



**Elmhurst**  
GOLF & COUNTRY CLUB

*Weddings*



*2026*

*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](mailto:khumniski@elmhurstcc.ca)



Photo Credit: Michelle Blais

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# Ceremonies & Receptions

Have Elmhurst's stunning grounds be the backdrop to your next chapter. Our beautifully manicured setting provides you the opportunity to conduct your entire day at Manitoba's finest golf course.

## *Premier* Ceremony & Reception Package

*\$2250*

### Includes:

- Setup, use of any necessary tables, chairs, power cords, speakers, microphone and trellis
- Room rental fee
- Complimentary menu tasting for two
- Ceremony rehearsal
- Indoor AV Solutions\*
- Opportunity for pictures on grounds
- Tear down of all necessary tables & chairs

\*DJs or bands must be discussed with 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.

### DECOR

- Linens & napkins
- Gala lights
- Additional decor options available upon request



## 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, Moosehead, 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 – 63**  
with Yorkshire pudding & peppercorn au jus

**7 oz. Black Angus Beef Tenderloin – 65**  
with house made bacon shallot jus or wild mushroom chasseur sauce

**8 oz. Striploin – 60**  
with brandy peppercorn sauce or grilled garden tomato salsa

**Black Angus Sirloin w/ Shrimp Skewer – 56**  
with spiced rum basil orange glaze

**4 oz. Beef Tenderloin  
& Grilled Chicken Breast – 57**  
with maple dijon rosemary sauce

**Elmhurst Chicken – 57**  
chicken breast supreme stuffed with olives, spinach & feta. With a sun-dried tomato creame sauce

**Cabernet Mushroom  
Stuffed Chicken Breast – 57**  
with a provencal herbs red wine reduction

**Lemon Herb Roast Chicken Breast – 54**  
with an herb & roasted garlic au jus

**Italian Sausage Stuffed Chicken Breast – 57**  
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 – 57**  
breaded chicken breast stuffed with a caper sun-dried tomato, bacon & garlic compound butter

**Pacific Rim Salmon – 61**  
roasted maple soy marinated salmon filet with a fresh mango cucumber salsa

**Prosciutto Wrapped Pork Tenderloin – 54**  
with a grainy mustard cream sauce

**Manitoba Pickerel – 57**  
pan friend & served with a cirrus & green peppercorn beurre blanc

### Additions

add prawns & other delicacies upon request

### VEGETARIAN & VEGAN

**Mushroom & Goats Cheese Stuffed Strudel – 34**  
with herb roasted tomatoes and balsamic glaze

**Buddha Bowl – 34**  
sweet potato falafel, rice, avocado, seasonal vegetables and corn tortilla chips

### KIDS MEALS

**Mac & Cheese, Chicken Fingers & Fries,  
Individual Pizza or Burger & Fries – 21**  
Includes pop & dessert

*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

*\$57*

**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

*\$66*

**Includes:** Elmhurst's signature carved prime rib, Yorkshire pudding, peppercorn au 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.

### ROYAL BUFFET (minimum 100 guests)

*\$71*

**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 tortes and dainties and fresh fruit platter.



## Buffet Selections

### CARVED ITEMS

Baron of Beef  
Black Angus Prime Rib (add \$10)  
Black Angus Strip Loin (add \$8)  
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

*Add additional items as desired. Our food & beverage team 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 Pickle 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 crackers, 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 bruschettas 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

23113 PR 213 Springfield, MB R5R 0B5  
Ph: 204-224-2244 Email: khumniski@elmhurstcc.ca  
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