



IDYLWYLDE  
GOLF & COUNTRY CLUB

# Wedding & Banquet Package





# Congratulations On Your Engagement!

We are so pleased that you have considered the Idylwylde Golf & Country Club for your special occasion.

The clubhouse offers an exceptional location for your memorable event with a breathtaking view of our well-manicured course for your guests. Our peninsula is the perfect location to host your one-of-a-kind wedding with many gorgeous photo opportunities to remember your special day.

At the Idylwylde, our staff is here to please! You will have access to a professional and friendly team dedicated to fulfilling your needs. We guarantee a pleasant event planning experience, delicious menus and ex-ceptional service for a truly memorable occasion.

Please feel free to contact our Events Department with any questions, concerns or requests you may have!

## [Events Department](#)

705-522-8580 EXT. 225

705-522-0173 (FAX)

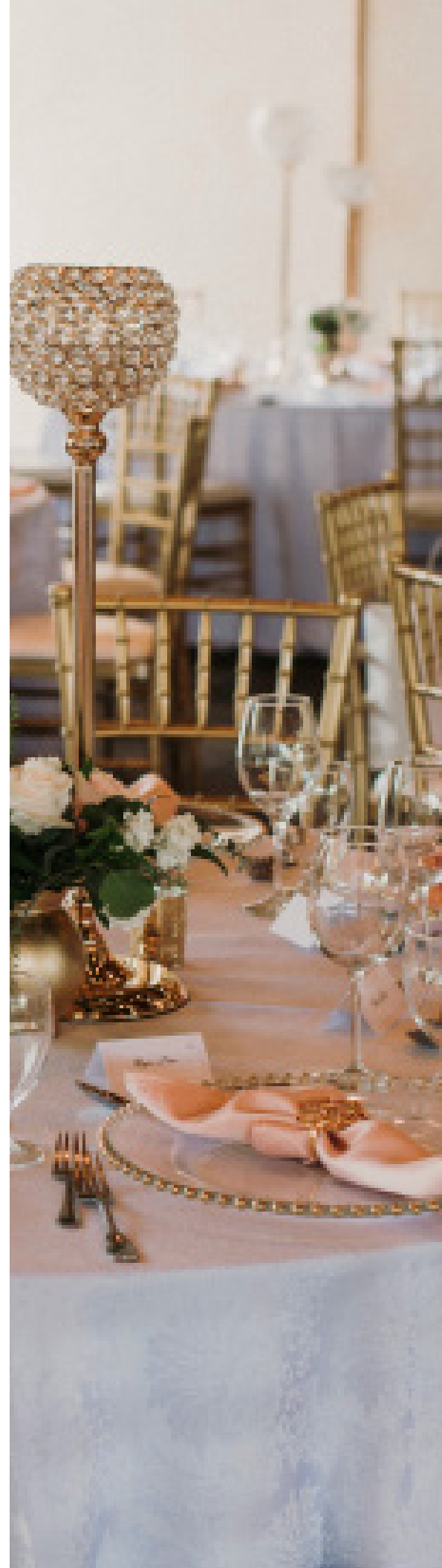
[events@idylwylde.com](mailto:events@idylwylde.com)



# Club Availability

**The Idylwylde Golf & Country Club  
is available for booking all year long.**

The club designates an area for members to use year round. Therefore, we just keep them in mind when booking weddings. During the winter months, we reserve the viewing area for the curling members. In the summer months, we reserve the bar area for our members most days but we are flexible for large functions on certain days. We will work with you to make sure we can accommodate all of your guests and wishes.





# Facility Features

## The Peninsula

The peninsula is located to the right of our clubhouse on beautiful Lake Nepahwin. The peninsula is the perfect location to host your one of a kind ceremony. The area can host up to 160 seated guests for your wedding reception.

This area provides a magnificent view for your guests and pristine backdrop for the wedding of your dreams. The peninsula features a private beach, boating dock and cement platform.

The peninsula fee is \$150.00.

### Measurements

Width—593 ft

Length—483 ft

Perimeter—1674 ft

Platform Perimeter—423 ft



# Complimentary Amenities

- Use of podium and microphone for speeches and introductions
- Free Wi-Fi access
- Complimentary parking
- Dance floor
- Orange room for use as storage
- Wedding photo locations
- Golf cart shuttle service for guests when booking the Peninsula for ceremony





# Plated Meal Options

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**STARTING AT \$100**

*Please Choose one of each item*

## Soups

- ☐ Cream of Mushroom
- ☐ Roasted Red Pepper and Tomato
- ☐ Yukon Gold Potato and Leek
- ☐ Spicy Thai Soup
- ☐ Creamy Coconut & Chicken Soup
- ☐ Roasted Cauliflower Soup

## Salads

- ☐ Caesar Salad with shaved Asiago Cheese and Lemon Wedge
- ☐ Market Green Salad with red onion, cherry tomatoes, cucumber and carrot straw served with a simple vinaigrette and balsamic glaze
- ☐ Caprese Salad served with bocconcini balls and cherry tomatoes tossed with extra virgin olive oil, fresh basil, garlic, salt and fresh ground pepper and finished with balsamic glaze
- ☐ Arugula Salad served with red onion, goat cheese, strawberries, and balsamic vinaigrette

## Pasta (Penne)

Add a pasta course with choice of :

- ☐ Tomato sauce   ☐ Alfredo sauce   ☐ Spicy blush sauce
- ☐ Extra virgin olive oil with garlic and fresh herbs

All sauces topped with grated parmesan and chiffonade of basil

***\*\*Please note all plated wedding meals are required to have a 3 course minimum\*\****

***\*\*All hosted events subject to 15% service charge and 13% HST\*\****

# First, Second and Third Course Options

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## Main Entrée Options

- \_\_\_ Grilled Chicken Supreme with blueberry gastrique sauce
- \_\_\_ Riccota and Spinach Stuffed Chicken Supreme with an Asiago cream sauce
- \_\_\_ Pan Seared Chicken Supreme with a Sundried Tomato Cream Sauce
- \_\_\_ Rolled Pork Loin with Porketta Style Spices and Sage Infused Natural Jus
- \_\_\_ Oven Roasted Strip Loin of Beef with a Red Wine Demi Glaze
- \_\_\_ Grilled 7oz Beef Tenderloin with a brandy peppercorn sauce
- \_\_\_ Grilled Salmon with a lemon butter sauce
- \_\_\_ Pad Thai served with bok choy, spinach, shitake mushrooms, rice noodles, seasonal vegetables, scallions, and garnished with cilantro, lime, peanuts and a side of hot sauce. (*veggie, gluten free*)
- \_\_\_ Chick pea stir fry chick peas served with spinach seasonal vegetables, shitake mushrooms, scallions, garlic, shallots and fresh herbs (*vegan, gluten free*)
- \_\_\_ Oven Roasted strip loin of beef with a red wine demi glaze (\$10 Extra)
- \_\_\_ Grilled Beef tenderloin with brandy peppercorn sauce (\$15 Extra)
- \_\_\_ Prime Rib Roast Beef (AAA) with natural jus and horseradish (\$20 extra)

# Sides and Desserts

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## Side Vegetable (1 included with main)

\_\_\_ Seasonal Vegetable Medley – yellow and green zucchini, peppers, red onion, and carrots tossed with salt, pepper, and extra virgin olive oil.

\_\_\_ Grilled Vegetable Medley – eggplant, green and yellow zucchini, red and white onion, peppers all grilled steamed and tossed with a simple vinaigrette.

\_\_\_ Prosciutto Wrapped Asparagus.

\_\_\_ Maple Glazed Roasted Root Vegetables – parsnips, carrots, red and white onion, celeriac, tossed in Canadian maple syrup

## Side Starch (1 included with main)

\_\_\_ Roasted mini potatoes tossed with oregano and extra virgin olive oil.

\_\_\_ Creamy Mashed Potato missed with butter and cream.

\_\_\_ Roasted Yukon gold potato wedges tossed with basil and extra virgin olive.

\_\_\_ Long grain basmati rice pilaf.

## Dessert Options

\_\_\_ New York Cheesecake – blueberry coulis, strawberry coulis, caramel or chocolat sauce

\_\_\_ Triple Layer chocolate cake with whipped cream, berries and chocolate sauce

\_\_\_ Tuxedo Mousse Cake with berries whipped cream and caramel sauce

\_\_\_ Custom Designed Dessert Display - Provided by Regency Bakery (\$10 Extra)

Create you own self serve display from the amazing options provided by the team at Regency Bakery.



# Hors D'oeuvres

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**\$15/PERSON** – choose 3 options

**\$20/PERSON** – choose 4 options

**\$25/PERSON** – choose 5 options

## Cold Hors D'oeuvres Options

\_\_\_ Caprese Skewers - mini bocconcini balls, basil, cherry tomatoes, extra virgin olive oil and balsamic glaze.

\_\_\_ Greek Cucumber Cups - diced peppers, red onion, Kalamata olives, crumbled feta cheese with greek vinaigrette.

\_\_\_ Mushroom Bruschetta - sautéed button mushroom, cream cheese, shallots, garlic, fresh thyme, extra virgin olive oil, balsamic glaze and grated parmesan.

\_\_\_ Tomato Bruschetta - sliced tomato, fresh basil chiffonade, no nut pesto, extra virgin olive oil, balsamic glaze and shaved asiago cheese.

\_\_\_ Shrimp Skewers - cooked shrimp tossed in garlic, parmesan, extra virgin olive oil, fresh herbs and served with a classic cocktail sauce.

\_\_\_ Brie, Fig Jam, & Prosciutto Crostini – layers of fig, brie, and prosciutto served on a toasted baguette.

\_\_\_ Smoked Salmon Crostini – smoked salmon, cream cheese, shallots and a drizzle of lemon juice served on a toasted baguette.

## Hot Hors D'oeuvres Options

\_\_\_ Spanikopita

\_\_\_ Chicken satay with tzatziki sauce

\_\_\_ Vegetable spring roll with a spicy thai sauce

\_\_\_ Meatballs in a marinara sauce

\_\_\_ Beef skewers with teriyaki glaze

\_\_\_ Bacon wrapped water chestnuts

# Let's Get Started!

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