



Pheasant Run

2026 Wedding Season

Saying "I Do"

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

Includes:

- Full day rental with ceremony chair set up, as well as reception table and chairs
 - Access to our bridal suite
 - Garden chair set up & removal
- Registry signing table, chair and linen
- Water & non alcoholic punch for your guests upon arrival prior to ceremony
- Access to the golf course for photos with carts for you and 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

Venue Rental

\$2000 plus tax with meal & bar packages

Day of Wedding Coordinator

Our experienced staff is here to consult with you throughout the entire planning process. We will also 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 make your day perfect.



Meal & Bar Packages Include:

- A complimentary menu tasting for the bride & groom.
- All linen, dinner wear, glass wear, cutlery and servers.
- A 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 service during dessert.
- Domestic & premium bar selections.
- Complimentary cake cutting.





Plated Three Course Meal

\$130pp

Plated and served to your guests at their table.

Choice of 1 Salad, 1 Entree served with choice of roasted or mashed potatoes & seasonal vegetables and 1 Dessert

Step 1 – Choose Your Salad

HARVEST GF VG

Baby Greens, Roasted Beets, Sweet Potato, Candied Pecans, Goat Cheese & Dijon Vinaigrette

CLASSIC

Hearts Of Romaine, Shaved Parmesan, Bacon, Herbed Croutons & Creamy Garlic Dressing

MISTA DF VG

Italian Garden Greens With Roma Tomatoes, Carrot Strings, Fennel, Cucumber, Crispy Onions & Herb Vinaigrette

ASIAN VG

Romaine Lettuce, Red Cabbage, Carrots, Cucumbers, Red Pepper, Edamame, Crispy Wontons & Sesame-Ginger Dressing

ARUGULA GF VG

Baby Arugula Leaves, Mango, Dried Cranberries, Pine Nuts, Red Onion, Crumbled Feta & Citrus Vinaigrette

Includes:

Chef's Selection of Hors D'oeuvres
Two Bottles of House Wine on Each Table
Dinner Rolls & Butter
Your Choice of Salad
Your Choice of Entree & Potato
Seasonal Vegetables
Your Choice of Dessert
Coffee & Tea Service
Dinner Wear, Glass Wear, Cutlery & Linen
Set Up & Serving Staff

Step 2 – Choose Your Entree includes Seasonal Vegetables and Choice of Mashed or Roasted Potatoes

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

FILET (+\$6.00pp) DF

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

SHORT RIB (+\$5.00pp) DF

Slow-Braised Beef Short Rib In A Red Wine Sauce

STRIPLOIN (+\$4.00pp) DF

8oz AAA Striploin With A Caramelized
Onion Sauce

ATLANTIC GF DF

Blackened And Baked Atlantic Salmon With A
Tropical Fruit Relish

SEA BASS GF DF

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

MUSHROOM WELLINGTON VG

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

PARMIGIANA VG

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



Step 3 – Choose Your Dessert

APPLE

Baked Apples And Streusel Crust With Spices And
Topped With Caramel

MOUSSE

French Style Dessert Made Of Layers Of Silky
White Milk And Dark Chocolate Mousse

LAVA

A Decadent Chocolate Cake Layer Cradling A
Reservoir Of Smooth, Luxurious Molten Chocolate

BUMBLEBERRY

Flaky Blossom Pastry Filled With Blackberries,
Raspberries and Wild Blueberries

TIRAMISU

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

CHEESECAKE

NY Style Cheesecake with a Graham Cracker
Crust and finished with a Cherry Topping

Three Course Meal Enhancements

PASTA COURSE

\$7.75pp

Penne a la Vodka With Smoked Pancetta And Basil

Spinach and Cheese Manicotti with a Rich Bechamel Sauce

Cannelloni Filled with a Mixture of Beef, Pork, Vegetables, Romano Cheese
& Baked in a Light Tomato Sauce

Four Cheese Tortellini in a Rose Sauce

ANTIPASTO PLATE

\$9.75pp

Prosciutto, Dried Sausage, Cantaloupe, Olives, Grilled Zucchini, Marinated
Artichokes, Charred Mushrooms, Caprese Salad & Grissini

SOUP COURSE

\$6.75pp

Wild Mushroom Chowder With Parmigiano-Thyme Croutons

Butternut Squash Soup With A Chive Crème Fraiche

Cream of Broccoli Soup With Cheddar Cheese Croutons

PALATE CLEANSER

\$3.50pp

Raspberry, Mango, Lemon or Strawberry





Buffet Dinner \$120pp

Includes:

Chef's selection of hors d'oeuvres
Two bottles of wine on each table
Dinner Rolls & Butter
Dinner Buffet
Coffee & Tea Service

Dinner Buffet includes carving station, additional protein, two salads, three sides & dessert table.

Step 1 - Proteins

Carving Station:

TOP SIRLOIN ROAST

Roasted Top Sirloin, Rubbed With Herbs, Garlic & Peppercorn
Served With Horseradish And Red Wine Gravy

Buffet Protein - Choice of One:

HERB ROASTED CHICKEN GF

Herb Roasted Chicken Supreme With A Rosemary Pan Gravy

CHICKEN SOUVLAKI GF

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

MEDITERRANEAN CHICKEN GF

Chicken Breast Topped With Roasted Peppers, Tomatoes, Basil & Feta

CHICKEN CURRY GF

Tender Pieces Of Chicken Slow Cooked In A Rich Curry Sauce

MUSHROOM CHICKEN

Pan-Seared Chicken Breast Topped With A Rich Wild Mushroom & Creamy Red Wine Sauce

CHICKEN PARMIGIANA

Breaded Chicken Cutlet Topped With Mozzarella & Tomato Sauce

STUFFED PORK

Bacon And Apple Filled Pork Loin Topped With A Rosemary Jus

PORK TENDERLOIN

Bacon Wrapped Pork Tenderloin Medallions & Topped With A Whiskey-Fig Reduction

VEAL MARSALA

Tender Veal And Sliced Mushrooms Baked In A Marsala Wine Sauce

BAKED SALMON GF

Atlantic Salmon Filets Topped With A Dill Cream Sauce

BREADED COD

Herb Crusted Cod With A Red Pepper And Caramelized Onion Sauce

MAHI MAHI

Pan-Seared Mahi Mahi Topped With A Creamy Shrimp Sauce

Step 2 - Salads

Choice of two:

GREEK GF VG

Romaine Lettuce, Peppers, Tomatoes, Onions, Olives, Feta, Cucumbers And Greek Dressing

CUCUMBER GF VG

Sliced English Cucumber, Pickled Red Onions, Dill And Buttermilk Dressing

CAESAR

Romaine Lettuce, Shaved Parmesan, Bacon, Herbed Croutons And Creamy Garlic Dressing

POTATO GF VG

Roasted Red Skin Potatoes, Celery, Peppers, Onions And Grainy Dijon Dressing

GARDEN GF DF VG VE

Mixed Green Lettuce With Tomato, Cucumber, Peppers And Carrots With Balsamic Vinaigrette

PASTA VG

Fusilli Pasta With Peppers, Olives, Tomatoes, Bocconcini And Italian Dressing

Step 3 - Sides

Choice of three:

CHEESE TORTELLINI ROSE VG

PENNE MARINARA DF VG VE

SCENTED BASMATI GF DF VG VE

RICE PILAF GF DF VG VE

ROASTED POTATOES GF DF VG VE

MASHED POTATOES GF VG

SCALLOPED POTATOES GF VG

VEGETABLE MEDLEY GF DF VG VE

GLAZED CARROTS DF VG

ROASTED CAULIFLOWER GF VG

BROCCOLINI AGLIO OLIO GF DF VG VE

Buffet Dessert Table Includes:

Display Of Assorted Bite Sized Cakes, Tarts, Brownies, Mousse, Cupcakes, Cookies & Fresh Seasonal Fruit



Buffet Add-On & Upgrades

RIBEYE Roasted Ribeye with Au Jus

\$4.50pp

NY STRIPLOIN with a Peppercorn Cream Sauce

\$3.00pp

BEEF TENDERLOIN with a Red Wine Reduction

\$6.50pp

EXTRA ENTRÉE \$6.00/pp

EXTRA SIDES \$2.50/pp

EXTRA SALAD \$2.00/pp

DONUT BAR \$3.50/pp



Stations & Grazing Boards

Your guests will love a grazing board during cocktail hour and a late night station after a few hours on the dance floor!

Cocktail Hour or Late Night
(Minimum 50 people)

GOURMET CHEESE

\$10.00 pp

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

CHARCUTERIE

\$11.00 pp

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

SMOKED SALMON

\$9.00 pp

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

MEZE

\$10.00 pp

Rainbow Hummus, Baba Ghannouj, Tabbouleh, Dolmades, Shirazi Salad, Falafel, Tzatziki, Stuffed Olives, Feta, Pita And Laffa

CRUDITÉ

\$5.00 pp

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





SUSHI

\$12.00 pp

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

ANTIPASTO BAR

\$18.75 PP

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

MAC & CHEESE MARTINI

\$16.00 PP

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



POUTINE BAR

\$17.00 PP

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 And Vegetable Gravy

TACO BAR

\$18.00PP

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



CASUAL TABLE

\$13.00PP

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

SWEET TABLE

\$10.00PP

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



Kids & Vendors

Children 12 & Under

\$50 per person, *select one of the following:*

Chicken Fingers & Fries

Grilled Cheese & Fries

Cheeseburger & Fries

Pepperoni Pizza & Fries

Vendors

\$99 per person

Includes unlimited soft drinks.

Cheers!

Open Bar

\$60 per person

Bar set up, tear down & staffing included for five hours with domestic selections.

Enhancements

Sparkling Wine served in a champagne flute for toasting
\$10pp

Additional Table Wine a-la-carte
\$30 per bottle



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.

Additional Details

Booking & Payments

Pheasant Run Golf Club requires a \$2,000 initial payment and signed contract at the time of booking. Your second installments of \$5,000 is required sixty days prior to your event 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 11:00 am 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 to ensure we nail every detail. Please do not hesitate to reach out to us at any stage of your planning process. 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 \$500 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 & gift favours to be 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 deposit 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: _____