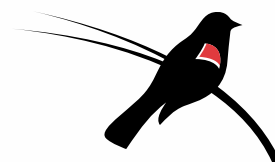
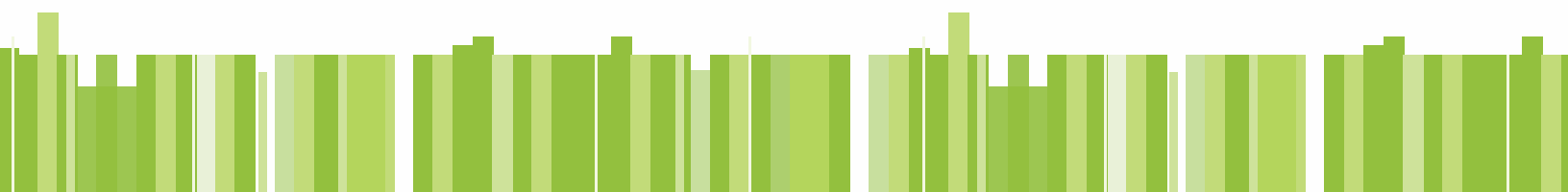




# WEDDINGS AT THE MARSHES



THE MARSHES  
GOLF CLUB • OTTAWA





# WEDDINGS AT **THE MARSHES**



## 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.

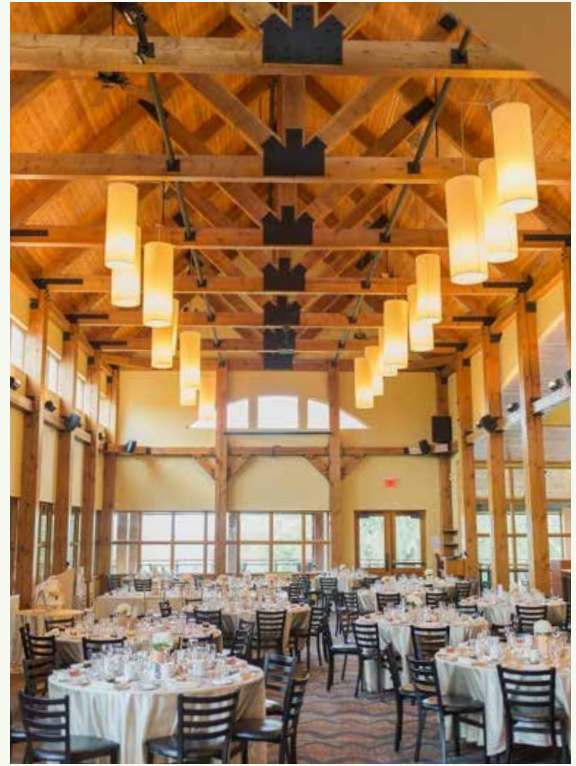
For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **[events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)**





## ALL OUR WEDDINGS INCLUDE:

- A luxury guestroom for the newlyweds for the wedding night at 4-diamond Brookstreet Hotel
- Special guestroom rates at Brookstreet Hotel for guests attending your wedding, plus a personalized online reservations booking website
- Complimentary parking for all guests.
- Complimentary shuttle bus for guests staying at Brookstreet Hotel, to and from The Marshes
- Classic white table linens, white napkins, china, flatware, glassware, trio of votive candles, table numbers & stands, podium with a wireless microphone, easel for seating plan, gift table, cake table, cocktail reception area, cocktail rounds, dance floor & event staffing
- Two complimentary rounds of golf, plus two additional rounds at 50% off at The Marshes Golf Course



For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **[events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)**





## THE MARSHES PLATED DINNER

Prices shown are based on a three course service including one appetizer, a main course, dessert and coffee/tea service.

A choice of two main course selections is available at a surcharge of \$3.00 per guest or

a choice of three main course selections is available at a surcharge of \$6.00 per guest.

Upgrades to a four course service (soup and salad) is available at a surcharge of \$3.00 per guest.

All selections required 3 weeks prior.

### APPETIZER

*select one*

#### SOUPS

- Roasted red pepper
- Tomato basil
- Potato bacon
- Butternut squash
- Cream of wild mushroom

#### SALADS

- Marshes garden salad; mixed baby greens, cucumber, red onion, cherry tomatoes, carrots, root vegetable chips with sweet tomato poppy seed dressing
- Roma tomato & sliced bocconcini cheese, mixed baby greens, balsamic reduction
- Baby greens, goat cheese, cucumber, caramelized walnuts, dried cranberries & mandarin oranges with balsamic dressing
- Caesar salad; whole leaf romaine, maple smoked bacon, Parmesan crouton twist & lemon

### MAIN COURSE

- The Marshes signature chicken, stuffed with roasted red peppers, goat cheese, fine herbs & red wine demi  
**\$46<sup>95</sup> PER GUEST**
- Spinach & goat cheese stuffed chicken Florentine with red wine demi  
**\$46<sup>95</sup> PER GUEST**
- Pan seared chicken supreme with wild mushroom Dijon cream sauce  
**\$44<sup>95</sup> PER GUEST**
- Fire-grilled Atlantic salmon with citrus pineapple salsa  
**\$44<sup>95</sup> PER GUEST**
- Chili & lime seared Atlantic salmon, maple syrup, soya sauce  
**\$44<sup>95</sup> PER GUEST**
- Filet mignon served with red onion compote & red wine demi  
**\$56<sup>95</sup> PER GUEST**
- 10oz AAA ribeye steak with Dijon & horseradish demi  
**\$50<sup>95</sup> PER GUEST**
- 8oz AAA striploin steak & red wine demi  
**\$48<sup>95</sup> PER GUEST**

### ENHANCE YOUR MEAL

Add a champagne ice crystal palate cleanser to your dinner for an additional \$3.00 per guest.

*select one*

Orange citrus • Cranberry lime • Pineapple mango

For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **events@marshesgolfclub.com**

Prices are subject to tax and gratuities. Valid until March 2020.



## THE MARSHES **PLATED** DINNER

CONTINUED...

### VEGETABLE SIDES

*select one*

- Grilled vegetables  
(portabella mushrooms, green zucchini, bell peppers)
- 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

*select one*

- White chocolate pyramid with vanilla sponge cake, white chocolate Bavarian cream, center of dark chocolate sauce & white chocolate ganache
- Chocolate pyramid with chocolate sponge cake, black chocolate Bavarian cream, center of white chocolate sauce & dark 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
- Fresh fruit salad marinated in Grand Marnier & citrus zest
- New York style cheesecake with assorted coulis
- Layered chocolate mousse cake topped with chocolate & caramel sauce
- The Marshes signature individual apple pie



For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **[events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)**

Prices are subject to tax and gratuities. Valid until March 2020.



## THE MARSHES **BUFFET DINNER**

**\$42.<sup>95</sup> PER GUEST**

Prices shown are based on a three course service including two appetizers, two main courses, dessert and coffee/tea service.

A choice of three appetizers, three main courses, and two desserts is available at a surcharge of \$7.00 per guest or

a choice of four appetizers, four main courses, and three desserts is available at a surcharge of \$14.00 per guest.

All selections required 3 weeks prior.

### YOUR SELECTION OF APPETIZERS

*served with dinner rolls and butter*

#### SOUPS

- Roasted red pepper
- Tomato basil
- Potato bacon
- Butternut squash
- Cream of wild mushroom

#### SALADS

- Caesar salad; whole leaf romaine, maple smoked bacon, herb & garlic croutons, Parmesan, lemon
- Mediterranean fusilli, sun-dried tomatoes, bell peppers, red onion, sweet tomato poppy seed dressing
- Quinoa & chickpea with bell peppers, red onion, fresh herbs & citrus vinaigrette
- Baby greens & spinach topped with cherry tomatoes, cucumber, red onion & assorted dressings
- Fennel citrus coleslaw & citrus aioli
- Potato Dijon with red & green onion, bell peppers, fresh herbs & Dijon mayo

### YOUR SELECTION OF MAIN COURSES

- Vegetarian curry stir-fry (mild), seasonal vegetables, served on a bed of rice
- Meat lasagna; house-made meat sauce, cottage & mozzarella
- AAA Alberta roast beef with mushroom marsala au jus
- Cajun spice roasted chicken, citrus & garlic marinade
- Braised chicken with mushroom, onion & carrot medley, red wine demi
- Fresh Atlantic salmon; choice of one of the following options:
  - Thai curry cream
  - White wine and dill
  - Caprese style, tomatoes, garlic, red onion, basil, capers, XV olive oil, lemon juice

### YOUR SELECTION OF 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

### YOUR SELECTION OF DESSERTS

*Served with a freshly brewed coffee & tea station*

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

For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **events@marshesgolfclub.com**

Prices are subject to tax and gratuities. Valid until March 2020.



## VEGETARIAN MAIN COURSE PLATED DINNER OPTIONS

We pride ourselves in providing distinctly unique offerings to those guests in your group that require a vegetarian option.

One selection per event:

- Fennel & spinach gnocchi, rosé sauce with fresh Parmesan **\$41<sup>95</sup> PER GUEST**
- Japchae; vegetable stir fry with basmati rice (dairy & gluten free & vegan) **\$41<sup>95</sup> PER GUEST**
- Vegetable curry stir-fry (mild), seasonal vegetable served on a bed of rice (gluten free) **\$41<sup>95</sup> PER GUEST**



## 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
- Marinara & mozzarella cheese pizza
- Penne noodles, red sauce, Parmesan cheese

### DESSERT

*select one*

- Sliced fresh fruit
- Vanilla ice cream sundae with assorted coulis

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



For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **events@marshesgolfclub.com**

Prices are subject to tax and gratuities. Valid until March 2020.



## RECEPTION ITEMS

### CANAPÈS

Minimum 3 dozen of each selection

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

- Chili-lime beef
- Curried chicken

#### **ROLLS** (choice of) **\$24<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** **\$25<sup>95</sup> PER DOZEN**

#### **VEGETABLE SAMOSAS WITH GARLIC AIOLI** **\$24<sup>95</sup> PER DOZEN**

#### **PHYLLO TRIANGLES WITH GARLIC AIOLI** **\$25<sup>95</sup> PER DOZEN**

#### **STRAWBERRY & GRAPE BRIE BITES** **\$25<sup>95</sup> PER DOZEN**

#### **BRUSCHETTA** **\$24<sup>95</sup> PER DOZEN**

- Traditional
- Eggplant

### PLATTERS

Minimum 20 guests

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

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

#### **NORWEGIAN 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

#### **ASSORTED COOKIES & SQUARES** **\$115<sup>95</sup> PER PLATTER**

For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **events@marshesgolfclub.com**

Prices are subject to tax and gratuities. Valid until March 2020.





## LATE NIGHT

Minimum 30 guests

### DEEP DISH PIZZA

**\$114<sup>95</sup> PER PIZZA** (serves 15)

- Meat & vegetable toppings with house-made tomato sauce & focaccia style crust

### GRILLED CHEESE & FRIES

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

### POUTINE STATION

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

- Marshes fries, cheese curds & gravy

### MILK & COOKIES

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

- White & chocolate milk served with an assortment of cookies

### PIEROGI STATION

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

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

### 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



For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **[events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)**

Prices are subject to tax and gratuities. Valid until March 2020.



## ENHANCE YOUR WEDDING

### WEDDING CEREMONY

With beautifully landscaped scenery overlooking the golf course, the Marshes is the natural choice for a stunning outdoor ceremony. Ask your Special Events Coordinator for more information.

### LOOKING FOR A VENUE TO HOST YOUR REHEARSAL DINNER?

Look no further! Host your private rehearsal dinner in the Garden Terrace rooms. Ask your Special Events Coordinator for more information.

### BACHELORETTE PACKAGES

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

### 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 is also available. For full spa menu and online bookings visit [www.brookstreet.com/spa](http://www.brookstreet.com/spa).

### MAKE A WEEKEND FOR YOUR GUESTS

The Marshes will keep you and your guests entertained before and after your wedding. Play the weekend away on the Marshes championship 18 hole golf course, PGA-approved short course, or play Blackbird Falls putting course with the family! Dine at Ironstone Grill, accompanied by live entertainment on Thursday and Friday evenings. 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.



For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **[events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)**



## EVERYTHING ELSE YOU NEED TO KNOW

### OUR EVENT SPACE

**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 90 guests. The Garden Terrace is composed of three separate rooms, (Juniper, Buckthorn & Primrose), which can each entertain smaller events of 50 guests.

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

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

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

### WHEN IS MY MENU SELECTION REQUIRED?

We request you provide the Special Events Coordinator with your menu selection a minimum of three weeks 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 an additional cost to be determined by your Special Events coordinator. Please note that the starters and dessert must remain the same for all guests and it is required that place cards be provided indicating guests main course selection. This option is subject to having the final numbers 7 business days prior to the event for each selection.

### ARE SPECIAL MEALS AVAILABLE?

We are pleased to provide alternate menus for those guests with allergies, intolerances or dietary restrictions. Kindly provide your Special Events Coordinator with the names of these guests a minimum of 7 business days prior to your wedding day.

### WHEN IS THE FINAL HEAD COUNT REQUIRED?

Three business days prior to your wedding day.

### IS THE EVENTS TEAM AVAILABLE TO HELP US WITH SPECIALTY SETUP ITEMS?

Our team is pleased to assist with placing your favors, place cards, menus and gifts. Additional charges may apply for some more detailed setup requirements.

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

Yes, these items are not permitted at The Marshes and additional cleaning charges ranging from \$50 to \$400 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. Brookstreet 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?

Following contract signature: the cost of the reception room rental is required (non-refundable)  
Within six months to three months prior: 50% of expected food, beverage and room rental revenue  
Within three months of the event: 100% of expected food, beverage and room rental revenue

For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **events@marshesgolfclub.com**

Prices are subject to tax and gratuities. Valid until March 2020.





## EVERYTHING ELSE YOU NEED TO KNOW

### ARE THERE ANY OTHER ADDITIONAL CHARGES?

Room rental fees are applicable if you would like to host your ceremony at the Marshes. Additionally the following have charges associated: projector and screen rental, cake cutting and ceremony venue.

### 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

Ironstone Grill
Garden Terrace
Primrose & Juniper or Buckthorn & Juniper
Primrose, Juniper or Buckthorn
Jones Lounge

#### NON-DANCING EVENT

\$31.72
\$31.72
\$22.06
\$22.06
\$22.06

#### DANCING EVENT

\$63.49
\$63.49
\$44.13
\$44.13
\$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

Ironstone Grill
Garden Terrace
Primrose & Juniper or Buckthorn & Juniper
Primrose, Juniper or Buckthorn
Jones Lounge

#### NON-DANCING EVENT

\$13.30
\$13.30
\$9.25
\$9.25
\$9.25

#### DANCING EVENT

\$26.63
\$26.63
\$18.51
\$18.51
\$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.

### 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.

### DOES THE MARSHES HAVE A LIST OF PREFERRED SUPPLIERS?

We are pleased to share our list of preferred suppliers including recommendations for florists, DJ's, entertainment, limousine service, photographers and cakes. For a full list of our preferred suppliers please ask your Special Event Coordinator for more details.

We are also proud to promote our relationship with Mastermind Events, our preferred supplier for gorgeous table linens, chair covers, backdrops, aisle runners and so much more. Ask your Special Event Coordinator how the linens can transform your room into a stunning masterpiece or visit the Mastermind Events website at [mmecanada.com](http://mmecanada.com).

For more information, to arrange a personal tour or to book your wedding, contact our events team at **613.271.3376** or **[events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)**

Prices are subject to tax and gratuities. Valid until March 2020.





THE MARSHES  
GOLF CLUB • OTTAWA

# WEDDING BOOKINGS & INQUIRIES

**613.271.3376**

or by email at [events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)

(Prices are valid until March 2020)

320 Terry Fox Drive | Ottawa, ON | K2K 3L1 | [www.themarshesgolfclub.com](http://www.themarshesgolfclub.com)



/ MarshesGolfClub



@ MarshesGolfClub