

*Weddings at
Vespra Hills
Golf Club*



Congratulations



We are excited that you have considered Vespra Hills Golf Club as your place to host & celebrate your special event.

Vespra Hills Golf Club is located on the outskirts of Barrie, nestled amongst a beautiful landscape boasting sweeping views and lush surroundings. The staff at Vespra Hills will provide you with an unforgettable experience to start off your happily ever after.

From the exquisite surrounding views, the intimate single event banquet facilities & extraordinary natural ambiance, that is Vespra Hills Golf Club; our venue is sure to delight and captivate your guests.

Our staff bring years of experience and are second to none with culinary excellence, individual hospitality, and attention to detail.

Vespra Hills Golf Club is devoted to making this new chapter of your life a delightful, impressive and unforgettable occasion; throughout the planning and on your day.

Let Vespra Hills Golf Club & all it has to present, grant you the perfect setting for your extraordinary day.

Regards,
The Management Team & Staff at Vespra Hills Golf Club

Welcome



All of our Wedding Packages Feature:

Our Venue

- Plenty of parking
- Wheelchair accessibility
- Coat room service available
- Picturesque club house grounds
- Air conditioned 2800 sq ft banquet and meeting room
- Scenic outdoor event space with panoramic view
- Staff escorted Wedding Party photos on golf course
- Ample photo opportunities

Special Event Services

- Variety of bar services
- Cake cutting service
- Podium, easels and tables for displaying mementos
- Assorted head table set-up options
- Signing table and rustic ceremony pew benches for ceremony
- Menu consultation with the Chef and Wedding tasting meal for up to four guests
- Customizable menu
- On site audio and visual equipment as available
- Passed hors d'oeuvres & Chef inspired food stations
- White napkins and table linens
- On site event consultant attending to your personal event details
- Assistance with keeping event day itineraries on schedule
- Banquet chairs and tables for up to 160 guests, complete with house linens
- Assistance with arranging and coordinating set-ups and deliveries with rental vendors (Florist, Photographer, Videographer, Musicians, Decorators, etc.)
- Tableware including china, cutlery, wine glasses & water glasses
- Complimentary rehearsal space

Our Packages



Louise Package

\$135.00 per person

Cocktail Hour

Passed Hors D'oeuvres

One Hour Deluxe Host Bar (Wine & Beer)

Three Course Plated Dinner

Fresh Bread Basket with Butter

Appetizer

Deluxe Entree

Dessert

Coffee & Tea Service

House Table Wine (2 Bottles/Table of 8)

Reception

4 Hour Deluxe Host Beverage Service Package (Following Dinner)

Late Night Snacks

Additional Items Included

Wedding Tasting Meal (Up to 4 Guests, Menu to be determined)

Room Reservation Fee

SOCAN | RE Sound Fees

On-Site Ceremony

Ceremony Chairs - White Folding Chairs

White or Ivory House Linens & Napkins



Our Packages



Pearl Package

\$100.00 per person

Cocktail Hour

Passed Hors D'oeuvres

One Hour Deluxe Host Bar (Wine & Beer)

Three Course Plated Dinner

Fresh Bread Basket with Butter

Appetizer

Deluxe Entree

Dessert

Coffee & Tea Service

House Table Wine (2 Bottles/Table of 8)

Reception

Late Night Snacks

Additional Items Included

Wedding Tasting Meal (Up to 4 Guests, Menu to be determined)

Room Reservation Fee

SOCAN | RE Sound Fees

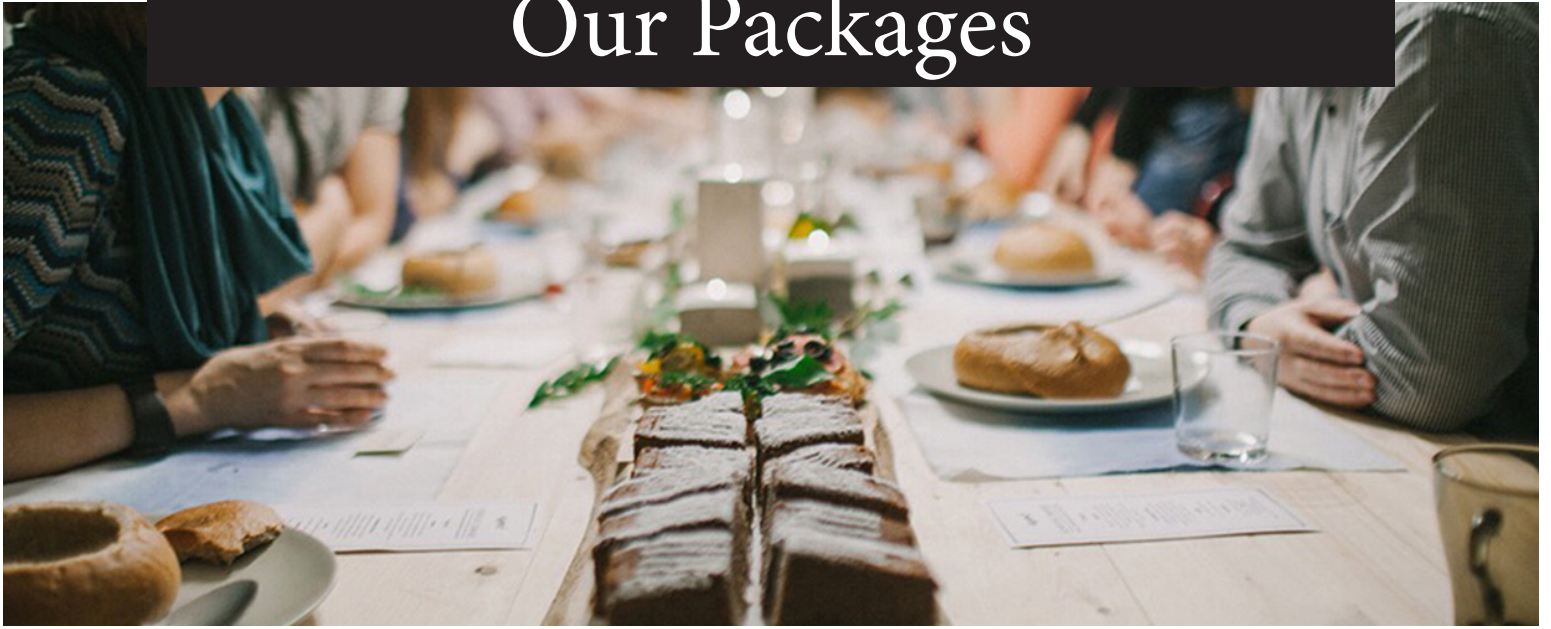
On-Site Ceremony

Ceremony Chairs - White Folding Chairs

White or Ivory House Linens & Napkins



Our Packages



Cynthia Package

\$75.00 per person

Cocktail Hour

Passed Hors D'oeuvres

Three Course Plated Dinner

Fresh Bread Basket with Butter

Appetizer

Deluxe Entree

Dessert

Coffee & Tea Service

Additional Items Included

Wedding Tasting Meal (Up to 4 Guests, Menu to be determined)

Room Reservation Fee

SOCAN | RE Sound Fees

On-Site Ceremony

Ceremony Chairs - White Folding Chairs

White or Ivory House Linens & Napkins










Our Menu









Hors d'oeuvres service

(choose 3)

Cold

- Tomato Bruschetta on Cucumber or Crostini 
- Fruit & Cheese Kabob 
- Baby Bocconcini & Grape Tomato  
- Vegetable California Sushi Roll 
- Shrimp Sushi Roll
- Avocado Crostini with Bursting Tomatoes 
- Prosciutto & Melon with Balsamic Reduction 
- Smoked Salmon with Avocado Cream Cheese & Micro Greens
- One Bite Greek Skewer (Tomatoes | Cucumber | Marinated Olives) 
- Sundried Tomato & Fresh Herb Goat Cheese Crostini 

Warm

- Thai Curry Samosas 
- Vegetable Cocktail Springrolls with Plum Sauce 
- Gluten Free Vegetable Cocktail Springrolls 
- Spinach & Feta Spanakopita 
- Bacon Wrapped Scallops with Maple Glaze 
- Coconut Shrimp Feature Sweet Thai Chili Sauce
- Garlic Infused Mushroom Caps Stuffed with Bacon, Chives & Cream Cheese
- Jalepeno | Caramelized Onion | Parmesan Cheese Croquettes 
- Petite Beef Wellington
- Petite Grilled Cheese

If you are hosting a reception with dinner service to follow, please allow 3 to 5 pieces per person. If you are hosting a reception with a light meal, please allow 6 to 9 pieces per person.

Our Menu



Appetizers

Soup & Salad Creations (choose one)

Vespra Greens

heritage greens | julienne carrot | grape tomato | cucumber | herb dressing

Caesar Salad

crisp Romaine | bacon | parmesan cheese | baguette shard | house-made creamy garlic lemon dressing

Autumn-Apple Salad

dried cranberries | candied pecans | goat cheese | apple | heritage greens | honey

Dijon vinaigrette

Candy Cane Beet & Tomato Salad

vine ripe tomatoes | fresh basil | bocconcini cheese | pickled candy cane beets | olive oil drizzle | balsamic reduction

Tomato Bisque or Roasted Red Pepper Bisque

herbed parmesan crisp

Cream of Wild Mushroom Soup

truffle drizzle

Butternut Squash Puree

cinnamon-maple baked apple compote

Parsnip and Apple

cinnamon baked cubed apples



Our Menu



Deluxe Entrée Options

(choose one)

All entrees are served with Seasonal Vegetables and your choice of Oven Roasted Mini Red Potatoes, Roasted Garlic Mashed Potatoes or Scented Basmati Rice

Roasted Ontario Supreme of Chicken

apple | prosciutto | aged cheddar
roasted red pepper | goat cheese
wild mushroom duxelle & parmesan cheese
mozzarella | sundried tomato | spinach

Grilled Top Sirloin

grilled to a medium rare | red wine demi glace or peppercorn brandy cream sauce

Atlantic Salmon Filet

oven-baked | chardonnay fennel & lemon beurre blanc

Pan Seared Pork Tenderloin

mushroom marsala or apple cider jus

Ravioli

cheese | spinach

Teriyaki Vegetable Stir Fry

seasonal vegetables | chow mein noodles

Our Menu



Premium Entrée Options ~ Add \$5.00 per person (choose one)

All entrees are served with Seasonal Vegetables and your choice of Oven Roasted Mini Red Potatoes, Roasted Garlic Mashed Potatoes or Scented Basmati Rice

Prime Rib of Beef with Yorkshire pudding

oven roasted prime rib of beef with house-made yorkshire pudding | rich beef au jus

Combination Plate

Create your own plate with two of these three options:

sirloin steak | ontario chicken breast | atlantic salmon filet

Bacon Wrapped Beef Tenderloin

cabernet sauvignon demi glace

Baked Grouper

lemon-parsley butter sauce or orange-rosemary beurre blanc

Enhancements

two lemon butter poached shrimp - add \$7.50 per person

butter poached lobster tail - add \$15.00 per person

Dessert Options



Dessert Options (choose one)

House-made Flourless Belgian Chocolate Cake
chocolate ganache | seasonal fruit | sweet garnish

Triple Chocolate Decadent Mousse Tower

Cheesecake

strawberry compote or caramel sauce

Crème Brûlée

vanilla infused custard | sugar glass top | seasonal fruit

Chocolate Mousse Clouds

fluffy chocolate mousse

Late Night Snack Options



Late Night Snack Options (choose two)

Pizza Station

meat lovers | pepperoni | hawaiian | vegetarian

Taco Station

pulled chicken | Tex-Mex ground beef | shredded lettuce | Pico de Gallo | three cheese

blend |

lime | sour cream | salsa

Poutine Station

french fries | sweet potato fries | hot gravy | cheese curds | green onions | bacon bits|

sour

cream

Mini Burger Station

ground angus chuck beef | assorted condiments {barbecue sauce | lettuce | tomato |

onion | cheese | ketchup | mustard | relish | mayo | chipotle aioli

Grilled Cheese Station

mini gourmet grilled cheese sandwiches | bacon & cheddar | apple & aged cheddar

Bar Services



Deluxe Bar Package

White Wine (select one)

Pinot Grigio, Beringer, California
Chardonnay, Barefoot, California
Sauvignon Blanc, Two Oceans, South Africa

Red Wine (select one)

Cabernet Sauvignon, Beringer, California
Merlot, Barefoot, California
Shiraz, Two Oceans, California

Beer (select three)

Canadian
Coors Light
Miller Light
Miller Genuine Draught
Coors Banquet

Liquor (all included)

Rum, Captain Morgan
Rye, Canadian Club
Gin, Beefeater
Vodka, Smirnoff

Non Alcoholic Punches

Bar Services



Cash Bar Service

\$80.00 Set Up & Bar Service Charge

Deluxe Cash Bar

\$7.00/Drink

White Wine (select one)

Pinot Grigio, Beringer, California
Chardonnay, Barefoot, California
Sauvignon Blanc, Two Oceans, South Africa

Red Wine (select one)

Cabernet Sauvignon, Beringer, California
Merlot, Barefoot, California
Shiraz, Two Oceans, California

Domestic Beer (select three)

Canadian, Miller Genuine Draught,
Coors Light, Miller Light, Coors Banquet

Liquor (all included)

Rum, Captain Morgan
Rye, Canadian Club
Gin, Beefeater
Vodka, Smirnoff

Premium Cash Bar

\$8.00/Drink

White Wine (select one)

Pinot Grigio, Beringer, California
Chardonnay, Barefoot, California
Sauvignon Blanc, Two Oceans, South Africa

Red Wine (select one)

Cabernet Sauvignon, Beringer, California
Merlot, Barefoot, California
Shiraz, Two Oceans, California

Domestic & Premium Beer (select four)

Canadian, Miller Genuine Draught, Sol,
Coors Light, Miller Light, Heineken, Coors Banquet,
Creemore Lager,

Liquor (all included)

Rum, Bacardi
Rye, Crown Royal
Gin, Tanqueray
Vodka, Grey Goose

Preferred Vendors

A/V Equipment

Multi Tech Audio Visual Inc	www.mtav.ca	705-726-0333
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Bakery

Cakes By Design	www.wedding-cake-birthday.com	705-739-6886
Cupcake	www.iwannacupcake.com	705-812-4974

Decor

Pearl Decor & Events	www.pearldecor.com	844-673-3267
Weddingdecorator.ca	www.weddingdecorator.ca	705-727-8170

DJ Services

Keep Them Dancing	www.keepthemdancing.com	705-722-6469
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Event Rentals

Elite Party Rentals	www.elitepartyrentals.ca	705-722-6040
Tiffany Party Rentals	www.tiffanypartyrentals.com	705-733-0080

Florist

Astilbe Floral Boutique	www.astilbeboutique.com	416-566-8015
Nineteen Melrose Flower Studio	www.19melrose.com	705-733-3355

Musician

Medley Musician Service	www.medleymusicianservice.com	705-500-1717
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Photographer

Whitcombe Creative	whitcombecreative.com	705-321-7418
Miller Ellis	www.millerellis.com	249-359-9309
Brian Baker	www.bakerphotos.ca	





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