



Elmhurst
GOLF & COUNTRY CLUB

Weddings



2025

To Our Valued Customer,

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

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 day.

Kaleigh Humniski, Director of Food & Beverage will be pleased to speak with you regarding any questions or to book an appointment to view our facility.

She may be reached at (204) 224-2244
or by email at khumniski@elmhurstcc.ca



Photo Credit: Michelle Blais

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Ceremonies & Receptions

Let our stunning grounds be the backdrop to your next chapter. A beautifully manicured setting provides you the opportunity to conduct your entire day at Elmhurst. Select a package below to begin planning your day.

Premier Ceremony & Reception Package

- Wedding Ceremony setup and use of any necessary tables, chairs, power cords, speakers, microphone and trellis
- Guests may enjoy champagne and strawberries or a fully stocked bar (additional cost) outside while you take advantage of our grounds for pictures
- Dinner & Reception in the Colonello Banquet Room

MENU

- Three course plated dinner service (one entrée selection)
- Buffet menu available upon request
- Complimentary menu tasting for two

DECOR

- Linens & napkins
- Chair covers
- Head table backdrops
- Additional decor options available upon request

ALSO INCLUDED

- Ceremony rehearsal
- White ceremony chairs
- Microphone & speaker for ceremony
- Indoor AV Solutions*
- Opportunity for pictures on grounds

*DJs or bands must be discussed with the Director of Food & Beverage to ensure setup times and equipment is adequate. All live and recorded music is subject to SOCAN and Re:Sound fees, payable by the lessee.

Classic Reception Package

The Classic Reception includes all aspects of the Premier package, with the exception of ceremony items.

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.

Host or Cash **Bar Service**

BAR SELECTIONS

**available spirits, wine & beer may vary*

Domestic Beer – Bud Light, Budweiser, Coors Light, Coors Banquet & other assorted domestics

Premium Beer – Heinekin, Stella, Michelob Ultra & other assorted premiums

Domestic Spirits – Captain Morgan's Spiced Rum, Wisers Whiskey, Beefeater Gin, Polar Ice Vodka, Lambs Dark and White Rum

Premium Spirits – Rotating selections based on season and availability

Other Spirits – Please inquire regarding liqueurs, shot etc.

Cocktails – Specialty cocktails available upon request

Wine – Please speak with Wedding Coordinator for available wines & bubbly

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 \$11.95 per bottle, plus applicable taxes and a 16% service charge.

Coffee & Tea **Station**

Please inquire about a coffee & tea station, made available for your guests. Includes coffee urns, tea, cream, sugar and sweetener. Made available following dinner service.

Plated Dinner Service

All plated dinner service includes:

- dinner rolls with butter
 - soup or salad course
 - one entree selection per service
(with the exception of dietary restrictions)
 - one starch & one vegetable
 - dessert course
- Extra courses at additional charge

SALADS

Baby Field Greens Salad

with honey lavender 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 (additional cost)

SOUPS

Cream of Bourbon & Wild Mushroom

with dill walnut pesto crouton

Bacon Potato Chowder

with corn salsa

Cream of Roasted Cauliflower & Garlic

with parmesan crisp

Roasted Butternut Squash

with candied pumpkin seeds

Vegetable Mulligatawny

with parsley almond pesto

DESSERTS

Cookies & Cream Crème Brulée

vanilla bean custard topped with whipped cream & Oreo cookie crumbs

Individual Mason Jar Layered Cheesecakes

chocolate raspberry brownie or pumpkin toffee with Bailey's whipped cream

Warm Almond Apple Crumble

with vanilla ice cream

Lemon Curd with Mixed Berries

& 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



Plated Dinner Service

ENTRÉES

Black Angus Prime Rib

with Yorkshire pudding & peppercorn au jus

7 oz. Pan Seared Black Angus Beef Tenderloin

with house made bacon shallot jus or wild mushroom chasseur sauce

8 oz. Grilled Striploin

with brandy peppercorn sauce or grilled garden tomato salsa

Grilled Black Angus Sirloin w/ Shrimp Skewer

with spiced rum basil orange glaze

4 oz. Beef Tenderloin & Grilled Chicken Breast

with maple dijon rosemary sauce

Elmhurst Chicken

chicken breast supreme stuffed with olives, spinach & feta. With a sun-dried tomato creame sauce

Cabernet Mushroom Stuffed Chicken Breast

with a provencal herbs red wine reduction

Lemon Herb Roast Chicken Breast

with an herb & roasted garlic au jus

Italian Stuffed Chicken Breast

with a roasted tomato & garlic sauce

STARCHES

- Oven Herb Roasted Baby Potatos
- Garlic Mashed Potatoes
- Shallot Rosemary Rosti
- Maple Brown Butter Sweet Potato Puree
- Manitoba Wild Rice Pilaf
- Truffle Scented Mashed Potatoes (add \$1)

VEGETABLES

- Chef's Seasonal Inspired
- Honey Thyme Roast Root Vegetables

Mediterranean Chicken Kiev

breaded chicken breast stuffed with a caper sun-dried tomato, bacon & garlic compound butter

Pacific Rim Salmon

roasted maple soy marinated salmon filet with a fresh mango cucumber salsa

Prosciutto Wrapped Pork Tenderloin

with a grainy mustard cream sauce

Manitoba Pickerel

pan friend & served with a cirrus & green peppercorn beurre blanc

Additions

add prawns & other delicacies upon request

VEGETARIAN & VEGAN

Mushroom & Goats Cheese Stuffed Strudel

with herb roasted tomatoes and balsamic glaze

Buddha Bowl

sweet potato falafel, rice, avocado, seasonal vegetables and corn tortilla chips

KIDS MEALS

Choice of: **Mac & Cheese, Chicken Fingers & Fries, Individual Pizza** or **Burger & Fries**

Second Entrée Choice

\$3 Per Person

**maximum two selections, does not include choices for dietary restrictions or kids meals*



Buffet Dinner Service

Treat your guests to a dazzling array of dishes each prepared with the same care as a plated dinner. With multiple options, Elmhurst will provide the best for your day.

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.

PRIME RIB & SHRIMP BUFFET

Includes: Elmhurst's signature carved prime rib, Yorkshire pudding, peppercorn au jus, poached shrimp platyter 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.

ROYAL BUFFET (minimum 100 guests)

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



Buffet Selections

CARVED ITEMS

Baron of Beef
Black Angus Prime Rib (add \$9)
Black Angus Strip Loin (add \$7)
Apple Butter Glazed Roast Pork Loin
Bone-in Ham

HOT ENTRÉES

Parmesan Chicken with garlic tomato sauce
Peorgies with green onions and sour cream
Meatballs in wild mushroom gravy
Cabbage Rolls
Shrimp Curry Pasta
Chicken Alfredo Penne
Beef & Italian Sausage Blogonese Pasta
Maple Soy Marinated Salmon
Breaded Chicken Breast in mushroom gravy
Grilled Chicken with basil pesto cream sauce
Braised Onion & Lime Chicken Legs
Vegetraian Lasagne
Garlic Butter Jumbo Shrimp (add \$5)

SALADS

Tossed Salad
Caesar Salad
Vegetable Pasta Salad
Village Greek Salad
Potato Salad
Maple Chicken Pican Pasta Salad
Buffalo Chicken Pasta Salad
Broccoli Cheddar & Raisin Salad
Cucumber Salad
Grilled Vegetable Pesto Salad
Fruit Salad
Coleslaw
Penut Thai Noodle Salad

STARCHES

Herb Roasted Potatoes
Garlic Mashed Potatoes
Potatoes & Cheese Gratin
Maple Brown Butter Sweet Potato Purée
Wild Rice Pilaf

VEGETABLES

Orange Honey Dill Glazed Carrots
Basil Buttered Corn
Broccoli Cheese Gratin
Roasted Root Vegetables
Chefs Inpired Seasonal Vegetables
(counts as two selections)

ADDITIONAL BUFFET ITEMS

Please add additional items as desired, each ranging from \$6 to \$13 per selection. Your wedding coordinator will be happy to discuss these options with you.

Additional Hot Entrées
Additional Salads
Domestic Cheese & Crackers Platter
Import Cheese & Crackers Platter
Fresh Fruit with Honey Yogurt Platter
Fresh Vegetables with Herb Ranch Platter
Assorted Pikcle Platter
Fresh Seafood Platter
poached salmon, shrimp and mussels

Prices range from \$6-\$13 per person

Hors D'Oeuvre Selections

Available as an addition to any event package, choose four options from a variety of fine hors d'oeuvres to serve your guests during a cocktail hour. **Please select two from each column.**

COLUMN ONE

Sun-Dried Tomato Hummus on Flat Bread

Bruschetta tomato & basil
or asparagus & goats cheese

Deville Eggs with olive tapenade

Bacon, Spinach & Cheese Stuffed Mushrooms

Brandy & 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

Spanakopita

Vegetable Summer Rolls

with thai peanut sauce

Lemon Basil & Goats Cheese Risotto Balls

COLUMN TWO

Smoked Salmon

with herbed chévre 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 Szechwan peanut sauce

Mini Chicken or Beef Wellingtons

Corn Crab Cakes with chipotle aioli

Beef Burger Sliders

Reuben Rollups with Russian dressing

Shrimp Salad

with dill cream dressing in a cucumber cup

Late Evening Options

The late evening menu is to be selected in conjunction with plated dinners. Please pick from the following at an additional cost.

Classic Late Night Snack

domestic cheese & crackers, fresh breads, assorted condiments, hand sliced deli meats, pickles, coffee & tea

Perogie Bar

perogies, kielbasa, sour cream & friend onions

Mac & Cheese Bar

Baked cheddar macaroni with assorted toppings (blue cheese, mixed cheeses, crumbled goldfish, cheezies, bacon, spicy sausage, jalapeños, green onions)

Poutine Bar

seasoned house-cut french fries with peppercorn gravy, cheese curds, assorted dips & aioli

Nacho Buffet

tortilla chips, ground beef, tomatoes, green onions, diced peppers, jalapeños, olives, melted cheese, sour cream & salsa

Hot Dog & Hamburger Buffet

grilled to order on the balcony, complete with lettuce, tomatoes, pickles, onions and condiments

Pizza Buffet

Assorted house-made pizzas

Candy Bar

Assorted sweets & treats

Platters & Stations

Platters & Food Stations may be added to any event. Please inquire regarding how they can fit with your special day.

Platters & Stations Menu

PLATTERS

Sandwich Platter

assorted ham & cheese, roast beef, turkey, chicken, egg & tuna salad sandwiches

Domestic Cheese & Cracker Platter

Canadian cheddar, mozzarella & Swiss cheese with assorted crackers

Imported Cheese & Cracker Platter selection of import cheeses with assorted crackerts, nuts, honey and dried fruits

Fresh Fruit Platter

Fresh cut seasonal fruit with honey yogurt

Assorted Pickle Platter

dill, sweet mixed pickles, gherkins, pearl onions, green & black olives

Vegetable Platter

fresh cut vegetables with herb ranch dip

Baked Brie Wheel (feeds 25)

puff pastry baked brie wheel stuffed with dried fruit, nuts, honey & served with crackers

Jumbo Shrimp Platter

Chardonnay poached shrimp with cocktail sauce

STATIONS

Prime Rib Station

carved signature prime rib, fresh buns & condiments

Mashed Potato Bar

butter mashed potatoes with peppercorn gravy, cheddar & blue cheese, green onion, & crispy bacon

Build Your Own Bruschetta

grilled bread with assorted seasonal vegetable bruchettas with feta & parmesan cheese

Anti Pasti Station

grilled flat bread with assorted hummus & spreads, mediterranean salads, olives, pickles & cured meats

Seafood Station

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

Flambéed Shrimp Station

flambéed shrimp served by expert staff, choice of maple bourbon, or jerk BBQ spiced rum



All prices subject to GST, PST & 16% service charge. Pricing subject to change up to 30 days prior to event.

Special Events Menu

Elmhurst is happy to host any special event in your life. In addition to our wedding packages, we can help you create the best day possible for all your special moments.

ELMHURST BRUNCH

We are happy to offer fully serviced, private brunches. Please contact us for further details. Brunch menu includes:

**Carved Ham or Baron of Beef
Bacon & Sausage
Eggs Benedict** made to order
**Hash Browns
Choice of Additional Hot Item
Fresh Fruit Platter
Assortment of Olives & Pickels**

**Tortes & Dainties
Selection of Four Salads
Omelet & Waffle Station** at additional cost
**Croissants & Danishes
Coffee & Tea
Selection of Juices**

WORKING LUNCHEON BUFFET

Includes: **Assorted Sandwiches, Tossed Salad, Pasta Salad, Potato Salad, Assorted Dainties, Coffee & Tea**

SOUP & SANDWICH BUFFET

Includes: **Assorted Sandwiches, Soup of the Day, House Salad, Pickle Platter, Domestic Cheese Platter, Assorted Dainties, Coffee & Tea**

DELUXE SHOWER PACKAGE

Includes: **Assorted Fancy Sandwiches, Domestic & Imported Cheeses, Fresh Cut Vegetables & Dip, Fresh Cut Seasonal Fruit, Pickle Platter, Coffee & Tea, & Dessert Table** with assorted tortes & dainties

CELEBRATIONS OF LIFE

Our Celebration of Life Package has been designed specifically for memorial service receptions. Allow our expertly trained service staff to cater the finer details during a difficult time. Includes: **Assorted Fancy Sandwiches, Domestic Cheeses, Fresh Cut Vegetables & Dip, Fresh Fruit, Pickles, Dainties, Coffee & Tea**

Frequently Asked Questions at Elmhurst

Do I have to be a member in order to book an event?

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.)

How do I book the facility?

Your date is secured with an \$1000.00 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.

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

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.*

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

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.

Does Elmhurst have a dress code?

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.

Am I allowed to have only my ceremony at Elmhurst?

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

Is there an automatic service charge added to my bill?

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 **at Elmhurst**

Am I charged a damage deposit of any sort?

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.

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

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.

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

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.

When do I need to provide my guaranteed guest numbers?

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)

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

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.)

*Thank You For Your Interest In
Booking Your Day at Elmhurst*

Elmhurst Golf & Country Club

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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 \$1000.00 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. '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 30 days prior to event.

Date **Signature of Event Coordinator**

OFFICE USE ONLY

(Date Deposit Received)

Paid by: Cash Cheque Debit
 Visa MasterCard