

Sirocco Golf Club

2025 WEDDING PACKAGE



BOOK YOUR SITE VISIT TODAY BY CONTACTING SIROCCO
DIRECTLY!

WWW.SIROCCO.CA | 403.984.1392 | MEGAN@SIROCCO.CA

210178 – 64TH STREET WEST | FOOTHILLS, AB



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Congratulations on your Engagement!

SET AGAINST THE SPECTACULAR BACKDROP OF THE ALBERTA FOOTHILLS AND THE ROCKY MOUNTAINS, OUR FULL SERVICE CLUBHOUSE OVERLOOKS THE GOLF COURSE AND THE LUSH PINE CREEK VALLEY.

INCLUDED IN YOUR WEDDING AT SIROCCO:

- | | |
|---|--|
| STEP-BY-STEP PLANNING ASSISTANCE | ALL FLATWARE, PLATE WARE AND GLASSWARE |
| ON-SITE CATERING BY OUR EXQUISITE CULINARY TEAM | COMPLIMENTARY TABLE LINEN OPTIONS |
| BUFFET, PLATED & COCKTAIL PARTY MENU OPTIONS | COMPLIMENTARY PODIUM AND MIC |
| REHEARSAL DINNER AND GIFT OPENING OPTIONS | PROFESSIONAL AND COURTEOUS STAFF |
| CEREMONY SITE OPTIONS | |



Wedding Menu Packages

EVENTS MANAGER

MEGAN TYCHOLIS

403.984.1392 | MEGAN@SIROCCO.CA

F&B MANAGER

DAVID HOFFMAN

403.984.1396 | FB@SIROCCO.CA

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Passed Appetizers

MINIMUM OF THREE DOZEN PER APPETIZER

COLD APPETIZERS

PRICE PER DOZEN

ROASTED TOMATO BRUSCHETTA, CRUMBLLED FETA & BASIL OIL | 24
TUNA POKE SPOONS WITH AVOCADO | 32
SMOKED SALMON MINI CONES WITH DILL CREAM CHEESE | 30
SHRIMP CAESAR SHOTS WITH PICKLED BEANS | 36
HEIRLOOM CHERRY TOMATO & BOCCONCINI SKEWER | 24
DUCK CONFIT & SOUR CHERRY JAM IN PASTRY CUP | 32
POACHED ASPARAGUS WRAPPED IN PROSCIUTTO | 26
POACHED FIG CROSTINI WITH GOAT CHEESE & ARUGULA | 30
BRIE & STRAWBERRY CROSTINI WITH BALSAMIC GLAZE | 26
SMOKED DUCK BREAST WITH BLACK CURRENT JAM | 36

HOT APPETIZERS

PRICE PER DOZEN

WAGYU BEEF GYOZA WITH SPICY SOY | 35
PETITE TENDERLOIN SLIDERS WITH BLACK GARLIC AIOLI | 55
VEGETABLE SAMOSAS WITH MANGO CHUTNEY | 26
MINI BEEF WELLINGTONS WITH HORSERADISH AIOLI | 50
CHICKEN SATAY SKEWERS WITH A PEANUT SOY SAUCE | 34
TANDOORI CHICKEN BITES ON NAAN WITH RAITA | 32
COCONUT CRUSTED PRAWNS WITH MANGO CHILI SAUCE | 36
CRISPY PORK BELLY BAO BUNS WITH ASIAN SLAW | 36
VEGETARIAN SPRING ROLLS WITH A CHIPOTLE PLUM SAUCE | 24
BBQ PULLED PORK SLIDERS WITH COLESLAW | 35
SNOW CRAB CAKES WITH A JAPANESE AIOLI | 42

Party Platters

FOR APPROXIMATELY 25 OF YOUR GUESTS

TORTILLA CHIPS & DIP | 100

BASKET OF CRISPY CORN CHIPS SERVED WITH SALSA &
GUACAMOLE

CHARCUTERIE BOARD | 150

SELECTION OF ARTISAN CURED & SMOKED MEATS WITH
AN ASSORTMENT OF OLIVES & PICKLES

SEACUTERIE BOARD | 250

SELECTION OF CHILLED PRAWNS, SMOKED SALMON,
SEARED AHI TUNA SERVED WITH ACCOMPANIMENTS,
BREADS & CRACKERS

FRESH SEASONAL CRUDITÉ & DIPS | 125

FRESH SEASONAL VEGETABLES WITH RANCH, & HUMMUS

CHILLED PRAWN PLATTER | 200

COCKTAIL SAUCE AND LEMON WEDGES

SMOKED SALMON PLATTER | 175

CREAM CHEESE, PICKLED ONIONS, CAPERS,
MINI BAGELS

ARTISAN SANDWICHES | 175

VARIETY OF FINGER SANDWICHES ON ARTISAN BREADS

FRESH FRUIT PLATTER | 125

SEASONAL SLICED FRESH FRUIT WITH BERRIES

ASSORTED DESSERT SQUARES | 125

CHEF'S SELECTION OF ASSORTED SQUARES & BARS

DOMESTIC & INTERNATIONAL CHEESE BOARD | 150

SELECTION OF FINE CHEESE WITH CROSTINI & PRESERVES

ASSORTED COOKIE PLATTER | 100

CHEF'S SELECTION OF FRESH BAKED COOKIES

Cocktail Reception Service

SERVICE OPTIONS FOR A COCKTAIL STYLE DINNER FOR YOUR WEDDING DAY

CHEF ATTENDED BEEF TENDERLOIN SLIDERS

SLOW ROASTED BEEF TENDERLOIN SERVED WITH MINI
BRIOCHE BUNS, HORSERADISH AIOLI, AND BLACK GARLIC
AIOLI | **30PP**

CHEF ATTENDED SHRIMP FLAMBÉ

WHITE TIGER SHRIMP FLAMBÉED WITH PERNOD LIQUEUR
FINISHED WITH A CREAM SAUCE AND FRESH CHIVES | **20PP**

CHEF ATTENDED MAPLE BOURBON SALMON

WHOLE SALMON FILLET MARINATED WITH A MAPLE
BOURBON GLAZE SERVED WITH A DIJON AIOLI | **25PP**

CHEF ATTENDED HERB CRUSTED LAMB RACK

CARVED RACK OF LAMB SERVED WITH A MINT CHUTNEY | **35PP**

BAKED BRIE BOARD

DOUBLE CREAM BRIE TOPPED WITH CARAMEL APPLES &
CHERRIES, TOASTED PECANS AND SERVED WITH CRACKERS
AND CROSTINI | **15PP**

THE ABOVE OPTIONS MUST BE ORDERED BASED ON YOUR FINAL NUMBER

CHEF ATTENDED FRESH SHUCKED OYSTERS

SERVED ON ICE WITH LEMONS, TABASCO, AND MIGNONETTE
SAUCE | **40/DOZEN MINIMUM 8 DOZEN**

Plated Dinner Service

BAKERY FRESH BREAD SERVICE IS INCLUDED WITH ALL PLATED DINNER OPTIONS. ALL GUESTS ARE SERVED THE SAME COURSE EXCEPT FOR THEIR ENTRÉE. ENTRÉES ARE SERVED WITH CHEF SELECTION OF SEASONAL VEGETABLES, AND ROASTED POTATOES.

PLATED OPTION CHOICE OF

THREE COURSES

70 PER GUEST

OR

FOUR COURSES

80 PER GUEST

SOUP (CHOOSE ONE)

ROASTED TOMATO BISQUE WITH BASIL OIL DRIZZLE

WILD MUSHROOM VELOUTÉ WITH TRUFFLE & THYME CRÈME

BUTTERNUT SQUASH WITH MAPLE CRÈME

LOBSTER & SHRIMP BISQUE WITH CHIVE CREAM

SALAD (CHOOSE ONE)

SIROCCO ARTISAN GREENS WITH A HONEY BALSAMIC

VINAIGRETTE

SIRAIA CAESAR WITH PANCETTA CHIPS, GRANA PADANO,
GARLIC CROSTINI

ARUGULA WITH HEIRLOOM TOMATOES, FIOR DI LATTE, AND
BASIL VINAIGRETTE

BABY SPINACH WITH ALMONDS, GOAT CHEESE, CRAISINS, FIG
DRESSING

ENTRÉE (CHOICE OF THREE ENTRÉE'S)

ALBERTA BEEF TENDERLOIN WITH RED WINE DEMI GLACE

CHICKEN SUPREME WITH A ROASTED RED PEPPER SAUCE

STEELHEAD SALMON WITH A LEMON DILL SAUCE, FRIED CAPERS

MUSHROOM RAVIOLI WITH GRILLED VEGETABLES & A FIRE
ROASTED TOMATO SAUCE

DESSERT (CHOOSE ONE)

SALTED CARAMEL CHEESECAKE WITH VANILLA SAUCE

DARK CHOCOLATE TORTE WITH RASPBERRY COULIS

COCONUT PANNA COTTA WITH A BERRY COMPOTE

MAPLE CRÈME BRULE CREAMY VANILLA CUSTARD WITH
MAPLE ESSENCE

DESSERT BUFFET OF FRESH BAKERY CAKES, PIES, & PASTRIES |
ADDITIONAL 8PP

TIP: WITH A PLATED MEAL YOU MUST
HAVE YOUR CHOICES ON YOUR
INVITATION SO THAT GUESTS RSVP IN
ADVANCE THEIR SELECTION. A SEATING
PLAN IS REQUIRED WITH A PLACE CARD
FOR EACH GUEST INDICATING THEIR
MEAL CHOICE. THIS CAN BE DONE BY A
COLOR CODE, PICTURE OR STICKER

Buffet Dinner Service

**BUFFET SERVICE IS AVAILABLE FOR EVENTS OF 30 GUESTS OR MORE.
PRICE PER GUEST IS BASED ON THE CARVED ENTRÉE CHOICE**

CARVED ENTRÉE (CHOOSE ONE)

ALBERTA BEEF TENDERLOIN WITH A GREEN PEPPERCORN DEMI GLACE | **85**

ALBERTA PRIME RIB WITH YORKSHIRE PUDDING, & HORSERADISH | **75**

ALBERTA BEEF STRIP LOIN WITH A RED WINE DEMI GLACE | **70**

SMOKED ALBERTA BEEF BRISKET WITH A BBQJUS | **65**

THE CARVED ENTRÉE INCLUDES THE FOLLOWING:

HOT ENTRÉE (CHOOSE ONE) / (ADD ADDITIONAL ENTRÉE | 8PP)

CHICKEN SUPREME WITH A ROASTED RED PEPPER SAUCE

HERB CRUSTED PORK LOIN WITH A MAPLE BRANDY GLAZE

STEELHEAD SALMON MEDALLIONS WITH A LEMON DILL & CAPER CREAM SAUCE

BUFFET SERVICE INCLUDES THE FOLLOWING MENU ITEMS

BAKERY FRESH DINNER BUNS & BUTTER

SIROCCO ARTISAN GREENS WITH HEIRLOOM TOMATOES, CUCUMBERS, SHAVED CARROTS, PUMPKIN SEEDS,
ASSORTED DRESSINGS, & VINAIGRETTES

CAESAR SALAD WITH, GRANA PADANO, HERB CROUTONS, CREAMY GARLIC DRESSING

BABY SPINACH WITH TOASTED ALMONDS, GOAT CHEESE, CRAISINS, FIG DRESSING

CHEF SELECTION OF SEASONAL FRESH VEGETABLES

ROASTED BABY POTATOES

BAKED CHEESE TORTELLINI WITH A FIRE ROASTED TOMATO SAUCE

CHEF'S DESSERT TABLE

SEASONAL FRESH FRUIT PLATTER

ASSORTMENT OF FRESH BAKERY CAKES, PIES, & PASTRIES

BUFFET ENHANCEMENT PLATTERS

FRESH SEASONAL CRUDITÉ WITH RANCH AND HUMMUS | **5 PP**

CHARCUTERIE BOARD WITH LOCALLY CURED MEATS & SAUSAGE | **6 PP**

DOMESTIC & INTERNATIONAL CHEESE BOARD WITH CRACKERS AND PRESERVES | **6 PP**

SEACUTERIE BOARD WITH CHILLED PRAWNS, SMOKED SALMON, SEARED AHI TUNA SERVED WITH
ACCOMPANIMENTS, BREADS, AND CRACKERS | **10 PP**

CHILLED PRAWN PLATTER WITH COCKTAIL SAUCE AND LEMON WEDGES | **8 PP**

SMOKED SALMON PLATTER WITH CREAM CHEESE, PICKLED ONIONS, CAPERS, & MINI BAGELS | **7 PP**

Late Night Reception Selections

MINIMUM ORDER OF 25 GUESTS PER OPTION

BUILD YOUR OWN POUTINE | 18 PER GUEST

CRISP YUKON GOLD FRITES, WITH QUEBEC CHEESE CURDS, POUTINE GRAVY, CRISPY BACON, BBQ PULLED PORK

MAC & CHEESE | 18 PER GUEST

CAVATAPPI PASTA WITH A CREAMY CHEDDAR SAUCE TOPPED WITH CRISPY BACON BITS AND GREEN ONIONS

ASSORTED FLATBREADS | 20 PER GUEST

SPICY ITALIAN SAUSAGE, GRILLED BBQ CHICKEN, SPICY BEEF & CHEESE, CHEESE TRIO & MARINARA

PUB PLATTER | 25 PER GUEST

SIROCCO HOT WINGS, GARLIC DRY RIBS, CRISPY CHICKEN TENDERS, VEGETABLE SPRING ROLLS

ASSORTED DELI MEAT PLATTER | 18 PER GUEST

ASSORTED SLICED DELI MEATS, WITH BAKERY FRESH BUNS, CONDIMENTS & A VARIETY OF PICKLES & OLIVES

BUILD YOUR OWN TACOS | 20 PER GUEST

SOFT FLOUR TORTILLAS, SPICY BEEF, CHIPOTLE PULLED CHICKEN, SHREDDED CHEESE, SLAW, SALSA, GUACAMOLE, CREMA

NACHO BAR | 20 PER GUEST

CRISPY CORN TORTILLA CHIPS, WARM CHEDDAR CHEESE SAUCE, SPICY BEEF, PICKLED JALAPENOS, PICO DE GALLO

MINI SLIDERS | 25 PER GUEST

BEEF BURGER & CHEDDAR
BBQ PULLED CHICKEN & SWISS, PULLED PORK & SLAW

DESSERT LATE NIGHT SELECTIONS

MINIMUM ORDER OF 25 GUESTS PER OPTION

FLAMBÉED STRAWBERRIES | 12 PER GUEST

WITH CRÊPES, WHIPPED CREAM, AND CHOCOLATE SAUCE

CHOCOLATE FOUNTAIN | 15 PER GUEST

FRUIT SKEWERS, MARSHMALLOWS, PRETZELS

ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 5% GST



Wine & Bar Menu

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Wine List

BAR/GLASS POUR (6OZ) | 9, (BOTTLE | 45)

CAMPAGNOLA PINOT GRIGIO

BRAVE SAUVIGNON BLANC

CORRYTON BURGE CABERNET SAUVIGNON

BRAVE STEP PINOT NOIR

LA PETITE PERRIERE ROSE

WHITE & ROSE BOTTLE LIST

TERE ALTA PINOT GRIGIO | **50**

CABLE BAY SAUVIGNON BLANC | **55**

LITTLE YERING CHARDONNAY | **55**

CORRYTON BURGE RIESLING | **55**

RED BOTTLE LIST

CHATEAU ROUSSELLE BORDEAUX | **55**

LAN RESERVA TEMPRANILLO | **60**

CASA SILVA COOL COAST PINOT NOIR | **55**

DONNA LAURA BRAMOSIA CHIANTI CLASSICO | **50**

CAMPAGNOLA RIPASSO | **55**

SPARKLING

CAMPAGNOLA ARNACES PROSECCO | **50**

ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 5% GST



Ban List

DOMESTIC AND IMPORT BEER (355ML CANS) | 8:

SANDBAGGER LEMON

SANDBAGGER TRANSFUSION

FERNIE WHAT THE HUCK

OLE PALOMA

YOU BET HARD ICE TEA

NON-ALCOHOLIC:

CORONA SUNBREW (0% NON ALC)

GUINNESS ZERO

VILLAGE CRFT PALE ALE

SEASONAL DRAFT (16OZ) | 9:

FERNIE PROJECT 9 PILSNER

FERNIE RIDGEWALK RED ALE

FERNIE HIT THE DECK HAZY IPA

ALLEY KAT NEW MOON PALE ALE

WILD ROSE HOODOO LAGER

PABST BLUE RIBBON

VILLAGE BLONDE

KILKENNY IRISH CREAM

WELL LIQUOR (10Z) | 8:

SMIRNOFF

TANQUERAY

CAPTAIN MORGAN WHITE/DARK/SPICED

CROWN ROYAL

ALL PRICES ARE SUBJECT TO AN 18% SERVICE CHARGE AND 5% GST



Non-Alcoholic Beverage Enhancements

RECEPTION WELCOME MOCKTAIL OR CELEBRATORY TOAST | **PRICED PER BOTTLE**

NON-ALCOHOLIC SPARKLING | **25 PER BOTTLE**

Bar Program Enhancements

~ **CEREMONY WATER STATION** ... KEEP YOUR GUESTS COOL & REFRESHED WHILE YOU SAY YOUR 'I DO'S'

BOTTLED WATER STATION | **4 PER GUEST**

INFUSED WATER STATION | **50**

~ CHOOSE FROM CITRUS, CUCUMBER & MINT, OR CRANBERRY

~ **SPARKLING TOAST** ... SERVE SOME CELEBRATORY BUBBLES AT YOUR CEREMONY ONCE YOU'VE TIED THE KNOT,

WELCOME GUESTS TO THE RECEPTION WITH A GLASS, OR SAVE IT FOR A SPECIAL TOAST DURING SPEECHES

~ **RECEPTION WELCOME COCKTAIL** ... START YOUR PARTY OFF RIGHT WITH A COCKTAIL THAT EXPRESSES YOUR SIGNATURE STYLE!

~ **WINTER WARMER STATION** ... HELP YOUR GUESTS SHAKE OFF THE CHILL WITH A HOT DRINK SPIKED WITH LIQUEUR.

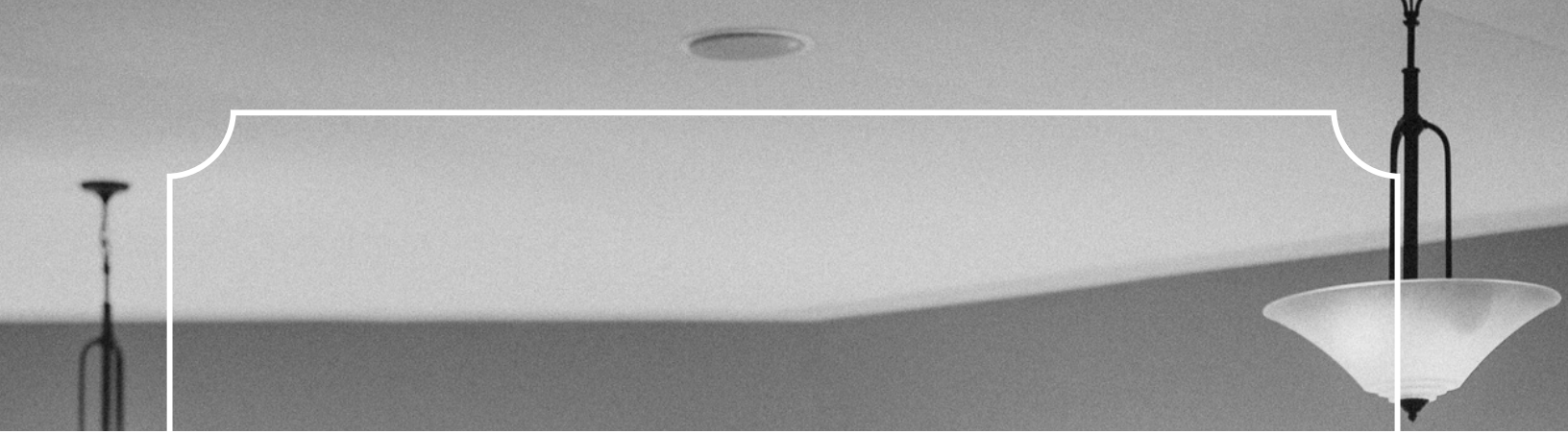
GREAT FOR OUTDOOR FALL CEREMONIES TOO!

BAILEY'S & COFFEE | **8 PER GUEST**

BAILEY'S & HOT CHOCOLATE | **9 PER GUEST**

PLEASE NOTE THAT NO OUTSIDE LIQUOR IS PERMITTED ON SIROCCO PROPERTY, BOTH IN YOUR FUNCTION ROOM AND IN LOCKER ROOMS.

IF YOUR FAVORITE WINE, BEER OR SPIRIT IS NOT LISTED ON OUR MENU, WE WOULD BE HAPPY TO LOOK INTO BRINGING IT IN FOR YOU FROM OUR SUPPLIER; PLEASE INQUIRE FOR PRICING.



Policies & Procedures





Ceremony Locations & Bridal Room

SIROCCO CEREMONY SET UP INCLUDES:

SET-UP AND REMOVAL OF CHAIRS, REGISTRY TABLE, GUEST BOOK TABLE, AND SEATING FOR THE NUMBER OF GUESTS IN ATTENDANCE ARE ALL INCLUDED IN THE RENTAL FEE. SIROCCO IS NOT RESPONSIBLE FOR THE SET UP OR TAKE DOWN OF ANY CEREMONY DECORATIONS - PLEASE DESIGNATE SOMEONE FROM YOUR GROUP TO TAKE THE DÉCOR INSIDE ONCE THE CEREMONY HAS COMPLETED.

| THE OUTDOOR HILLTOP

1,500.00

WITH MOUNTAIN VIEWS THAT OVERLOOK THE GOLF COURSE, OUR HILLTOP SITE CAN HOST UP TO 175 GUESTS AND CAN BE RESERVED FOR 2 HOUR INCREMENTS.

WE ARE PLEASED TO PROVIDE GOLF CART TRANSPORTATION FOR THE WEDDING PARTY AND FOR THOSE WHO REQUIRE ASSISTANCE TO THE HILLTOP SITE. PLEASE ARRANGE THIS WITH YOUR EVENTS MANAGER AHEAD OF TIME.

| THE SIRAIA

1,000.00

OFFERING A LARGE STONE FIREPLACE WITH BEAUTIFUL WOOD FLOORING AND WINDOWS THROUGHOUT; THIS SPACE CAN HOST UP TO 100 GUESTS. SIRAIA IS AVAILABLE FOR 2 HOUR INCREMENTS.

| THE BRIDAL ROOM

500.00 MINIMUM SPEND

OFFERING A PRIVATE ROOM TO GET READY IN BEFORE YOUR WEDDING BEGINS. YOU WILL HAVE ACCESS TO THIS ROOM STARTING AT 10:00AM. YOU ARE ABLE TO ORDER FOOD AND BEVERAGES WHILE YOU ARE GETTING READY, THE FOOD AND BEVERAGES ORDERED GO TOWARDS YOUR \$500.00 MINIMUM SPEND.



Deposits & Contracts

BOOKING DEPOSIT

A NON-TRANSFERABLE, NON-REFUNDABLE \$1,500.00 DEPOSIT IS REQUIRED AT THE TIME OF BOOKING TO CONFIRM THE FUNCTION SPACE. THIS DEPOSIT IS APPLIED TO THE FINAL BILL.

DEPOSIT SCHEDULE

50% OF YOUR MINIMUM SPEND AND \$500.00 ROOM RENTAL FEE WILL BE DUE 180 DAYS PRIOR TO YOUR WEDDING. THE REMAINING OF THE TOTAL ESTIMATED VALUE IS DUE 14 DAYS PRIOR TO YOUR EVENT.

FINAL INVOICE & RECEIPT

A CREDIT CARD NUMBER IS REQUIRED IN ADVANCE OF YOUR EVENT TO BE USED FOR FINAL PAYMENT OF ANY REMAINING BALANCE. THE FINAL INVOICE AND RECEIPT WILL BE SENT BY EMAIL WITHIN 5 BUSINESS DAYS AFTER THE EVENT. IT IS AGREED THAT, SHOULD PAYMENT NOT BE MADE WITHIN 30 DAYS OF THE DATE OF THE FINAL INVOICE, INTEREST CHARGES IN THE AMOUNT OF 2.00% PER MONTH WILL BE APPLIED.

CANCELLATION

IN THE EVENT THAT SOMETHING UNFORESEEABLE HAPPENS AFTER SIGNING YOUR CONTRACT, AND THE EVENT MUST BE CANCELLED OR POSTPONED, ALL DEPOSIT WILL BE FORFEIT.

SHOULD YOU CANCEL WITHIN 90 DAYS OF YOUR EVENT DATE, THE REMAINING MINIMUM FOOD & BEVERAGE REQUIREMENT OUTLINED IN YOUR CONTRACT WILL AUTOMATICALLY BE PROCESSED TO THE CREDIT CARD NUMBER ON FILE.

ACCEPTANCE AND UNDERSTANDING OF THESE POLICIES IS ASSUMED TO BE PART OF ALL ARRANGEMENTS MADE BETWEEN THE CLIENT AND SIROCCO GOLF CLUB.



Room Services & Policies

SIROCCO WEDDING RECEPTION ROOMS INCLUDE:

COMPLETE SET UP OF YOUR WEDDING BANQUET ROOM (INCLUDING WHITE, OR BLACK TABLECLOTHS AND NAPKINS, WHITE CHINA, GLASSWARE AND FLATWARE); GIFT TABLE, GUEST BOOK TABLE, CAKE TABLE, EASEL, PODIUM, AND ONE WIRELESS MICROPHONE. THIS IS INCLUDED IN THE \$500.00 ROOM RENTAL FEE

EVENT ROOMS WILL BE ASSIGNED ACCORDING TO THE NUMBER OF PEOPLE EXPECTED TO ATTEND AND MAY BE CHANGED BY SIROCCO, WHILE GUARANTEEING TO MEET THE REQUIREMENTS OF THE GROUP AND CORRESPONDING WITH THE MINIMUM SPENDING AMOUNT. AN INCREASE IN GUESTS AFTER THE BOOKING AGREEMENT WILL NOT GUARANTEE ADDITIONAL SPACE.

ROOM ACCESS

THE BANQUET ROOM WILL BE AVAILABLE FOR DECORATING BY 10:00AM ON THE DAY OF THE EVENT. SOME DECORATIONS CAN BE STORED AT SIROCCO THE DAY BEFORE, BUT THIS MUST BE PREARRANGED WITH YOUR EVENTS MANAGER. WE DO NOT OFFER DAY BEFORE SETUP FOR EVENTS OR WEDDINGS.

PRE-CEREMONY LOCKER ROOM & BRIDAL SUITE ACCESS

YOU HAVE THE OPTION TO RENT THE BRIDAL SUITE AND HAVE FULL DAY ACCESS (**10:00AM - END OF EVENT**) FOR THIS. THERE IS A **\$500.00 MINIMUM SPEND** FEE APPLIED FOR RENTING THE BRIDAL SUITE. YOU WILL HAVE ACCESS AT 10:00AM AND ARE ABLE TO ORDER FOOD AND BEVERAGES THAT WILL BE APPLIED TO THE \$500.00 FEE. FOR ORDERING FOOD AND BEVERAGES FOR THE BRIDAL ROOM YOU CAN ORDER OFF OF OUR RESTAURANT FOOD AND BEVERAGE MENUS DAY OF YOUR WEDDING OR PRE-ORDER THROUGH YOUR EVENTS MANAGER. .

WE OFFER USE OF OUR MEN'S LOCKER ROOM PRIOR TO THE CEREMONY HOWEVER, THE LOCKER ROOM WILL HAVE FULL ACCESS TO OUR MEMBERS AND YOU WILL HAVE FULL RESPONSIBILITY FOR YOUR PARTY'S BELONGINGS. SIROCCO WILL NOT BE HELD RESPONSIBLE FOR ANY THEFT OR DAMAGES PLEASE ALSO NOTE THAT THE LOCKER ROOM IS FOR THE EXCLUSIVE USE OF MEMBERS OF SIROCCO GOLF CLUB AND SHOULD BE RESPECTED IN THAT MANNER. ADDITIONALLY, MEMBERS OF THE OPPOSITE SEX ARE NOT ALLOWED IN THE MEN'S CHANGE ROOM (INCLUDING PHOTOGRAPHERS). THE MEN'S LOCKER ROOM PROHIBITS FOOD AND DRINKS AND WILL BE OFFERED IN THE RESTAURANT.

BOOK YOUR SITE VISIT TODAY BY CONTACTING SIROCCO DIRECTLY!

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