



FUNCTION & WEDDING PACKAGES





*For over 100 years people have enjoyed the Truro Golf Club
for more than just golfing.*

*Our clubhouse is full with character combine this with panoramic views of our
golf course and our facility offers a unique and memorable setting for your
wedding day.*

*Known for our personal service and attention to detail, our team work with you
in order to have a truly memorable day.*

Our Team

(P) 902-893-4650

Clubhouse Operations Manager

Stuart Cox

stuart@truogolfclub.ns.ca

Extension # 4

Food & Beverage, Banquet Coordinator

Sonya Gould

sonya@truogolfclub.ns.ca

Extension # 3



ROOM RENTAL

\$500.00 plus HST per day (15 hours) - 10:00am until 1:00am

\$300.00 plus HST per 4 hours (\$50.00 per hour after 4 hours, must be consecutive hours)

Room Rental includes the optional use of a microphone and podium, MP3 audio capabilities, China and cutlery are included with complete buffet and served dinners only.

All other services are provided with white paper napkins and disposable glasses and plates. China and cutlery service is available for other services for an additional cost, depending on the size of the event. Room Rental also includes clean up after your event.

FRIDAY NIGHT BOOKING

Minimum food revenue of \$1500.00 must be guaranteed. (Revenue includes room rental but excludes tax, gratuities and bar purchases).

SATURDAY NIGHT BOOKING

Minimum food revenue of \$2500.00 must be guaranteed. (Revenue includes room rental but excludes tax, gratuities and bar purchases).

WEDDING CEREMONY FEE

\$500.00 plus HST

Set-up of chairs in banquet room, plus re-arranging tables and chairs for reception afterwards.

ADDITIONAL EQUIPMENT/LINEN RENTAL

Projection screen (no projector)	\$15
Extension cords	\$5 per cord
Round Table Cloths	\$10/per cloth
Skirting for Head Table	\$35



Reception Hors D'Oeuvres

Hot Hors D'Oeuvres

Prices based on 1 Dozen per Item
(Minimum of 4 Dozen per Item)

Bacon Wrapped Scallops	\$36
Hawaiian Style Meatballs	\$24
Stuffed Mushroom Caps	\$24
Mini Quiches	\$24
Spring Rolls <i>with plum sauce</i>	\$22
Boneless Chicken Wings <i>with dipping sauce</i>	\$20

Assorted Platters and Snacks

*Priced per person, minimum 20 people

*Assorted Sandwiches	\$4
*Selection of Cheese and cracker trays	\$3
*Vegetable Tray	\$3
*Fruit Tray	\$3
Non Alcoholic Punch	\$50
Tea & Coffee	\$75

For additional options, please do not hesitate to inquire.



Served Dinner Options

All main course items include a bread basket with white and whole wheat selections,
choice of salad.

Prices are based on 30+ people, all must have the same selection (inquire for dietary selections).

SALAD

Choice of One

House tossed salad with garden vegetables *served with homemade house dressing*

Garlic Caesar Salad with Homemade Croutons

MAIN ENTREE

Choice of One

Homestyle Turkey Dinner

\$26

A generous portion of sliced roasted turkey with all the regular fixings of mashed potatoes, dressing, gravy, cranberry sauce

Salmon Loin Served with Lemon Dill sauce

\$28

A fresh 6oz salmon loin is presented with our kitchens own delectable sauces accompanied by roasted potatoes and seasonal vegetables

BBQ 1/4 Chicken Dinner

\$26

A 1/4 chicken marinated in BBQ sauce and finished with BBQ seasoning accompanied by roasted potatoes and seasonal vegetables

Grilled Chicken Breast

\$24

A 6oz boneless chicken breast served in a tangy orange ginger sauce accompanied by roasted potatoes and seasonal vegetables

Vegetarian Selection

\$22

A traditional vegetable pasta casserole in a tomato sauce

DESSERT

Choice of One

Apple Crisp

or

Mix of New York Style Cheesecakes

\$7

Please inquire for other dessert options – additional fees may apply.



Buffet Specialties

All buffet dinners include a bread basket with white and whole wheat selections as well as choice of sides.

Minimum 40 people

BBQ Marinated Striploin Steak

Our kitchen marinate all our steaks with A1 sauce and then BBQ to perfection

6oz

\$24

8oz

\$26

Grilled Chicken Breast

\$24

A 6oz boneless chicken breast served choice of sauce (please inquire).

Roast of Beef with au jus

\$28

Tender carved beef served with gravy

Mixed Lasagna

\$21

Beef, Chicken and Vegetable Lasagna

SIDES

Choice of two

(For additional items add \$3.00 per person)

Pasta Salad

Baked Potato

Garlic Mashed Potato

Rosemary Roasted Potato

Tossed Salad

Caesar Salad

Seasonal Vegetables

DESSERT TABLE

Choice of One

Apple Crisp

or

Mix of New York Style Cheesecakes

\$7

Please inquire for other dessert options – additional fees may apply.



Bar Suggestions

Prices are subject to change based on numbers

The Truro Golf Club is pleased to offer the ability to choose bottled wine for your event. Please contact the office in order to make these arrangements.

Disposable glass service will be used for any groups over 150 guests.

Please Note:

Bartender fee (\$150.00) may be applicable for sales under \$350.00 at the bar only.

Alcohol Service

The Truro Golf Club reserves the right to monitor and inspect all functions and to discontinue service to some or all guests in the event of any violations to Truro Golf Club policies or Nova Scotia Liquor Control Act.

No alcoholic beverages will be served prior to 10:30am or after 1:00am. No liquor will be served to anyone under the age of nineteen (19) or those who our staffs have deemed to be intoxicated.

It is unlawful to remove unused product from the licensed areas of the Truro Golf Club. The Truro Golf Club is responsible for all beverage sales and service in accordance to the Nova Scotia Liquor Control Act. All alcoholic beverages consumed on our premise must be supplied by the Truro Golf Course.

Any liquor found on the premises that was not sold by the Truro Golf Club will be confiscated and those who violate the Truro Golf Club policies will be asked to vacate the property immediately.

ALL PRICES ARE SUBJECT TO CHANGE



GENERAL INFORMATION

SPECIAL FUNCTION CONTRACT

A function contract outlining all details and charges of the event will be completed for each event and signed by the event host.

FOOD AND BEVERAGE

The Truro Golf Club will be the sole supplier of all food and beverage items (with the exception of wedding/birthday cakes). **No food or beverage items may be brought to or removed from the Truro Golf Club by clients or guests.**

PRICING AND SERVICE CHARGES

Prices may be subject to change without notice. Prices are guaranteed for all menu items at the time of the function contract signing.

Confirmation of menu selections is required 10 days prior to event. The Truro Golf club has the right to alter menu and quantities if information is only provided within the 10 day window.

SOCAN FEE -Any events with live or recorded music playing will be subject to a predetermined SOCAN fee, \$63.49 + tax and would be added to your final invoice.

RESOUND FEE -Any events with live or recorded music playing will be subject to a predetermined RESOUND fee, \$26.63 + tax and would be added to your final invoice.

By law, a performing rights license is required when music is performed during a private function. The license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and RESOUND. These fees are then distributed to Copyright owners in the form of a royalty.

SERVICE CHARGES- A service charge of 15% will be added to all food and beverage services. A 3% administrative charge to the total bill will be applied to any events cancelling within 10 days of the event date. All prices are subject to 15% HST.

SECURITY- Based on the size and type of event the Truro Golf Club may hire security (at Truro Golf Clubs discretion) for the event and any charge for this would be added to your final invoice.

GUARANTEED NUMBERS

Confirmation and guarantee of the number of guests is required 10 days prior to your event. If no guarantee is received, the original contracted number will be charged or the actual number of meals served, whichever is higher. The guaranteed number is not subject to reduction within the 10 days of the event date.



ROOM SETUP AND DECORATING

Decorating will be allowed on the day of your event. All decorating is the responsibility of the event hosts and must be approved by the Truro Golf Club prior to the event. The use of nails, staples, tape and tacks on room walls is not permitted. The use of confetti or rice is not permitted inside or on the grounds of the Truro Golf Club. Existing pictures, curtains, etc. are not to be removed from their existing locations for decorating purposes. All candles must be flameless. All decorations and personal items must be removed at the end of each event unless prior arrangements have been made. In the result of any violations of these regulations a service fee of a minimum of \$150.00 will be applied.

THIRD PARTY VENDORS

The use of third party vendors must be approved by the Truro Golf Club at least 10 days prior to the event date. The event host is solely responsible for any policy violations, damages or theft from the Truro Golf Club by any Third parties.

PROPERTY DAMAGES AND LOSSES

The Event Host will be responsible for the cost of any damage, theft or destruction to the Truro Golf Club and its premises by attendees or other persons and third party vendors. The Truro Golf Club or any of its employees will not be responsible for any lost or damaged items left on the premises by any event guests.

EVENT CHARGES AND PAYMENTS

Payments for each event are broken down as follows:

- 1) A down payment of \$500.00 is required to confirm the space and booking. This payment is NON-REFUNDABLE.
- 2) 100% of the estimated charges are due 10 days prior to the event date. This payment is NON-REFUNDABLE.
- 3) Any balance owing from event is due as stated on the final invoice.

CANCELLATIONS-REDUCTION IN NUMBER OF GUESTS

Deposits will not be refunded in the event of a cancellation.

All cancellations must be made in writing. Any cancellation within:

- 30 days of the event will be subject to 50% of the estimated charges plus a 3% administrative charge.
- 10 days of the event date will be subject to 100% of the estimated charges plus a 3% administrative charge.

A reduction in the number of guests is only permit able within the following attrition schedule:

- 30 days prior to event date- no charge for reduction up to 20% of the number of guests reserved
- 20 days prior to event date- no charge for a further reduction of up to 10% of the number of guests reserved

Reductions in guests must be done in writing and acknowledged by The Truro Golf Club.



OTHER SERVICE OFFERINGS

Audio visual equipment – projection screen, extension cords

Linens- napkins, table cloths table skirting, chair covers

Cloth table cloths and napkins and skirting at appropriate tables can be provided at an extra cost. Dance floor, wine glasses, cutlery and setup (the rental party is responsible for decorating) are available.

Cake cutting service can be provided for \$20.00+HST.

ALCOHOL SERVICE

The Truro Golf Club reserves the right to monitor and inspect all functions and to discontinue service to some or all guests in the event of any violations to Truro Golf Club policies or Nova Scotia Liquor Control Act. No alcoholic beverages will be served prior to 10:30am or after 1:00am.

No liquor will be served to anyone under the age of nineteen (19) or those who our staffs have deemed to be intoxicated. It is unlawful to remove unused product from the licensed areas of the Truro Golf Club.

The Truro Golf Club is responsible for all beverage sales and service in accordance to the Nova Scotia Liquor Control Act. All alcoholic beverage s consumed on our premise must be supplied by the Truro Golf Course. Any liquor found on the premises that was not sold by the Truro Golf Club will be confiscated and those who violate the Truro Golf Club policies will be asked to vacate the property immediately.

Children under 19 years of age are welcome, and permitted to stay until 9:00pm.

SMOKING

Smoking is not permitted within the clubhouse. Smoking is only permitted in designated areas and must be at least 15ft from any air intake system, window or door.