

# Weddings



## *Make Your Wedding Day Memorable!*

The management & staff at Larters at St Andrews will help to make your special day memorable for all the right reasons. Our experienced staff welcomes the opportunity to assist you in any way we can to make your day extraordinary. From customized menus and unique decorating ideas to finding that perfect florist, you will receive the personal attention to detail you deserve from our staff.

Our wedding services are as spectacular as our location. Our wedding planners can take care of the details of your celebration and advise you on the special touches that will make it more personal and uniquely your own. Clubhouse and scenic golf course provide endless photo opportunities to capture the memories of your special day.

# *Wedding Information*

**Larters at St. Andrews Golf & Country Club**  
**30 River Rd.**  
**St. Andrews, Manitoba**  
**R1A 2V1**  
**(204) 334-2107 : fax (204) 339-6099**

- ◆ *Location: On historic River Road, in St. Andrews, 8kms north of perimeter, turn right on River Rd (PH 238)*
- ◆ *Our facility offers two rooms ranging of varying size to accommodate from 40 to 200 guests. Room sizes are as follows:*

*Banquet Hall*

*55' x 48' can accommodate up to 200 persons.*

*Heather Dining Room*

*22' x 30' can accommodate up to 40 persons*

- ◆ *We use 60" round tables in the banquet room, 6-10 persons per table depending on number of persons attending function. We supply table numbers and a floor plan for your arranged seating needs.*
- ◆ *Your Wedding Package Dinner Function includes:*

*Skirting for the Head Table, Cake Table, & Guest Book Table*

*Cutting of the Wedding Cake ("Wedding Cake" only)*

*White Table Cloths & Napkins*

*No Charge Banquet Hall Rental*

*Use of Podium & Microphone*

*Complimentary Trial Dinner*

*Special pricing of Children's Meals*

- ◆ *Decorations: We offer some great decoration ideas for the head table, guest book table and cake table. Centerpieces can be supplied by us or feel free to use your own.*
- ◆ *We will gladly assist you in finding professional photographers, videographers, music services, florists, and marriage commissioners if requested.*

## General Policies

- ◆ *Menus: The menus provided are a guideline to help you choose the right menu for your function. Please feel free to ask for more ideas & you are more than welcome to customize a menu yourself.*
- ◆ *Larters must prepare all food including beverages served at Larters. For health & insurance reasons, Larters' policy does not allow the removal of any food from the premises following any function. Exceptions to this must be arranged with management prior to the event.*
- ◆ *Photographers must ask for permission before going on to the golf course to take pictures.*
- ◆ *The Government of Canada mandates that Larters collect a "S.O.C.A.N." fee for all functions booking live or recorded music.*

## Catering Policies

### Deposits, Cancellations & Payments

*A non-refundable deposit of \$500.00 (Cash, Debit Card or Cheque) is required to confirm the booking of your function.*

*The balance owing is due on the date of the function and is payable by cash, debit card, cheque or credit card\*\*. Any other alternative arrangements must be made with our credit department prior to the function.*

*\*\*If a credit card is used to pay for an event, a 2% administration fee applies to all outstanding balances (after the first \$2,000) on all credit card transactions. (i.e.: if balance due were \$5,000.00, a 2% fee would be charged on \$3,000.)*

### Pricing & Guarantees

***Prices will be confirmed three months prior** to the event due to market fluctuations. All charges are subject to PST, GST, & 15% service charge.*

*All arrangements for Banquet Hall requirements, menus (including specialty meals), and all other details must be **completed 3 weeks** prior to your function.*

*The customer must advise of the minimum guarantee including **specialty meals, three business days prior to the function.** We will charge for the guaranteed number or actual number of guests served, whichever is greater. If the guaranteed number of guests has not been advised, the expected number of guests will be charged accordingly. **We will prepare 3%** above the guaranteed number of meals. Our menu prices are per person unless otherwise stated; PST, GST and a 15% service charge are not included in the menu price.*

# ***Set Up & Decoration Rentals***

## ***Decorations***

<i>Head Table – Mini lights, Tulle, Ivy.</i>	<i>\$200.00</i>
<i>Guest Book Table – Mini lights, Tulle, Ivy</i>	<i>\$50.00</i>
<i>Cake Table – Mini Lights, Tulle, Ivy</i>	<i>\$50.00</i>

## ***Full Wedding Package***

<i>Includes all of above</i>	<i>\$250.00</i>
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## ***Extras***

<i>Presentation Mailbox</i>	<i>\$50.00</i>
<i>Presentation Baskets</i>	<i>\$50.00</i>
<i>Arches</i>	<i>\$100.00</i>

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**\*\*\*Wedding ceremonies performed in the banquet or dining room are subject to a Minimum \$100.00 set-up fee.**

# Larters Sound and Light Package

*Larters at St. Andrews in Partnership with Crystal Sound can now take care of all your DJ needs. We now have a full music and light show system to further make your evening enjoyable. Larters will provide the customer with one of Winnipeg's best DJs who can provide a 30,000 song catalogue of music.*  
***"No matter what the music....we can provide"!***

Once Larters books the DJ, Crystal Sound will contact the customer to get their song selections i.e. First dance song, entrance song, etc. All billing for the DJ Services will be done through Larters and will be on your final invoice. All equipment is based here at Larters and because of this partnership we are able to pass on a savings to our clients.

## Pricing

<i>DJ Services</i>	<i>\$450.00</i>
<i>Full Dance Floor Light Show</i>	<i>\$100.00</i>
<i>Disconnection Fee</i>	<i>\$250.00</i>
<i>(If you bring in outside DJ and Sound Services)</i>	

## Led Light Bar Package

*(Includes head table, cake table, guest book table)*

*\$250.00 (includes 4 light bars)*

For that extra ambiance light up your head table, cake table and guest book table, using led light bars. These lights can be set for the color scheme you're looking for on your wedding day. "The latest in technology".

Additional light bars \$100 per/set of two

## **Permit or Corkage Bar**

- ◆ *Larters at St Andrews provides a complete corkage service for functions of 100 guests or more.*
- ◆ *Larters at St. Andrews will supply a bartender, all mixes including soft drinks, assorted juices, all glassware, ice, wine served and garnish.*
- ◆ *The bartender fee is \$100.00 if there is less than 100 people attending the function and on functions where the corkage cost is a promotion.*
- ◆ *The permit must be present, when the liquor is delivered 24 hours before the function so it can be properly chilled.*
- ◆ *The permit holder is responsible for behavior of all persons attending the function.*
- ◆ *All MLCC rules and regulations apply.*
- ◆ *All guests must vacate function rooms by 1:30 a.m.; all bars must close at 1:00 a.m.*
- ◆ *The corkage charge is **\$9.50** per person attending the function. (Children under the age of 12 are at half price).*

## **Bar Pricing**

	<u><b>Host</b>(tax's not incl.)</u>	<u><b>Cash</b>(tax's incl.)</u>
<i>Regular Brand Spirits</i>	<i>\$4.00 per oz</i>	<i>\$4.75 per oz</i>
<i>Premium Brands from</i>	<i>\$4.50 per oz</i>	<i>\$5.25 per oz</i>
<i>Domestic Beer</i>	<i>\$4.00 per bottle</i>	<i>\$4.75 per bottle</i>
<i>Imported Beer from</i>	<i>\$4.50 per bottle</i>	<i>\$5.25 per bottle</i>
<i>House wines</i>	<i>\$4.50 per glass</i>	<i>\$5.25 per glass</i>
<i>Larters Private Label</i>	<i>\$22.30 per bottle</i>	<i>\$25.00 per bottle</i>
<i>Fountain Drinks.</i>	<i>\$1.33 each</i>	<i>\$1.50 each</i>
<i>Liqueurs from</i>	<i>\$4.50 per oz</i>	<i>\$5.25 per oz</i>
<i>Fruit punch</i>	<i>\$8.95 per Lt.</i>	<i>\$8.95 per Lt.</i>

*All prices are subject to change.*

*Prices can be confirmed 3 months prior to the event.*

*MLCC Regulations apply to functions where liquor and beer is served.*

## **Dinner Menu**

*Choosing a menu is the most difficult part of planning an event, so please ask questions and let us help you choose the right meal for you & your guests.*

*As well, please ask about our 'trial meals', this can help you make the right decision if you are undecided.*

*All entrées include choice of Soup **or** Salad, two Vegetables, Potato, Buns, Coffee/Tea and, of course, Dessert.*

### **Soups**

*(please choose one)*

*Cream of Mushroom*

*Caldo Verdo with Portuguese Sausage*

*Minestrone with Parmesan Cheese*

*Borscht*

*Cream of Potato & Leek*

*Tomato Bisque*

### **Salads**

*(please choose one)*

*Caesar with Podano Cheese*

*House Italian with Tomatoes, Red Onions, Kalamata Olives, Cucumbers, Peppercorn Pepper with our own Italian Dressing.*

*Spring Mix with Romaine, Fruit & Berries, Almonds, with our own Raspberry Vinaigrette.*

### **Fresh Vegetables**

*(choose two)*

*Half Turn Carrots with Honey & Dill*

*Buttered Green Beans Almandine*

*Snow Peas with Red Peppers*

*Broccoli with Cheese Sauce*

*Asparagus with Hollandaise Sauce*

### **Potato**

*(choose one)*

*Herb Oven Roasted Potatoes*

*Croquette Potato*

*Scalloped Potatoes (\$2 extra)*

*Baked Potato with all the fixings*

*Garlic Mashed Potato (\$2 extra)*

*Stuffed Baked Potato (\$1 extra)*

*Rice Pilaf*

## **Main Course Selections** (please choose one)

### **Poultry & Fowl Entrees**

	<b><u>3 Course</u></b>	<b><u>4 Course</u></b>
<i>Chicken Cordon Bleu with Honey Ham &amp; Swiss Cheese</i>	\$32	\$35.50
<i>Chicken Kiev with Herbs &amp; Garlic Butter</i>	\$32	\$35.50
<i>Chicken Marsala with Mushrooms</i>	\$33	\$36.50
<i>Chicken Nova Scotia with Crab, Tiger Shrimp, &amp; Herbs with Creamy Basil Dill Tomato Sauce</i>	\$35	\$38.50
<i>Chicken Breast Picata with Lemon sauce</i>	\$31	\$34.50
<i>Grilled Chicken Breast with Jumbo Tiger Shrimp Skewer with Garlic &amp; Herbs</i>	\$34	\$37.50
<i>Combination Grilled Chicken Breast, Lemon Sauce with Beef Tenderloin, Cognac Red Wine Sauce</i>	\$39	\$42.50

### **Pork Entrees**

<i>Oven Roasted Pork Tenderloin Medallions with Cream Demi Sauce</i>	\$33	\$36.50
<i>Oven Roasted Porkloin stuffed with Herbs &amp; Fruit with Demi Wine Sauce</i>	\$32	\$35.50

**All of our Meal Selections are Freshly  
Prepared on site by our Chefs.**

## **Beef Entrees**

**3 Course 4 Course**

<i>Angus AAA Beef Striploin with Grain Dijon Mustard Crust served with a Peppercorn Sauce.</i>	<i>\$34.50</i>	<i>\$38</i>
<i>Angus Slow Roasted Prime Rib with Yorkshire pudding</i>	<i>\$36.50</i>	<i>\$40</i>
<i>Angus AAA 10 oz New York Steak with Mushrooms, Herbs &amp; Spices</i>	<i>\$42</i>	<i>\$45</i>
<i>Angus AAA 8 oz Filet Mignon Tenderloin with Five Peppercorn Sauce</i>	<i>\$46</i>	<i>\$49.50</i>
<i>Veal Cutlet with Mushroom Sauce</i>	<i>\$33</i>	<i>\$36.50</i>

## **Seafood Entrees**

<i>Fillet of Atlantic Salmon Roasted in a Creamy Red Pepper Sauce</i>	<i>\$33</i>	<i>\$36</i>
<i>Pan Fried Pickeral Fillet with Lemon Sauce</i>	<i>\$32</i>	<i>\$35.50</i>

## **Vegetarian Entrees**

<i>Vegetarian Lasagna with Grilled Vegetables</i>	<i>\$26.95</i>	<i>\$30.45</i>
<i>Stir Fry Vegetables with Pasta or Rice</i>	<i>\$26.95</i>	<i>\$30.45</i>
<i>Vegetable Strudel in Phyllo Dough with Red Pepper Sauce</i>	<i>\$26.95</i>	<i>\$30.45</i>

## **Children's Meals**

*(children aged 2 to 12 years may select from the items below)* *\$14.95* *\$18.45*

*1/2 Lasagna with Tomato Cheese Sauce*

*Chicken Fingers with French Fries*

*Grilled Cheese Sandwich with French Fries*

## **Desserts** *(Please Choose One)*

*Classic Cheesecake with Fresh Fruit*

*Our Famous Baked Alaska*

*White & Dark Chocolate Mousse in a Parfait Glass topped w/Frangelico Whipping Cream*

*Strawberry Short Cake*

*Lemon Meringue Pie*

## **Buffet Dinners**

- Buffets require a minimum of 50 people. -

*All buffets include Salads, Medley of Vegetables, Potatoes or Rice, Hot Entrée, Carved Entrée, Pickle tray, Veggie tray, Fresh Buns, Coffee/Tea, & Served Dessert.*

### **Salads**

*(please choose 3)*

*Iceberg Lettuce House Salad  
With Assorted Dressings*

*Spring Mix with Strawberries,  
Mandarin Oranges & Raspberry  
Vinaigrette*

*Caesar Salad*

*Greek Salad*

*Tomato, Peppers, & Red Onion Salad*

*Coleslaw*

*Potato Salad*

*Marinated Mushroom Salad*

*Marinated Vegetable Salad*

*Cucumber Salad*

*Pasta Salad*

*Broccoli and Bacon*

*Bok Choy with Shrimp and Crab*

*Domestic Cheese Tray*

### **Potatoes & Rice**

*(please choose one)*

*Scalloped Potatoes (\$2 extra)*

*Garlic Mashed Potatoes*

*Baked Potato with Fixings*

*Oven Roasted Potatoes*

*Steam Boiled Potatoes with Parsley*

*Rice Pilaf*

### **Hot Entrees**

*(please choose one)*

*Chicken Cacciatore*

*Swedish Meatballs or BBQ*

*Salmon with dill sauce*

*Chicken Souvlaki on Skewers*

*Pork, Beef, or Chicken Teriyaki Stir Fry*

*Jambalaya with Chicken and Sausage*

*Chicken Picatta with Honey Lemon or Demi Mushroom Sauce*

**Carved Entrées**  
(please choose one)

<i>Angus AAA Oven Roasted Top Sirloin with Demi Sauce</i>	<i>\$32.50</i>
<i>Angus AAA Roasted Striploin with Peppercorn Sauce</i>	<i>\$37.50</i>
<i>Angus AAA Roasted Prime Rib with Yorkshire Pudding</i>	<i>\$38.50</i>
<i>Roast Turkey Breast with Dressing and Cranberry Sauce</i>	<i>\$34.50</i>
<i>Black Forest Baked Ham</i>	<i>\$32.50</i>
<i>Roast Porkloin with Madeira Wine Sauce</i>	<i>\$34.50</i>

**Desserts**  
(please choose one)

<i>Classic Cheesecake with Fresh Fruit</i>	<i>Our Famous Baked Alaska</i>
<i>White &amp; Dark Chocolate Mousse in a Parfait Glass topped w/Frangelico Whipping Cream</i>	<i>Strawberry Cheesecake</i>
	<i>Lemon Meringue Pie</i>

***\*Ask your planner for additional Dessert Items***

**Extra Side Dishes**

*Choose your favorite items from the list below and have them added to your buffet meal. All prices are **per person** and do not include pst, gst, & 15% service charge.*

<i>Cabbage Rolls</i>	<i>\$3.50</i>	<i>Jumbo Tiger Shrimp</i>	<i>\$5.50</i>
<i>Swedish Meatballs</i>	<i>\$3.50</i>	<i>Fresh Fruit Tray</i>	<i>\$3.75</i>
<i>Steamed Perogies</i>	<i>\$3.25</i>	<i>Breaded Shrimp</i>	<i>\$5.25</i>

## **Late Night**

*(As an add-on to your Banquet for your Guests)*

*Coffee/Tea Station*

*\$ 2.00 per person*

*Cold Meats*

*(Shaved Ham, Roast Turkey Breast, Roast Beef, Salami and Corn Beef)*

*Domestic Cheese Platter*

*Pickle Tray and Veggie Tray*

*Fresh Rye Bread and Potato Chips*

*\$12.75 per person*

*Assorted Finger Sandwiches*

*(Egg salad, Tuna, Turkey, Corn Beef, Ham & Cheese and Veggie Wraps)*

*Veggie Platter, Cheese Platter, Pickle Tray and Potato Chips*

*\$10.75 per person*

*Delicious Chocolate Fountain...*

*Top off your celebration evening with two Waterfalls of White and Dark Chocolate,  
Dipped with Fresh Fruits like Oranges, Honeydew, Cantaloupe, Strawberries,  
Pineapples, Grapes and of course.... Marshmallows*

*\$10.25 per person*

*(Minimum 40 people required for the "Late Night Snack" buffet)  
(prices do not include pst, gst and gratuity)*

## Comments & Compliments

“One of the reasons we chose Larters as the place to do our wedding is that we have had the privilege of attending previous engagements at Larters. The quality of the food, the facility and the staff at Larters is second to none. We wanted something special that people would talk about for years to come. Our ideas were embraced with enthusiasm and working with the staff on our ideas was simple. The comfort level we experienced was amazing! In all sincerity, they made us feel so comfortable, that we felt we were part of “their family”. It doesn't get any better than that. Our Wedding was memorable by all who attended and Larters made it happen. We can't thank them and their staff enough. Again thank you.”

Gary and Deb McCallum

*“To the staff at Larters,  
How could we ever thank you for being so good to us and our staff. You bless and fuss over us...and we so appreciate all that you do to make our Christmas Party so special. May God Bless you for Blessing all of us.”*

*One Insurance Group*

“A special thank you to you all at Larters for the wonderful wedding reception.”

Bill and Donna Steen

“The evening was managed professionally and enthusiastically. We came away feeling that you really cared about the success of our evening”

Hartley and Eva Dueck.

“My Brother told me, when he asked if there was some place to warm his baby's bottle a staff member whisked the bottle away, heated it and returned it to him. This was very impressive to him, and he did not miss any of the festivities.” Thank you very much.

Tara and Bruce Savoie

*We are very proud of the great food, service, and ambiance that we provide. Over the past twenty years we have had many compliments on the little extras that we do. Please do not*

*hesitate to call us with any questions or requests you may have. "We strive to make your event the best you've ever had." The Staff at Larters*