



**BEECHWOOD**

GOLF | CELEBRATE | DINE



*Wedding  
Packages*

4680 THOROLD TOWNLINE RD  
NIAGARA FALLS, ON L2H 2Y6



## YOUR *Beechwood* 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*

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## COCKTAIL RECEPTION

Choice of **two** Hors D'oeuvres

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*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

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## BAR

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

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## INVESTMENT

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

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# 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*

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## COCKTAIL RECEPTION

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

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*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

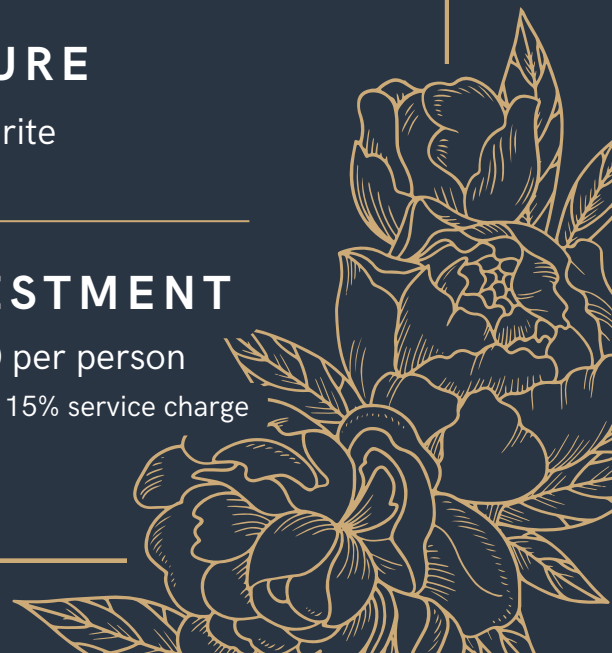
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### BAR

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

## 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

### NACHO BAR

ground beef | tomatoes | olives | cheese | sour cream | salsa

# 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

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## CHILDREN'S MENU

Access to Hors D'oeuvres

**To Start**

caesar salad

**First Course**

chicken fingers + fries

**Main**

pasta with red sauce

**Dessert**

0-5 \$20 | 6-10 \$55 | 11-18 \$75  
plus HST + gratuity

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## DIETARY RESTRICTIONS

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

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## 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





*Contact Us*

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