



# Weddings

AT FOREST CITY NATIONAL



Photos by Wesley Forbes Photography



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## 2023 - 2024 PACKAGE

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# *Your happily ever after begins at* **FOREST CITY NATIONAL**

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Tucked among the trees overlooking beautiful Fanshawe Lake, Forest City National Golf Club provides spectacular views for an outdoor ceremony and incredible photo opportunities. A beautiful newly renovated venue, that allows for the ceremony and reception to be all at one location. The talented Executive Chef can customize a perfect wedding menu to suit your individual needs. Forest City National strives towards high quality and attentive customer service to provide a truly memorable experience.

## **A Forest City National Wedding Includes:**

- ❧ Complimentary Menu & Wine Tasting For The Bride & Groom and 4 additional guests
- ❧ Forest City National Golf Course Grounds For Photography
- ❧ Uniformed Staff
- ❧ White or Ivory Table Linens
- ❧ Choice Of White or Ivory Napkins
- ❧ Private Bridal Suite
- ❧ Microphone And Podium

## **Facilities and capacity**

**Lake View Banquet Hall** - With a seating capacity of 220, this elegantly decorated room offers an outstanding view of Fanshawe Lake. Adjacent to their patio and restaurant, the Lakeview Banquet Hall can be configured in several different layouts to meet your wedding dreams.

**Lakefront Ceremony Space** - The Lakefront Ceremony space is tucked among the trees overlooking beautiful Fanshawe Lake. For an outdoor wedding ceremony, this option provides the perfect setting and incredible photo opportunities! Its capacity is for up to 220 guests.

We welcome anyone to book a FCN tour or inquire about more information  
**Contact Stephanie Holmes: [stephanie@fcngolf.com](mailto:stephanie@fcngolf.com) | 519-451-0994 ext. 220**





# *Lakefront* ON SITE CEREMONY

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## **A Forest City National Ceremony Includes:**

- ☞ Dedicated rehearsal time before wedding
- ☞ Lakefront
- ☞ Set up for up to 220 guests
- ☞ Wedding arbour
- ☞ Exclusive use of patio/back lawn for your cocktail hour
- ☞ Serving staff
- ☞ White Garden Wedding Chairs
- ☞ All day access to a locked bridal suite

All prices are subject to HST and Event Charges of 10%.





# *Lakerview* BANQUET HALL

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## **A Forest City National Wedding Includes:**

- ✧ Room set-up
- ✧ Serving staff
- ✧ Tables, chairs, china, silverware & glassware
- ✧ Podium with a microphone
- ✧ Linen & napkins. An option of a premium linen is available, pricing available upon request.
- ✧ Complimentary parking
- ✧ Wheelchair access
- ✧ Tent Service can be added for an additional fee

All prices are subject to HST and Event Charges of 10%.







## THE FOOD

At Forest City National we pride ourselves on customizing the menu to suit all tastes. The talented Executive Chef and his culinary team leave every taste bud satisfied and can accommodate all your dietary needs. You'll be sure to have guests raving about your wedding meal.

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## DINING OPTIONS

***Gourmet Plated Dinner*** - All entree pricing includes dinner rolls, salad, entree and dessert.

***Buffet Dinner*** - A variety of options for a buffet styled dinner with dinner rolls served to tables.

We encourage you to discuss any alternative selections needed for your event. Special dietary requests can be arranged with advance notice.





## BAR OPTIONS:

### STANDARD BAR

Shots and doubles are not included in the above stated price.

### PREMIUM BAR

Upgrade to premium bar for \$12.00 per person. Includes shots, doubles and unlimited wine at dinner.

### CASH BAR:

\$7.75 per drink (includes bar rail, wine, beer)

### NON-ALCOHOLIC BAR

\$10 per person

### DRINK TICKETS

Tickets are available per person.

Forest City National's liquor license allows for events to bring in their own wine as long as the following conditions are met:

- Wine can not be homemade.
- Wine must be commercially bottled and purchased at either the LCBO or a winery

Each 750mL bottle is subject to a \$22 per bottle corkage fee.





# LOVE ACTUALLY

*"True Love lasts  
a Lifetime"*

## THIS PACKAGE INCLUDES:

### STARTER

(SELECT 1)

Dinner Rolls Included

Classic Caesar Salad

Bistro Green Salad

### MAIN ENTREE

(SELECT 2 PROTEIN)

All entrees are served with Chef's selection of  
Seasonal Vegetables

Striploin with Demi Glace with Garlic Mashed Potatoes

Spinach & Chevre Stuffed Chicken with Roasted Red  
Potatoes & Roasted Red Pepper Sauce

Herb & Dijon Crusted Salmon Fillet with Basmati Rice  
Pilaf and Lemon Tarragon Cream Sauce

### SELECT 1 VEGETARIAN

Spinach & Chevre stuffed Cannelloni with Romesco  
Sauce & Parmesan

Pesto Bruschetta Pasta Primavera with Parmesan

Fried Gnocchi with Marinara, Pesto and Asiago

### DESSERT

(SELECT 1)

Includes Coffee & Tea

Turtle Cheesecake

New York Cheesecake with Cherry Coulis

Flourless Chocolate Torte

Bailey's Creme Brulee

Strawberry Shortcake

Triple Chocolate Mousse

### LATE NIGHT SERVICE

Includes Coffee & Tea

### ADDITIONAL SERVICES:

Wedding cake cut & platter service  
For an additional fee of \$2/plate



# THE CASABLANCA

*"I think this is the beginning  
of a beautiful friendship."*



## THIS PACKAGE INCLUDES:

Your Choice of 3 Hors D'oeuvres  
Non- Alcoholic Punch & Soft Drink Service during "cocktail" hour.

### STARTER

(SELECT 1)

Dinner Rolls Included

Classic Caesar Salad

Bistro Green Salad

Summer Berry Salad

Greek Salad

### MAIN ENTREE

(SELECT 2 PROTEIN)

All entrees are served with Chef's selection of  
Seasonal Vegetables

Striploin with Demi Glace with Garlic Mashed  
Potatoes

Beef Tenderloin Fillet with Garlic Mashed Potatoes  
and Red Wine Demi

Chicken Cordon Bleu with Garlic Mashed Potatoes  
and Dijon Cream Sauce

Herb & Dijon Crusted Salmon Fillet with Basmati  
Rice Pilaf and Lemon Tarragon Cream Sauce

### SELECT 1 VEGETARIAN

Spinach & Chevre stuffed Cannelloni with Romesco  
Sauce & Parmesan

Pesto Bruschetta Pasta Primavera with Parmesan

Fried Gnocchi with Marinara, Pesto and Asiago

### DESSERT

(SELECT 1)

Includes Coffee & Tea

Turtle Cheesecake

New York Cheesecake with Cherry Coulis

Flourless Chocolate Torte

Bailey's Creme Brulee

Strawberry Shortcake

Triple Chocolate Mousse

### LATE NIGHT STATIONS

Includes Coffee & Tea

Choose 2 Late Night Station Options

### ADDITIONAL SERVICES:

Wedding cake cut & platter service  
For an additional fee of \$2/plate





# THE NOTEBOOK

*"You are, and always have  
been, my dream."*

## THIS PACKAGE INCLUDES:

Your Choice of 4 Hors D'oeuvres & House wine with Dinner &  
Standard Open Bar

### STARTER

(SELECT 1)

Dinner Rolls Included

#### SALADS

Classic Caesar Salad

Bistro Green Salad

Summer Berry Salad

Greek Salad

#### SOUPS

Fire Roasted Red Pepper & Tomato with  
Creme Fraiche

Broccoli & Cheddar with Cheddar Garnish

Potato & Leek with Bacon Garnish

#### SORBET

Mango

Lemon

Blueberry Lemon

Raspberry Lemonade

Lemon Basil

### MAIN ENTREE

(SELECT 3 PROTEIN)

All entrees are served with Chef's selection of Seasonal Vegetables

Prime Rib of Beef with Garlic Mashed Potatoes and Au Jus

Striploin with Demi Glace with Garlic Mashed Potatoes

Beef Tenderloin Fillet with Garlic Mashed Potatoes and Red Wine Demi

Chicken Cordon Bleu with Garlic Mashed Potatoes and Dijon Cream Sauce

Herb & Dijon Crusted Salmon Fillet with Basmati Rice Pilaf and Lemon Tarragon Cream Sauce

#### SELECT 1 VEGETARIAN

Spinach & Chevre stuffed Cannelloni with Romesco Sauce & Parmesan

Pesto Bruschetta Pasta Primavera with Parmesan

Fried Gnocchi with Marinara, Pesto and Asiago

### DESSERT

(SELECT 1)

Includes Coffee & Tea

Turtle Cheesecake

New York Cheesecake with Cherry Coulis

Flourless Chocolate Torte

Bailey's Creme Brulee

Strawberry Shortcake

Triple Chocolate Mousse

### LATE NIGHT STATIONS

Includes Coffee & Tea

Choose 2 Late Night Station Options

### ADDITIONAL SERVICES:

Wedding cake cut & platter service  
For an additional fee of \$2/plate

All prices are subject to HST, and Event Charge of 10%.



# THE EVER AFTER

*"Fortunately, I tripped over  
an angel."*

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## THIS PACKAGE INCLUDES:

- Post-Ceremony Champagne Punch & Fruit Punch
- Signature Drink during cocktail hour
- Choice of up to 5 types of hand passed hors d'oeuvres
- Antipasto Platter or Artisan Breads and Tapenade's served during cocktail hour
- House wine with dinner
- Standard Open Bar

### STARTER

(SELECT 2)

Dinner Rolls Included

Classic Caesar Salad  
Bistro Green Salad  
Summer Berry Salad  
Greek Salad

### SOUPS

Fire Roasted Red Pepper & Tomato with  
Creme Fraiche

Broccoli & Cheddar with Cheddar  
Garnish

Potato & Leek with Bacon Garnish

### SORBET

Mango

Lemon

Blueberry Lemon

Raspberry Lemonade

Lemon Basil

### MAIN ENTREE

(SELECT 3 PROTEIN)

All entrees are served with Chef's  
selection of Seasonal Vegetables

Prime Rib of Beef with Garlic Mashed  
Potatoes and Au Jus

Striploin with Demi Glace with Garlic  
Mashed Potatoes

Beef Tenderloin Fillet with Garlic  
Mashed Potatoes and Red Wine Demi

Striploin with Demi Glace with Garlic  
Mashed Potatoes

Chicken Cordon Bleu with Garlic  
Mashed Potatoes and Dijon Cream  
Sauce

Herb & Dijon Crusted Salmon Fillet  
with Basmati Rice Pilaf and Lemon  
Tarragon Cream Sauce

### SELECT 1 VEGETARIAN

Spinach & Chevre stuffed Cannelloni  
with Romesco Sauce & Parmesan

Pesto Bruschetta Pasta Primavera with  
Parmesan

Fried Gnocchi with Marinara, Pesto and  
Asiago

### DESSERT

(SELECT 1)

Includes Coffee & Tea

Turtle Cheesecake

New York Cheesecake with Cherry  
Coulis

Flourless Chocolate Torte

Bailey's Creme Brulee

Strawberry Shortcake

Triple Chocolate Mousse

### LATE NIGHT STATIONS

Includes Coffee & Tea

Choose 2 Late Night Station Options

### ADDITIONAL SERVICES:

Wedding cake cut  
& platter service included



# HORS D'OEUVRES, ADD ONS, & LATE NIGHT OPTIONS

## HAND - PASSED HORS D'OEUVRES

### Fresh Tomato Bruschetta Crostini

Freshly diced Beefsteak Tomato Bruschetta served on toasted Garlic Crostini with Shaved Parmesan and a drizzle of Balsamic Reduction

### Shaved Beef Crostini

Shaved Beef served on House baked Garlic Crostini with Dijon Horseradish Aioli

### Stuffed Mushroom Caps

Cremini Mushroom stuffed with Chevre, Bacon, Italian Sausage, Scallions and 3 Cheese blend and Fresh Herbs

### Vegetable Spring Rolls

Fried Spring Vegetables rolled in Filo and served with Sweet Thai Sauce

### Honey Lime Chicken Skewers

Marinated Chicken breast garnished with Cilantro and fresh Lime wedges served with Chipotle Ranch

### Coconut Shrimp

Fried Coconut breaded Shrimp served with Green Curry Sauce

### Mini Double Stuffed Potatoes

Oven baked Mini Red Potatoes stuffed with Cheddar, Bacon, Scallions and Sour Cream and Fresh Herbs

### Fried Arancini with Romesco

Fried Risotto Balls stuffed with Fresh Mozzarella, served with Romesco Sauce

### Southwest Shrimp Tostada

Sauteed Shrimp with Guacamole, Pico de Gallo and Feta served on a Toasted Tortilla

### Mini Caprese Spoons

Bocconcini with Heirloom Cherry Tomatoes, Fresh Basil, drizzled with Olive Oil and Balsamic

### Chicken Souvlaki Skewers

Marinated Chicken served with Tzatziki and garnished with Feta and Fresh Dill

### Italian Meatballs with Marinara

Homemade Italian Meatballs served with Marinara, Parmesan and Fresh Herbs



## ADD ONS :

### Antipasto Display

(Serves 30 Guests)

An assortment of Cured Meats, Marinated Grilled Vegetables, Pickles & Olives served with a Selection of Mustards and Crostinis

### Fresh Fruit Display

(Serves 30 Guests)

An selection of sliced Fresh Fruit including: Watermelon, Cantaloupe, Oranges, Honey Dew and Fresh Seasonal Berries

### Cheese Board Display

(Serves 30 Guests)

Chef's selection of assorted Cheeses served with Fresh Fruit and Crackers

### Shrimp Cocktail Display

(Serves 30 Guests)

Chilled Poached Black Tiger Shrimp served with House-made Cocktail sauce and lemon wedges



## LATE NIGHT

{Select One (1) Late Night station}

### Assorted Cookie Display

Chef's selection of a variety of oven baked cookies

### Poutine Bar

Served with French Fries, Cheese Curds, Bacon Scallions and Beef Gravy

### Homestyle Pizzas (Choice of 3)

Cheese, Pepperoni, Canadian, Hawaiian, BBQ Chicken, Vegetarian

### Pulled Pork Bar

Slow braised Pork shoulder tossed in Sweet & Smokey BBQ sauce served with Crispy Fried Onions, Sliced Pickles and Brioche slider buns

### Loaded Nacho Bar

Corn Tortillas with diced Bell Peppers, Red Onions, Tomatoes and Cheddar Cheese served with Salsa and Sour Cream (Add Chicken OR Beef for \$20/tray)

### Pierogi Bar

Fried Potato & Cheddar stuffed Pierogies served with Sour Cream, Scallions, Bacon and Cheddar Cheese

### Sweet Tooth Display

An assortment of desserts including, Chocolate Brownies, Cookies, Butter Tarts, Cake Squares, Mini Cheesecakes & Fresh baked Pastries

### Fresh Fruit Display

Chef's Selection of Seasonal Fruits

### Soft Taco Bar

Flour Tortillas with marinated pulled Chicken, seasoned Ground Beef served with Coleslaw, Pico De gallo, Shredded Lettuce, Lime Wedges, Chipotle Aioli, Salsa, Sour Cream & Guacamole





“WHEN YOU REALIZE  
YOU WANT TO SPEND  
THE REST OF YOUR LIFE  
WITH SOMEBODY, YOU  
WANT THE REST OF  
YOUR LIFE TO START AS  
SOON AS POSSIBLE.”

*- When Harry Met Sally*





## ADDITIONAL INFORMATION:

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Gluten-free and special dietary options available as pre-order.

### CHILDREN'S MEALS (FOR AGE 2-12 YEARS OLD)

\$35 - Includes a special starter and dessert.

Select one (1) entrees of Pasta or Chicken Fingers & Fries for all children in attendance.

### MINIMUM BANQUET EXPENDITURE

Any function held on a Saturday and holiday Sunday's during the period from May 1st to and including October 31st, Forest City National requires a minimum banquet expenditure of \$19,000 excluding any applicable taxes and gratuities.

### BAR SERVICE FEE

The Notebook package, The EverAfter package, Host Bars and Non-Alcoholic Bars have an additional bar service fee of \$300.00 plus taxes.

### GLASS CLINKING

Clinking glasses is not permitted. A fee of \$20 per broken glass will be applied.

### GRATUITY

Gratuity is a minimum of 8% and will be divided up between all staff assisting with your event.

### DEPOSIT

A non-refundable deposit of \$3000.00 is required at time of confirmation of booking. The event team requires a credit card number with your initial payment.

### ROOM SET-UP AND DECORATIONS:

The room may be decorated the evening prior to the event, providing there is no function. We request that no nails, screws or tape be used in any fashion that may damage the property. Please do not hang anything from the chandeliers without permission. Chair Rental: If you are bringing in chair rentals an additional fee of \$950 will apply. Extension cords are not provided. Wifi is not included.

### CONFETTI, RICE, GLITTER, WAX AND ADDITIONAL CLEANING

We regret to inform you that confetti, rice, glitter, etc. are not allowed in or around the buildings. Use of confetti, rice, glitter, etc., that requires additional cleaning above and beyond the normal requirements after the function or wax is spilled (caused by the wedding couple or their guests) on tablecloths, chairs, carpet or any part of the Club or surrounding buildings, will result in a minimum \$500 clean-up charge.

### SOCAN AND RE:SOUND FEE (SOCIETY OF COMPOSERS, AUTHORS AND MUSIC PUBLISHERS OF CANADA)

Forest City National is required to automatically place a SOCAN and RE:SOUND fee of \$90.12 +HST for all events using live or recorded music. By law: in accordance with the Copyright Act, the Copyright board has certified & hereby publishes the statement of royalties to be collected by SOCAN for the performance or communication by telecommunication, in Canada, of musical or dramatico-musical works in respect of Tariff No 8 I.E. Music provided by a Disc Jockey or Live Music.





# Weddings

AT FOREST CITY NATIONAL



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**INTERESTED IN A WEDDING AT  
FOREST CITY NATIONAL GOLF CLUB?**

Book a FCN tour or inquire about more information

**Contact Stephanie Holmes: [stephanie@fcngolf.com](mailto:stephanie@fcngolf.com) | 519-451-0994 ext. 220**

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