

# Thank-you...

Thank-you for expressing interest in Deer Run Golf Course, as the host facility for your upcoming Special event. Enclosed you will find our 2009 Special Event information package that will give you a complete understanding on the Deer Run experience. It would be our pleasure to provide you with a great setting, and to ensure that your guests will remember your event above all others.

Situated near the shores of Great Lake Erie, Deer Run's handsome clubhouse includes wonderful banquet facilities with grand views of the course, large patios and terraces overlooking water, rolling fairways, large greens and beautiful Carolinian hardwood forests, which will create the perfect backdrop for your event.

Whether your event is small and intimate our grand and traditional, we'll help you ensure that your event is a personal reflection of your own tastes and customs. Our philosophy is to offer Outstanding Cuisine and Exceptional Service with the Finest Quality and Standards at competitive prices for receptions throughout the golf season up to 180 and in the off-season up to 220.

Deer Run Golf Course offers the ideal setting complimented by our professional staff, which has a single-minded commitment to make sure your event is perfect from beginning to end. Every event includes Complementary Cake Cutting, Round Tables Seating 8-9, a Choice of Elegant White Damask or Ivory Linens and Linen Napkins on all guest tables, Skirting for all your presentation tables, a Spacious Dance Floor, China, Stemware and Silverware, A Climate Controlled Reception Room, Sound System, Podium and Microphone for speeches, Your Choice of Bar, Professional Staff, Setup and Clean-up, and Most Importantly a Relaxed Atmosphere which provides the Ultimate Venue for Entertaining. If you require any special needs or requests please inform us during the planning of your event. We would be more than happy to accommodate you. We're here to assist you in every detail, to ensure a successful and enjoyable time for you and your guests.

Kindly review the enclosed information, and please do not hesitate to contact us if you require any further information.

We appreciate your interest in Deer Run and look forward to accommodating you in the near future.

Best Wishes!

Larissa LeGros  
Special Events  
Food & Beverage Manager



Fore Your **Special Event** Enjoyment

## Elegant Buffet Dinners

All our entrees are served in an elegant buffet setting, please select one buffet choice for all. All entrée prices also include dessert as well as freshly brewed coffees, teas, and water pitcher service.

### The Classics

#### Roasted AAA Canadian Angus

AAA Canadian Angus New York Strip Roasts are marinated and slowly roasted to perfection, chef carved medium rare to well in your personal buffet setting. Served alongside two freshly prepared salads, creamy garlic mash or herb roasted baby potatoes, au jus gravy, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

24.95

#### Béchamel Chicken

6oz. Boneless Chicken Breast, served in a Roasted Garlic and White Wine Béchamel Sauce, alongside two freshly prepared salads, herb roasted baby potatoes, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

20.95

#### Our Year Long Thanksgiving Feast

Roast Turkey Breast, served alongside two freshly prepared salads, creamy garlic mash or herb roasted baby potatoes, au jus gravy, home style stuffing, cranberry salsa, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

21.95

#### Slow Baked Maple and Dijon Ham

Slow baked bone-in Smoked Ham glazed with Ontario Maple and Dijon glaze, chef carved in your personal buffet setting. Served alongside two freshly prepared salads, herb roasted baby potatoes, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

19.95

#### Roasted Cornish Hen with Apple Cornbread Stuffing

Slow Roasted Quebec Cornish Hens, stuffed with a savory apple corn bread stuffing are served alongside two freshly prepared salads, gnocchi with caramelized onion and nutmeg or herb roasted baby potatoes, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

27.95



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## Elegant Buffet Dinners cont'd

### The UNExpected

#### Great Canadian Steak BBQ

AAA Canadian Angus New York Strip steaks are slowly marinated and grilled to your personal perfection on our outdoor BBQ. Served alongside two freshly prepared salads, classic baked or herb roasted baby potatoes, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

14 oz. 30.95

12 oz. 27.95

10 oz. 25.95

#### Great Canadian Chicken BBQ

Meaty and Tender Chicken is seasoned and glazed with our special sauce and barbequed to perfection. Served alongside two freshly prepared salads, classic baked or herb roasted baby potatoes, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

½ Chicken 22.95

¼ Chicken 20.95

#### Beaches & Greens

Our take on the traditional "Surf & Turf", AAA Ontario Angus New York Strip steaks are slowly marinated and grilled to your personal perfection on our outdoor BBQ accompanied by grilled Shrimp Kabobs. Served alongside two freshly prepared salads, classic baked or herb roasted baby potatoes, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

With a 12 oz. Steak 31.95

With a 10 oz. Steak 29.95

#### Beaches & Greens Supreme

Our take on the traditional "Surf & Turf", AAA Ontario Angus New York Strip steaks are slowly marinated and grilled to your personal perfection on our outdoor BBQ accompanied by 5oz. Lobster Tails with melted butter. Served alongside two freshly prepared salads, classic baked or herb roasted baby potatoes, selection of farm vegetables, house selection of artesian rolls and appropriate garnishes and sauces.

With a 12 oz. Steak 38.95

With a 10 oz. Steak 36.95

#### A Culinary Adventure

If you would like us to customize a distinct Wedding Menu for you and your guests, Deer Run's Culinary Team are full of ideas for adding personal touches, with limitless menu options, your meal will be as unique as the occasion. Bring forth any ideas or themes you seen, heard, or read about, and we can customize a dinner package to "wow" all.

**Note:** Great Canadian Steak & Chicken BBQ's, available Mid-May through Mid-October.

**Two Meat Choices** If you would like to add a 2<sup>nd</sup> meat choice to accompany your 1<sup>st</sup> selection. Add \$3.75/extra/guest for Béchamel Chicken or Roast Turkey, add \$3.00/extra guest for Ham to add onto the price of the Angus Roast Selection. If you would like to do a Great Outdoor BBQ, you will need a specific number of Chicken and a specific number of Steak, recommended to include choices in your invitations to be pre-ordered.



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# Fore Your *Special Event* Enjoyment

## Salads

Choose two of the following Selections

- House Salad** Fresh baby greens, candied walnuts, sliced pears tossed in a balsamic vinaigrette
- Garden Salad** Fresh baby greens, julienne of red onion, mandarin oranges in a raspberry vinaigrette
- Classic Caesar** Crisp romaine, red onion, parmesan, bacon and crouton in an intense caesar dressing
- Traditional Greek** Cucumbers, tomato wedges, black olives, fresh herbs in a garlicky vinaigrette
- Pesto Pasta Salad** Penne pasta, a variety of roasted peppers and onions in a pesto vinaigrette
- Greek Pasta Salad** Penne, cucumber, tomato, peppers, black olives, in a garlicky vinaigrette
- Wild Rice & Cranberry** Wild & white rice, roasted butternut squash, dried cranberries in a citrus vinaigrette
- Curried Couscous** Couscous, chickpeas, raisins & green onions, in a tasty curry & ginger vinaigrette

## Vegetables

Choose one of the following Selections

- Crisp Green Beans** with julienne of red peppers tossed in our secret herbed butter
- Sugar Glazed Baby Carrots**
- Farm Fresh Broccoli** tossed in our secret herbed butter
- Mixed Garden Vegetables** tossed in our secret herbed butter
- Spanish Corn** whole kernel corn, tossed with a medley of peppers, black beans and onions, in a spiced butter
- Petite Asparagus Spears** lightly roasted in sea salt and extra virgin olive oil (\$.50/extra/guest)
- Roasted Acorn Squash** selections (seasonal, .50/extra/guest)
- Braised Red Cabbage** (.50/extra/guest)

## Sides

- Classic Baked Potato**
- Loaded Baked Potato** (\$2/extra/guest)
- Creamy Garlic Mash** with Gravy
- Herb Roasted Baby Potatoes**
- Homemade Rice Pilaf**
- Penne** tossed in a fresh marinara sauce (\$1/extra/guest)
- Gnocchi** tossed in a buttery caramelized onion with a hint of nutmeg (\$2/extra/guest)
- Three Cheese Tortellini** tossed in a zesty marinara or blush sauce (\$2/extra/guest)
- Mesquite BBQ Baked Beans**
- Macaroni & 3 Cheeses**
- Home Style Stuffing**

## Dessert Bar

Choose One option

- Chef's Selection of Rustic Home Baked Pies**
- Chef's Selection of Mini Dessert Squares and Fresh Cut Fruit**
- Sweet Cream "Sundae" Bar** in waffle bowls, with Chef's Selection of decadent toppings (\$1/extra/guest)
- Warm Crepes** with Chef's Selection of decadent fillings and toppings (\$1/extra/guest)

## Signature Dessert Upgrade

Create a unique and decadent dessert display for your guests (\$3.50/extra/guest)

- Selection of Premium Assorted Petit Fours and Fresh Cut Fruit Display**
- Selection of Premium Creative Gourmet Cheesecakes, Cakes, Tarts**
- Selection of Premium Creative Gourmet Individual Cheesecakes, Tortes, Tarts**



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Fore Your **Special Event** Enjoyment

## Event Enhancements

Welcome your guests into your reception with tray passed hors d'oeuvres or a stationary hors d'oeuvres bar, or "wow" them with a custom ice display, themed with your hors d'oeuvre selection. A consultation with our chef on appetizer selections will ensure a well-rounded assortment for the pleasure of your guests

**3 selections** \$7.95/guest Additions \$1.50/extra/guest

### Cold

Fresh Seasonal Fruit Platter

Garden Fresh Crudités and House Dip

Domestic Cheeses, Grapes and Specialty Crackers

Select Kielbasa and Specialty Crackers

Chilled Jumbo Shrimp with Horseradish Cocktail Sauce (\$2/extra/guest)

Chilled Snow Crab Legs with Melted Butter (\$4/extra/guest)

Corn Chips accompanied by fresh salsa, add fresh homemade guacamole (\$1/extra/person)

Gazpacho Soup Shots

Prosciutto Wrapped Asparagus Spears

### Hot

Mini Bruchetta

Stuffed Mushroom Caps

Spring Rolls with Plum Sauce

Grilled Chicken and Roasted Red Pepper Mini Quesadilla

Twice-Baked Mini Potatoes

Mini Assorted Quiche

Assorted Savory Filo Pastries (Cranberry & Brie, Spanakopita, Feta & Sun dried Tomato, Mushroom & Leek)

Tempura Shrimp with a Wasabi Dip

Grilled Curried Chicken Satays

Asian Meat Balls

Vegetable Samosas

## Stationary Hour D'Oeuvres Bars

**Canadian Carvery** Slow Roasted AAA Ontario Angus Loin, with mini artesian rolls, red wine infused Au Jus, Horseradish and mustard \$6/guest

**Miniature Fajita's** Mini Tortillas with Sautéed Chicken or Beef with Peppers & Onions, salsa, sour cream & shredded cheddar \$7.95/guest

**Mini Burger's** Homemade, with Julienne Fries and appropriate garnishes and sauces \$6.50/guest

**Mini Sandwiches** with appropriate garnishes and sauces \$5.50/guest

**Assorted Deli Meat Display** with Artesian Rolls and appropriate garnishes and sauces \$5.00/guest

**Seafood Station** Iced Seafood Display with Jumbo Shrimp and Crab Legs, Cocktail Sauce, Melted Butter & Lemon Wedges (price quoted upon request)



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## Beverage Service & Selections

All meals are accompanied by freshly brewed coffee, assorted tea and water pitcher service. A portable bar and bartender may be of service to you in the banquet room to make your event more private through the months of April-Mid October. In the off-season months the main clubhouse bar is used. For a Private Bar a minimum head count of 100 is required, under 100 there is a charge of \$18/hr for a bartender (4hr. minimum).

### Bar Service

There are different options of Bar Service to offer your guests. Deer Run is also brand/choice flexible if you have a certain image and or budget in mind.

**Cash Bar** Drinks are charged individually to your guests

**Open / Host Bar** Host is charged total consumption

**Loonie / Toonie Bar** Your guest pays \$1 or \$2 / per drink and the host picks up the rest of the cost

### Wines & Spirits

Welcome your guests with a signature cocktail created just for your wedding!

We are proud to serve Smith & Wilson Estate Wines. At Smith & Wilson, they make wines that they enjoy themselves, producing vintages of exceptional quality. A wine list or private wine tasting at Smith & Wilson Estate Wines is available upon request. Please consult with our Food & Beverage Manager to meet your function's needs.

If you wish to bring your own wine, you will take full responsibility for it legally and must retain a liquor permit for the evening, special event insurance is also recommended. During the time duration of your license while your wine is being consumed, Deer Run's Bar will be closed to your guests. There will be an \$8.50/Bottle Corkage Fee.

Deer Run Proprietor Wine	Glass 5.20
(wine base prices)	Bottle 21.85
Domestic Bottled Beer	3.80 / bottle
Imported Bottled Beer	4.40 / bottle
Premium Domestic Beer	4.40 / bottle
Liquor	4.35 / oz.
Specialty Liquor	4.95 / oz.
Specialty Drinks (Caesar's)	5.50/with 1 oz. vodka
Coolers	5.25 / bottle
Fruit Punch	57.50 (serves 40)
Alcohol Punch	115.00 (serves 40)
Sangria	115.00 (serves 40)
Soft Drinks/Juice	1.25 / glass.
Large Premium Bottled Water on Tables	6.35 / Bottle



Alcoholic Beverage prices include applicable taxes (15%) and are subject to 12% gratuity before tax

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## Terms & Conditions

- 1. Deposit** A confirmation/damage deposit of \$500 is required to secure the use of the facility and is non-refundable. This deposit will be held until a thorough building inspection has been conducted upon completion of the event. You will be held responsible for any damage to property or equipment caused by yourself or your guests. Any costs associated with theft or damage will be deducted from the deposit, with remaining funds applied as a credit to the final bill.
- 2. Room Charges** There is a hall rental charge of \$350 for Saturday Weddings and Special Receptions. Sunday through Friday Banquet Room Receptions have a charge of \$150. If the Reception exceeds 2 am the following morning, an additional rental charge of \$100 per extra hour(s) will apply to your final bill.
- 3. Payment Terms** The event must be paid in full the night of the event, unless other arrangements have been made for the next morning.
- 4. Confirmation** The guaranteed number of guests is required two weeks prior to your event. The guaranteed number is not subject to reduction. On the day of an event, a head count will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct.
- 5. Taxes** 6% GST applies to all food, beverages, labor, service charges and room rental. 10% ALC applies to all alcoholic beverages purchased. 8% PST applies to all applicable food and beverages.
- 6. Gratuity** All food and beverages are subject to 12% gratuity on total price before tax.
- 7. Building Evacuation** Deer Run's liquor license is valid until 1am, therefore last call will be performed at 12:30am, and the building must be entirely vacated at 1:30am.
- 8. Health Regulations** Food or Beverage must not be brought onto the property of Deer Run Golf Course with the exception of a wedding cake.
- 9. Alcoholic Beverages** All alcoholic beverages are to be supplied by Deer Run Golf Course. Wine corkage events require a liquor permit, there is a \$8.50/bottle corkage fee, liability insurance is also recommended. Wine must be purchased/made from an established business.
- 10. Menu Selection** Final menu selection is required one month prior to your event. If you have guests with special diet requirements, please inform us well in advance.
- 11. Liability** Deer Run Golf Course reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Deer Run Golf Course policy or Provincial law. Should Deer Run discontinue services to any or all of your guests, you will remain liable for all amounts owed to Deer Run Golf Course. Deer Run assumes no responsibility for any loss or damage goods, property, and or equipment brought into the facility by the organizer and guests.
- 12. Toasting** In the classic tradition of toasting, "Clinking" of the glasses is not permitted. We ask that you inform your guests of this at the beginning of the reception. You will be responsible for any broken stemware or dinnerware, which will be applied to your final bill.
- 13. Personal Effects and Equipment** must be removed from the function room at the end of the scheduled day, unless otherwise arranged.
- 14. Decorating** Deer Run is responsible for the room setup, preparation and cleanup. Decorations and centerpieces are the responsibility of the event organizer. Decorating may take place at 8am the morning of your event, unless otherwise arranged. Any use of nails, staples, glue or any like materials is not allowed on any walls, doors or ceiling. Any use of confetti on tables, etc. is not permitted. The use of candles must be with proper holders. Decoration clean up is the responsibility of the function organizer.
- 15. Music: SOCAN** (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada. An event with dancing is \$61.58, without dancing is \$30.76 (tax included). This fee will be added to all invoices.
- 16. Photography** Special Event photo's can be taken in and around the clubhouse. Deer Run will provide if available complimentary golf carts with escort to conduct a photo shoot on the course. It is recommend one month prior to the event to select your locations with your photographer. Cart reservation must be confirmed no later than 2 weeks in advance.

