

Weddings At Osprey Ridge Golf Club



At Osprey Ridge Golf Club we are committed to deliver the highest standards of quality in food, beverage and service. Our Professional team takes pride in the services we provide and vow to make your day a memorable one.

For a site tour and more information contact Jason Walmark at gm@ospreyridge.ca

Welcome to Osprey Ridge Golf Club

With our spectacular hillside setting and with Majestic vistas it is the ideal location for your event. Osprey Ridge professional staff is committed to provide excellence, delivering quality and service at the highest service standards.

General Information

Details and Guarantee

Events details and menu selections must be submitted 15 days in advance of event date. Guaranteed number of people attending is required no later than 5 days prior to the event. Billing will be based on the guaranteed number, or the number of people attending the event, whichever is larger.

Prices

Prices are subject to change without notice and are exclusive of all applicable taxes and gratuities.

Deposit

A non-refundable deposit of \$1000 guarantees the booking.

Dress Code

Our club dress code applies to all persons coming onto club premises and those not following the dress code shall be asked to leave the premises. No Jeans, sweat pants or jogging apparel should be worn.

Table Standards

Osprey Ridge banquet minimum standard for plated / seated meal is for service at tables of eight (8) guests with 1 server per 24 guests. For Buffet meals the minimum standard is 1 server per 32 guests.

Dance Floor

Osprey Ridge has a permanent dance floor provided at No Charge. It cannot be moved from its location.

Service Charge and Tax

All food and beverage items are subject to a 15% service charge and applicable taxes, 15% HST. Service fees are subject to 15% HST. Room rental is charged HST only.

Property Damages

If any of your guests are responsible for causing any damage to the facility or grounds, the contract holder will be responsible to cover the cost of repair. There is to be no taping, sticking or pinning to the walls in any rooms.

Rental Agreement

Payment of final invoice must be paid no later than 14 business days after the event. Prior arrangements must be made to secure final payment. Interest will be charged on the outstanding balance after 14 days at the rate of 2.5% per month.

All food and beverage services shall be supplied by the club. Alcoholic beverages will be served in accordance with the regulations of the Liquor License Act.

If a cancellation is received one month prior to event, a cancellation fee equivalent to 25% of expected revenue will be payable to the club. Cancellation one week prior to event, a cancellation fee equivalent to 50% of expected revenue will be payable to the club. Cancellation 72 hours prior to event, a cancellation fee equivalent to 100% will be payable to the club. Any cancellation must be received by the club in writing.

The Client agrees to indemnify and save harmless to the club against any and all claims and expenses of any person, firm, or corporations, unless such a loss or damage is caused by the negligence of the club.

The name Osprey Ridge Golf Club may not be used for promotion of advertisement of an event unless the General Manager of the club provides prior consent.

The club reserves the right to charge for any rental linen, napkins, skirting and rental decorations or supplies.

All events with music will be charged the applicable SOCAN fee

The capacity of the club will be strictly adhered to

All banquet bars are operated in accordance with rules and regulations of the Alcohol and gaming commission of Nova Scotia. Club policy dictates the service of alcoholic will cease at 12.30am. Clients must vacate building / property by 1am.

Client name printed _____

Client signature _____

Club representative signature_____

Date _____

Wedding Venue fee \$1500

Passed Appetizers
(Minimum 3 doz of each)

Vegetable Spring Rolls with Plum Dip \$26/doz
Chicken Pogo's with Red Chili Dip \$30/doz
Smoked Salmon with Cream Cheese & Dill on Crostini \$28/doz
Bacon Wrapped Scallops \$28/doz
Tempura Shrimp with Wasabi and Soy Dip \$28/doz
Bruschetta \$24/doz
Caesar Shooter with Seared Scallop & Asparagus \$5/pp
Black Pepper Meatballs \$20/doz
Pork Spring Rolls with Honey Garlic Sauce \$28/doz

To Start
(Pick one)

Chilled Cucumber & Dill \$TBD
Chilled Gazpacho \$TBD
Seafood Chowder \$TBD
Osprey House Salad – Heritage Greens with Balsamic Vinaigrette \$6.50
Wedge Salad with Chili Lime Vinaigrette \$7.50
Caesar Salad \$7.25

Plated Mains
(Pick one)

Roasted Chicken Breast with Veloute, Wild Rice Pilaf & Seasonal Vegetables \$24
Beef Tenderloin with Demi Glaze, Scalloped Potato & Seasonal Vegetables \$29
Maple Pecan Salmon Fillet with Rice Pilaf & Seasonal Vegetables \$22
Chicken Marsala with Spatzle & Seasonal Vegetables \$24
Pork Chop with Chive Mashed and Seasonal Vegetables \$25
Mixed Grill- Petite Filet & Lamb Chops with Roasted Potato & Seasonal Vegetables \$26
Braised Lamb Shanks with Purred Potato and Seasonal Vegetables \$28

Dessert (Optional)
(Pick one)

New York Cheesecake with Berries & Cream \$6.25
Chocolate Cake (GF) \$6.25
Molten Lava Cake with Quenelle of Vanilla Ice Cream \$6.25

Buffet Selections

Mulligan Buffet

Choice of 2 Salads, 1 Hot Items and 1 Starch \$33

Albatross Buffet

Choice of 2 Salads, 1 Hot Item, 1 Pasta Item and 1 Starch \$38

Choice of Salad (Pick one)

Osprey House Salad

Caprese Salad

Thai Rice Noodle

Spinach, Feta and Orzo with Chili Lime Vinaigrette

Cucumber and Fresh Dill

Cous Cous

Old Fashion Potato

Choice of Hot Item (Pick one)

Beef Tenderloin Stroganoff

Butter Chicken

Chicken Supreme with Veloute

Meatballs with Pearl Onions and Black Pepper Sauce

Beef Bourguignon

Salmon with Fresh Dill Sauce

Haddock with Shellfish baked in Newburg Sauce

Roasted Chicken with Brandy Sautéed Mushrooms

Lamb Curry

Pasta Item (Pick one)

Beef Lasagna

Vegetable Lasagna

Veal and Ricotta Cannelloni

Lobster Mac and Cheese

Shellfish Pasta Alfredo

Choice of Starch (Pick one)

Rice Pilaf

Roasted Potato

Scalloped Potato

Carvery Table (Optional)

Beef Tenderloin add \$15pp

Prime Rib add \$11

Roast Striploin add \$7

*Includes Yorkshire and Gravy

*Buffets include Coffee & Tea

*Buffets include Bread & Butter

Platters and Late Night Snacks
(Minimum 50 ppl)

Vegetable Platter \$3 per person

Antipasti Platter \$6 per person

Imported and Domestic Cheese Platter \$5 per person

Fresh Fruit Platter (Market Price)

Poutine Bar \$10 per person

Mini Slider Bar \$10 per person

Hummus and Naan Bread Station \$3 per person

Sushi Bar \$6 per person

Prawn Cocktail Bar (Market Price)

Kettle Chips \$3.50 per person

****Special Meals Requests****

If you require a special meal to be prepared for a guest (or Guests) in your group do not hesitate to ask. We will be happy to prepare any special request, we ask for 15 days notice of any special meal request.

Please provide as much information as possible in respect to any special dietary or food allergy requirements.

Wedding Bar

When ordering bar service, please indicate if you desire full bar or a modified bar

Pick Host of Cash Bar for various timelines during your event

*No "Home made" wines permitted on site