



BEECHWOOD

COLF | CELEBRATE | DINE



*Wedding
Packages*

4680 THOROLD TOWNLINE RD
NIAGARA FALLS, ON L2H 2Y6



YOUR *Beechnood* EXPERIENCE INCLUDES

USE OF OUR ENTIRE RUSTIC BARN VENUE, INCLUDING OUR SPACIOUS
SIDE PATIO, AND PRIVATE BARN POWDER ROOMS

INDOOR OR OUTDOOR CEREMONY SPACES, BOTH PROVIDE THE
PERFECT BACKDROP FOR SAYING "I DO"

CHEF'S TASTING DINNER FOR THE HAPPY COUPLE

A DEDICATED EVENTS COORDINATOR

USE OF OUR PICTURESQUE COURSE FOR YOUR PHOTOS, WHILE AN
ATTENDANT GUIDES YOU ON YOUR RESERVED GOLF CARTS

DINNERWARE, GLASSWARE, BANQUET CHAIRS, TABLES,
AND 16 DIFFERENT COLOURED LINENS AND OVERLAYS

ONE FOURSOME OF GOLF TO BE ENJOYED WITHIN THE YEAR



The Ivory

under 100 guests will be plated, over 100 guests will be family style

COCKTAIL RECEPTION

Choice of **two** Hors D'oeuvres

Three Course Dinner with Rolls + Butter

FIRST COURSE

Choice of **one** starter

SECOND COURSE

Choice of **one** protein entrée or **one** vegetarian entrée
served with seasonal vegetables + choice of roasted potatoes or rice

TO FINISH

Variety of elegantly displayed mini decadent desserts
Coffee + Tea Station

BAR

7 Hour Standard Open Bar (5:00pm - 12:00am)

INVESTMENT

\$120 per person
plus HST + 15% service charge



The Ebony

under 100 guests will be plated, over 100 guests will be family style

COCKTAIL RECEPTION

Choice of **three** Hors D'oeuvres

Four Course Dinner with Rolls + Butter

FIRST COURSE

Choice of **one** starter

SECOND COURSE

Choice of **one** pasta option

THIRD COURSE

Choice of **two** protein entrée or **one** vegetarian entrée
served with seasonal vegetables + choice of roasted potatoes or rice

TO FINISH

Variety of elegantly displayed mini decadent desserts
Coffee + Tea Station

BAR

7 Hour Standard Open Bar (5:00pm - 12:00am)

INVESTMENT

\$130 per person
plus HST + 15% service charge





The Emerald

under 100 guests will be plated, over 100 guests will be family style

COCKTAIL RECEPTION

Choice of **three** Hors D'oeuvres + Antipasto Platter

Four Course Dinner with Rolls + Butter & Late Night Feature

FIRST COURSE

Choice of **one** starter

SECOND COURSE

Choice of **one** pasta option

THIRD COURSE

Choice of **two** protein entrée or **one** vegetarian entrée served with seasonal vegetables + choice of roasted potatoes or rice

TO FINISH

Variety of elegantly displayed mini decadent desserts
Coffee + Tea Station

LATE NIGHT FEATURE

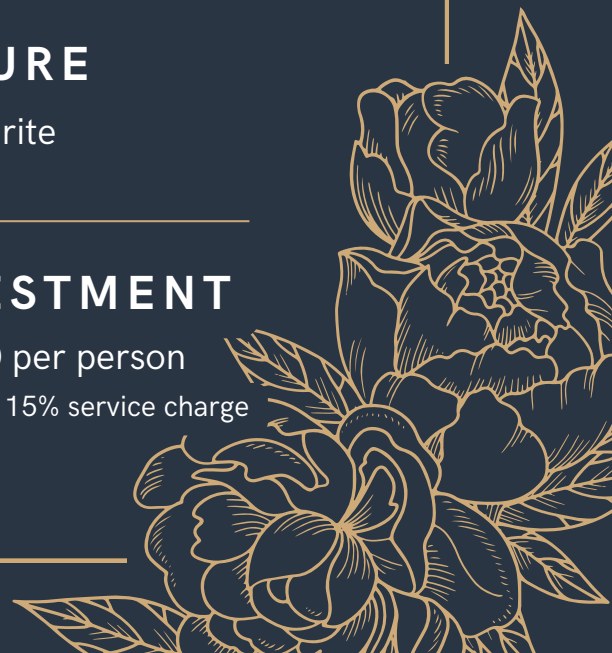
Choice of **one** late night favourite

BAR

8 Hour Standard Open Bar
(5:00 pm - 1:00am)

INVESTMENT

\$150 per person
plus HST + 15% service charge





Menu

HORS D'OEUVRES

CHICKEN SATAY

with peanut sauce

VEGETABLE SPRING ROLLS

with sweet chili sauce

CRISPY FALAFEL

with tahini sauce

GREEK SPANAKOPITA

with tzatziki sauce

VEGETABLE SAMOSAS

with plum sauce

SEAFOOD UPGRADE - ADDITIONAL \$4 PER PERSON

MINI CRAB CAKES

with tartar sauce

BREADED SHRIMP

with cajun comeback sauce

STARTERS

GARDEN SALAD

mixed greens | red onion
bell pepper | cherry tomato

CAESAR SALAD

crisp romaine | croutons
bacon | parmesan

CHEF'S SEASONAL SALAD FEATURE

rotating selection

PASTA

PENNE MARINARA

house-made marinara | parmesan
topped with parsley

BASIL PESTO CREAM

penne | freshly made basil
pesto | parmesan

Menu Cont'd

PROTEIN

GARLIC CHICKEN TRIO

garlic seasoning | fresh herb

HERB CRUSTED SALMON

citrus beurre blanc | fresh herbs

BEEF AU JUS

dijon mustard | montreal spice | fresh horseradish

VEGETARIAN

RATATOUILLE + RICE

STUFFED PEPPER

zucchini | eggplant | tomato | mozzarella

HOMEMADE

LASAGNA

spinach | ricotta | rich tomato sauce

LATE NIGHT FEATURES

CAN BE ADDED TO ANY PACKAGE FOR \$10 PER PERSON

PIZZA BAR

homemade artisan style pizza

SLIDERS

beef + pulled pork | condiments

POUTINE BAR

Canadian classic with house cut fries | rich gravy | cheese curds

Bar Packages

BOTTLED BEER

COORS BANQUET
COORS LIGHT
MILLER GENUINE DRAFT
MOLSON CANADIAN

WINE

RED + WHITE VQA
bottles at each table + at the bar

SPIRITS

SKYY VODKA
40 CREEK RYE
APPLETON RUM
GORDON'S GIN

NON ALCOHOLIC

VARIOUS POP
ICED TEA
ORANGE + CRANBERRY
COFFE + TEA

additional bar packages available upon request



Additional Info

CHILDREN'S MENU

Access to Hors D'oeuvres

To Start

Caesar Salad

Main (choose one)

Chicken Fingers + Fries | Pasta with Red Sauce

Dessert

0-5 \$20 | 6-10 \$55 | 11-18 \$75

plus HST + gratuity

DIETARY RESTRICTIONS

We are happy to accommodate any dietary restrictions your guests might have, provided it does not exceed 20% of your confirmed guests.

PAYMENT TERMS

To secure your date, a \$2,000 nonrefundable prepayment is required. Should you have to re-schedule because of an unforeseen circumstance, your payment will be put towards your re-scheduled date, the new date may change in price to your original booking.

6 months prior to your wedding 50% of remaining balance is due

1 month prior to your wedding 50% of remaining balance is due

1 week before to your wedding 50% of remaining balance is due

1 week after to your wedding the remaining balance is due

Gallery



A romantic photograph of a bride and groom kissing at sunset. The bride is wearing a white lace wedding dress and holding a bouquet of flowers. The groom is in a dark suit. The background shows a sunset over a body of water with trees and buildings in the distance.

Contact Us

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