

Canadoc Sands Golf Club



Forever Starts Now
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Congratulations

Congratulations on your engagement! We are thrilled that you are considering Caradoc Sands to host your big day. With two different reception spaces to choose from, a beautiful waterfall ceremony space and a picturesque course full of photo opportunities, it is no wonder we are the premier venue choice to tie the knot!

With your complimentary wedding coordinator, and our professional, courteous staff we will make sure your wedding is everything you have ever wanted and more.

We also accommodate bridal showers, rehearsal dinners and morning after brunches with a variety of affordable options. We have no additional room charge when you host your wedding at Caradoc Sands.

We don't believe you have to break the bank to make your dreams come true. We 'marry' elegance with affordability in all our wedding packages .

You will have access to our in-house linens with a choice of White, Ivory or Black, matching Chair covers. A selection of napkin colors as well as access to our one of a kind décor room to help you with all the little things.

Our rental fee includes all staffing, set up, and tear down, and applicable government fees (SO-CAN, Liquor Licensing etc.).

We pride ourselves in true 'all-inclusiveness', which is why we have ZERO hidden fees.

Call or Email today to set up your tour!

Wedding Package # 1

\$169

Bar

Up to 2hrs Cocktail & Up to 5hrs Reception

Includes Dinner Wine

Cocktail Hour

Selection of 2 Signature Drinks

A selection of Hors d'Oeuvres 1 premium & 2 basic options

Dinner

1 Choice Soup or Salad

Choice of 2 Entrées

Pan Seared Chicken with Choice Sauce:

Creamy Garlic Sauce

Roasted Red Pepper Sauce

Blackened House Rub

Slow Smoked Beef with Jack Daniels Glaze

Bacon Wrapped Pork Tenderloin Medallions.

Or

Carved Roasted Striploin with Mushroom & Onion Demi

1 Choice Vegetarian Entrée

Entrees Include Choice Starch & Choice Vegetable

1 Choice Dessert

Coffee & Tea Service

Late Night

Pizza or Poutine

Packages Include Service Charges & Taxes

Wedding Package # 2

\$189

Bar

Up to 2hrs Cocktail & Up to 5hrs Reception

Includes Dinner Wine

Cocktail Hour

Selection of 2 Signature Drinks

A selection of Hors d'Oeuvres including 3 premium & 2 basic options

Dinner

One Choice Soup or Salad

Choice of 2 Entrées

Stuffed Chicken Supreme:

Spinach, Goats Cheese & Bacon Wrapped

Creamy Broccoli & Cheddar

Cordon Bleu (Breaded)

Sundried Tomato & Prosciutto Wrapped

Braised Beef & Pan Seared Bone-In Chicken Breast

10oz AAA Striploin with Sautéed Mushrooms & Onions

10oz Prime Rib with Peppercorn Glaze

Baked Atlantic Salmon with Tomato Chutney & Feta

8oz Bacon Wrapped Beef Tenderloin on a Portabella Mushroom

Braised Boneless Short Ribs

Braised Beef Cheeks with Maple Soy Jus

One Choice Vegetarian Entrée

Entrées include Choice Starch and Choice Vegetable

1 Choice Dessert

Coffee and Tea Service

Late Night

Pizza or Poutine

Packages Include Service Charges & Taxes

Cocktail Gala

\$140

Bar

Up to 7 hours of Open Bar

Selection of 2 Signature Drinks

Coffee & Tea Station

Hors d'Oeuvres

Selection of 6 Premium and 6 Basic

In two servings throughout the evening

Dessert Course

Donut Wall with an Assorted Candy Bar

Late Night

Pizza and One Choice Late Night Add-On

Packages Include Service Charges & Taxes



Cameron Lawrence Photography
Kalya Rae Photography



Fedora Media



Nova Markina Photography



Constantine Photography



Saraya Joy Photography



Jessica Barnett Photography



Ivy Mae Photography



Ivy Mae Photography



Jessica Barnett



Hors d'Oeuvres

Basic

Spring Rolls
Assorted Pinwheels
Beef & Chicken Satays
Fresh Bruschetta & Feta Bites
Grilled Cheese & Gazpacho Shots
Pita Wedges with Spinach & Artichoke Dip (stationary)
Spanakopitas Stuffed with Spinach, Feta & Onions
Cream Cheese, Goat Cheese & Cranberry Crostini
Balsamic, tomato & Pesto Canapes

Premium

Apple & Brie Phyllo Bites
Assorted Mini Quiches
Shrimp Shots: Shrimp in a shot glass with Zesty Prawn Sauce
Coconut Shrimp with Lemon Garlic Aioli
Crab Salad Canapes
Cucumber Drops: Cucumber rings loaded with hummus
Lobster Antojitos
Loaded Mushroom Bites
Meatballs & Jalapeno Havarti
Mini Crab Cakes
Panko Crusted Shrimp
Prosciutto Crostini with Lemony Fennel Slaw
Smoked Salmon & Cream Cheese Canapes
Smoked Salmon wrapped Melon

Trays & Displays

Assorted Breads with a Variety of Dips

Assorted Cheese Tray

Assorted Slider Tray

Seasonal Fruit Display

Pinwheels, Pickles & Olives

Satay Display

Seasonal Vegetable Display

Brie, Cheese & Crackers

Custom Flavour Antipasto Display

International Cheese Board

Charcuterie Board

First Courses

All Packages include Assorted Dinner Rolls with Butter

Salad

Smoked Butternut Squash

Butternut Squash Puree, chunks of Smoked Butternut Squash & Goat Cheese topped with Pickled Onions and Vinaigrette

Creamy Caesar

Bacon, Croutons & Fresh Parmesan Cheese served with a Lemon Wedge

Spinach Salad

Mandarin Oranges, Craisons, Walnuts and Poppy Seed Dressing

Citrusy Salad

Oranges, Grapefruit, Mandarins, Avocado, Sunflower Seeds & Mint on Heritage Blend

Greek Salad

Peppers, Red Onion, Cherry Tomatoes, Cucumber & Black Olives Topped with Crumbled Feta

Caprese Salad

Mixed Greens, Basil, Cherry Tomatoes and Bocconcini Topped with a Balsamic Dressing

Beet & Goat Cheese Salad

Pickled Beets with Zesty Candied Pecans, Goat Cheese & Red Wine Vinaigrette

Soup

Jalapeno Cheddar

Butternut Squash

Tomato Basil

Loaded Baked Potato

Roasted Red Pepper

Cream of Garden Vegetable

Pasta

Pesto Penne

Sundried Tomato, Black Olives, & Red Onion tossed in a Pesto Sauce with Parmesan Cheese

Fusilli Pasta

Red Pepper & Mushrooms in our House Tomato Sauce Topped with Monterey Jack Cheese

Sausage and Pepper

Penne Pasta Tossed with Peppers and Sausage in our House Tomato Sauce

Chicken Fettuccine

Fettuccine Tossed with Chicken and Bacon and Topped with Alfredo Sauce

All Items can be Customized Upon Request

The Choices

Starch

Red Skin Garlic Mashed Potatoes

with Asiago & Chives

Roasted Rosemary Potatoes

Wild Rice & Quinoa

Crispy Potato Croquettes

Pommes Anna

Vegetables

Chef's Vegetable Medley

Green Beans, Asparagus & Roasted Red Pepper

Roasted Root Vegetables

Curried Cauliflower

Vegetarian

Pesto Penne

Vegetable Asian Stir Fry with Teriyaki Sauce Served Over a Bed of Rice

Stacker/Wellington

Portabella Parmesan

Vegan Vegetable Cutlet

Grilled Curry Cauliflower Steaks

Late Night Buffet

Add-Ons

Wings

\$6

Comes with a selection of wing sauces

Nachos & Taco Bar

\$7

Comes with plain tortilla chips, soft and hard Tacos

Ground Beef, Nacho Cheese & Shredded Cheese

Paired with a variety of toppings

Street Meat

\$7

Hotdogs, Hamburgers & Sausages.

Paired with a variety of toppings

The Extras

Pricing Dependent on Guest Count

Ice Cream Truck

Soft Pretzel Bar

S'mores Bar

Donut Wall

Kids Meals

Chicken Fingers & Fries
Pasta with House Tomato Sauce
Fish & Chips
Grilled Cheese & Fries
Burger & Fries

Desserts

A Variety of Seasonal Desserts will be Provided for you by Your Wedding Coordinator

Bar

All Open Bar packages include
a Selection of Premium & Domestic Liquor & Beer,
Red & White Wine & House Cocktails

Bar Packages do not include Sparkling Wine.
No Shots or Doubles Served.

House Wine will be placed on tables and replenished as needed while the bar is closed
for dinner service.

Cash Bar or Non-Alcoholic Weddings deduct \$20 from Package Pricing.

Rental Rates

Wedding Package

Banquet Hall

Saturdays - \$1550

Fridays & Sundays - \$1250

Cottage Villa

Saturdays - \$1850

Fridays & Sundays - \$1550

Reception Package

Banquet Hall

Saturdays - \$950

Fridays & Sundays - \$650

Cottage Villa

Saturdays - \$1250

Fridays & Sundays - \$950

Off Season

Banquet Hall only No Ceremony

January 1st - April 30th

Monday - Sunday - \$450

Packages include HST, Ceremony Chairs & SD-CAN Fees

For Your Information

Deciding on Caradoc Sands

A non-refundable deposit of \$1000.00 & a signed contract agreement is required to secure your big day!

We require 50% of your overall wedding total 6 month prior & the remainder 2 weeks prior.

Final Decisions

A guaranteed number of guests and meal choices is required to your coordinator 4 weeks prior. All billing will be based on this number provided. Additional guests added within 48 hours of your event will have a 25% surcharge added to your bill.

Reception Space

Room rental includes table set-up, chairs, chair covers, basic linens – ivory, black or white, china, silverware, glassware, staff, & podium.

This also includes use of our on site decor & any set-up or tear down of our items.

Our maximum capacity for our Banquet Hall is 230 between May – October and 180 any other month. Our capacity for our Cottage is 100 or 140 with a tent & only available between May – October.

*Package Dependent

Additional Events

We offer our space at no additional charge for your wedding shower, engagement party, rehearsal dinner or next morning brunch!

Just For You

We offer a complimentary round of Golf for 4 guest. A complimentary menu tasting for 4 people is included.

We offer free custom labels on your wine bottles through Pelee Island Winery. We have a list of preferred vendors available upon request that give our clients discounted rates for their services.



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