

Sleepy Hollow Country Club

Wedding Package





Wedding Package 2025

13242 Tenth Line, Whitchurch-
Stouffville, ON L4A 3P8



Website

www.sleepyhollowgolf.on.ca





What an exciting time! You have found your soulmate for life and now it is time to find the perfect venue for your upcoming celebration. The Sleepy Hollow Golf and Country Club invites you to experience a quiet and cozy nook nestled in the town of Stouffville, Ontario. It is here where couples, families and friends come to gather and celebrate life's special moments in the quaint surroundings of our private golf club.

Our Catering Team, Executive Chef and serving staff at Sleepy Hollow are dedicated to working with you to provide the impeccable service and exquisite food that you deserve on your special day. The team looks forward to working with you on every detail and making your wedding the most memorable day of your life.

In an industry where prices can get astronomical, we pride ourselves on being very cost competitive. The most important day does not have to be the most expensive. Allow us to customize your menu and your day to suit your budget. Here at Sleepy it's more than just a round of golf.

Come see what life's special moments are like in the Hollow!



Room Setup & Fees

Sleepy Hollow would be happy to host your ceremony on our outdoor patio or indoors in either our dining room, with windows that look out over the course, or in our banquet hall.

- Banquet hall rental: \$3,000
- Patio rental: \$5,000
- Décor Package: Sheer head table back drop, sheer & twinkle light decorated head table & cake table
- Additional: \$600.00 plus tax
- Linen:
 - Standard linen
 - Specialty linen available upon request

SOCAN Fees SOCAN is a music licensing fee that all venues are obligated to collect on behalf of the SOCAN organization for the use of licensed music on premise. This includes the use of DJs or Live Bands. This fee at Sleepy Hollow, based on our square footage, is \$60 plus HST for events involving dancing.



All prices are subject to service charge and HST



Menu Inclusions

Intermezzo \$5pp

Alphonso Mango Sorbet & Lime Syrup

Or

Compressed Watermelon & Mint

Hors d'oeuvres

Mini Beef Wellington -\$38 per dozen

Smoked Salmon & Cucumber Canape -\$36 per dozen

Florentine & Ham Cheddar Quiche -\$28 per dozen

Vegetable Spring Roll -\$28 per dozen

Thai Chicken Spring Roll -\$28 per dozen

Mini Shepherd's Pie -\$36 per dozen

Spanakopita -\$36 per dozen

Tomato & Feta Bruschetta -\$30 per dozen

Grape & Goat Cheese Truffle -\$36 per dozen

Caprese Skewer -\$32 per dozen

Shrimp Cocktail Shooter -\$42 per dozen

Spicy Ahi Tuna & Cucumber -\$42 per dozen

Grilled Lamb Lollipops -\$50 per dozen

Caviar & Sour Cream Blini -\$60 per dozen (minimum 4 dozen)



All prices are subject to service charge and HST



Food Packages

Welcome to our pricing collection. We'd love to create beautiful meals for you and your guests. With passion and enthusiasm, we're always ready for new adventures and challenges.

Silver Package

\$100pp



Dinner Rolls & Butter Balls

Salad/ Soup Choice:

Field Greens Salad

Maple Apple Vinaigrette/ Mixed Greens/ Cherry Tomato/ Cucumber/ Carrot Spirals

Or

Roasted Mushroom Salad

Balsamic Vinaigrette/ Mixed Greens/ Shaved Red Onion/ Parmesan

Or

Potato & Charred Leek Soup

Cream/ Herb Oil/ Chives

Entree Choice:

Seared Chicken Supreme

Roasted Red Potatoes/ Seasonal Vegetables/ Demi-glaze

Or

Grilled Atlantic Salmon

Roasted Red Potatoes/ Seasonal Vegetables/ Lemon Dill Cream Sauce

Vegetarian Option: Falafel Plate

Buttermilk Harissa/ Basmati Rice/ Mixed Salad/ Hummus/ Feta/ Grilled Pit

Dessert Choice:

Triple Chocolate Mousse Cake

Raspberry Coulis/ Caramel Sauce/ Chocolate Sauce

Or

Salted Caramel Cheesecake

Oreo Crumb/ Raspberry Coulis/ Fresh Berries

All prices are subject to service charge and HST



Gold Package

\$100pp

Dinner Rolls & Butter Balls

Salad/ Soup Choice:

Field Greens Salad

Maple Apple Vinaigrette/ Mixed Greens/ Cherry Tomato/ Cucumber/ Carrot Spirals

Or

Caesar Salad

SH Buttermilk Dressing/ Romaine/ Bacon/ Herb Croutons/ Parmesan

Or

Caprese Salad

Vine Tomato/ Arugula/ Bocconcini/ EVOO/ Balsamic Glaze

Or

Potato & Charred Leek Soup

Cream/ Herb Oil/ Chives

Or

Roasted Bell Pepper & Corn Soup

Tomato/ Bell Pepper/ Corn/ Herbs/ Scallion



Entree Choices: (Split Meal, Choice of 2 Options)

AAA Beef Striploin Medallion

Grilled/ Yukon Gold Mash/ Seasonal Vegetables/ Red Wine Herb Demi-Glace

Or

Seared Chicken Supreme

Yukon Gold Mash/ Seasonal Vegetables/ 3 Onion Jus

Or

Seared Arctic Char

Basmati Rice/ Seasonal Vegetables/ Orange Ginger Glaze

Vegetarian Option: Wild Mushroom & Spinach Risotto

Arborio Rice/ Mushroom & Charred Leek Fumet/ Mascarpone/ Parmesan

Duo Plate + \$10pp

Dessert Choice:

Salted Caramel Cheesecake

Oreo Crumb/ Raspberry Coulis/ Fresh Berries

Or

Triple Chocolate Mousse Cake

Raspberry Coulis/ Caramel Sauce/ Chocolate Sauce

Or

Lemon Lavender Cheesecake

Graham Cracker/ Citrus/ White Chocolate/ Creme Anglaise

All prices are subject to service charge and HST



Platinum Package

\$120pp

Dinner Rolls & Butter Balls

Salad Choice:

Watermelon & Feta Salad

Frisee/ Pea Shoots/ Red Beets/ Shaved Red Onion/
EVOO/ Balsamic Glaze/ Pepita Seeds

Or

Blueberry & Shaved Fennel Salad

Orange Vinaigrette/ Spinach/ Goat Cheese/ Sliced
Almonds

Or

Caesar Salad

SH Buttermilk Dressing/ Romaine/ Pancetta/ Crispy
Chickpea

Soup Choice:

Mushroom & Truffle Soup

Cream/ Forest Mushrooms/ Black Truffle Oil/ Chives

Or

Butternut Squash & Maple Soup

Squash/ Celery/ Apple/ Parsnip Chips/ Microgreens

Or

Charred Zucchini & Stilton Soup

Cream/ Basil/ Chives/ Paprika Oil



Entree Choices: (Split Meal, Choice of 2 Options)

Grilled Mahi-mahi

Calrose Rice/ Julienne Vegetables/ Soy Ginger Glaze/
Green Papaya Salsa

Or

AAA Beef Tenderloin

Grilled/ Yukon Gold Mash/ Seasonal Vegetables/ Balsamic
Glaze/ Torched Brie

Or

Stuffed Chicken Supreme

Seared/ Spinach & Mushroom Ricotta/ Yukon Gold Mash/
Seasonal Vegetables/ Demi-glaze

Vegetarian Option: Red Coconut Curry

Seared Tofu/ Calrose Rice/ Bok Choy/ Mixed Vegetables/
Cilantro/ Scallion

Duo Plate + \$10pp

Add Shrimp Skewer +\$10pp

Additional Chef Curated Course + \$10-20pp

Dessert Choice:

Espresso Creme Brulee

Cream/ Chocolate/ Torched Sugar/ Raspberry/ Biscotti

Or

Salted Caramel Cheesecake

Oreo Crumb/ Raspberry Coulis/ Fresh Berries

Or

Triple Chocolate Mousse Cake

Raspberry Coulis/ Caramel Sauce/ Chocolate Sauce

Or

Lemon Lavender Cheesecake

Graham Cracker/ Citrus/ White Chocolate/ Creme
Anglaise

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Menu Inclusions

Late Night/ Cocktail Hour Stations

Fresh Cut Fries Poutine -\$6pp

SH Mac Beef Slider -\$8pp

Grilled Triple Cheese -\$8pp

Pulled Pork Slider -\$8pp

Pizza & Fresh Cut Fries -\$9pp

**Chicken Wings & Fresh Cut Fries
-\$10pp**

Beef or Turkey Tacos -\$10pp

**Smoked Brisket Sliders (Carving
Station) -\$12pp**

**Bourbon Garlic Shrimp Flambe
(Action Station) -\$13pp**

**Fresh Shucked Oysters (Action
Station) -\$450 per 100 count**

**Dessert Squares & Fresh Cut Fruit
-\$9pp**



Charcuterie/ Grazing Stations

Charcuterie Boards -\$400 (serves 40-60) -\$650 (serves 100-120)

Artisanal Cheeses & Cured Meats/ Olives/
Gherkins/ Giardiniera/ Fruit & Preserves/
Crackers

**Crudités Platters -\$150 (serves 40-60) -
\$300 (serves 100-120)**

Mixed Crisp Vegetables/ Ranch/ Blue Cheese/
Hummus

**Fresh Fruit Platters -\$300 (serves 40-60) -
\$550 (serves 100-120)**

Watermelon/ Cantaloupe/ Honeydew/ Pineapple/
Grapes/ Berries

**Grilled Vegetable Platters -\$250
(serves 40-60) \$450 (serves 100-120)**

Bell Pepper/ Zucchini/ Eggplant/ Onion/
Mushroom/ Asparagus/ Pesto/ Balsamic Glaze

**Cocktail Shrimp Platters -\$300 (serves
40-60) -\$550 (serves 100-120)**

Peeled/ Tail On/ Cocktail Sauce/ Lemon Wedges

**Smoked Salmon Platters -\$250 (serves
40-60) -\$450 (serves 100-120)**

Dill Sour Cream/ Capers/ Shaved Onion/ Lemon

**Sushi, Maki & Sashimi Platter -\$700
(serves 40-60) -\$1200 (serves 100-120)**

Wasabi/ Soy Sauce/ Pickled Ginger

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Buffet Packages

Standard \$75pp

Dinner Rolls & Butter Balls (Substitute for Garlic Bread -\$3pp)

Salad Options: (Choice of 2 Salads)

Field Greens Salad

House Vinaigrette/ Mixed Greens/ Cherry Tomato/ Cucumber/ Carrot Spirals

Or

Caesar Salad

SH Buttermilk Caesar Dressing/ Romaine/ Parmesan/ Homestyle Croutons

Or

Potato Salad

New Potato/ Mayonnaise/ Sour Cream/ Dijon/ Bell Pepper/ Red Onion/ Scallion

Protein Options: (Choice of 2 Proteins)

Chicken Kebab

Bell Pepper/ Red Onion/ BBQ Glaze

Or

Seared Salmon

Atlantic Filet/ Lemon Dill Cream Sauce

Or

Boneless Braised Beef

Red Wine/ Herbs/ Garlic/ Demi-glace

Roasted Red Potatoes (Substitute for Mashed Potatoes Add -\$3pp)

Mixed Steamed Vegetables

Chef's Selection of Assorted Cookies

(Add Selection of Assorted Pastries Or Fresh Sliced Fruit -\$5pp)

Premium \$90pp

Dinner Rolls & Butter Balls (Substitute for Garlic Bread -\$3pp)

Spinach & Berry Salad

Strawberry Vinaigrette/ Mixed Berries/ Julienne Red Onion/ Feta Cheese/ Walnuts

Or

Quinoa and Kale Salad

Maple Apple Vinaigrette/ Bell Peppers/ Spiced Sweet Potato/ Goat Cheese/ Almonds

Or

Asian Chopped Salad

SH Sesame Thai Vinaigrette/ Romaine/ Iceberg/ Bok Choy/ Purple Cabbage/ Cucumber/ Edamame/ Carrot Spirals/ Scallion

Protein Options: (Choice of 2 Proteins, Standard Options Included)

Shaved Angus Beef

Herb Marinated/ Au Jus/ Horseradish

Or

Chicken Supreme

Seared/ Forest Mushroom Ragout/ Demi-glace

Or

Rolled Pork Tenderloin

Brioche/ Dried Cranberry/ Granny Smith Apple/ Celery/ Onion/ Herb/ Demi-glace

Or

Red Snapper Filet

Broiled/ Herb/ Red Onion & Bell Pepper Relish

Carving Station: (Chosen option -Add \$10pp for AAA Striploin, AAA Prime Rib \$15pp)

Chef's Selection of Assorted Cookies & Pastries

(Add Fresh Sliced Fruit -\$5pp)

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Beverage Inclusions

Domestic Consumption Host Bar

BASIC BAR RAIL - DOMESTIC

- ✓ Soft drinks: \$3.00
- ✓ Juice: \$2.50
- ✓ Domestic Beer: \$8.00
- ✓ House Liquor: \$8.00

Premium Consumption Host Bar

DELUXE BAR RAIL - DOMESTIC AND IMPORT

- ✓ Soft drinks: \$3.00
- ✓ Juice: \$2.50
- ✓ Domestic Beer: \$8.00
- ✓ Import Beer: \$10.50
- ✓ House Wine: \$12.00
- ✓ Cocktails: \$12.00
- ✓ House Liquor: \$8.00

Open Host Bar

IMPORTED & HOUSE WINES

Includes house liquor, domestic & imported beer, house wine and non-alcoholic alternatives

- ✓ Four Hours: \$60 per person
- ✓ Five Hours: \$70 per person
- ✓ Eight Hours: \$90 per person

Additional Features

- ✓ Wine Service: \$40 per bottle
- ✓ Champagne Toast: \$9.00 per person
- ✓ Non-Alcoholic Fruit Punch: \$50.00
- ✓ Alcoholic Fruit Punch: \$120.00



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Additional Information

- Exclusivity: you are our only bride and groom on site
- Our team of event coordinators and supervisors to help you plan and execute your day
- A/V: Outdoor speaker system for your ceremony needs, in house speaker system for reception, screen and microphone
- Rentals: Access to our in-house rental list of vases, props and décor
- Bridal Suite: private use to prepare and store your important items and gifts
- Photo Permit: use of the premises for all your photography needs
- Onsite parking for your guests



Frequently Asked Questions

What if my guests have dietary restrictions?

No problem! At Sleepy we welcome a large range of dietary restrictions and are happy to accommodate allergies, vegetarians, vegans, gluten free, etc. Please notify us in advance of any dietary needs.

When can we host our rehearsal?

Sleepy welcomes you and your wedding party to join us for a rehearsal. We schedule this event based on venue availability at a mutually agreed upon time. Rehearsals typically last 30 to 45 minutes.

Can we bring in outside rentals or suppliers?

We want your special day to be exactly how you envision it. If we don't offer something on site to complete your vision of your special day then we'd be happy to work with outside suppliers to make it happen. Sleepy also has a list of preferred vendors to help you along the way.

Can we bring in outside food?

Sleepy Hollow has a fully equipped in-house catering department to suit your needs. Our chefs are trained in a variety of different culinary backgrounds and would be happy to customize something that suits your tastes and culture. If you don't see it on the menu, be sure to ask about customizing options.

Can we come in before to set up?

Sleepy makes every effort to have your event set up the day before, unless we have a previous booking that day. We like to allow time for you to put your finishing touches on your special day. If we cannot accommodate we are happy to have you drop off décor items in advance and we make every effort to place them according to your vision, however we are not responsible for any lost or stolen items. We always recommend you designate a person to double check everything on your big day.

Can we leave items overnight?

We don't mind if you leave a few items behind the night of your wedding. We ask that you pick these items up by 10:00am the following day, however we are not responsible for any lost or stolen items.



Thank you for your time and consideration. We look forward to hearing from you to further discuss how we can make your special day as memorable as possible.

