



Pheasant Run

2027 WEDDINGS

Saying "I Do"

Have your wedding ceremony & reception flow seamlessly from start to finish under our beautiful cedar gazebo overlooking the stunning lush green forest & beautifully manicured fairway, along with our wooden beamed Pavilion & tent draped in beautiful white tulle.

- Full day venue rental with complete set up
 - Access to our bridal suite
 - Garden chair set up & removal
 - Registry signing table, chair & linen
- Water & non alcoholic punch for your guests upon arrival prior to ceremony
- Access to the golf course for photos with carts for you & your bridal party, guided by one of our staff members
- 45 minute rehearsal & experienced wedding coordinator to guide you
- Two complimentary foursomes with carts for use at your convenience

\$2500 Venue Rental plus tax with meal & bar package

Meal & Bar Packages Include:

A complimentary menu tasting for the bride & groom
All linen, dinner wear, glass wear, cutlery and servers
Chef's selection of passed hors d'oeuvres during cocktail hour
Two bottles of house wine on every guest table
A customizable three course plated or buffet meal
Coffee and tea table service during dessert
Domestic & premium bar selections
Complimentary cake cutting



Day of Wedding Coordinator

Our experienced staff are here to consult with you throughout the entire planning process, and will be there to coordinate all activity on the day of the wedding. When you book with us, you are gaining our 15+ years of wedding planning expertise to ensure your day is perfect!



Three Course Plated Meal \$140pp

Plated Dinner Service Includes:

Chef's Selection of Passed Hors D'oeuvres during Cocktail Hour
Two Bottles of House Wine on Each Table for Dinner
Bread Rolls & Butter
Choice of Plated Salad
Choice of Plated Entrees & Potato
Seasonal Vegetables
Choice of Plated Dessert
Table Service Coffee & Tea
Servers, Linen, Tableware & Set Up

PLATED SALAD

HARVEST GF VG

Baby Greens, Freeze-Dried Apple, Sweet Potato, Candied Pecans, Goat Cheese & Dijon Vinaigrette

MISTA GF VG DF

Italian Garden Greens With Roma Tomatoes, Cracked Olives, Cucumber, Carrots, Pickled Red Onions & Herb Vinaigrette

ASIAN VG

Watercress, Fennel, Spiral Carrots, Red Pepper, Nashi Pear, Crispy Wontons & Sesame-Ginger Dressing

CAPRESE VG

Fresh Mozzarella, Heirloom Tomatoes, Arugula, "Bruschetta" & Smoked Peach Dressing

FATTOUSH DF VE

Baby Greens, Garbanzo Beans, Cucumbers, Tomatoes, Sumac Onions, Mint, Crispy Spiced Pita Chips & Lemon Vinaigrette

CLASSIC

Hearts Of Romaine, Shaved Parmesan, Candied Pancetta, Herbed Baguette & Creamy Garlic Dressing

Choice of Two Plated Proteins & One Vegetarian Entree served with Seasonal Vegetables & Choice of Potatoes Mashed **VG GF or Roasted **GF DF VE****

PROSCIUTTO GF

Prosciutto Wrapped Chicken Filled With Spinach, Fine Herbs, Cheese And Caramelized Onions With A White Wine Cream Sauce

SUPREME GF

Chicken Breast Supreme Filled With Rosemary, Roasted Red Pepper And Goat Cheese With A Mild Chipotle Sauce

WILD MUSHROOM GF

Pan Seared Chicken Breast Supreme Filled With A Truffle Scented Wild Mushroom And Shallot Duxelle With A Creamy Garlic Sauce

TENDERLOIN (+\$6.00) DF

Beef Filet Wrapped With Bacon And Served With A Red Wine Reduction

BRAISED BEEF (+\$3.00) GF DF

Slow-Braised Beef Short Rib In A Rosemary Red Wine Sauce

PRIME RIB (+\$3.00) GF DF

Herb-Crusted Prime Rib Roast Served With A Rich Beef Jus

PICANHA (+\$3.00) GF DF

Pan Seared Sirloin Cap Steak Served With Chimichurri Sauce

DUO (+\$5.00)

4oz Beef Tenderloin and 5oz Chicken Supreme with a Peppercorn Cream Sauce

HARVEST & TIDE (+\$6.00) DF

Pairing of Beef Filet & Lobster Tail With A Subtle Tarragon Beurre Blanc



ATLANTIC DF GF

Blackened And Baked Atlantic Salmon With A Tropical Fruit Relish

MISO COD (+\$5.00) DF

Miso Glazed Black Cod With Garlic Bok Choy And Sticky Rice

SEA BASS GF DF

Pan Seared European Sea Bass With A Shaved Fennel And Citrus Insalatina

WELLINGTON VG

Puff Pastry Wrapped Around Layers Of Butternut Squash, Portobello And Brie Cheese With A Light Cream Sauce

CURRY VE GF

Creamy Cauliflower and Chickpea Curry with Jasmine Rice

PARMIGIANA VG

Breaded Eggplant Layered With Tomato Sauce And Mozzarella Nested On Soft Polenta



PLATED DESSERT

APPLE

Baked Apples And Streusel Crust With Spices
& Topped With Caramel

MOUSSE

Made Of Layers Of Silky White Milk & Dark Chocolate Mousse

POACHED PEAR

Prosecco Poached Pear With Whipped Vanilla Ricotta

FRUTTA

Pastry With A Layer Of Sponge Cake, Custard, Wild Berries & Garnished With Apricot Jelly

CARROT

Three Layers Carrot Cake Sponge, Pineapple, Walnuts & Topped With Cream Cheese Icing

TIRAMISU

Coffee-Soaked Sponge Cake With A Delicate Fresh Mascarpone Cream & Dusted With Cocoa Powder

DULCE DE LECHE

Creamy Caramel Cheesecake Laced With Dulce De Leche Filling, Graham Crumb Shell & Topped With Toffee Crunch

PLATED DINNER ENHANCEMENTS

PALATE CLEANSERS

Raspberry Sorbet, Mango Sorbet, Lemon Sorbet, or Strawberry Sorbet \$5 ea

PASTA COURSE

Penne Alla Vodka With Smoked Pancetta And Basil \$8 ea
Butternut Squash Ravioli With A Roasted Zucchini Cream Sauce \$9 ea
Wild Mushroom And Spinach Rotolo In A Truffle Cream Sauce \$9 ea

ANTIPASTO PLATE

Prosciutto, Dried Sausage, Cantaloupe, Olives, Grilled Zucchini, Marinated Artichokes, Charred, Mushrooms, Caprese Salad And Grissini \$9 ea

SOUP COURSE

Wild Mushroom Chowder With Parmigiano Thyme Croutons \$7 ea
Butternut Squash Soup With A Chive Crème Fraîche \$7 ea
Lobster Bisque With Fire-Roasted Corn \$9 ea



Buffet Dinner \$130 pp

Buffet Dinner Service Includes:

Chef's Selection of Passed Hors D'oeuvres during Cocktail Hour
Two Bottles of House Wine on Each Table for Dinner
Bread Rolls & Butter
Roast Beef Carving Station
Additional Buffet Entree Choice
Two Salad Choices
Three Side Choices
Dessert Table includes:
display of bite sized cakes, tarts, brownies, mousse, cupcakes, cookies & seasonal fresh fruit
Table Service Coffee & Tea
Servers, Linen, Tableware & Set Up

BUFFET SALADS Choice of Two

CAESAR SALAD

Traditional Salad Served With Garlic Croutons, Bacon, & Caesar Dressing

TOSSED SALAD GF DF VE

Mixed Greens Served With Tomatoes, Cucumbers, Peppers, Carrots & Chef's Choice Of Dressing

POTATO SALAD VG GF

Red Skin Potatoes Tossed With Celery, Peppers, Onions, Gherkins, Dill & Light Citrus Dressing

PASTA SALAD VG

Fusilli Pasta With Bocconcini, Peppers, Olives, Tomato, Cucumbers, Onions & Sun-Dried Tomato Dressing

GREEK SALAD VG GF

Romaine Lettuce Topped With Feta, Peppers, Olives, Tomato, Cucumbers, Onions & Greek Dressing

COLESLAW VG GF

Shredded Green & Red Cabbage & Carrots Served With A Creamy Dressing

KALE SALAD VG GF DF

Shredded Kale, Broccoli, Radicchio & Cabbage Topped With Dried Cranberries & Toasted Pumpkin Seeds Served With A Poppy Seed Dressing

VEGETABLES AND DIP VG GF

Fresh Cut Raw Vegetables With A Garden Ranch Dip

MEXICAN SALAD VG

Chopped Iceberg & Romaine with Roasted Red Peppers, Corn, Tomatoes, Black Beans & Crispy Tortilla with a Chipotle Dressing

ASIAN SALAD VG

Shredded Cabbage & Carrots, Slivered Snap Peas, Celery, Bean Sprouts, Green Onions, Cilantro, & Sesame-Ginger Vinaigrette

COUSCOUS SALAD VG DF

Pearly Couscous Tossed With Chickpeas, Artichoke Hearts, Cucumber, Tomato & Red Onion With a Lemon-Herb Vinaigrette

BUFFET ENTREES

Choice of One

CHICKEN CACCIATORE DF

Tender Chicken Slow-Cooked With Tomatoes, Bell Peppers, Olives And Herbs

MARSALA

Tender Chicken Breast Simmered With Mushrooms In A Velvety Marsala Wine Sauce

CHICKEN SOUVLAKI GF

Chicken Skewers Marinated With Garlic, Lemon Juice, Herbs & Spices Served With Tzatziki

APRICOT GLAZE GF DF

Golden Roasted Chicken Thighs With A Delicate Thyme Infused Apricot Glaze

PORTUGUESE CHICKEN GF DF

Grilled Chicken Breast Served With A Soft Heat Piri Piri Sauce

PARMIGIANA

Breaded Chicken Cutlet Topped With Mozzarella & Tomato Sauce

PORK TENDERLOIN DF

Bacon Wrapped Pork Tenderloin Medallions Topped With A Whiskey Fig Reduction

BANGERS

Pork & Fennel Sausage With Sweet Peppers & Onion Gravy

VEAL PICCATA

Tender Veal Cutlets Finished With Lemon, Capers, And A White Wine Beurre Blanc

BACK RIBS DF

Oven Roasted Pork Back Ribs With A Five Spice Dry Rub Topped With Scallions

SALMON GF

Seared And Baked Topped With Dill Cream Sauce

PAELLA GF

Saffron Scented Rice With Shrimp, Mussels, Calamari, Peppers & Tomatoes

HADDOCK GF

Miso & Honey Glazed Haddock With Toasted Sesame Seeds



BUFFET SIDES

Choice of Three

Cheese Tortellini Rose **VG**

Penne Marinara **VG DF VE**

Macaroni & Cheese **VG**

Scented Basmati **GF DF VE**

Rice Pilaf GF **DF VE**

Spanish Rice **GF DF VE**

Root Vegetable Gratin **VG GF**

Roasted Potatoes **GF DF VE**

Mashed Potatoes **VG GF**

Scalloped Potatoes **VG GF**

Vegetable Medley **GF DF VE**

Glazed Carrots **VG DF**

Roasted Vegetables **GF DF VE**

Eggplant Parmesan **VG**

BUFFET UPGRADES & ADD ONS

RIBEYE +\$5pp

with Au Jus

NY STRIPLOIN +\$4pp

with Peppercorn Cream Sauce

BEEF TENDERLOIN +\$7pp

with Red Wine Reduction

EXTRA ENTRÉE \$6ea

EXTRA SIDES \$3ea

EXTRA SALAD \$3ea

DONUT BAR \$4ea



Cheers!

Two Bar Options to Choose From

OPEN BAR

\$60pp

HOST BAR

\$2000 Set Up +

\$1500 Minimum Spend

The bar will close during dinner service and will close no later than 12:30 am. We do not serve alcohol as doubles, straight up or shots. We limit one drink per guest when ordering. There is a NO BAR FEE if you wish to exclude the bar from your reception.

Guests 12 Years Old & Under

\$60pp with unlimited non alcoholic beverages

Chicken Fingers & Fries
Grilled Cheese & Fries
Cheeseburger & Fries

COCKTAIL HOUR & LATENIGHT STATIONS

50 GUEST MINIMUM

ANTIPASTO BAR \$19pp

Seafood Salad, Grilled Zucchini, Grilled Peppers, Marinated Olives, Mushrooms, Artichoke Hearts, Caprese Platter, Asiago, Parmigiano, Provolone, Prosciutto, Salami, Cacciatore, Mussels Marinara, Polpette & Assorted Breads With Dipping Oils



MAC & CHEESE \$13pp

Classic Mac And Cheese Served With A Spread Of Toppings Including Truffled Mushrooms, Candied Pancetta, Buffalo Chicken, Roasted Cauliflower, Fried Hotdogs, Caramelized Onions, Chives, Parmesan Cheese, Crushed Cheetos & Doritos

PARMIGIANA SLIDER BAR \$14pp

Make-Your-Own Sliders Using Potato, Brioche & Ciabatta Buns, Breaded Chicken Breast, Breaded Veal & Breaded Eggplant In A Light Tomato Sauce With Toppings That Include Caramelized Onions, Sautéed Mushrooms, La Bomba, Rapini Aglio E Olio, Sliced Mozzarella & Roasted Peppers



POUTINE BAR \$14pp

Spiced Oven Roasted Wedges, French Fries Served On Paper Trays With A Spread Of Toppings Including Shaved Beef, Pulled Pork, Cheese Curds, Caramelized Onions, Bacon, White Vinegar, Malt Vinegar, Chili Sauce, Ketchup & Vegetable Gravy

TACO BAR \$15pp

Soft Shell Tacos, Shredded Barbacoa Beef, Pulled Chicken, Pico De Gallo, Cilantro, Scallions, Shredded Lettuce, Cheddar, Sour Cream, Guacamole, Limes, Slaw & Hot Sauce

CASUAL TABLE \$11pp

Assorted Sliced Deli Meats, Sliced Domestic Cheese, Condiment Tray, Relish Tray, Vegetable & Dip, Variety Of Buns & Rolls

PORCHETTA STATION \$12pp

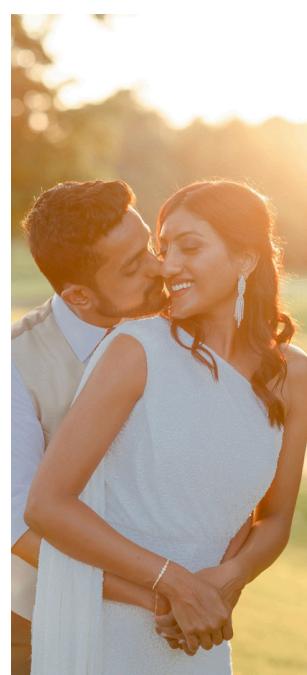
Traditional Italian Porchetta Served With Rapini Aglio Olio, Fried Onions, Grilled Red Peppers, Ciabatta Buns And La Bomba Sauce

SWEET TABLE \$13pp

Assortment Of Mini Cakes, Tarts, Bars, Mousse, Beignet, Cupcakes & Fresh Fruit

SEAFOOD BUFFET - MARKET PRICE

Lobster Tails, Seafood Boil, Shrimp Cocktail, Sushi And Maki Rolls, Mussels Coconut Curry And Crab Cakes With All Appropriate Condiments



COCKTAIL HOUR & LATENIGHT GRAZING BOARDS

50 GUEST MINIMUM

CHEESE

\$10pp

Gourmet Domestic Cheese With A Variety Of Pickles, Nuts, Jams, Fresh & Dried Fruit, Crisps And Flatbreads



CHARCUTERIE

\$11pp

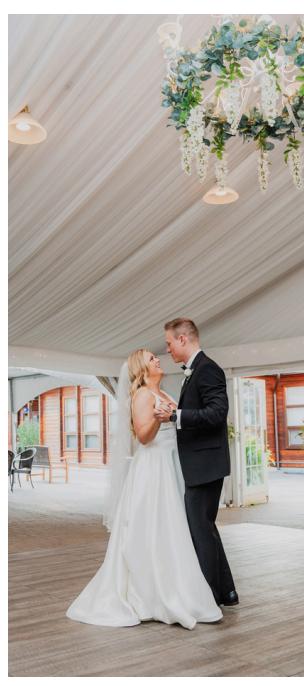
Assortment Of Cured Meats With A Variety Of Pickles, Nuts, Jams, Fresh & Dried Fruit, Crisps & Flatbreads



SALMON

\$9pp

Cream Cheese Board Topped With Smoked Salmon, Capers, Red Onions, Lemon, Egg & Dill
Served With Mini Bagels & Pumpernickel Bread



MEZE

\$10pp

Rainbow Hummus, Baba Ghanoush, Tabbouleh, Dolmades, Shirazi Salad, Falafel, Tzatziki, Stuffed Olives, Feta, Pita & Laffa

CRUDITÉ

\$5pp

Assortment Of Broccoli, Cauliflower, Cucumber, Mini Bell's, Carrots, Shishito, Grape Tomatoes, Green Beans, Snap Peas, Celery & Dips

SUSHI

\$12pp

Variety Of Rolls & Nigiri Including California, Dynamite, Salmon, Cucumber, Avocado, Crab, Tamago, Tuna & Shrimp



Additional Details

Booking & Payments

Pheasant Run Golf Club requires a \$2,000 initial payment and signed contract at the time of booking. Your second installment of \$5,000 is required sixty days prior to your wedding date. The final invoice will be issued 14 days prior to the event date, when final numbers and guest menu selections are required. All fees are subject to applicable taxes, 3% administration fee and 15% service charge on food & beverage.

Entandem



Please account for the Entandem fee of \$105 + tax which is applicable at all events playing music. This is a mandatory fee required at all venues.

Facility Access

You will have access to the facility from 7am on the day of the wedding until 1:00 am the following morning.

All cars and items to be picked up by 12pm the following day.

Alcohol Policy



As a licensee of AGCO this property is responsible for the administration of the regulations set out by them. Therefore, no alcohol may be brought onto or taken out of our licensed establishment. Anyone bringing in their own alcohol (not purchased from Pheasant Run) will be refused service and asked to leave the premises. Pheasant Run Golf Club and its employees do not encourage excessive alcohol consumption, and reserve the right to refuse alcohol service to any guest should they become intoxicated, rude or belligerent.

Contact Us

We are here for you every step of the way, from start to finish! Please never hesitate to reach out at any time- we are always happy to help!



Rebecca Krauklis
Director of Food & Beverage
rebecca@pheasantrungolf.com
905.898.3917

Pheasant Run Golf Club Wedding Contract

Pheasant Run Golf Club | 18033 Warden Ave. Sharon, ON, L0G 1V0 | 905-898-3917

Booking & Deposit Pheasant Run Golf Club requires a \$2,000 initial payment and signed contract at the time of booking. Sixty (60) days before your event a \$5,000 payment is due and fourteen (14) days before your event final confirmation of numbers and final payment is due. All fees are subject to applicable taxes, a mandatory 3% administrative fee, and a 15% service charge on food & beverage. We accept EFT, cheque. Payments made by credit card are charged a 2.5% processing fee. Prices listed may change without notice.

There is a \$1000 fee for excluding the bar from your reception.

Security & Damages

Event organizers agree to assume all responsibility for any damage their guests may cause to Pheasant Run property or equipment. Pheasant Run is not responsible for any articles left in the building or on the property. Vehicles, personal items and decor are to be picked up the day following the event by 11 am. Use of confetti, rice, streamers, bubble machines, fireworks or pyrotechnics is strictly prohibited both indoors and outdoors. A minimum \$1000 cleanup fee will be charged in the event we are required to clean the facility above and beyond routine cleaning.

ENTANDEM

Please account for the Entandem Fee of \$105 + tax which is applicable at all events playing music. This is a mandatory fee required at all venues.

Alcohol & Gaming Policy

As a licensee of AGCO this property is responsible for the administration of the regulations set out by them. Therefore, no alcohol or cannabis products of any form or illegal drugs may be brought onto or taken out of our licensed establishment. This includes the proshop, golf course, pavilion, and dining room. Anyone bringing in their own alcohol (not purchased from Pheasant Run), cannabis or illegal drugs will be refused service and asked to leave the premise. Pheasant Run Golf Club and its employees do not encourage excessive alcohol consumption, and reserve the right to refuse alcohol service to any guest should they become intoxicated, rude or belligerent.

1. Pheasant Run Golf Club has the right to refuse alcohol to a person who appears intoxicated or under the influence of any other substance.
2. Guests are not allowed to bring or consume cannabis in any form, any illegal drugs, or their own alcohol on to Pheasant Run Golf Club property which includes the golf course, bridal room, parking lot, pavilion, and clubhouse. Any guest who does will be asked to leave and the alcohol will be confiscated.
3. Pheasant Run Golf Club reserves the right to check guests bags, if there is a reasonable belief that the guest has brought his or her own alcohol onto Pheasant Run Golf Club property in contravention of clause 2.
4. Pheasant Run Golf Club staff have the right to have guests removed from Pheasant Run Golf Club property if the guests have brought their own alcohol, cannabis in any form, or any illegal drugs onto Pheasant Run Golf Club property in contravention of clause 2, if the guests are intoxicated or if the guests conduct and behavior is deemed detrimental to the safety and enjoyment of other guests.
5. The event conveners shall hold Pheasant Run Golf Club harmless for damages that may arise from a guest's intoxication, conduct and/or behavior.
6. Alcohol may not be used as gifts.
7. If problems arise, Pheasant Run Golf Club, at their sole discretion, has the right to close the bar and beverage service to any and/or all event participants.

Organized betting/gambling is not permitted on Pheasant Run property without a license. Raffles, 50/50 draws, etc. require a raffle license from the Alcohol and Gaming Commission of Ontario.

Cancellation

All payments are non-refundable. There are no changes to guest counts or refunds on any payments made within 14 days of the event.

Food & Beverage

No outside food is permitted on the property with the exception of wedding cake, otherwise approved by management. Menu selections are due 30 days before event date. Dietary restrictions and final guest meal selections are due fourteen (14) days before event date.

I agree to the above conditions and information covered in the event package and contract.

Signature(s) _____ Date: _____

Thank you for choosing Pheasant Run Golf Club to host your event. To book your date please complete the following form and return it with a non-refundable initial payment of \$2,000. Fourteen (14) days prior to your event confirmation of numbers, menu selections and full payment required. All fees are subject to applicable taxes, 3% admin fee and a 15% gratuity on food & beverage.

Contact Name(s): _____

Address: _____

Phone Number(s): _____

E-mail(s): _____

Payments

Initial _____ Initial payment of \$2 000 is due on booking. All payments are non-refundable.

Initial _____ Sixty (60) days before your event a \$5,000 payment is due.

Initial _____ Guests menu selection and dietary restrictions are required 14 days prior to event.

Initial _____ Confirmed & final numbers and full payment due 14 days prior to event.

Initial _____ Excluding the bar service is a \$1000 fee

Event Details

Event Date: _____ Start & End Time: _____

Comments: _____

Initial _____ Yes, I permit Pheasant Golf Inc. to use photos on social media & website.

Form of Payment

- E-Transfer - Please send to office@pheasantrungolf.com
- Cheque – Please make payable to Pheasant Golf Inc.
- Credit Card – Please fill out the details below

Credit Card Details

Name of credit card holder: _____

Credit card number: _____

EXP: _____ CVC: _____

A 2.5% processing fee on credit card payments applies

Signature(s) _____ Date: _____