

Welcome to JP's at Otter Creek

Congratulations on your engagement and thank you for considering JPs at Otter Creek as the host venue for your wedding celebration. Our facility is the perfect choice for your memorable event and we await your decision with hopeful anticipation.

Hosting up to 180 guests, our outdoor wedding ceremonies take place under rustic archway placed on an expansive lawn. Rows of white wedding chairs set on either side of the aisle complete the picture-perfect scene. Guests will enjoy watching the exchange of vows with sweeping views of the Otter Creek Valley in the background. Splashes of colour provided by our seasonal flowerbeds lead to our rustic stone and wood clubhouse, where you are greeted by an auspicious entrance way with vaulted ceiling. The Dining Room, has three sets of French doors that open onto a large wrap around patio, where guests can enjoy a pre-reception drink and a selection of appetizers, as they soak up the sunshine and fresh country air

The spacious dining room is radiant and airy with natural light pouring in from windows and French doors, creating a space that is elegant and inviting. Neutral décor allows the room to be customized with flowers and linens to suit your tastes. The gracious interior is complemented with a breath-taking view of the rolling fairways, mature trees, and the signature bridge of our 18th hole.

Take the stress and hassle out of rehearsal night with a relaxing dinner and drinks on the patio or in the dining room. Choice one of our signature barbeque dinners or change it up and just go with appetizers. Either way you don't have to clean the mess or do the dishes.

JPs at Otter Creek offers exceptional service and cuisine. Our locally inspired menu is sure to leave a lasting impression on all of your guests. Our team will work with you to thoroughly plan each detail of your wedding day. The on-site staff will be readily available to ensure that your wedding day wishes are flawlessly carried out.

JP Mooney and Staff



2019 General Information

Catering

BlackGold Barbeque LTD Operating as JP's at Otter Creek caters all functions that take place on the property/grounds. No food or beverages of any kind may be brought on the property of Otter Creek Golf Club, this includes non-alcohol drinks and food. No food/beverages provide by JPs at Otter Creek may be taken off premises. If items are being brought on to the property or taken off the property, permission must be obtained from the event coordinator. All non-standard beverages or menu items that are purchased by JPs at Otter Creek for the event, will be subject to additional costs.

Room Capacity, Facility Fee and Room Rental Packages

One Hundred and Eighty (180) persons

A facility fee will be levied for all events. The facility fee is based on the room rental package selected. Please see below for deals and prices.

All Day Package \$1800.00 - 9:00am to 1:00am Includes the downstairs to get ready, chapel grounds for ceremony, club house and main patio for dinner and reception. **The Day**. \$1500.00 12:00pm to 1:00am chapel grounds, club house and main patio **Just the Event** \$1350.00 - 3:00pm to 1:00 am club house and main patio

Room Equipment, Décor, Entertainment

We provide audio/visual equipment, including 2 flat screen televisions, LCD projector and a 92-inch retractable screen (plug and play support for Windows based PC), cordless microphone, and iPod audio support. If you have a DJ/Entertainment that will be supplying this, you must let us know.

You must inform your Event Coordinator of your plans for décor and entertainment. We will be delighted to assist in arranging your decorative or entertainment requirements. You are welcome to decorate the banquet facilities to suit the individual's tastes (flowers, backdrops, chair covers, etc.) Decorations may be put up the day of the event (earlier decorating times may be arranged through JP Mooney) and must be removed the night of the event. The facility does not allow anything to be adhered or tacked to the walls. Absolutely no open flame (whether inside a holder or not). **Flameless candles only!** Confetti, glitter or rice are not permitted inside or outside of the facilities. A cleaning charge of \$300 (minimum) will be levied against parties violating this policy.



Parking

Complimentary parking is available for your guests. The gates are locked every night and re-open based on the golf course schedule. Any vehicles left overnight will not be accessible for pick up until the gates are re-opened.

There is absolutely no alcohol permitted in the parking lot or on the paved driveway.

Storage and Room Setup

The Event Coordinator must be advised of any special deliveries and room setup requirements prior to the function date. Delivery of materials will only be accepted the week of the wedding (storage space dependent on availability). All deliveries must be clearly labeled with a contact name, phone number and date of the event. Refrigerated storage may be available based on space and at an additional cost. (Please inquiry)

S.O.C.A.N. and Re: Sound

We are required by law to collect on behalf of the Society of Composers, Authors, and Music Publishers of Canada royalties, when copyright music is played. S.O.C.A.N. fee is subject to change, without notice.

Re: Sound Music Licensing Company is a Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. While S.O.C.A.N collects fees on behalf of composers, authors and music publishers, Re: Sound collects fees on behalf of the rights owners of the sound recordings. Re: Sound fee is subject to change without notice.

*charges only apply to those using personal devices to play music.

Beverages

The Alcohol and Gaming Commission regulates the sale of alcoholic beverages and as a licensee we are responsible for the administration of those regulations. No alcoholic beverages can be brought in from any outside sources or taken out of our licensed establishment; this includes all donated alcohol products. It is the law that all alcohol products consumed on the property must be purchased through the L.C.B.O. or Brewer's Retail by this property under our license. The earliest bar service is 11:00 a.m. and the latest bar service is 1:00 a.m. All entertainment should conclude at 1:00 a.m. in order to vacate the facility by 1:30 a.m.



Smoking

Smoking is not permitted inside the clubhouse or outside within 9 meters of any doorway. There is absolutely NO smoking on the patio. Guests must use the designated smoking areas.

BlackGold Barbeque LTD and JP's at Otter Creek does not assume responsibility for any guest partaking in the use of marijuana at said event. All federal and provincial laws will be followed and enforce. Please note: BlackGold Barbeque LTD will make amendments as necessary following more information on the legalization of marijuana.

Guarantees

An estimate of the number of guests attending the wedding must be given with the deposit and booking. The estimated guest count will be used to calculate the 50% deposit. The minimum guaranteed number of guests attending your Wedding is required twenty-eight days (28 days, 4 weeks) prior to the event date, and must be submitted to your Event Coordinator. If a guaranteed number is not provided before the requested date, a guest count equal to the capacity of the room will be used. JPs at Otter Creek prepares all events based on the guaranteed number provided; we are unable to ensure that we will be able to provide the agreed menu and seating for numbers exceeding the confirmed attendance.

If attendance is lower than the guaranteed total provided, the client is responsible for payment for the guaranteed number.

Contracts & Deposits

A non-refundable deposit of \$1000.00 along with a signed contract, is required to confirm your event reservation at JPs at Otter Creek.

A second deposit of 50% is due 28 days, 4 weeks prior to the event.

Final payment is due the day of the wedding and is the remaining balance of the reception invoice and the bar bill. All deposits will be credited toward the total balance of your event.

Payments and Terms

JPs at Otter Creek accepts the following forms of payment for the initial deposit: Cash, Cheque, Bank Draft, Money Order, Debit, or Credit Card.

The second deposit of 50% and final payment must be made by E-transfer, Cash, Cheque, or Bank Draft. Final payment is due the day of the event unless other arrangements are agreed upon. All overdue accounts are subject to an interest charge of 5% per month.



Cancelation and Refunds

First Deposit- \$1000.00 is non-refundable.

If the wedding is cancelled seven (7) months prior to the wedding date, there will be no further charges. If the wedding is canceled within seven (7) months of the wedding date, the wedding clients will pay the second deposit of 50% of the total wedding reception invoice.

Cancelling the wedding within 2 months of the wedding date, the wedding clients is responsible for the total wedding invoice amount, including any specialty items that were ordered for the wedding.

Damage and Security

JPs at Otter Creek reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The Clients of the wedding are held responsible for their guests and their actions. BlackGold Barbeque LTD does not assume responsibility or liability for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the premises at the end of the function.

JPs at Otter Creek is held responsible for the serving of the alcohol. As we aim to provide a safe and friendly environment for our guests and staff, we abide by all municipal, regional, provincial, and federal laws governing the sale, purchase, serving, and consumption of alcohol. All of our staff are trained in the responsible service of alcohol. We seek the cooperation of our guests to assist us in our commitment to provide the best possible experience for you and your guests.

By signing this document, I acknowledge that I have reviewed and will abide by the rules and regulations as set out in the General Information Section.

Client Signature:	Date:
Client Signature:	Date:
Host Signature:	Date:



Bride and Groom Contact Information **Bride**

Name:				
Phone:	Cell:			
1 1101101	CCIII			
Email:				
Groom				
Name:				
Phone:	Cell:			
Email:				
Wedding Date:				
On Site Ceremony:	•			



Wedding Venue Contract

Caterer: BlackGold Barbeque LTD

Operating as: JP's at otter Creek and

Location: JPs at Otter Creek Golf Club

275 James St.

Otterville, Ontario NOJ 1RO	JP'S Barbeque and Catering	
NOS IRO		
Wedding Date:		
Event Coordinator: JP Mooney/ Perry Deconinck, JoLynn Smith		
Client(s):		
Mode of Payment for Desposit (\$1000.00): Acceptable Payment Methods: Cheque, Cash, Debit, Credit Card or E-Transfer		
This contract is an agreement that the above date is reserved for a wedding at JP's at Otter Creek, and catered by BlackGold Barbeque LTD.		
Client Signature:	Date:	
Client Signature:	Date:	
Host Signature:	Date:	



Wedding Menu 2019

Passed Appetizers

Pick One for \$4.25, Pick Three for \$12, Pick Five for \$17

Bruschetta Toast Point Topped with Sheep Milk Feta
Smoked Trout and Herb Cream Cheese Canapés
Ontario Duck Breast and Candy Onion Toast Point
Bacon Wrapped Water Chestnuts with a BBQ Asian Glaze
Cheese Stuffed Crimini Mushrooms
Beef Brisket Eggrolls with a Sweet Chili Barbeque Sauce
Pulled Jack Fruit Eggrolls with a Sweet Chili Barbeque Sauce
Pulled Pork Mini Potato Skins
Mushroom Cheese Mini Tart
Jalapeno Popper Mini Tarts
Oxford Meatballs in Barbeque Sauce
Sweet and Sour Meatballs
Arancini Balls with Marinara Sauce
Cauliflower Fritters (Indian Style) with a Tamarind Sauce
Lake Erie Perch and Pickerel Bites with House Tartar



Station Appetizers

Vegetables and Dip Platter \$2.50

Seasonal Vegetables served with Roasted Garlic Hummus and Barbequed Onion Dip

Fresh Fruit Platter \$2.50

Seasonal Fresh Fruit

Local Artisanal Cheese Platter \$3.75

Assortment of local Artisanal Cheeses Served with a Variety of Crostinis and Crackers

Smoked Meat Platter \$3.75

A Selection of In-House Smoked Meats and Local Favorites

Smoked Meat and Cheese Platter \$4.25

Chef favourite Smoked Meats and Local Cheeses Served with Crostini's and Crackers

Assorted Sushi Platter \$4.25

A variety of local Fish and Vegetable Maki Rolls with a Barbeque Flare

Dips and Spreads \$3.25

Roasted Garlic Hummus, Roasted Bean Spread, Tomato Bruschetta, Roasted Red Pepper and Feta Dip An assortment of Breads, Chips and Crackers



Dinner is served Family Style and Includes:

Freshly baked dinner rolls and butter and choice of one salad Choice of one potato or rice dish and one vegetable dish Choice of one dessert, Served with Coffee and Tea *Add an extra salad or side for \$3 per item per person

Roasted or Smoked Pork Loin \$53

Seasoned with our blend of spices and cooked slowly on the barbeque or oven roasted.

Served with a Pan Dripping Gravy or Barbeque Sauce

Barbeque or Roasted Chicken \$53

Slow Roasted or Barbequed Chicken Breasts, Thighs and Legs. Served with Pan Dripping Gravy or Barbeque Sauce

Maple Herb and Dijon Crusted Salmon \$59

Fresh from the East Coast, brushed with our Maple Herb Dijon Paste and smoked to perfection over select hard woods.

Prime Rib \$63

Seasoned AAA Beef, Prime Rib smoked or roasted Served with Horseradish, and Pan Dripping Gravy or Barbeque Sauce

Prime Rib & Chicken \$70

Seasoned AAA Beef, Prime Rib smoked or roasted Slow roasted or barbequed Chicken Breasts, Thighs and Legs. Served with Horseradish, and Pan Dripping Gravy or Barbeque Sauce

Prime Rib, Chicken and Salmon \$81

Seasoned AAA Beef, Prime Rib smoked or roasted Slow roasted or barbequed Chicken Breasts, Thighs and Legs. Fresh from the East Coast Salmon, Brushed with our Maple Herb Dijon Paste Served with Horseradish, and Pan Dripping Gravy or Barbeque Sauce



Salads

Barbeque Kissed Caesar Salad Mixed Greens Salad Mediterranean Garden Salad Spinach Summer Berry Feta Salad

Potatoes and Rice Sides

Herb Roasted Potato

Roasted Garlic Mashed Potatoes

JP's Barbeque Rice Pilaf

Smokey Bacon Potato Salad

Penne in Marinara Sauce

Seasonal Vegetable Sides

Grilled Mix Vegetables
Asparagus with a Lemon Garlic Butter Sauce
Green and Yellow Beans Sautéed in Infused Butter
Broccoli and Cauliflower
Roasted Root Vegetables
JP's Maple Butter Carrots



Desserts

Seasonal Inspired Fruit Crisp Seasonal Inspired Pies Assorted Cheese Cakes

Strawberry Sundae Square Add Vanilla Ice Cream to any dessert for \$1.50 per person **Custom Dessert may be available – additional charges may apply

Vegetarian Entrees *Substituted for regular entrees

Barbeque Portobello Mushroom Stir Fry

Local seasonal vegetables in an Asian Inspired sauce served over Chow Mein Noodles

Creamy Vegetable Risotto

Local seasonal vegetables and creamy Arborio rice finished with Pecorino Romano

Vegetable Linguine

Local seasonal vegetables in our signature marinara sauce on a bed of linguine

Barbequed Pulled Jack Fruit

Served with the same as dinner or custom side to meet dietary restrictions

Kids Menu

Chicken Fingers and Fries Chicken Fingers with Mac and Cheese



Late Night Buffet

** Based on FULL Guest Count

Barbeque Slider Station

Served with Slider Buns, Zesty Coleslaw and Signature Barbeque Sauce

Choose From:

Barbequed Pulled Pork \$7
Barbequed Pulled Chicken \$7

Smoked Beef Brisket \$8 Pulled Jack Fruit \$7

Barbequed Pizzas \$9

Vegetarian, Pepperoni, Meat Lovers, Deluxe, Canadian

Frikandel and Croquettes \$9

Served with all your Favourite Toppings

Poutine Bar \$9

Fresh Cut Fries, Cheese Curds and Gravy

Poutine and Slider Bar \$13

Fresh Cut Fries, Cheese Curds, Gravy, Zesty Coleslaw, Signature Barbeque Sauce Slider Buns and Choice of Barbeque Meat

The All-In Buffet \$16

Barbequed Pizzas, Poutine Bar, Slider Bar, Fresh Baked Sweets and a Fruit Tray

**Custom Late Night Buffet may be available – additional charges may apply



2019 WEDDING BAR MENU AND SERVICE

Basic Bar: Includes House Liquors, House Wine Pelee Island Baco and Vidal Draught Beer, Bottle Beer, and Fountain Pop Mix Signature Bar Menu: Includes basic bar selection plus, pick your favorites Complete Bar Package: Guest are invited to enjoy all the bar has to offer.

Refreshment Stand \$4.25

Lemonade, Ice Tea Station and Fruit Punch
Setup inside or outside on the ceremony grounds. Can also be set up to serve Beer and
Wine for when the ceremony is finished.

Table Wine Pairings starting at \$42.00 per pair

Pairing- One Bottle of Pelee Island Baco Noir and Vidal Wine per table.

Pelee Island Custom Labels are available with any wine form Pelee Island. Specialty
Wines and Custom Label Wine must be purchase by the case (12 bottles per case).

Other wines are available please inquiry

Cocktail Reception Wine Bar (6oz glass) \$6.38 and up

Offer your guest a Selection of wine that complements the day.

Select local wine from some of our favourite local wineries or select your favorite from LCBO. (Peele Island, Burning Kiln, Diamond Estates Winery, Frisky Beaver)

Draft Beer (20oz) \$6.64

Bud Light, Rolling Rock, Mill St Organic, New Limburg Belgian Blonde, Ramblin Road Cream Ale, Hometown Southern Lite

Bottle Beer (341mL) \$5.97

Labatt Blue, Bud Light, Budweiser, Alexander Keiths
Ramblin Road Pilsner and Unleashed IPA,
Labatt 50, Corona and Mill St. Organic Bottles not included in the Basic Bar package



New Limburg (500mL) \$7.52 Black Sheep Milk Stout, IPA, Petite Blonde

Brickworks Cider (473mL) \$7.09 Batch 1904, Queen Street 501, Parkside Cherry, Stadium Peach,

> Social Lite's (355mL) \$6.86 Pineapple Mango, Lime Ginger, Grapefruit Pomelo

Coolers (355mL) \$6.86 Twisted Tea, Blackfly Lemon Lime Vodka Soda Fizz and Grapefruit Gin Fizz

His/ Hers Wedding Cocktails and Signature Drinks Starting at \$7.75

Centennial Whiskey Sour, Disaronno Sour, Margarita, Daiquiris, BBQ Iceberg Caesar,
Tito's Long Island Ice Tea White Freeze,
Old Fashioned Bullet, Assorted Martinis, and many more

House Liquors (1oz) \$5.76 Selections may change Forty Creek Whiskey, Iceberg Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Sauza Tequila, Dewar's Scotch Whiskey

Back Bar- Selection and Prices may vary

Vodkas- Loon, Crystal Head, Tito's, Whiskey- Crown Royal, Jameson, White Owl, Canadian Club Small Batch, Wayne Gretzky 99 Red Cask 40 Creek Honey Spiced, Twelve Barrel, Centennial, JP Wiser Scotch Whiskey- Ballantine's Blended, Rum- Sailor Jerry's, Kracken, Appleton Estates, Malibu, Rum Chata, Teguila- Hornitos, Café Patron, Lime Patron,

Top Shelf- Selection and Prices may vary

Cabo Wabo Tequila, Gibson's Finest Venerable, Glen Breton Single Malt Whiskey, Balvenie Double Wood, Johnny Walker Blue, Hennessy Cognac, Ron Zacapa Centenario, Grey Goose Vodka, Stoli Elit Vodka, Isles of Harris Gin



Non-Alcohol Drinks Bottled Pop \$2.75 Bottle Juice and Chocolate Milk \$3.50 PowerAde and Monsters \$4.00

Open Bar

Bar bill is based on consumption. Bar sales are calculated the day of the wedding and a total amount owing will be available at the end of the night. The amount owing can be paid by Cash, Cheque, Debit, Bank Draft or Money Order only.

**3.5% will be added to final bar tab if paying by credit card.

Donation Bar or Toonie Bar

Bar bill is based on consumption. Guests make donations or pay \$2 per drink. The money collected in a locked box. (not supplied) The bar bill is paid by the Wedding host. Bar sales are calculated day of the wedding and a total amount will be available at the end of the night. The money collected can be used to pay the bar balance that night or the amount owing can be paid by Cash, Cheque, Debit, Bank Draft or Money Order or E-transfer.

**3.5% will be added to final bar tab if paying by credit card.

Cash Bar

Guest pay for their own drinks as they order them. Guest can open a tab with a Credit Card, name and phone number. Guest can Pay Cash, Debit, or Credit Card only.