carrots
- Basil Buttered Corn
- Broccoli Cheese Gratin
- Roasted Root Vegetables
- Chefs Seasonal Inspired  
(Counts as both Vegetables)

## Starch

- Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Potatoes & Cheese Gratin
- Maple Brown Butter Sweet Potato Puree
- Wild Rice Pilaff

## Salads

- Tossed Salad
- Caesar Salad
- Vegetable Pasta Salad
- Village Greek Salad
- Potato Salad
- Maple Chicken Pecan Pasta Salad
- Buffalo Chicken Pasta Salad
- Broccoli Cheddar and Raisin Salad
- Cucumber Salad
- Grilled Vegetable Pesto Salad
- Fruit Salad
- Coleslaw
- Peanut Thai Noodle Salad
- Tomato and Onion Salad

## Additional Buffet Items

Additional Hot Item - \$6.95

Additional Salad - \$4.95

Domestic Cheese and Crackers Platter - \$4.95

Import Cheese and Crackers Platter - \$6.95

Fresh Fruit with Honey Yogurt Platter - \$4.95

Fresh Vegetables with Herb Ranch Platter - \$3.95

Assorted Pickle Platter - \$2.95

Fresh Seafood Platter

(poached salmon, shrimp, and mussels) - \$9.95

All prices per person, prices subject to 7% PST, 5% GST and 16% service charge



## Reception Platters

### Sandwich Platter

Ham and cheese, roast beef, turkey, chicken, egg and tuna salad

\$5.95

### Baked Brie Wheel

(feeds 25 people)

Puff pastry baked brie wheel stuffed with dried fruit, nuts, honey and served with crackers

\$80.00

### Vegetable Platter

Fresh cut vegetables served with herb ranch dip

\$4.95

### Domestic Cheese and Cracker Platter

Canadian cheddar, mozzarella and Swiss cheese with assorted crackers

\$5.95



### Imported Cheese and Cracker Platter

Selection on import cheese with assorted crackers, nuts, honey and dried fruits.

\$7.95

### Fresh Fruit Platter

Fresh cut seasonal fruit served with honey yogurt

\$6.95

### Assorted Pickle Platter

Dill, sweet mixed pickles, gherkins, pearl onions, green and black olives

\$3.95

### Jumbo Shrimp Platter

Chardonnay poached shrimp served with cocktail sauce

\$9.95

## Reception Packages

Elmhurst welcomes the opportunity to tailor your next function to perfectly fit your needs and budget. Please contact us for details.

### Working Luncheon Buffet Package

\$19.95

Assorted sandwiches, tossed salad, pasta salad, potato salad, assorted dainties, coffee and tea

### Soup and Sandwich Buffet Package

\$22.95

Assorted sandwiches, soup of the day, house salad, pickle platter, domestic cheese platter and assorted dainties, coffee and tea

### Deluxe Shower Package

\$21.95

Assorted fancy sandwiches, assorted domestic and imported cheese, fresh cut vegetables and dip, fresh cut seasonal fruit, assorted pickles, dessert table with assorted tortes and dainties, coffee and tea

All prices per person, prices subject to 7% PST, 5% GST and 16% service charge

## Contemporary Reception Stations

### Prime Rib Station \$22.95

Carved signature prime rib, fresh buns & assorted condiments

### Mashed Potato Bar

\$6.95

Butter mashed potato with peppercorn gravy, cheddar and blue cheese, green onion, crispy bacon & smoked salmon

### Seafood Station

\$16.95

Whole poached salmon, chilled mussels, smoked and cured fish, and assorted crackers, dips & spreads

### Build Your Own Bruschetta

\$6.95

Grilled bread with assorted seasonal vegetable bruschetta's with feta & parmesan cheese

### Flambéed Shrimp Station

\$16.95

Flambéed shrimp served by our expert staff. Choose from maple bourbon or jerk BBQ spiced rum

### Anti Pasti Station

\$8.95

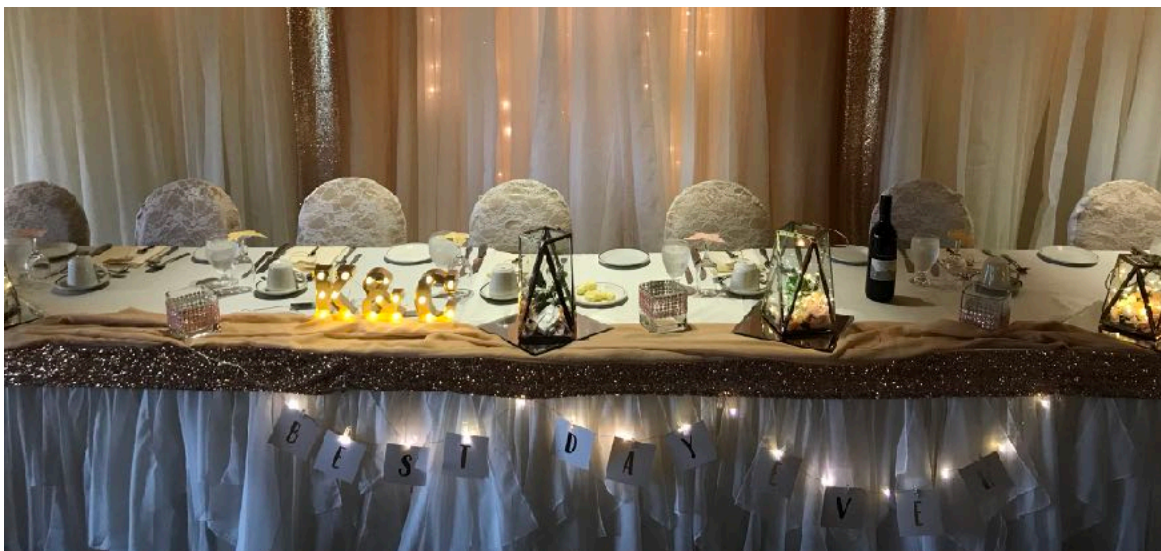
Grilled flat bread with assorted hummus and spreads, mediterranean salads, olives, pickles, and cured meats

## The Elmhurst Contemporary Reception Package

### Includes:

- Carved prime rib station with buns and assorted condiments
- Flambéed prawn station
- Anti pasti station with grilled flat bread, assorted spreads, pickles and cured meats
- Selection of 3 fresh salads (page 8)
- Chefs choice passed Hors D'oeuvres
- Fresh fruit or dainties platter
- Coffee and tea station

**\$45.95** per person



All prices per person, prices subject to 7% PST, 5% GST and 16% service charge



## *Hors D'Oeuvres*

### **\$10.95 (selection of four)**

- Sun-dried Tomato Hummus on Flat Bread
- Tomato and Basil or Asparagus and Goat Cheese Bruschetta
- Devilled Eggs garnished with olive tapenade
- Reuben Roll Ups with Russian dressing
- Shrimp Salad  
with dill cream dressing in a cucumber cup
- Bacon, Spinach and Cheese Stuffed Mushroom Caps
- BBQ Pulled Pork Quesadilla
- Brandy and Herb Chicken Liver Mousse on Toasted Baguette
- Vegetable Spring Rolls with ginger orange sauce
- House Fried Chips with garlic aioli
- Pork Wontons with garlic sesame sauce
- Shrimp Wontons with sweet chilli sauce
- Spanakopita
- Vegetable Summer Rolls  
with Thai peanut sauce
- Lemon Basil and Goats Cheese Crispy Fried Risotto Balls
- Smoked Salmon  
with herbed chèvre on a potato crisp
- Asparagus and Gruyere Cheese wrapped in Prosciutto
- Dry Pork Ribs with BBQ sauce
- BBQ Pulled Pork Sliders with crispy onions
- Mini Yorkshire Puddings with shaved beef
- Chicken or Beef Sauté  
with Szechuan peanut sauce
- Mini Chicken or Beef Wellingtons
- Corn Crab Cakes with chipotle aioli
- Beef Burger Sliders
- Coconut Prawns  
with sweet chilli pineapple sauce
- Poached Jumbo Prawns  
with a Caribbean cocktail sauce
- Ahi Tuna Tartar with Sun-dried Tomato, Shallots and Orange Oil



All prices per person, prices subject to 7% PST, 5% GST and 16% service charge

## Late Evening Menu

Late Evening Menu is to be selected in conjunction with Plated Dinners. Please pick from the following.

### Classic

#### Late Night Snack

Domestic cheese and crackers, fresh breads, assorted condiments, hand sliced deli meats, pickles, coffee and tea  
\$9.95

### Nacho Buffet

Tortilla chips, ground beef, tomatoes, green onions, diced peppers, jalapeños, olives, melted cheese, sour cream and salsa.  
\$9.95  
add guacamole for \$.25

### Poutine Bar

Seasoned house cut french fries served with peppercorn gravy, cheese curds, assorted dips and aioli  
\$9.95

### Perogie Bar

Perogies, kubassa, sour cream & fried onions  
\$10.95

### Hot Dog and Hamburger Buffet

Hot dogs and hamburgers grilled to order on our attached balcony. Complete with lettuce, tomatoes, pickles, onions, and condiments  
\$10.95

### Pizza Buffet

Assorted house-made pizzas  
\$10.95

### Mac & Cheese Bar

Baked cheddar macaroni with assorted toppings (blue cheese, mixed cheeses, crumbled goldfish, cheezies, bacon, spicy sausage, jalapeños, green onion etc.)  
\$10.95

### Candy Bar

Assorted sweets & treats  
\$7.95



All prices per person, prices subject to 7% PST, 5% GST and 16% service charge



## *Elmhurst Brunch*

In addition to providing a monthly Brunch to our membership, we are happy to offer fully serviced private brunches to the public. Whether it be our members dining room, or Colonello Room we are fully equipped to service groups ranging from 35 to 200 people. Please contact the Clubhouse Manager for additional information and booking details.

**\$38.95**

### **Includes:**

- Carved Ham or Baron of Beef (Prime Rib add \$5.95 per person)
- Bacon and Sausage
- Eggs Benedict made to order (traditional or Florentine)
- Hash Browns
- Choice of one additional hot item
- Fresh Fruit Platter
- Assortment of Olives and Pickles
- Tortes and Dainties
- Selection of Four Salads
- Fresh to order Omelet and Waffle station serviced by our trained staff (add \$4.50 per person)
- Croissants and Danishes
- Coffee/Tea
- Orange Juice

## *Celebration of Life Package*

Assorted fancy sandwiches, assorted domestic cheese, fresh cut vegetables and dip, fresh fruit, assorted pickles, assorted dainties, coffee and tea

Our Celebration of Life package has been designed specifically for memorial service receptions. Allow our expertly trained service staff cater the finer details during a difficult time.

**\$18.95**  
**per person**

All prices per person, prices subject to 7% PST, 5% GST and 16% service charge

# *Event Transportation*

The safety of our event guests is of the utmost importance to all of us at Elmhurst so let us help with your tournament transportation needs.

With access to vehicles ranging from six to seventy-five passengers, your VIP guests can ride to and from Elmhurst worry-free. Please inquire regarding any of your transportation needs and we will connect you with our expert Mike Lagace of Lagace Golf & Resort Tours.

Please visit [www.lagacetours.wixsite.com/home/](http://www.lagacetours.wixsite.com/home/) and use the contact form at [this link](#) to contact transport coordinator Mike Lagace. He may also be contacted directly at 204-403-8291 or [mwlagace@mts.net](mailto:mwlagace@mts.net)

**Please note that any transportation must be arranged at least one month prior to your event date.**





# Frequently Asked Questions

Q. Do I have to be a member in order to book the Colonello Room?

A. No, our Colonello Room is open to the public. There are however areas of the club that are restricted to club members. (Members Lounge, Locker Rooms, etc.)

Q. How do I book the facility?

A. Your date is secured with an \$800.00 deposit and the completion of the Event Confirmation form included at the end of this package. This deposit is refundable with written cancellation of the event received by Elmhurst, no later than 9 months (270 days) prior to the events date.

Q. When do I pay for the balance of my event and what methods of payment do you accept?

A. Payment of the projected invoice is preferred prior to your event, however payment must be made no later than 24 hours following the events completion. Accepted payment methods are Cash, Cheque, Debit, Visa and MasterCard. Any past due accounts will be charged a monthly fee of 2%.

**Any payment by credit card will be charged a 2% service charge.**

Q. Is there a room rental fee?

A. The Elmhurst Colonello Banquet Room has a room rental fee of \$500.00 for Saturday bookings, \$300.00 for Friday/Sunday bookings, and \$200.00 for any other days of the week. This room rental fee is waived if the event reaches 120 adult meals on Saturdays, 90 Adult meals on Friday/Sunday and 50 Adult meals on any other day of the week.

Q. Are we allowed to bring in outside food or beverage ,or take home our leftover food?

A. Elmhurst Golf and Country Club must supply all Food and Beverage services with the exception of Wedding Cakes and Favours (Candy Bar, etc.) . Additional exceptions may be discussed prior to the event with the Clubhouse or Banquet Manager. No Food or Beverage may be removed from the premises at any time from any function.

Q. Does Elmhurst have a dress code?

A. Elmhurst has a strictly enforced Dress Code Policy, which is in effect for members and guests, this includes all special event guests using our facility. Blue Jeans and Blue Denim outfits are strictly prohibited. Members or Guests who are not in compliance with the rules of dress will be asked to change into more appropriate attire or, failing to do so, asked to leave the Clubs premises.

Q. Am I allowed to have only my ceremony at Elmhurst?

A. Unfortunately we do not allow ceremonies to be held at Elmhurst, unless we are hosting the reception.

Q. Is there an automatic service charge added to my bill?

A. Any group of 8 people or over will have an automatic service charge of 16% added to the pretax total of the bill. Please keep in mind that the prices listed in this package do not include GST or PST.

## *Frequently Asked Questions*

Q. Am I charged a damage deposit of any sort?

A. While we do not charge a damage deposit, the event Coordinator assumes all responsibility for any damage that occurs to the Clubhouse, Golf Course or any property of Elmhurst Golf & Country Club. Any damages that occur will be added to your bills total. In addition, Elmhurst will not be held responsible for any damage or loss of any items left on the premises prior to, during, or following the function.

Q. Can we use the Golf Course or Golf Carts for pictures?

A. Elmhurst has a number of picture perfect spots surrounding our Clubhouse that can be used for pictures at your leisure. We ask that if you would like to use the area 'in play' for pictures, you and your photographer come out to the club prior to your event and pick out some spots in an effort to eliminate the traffic on the course. If available golf carts can be used for pictures, please advise the Banquet Manager prior to your event if you will require any.

Q. I'm not sure of what type of Bar to choose. Can you help clarify it for me?

A. Elmhurst has 2 different options for running your bar. Host, or Cash. During a HOST Bar Elmhurst provides all the Alcohol & Bartenders for your beverage service, at the end of the event all drinks consumed are charged to the event coordinator (host). No Corkage fee is charged simply the balance of the drinks consumed. With a CASH Bar guests will purchase drink tickets valid at the bar, Elmhurst once again provides all Alcohol & Bartenders, this is at no cost to the host.

Q. When do I need to provide my Guaranteed guest numbers?

A. We require your final guest count 7 days prior to the event. All billings shall be based on your guaranteed number or actual in attendance. Which ever is higher. (Example: 100 Final count, and 93 in actual attendance. Host will be billed for 100 meals)

Q. Are we able to make substitutions to the menu? We have guests who have allergies, are you able to accommodate them?

A. Elmhurst does not serve any pre portioned, frozen, or pre made products. This allows us to make almost any changes that you wish to your dish (price permitting). Because all our dishes are made fresh in our kitchen, this also allows us to closely monitor any dietary restrictions. (Allergies, etc.)



# Elmhurst Golf & Country Club

23113 PR 213 Springfield, MB R5R 0B5

Ph: 204-224-2244 Email: [khumniski@elmhurstcc.ca](mailto:khumniski@elmhurstcc.ca)

[www.elmhurstcc.ca](http://www.elmhurstcc.ca)

## Event Confirmation

(Please Print)

FUNCTION NAME: \_\_\_\_\_

DATE OF FUNCTION: \_\_\_\_\_ TIME OF FUNCTION (am/pm): \_\_\_\_\_

FORMAT: \_\_\_\_\_ (i.e. wedding, etc.) APPROXIMATE # OF GUESTS \_\_\_\_\_

EVENT COORDINATOR: \_\_\_\_\_

PHONE: \_\_\_\_\_

E-MAIL ADDRESS: \_\_\_\_\_

ADDRESS FOR CORRESPONDENCE AND BILLING:

\_\_\_\_\_

\_\_\_\_\_

### TERMS:

Acceptance of this form and the \$800.00 deposit is confirmation of the reservation, binding by the terms stated in this package. Deposit is refundable with written cancelation of the event received by Elmhurst, no later than 9 months (270 days) prior to the events date. In the event Public Health Orders prohibit gathering sizes of 50 or more deposits will be refunded up to one month (30 days) prior. 'Guaranteed numbers' are required at least 7 days prior to the function. All billings shall be based on the guaranteed number or actual attendance, whichever is higher. All accounts are due upon receipt and past due accounts will have a monthly service charge of 1.5%.

**Invoices paid by credit card are subject to a 2% service charge.**

All prices are subject to change, We reserve the right to change pricing up to 90 days prior to event.

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature of Event Coordinator

### OFFICE USE ONLY

\_\_\_\_\_  
(Date Deposit Received)

Paid by:

Cash

Cheque

Debit

Visa

MasterCard