



## CATERING & EVENT INFORMATION

Thank you for considering Springfield Golf and Country Club. Our elegant banquet facilities and magnificent landscape provide a stunning backdrop for your most important milestones. With a commitment to the highest standards in cuisine and hospitality, we ensure a seamless experience for those who demand the very best.

### OUR PREMIER EVENT SPACES

Designed to accommodate weddings, meetings, tournaments, and private celebrations.

All room rentals include linens, flatware, glassware, appropriate staffing, bartender (if required) set up & tear down

<u>Room</u>	<u>Dinner Capacity</u>	<u>Cocktail Capacity</u>	<u>Room Charge</u>
Tamarac Room (dance floor)	140	170 Guests	\$650
Pines Room	50 Guests	65 Guests	\$450
Greensview	50-60 Guests	100 Guests	\$450

### The Garden Gazebo Ceremony | \$1,800

*A picturesque outdoor setting for your "I Do" moment.*

Your Ceremony Package Includes:

- The Garden Gazebo, our elegant outdoor garden ceremony space.
- Weather Protection: A guaranteed, suitable indoor backup space provided in the event of inclement weather.
- Complete Service: Professional setup and teardown of both the indoor and outdoor ceremony locations.
- Ceremony Rehearsal: A complimentary rehearsal scheduled for the day prior to your wedding.
- Ceremony Coordinator: On-site professional coordination to ensure your ceremony runs seamlessly.

### BOOKING & PAYMENTS

To begin planning your event, please contact us at (519) 821-4655.

Confirming your date to secure your preferred room and date, we require a signed banquet contract and a non-refundable deposit:    Weddings & Golf Tournaments: \$1,000 deposit    Other Events: \$500 deposit

*Please note: Dates cannot be held without both a deposit and a signed contract.*

Payment Terms \* A valid credit card is required to be kept on file.

Final balances are due and payable upon receipt of the function statement.

Interest of 2% will be charged on all balances outstanding over 30 days.

## GENERAL INFORMATION & POLICIES

**Menus:** Menus must be finalized 30 days prior to the event. Our enclosed menus are suggestions. We would be pleased to assist you in designing a custom menu to suit your specific needs.

**Booking & Deposits:** To confirm your booking, a signed banquet contract and a non-refundable deposit are required (\$500 for general events; \$1,000 for weddings & Golf Tournaments). Function spaces and dates cannot be held until both are received.

**Pricing & Gratuity:** Quoted prices are guaranteed for 90 days. All food, beverage, and service charges are subject to applicable taxes and a 15% gratuity.

**Guest Counts:** A final guest count is required two weeks before the function. You may adjust this count by up to 10% until 72 hours before the event. After this time, the guest count is considered a guaranteed minimum for billing. If no update is received, billing will be based on the original contract estimate.

**Payment Schedule:** For non-wedding events, 50% of the estimated total is due two weeks prior to the date. For weddings, 75% is due 30 days prior. Outstanding balances are payable within 14 days of receiving the final statement. Interest of 2% will be charged on balances outstanding over 30 days.

**Cancellations:** Cancellations must be received at least 90 days prior to the event date. Cancellations made within 90 days are subject to a fee of 25% of the estimated function value. All deposits are non-refundable.

**Venue & Catering:** Springfield Golf and Country Club reserves the right to provide an alternate function space if guest numbers change significantly. We are the sole provider of all food and beverage, with the exception of special occasion cakes (subject to a \$50 cutting and plating fee).

In compliance with health regulations, leftover food and beverage may not be removed from the premises.

**Alcohol & Conduct:** Outside alcohol and illegal substances are strictly prohibited. Per AGCO regulations, alcohol may not be brought onto the property as prizes or gifts. Our 'Smart Serve' certified staff reserves the right to refuse service to any guest appearing intoxicated or unable to provide valid government ID. Providing alcohol to minors will result in the immediate suspension of bar service. Shots and doubles are strictly prohibited at banquet bars. Alcohol can only be served until 1am.

**Allergies:** While our culinary team takes great care to prevent cross-contamination, our kitchen prepares foods containing nuts and other allergens. Springfield Golf and Country Club assumes no liability for adverse reactions to allergens.

**Music Licensing:** In accordance with Canadian law, Entandem (SOCAN & Re:Sound) fees apply to all events featuring music. These fees are based on guest capacity and will be added to your final bill.

**Plated Meal Logistics:** For functions with multiple meal selections, a detailed seating plan and color-coded place cards are required: **Beef (Red)**, **Poultry (Yellow)**, **Fish (Blue)**, **Vegetarian (Green)**. For further explanation please see our director of culinary & events.

**Decorations:** All decorations, candles, and signage must be approved by Springfield. Nothing may be attached to walls or floors with adhesives or tacks etc. The event convener is responsible for the setup and removal of all decor; a minimum \$150 cleaning fee applies if the space is not cleared. The use of rice, confetti, or "table sparkle" is prohibited. A \$150 cleanup fee will be applied if these items are used.

**Liability:** Springfield Golf and Country Club reserves the right to monitor events and discontinue service if Club Policy or Provincial Law is violated. The convener is responsible for any damage to the property caused by guests. The Club is not responsible for the loss or damage of any personal property or equipment brought onto the premises.

For your convenience, we have the following items available for your use at a nominal charge. Please advise if you would like to reserve any of these items for your function.

Specialty Linen	see us for details
Projector & Screen	\$85.00
Screen Only	\$35.00
Ceiling Organza with Mini Lights	\$750.00
Chair Covers	\$4.50 per chair
Wedding Decore Package	\$250.00 (Includes Head Table, Gift Table & Registry Table with Lights & Skirting & Head Table Back Drop)



## 2026 Tournament Packages & Rates

All Packages Include 18 Holes Of Golf With Power Cart,  
Premium Three Course Dinner With Table Service

### Package A

#### 8-oz New York Steak

Served With Freshly Baked Bread & Butter,  
Caesar Salad, Baked Potato & Seasonal  
Vegetables, Dessert,  
Coffee & Tea

**Monday - Friday \$132**

**Saturday - Sunday & Holidays \$142**  
**Dinner Only \$68**

### Package B

#### Prime Rib with Beef Jus

Served With Freshly Baked Bread & Butter,  
Caesar Salad, Roasted Potatoes & Seasonal  
Vegetables, Dessert,  
Coffee & Tea

**Monday - Friday \$132**

**Saturday - Sunday & Holidays \$142**  
**Dinner Only \$68**

### Package C

#### Roasted Porkloin

with caramelized onions & garlic

Served With Freshly Baked Bread & Butter, Caesar  
Salad, Roasted Potato & Seasonal Vegetables,  
Dessert,  
Coffee & Tea

**Monday - Friday \$129**

**Saturday - Sunday & Holidays \$139**  
**Dinner Only \$68**

### Package D

#### Chicken Parmesan

Served With Freshly Baked Bread & Butter,  
Caesar Salad, Homestyle Penne Marinara,  
Seasonal Vegetables, Dessert,  
Coffee & Tea

**Monday - Friday \$130**

**Saturday - Sunday & Holidays \$140**  
**Dinner Only \$68**

### Package E

#### Classic Country Roasted Chicken

Served With Freshly Baked Bread & Butter,  
Caesar Salad, Baked Potato, Seasonal  
Vegetables, Dessert,  
Coffee & Tea

**Monday - Friday \$129**

**Saturday - Sunday & Holidays \$139** Dinner  
**Only \$68**

\*Golf & Dinner Packages Include Tax & Gratuity

\*Prices Can Change Without Notice

**All Shotgun Tournaments Must Guarantee A Minimum Of 120 Players On Weekdays**  
**A Full Shotgun (144 Players) On Weekends**



## Tournament Breakfast & Lunch Options

### Breakfast

#### Continental Breakfast

Assorted Muffins, Danish, Bagels with Cream Cheese & Fresh Fruit with Coffee, Tea & Juice.

**\$9.50**

#### Breakfast Buffet

Scrambled Eggs, Bacon, Sausage & Home Fried Potatoes.  
Served with Fresh Baked Bread & Seasonal Fruit with Coffee & Tea.  
(Add assorted fruit juice \$1.50/ person)

**\$19.00**

### Lunch

#### Jumbo Hot Dog or Deli Sandwich

with Soft Drink **\$12.50**

with Draft Beer **\$15.50**

#### Hamburger or Sausage

with Soft Drink **\$13.50**

with Draft Beer **\$16.50**

#### BOXED LUNCH - Roast Turkey Ciabatta

**\$17.50**

Shaved Breast of Turkey, Aged Cheddar Cheese, Sliced Tomato, Red Onion, Crisp Lettuce, Roasted Garlic Aioli on a Fresh Ciabatta with Seasonal Whole Fruit, Fresh Baked Cookie, and Bottled Water or Soft Drink

#### BOXED LUNCH - California Chicken Wrap

**\$18.75**

Grilled Chicken, Garden Fresh Vegetables, Mozzarella & Cheddar Cheese, Creamy Honey Dijon in a Flour Tortilla with Seasonal Whole Fruit, Fresh Baked Cookie, and Bottled Water or Soft Drink