



THE MARSHES  
GOLF CLUB • BROOKSTREET

# WEDDINGS AT THE MARSHES





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## THE NATURAL CHOICE FOR A GOLF, DINING, GETAWAY & WEDDING DESTINATION

Let's celebrate the beginning of your journey together with an unforgettable wedding day! Our philosophy is simple, superior service and personalized attention making each wedding extraordinary. The unrefined charm of our clubhouse, famed culinary offerings, picturesque scenery and a dedicated team has earned the Marshes its reputation as one of Ottawa's premiere sought after wedding locations.

For more information or to book your tournament,  
contact our team at 613.271.3376 or [events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)



## OUR WEDDING PACKAGES INCLUDE:

- Reception room rental and parking for all guests.
- Chef's selection of reception canapés (3 pieces per guest)
- Choice of a plated or buffet dinner menu
- Two glasses of wine, fresh rolls and butter served with dinner
- An upgraded luxury guestroom for the newlyweds on the wedding night at 4-diamond Brookstreet Hotel including breakfast the following morning at Ironstone Grill
- Sparkling wine & macarons in the newlywed's guestroom
- Special guestroom rates at Brookstreet Hotel for guests attending your wedding, plus a personalized online reservations booking website
- Classic white table linens, china, flatware, glassware, tea light candles, table numbers & stands, riser for head table, podium with microphone, easel for seating plan, gift table, cake table, pre-dinner reception area with high cocktail tables, dance floor & event staffing
- Wedding cake cut & served buffet style with freshly brewed Starbucks coffee & a selection of teas
- Complimentary shuttle bus for guests staying at Brookstreet Hotel, to and from The Marshes



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# BUFFET DINNER

**SATURDAYS & LONG WEEKEND SUNDAYS – \$90<sup>00</sup> PER GUEST**

**ALL OTHER DAYS – \$85<sup>00</sup> PER GUEST**  
(includes tax & gratuity)

## **STARTERS**

Served with fresh rolls & butter

*select two*

- Chef's selection of soup
- Caesar salad, whole leaf romaine, bacon, herb & garlic croutons, Parmesan, lemon
- Mediterranean fusilli, sun-dried tomatoes, bell peppers, red onion, sweet tomato poppy seed dressing
- Baby greens & spinach topped with cherry tomatoes, cucumber, red onion & assorted dressings
- Potato Dijon with red & green onion, bell peppers, fresh herbs & Dijon mayo

*Add additional starter selection at a surcharge of \$5.00 per starter, per guest.*

## **DESSERT**

Served with freshly brewed coffee & a selection of teas

*select one*

- Assorted cookies & squares
- New York style cheesecake with assorted coulis & fresh seasonal berries
- Layered chocolate mousse cake topped with chocolate & caramel sauce
- Assorted mini desserts; crème brûlée, marinated fruit salad, tiramisu, chocolate mousse, sugar tarts
- Fruit salad

*Add additional dessert selection at a surcharge of \$5.00 per starter, per guest.*

## **MAINS**

*select two*

- Cajun spice roasted chicken, citrus & garlic marinade
- Meat lasagna with house-made meat sauce, cottage & mozzarella cheese
- AAA Alberta roast beef with mushroom marsala au jus
- Mild curry stir-fry with seasonal vegetables, served on a bed of rice (*vegetarian & gluten free*)
- Fresh Atlantic salmon with white wine & dill sauce

*Add additional main course selection at a surcharge of \$7.00 per main, per guest.*

## **SIDES**

*select one*

- Grilled vegetables (portabella mushrooms, green zucchini, bell peppers, eggplant)
- Baby vegetables (green beans, carrots, bell peppers)

*select one*

- Roasted red skin potatoes seasoned with garlic & herbs
- Herb & garlic mashed potatoes
- Lemon bay rice pilaf



## PLATED DINNER

SATURDAYS & LONG WEEKEND SUNDAYS – \$100<sup>00</sup> PER GUEST

ALL OTHER DAYS – \$95<sup>00</sup> PER GUEST  
(includes tax & gratuity)

### STARTER

*select one*

*Upgrade to a four-course service (soup & salad)  
at a surcharge of \$3.00 per guest*

- Chef's selection of soup with fresh rolls & butter
- The Marshes garden salad with mixed baby greens, cucumber, red onion, cherry tomatoes, carrots, root vegetable chips with sweet tomato poppy seed dressing
- Baby greens, goat cheese, cucumber, caramelized walnuts, dried cranberries & mandarin oranges with balsamic dressing
- Caesar salad, whole leaf romaine, bacon, herb & garlic croutons, Parmesan, lemon

### MAINS

*select one*

*Add additional main course selection at a surcharge of  
\$3.00 per main, per guest.*

- The Marshes signature chicken, stuffed with roasted red peppers, goat cheese, fine herbs & red wine demi
- 8oz AAA striploin steak & red wine demi
- Chili & lime seared Atlantic salmon, maple syrup, soya sauce
- Pan seared chicken supreme with wild mushroom Dijon cream sauce
- 10oz AAA ribeye steak with Dijon & horseradish demi

### VEGETABLE SIDES

*select one*

- Grilled vegetables; green zucchini, yellow & red bell peppers, roasted garlic, cherry tomatoes
- Baby vegetables; green beans, seasonal squash, carrots, red pepper

### POTATO & RICE SIDES

*select one*

- Roasted red skin potatoes, seasoned with garlic & herbs
- Herb & garlic mashed potatoes
- Lemon bay rice pilaf

### DESSERT

Served with freshly brewed coffee & a selection of teas

*select one*

- White chocolate pyramid with vanilla sponge cake, white chocolate Bavarian cream, center of dark chocolate sauce & white chocolate ganache
- Tiramisu; vanilla cake infused with rum & coffee, mascarpone cream & cocoa
- Irresistible brownie biscuit layered with a rich chocolate mousse, caramel roasted almonds & caramel décor
- New York style cheesecake with assorted coulis & fresh seasonal berries



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## VEGETARIAN, GLUTEN FREE OR VEGAN OPTIONS

We pride ourselves in providing distinctly unique offerings to those guests in your group that have dietary restrictions.

*One selection per event:*

- Mild curry stir-fry with seasonal vegetables, served on a bed of rice *(vegetarian & gluten free)*
- Fennel & spinach gnocchi, rosé sauce with fresh Parmesan *(vegetarian)*
- Japchae; vegetable stir fry with basmati rice *(vegan & gluten free)*



## CHILDREN'S MENU

**\$19<sup>95</sup> PER CHILD**

*Available to children between the ages of 2 and 10 years old.  
All meals are served with fruit juice or a soft drink.*

### APPETIZER

- Assorted seasonal vegetables served with ranch dipping sauce

### MAIN

*select one*

- Breaded chicken fingers & fries
- Margherita pizza
- Penne noodles, red sauce, Parmesan cheese

### DESSERT

*select one*

- Vanilla ice cream with assorted coulis
- Sliced fresh fruit

*A limited quantity of highchairs & booster seats are available upon request, ask your Event Manager for details.*

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## RECEPTION ITEMS

### CANAPÈS

Minimum 3 dozen of each selection

#### **SATAYS** (choice of) **\$26<sup>95</sup> PER DOZEN**

- Chili-lime beef
- Curried chicken

#### **ROLLS** (choice of) **\$25<sup>95</sup> PER DOZEN**

- Vegetable with plum sauce
- Pizza roll
- Chicken tikka with garlic aioli

#### **SLIDERS** (choice of) **\$27<sup>95</sup> PER DOZEN**

- Beef slider with chipotle & jalapeño havarti
- Philly cheese steak sliders

#### **TEMPURA PRAWNS & CHILI SAUCE** **\$26<sup>95</sup> PER DOZEN**

#### **VEGETABLE SAMOSAS WITH GARLIC AIOLI** **\$25<sup>95</sup> PER DOZEN**

#### **PHYLLO TRIANGLES WITH GARLIC AIOLI** **\$26<sup>95</sup> PER DOZEN**

#### **STRAWBERRY & GRAPE BRIE BITES** **\$26<sup>95</sup> PER DOZEN**

#### **BRUSCHETTA** **\$25<sup>95</sup> PER DOZEN**

- Traditional
- Eggplant

### PLATTERS

Serves 20 guests

#### **IMPORTED & CANADIAN CHEESES** **\$170<sup>95</sup> PER PLATTER**

- Brie, blue, Gouda, cheddar & Swiss cheese, dried fruits, nuts, grapes, assorted crackers & baguette

#### **NORWEIGAN SMOKED SALMON** **\$155<sup>95</sup> PER PLATTER**

- Tomatoes, capers, red onion, garlic, lemon, fine herbs, XV olive oil, French baguette

#### **PRAWNS ON ICE** **\$145<sup>95</sup> PER PLATTER**

- Tiger prawns, cocktail sauce & lemon

#### **ANTIPASTO** **\$130<sup>95</sup> PER PLATTER**

- Assorted cured meats & cold cuts, balsamic marinated grilled vegetables, bocconcini cheese, olives, spicy eggplant, assorted breads

#### **MINI-SANDWICHES** **\$125<sup>95</sup> PER PLATTER**

- An assortment of meat, vegetable & salad sandwiches served on white, whole grain, rolls & wraps

#### **VEGGIES & DIP** **\$110<sup>95</sup> PER PLATTER**

- Celery, baby carrots, broccoli, cauliflower, bell peppers, English cucumber & cherry tomatoes

#### **CHIP & DIP TRIO** **\$100<sup>95</sup> PER PLATTER**

- Pita triangles & corn tortillas, fresh salsa, black bean & cheddar dip, garlic & lemon hummus

#### **SLICED FRESH FRUIT** **\$110<sup>95</sup> PER PLATTER**

- Assorted melons, pineapple & seasonal berries

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## RECEPTION ITEMS

### STATIONS

Minimum 30 guests

#### ANTIPASTO STATION

**\$10<sup>95</sup> PER GUEST**

- Grilled & marinated vegetables, prosciutto & assorted artisan cold cuts, bocconcini, olives, spicy eggplant with a variety of baked breads

#### CARVING STATION

**\$16<sup>95</sup> PER GUEST**

- Roast beef sirloin served with au jus & assorted baked breads with horseradish & Dijon

#### SEAFOOD STATION

**\$18<sup>95</sup> PER GUEST**

- California rolls, negiri & maki sushi served with pickled ginger, wasabi & soy sauce
- Norwegian smoked salmon
- Prawns on ice
- Shrimp satays

#### PASTA STATION

**\$14<sup>95</sup> PER GUEST**

- Penne, cheese stuffed tortellini & fusilli noodles
- Italian sausage, wild mushrooms, sun-dried tomatoes
- Fire roasted tomato with basil, rosé & creamy Alfredo sauce

## LATE NIGHT

### STATIONS

Minimum 30 guests

#### DEEP DISH PIZZA

**\$114<sup>95</sup> PER PIZZA**

- Meat & vegetable toppings with house-made tomato sauce & focaccia style crust (*serves 15*)

#### PIEROGI STATION

**\$9<sup>95</sup> PER GUEST**

- Meat & cheese pierogi served with bacon, sautéed onions, green onion & sour cream

#### GRILLED CHEESE & FRIES

**\$7<sup>95</sup> PER GUEST**

#### POUTINE STATION

**\$9<sup>95</sup> PER GUEST**

- Marshes fries, cheese curds & gravy

#### MINI SLIDER STATION

**\$14<sup>95</sup> PER GUEST**

- Smoked meat on rye bread, mustard & dill pickles
- Philly cheese steak on a kaiser
- The Marshes signature Buffalo chicken on a ciabatta bun
- Prime rib, Ironstone's mango BBQ sauce, jalapeño havarti cheese, chipotle mayo on a kaiser

#### SWEET TABLE

**\$11<sup>95</sup> PER GUEST**

- Gourmet cookies
- Miniature squares
- Fresh fruit
- Layered chocolate mousse cake
- Vanilla crème brûlée
- Tiramisu
- Chocolate mousse
- Sugar tarts
- Marinated fruit salad

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## VENUES



### IRONSTONE GRILL

The magnificent stonework, exposed post-and-beam construction and rugged fireplace combine to create a rich and warm atmosphere with a comfortable elegance. This space is ideal for events between 90-150 guests.

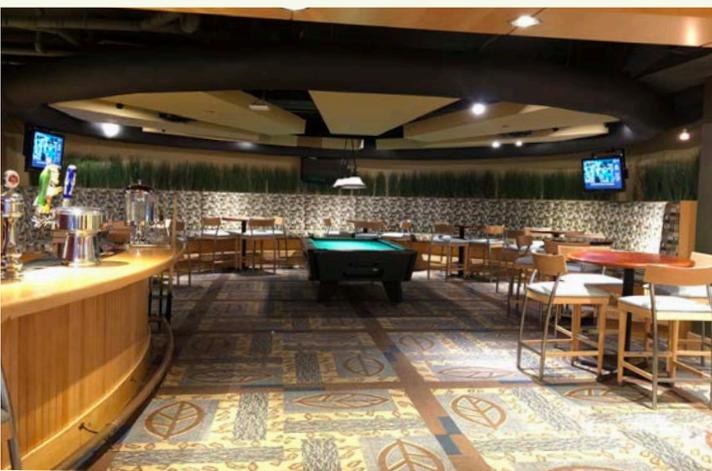
### GARDEN TERRACE

Ideally located with a wrap-around patio overlooking the Clubhouse gardens, the Garden Terrace room is suitable for weddings up to 80 guests. The Garden Terrace is composed of three separate rooms, (Juniper, Buckthorn & Primrose), which can each entertain smaller events of 50 guests.



### JONES PUB

Countering the Ironstone's rich elegance with casual intimacy, the Jones Pub features a stonework fireplace and reclined setting making it perfect for relaxed cocktail receptions of 50 guests.



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## FREQUENTLY ASKED QUESTIONS

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### **IS THERE A MINIMUM NUMBER OF GUESTS REQUIRED FOR A PACKAGE?**

Our wedding packages are available for a minimum of 75 guests in Ironstone Grill and a minimum of 40 guests in the Garden Terrace. A surcharge of \$10 for each person below the required minimums is applicable. (ie. 70 guests would result in a \$50 charge).

### **IS THERE A MINIMUM FOOD AND BEVERAGE REQUIREMENT?**

Please note that minimum food and beverage requirements may be applicable on specific dates. Your Event Manager is available to discuss this with you in further detail.

### **WHEN IS MY MENU SELECTION REQUIRED?**

We request you provide the Event Manager with your menu selection a minimum of 30 days prior to your wedding date. The menu selection for a plated event should be the same for all guests.

We are pleased to accommodate a request for a second main course selection at surcharge of \$3.00 per guest. Please note that the starters and dessert must remain the same for all guests and it is required that place cards be provided for the guests to indicate main course selection. This option is subject to having the final numbers one week prior to the event for each selection.

### **ARE SPECIAL MEALS AVAILABLE?**

We are pleased to provide alternate menus for guests with allergies, intolerances or dietary restrictions. Kindly provide your Event Manager with the names of these guests a minimum of three business days prior to your wedding day.

### **WHEN IS THE FINAL HEAD COUNT REQUIRED?**

One week prior to your wedding day.

### **ARE THERE ANY RESTRICTIONS FOR SMOKE AND FOG MACHINES, RICE, TABLE SPARKLES, CONFETTI OR ROSE PETAL TOSSING?**

Yes, these items are not permitted at The Marshes and additional cleaning charges ranging from \$50 to \$500 may be applicable to the final invoice if they are used.

### **IS A DEPOSIT REQUIRED?**

A deposit of \$2000 is required upon the signing of the contract, followed by 50% of estimated revenue three months prior to your wedding date. A final pre-payment based on the estimate will be required a minimum of seven days before your wedding day. The Marshes also requires a security deposit to cover any damages which may be incurred by either the group or the negligence of any contractors hired to support the event. This deposit will be returned to the group contact with the event's final accounting reconciliation.

### **WHAT HAPPENS IF I HAVE TO CANCEL?**

Within 12+ months (360 days or more): 25% of expected food, beverage and room rental revenue  
Within 6-12 months (180 days or more): 50% of expected food, beverage and room rental revenue  
Within 3-6 months (90 days or more): 75% of expected food, beverage and room rental revenue  
Within 0-3 months (0 days or more): 100% of expected food, beverage and room rental revenue

### **ARE THERE ANY OTHER ADDITIONAL CHARGES NOT INCLUDED WITH THE PACKAGE?**

Discounted room rental fees are applicable if you would like to host your ceremony at The Marshes.

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## FREQUENTLY ASKED QUESTIONS

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### WHAT ARE SOCAN FEES?

The SOCAN fee (Society of Composers, Authors and Music Publishers of Canada) is a government-issued fee that allows you to play copyright-protected music at your event. The following charges are applicable and not included in our package pricing.

SOCAN FEES BY ROOM	NON-DANCING EVENT	DANCING EVENT
Ironstone Grill	\$31.72	\$63.49
Garden Terrace	\$31.72	\$63.49
Primrose & Juniper or Juniper & Buckthorn	\$22.06	\$44.13
Primrose, Juniper or Buckthorn	\$22.06	\$44.13
Jones Lounge	\$22.06	\$44.13

All rates subject to tax.

### WHAT IS THE TARIFF NO. 5 OR RE:SOUND FEE?

This tariff sets the royalties to be paid to Re:Sound, for the benefit of artists and record companies, for the performance in public or the communication to the public by telecommunication of published sound recordings to accompany live events.

Please note this is a separate fee from SOCAN.

TARIFF FEES BY ROOM	NON-DANCING EVENT	DANCING EVENT
Ironstone Grill	\$13.30	\$26.63
Garden Terrace	\$13.30	\$26.63
Primrose & Juniper or Juniper & Buckthorn	\$9.25	\$18.51
Primrose, Juniper or Buckthorn	\$9.25	\$18.51
Jones Lounge	\$9.25	\$18.51

All rates subject to tax.

### WHAT IS THE BREAKDOWN FOR SERVICE CHARGES AND TAXES?

A 13% HST tax and service charges of 15% are applicable.

### DO YOU CHARGE FOR BEVERAGE SERVICE?

There is a minimum revenue requirement of \$400 per bar, otherwise a bartender labour charge of \$100 per bar is applicable.

### CAN I COME IN AND SET UP BEFORE MY WEDDING DATE?

We cannot guarantee access to the venue prior to your event's start time. Based on availability, we will offer access to the room at the earliest opportunity.



## ENHANCE YOUR WEDDING



### REHEARSAL DINNERS, BRUNCHES & BREAKFASTS

Look no further than Ironstone Grill or Perspectives Restaurant! Choose from a range of customized group menus.



### PRE-WEDDING PAMPERING AT AU NATUREL SPA

Get rid of the jitters! Unwind and pamper yourself prior to the big day with holistic therapies, as well as the latest treatments: relaxation massage, facials, manicures and pedicures.

Bridal makeup applications and trial also available. For the full spa menu visit [www.aunaturelspa.com](http://www.aunaturelspa.com).



### BACHELORETTE PARTIES

Brookstreet Hotel offers a bachelorette package includes; one night's luxury accommodation, breakfast, welcome cocktail, party room, bathrobes & slippers, spa amenity & credit, food & beverage discount, live jazz and more.

## MAKE IT A WEEKEND FOR YOUR GUESTS

The Marshes will keep you and your guests entertained before and after your big day! Play the weekend away on the Marshes championship 18 hole golf course, PGA-approved short course, or Blackbird Falls putting course! Stay at the Brookstreet Hotel and experience award winning Perspectives Restaurant, Options Jazz Lounge with live jazz seven nights a week, indoor and outdoor swimming pools, gym, dry saunas, whirlpools, Zone 525 games room and more!

Ask your Special Events Coordinator about special guestroom rates for guests attending your wedding.



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## PREFERRED SUPPLIERS

### CAKES

Thimble Cakes  
[www.thimblecakes.ca](http://www.thimblecakes.ca)

Serendipity Cakes by Olivia  
[www.serendipitycakesolivia.com](http://www.serendipitycakesolivia.com)

### DÉCOR

Mastermind Event Rentals  
[www.mmecanada.com](http://www.mmecanada.com)

Sizzle with Décor  
[www.sizzlewithdecor.com](http://www.sizzlewithdecor.com)

LouLou Lounge Furniture Rentals  
[www.loulourentals.com](http://www.loulourentals.com)

Avant-Garde Designs  
[www.agdevents.com](http://www.agdevents.com)

Wedecor  
[www.wedecor.ca](http://www.wedecor.ca)

### EVENT PLANNERS

Chic Planners  
[www.chicweddingplanners.com](http://www.chicweddingplanners.com)

### FLORISTS

Ottawa Flowers  
[www.ottawaflores.com](http://www.ottawaflores.com)

Valley Flowers  
[www.valleyflowersinc.com](http://www.valleyflowersinc.com)

Vin  
[www.altvistaflores.com](http://www.altvistaflores.com)

### AUDIO VISUAL

FMAV  
[www.fmav.com](http://www.fmav.com)

### ENTERTAINMENT

Quality Entertainment  
[www.qualityentertainment.ca](http://www.qualityentertainment.ca)

Capital Entertainment  
[www.capitalentertainmentservices.ca](http://www.capitalentertainmentservices.ca)

Takes Two Jazz Duo  
[www.takestwo.ca](http://www.takestwo.ca)

Good Vibe Mobile Entertainment  
[www.goodvibe.ca](http://www.goodvibe.ca)

### PHOTOGRAPHERS

Alicia Hall  
[www.aliciahallphotography.com](http://www.aliciahallphotography.com)

Phillipa Maitland  
[www.phillipa.ca](http://www.phillipa.ca)

Joey Rudd  
[www.joeyrudd.ca](http://www.joeyrudd.ca)

Cindy Lottes Photography  
[www.cindylottesphotography.com](http://www.cindylottesphotography.com)

### OFFICIANTS

Enduring Promises  
[www.exceptionalceremonies.com](http://www.exceptionalceremonies.com)

All Seasons Weddings  
[www.allseasonsweddings.com](http://www.allseasonsweddings.com)

### LIMOUSINE SERVICES

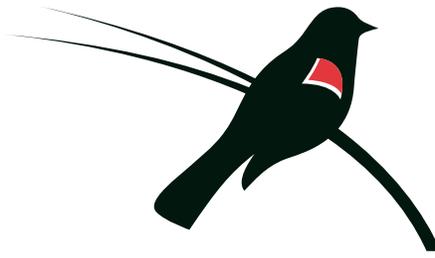
Millennium Limousine Service  
[www.millenniumlimousines.com](http://www.millenniumlimousines.com)

Allante Airport Transportation Services  
[aats.limo](http://aats.limo)



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Prices are valid until March 2021