



Crown Isle

RESORT & GOLF COMMUNITY

Weddings 2024





CONGRATULATIONS!

Thank you for choosing Crown Isle.

Your wedding at Crown Isle, with all its joyous excitement is guaranteed to be an event with **distinctive style and warm memories to last a lifetime.**

What a treat it would be for you and your wedding party to relieve the pre-wedding jitters by playing a round or two of golf! Ask us about unique golf formats for you and your guests.

The golf course and resort centre offer numerous photo opportunities and a breathtakingly beautiful environment to celebrate your special day.



Photo by Yolanda Holderness



Photo by Shantina Rae



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Photo by Yolanda Holderness

ROOMS & CAPACITY

RECEPTION SPACES

Includes microphone, podium, screen & projector, chairs, tables, gift table, cake table, head table, and white linens.



BALLROOM

2100 SQ. FT
UP TO 180 PEOPLE
STARTING AT \$725



SILVER ROOM

1200 SQ. FT
UP TO 70 PEOPLE
STARTING AT \$450



COPPER ROOM

1150 SQ. FT
UP TO 58 PEOPLE
STARTING AT \$450



GAZEBO *ceremony space*
STARTING AT \$1500
INCLUDES SIGNING TABLE &
CHAIRS

**CHOOSE YOUR WEDDING TIME:
1PM OR 3PM***

**To ensure a wedding without distractions, the driving range will be closed during your ceremony. In consideration of our golfers, range closures are limited to one hour in total.*

Food & Beverage

Minimum of 40 guests required.
All pricing is exclusive of taxes and gratuities.

EXPERIENCES

CROWN DELUXE

STARTING AT \$98 PER PERSON

1-hour reception with 3 canapé selections

Coastal buffet

Gourmet coffee service

coffee station & desserts

1 late night snack

Wedding cake service

Full bar experience

Professional service team

CROWN IMPERIAL

STARTING AT \$129 PER PERSON

1-hour reception with 4 canapé selections

Rainforest buffet plus chef attended carvery

Gourmet coffee service

coffee station & desserts

House wine service

Wedding cake service

Full bar experience

Professional service team

CROWN ROYALE

STARTING AT \$169 PER PERSON

1-hour reception with 5 canapé selections

Sparkling wine toast

Glacier buffet plus chef attended carvery

Gourmet coffee service

(coffee station & desserts)

2 late night snacks

House wine service

Wedding cake service

Full bar experience

Professional service team



We are happy to customize an experience for you.

DINNER

Buffets



COASTAL

Artisan greens, beet curls, carrot, cucumber, house made dressings

Caesar salad

Tomato salad, feta cheese, shaved cucumber, red onion, arugula, red wine vinaigrette

*Roasted chicken breast, grainy mustard, Brie cream sauce
6oz New York striploin*

*Roasted baby potatoes, herbs, extra virgin olive oil
Mushroom penne, white wine shallot cream, chives
Seasonal vegetables*

Chef's assorted desserts

RAINFOREST

Arugula poached pear salad with feta cheese, pumpkin seeds, maple Dijon vinaigrette

Bocconcini, tomato, basil, red onion, extra virgin olive oil

Caesar salad

*Wild salmon, maple butter glaze
6oz New York striploin*

Herb rice pilaf

Seasonal vegetables

Mushroom ravioli, sage cream sauce, goat cheese, toasted pistachios

Chef's assorted desserts



GLACIER

Cheese & charcuterie platter

Spinach strawberry salad, pumpkin seeds, feta cheese, shaved red onion, maple dijon vinaigrette

Caesar salad

Beet & goat cheese salad, horseradish honey vinaigrette, toasted walnuts

Wild salmon with maple glaze

AAA Prime Rib, au jus, Yorkshire pudding, horseradish

Seasonal vegetables

Garlic whipped potatoes

Chef's assorted desserts



Build your own **BUFFET**

Starting at \$89 per person

UPON ARRIVAL:

Sparkling wine toast, charcuterie & cheese board

Your choice of...

SALADS

UP TO TWO CHOICES

Artisan greens, beet curls, carrot, cucumber, housemade dressing

Caesar salad

Bocconcini, tomato, basil, red onion, olive oil

Tomato, feta cheese, shaved cucumber, red onion, arugula, red wine vinaigrette

Beet & goat cheese salad, horseradish honey vinaigrette, toasted walnuts

MAINS

UP TO TWO CHOICES

Wild salmon with maple glaze

Roasted chicken breast, grainy mustard, Brie cream sauce

6oz New York striploin

Roasted pork loin with fruit chutney



SIDES

UP TO THREE CHOICES

Grilled seasonal vegetables

Garlic whipped potatoes

Roasted baby potatoes, herbs, olive oil

Mushroom penne, white wine shallot cream, chives

Herb rice pilaf

Mushroom ravioli, sage cream sauce, goat cheese, toasted pistachios

Enhancements

Oyster shucking station *does not include oysters \$425

Late night snack station tacos, pulled pork, or poutine starts at \$16/pp

Cheese & charcuterie platter \$500

Prime rib carvery \$25/pp

Premium wine service ask your event coordinator for more details starts at \$39/bottle

Sparkling wine toast \$10/pp

Rehearsal dinner or cocktail reception starts at \$46/pp

Post-wedding brunch starts at \$26/pp

Dance floor \$400



BEVERAGE *selections*

BEER

Domestic	FROM \$6.5/btl
Craft	FROM \$7/btl
Import	FROM \$7.25/btl

LIQUOR

Cider	FROM \$6.5/can
Standard brand liquor	FROM \$6.75/oz
Premium liquor	FROM \$8.5/oz

NON-ALCOHOLIC

Mocktails	FROM \$6.5/gls
Juice	FROM \$3/gls
Soft drinks	FROM \$3/gls
Coffee	FROM \$3/pp

WINES

Red, white & sparkling

We are pleased to assist you with selections based on your selected menu and budget.

Wine selections must be made 3 weeks prior to the event to ensure product quality and quantity.

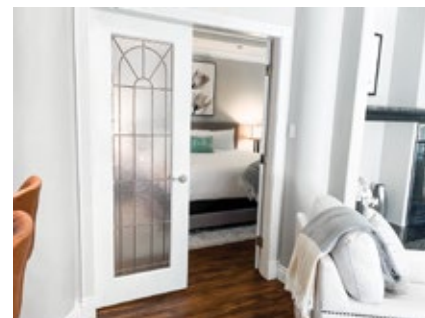
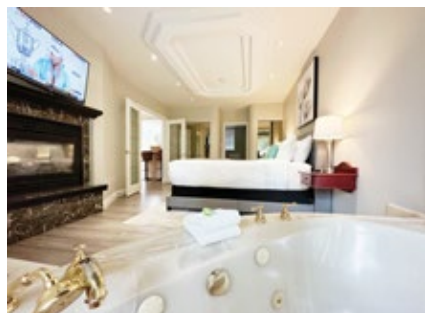
All wines offered are subject to be delisted without prior notice. If this does occur, we will assist you in selecting an alternate option.

All prices/products are subject to change without notice. Prices do not include gratuity and applicable taxes.

A bartender will be provided free of charge, providing consumption is over \$300 per bar. If the minimum is not achieved, a bartender fee of \$30 per hour (minimum 4 hours) per bartender will be levied.

ACCOMMODATION

The Villas at Crown Isle offer your bridal party and wedding guests a luxurious place to relax before the ceremony, and a wonderful refuge to retire to at the end of the big day.



FOR THE *Bride & Groom* —

The *Crown Suite* features a large and luxurious space with numerous windows and a wrap-around balcony, with a great view of the golf course.

The living room provides a unique space to enjoy the fireplace and converse in an adjacent area to the dining room.

The bedroom features a King-sized bed and Jacuzzi while the bathroom provides dual sinks, a walk-in shower and a washer/dryer set.

The kitchen has full-size appliances and cupboards stocked with dinnerware and cookware. A second bathroom is located near the entry.

We include a welcoming bottle of sparkling wine and a charcuterie board.

Starting at \$449/night

Sorry, no pets allowed.



Photo by Shantina Rae



FOR YOUR *Guests*

COURTESY BLOCK

A courtesy block is a special rate for your group. This block is based on availability and there are no rooms held aside. The advantage of having a courtesy block is that you are not held responsible for meeting any minimum room nights and there would be no financial obligation for you. The disadvantage is that if your guests wait to book last minute there they run the risk of having no room inventory.

KING SUITE WITH JACUZZI

Separate bedroom with King bed, jacuzzi, TV, and ensuite with a walk-in shower. Living room with Queen sofa bed, lounge chairs, fireplace and TV. Adjacent dining area with full kitchen. Golf course views with a balcony/patio.
No pets allowed. Partially air conditioned.
Starting at \$339 - based on double occupancy

FAIRWAY DOUBLE QUEEN ROOM

2 Queen beds, a mini kitchen, and a patio or balcony to enjoy the views of our resort; Mini-kitchen with microwave, coffee maker, and dishes/utensils.
No pets allowed. Partially air conditioned.
Max. 4 guests
Starting at \$289 - based on double occupancy
\$25 for each additional adult

LOFTS

1 Bedroom with King sized bed, a loft area with 2 Queen sized beds, 2 full bathrooms, full kitchen, living area with sofa bed.
Max. 4 guests
Starting at \$389 - based on double occupancy
\$25 for each additional adult

KING PARLOUR ROOM

Economy-sized room with a King bed, bar fridge, TV, desk, golf course view, patio access. Partially air conditioned.
Max. 2 guests
Starting at \$249 - based on double occupancy



Catering INFORMATION

CONTRACTED SUPPLIERS

Contracted services organized by the client are subject to approval by the resort. We are happy to share our preferred vendor list.

DAMAGE

The client is responsible for any damages to Crown Isle property, by their guests or independent contractors. This includes damages to wall coverings or doorways from the use of tape, tacks, or other attachments. If the piano is moved for any reason, there will be a retuning fee of approximately \$250. The use of confetti and sparkles is strictly prohibited. A \$500 cleaning fee will apply for any 'glitter bomb's or use of confetti anywhere on Crown Isle grounds.

FUNCTION SPACE

The resort reserves the right to inspect and control all private functions. Space reserved is based on an 8am-5pm or 6pm-1am time frame. Set-up and dismantle times are to be specified at the time of booking the function. No catering staff will be scheduled so please ensure to bring the help you need. Time added to an event while on site or changes to contracted room setups within 24 hours of a function, will be subject to a labour charge (minimum \$100). In accordance with government legislation, all function rooms, foyers and outdoor reception spaces are designated non-smoking areas.

SECURITY

Your event organizer shall take all necessary measures to ensure the safety and security of all attendees, participants, and property during the event. Your organizer shall be responsible for securing the venue, hiring qualified security personnel, and implementing appropriate security protocols. If Crown Isle deems security personnel necessary, this will be at your expense.



FOOD & BEVERAGE

Crown Isle agrees to provide catering services for the events. All food and beverage must be prepared by Crown Isle. Unconsumed food is the property of Crown Isle and may not be removed from the premises. Outside food or beverage is not permitted in any banquet room or the Clubhouse. Breach of this condition will result in a \$250 fee minimum. Crown Isle will be the sole provider of food and beverage (apart from wedding cakes). All food and beverage prices are subject to a 18% service charge and applicable taxes.

ALLERGIES

If any of your guests have allergies or dietary concerns, please inform us of the names and nature of their allergies in advance of your event. As all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. We will of course do our best to meet any dietary or allergy concerns, we cannot guarantee any item can be completely free of allergens.

MUSIC & SOCAN FEES

SOCAN, the Society of Composers, Authors, and Music Publishers of Canada, requires that the users of music obtain SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN. These fees (subject to change) are as follows:

Room capacity fee per event without dancing: 1-100 people \$31.31, 100+ people \$45.02, 300+ people \$93.95

Room capacity fee per event with dancing: 1-100 people \$64.64, 100+ people \$90.12, 300 people \$187.91

Wedding FAQs

What time can we start decorating?

You have guaranteed access to the room from 8am the morning of your wedding. Please note that you should be self sufficient for your room décor/set-up as our catering team is only scheduled for the function time.

When does décor needs to be taken down?

All décor and items brought in for an event must be removed at the end of the period stipulated in the contract. Exceptions may be made to allow removal the following morning, but that must be approved by your Catering Coordinator as the decision will be contingent on business levels. Any early/late set-up or tear down requests must be previously approved. **Anything left on site post event rental period will be discarded.

Can the banquet team help with decorating for the reception?

No, the banquet team is only responsible for the regular banquet set-up. Anything additional, including centerpieces and chair covers, is the responsibility of the client.

Are candles permitted?

Yes, you may bring real candles, however the candles must be enclosed or contained in a glass.

When are 'last call' times (music and bar service complete)

11:30 pm is the last call for Music and Bar

Can I hire a DJ?

Absolutely! DJs must have their own set-up, It cannot be plugged in to our system.

Is on site coordination for the day of the wedding available and what assistance is offered?

We strongly recommend hiring a wedding coordinator to assist in all activities. (Décor, floral, photographer, timeline, music, guest organization and questions). Our team would be happy to meet your coordinator in advance. You must identify one point person for the day.

Is there a minimum food and beverage requirement?

Yes, it varies for each day of the week and season. Your minimum spend will be stated on your contract.

Is outside food or beverage allowed?

All food and beverage served to be supplied by Crown Isle Resort, except for wedding cakes. No outside food and beverage is allowed in the Clubhouse. In accordance with health and safety regulations, leftover food can not be reused at a later event. All buffets will remain set-up for a maximum of 2 hours, in accordance with health and safety regulations.

In addition to the provided dessert, can I have a candy bar? A wedding cake?

Yes! You can provide everything for the candy bar and set it up yourself. Cake can be brought in the morning of the wedding.

What is gratuity?

Gratuity on weddings is 18% before taxes. The gratuity is only on food and beverage, and not applied on room rental fees, AV, etc. GST is applied to food, beverages and rentals. Liquor tax is charged on cost of alcoholic beverages.

How much do children cost and are they to be included in the final guest count?

Children from 6 to 12 will be served a kid's menu for \$25. Children under 6 are complimentary.

What is the deposit amount due?

Your deposit amount and payment schedule will be clearly stated on your contract.

How many banquet staff will be working during the reception?

This will vary from function to function, depending on the nature of the event. We are experienced professionals, and we staff accordingly for each function.