



FOREST
GOLF
CLUB
& INN

2020
WEDDING PACKAGES



102 Main Street Forest Ontario NON 1J0
519 - 786 - 2397 or 800 - 265 - 0214



CONGRATULATIONS



Congratulations and thank you for considering the Forest Golf Club & Inn for your upcoming wedding. Located in Forest Ontario we are just a short drive to London, Sarnia and all surrounding areas.

The Forest Golf Club & Inn provides a breathtaking natural backdrop with our 27 hole golf course. As well as private staff for your wedding to ensure your day is just the way you imagined it!



If you would like to schedule a tour of our property or have any questions or inquires please contact our food and beverage manager at:

519-786-2397

or

hospitality.forest@golfnorth.ca

We truly hope that you will find The Forest Golf Club & Inn as the perfect venue for your special day.

WHAT WE OFFER



We truly hope that you will find The Forest Golf Club & Inn as the perfect venue for your special day.

Use of banquet hall for early decoration and a rehearsal

-

Private In house event coordinator

-

Use of tables, chairs and other furniture

-

Set up and clean up

-

Complimentary WIFI for guests

-

private Washroom and entrance for guests in banquet hall

-

Bartender and serving staff private to your event

-

Use of microphone, speakers, screen and projector

-

Use of our grounds for photographs

-

parking for your guests

-

Overnight accommodations for the wedding couple
(best room available at time of secure booking)

And Much Much More!

All prices are subject to change without notice. Applicable taxes (13%) are not included in provided pricing.
A 15% Facility charge are not included in provided pricing, and will be added to the final bill.

ROOM RENTALS

Our Wedding Spaces

Banquet Hall (200 guests)
Meeting Room (30 people)
\$500.00 room rental fee

Ceremony fee
\$0.00 charge to have around set room

Ceremony Fee
\$250.00 in banquet hall.

Dining room (130)
Upper Patio (30 people)
\$350.00

Lower Lounge (130 capacity)
\$100.00

Upper Lounge (30 people)
\$50.00

Meeting Room (30 people)
\$50.00

Outside greens

Ceremony location: (5 hours)
Island Green – (100 people)
Ceremony fee - \$2500.00

*use of golf carts - based on availability,
additional charges may apply*
bar at ceremony site
*private use of the golf course
(18-hole course) for photos*

Ceremony location: (5 hours)
Bell tower – (100 – 200 people)
Ceremony fee - \$1000.00

*use of golf carts - based on availability,
additional charges may apply*
bar at ceremony site
*private use of the golf course
(18-hole course) for photos*

*If there is a specific green on the course or
location on the course we can price out an
option for the ceremony / wedding to be
held*



PACKAGES

Bronze Package
Starting at \$35.00 per person



Silver Package
Starting at \$45.00 per person



Gold Package
Starting at \$55.00 per person



Diamond Package
Starting at \$65.00 per person

Customizable package available upon request.
Build your own packages available upon request.

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BRONZE PACKAGE

\$35.00 per person
+Tax + Facility Charge
(minimum 50 people)

No bar package included

A selection of Hot hors d'oeuvres (regular)– 3 per person
A selection of cold hors d'oeuvres (regular) – 3 per person
add \$2.00 per person for deluxe hors d'oeuvres

Hot hors d'oeuvres tray – 4 per person
Mozzarella sticks, mac and cheese bites, cauliflower bites,
jalapeno poppers

Fresh fruit tray
Vegetables and dip tray
Cheese and crackers tray
pita chips and assorted dips tray
Finger sandwiches
small dessert square platter

Coffee and Tea

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SILVER PACKAGE

\$45.00 per person
+Tax + Facility Charge
(minimum 50 people)

No bar package included

Upon arrival:

Choice of 3 Platters from list (for cocktail hour)
3 chef hors d'oeuvres per person passed around to guests.
add \$2.00 per person for deluxe hors d'oeuvres

1 alcoholic and 1 non alcoholic punch (station)

buns and butter

3 course plated meal service

Choice of 1 appetizer

Choice of 2 meats

Choice of 1 dessert

2 meat buffets add \$7.50 per person

3 meat buffets add \$8.50 per person

Late night:

Coffee and Tea station

Cake Cutting Station

See latenight options for pricing

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GOLD PACKAGE

\$55.00 per person
+Tax + Facility Charge
(minimum 50 people)

No bar package included

Upon arrival:

Choice of 3 Platters from list (for cocktail hour)
3 chef hors d'oeuvres per person passed around to guests.
add \$2.00 per person for deluxe hors d'oeuvres

2 alcoholic punch
2 nonalcoholic punch (station)

buns and butter

3 course plated meal service
Choice of 1 appetizer
Choice of 2 meats
Choice of 1 dessert

2 meat buffets add \$7.50 per person
3 meat buffets add \$8.50 per person

Late night buffet:

Choice of 1 platter option from list
add \$4.00 - \$7.00 per person for deluxe late night
Coffee and Tea station
Cake Cutting Station

See latenight options for pricing

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DIAMOND PACKAGE

\$65.00 per person
+Tax + Facility Charge
(minimum 50 people)

No bar package included

Upon arrival:

Choice of 3 Platters from list (for cocktail hour)
5 chef hors d'oeuvres per person passed around to guests.
add \$2.00 per person for deluxe hors d'oeuvres

2 alcoholic punches
2 nonalcoholic punch (station)

Glass of sparkling wine on table upon arrival.

4 course plated meal service
Choice of 1 appetizer soup
choice of 1 appetizer salad
Choice of 3 meats
Choice of 1 dessert

2 meat buffets add \$7.50 per person
3 meat buffets add \$8.50 per person

Late night buffet:

Choice of 2 platter option from list
add \$4.00 - \$7.00 per person for deluxe late night

Coffee and Tea station
Cake Cutting Station

See late night options for pricing

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COCKTAIL PLATTERS

Fresh fruit platter |
\$30.00 per tray (serves approximately 25 - 50 guests)

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Vegetable and Dip platter |
\$30.00 per tray (serves approximately 25 - 50 guests)

-

Cheese and Cracker Tray |
\$30.00 per tray (serves approximately 25 - 50 guests)

-

Chips with salsa/ sour cream / guacamole |
\$30.00 per tray (serves approximately 25 - 50 guests)

-

Pita Chips with Hummus and Baba ghanoush |
\$30.00 per tray (serves approximately 25 - 50 guests)

-

Assorted desserts platter |
\$30.00 per platter (serves approximately 25 - 50 guests)

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RECEPTION

Hot hors d'oeuvres

Assorted glazed meatballs
per dozen - \$10.00
Assorted Mini Quiche
per dozen - \$12.00
Spanakopita
per dozen - \$12.00
spring rolls
per dozen - \$12.00
spinach dip bites
per dozen - \$12.00

Cold hors d'oeuvres

Assorted mini cheese balls with pretzel
per dozen - \$10.00
Cucumber, cream cheese and dill canape
per dozen - \$12.00
Cranberry and brie cheese bites
per dozen - \$12.00
Bruschetta bites
per dozen - \$12.00
Deviled Eggs
per dozen - \$12.00

Deluxe Hot hors d'oeuvres

Mini beef or chicken kebobs
per dozen - \$15.00
Bacon wrapped asparagus
per dozen - \$15.00
Bacon wrapped scallops
per dozen - \$15.00
Mini beef wellingtons
per dozen - \$15.00
Mini crab cakes
per dozen - \$15.00

Deluxe Cold hors d'oeuvres

Smoked salmon cream cheese and dill canape
per dozen - \$15.00
Toasted baquette with prosciutto and melon
per dozen - \$15.00
Vegetables and dip shooter
per dozen - \$15.00
Shrimp cocktail
per dozen - \$15.00
Antipasto Kebobs
half dozen - \$15.00

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PLATED DINNER OPTIONS

Soup:

Butternut squash soup

-

Cream of asparagus

-

Cauliflower and cheddar

Soup:

Tomato basil

-

Italian wedding soup

-

Beef barley

Salads:

Caesar salad with bacon, croutons and shaved Parmesan

-

House salad with balsamic vinaigrette

Greek salad with cut tomato, cucumber, onion, olives and feta cheese

-

Spinach salad with strawberries, goats cheese and raspberry vinaigrette

Additional Soup Course - \$5.00 per person

Additional Salad Course - \$4.00 per person

**Want something different?
Contact us and we will help to accommodate your needs.**

PLATED DINNER OPTIONS

Main Course:

Chicken supreme, roasted chicken with herb dressing, choice of sauce for chicken.

-

8oz New York Steak, Dry rubbed and grilled dusted with sauce and topped with blue cheese.

-

Salmon with a cajun seared with house made lemon dill sauce

-

Rosemary crusted pork tenderloin served with baked apples.

-

Duo meal of half portion of roasted chicken with half portion of steak.

Seasonal vegetables served with all mains with a choice of:
Roasted potatoes or garlic Mashed potatoes

Dessert:

New York cheesecake with a mixed berry compote

-

Death by chocolate

-

Strawberry shortcake

Add a sorbet course for \$4.00 per person

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LATE NIGHT PLATTERS

Mac and Cheese bar \$12.00 per person

House made mac and cheese with assortment of toppings and garnishes.

Poutine bar \$12.00 per person

Seasoned fries with cheese curds, beef gravy, selection of dips and flavored ailois.

Pizza Bar \$12.00 per person

Small Pizzas with assortment of traditional and non traditional
Served with cheesy garlic bread
and dipping sauces.

Deluxe Late night Options

Burger slider bar \$17.00 per person

Small burgers served on a soft artisan bun. With assortment of topping and sauces on the side.
Accompanied with sweet potato and seasoned fries.

Pork Slider bar \$19.00 per person

Pulled pork served on a soft artisan bun. With assorted toppings and sauces on side.
Accompanied with sweet potato fries and seasoned fries.

Pub Food bar \$19.00 per person

Wings with assortment of sauces, seasoned fries, onion rings and pretzel bites.

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BAR OPTIONS

Host Bar Pricing:

1 Hour of Domestic bar - \$19.95 per person

4 hour domestic bar - \$49.95 per person

5 hour domestic bar - \$59.95 per person

Domestic beer - \$4.87

Premium beer - \$5.09

Imported beer - \$6.50

Cocktails - \$6.75

Bar shots - \$4.85

Bar shots premium - \$5.85

liqueur - \$6.30

Coolers - \$6.75

Non alcoholic punch \$30 per punch bowl

-alcoholic punch \$60 per punch bowl

Additional Options:

Toonie bar - Guest pays \$2 per drink and the couple pays the remaining balance of each drink

-

Consumption bar - couple to be invoiced for each drink consumed by guest

-

Ticket bar - couple provides guest with a number of drink tickets and the bartender will keep track of each drink ticket. once tickets have been used the guest will pay for additional drinks

-

Cash bar - guests pay for their own drinks and none of their drinks are invoiced to the couple

-

host bar - couple pays a set amount per person for a set time for the bar to be open for guest to enjoy.

GENERAL INFORMATION



Booking your event

To hold a function in space at the forest golf club & Inn a non-refundable deposit must be made. As well as a signed contract for the event, to secure dates, pricing and specialty items.

Guarantees

A final guarantee of number of people, not subject to reduction is required 7 days before the function. The Forest Golf Club & Inn cannot be responsible for service more than 5% over this guarantee. The customer will agree to pay for the guaranteed number of people as well as if there are additional guests.

Facility Fee / Tax

A facility fee will be added to all the final bill as a charge of 15%.
There will be a 13% HST added as well.
The wedding packages DO NOT include these fees in the pricing.

Beverages

All alcoholic beverages and non alcoholic beverages must be from the Forest Golf Club & Inn.
Beverages may be served from 9:00am - 2:00am in Licensed areas of the Golf Course.

Food

Forest Golf Club & Inn caters all functions and guests are not permitted to use their own food in the facility.
In compliance with health and safety regulations all food must be supplied by forest golf club & Inn except for the wedding cake, ethnic foods and favours. Any food being brought into the forest golf club & Inn, will not be liable or responsible for any complaints.

Wedding menu tastings is for two guests, and must be called ahead of time and booked as a reservation. This reservation must be at least one week notice.

Linen

The Forest Golf Club & Inn does not supply linen for the event. The linen can be ordered in from an outside Company. The charge of the linen fee will be added onto the bill.

GENERAL INFORMATION



Damage and Security

In addition to the persons responsible any damage caused to the property of the the forest golf club & Inn may also be charge to the persons, company, organization or entity responsible for booking the event. Damages also include noise disturbances.

The forest golf club & Inn will not assume responsibility for any damages and loss of merchandise or articles brought onto the facility. The convener will be responsible for any damages above and beyond normal wear to the building and surrounding grounds by guests and attendees.

Decorations and entertainment

Banners or display items may not be tapes, stapled or nailed to any wall, ceiling or floor unless agreed upon by management prior to the event.

Restrictions:

The forest golf club & Inn will not be held to responsible for any damages or stolen items. No open flames, open candles or tiki torches are permitted. Music must end at 2:00am,

Cancellation

If the applicant cancels this agreement the deposit shall not be refunded. If government authorities, natural disaster or other emergencies beyond a party's reasonable control make it illegal or impossible for such party to perform its obligation

Guestroom blocks

Please have guests to call to book rooms as soon as possible. Any rooms not reserved by one month prior, will be automatically released for the general sale.

Special rate for wedding guests staying in the hotel.