



Weddings at the Barrie Country Club





Welcome to the Barrie Country Club

Congratulations on your upcoming wedding!

The Barrie Country Club is the perfect venue to host both your wedding ceremony and your reception.

Our picturesque wedding garden sits alongside our elegant clubhouse with its stunning wrap-around terrace and panoramic views of the award winning golf course.

Our all inclusive packages are samples of successful combinations that we have put together for a stress-free experience. They do, however, only represent a small percentage of the options available. We will gladly build a custom package for you if you prefer a specific themed menu experience.

Every wedding is unique and our experienced Events Team will guide you through the process of creating your special day.

We can't wait to get started on making sure your day exceeds your expectations, with a seamless planning experience.



The Lead Up

**We Have Your Pre-Wedding
Festivities Covered**



- Bridal Brunch -

Breakfast Specialties

Creamy Scrambled Eggs, Classic Eggs Benedict with Grilled Peameal,
Thick Cut Pepper Bacon, Breakfast Sausage, Cinnamon & Sugar Dusted French Toast Sticks and Home Fries.
Toast Station with a selection of Fresh Breads, Pastries, Warm Rolls Butter and Preserves.

Add a Chef Attended Omelet Station +\$4 per guest

Salad Bar

Featuring three Chef's Choice Salads.

Fresh Crudités and Dip.

Lunch Offerings

Your choice of:

Roasted Chicken Breast

Cider Brined Pork Loin

Miso & Honey Glazed Grilled Salmon

Dijon & Herb Rubbed Beef Striploin

Upgrade to a Chef Attended Prime Rib Carving Station +\$5 per guest

With Seasonal Vegetable Medley & Potatoes

Chef's Choice Pasta

Traditional Shrimp Cocktail

Desserts

Warm Sticky Toffee Pudding,

Seasonal Fruit Display

Assorted Cakes, Pies

Tortes and Squares

25 guest minimum

\$40 per guest

Free Room Rental for Weddings booked with the Barrie County Club



- Bridal Shower Afternoon Tea -

An Elegant, Full-Service Shower

Make the bride-to-be's shower a truly memorable experience with our Decadent Afternoon Tea. This full service package includes everything you need for an indulgent English afternoon tea, elegant room décor to delicious desserts and teas.

Décor Included

Floor length white linens, ivory and lace overlays, your choice of coloured linen napkins, our beautiful mahogany Chiavari chairs, china teacups and saucers, traditional china tea set with etched service platter, and 3-tiered dessert and sandwich display on each table.

Light Lunch and Desserts

Partake in assorted traditional Finger Sandwiches, Fresh Scones with Jam and Devonshire Cream. Individual Desserts including Macarons, Cheesecakes, Cream Puffs, Brownies, Squares, Meringues and more. Served with a selection of steeped Teas and Coffee.

*25 guest minimum
\$30 per guest
Trillium West Room Rental Fee Extra*

- Rehearsal Dinners -

Your choice between:

Taste of BCC

Three Chef's Choice Salads
Dijon & Herb Rubbed Beef Striploin / Yorkshire Pudding / Red Wine Jus
Seasonal Vegetable & Potato
Grilled Chicken Breast
Chef's Choice Pasta
Warm Rolls & Butter
Dessert Station
Coffee & Tea

Barbeque Buffet

Three Chef's Picnic Salads
Grilled Chicken
Sausage & Peppers
Warm Rolls & Butter
Dessert Station
Coffee & Tea

Mediterranean Buffet

Caesar Salad
Chickpea & Feta Salad
Spanakopita & Dolmades
Assorted Pita / Flatbread / Hummus & Dips
Chicken or Pork Souvlaki & Tzatziki
Vegetable Kebabs
Rice or Lemon Roasted Potatoes
Baklava
Coffee & Tea

25 guest minimum

\$47 per guest

Trillium West Room Rental Fee Extra





The Big Day

**All Inclusive Wedding Packages Built to Exceed
Your Expectations**





- The BCC -

Our beautiful property and modern clubhouse are the BCC's pride and joy. The stunning views are second to none, an experience your guests will enjoy from the moment they arrive.

Trillium Room

Host your reception in our 3600 square foot banquet room with high ceilings, classic wainscoting, and sweeping views of our championship golf course and neighboring Little Lake. The room features a hardwood dance floor, solid oak and granite bar, and fully equipped A/V system. The Trillium Room can seat up to 250 guests.

Verandah

Your guests will love spending cocktail hour on our partially covered verandah overlooking the 18th green. Over 90 feet long, it's the ideal place to celebrate with a drink on a gorgeous summer day.

Wedding Garden

Exchange your vows in our lush wedding garden that looks great in any season. Guests can relax before the ceremony with a refreshing water station under the trees. With gorgeous flowers, a stone-paved aisle and patio, white ceremony chairs, signing table, and wedding arch, it's the perfect backdrop for your "I Dos".

Stunning Property

With access to all of our beautiful gardens and par-3 practice course for your photographs, you'll have plenty of opportunities to capture your special day. And with golf carts included to get from place to place, you'll be able to enjoy them all.



- *The Wow Factor* -

*We believe your wedding day should be spectacular, not stressful.
That's why all of our wedding packages come with these great bonus features to make your day fantastic and worry free.*

Venue

Our Trillium Room with sweeping golf course views, modern character, beautifully maintained property, wedding garden, and private verandah are sure to compliment your style and impress your guests.

Tasting

A deluxe menu tasting where you enjoy a guided, culinary tour. Try each appetizer, entrée, and dessert. View plates, make adjustments, and meet with our experienced Wedding Coordinator.

Coordination

Our experienced on-site coordinators are here to assist you every step of the way, from initial planning, to set up, to celebrating on the big day.

Chiavari Chairs

All weddings include our gorgeous mahogany Chiavari chairs for a clean, classic look.

Linens

Each table comes with floor length white linens, your choice of overlay, and coloured napkins.

Rehearsal

A complimentary ceremony rehearsal is included with all weddings. Our onsite wedding coordinator alongside your officiant will walk you through the ceremony.



- *The Ceremony* -

*The most important part of your special day is your exchange of vows.
Commit to one another in our beautiful outdoor wedding garden, or hold your ceremony indoors.*

Outdoor Wedding Garden

Exchange your vows in our lush wedding garden that looks beautiful in any season. Guests can relax before the ceremony with a refreshing water station under the trees. With gorgeous flowers, a stone-paved aisle and patio, white ceremony chairs, signing table, and wedding arch, it's the perfect backdrop for your "I Dos".

Indoor Ceremony

Host your ceremony in our large banquet room with high ceilings, classic wainscoting, and sweeping views of our championship golf course and neighboring Little Lake. The room features a hardwood dance floor, Chiavari chairs, and fully equipped A/V system. The Trillium Room East can seat up to 150 guests.



- *Décor Package* -

For the couple who wants to take their wow factor to the next level. We offer an in-house décor package in addition to the fantastic items already included in every BCC Wedding Package.

Backdrop

A stunning double-layered organza backdrop to showcase your head table. You can choose between a fully draped look, or keep the view with glamorous, full swags framing the windows. The look is completed with up-lighting for a romantic glow.

Head Table

Soft, sweeping organza gathered along your head table will elegantly showcase you and your wedding party.

Gift Table & Cake Table

Subtle draping on your feature tables to compliment your theme and give your décor a polished romantic look with a professional touch.

\$1,395 per package



- Memorable -

Cocktail Reception

Assorted passed Hors D'Oeuvres and Canapés.

Beverage Service

Two Bottles of Wine per Table.
Coffee & Tea Service with Dessert.

Late Night

Coffee & Tea Station, Cake Cutting Service,
and a Platter of Freshly Baked Gourmet Cookies.

Three Course Dinner

First Course (please choose one)

Salad Options:

Mixed Greens with Pickled Carrots, Cucumbers,
Cherry Tomatoes, Shaved Radish, Honey Vinaigrette

Classic Caesar salad with Romaine & Shredded Kale,
Brown Butter Croutons, Shaved Parmesan and Creamy
Lemon & Garlic Dressing.

Soup Options:

Creamy Tomato with Basil Oil and Croutons
Carrot Ginger with Chili Oil and Coconut Chips
Roasted Squash with Smokey Pumpkin Seeds
Pear and Parsnip with Candied Bacon

Second Course

Dijon & Herb Roasted Striploin with Pomme Purée,
Seasonal Vegetables and a Red Wine Jus.

Stuffed Chicken Breast with Pomme Purée, Seasonal
Vegetables, Stone Ground Mustard & Tarragon Cream
Sauce.

Stuffed with your choice of:

Sun Dried Tomato Pesto
Artichoke & Goat Cheese
Rosemary Garlic Mushrooms & Parmesan
Prosciutto & Smoked Mozzarella

Dessert (please choose one)

Peach & Bourbon Crumble
Salted Caramel & Apple Espresso Crumble
New York Cheesecake
Flourless Chocolate Torte

\$108 per guest
\$148 per guest with Domestic Host Bar
\$158 per guest with Premium Host Bar



- Exquisite -

Cocktail Reception

Assorted passed Hors D'Oeuvres and Canapés.

Beverage Service

Two Bottles of Wine per Table.
Coffee & Tea Service with Dessert.

Late Night

Coffee & Tea Station, Cake Cutting Service,
and your choice of:

Poutine Bar
Hand Stretched Pizza Station
BCC Slider Station
Gourmet Grilled Cheese
Bite Sized Dessert Station

Three Course Dinner

First Course (please choose one)

Salad Options

Summer Salad with Fresh Strawberries, Grapefruit,
Pickled Onions, Goat Cheese and a Citrus Vinaigrette.

Harvest Salad with Poached Pears, Candied Nuts &
Seeds, Sun Dried Cranberries, Feta and
Honey Vinaigrette.

Soup Options

Creamy Tomato with Basil Oil and Croutons
Carrot Ginger with Chili Oil and Coconut Chips
Roasted Squash with Smokey Pumpkin Seeds
Pear and Parsnip with Candied Bacon

Second Course Combo Plate

Your choice of (pick two)

Lemon & Herb Grilled Chicken Breast
Teriyaki Glazed Salmon
Cider Brined Pork Loin
5 oz Beef Tenderloin +\$5 per guest

Your Sauce choice of:

Red Wine Jus
Stone Ground Mustard & Tarragon Cream Sauce

Served with Pomme Purée and Seasonal Vegetables.

Dessert (please choose one)

Triple Chocolate Mousse Cake
Sticky Toffee Pudding
Crème Brûlée
Peach & Bourbon Crumble
Salted Caramel & Apple Espresso Crumble
New York Cheesecake
Flourless Chocolate Torte

\$116 per guest

\$156 per guest with Domestic Host Bar

\$166 per guest with Premium Host Bar



- Luxurious -

Full Décor Package & Premium Linen Upgrade

Cocktail Reception

Assorted passed Hors D'Oeuvres and Canapés.

Deluxe Cheese & Charcuterie Board with a variety of Domestic & Imported Cheeses, Artisanal Cured Meats & Salamis, Pickles, Olives, Jellies and Assorted Crostini, Flatbreads, Crisps and Crackers.

Beverage Service

Two bottles of Wine per Table.
Coffee & Tea Service with Dessert.

Late Night

Coffee & Tea Station, Cake Cutting Service,
and your choice of:

Poutine Bar
Hand Stretched Pizza Station
BCC Slider Station
Gourmet Grilled Cheese
Bite Sized Dessert Station

Three Course Dinner

First Course (please choose one)

Salad Options

Capresé Salad with Seasonal Tomatoes, Bocconcini, Arugula, Basil Oil and Balsamic Reduction.

Roasted Beets with Beetroot Purée, Sprouts, Whipped Goat Cheese, Toasted Almonds and Bee Pollen.

Soup Option

Crab & Bacon Corn Chowder

Second Course (all options included)

Prime Rib with Pomme Purée, Seasonal Vegetables, Red Wine Jus and Yorkshire Pudding.

Stuffed Chicken Breast with Pomme Purée, Seasonal Vegetables, Stone Ground Mustard & Tarragon Cream Sauce.

Stuffed with your choice of:

Sun Dried Tomato Pesto
Artichoke & Goat Cheese
Rosemary Garlic Mushrooms & Parmesan
Prosciutto & Smoked Mozzarella

Pan Seared Salmon

Your choice of:

Harissa Grilled Salmon with Mediterranean Couscous Salad, Seasonal Vegetables and Red Pepper Coulis

Lemon & Herb Grilled Salmon with Dill Yogurt, Wild Rice, Seasonal Vegetables and Charred Tomato Coulis.

Dessert (please choose one)

Triple Chocolate Mousse Cake

Sticky Toffee Pudding

Crème Brûlée

Peach & Bourbon Crumble

Salted Caramel & Apple Espresso Crumble

New York Cheesecake

Flourless Chocolate Torte

\$154 per guest

\$194 per guest with Domestic host bar

\$204 per guest with Premium host bar



- Lavish Buffet -

Cocktail Reception

Assorted passed Hors D'Oeuvres and Canapés

Beverage Service

Two Bottles of Wine per Table.
Coffee & Tea Service with Dessert.

Late Night

Coffee & Tea Station, Cake Cutting Service,
and your choice of:

Poutine Bar

Hand Stretched Pizza Station

BCC Slider Station

Gourmet Grilled Cheese

Bite Sized Dessert Station

Buffet Dinner

Sides

Artisan Breads & Rolls, Crudités with Dip, Charcuterie
and Cheese Platter.

Three of Chef's Finest Salads.

Entrées

Pasta

Your choice of:

Our Signature BCC Pasta Al Pesto

Cheese Ravioli in a Rosé Sauce.

Protein

Your choice of ...

Roasted Chicken

Grilled Salmon

Chicken Curry

Teriyaki Stir Fry

From the Chef's Carvery (please choose one)

Dijon & Herb Roasted Striploin

Cider Brined Pork Loin

Lemon & Herb Roasted Turkey Breast with Dressing

Prime Rib +\$5 per guest

Dessert Display

Decadent dessert display including Seasonal Fruit
Platter, Squares, Tortes, Cakes, Pies and Bite Sized
Desserts.

\$116 per guest

\$156 per guest with Domestic Host Bar

\$166 per guest with Premium Host Bar



Outside the Box

**Create a Custom Wedding Package for a Day
as Unique as You Are**





- Reception -

Passed Hors D'Oeuvres

\$38 per dozen (minimum 3 dozen required)

Bruschetta al Pomodoro / Pesto Bocconcini & Balsamic Tomato Skewers / Arancini with Marinara & Parmesan / Smoked Salmon & Whipped Cheese Rolls / Vegetable Samosa / Two Bite Corn Dogs with Spicy Ketchup / Mini Assorted Quiche / Coconut Shrimp & Sweet Chili / Spinach & Feta Spanakopita / Crispy Pork Pot Stickers / Vegetable Spring Rolls / Teriyaki Meatballs with Sesame & Green Onion / or Mini Beef Wellington with Dijon.

Let us know and we will do our best to accommodate custom requests, dietary restrictions and any allergies.

*3-4 pcs per guest recommended for short reception with dinner.
4-8 pcs per guest recommended for long reception with late dinner.*

Vegetable Crudités and Dip

Fresh Cut Seasonally Vegetables such as Celery, Carrots, Cucumbers, Broccoli Florets, Cauliflower Florets and Grape Tomatoes. Served with Creamy Buttermilk and Dill Ranch-Style Dip.
\$75 per platter (25 guest)

Mezze Platter

Selection of Assorted Pickles, Tabbouleh, Flatbreads, Pitas, Hummus, Tzatziki, Sun Dried Tomatoes & Artichoke Spread, Dolmades, Herb Marinated Feta, Assorted Olives and Prosciutto Wrapped Melon.
\$250 per platter (25 guest)

Seafood Display

Chilled Cocktail Shrimp, Smoked Fish Platter, Steamed Mussels, Crab Legs and Claws with Drawn Butter.
\$450 per platter (25 guest)

Charcuterie & Cheese Board

A variety of Domestic and Imported Cheeses, Artisanal Cured Meats & Salamis, Pickles, Olives, Jellies and Assorted Crostini, Flatbread Crisps and Crackers.
\$350 per platter (25 guest)

Fresh Fruit Display

Selection of Assorted Melons and Seasonal Berries with Vanilla Honey Cream Cheese Dip.
\$85 per platter (25 guest)

All prices are subject to change and do not include applicable taxes and service charges.



- À La Carte -

*Plated 3 course dinner meal service includes:
rolls and butter, first course: soup or salad, one entrée, and one
dessert. \$50 per guest.*

First Course

Salad Options

Mixed Greens with Pickled Carrots, Cucumbers, Cherry Tomatoes, Shaved Radish, Honey Vinaigrette.
Classic Caesar with Romaine & Shredded Kale, Brown Butter Croutons, Shaved Parmesan and Creamy Lemon & Garlic Dressing.

Summer Salad with Fresh Strawberries, Grapefruit, Pickled Onions, Goat Cheese and a Citrus Vinaigrette. +\$1

Harvest Salad with Poached Pears, Candied Nuts & Seeds, Sun Dried Cranberries, Feta and Honey Vinaigrette. +\$1

Capresé Salad with Seasonal Tomatoes, Bocconcini, Arugula, Basil Oil and Balsamic Reduction. +\$2

Roasted Beets with Beetroot Purée, Sprouts, Whipped Goat Cheese, Toasted Almonds and Bee Pollen. +\$2

Soup Options

Creamy Tomato with Basil Oil and Croutons.

Carrot Ginger with Chili Oil and Coconut Chips.

Roasted Squash with Smokey Pumpkin Seeds.

Pear and Parsnip with Candied Bacon.

Crab & Bacon Corn Chowder +\$2

Second Course

Dijon & Herb Roasted Striploin with Pomme Purée, Seasonal Vegetables and a Red Wine Jus.

Cider Brined Pork Loin with Pomme Purée, Seasonal Vegetables, Pepper Relish, Caramelized Onion & Mustard Jus.

Lemon & Herb Roasted Turkey Breast with Sausage, Cranberry & Walnut Stuffing, Sweet Potato Mash, Seasonal Vegetables and Turkey Gravy.

Stuffed Chicken Breast with Pomme Purée, Seasonal Vegetables, Stone Ground Mustard & Tarragon Cream Sauce.

Stuffed with your choice of...

Sun Dried Tomato Pesto / Artichoke & Goat Cheese / Rosemary Garlic Mushrooms & Parmesan / Or Prosciutto & Smoked Mozzarella.

Combo Plate (an option between) +\$7

Lemon & Herb Grilled Chicken Breast / Teriyaki Glazed Salmon / Cider Brined Pork Loin /
or 5 oz Beef Tenderloin. +\$5 per guest

Served with Pomme Purée, Seasonal Vegetables and an option between Red Wine Jus or Stone Ground Mustard & Tarragon Cream Sauce.

Prime Rib with Pomme Purée, Seasonal Vegetables, Red Wine Jus and Yorkshire Pudding. +\$7

Harissa Grilled Salmon with Mediterranean Couscous Salad, Seasonal Vegetables and Red Pepper Coulis. +\$10

Lemon & Herb Grilled Salmon with Dill Yogurt, Wild Rice, Seasonal Vegetables, Charred Tomato Coulis. +\$10

Dessert

Peach & Bourbon Crumble

Salted Caramel & Apple Espresso Crumble

New York Cheesecake

Flourless Chocolate Torte

Triple Chocolate Mousse Cake +\$1

Sticky Toffee Pudding +\$1

Crème Brûlée +\$1

- Late Night -

All are accompanied by a Coffee & Tea Station

Bite Sized Dessert Station

An assortment of sweet treats for every guest to enjoy. A selection of Fresh Fruit and a assortment of sweets including; Macarons, Cream Puffs, Mini Fruit Tarts and Squares.

\$11 per guest

Poutine Bar

French Fries and Sweet Potato Fries served with Cheese Curds, House-Made Gravy, Bacon Bits, Sour Cream and Chives.

\$11 per guest

Gourmet Grilled Cheese Bar

We prepare the following sandwiches on both White and Whole Wheat Texas Toast for your guests to enjoy.

The Classic / Brie, Apple & Caramelized Onions / Cream Cheese, Bacon & Pickled Jalapenos / Goat Cheese / and Pesto and Roasted Red Peppers.

\$11 per guest

Pizza Bar

Oven-Baked Pizza with your choice of two topping options...

Pepperoni / Vegetarian / Meat Lovers / Hawaiian / BBQ Chicken / Deluxe / or Classic Cheese.

\$15 per guest

Slider Station

Your choice of two options...

Ground Chuck Burgers / Crispy Chicken Burgers / BBQ Pulled Pork Sandwiches / or Falafel.

Served with a selection of Cheeses, Traditional Garnishes and Condiments.

\$16 per guest

Taco Station

Your choice of two options...

Chipotle Lime Chicken / BBQ Pulled Pork / or Taco Beef.

Served with Hard and Soft Taco Shells and a variety of toppings including Lettuce, Salsa, Sour Cream, Three Cheese Blend, Pico De Gallo, Roja Sauce and Fajita Grilled Vegetables

\$16 per guest



- Specialty Meals -

Vegetarian Options

Vegetable Stir Fry

Julienned Vegetables Stir Fried in an Orange Ginger Sauce, served over a Bed of Basmati Rice.
(gluten free and vegan)

Ravioli

Cheese and Spinach Medallions tossed in a Creamy Rosé Sauce and topped with shaved Parmesan Cheese.

Vegetable Strudel

Golden Puff Pastry wrapped around Roasted Vegetables and Basmati Rice.

Kids Meals

2-11 Year Old Dinner Packages

Three course meal consisting of crudités and dip, entrée and ice cream

Please choose one of the following:

Chicken Fingers and Fries

Kids BCC Burger and Fries

Pasta in Tomato or Butter Sauce

Cheese Pizza.

Grilled Chicken Breast with Mashed Potato and Vegetables.

\$28 per guest



- Bar -

Wine Selection

Barrie Country Club has an extensive wine selection and our wedding team would be happy to review options for your event.

Something Special

Champagne Toast

Passed champagne service to toast your big day.
\$5 per guest

Punch

Your choice of Champagne, Vodka, or Rum Punch.
\$180 per bowl, serves 40-60 guests

Domestic Host Bar Package

Includes...

Domestic Bottled Beer

Canadian, Coors Light and Keith's

Domestic Draft (12oz pints)

Canadian, Coors Light and Creemore

BCC Bar Rail

Smirnoff Vodka, Gordon's Gin, Captain Morgan's White Rum, Captains Morgan's Original and Crown Royal Rye.

Coolers and Cans

Assorted Coolers and Richards Radler

House Wine (6oz glasses)

Cabernet Sauvignon, Shiraz and Merlot
Sauvignon Blanc, Pinot Grigio and Chardonnay

Non-Alcoholic

Soft Drinks, Juices, Coffee and Tea
\$8 per guest per hour

Premium Host Bar Package

Includes...

Domestic & Premium Bottled Beer

Canadian, Coors Light, Keith's, Coors Banquet and Stella.

Domestic & Premium Draft (12oz pints)

Canadian, Coors Light, Creemore, Stella, Coors Banquet and Heineken

BCC Bar Rail

Smirnoff Vodka, Gordon's Gin, Captain Morgan's White Rum

Captains Morgan's Original and Crown Royal Rye

Premium Brand Liquors & Cocktails

Includes our Premium Bar Back with our High Quality Vodkas, Gins, Rums, Ryes, Scotches, Specialty Shooters, Martinis and Cocktail Mixes

Coolers and Cans

Assorted Premium Coolers and Richards Raddler.

Wine (6oz glasses)

Cabernet Sauvignon, Shiraz and Merlot.

Sauvignon Blanc, Pinot Grigio and Chardonnay

Non-Alcoholic

Soft Drinks, Juices, Coffee and Tea.

\$10 per guest per hour

Ticket Bar

The host provides guests with tickets which, when redeemed, allow a limited number of beverages to be charged to the house account. Based on consumption.

Cash Bar

Guests are responsible for paying for the drinks they consume.

\$195 Set up fee

General Information and Guidelines

Payments and Fees

- ≈ All prices are subject to change and do not include taxes and service charges.
- ≈ During peak season for Saturday dates, a minimum of \$10,000 before tax and service charges is required .
- ≈ A 15% deposit of the quoted event is required to secure the date and room for the host. All deposits for events are non-refundable.
- ≈ The host is responsible for any loss or damages that occur during their function. Any costs associated with theft or damage will be applied to the final bill.
- ≈ Barrie Country Club requires written notice of event cancellation.
- ≈ Taxes are applied to all food, beverages, labour, service charges and room/equipment rentals.
- ≈ All food and beverage charges are subject to a 18% service charge.
- ≈ Food and beverage prices on events booked more than 6 months in advance may be subject to a minor price increase.
- ≈ Music legislation fees. The Barrie Country Club is required to pay SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies) whenever copyrighted music is played within our facility. This fee will be added to your invoice and is subject to applicable taxes.

Food and Beverage

- ≈ A complimentary ceremony rehearsal is included with all wedding bookings. Rehearsals may only be held Monday to Thursday the week prior to the wedding, subject to the country club's other events. Please request pricing from our Events department if other days are required.
- ≈ A complimentary menu tasting, when included, is for the bride and groom. Any additional guests will pay the price of the extra meals. These tastings will take place at least two months prior to the wedding date. No tastings are offered for buffet, cocktail, breakfast or lunch menus.
- ≈ For all plated functions the Barrie Country Club requires final entrée choices **30 days** prior and final guaranteed numbers no less than **7 days**. Please advise of any allergy or dietary issues at this time.
- ≈ If a split meal is requested the host is responsible for creating place cards that signify the meal choice at the table to assist in speed of service. We reserve the right to apply a surcharge for split meals.
- ≈ Specialty cakes are the only food that may be brought in by the host and are the only food that will be permitted to be taken off premise after the event is over. Please note that if our staff are asked to handle cakes they do so without being responsible for any damage that may occur.
- ≈ Alcohol is not permitted to be consumed outside of banquet facility or in parking lot.
- ≈ Alcohol that is consumed in the parking lot may be confiscated by on duty managers and the guests may be denied re-entry to the clubhouse and police notified.
- ≈ Alcohol service is not permitted past 12 am and the function room is to be vacated by 12:45 am
- ≈ Our employees are trained in Smart Serve and reserve the right to discontinue service to guests that are becoming intoxicated. Should the guest become difficult, the manager on duty has the right to eject them from the building and call police.
- ≈ We reserve the right to ask for legal identification (Driver's License, Military ID, Age of Majority Card or Passport. *Ontario Health Cards* are not accepted by this establishment) before serving alcohol whenever a guest appears to be 30 years or younger. If the guest cannot produce said identification, alcohol will not be served. If this guest is observed consuming an alcoholic beverage at any time after service has been refused, they will be asked to leave the premises along with anyone that is contributing to the offense.
- ≈ Barrie Country Club is a non-smoking facility. Smoking is not permitted on any terraces or under the front verandah. If cigarette butts are not placed in proper receptacles, a \$150 cleaning fee will apply to the host.
- ≈ No outside food or alcohol is permitted to be brought to Barrie Country Club.

General Information and Guidelines

Décor and Equipment Usage

- ~ Family and wedding party photographs may be taken in specified areas around the clubhouse upon the Clubhouse Manager's approval. There is no access to member areas and the golf course is completely off limits.
- ~ Due to the local by-laws, excessive noise is not permitted on the terrace after 11 pm.
- ~ Fireworks, sparklers, floating lanterns or any other combustible materials are not permitted.
- ~ Use of our A/V equipment is not included in the room rental fee. If an LCD projector is required, we ask that a trial run be performed at least 24 hours prior to event.
- ~ The Clubhouse Manager must approve all décor, including any displays or signage to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is prohibited on any walls, doors or ceilings. Decoration cleanup is the responsibility of the organizer. If cleaning over and above our regular schedule is required, we reserve the right to charge an additional fee.
- ~ All decorations must be removed by the end of the event by the host.
- ~ The use of confetti, rice and floral petals is not permitted. A \$150 cleaning fee will apply.
- ~ Candles are permitted as long as the non-flammable holders are higher than the flame produced.
- ~ The Country Club does provide limited décor items such as tea light holders, small oil lanterns, accent mirrors, vases and table number stands. Should these items be damaged or stolen the host agrees that the cost of said items replacement can be charged to their account.
- ~ Please note that the Country Club is fully decorated for Christmas from November 1st to January 15th. Decorations will not be removed for specific events.



Photos Credits:

Jenn Kavanagh Photography—Cover, 12,13, 17

Nat Caron – pages 7, 9, 16, 21, 23, 24, 26, and 27

Vaughn Barry – Pages 3 and 5

Mango Studios – Page 14

Darlington Studios – Pages 8, 17, and 18

Jamie Dimitry – Pages 15, 19, and back cover

- Notes -



One Wedding Guarantee



Barrie Country Club's **ONE WEDDING GUARANTEE** ensures that all of our focus and attention is on you and your special day