



2026 Wedding Brochure





Bridgewater Country Club – Where Timeless Elegance Meets Niagara’s Natural Beauty

Nestled within Niagara’s most enchanting landscapes, Bridgewater Country Club offers an atmosphere of refined luxury for life’s most cherished celebrations. From the moment you arrive, you are embraced by sweeping views, serene surroundings, and an ambiance crafted for unforgettable moments.

Exquisite Event Spaces

Every space at Bridgewater has been thoughtfully designed to elevate your celebration with sophistication and style.

- **Private Dining Room-** Overlooking the pristine 9th and 18th holes, this intimate sanctuary sets the stage for an elegant reception or dinner. Perfect for up to 50 guests, it offers a serene, upscale environment ideal for a truly memorable dining experience.
- **Fireside Room-** Warm, intimate, and inviting, this luxurious space accommodates up to 20 guests—perfect for exclusive gatherings and intimate celebrations.
- **Grand Banquet Hall-** Our signature venue, designed for lavish weddings and large scale events, welcomes up to 200 guests in a beautifully appointed setting that exudes sophistication.
- **Scenic Outdoor Patio-** Overlooking the rolling greens of the golf course, the patio

hosts over 100 guests and provides a breathtaking backdrop for outdoor cocktail receptions and refined hors d’oeuvres gatherings.

Culinary Excellence, Crafted for You

With more than 75 years of hosting distinguished events, Bridgewater’s culinary legacy is unmatched. Our talented culinary team curates menus inspired by the region’s finest local harvests, ensuring every dish is crafted with exceptional quality and artistry.

We offer an array of luxurious dining experiences, including:

- Elegant plated dinners
- Family style service
- Gourmet buffets
- Interactive food stations
- Sophisticated hors d’oeuvres receptions

Our Executive Chef, Wayne Purpura, is dedicated to creating bespoke menus tailored to your vision, preferences, and budget. Dietary accommodations, including allergies and vegetarian selections, are handled with the utmost care and culinary finesse.

Effortless Planning, Exceptional Service

From your first inquiry to the final toast, our experienced team guides you with professionalism and grace. We offer both round and long banquet tables, seating 8 to 10 guests in comfort and style.

Your quote is presented with complete transparency—**no hidden fees, ever**—ensuring a seamless and luxurious planning experience.



All our wedding packages include the following items at no charge:

- Your choice of table linen and napkin colors
- Chair covers and choice of sashes/bows
- Skirted head table with riser
- Room rental
- Room set up and tear down
- Use of golf course grounds for bride & groom picture taking
- Complimentary cutting and plating of your wedding cake
- Ladies' Lounge available for the bride and bridesmaids to freshen up
- Large cloak room
- Ample parking
- Microphone, podium and PA system
- Free Wi-Fi
- Telephone service
- Sample dinner for two upon confirmation
- Certified smart serve staff
- And our professional service from the beginning of planning your event to the finale

DEPOSITS, PAYMENTS & GUARANTEED NUMBERS

A non refundable deposit of \$500 is required at the time of booking. Fifty percent of your estimated total is due two weeks prior to your event, with the remaining balance payable within three days after the event. Installment payments toward your total invoice are also available.

Final guaranteed guest numbers are required two weeks before your event, and billing will be based on those confirmed numbers. Menu and bar pricing can be guaranteed for up to 90 days unless your date has been secured with a deposit.

Venue lighting remains on until midnight unless alternative arrangements have been made in advance.

We welcome you to schedule a complimentary appointment so we can show you our facilities and answer any questions. We look forward to working with you to create your perfect day.

We look forward to working with you to create the "Perfect Day".

700 Gilmore Road, Fort Erie, Ontario L2A 5M4
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FAMILY STYLE 3 Course Meal - \$145.00 per person

1st COURSE – SOUP OR SALAD • choose 1

Caesar Salad
Mixed Green Salad
Greek Salad
Chicken Vegetable and Rice Soup
Italian Wedding Soup

2nd COURSE – MAIN ENTREES • choose any two

Carved Roast Beef
Grilled Chicken Breast with mushroom sauce
Buttermilk Fried Chicken
Baked Atlantic Salmon with a tarragon butter sauce
Roast Turkey Breast with gravy

SIDES • choose two sides

Mashed Potato
Herbed Rice

Parisian Potato
Glazed Baby Carrots

Green Beans with Almonds
Asparagus (when available)

3rd COURSE – DESSERT • choose 1 dessert)

Apple Crumble • Warm cinnamon apples topped with oat crumble

New York Style Cheesecake • Topped with berry compote on side

Assorted Squares • Brownies, Nanaimo bars, Berry Macaroon,
Butter Tarts, Caramel Pretzel Brownies

Lemon Meringue Pie

Pecan Pie

BAR

5 Hour Standard Open Bar

1 hour during cocktail reception plus 4 hours after dinner (8:00pm- 12:00 am)

Additional hour Standard Bar \$ 8.00 pp per hour

**All pricing subject to HST + 18% Gratuity*



FAMILY STYLE 4 Course Meal - \$160.00 per person

1st COURSE – SOUP OR SALAD • choose 1

Caesar Salad
Mixed Green Salad
Greek Salad
Chicken Vegetable and Rice Soup
Italian Wedding Soup

2nd COURSE – PASTA • choose 1

Penne Pasta • tossed in your choice of tomato, Alfredo or Rose sauce
Cheese Tortellini • in Alfredo sauce

3rd COURSE – MAIN ENTREES • choose any two

Carved Roast Beef
Grilled Chicken Breast with mushroom sauce
Buttermilk Fried Chicken
Baked Atlantic Salmon with a tarragon butter sauce
Roast Turkey Breast with gravy

SIDES • choose two sides

Mashed Potato
Herbed Rice

Parisian Potato
Glazed Baby Carrots

Green Beans with Almonds
Asparagus (when available)

4th COURSE – DESSERT • choose 1 dessert

Apple Crumble • Warm cinnamon apples topped with oat crumble
New York Style Cheesecake • Topped with berry compote on side
Assorted Squares • Brownies, Nanaimo bars, Berry Macaroon,
Butter Tarts, Caramel Pretzel Brownies
Lemon Meringue Pie
Pecan Pie

BAR

5 Hour Standard Open Bar

1 hour during cocktail reception plus 4 hours after dinner (8:00pm- 12:00 am)
Additional hour Standard Bar \$ 8.00 pp per hour

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PLATED MEALS 3 COURSE - \$140.00 per person

1st COURSE – SALAD OR SOUP • choose 1

Caesar Salad • Romaine lettuce, croutons, bacon, and parmesan cheese

House Salad • Mixed greens, cherry tomato, cucumbers, red peppers, red onion tossed in our balsamic dressing

Italian Wedding Soup

2nd COURSE – MAIN ENTREE CHOICES • choose 3 entrees (pre-ordered)

Roast Chicken Supreme • Chicken Supreme finished with a mushroom cream sauce, served with herbed rice and seasonal vegetables

Pan Seared Salmon • 8oz Atlantic Salmon finished with a tarragon butter sauce served with herbed rice and seasonal vegetables

Prime Rib • 12 oz slow roasted prime rib cooked medium rare finished with a pinot noir jus served with mashed potato and seasonal vegetables

Filet Mignon • 7oz centre cut Filet finished with Pinot Noir jus served with mashed potato and seasonal vegetables

Braised Short Rib • Short Rib braised to perfection finished with Pinot Noir jus served with mashed potato and seasonal vegetables

Vegetarian and Vegan options are available upon request

3rd COURSE – DESSERT • choose one

Triple Chocolate Mousse • White, milk and dark chocolate mousse layered on a bed of chocolate sponge cake with raspberry coulis

Salted Caramel Chocolate Tart • Chocolate tart shell filled with decadent dark chocolate ganache and salted caramel

Cheesecake • Creamy New York style cheesecake topped with your choice of Summer berry compote • Turtle style (chocolate, caramel sauce, & pecans) or Sour cherry compote

BAR

5 Hour Standard Open Bar

1 hour during cocktail reception plus 4 hours after dinner (8:00pm- 12:00 am)

Additional hour Standard Bar \$ 8.00 pp per hour

**All pricing subject to HST + 18% Gratuity*



PLATED MEALS 4 COURSE - \$150.00 per person

1st COURSE – SALAD OR SOUP • choose 1

Caesar Salad • Romaine lettuce, croutons, bacon, and parmesan cheese

House Salad • Mixed greens, cherry tomato, cucumbers, red peppers, red onion tossed in our balsamic dressing

Italian Wedding Soup

2nd COURSE – PASTA • choose 1

Penne • -served with your choice of tomato, alfredo or rose sauce

Cheese Tortellini • with Alfredo sauce

Gnocchi • served with your choice of tomato, alfredo or rose sauce

3rd COURSE – MAIN ENTREE CHOICES • choose 3 entrees (pre-ordered)

Roast Chicken Supreme • Chicken Supreme finished with a mushroom cream sauce, served with herbed rice and seasonal vegetables

Pan Seared Salmon • 8oz Atlantic Salmon finished with a tarragon butter sauce served with herbed rice and seasonal vegetables

Prime Rib • 12 oz slow roasted prime rib cooked medium rare finished with a pinot noir jus served with mashed potato and seasonal vegetables

Filet Mignon • 7oz centre cut Filet finished with Pinot Noir jus served with mashed potato and seasonal vegetables

Braised Short Rib • Short Rib braised to perfection finished with Pinot Noir jus served with mashed potato and seasonal vegetables

Vegetarian and Vegan options are available upon request

4th COURSE – DESSERT • choose one

Triple Chocolate Mousse • White, milk and dark chocolate mousse layered on a bed of chocolate sponge cake with raspberry coulis

Salted Caramel Chocolate Tart • Chocolate tart shell filled with decadent dark chocolate ganache and salted caramel

Cheesecake • Creamy New York style cheesecake topped with your choice of Summer berry compote • Turtle style (chocolate, caramel sauce, & pecans) or Sour cherry compote

BAR

5 Hour Standard Open Bar

1 hour during cocktail reception plus 4 hours after dinner (8:00pm- 12:00 am)

Additional hour Standard Bar \$ 8.00 pp per hour

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MENU ADDITIONS AND LATE NIGHT MENU

COLD HORS D'OEUVRES (priced per dozen)

Caprese Skewers • Bocconcini, cherry tomatoes, genoa salami, kalamata olives, basil, balsamic reduction \$25.00

Smoked Salmon Roulade • Dill and chive cream cheese, \$40.00

Jalapeno Popper Dip • Piped into a sesame cone \$30.00

Assorted Wraps • \$30.00

Deviled Eggs • \$25.00

HOT HORS D'OEUVRES (priced per dozen)

Pepperoni Flat Bread • Mozzarella cheese, pepperoni, house made sauce \$25.00

Buffalo Ranch Chicken Flat Bread • Ranch sauce, mozzarella cheese, blue cheese crumble, and crispy chicken tossed in our buffalo sauce \$35.00

Shaved Beef Sliders • Horseradish mayo, potato slider bun \$50.00

Chicken Parm Sliders • fresh mozzarella and marinara on a potato slider bun \$50.00

Teriyaki Meatballs \$20.00

Vegetable Spring Rolls • with plum sauce \$25.00

Chicken Wings • your choice of sauce \$17.00

Brie & Apple Grilled Cheese on Sourdough • \$30.00

BOARDS

Domestic and Imported Cheese

Small • (Serves 20) \$300.00

Large • (Serves 40) \$600.00

Charcuterie Board (genoa salami, prosciutto, capicola)

Small • (Serves 20) \$400.00

Large • (Serves 40) \$800.00

Crudit  and Dip

Small • (Serves 20) \$240.00

Large • (Serves 40) \$480.00

Relish Tray

Small • (Serves 20) \$240.00

Large • (Serves 40) \$480.00

**Pricing subject to HST + 18% Gratuity*



KIDS MENU - \$25.00 per child

Grilled Cheese

Served with choice of Fries or Seasonal Vegetable

Mac & Cheese

Penne smothered in a rich cheese sauce

Penne & Meatballs

House made meatballs simmered in our tomato sauce

Chicken Fingers

3 seasoned breaded chicken tenders served with plum sauce
And your choice of fries or seasonal vegetables

Burger

House made burgers with lettuce, tomato and pickle
Your choice of fries or seasonal vegetables

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BAR AND WINE SERVICE

Our banquet bar is stocked with Bridgewater Country Club standard Rye, Scotch, Rum, Vodka, Gin, Domestic Beer and House Wines. Premium spirits are available by prior arrangements. All our bartenders are trained in and have obtained their Smart Serve Certification.

STANDARD BAR INCLUSIONS

Included are mixes, ice, glasses, bartender, and the following:

- Domestic Beer
- House Wine
- Assorted Coolers
- Liquor (Rye, Rum, Gin, Vodka, Brandy and Scotch)
- Liqueurs (Baileys, Kahlua, Grand Marnier, Schnapps)
- Soft drinks and Juices

PUNCHES - *Punches are available with either a Host Bar or Cash Bar*

- Non-Alcoholic Punch 4 Gallons ~ \$100.00
- Alcoholic Punch 4 Gallons ~ \$200.00

Corkage Fees • \$20.00 per bottle of wine

ON SITE CEREMONY SERVICE

Up to 50 guests - \$200.00

50 to 100 guests - \$350.00

Over 100 guests - \$500.00

On Site Ceremony services include chair set up and take down, chair covers, signing table, table linen

Pricing subject to HST



PHOTO GALLERY



We look forward to working with
you to create the "Perfect Day"

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