

W E D D I N G P A C K A G E

The Perfect Place to Begin.





Founded in 1958, Craigleith Ski Club is a warm and vibrant venue to come together with family and friends to share in any celebrations. Whether you are throwing a summer party on the patio or hosting an elegant wedding, Craigleith Ski Club's luxurious 26,000 square foot post and beam Base Lodge is the perfect place to entertain. Our Base Lodge boasts towering cathedral ceilings, handcrafted woodwork, two fireplaces and a sweeping view of the hills.

Craigleith Ski Club offers many possibilities for hosting your ceremony as well, whether it be inside with the stone fireplace as a backdrop or outdoors on our expansive patio with views of the ski hills. The Base Lodge is available for bookings from early spring to late fall.



Wedding & Events PEASEMARSH FARM CATERING

Peasemarsh Farm Catering has become synonymous with quality and resounding consensus that it is elevating the catering landscape with creativity, novelty and edge. The growing company has earned a reputation for going beyond kitchen limits and crafting experiences in unique, offsite destinations with a focus on local, fresh and regional ingredients. Meticulous attention to detail, handcrafted dishes, and a farm-to-table commitment has Peasemarsh Farm surpassing even the highest of standards.

Chef and owner Chris Bishop loves to travel, backpack and snowboard. But his passion is food. He began formal training as a chef at age 18 and among his many other jobs has cooked for Queen Elizabeth, Prince Phillip and Princess Anne.

At Peasemarsh Farm Catering, we offer full-service mobile catering for weddings, easy entertainment, bereavement, and corporate events no matter where you are located. We create custom menus for all of our clients that are made with only the freshest and highest-quality ingredients available. We let the season determine what we cook. We are always more than happy to accommodate any dietary restrictions, allergies or food preferences. We pair our mouth-watering cuisine with extraordinary onsite chefs, service staff and bar services.



Meru Design

Bar Packages



Event Manning



Peasemarsh Farm Catering, will provide full catering services. Choose from buffet-style meals, gourmet specialties, delectable desserts, classic hors d'oeuvres and much more!



Prices from \$1000 - \$4000

Prices include availability for set up the day before your event and the day after the event for tear down. Comfortably accommodates groups of up to 240 people for a sit-down dinner 6ft tables available onsite can be made into squares to seat 8 to 10 per table Staging available onsite for a raised area to highlight head table or band Outdoor patio area

Customized Packages Available

Even Concilege Service CRAIGLEITH SKI CLUB

Our Event Concierge Services highlight menu curation, decor support, third-party vendor assistance, and day-of event management. Whether you are celebrating a milestone or a wedding day, our Event Team works tirelessly to ensure you are stress-free when it matters most.



Pricing starts at \$1,000 + HST *Basic set up fees, subject to change based on requests*

Menu consultation appointment Menu Tasting for bride & groom Setting up ceremony chairs and signing table Setting up dining tables and placing name cards, favours, centerpieces etc. Additional décor such as seating charts, guest book, signage, card boxes etc. Facilitating receivership of vendors Overseeing setup and tear-down

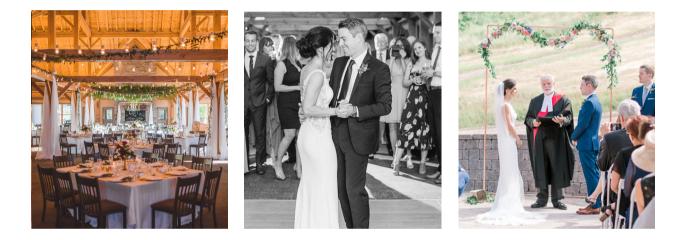
If you are looking for additional Coordination we offer couples Month of Coordination Services in the 4 -6 weeks leading up to your big day. Pricing starts at \$1,500 + HST

> A complimentary initial meeting Review of all plans the couple has made Vendor Management Unlimited Calls, Texts and Emails Supervision of the Rehearsal Supervision of the Ceremony & Reception Set-up Detailed Wedding Day Timeline Coordination Services until the end of the Reception

| www.peasemarshfarm.ca | info@peasemarshfarm.ca | 705-441-4424 |

Venue Information CRAIGLEITH SKI CLUB

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BASE LODGE \$4,000 + HST

Prices include availability for set up the day before your event and the day after the event for tear down. Comfortably accommodates groups of up to 280 people for a sit-down dinner or 400 for a stand up cocktail reception 6ft tables available onsite can be made into squares to seat 8 to 10 per table Staging available onsite for a raised area to highlight head table or band Outdoor patio area

BAR AREA \$1,000 + HST

Included in the rental fee is the bar area only of the Base Lodge. Prices include availability for set up the day before your event and the day after the event for tear down. 50 - 100 people. High top tables included.

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We encourage you to reserve and book your date as soon as possible as dates will not be held or reserved until the contract is signed and a deposit has been paid.



Deposit #1

A \$1,000 initial non-refundable deposit of the full invoice/estimate is required at the time of contact signing. This will secure your event date with Craigleith Ski Club & Peasemarsh Farm Catering.

Deposit #2

A second payment based on 100% of the estimated total cost for your event less the deposit received is due seven (7) days prior to the event by payment with cheque, credit or debit card or E-Transfer.

Deposit #3

A third payment, if necessary will be billed after the function for any costs incurred after the second payment. A late payment charge of 2% compounding monthly will be added to your invoice if the final account is not paid after 7 days of the invoiced date.

Damage Deposit

A damage/cleaning deposit of \$2,000 is required, payable two weeks prior to the event date. The full deposit will only be refunded after an inspection of the building by a Peasemarsh Farm staff member, ensuring the building is damage free and clean.

Cancellation Policy

If cancelling an event within 30 days of the scheduled event date 50% of the invoice will be due. Cancellations made less then 1 week prior to the scheduled event will result in full payment being due.

The individual renting the venue assumes all responsibility for damages to property rented to the client that may be caused by guests or invitees.



Our fully licensed venue offers our clients several options for their bar service. For shorter events and parties who anticipate light drinking, clients may opt for a consumption bar where they are billed based on the drinks consumed.

Our set bar packages provide the best value and flexibility for the majority of our clients. All packages are based on an eight hour experience which includes five hours of reception service and three hours of wine service.



Beer & House Wine Package \$50pp (Domestic Beer & House Wine) 5 Hours of Reception Service and Three Hours of Wine Service.

Standard Package \$65pp (Signature Drink, Domestic Beer, House Wine, Cider, Coolers, Bar Rail, Non-Alcoholic Drinks) 5 Hours of Reception Service & 3 Hours of Wine Service. Additional Hours billed at \$10pp + HST per hour

Premium Package \$75pp (Signature Drink, Domestic & Craft Beer, Cider, Coolers, Select Wine, Premium Spirits, Non Alcoholic Drinks) 5 Hours of Reception Service & 3 Hours of Wine Service. Additional Hours billed at \$12.50pp + HST

*Please note:

Packages do not include shots, doubles. Additional hours and selections may be added. Special requests for dinner wine may be accommodated based on price point and availability. Children and vendors will be given a non alcoholic package of \$20pp.



Our Event Manager & Chef will work with you to design the perfect offerings for your special day. Our sample menus give you a taste of what we have to offer. Our team will help you create a customized menu based on your wants & needs. You will find all of our menus offer a unique twist on all the favourites. We strive to use only the best fresh & local ingredients.



We offer weddings tastings paired with our in house wine offerings to help couples in the difficult decision process. These tastings are complimentary once a deposit has been made or can be accommodated for a fee based on menu selection.

We are happy to work with couples to ensure we accommodate all dietary restrictions and allergies to ensure all guests are able to enjoy their meal. Please ensure advance notice is provided for these accommodations.

Per person costs are determined by NUMBER OF COURSES, SERVICE STYLE AND MENU SELECTION. Late night snack options are billed separately.

> Meal Prices run \$70 - \$140 per person + 13% HST & 18% Gratuity All quotes include staffing costs



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¹anapés

Steak Tartar on Crisp Rye Bread

Roast Beef with Mini Yorkshire Pudding

Shrimp & Avocado Salsa In a Chinese Spoon

Goat Cheese & Artichoke Phyllo Tart

Roasted Haloumi Brochettes with Lemon & Oregano

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Fresh Baked Bread & Flatbread with Herb Butter & Hummus

Choice of Soup or Salad

Roasted Black Angus AAA Top Sirloin of Beef with Red Wine Reduction

OR Spinach & Feta Stuffed Chicken Breast with Chive Cream Sauce

Choice of Two Sides

Choice of Dessert

Freshly Baked Bread & Butter

Red Pepper & Goat Cheese Stuffed Free Range Chicken Breast with White Wine Cream

Lemon & Chive Crusted Salmon Fillet with Lemon Cream

Choice of Potatoes/Rice

Choice of Two Vegetables

Selection of Cakes, Cheesecakes & Homemade Squares, with a Tropical Fruit Platter