



# TEMPLES





## ~ WELCOME ~

Imagine your special day nestled amidst our enchanting and expansive maple forest, where nature's beauty creates a breathtaking backdrop for your vows. Picture your family and friends enjoying appetizers and cocktails in our stunning gardens, surrounded by vibrant blooms and the soft rustle of maple leaves. As the sun sets, a delectable celebratory feast awaits. You and your guests will be captivated by the ambiance created in our timber-framed dining hall. Every detail will be thoughtfully coordinated, ensuring that you and your partner can fully immerse yourselves in the celebration of your love with your family and friends. This is an extraordinary experience that your Temple's team is able to create for you.

Let us transform your vision into reality, making your wedding a celebration of love and unforgettable memories.

With exclusive use of Temple's, you will have a private and magical setting for your day. This ensures you and your guests are the sole focus of our dedicated and passionate team of experts that will create your unique celebration of your love story.

Our chefs are talented, creative and dedicated to delivering a truly memorable food experience. You and your guests will rave about your food.

The location of your wedding is one of the biggest decisions you will make as you plan this exciting milestone in your life. Offering a blend of comfort and rustic elegance, with world-class food and service, we invite you to take a moment to discover how Temples can ensure your wedding day is an experience you and your guests will always remember.

1700 Fergusons Falls Road, Lanark, Ontario [info@templescountryweddings.ca](mailto:info@templescountryweddings.ca)



# PACKAGE INCLUSIONS



**Exclusive Use:** You and your guests will have exclusive access to the venue for your special day.

**Dedicated Wedding Experts:** Our team of wedding professionals will be with you every step of the way, from planning to execution, ensuring every detail is handled seamlessly to create your vision.

**Stunning Ceremony Settings:** Whether you choose our magical maple forest or our beautiful perennial gardens, your ceremony will be immersed in the beauty of nature. Additionally, you can have an indoor ceremony in front of our stunning stone fireplace, located in our uniquely charming post-and-beam reception hall.

**Culinary Experience:** Our executive Red Seal chefs are happy to work with you to curate your wedding menu and can design customized menus for a wide variety of cultural celebrations, vegan and other dietary preferences. All menu items are prepared in house from fresh, locally sourced ingredients. Your wedding package includes a selection of delicious appetizers; a three-course dinner and late-night snack. Our food is truly exceptional, leaving such a lasting impression on your guests that they'll be talking about it for years to come.

**Elegant Reception Essentials:** Included in your wedding package are cherrywood tables, chairs, a selection of table runners, table numbers, wooden slabs, napkins, dishes and flatware, vases, signage and many other décor items. We will work with you to design a custom floorplan to create the best guest experience.

**Thoughtful Comforts:** Thoughtful amenities to take care of your guests every need while celebrating such as umbrellas, blankets and toiletries.

**Outdoor Fire Pits and Licensed Grounds:** Whether gathered around our patio fire table, or our custom wood-burning fireball, your guests can take their drinks with them. We are fully licensed throughout the grounds.

**Full-Service Bar:** Relax and celebrate with a fully customizable bar, staffed by Smart Serve-certified professionals.

**Comfortable Facilities:** Our wheelchair accessible facility is equipped with air conditioning, heating, and a back-up generator will keep your guests in comfort.

**Unique Dressing Areas:** Access to our comfortable Sugar Camp Loft and cozy authentic Log Cabin to gather pre-ceremony on your wedding day.

**Endless Photo Opportunities:** Capture your beautiful memories all around our scenic property with stunning backdrops in all seasons. Photographers love shooting at Temples.

**Effortless Personalized Décor Set Up:** Our team will coordinate the set up and dismantling of your wedding décor. You can select from our extensive Temple's décor items at no extra cost.

**Personalized Ceremony Rehearsal:** Your wedding package includes a one-hour rehearsal for you and your wedding party to ensure every moment flows seamlessly.

**Complimentary Menu Tasting for the Two of You:** The opportunity to attend our Menu Tasting. You will enjoy a taste of a variety of our menu items, hand chosen by our Chefs.

**Trusted Vendor List:** Receive a list of our recommended vendors to help you build a team of trusted professionals to create your perfect day.

**Convenient Guest Parking:** Free parking for your guests' convenience.

**Music Licensing Fees Included:** Music licensing fees are covered so you can dance the night away worry-free.

**Additional Charges – There aren't any!!!:** No facility, no administration fees or rental fees will be added to your wedding package. Our team is dedicated to making your experience unforgettable. Any gratuities you choose to make are shared among all team members and are appreciated as a recognition of their hard work. Charges may apply for extraordinary goods and services and will be determined in advance. Smaller groups are welcomed-ask for an estimate.



## PRICING INFORMATION

<b>2025</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>	<b>Holiday weekend Sundays &amp; Stat.Holidays</b>
May – October	\$175.00 pp, min 50 adults	\$180.00 pp, min 80 adult	\$185.00 pp, min 100 adult	\$180.00 pp, min 50 adults	\$185.00 pp, min 100 adult
Jan, Feb, Nov, Dec	\$175.00 pp, min 50 adults	\$175.00 pp, min 50 adult	\$180.00 pp, min 80 adults	\$175.00 pp, min 50 adults	\$180.00 pp, min 80 adults

Once minimum is met children (ages 2-12) \$55 each, vendors \$100 each

<b>2026</b>	<b>Thursday</b>	<b>Friday</b>	<b>Saturday</b>	<b>Sunday</b>	<b>Holiday weekend Sundays &amp; Stat. Holidays</b>
May – October	\$177.00 pp, min 50 adults	\$182.00 pp, min 80 adult	\$187.00 pp, min 100 adult	\$182.00 pp, min 50 adult	\$187.00 pp, min 100 adults
Jan, Feb, Nov, Dec	\$177.00 pp, min 50 adults	\$177.00 pp, min 50 adult	\$182.00 pp, min 80 adults	\$177.00 pp, min 50 adult	\$182.00 pp, Min 80 adults

You may leave a gratuity for the staff at your discretion.

# FOOD

(INCLUDED IN THE PACKAGE)



- Choice of 4 appetizers chosen from our menu, served as your guest mingle during cocktail reception.
- A three-course meal and late-night snack prepared fresh in-house by our culinary team and served by our professional, friendly staff.
- Unlimited Coffee, Tea & Water station for the duration of your event
- We can accommodate allergies and dietary restrictions that are known in advance.
- Our Chef is always happy to discuss specific requests.



# APPETIZERS (Choose 4)

One serving of each per guest. Many appetizers can be modified to suit dietary restrictions.

## MEAT & FISH

**Tequila Shrimp** served on a crispy won ton with fresh guacamole, cilantro & pineapple salsa (DF)

**Ahi Tuna Poke Bite** Fresh Ahi Tuna with Avocado & Sesame, served on a crispy cracker (DF)

**Smoked Trout** served with capers, red onions and crème fraiche on a rye crostini

**Charcuterie Sticks** selected meats and gourmet cheeses, olives and fresh basil (GF)

**Beef Yorkie Bites** Mini Yorkshire puddings stuffed with slow roasted shaved roast beef, caramelized onions and horseradish mayonnaise

**Mini Fish n' Chip** bites beer battered haddock, served on crispy chip with house made tartar sauce (DF)

**Sesame Crusted Chicken or Beef Satay** with Thai peanut dipping sauce or siracha mayo (DF)

**Maplewood Smoked Pork Belly** with Mexican Street corn salsa on a crostini or chipotle Aioli on a crostini, topped with pink pickled onion

**Pear, Brie & Prosciutto Bites** drizzled with fig and balsamic glaze (GF)

## BREAD & PASTRY

**Confit Cherry Tomato bruschetta** with fresh basil and balsamic, served on a crisp wafer (GF)

**Spinach and Artichoke Dip** served on homemade pumpernickel crostini

**Mushroom bruschetta** marinated with balsamic and fresh thyme, served on a crostini with crumbled goats cheese

**Mini Grilled Cheese** with crispy prosciutto, Havarti cheese and creamy dijonaise dipping sauce on homemade focaccia

## VEGETARIAN

**Baked brie bites** served with fresh raspberries and maple glazed walnuts

**Stuffed Mini Potatoes** filled with roasted garlic and smoked cheddar, topped with chives and smoked paprika

**Watermelon & Feta Bites** served with balsamic glaze & mint – Gluten Free

**Vegetable Pakora Indian Spiced Fritters** served with cilantro chutney & tamarind sauce – Gluten Free

**Agedashi Tofu** cubes of warm crispy silken tofu with Japanese soy, topped with green onions (DF, V, VGN)

# FIRST COURSE (SOUP or SALAD)

## (Couple to Choose 1)

All soups and salads are served with our famous homemade buttermilk biscuits

### SOUPS

***Tomato & Roasted Red Pepper Soup*** sweet smoky and creamy with vibrant basil oil (GF)

***Butternut Squash Soup*** a touch of maple syrup, cinnamon and smoked paprika with toasted maple pumpkin seeds (GF, V)

***Mushroom Soup w/ truffle oil*** rich and earthy, with fresh thyme and truffle oil drizzle (GF)

***Roasted Leek and Potato Soup*** rich and luxurious creamy potato soup with fresh chives (GF)



### SALADS

***Temple's Kale Caesar Salad***, authentic house made Caesar dressing, seasoned croutons with crispy smoked bacon topped with shaved Parmesan

***Temple's Rainbow Green Salad***, mixed spring greens, vibrant vegetables, fresh berries. Served with Temple's own Maple balsamic dressing (GF, DF, V, VGN)

***Strawberry and Arugula Crunch Salad***, topped with maple pumpkin seeds, crumbled goat's cheese and champagne vinaigrette (GF, V)

***Ontario Apple Cranberry Spinach Salad*** topped with maple walnuts pink pickled onions, feta and maple Dijon dressing (GF, V)



# MAIN COURSE

Choose two entrees for your guests, together with your choice of vegetarian meal

## BEEF (All beef selections are cooked medium)

*Grilled Striploin Steak* grilled to perfection, topped with herbed garlic butter or fresh chimichurri

*Braised Beef Short Rib* slow roasted to perfection in red wine

*Prime Rib* rubbed with spices and slowly smoked over natural charcoal. Served with rich gravy and traditional Yorkshire pudding (Additional \$10.00 per plate)

*Smoked Beef Filet Tenderloin* dusted with Temple's Signature spice blend served with a rich red wine beef reduction (Additional \$10.00 per plate)

## CHICKEN

*Temple's Signature Maple Bourbon glazed Chicken Breast* smoked over Maplewood charcoal

*Lemon Herb Chicken Breast* with a white wine butter sauce, topped with a grilled lemon wedge

## FISH

*Tea Smoked Atlantic salmon* with a lemon maple ginger glaze

*Pan Seared Haddock* with cherry tomatoes, black olives and capers

*Atlantic Crab Cakes* on black garlic risotto and topped with a crisp fennel slaw

## SIDE SELECTIONS (one Potato and side)

(SELECT AN ADDITIONAL SIDE FOR \$4/PERSON)

*All Mains will be served with Chef's suggested selection of seasonal vegetable, with your approval. Crafted perfectly to complement your main course.*

*Yukon gold mashed potatoes* with buttermilk, chives and roasted garlic

*Fingerling Potatoes* with fresh herbs and sea salt

*Potato Au Gratin* baked with fresh thyme and smoked cheddar

*Smashed Mini Red Potatoes* with garlic butter and rosemary

# VEGETARIAN SELECTIONS

**(Choose 1)**

## **GRILLED VEGETABLE TOWER**

Marinated and charcoal grilled vegetables on a Portobello mushroom, topped with herbed goats' cheese and balsamic reduction. Served with fresh sauté vegetables.

## **PASTA PRIMAVERA**

Penne pasta withy lemon basil cream sauce, grilled zucchini, peppers and asparagus. Topped with shaved Parmesan and fresh basil

## **EGGPLANT PARMIGIANA**

Eggplant parmigiana au gratin, topped with mozzarella. Served with farfalle pasta in rich Marinara sauce

## **BEET WELLINGTON**

Whole roasted Beet with spinach, walnuts and goat cheese, baked in golden puff pastry

## **ROASTED VEGETARIAN LASAGNA**

Layered with butternut squash, spinach and zucchini in a rich bechamel

# DESSERTS

## (Couple to Choose 1)

(SELECT AN ADDITIONAL DESSERT FOR \$6/PERSON)

**Maple Chocolate Brownie** served with Salted Maple Caramel cream

**Vanilla Bean Custard** topped with pistachio maple crunch and fresh berries

**Lemon Tart** with shortbread crust and topped with seasonal berries

**Maple Cheesecake** topped with Temple's Maple Syrup or seasonal fruit compote

**Sticky Toffee Pudding** topped with warm maple cream

**Maple Mousse** Rich and creamy mousse topped with Temple's maple syrup and maple sugar dust



## LATE NIGHT BUFFET (Choose 1)

(SELECT AN ADDITIONAL LATE-NIGHT OPTION FOR \$10/PERSON)

### Poutine

Hand cut fries, St. Albert's cheese curds and gluten free beef gravy

### Pulled Pork Station

Maple BBQ pulled pork, served with buttermilk slaw & slider buns

### Taco Station

Chipotle beef, charcoal grilled chicken

Served with homemade salsa, lime sour cream, lettuce and grated cheddar on tortillas

### Lanark Street Dog Station

Make your own Hotdog station with all the fixings

### Bistro Pizza

Thin crust pizzas with a variety of meats and veggie options

1700 Fergusons Falls Road, Lanark, Ontario [info@templescountryweddings.ca](mailto:info@templescountryweddings.ca)



# KIDS MEALS (Choose 1)

Under 2 years of ages Free

Ages 2-12 years of age \$55 (once minimum is met)

**Chicken Fingers:** Made in house, served with kettle chips, fresh veggies and dip

**Pizza:** Sauce and dough made in house, topped with fresh mozzarella cheese

**Pasta:** Pasta, meat sauce and garlic bread

## OPTIONAL STATIONARY APPETIZERS

Additional Charges Apply

**Crudité and Dip Grazing Station (\$20 per person)**

A gorgeous array of bright, colorful vegetables with a selection of house made dips, served with crackers and baguettes

**Charcuterie Grazing Station (\$25.00 pp)**

A selection of cured meats, cheeses, marinated olives and pickled vegetables served with a variety of crackers and house-made focaccia

**Duo of Dips**

House made salsa and hummus with vegetable sticks, corn tortillas chips and pita crisps.

**Seasonal Fruit Grazing Station (\$20.00 pp)**

A colorful selection of perfectly cut fresh fruit with chocolate covered strawberries and maple dipping sauces

## MAPLE INSPIRED WEDDING FAVOURS

Leaf shaped maple syrup (\$5.00)  
Whisky shaped maple syrup (\$4.00)  
Maple sugar candy (\$4.50)  
Taffy on snow (\$3.00)



Our wedding coordinating team will help you prepare your budget. We reserve the right to increase pricing for alcohol based on the LCBO prices and market.

# BAR PACKAGES

## CHAMPAGNE TOAST (\$9/person)

- Summer in a glass (sparkling wine with a splash of our homemade raspberry cordial), served to your guests during cocktail hour.

## DINNER WINE (2 HOUR) (\$25/person)

- Unlimited wine served to your guests during dinner
  - 2 Choices of House wines. • 2 Hour maximum.

## COCKTAIL HOUR & DINNER WINE (4 HOUR) (\$45/person)

- Open Bar includes house liquor, draft beer, house wines, sangria, pops, juices, mocktails.
  - Unlimited wine service with dinner -choose 2 from our House wines.
    - Bar opens after the ceremony.
  - Package does not include premium wines or spirits, shooters or doubles.
- **4 Hour Maximum** – if time exceeded by more than 15 minutes - each additional hour is \$10.00 per person  
Premium Bar packages are available

## UNLIMITED OPEN BAR (\$65/person)

- Open Bar includes house liquor, draft beer, house wines, sangria, pops, juices, mocktails.
  - Unlimited wine service with dinner – choose 2 from our House wines.
    - Bar opens after the ceremony.
  - Package does not include premium wines or spirits, shooters or doubles.
  - **9 Hour maximum** – each additional hour is \$10.00 per hour per person  
Premium Bar packages available

## NON –ALCOHOLIC DRINK PACKAGE (\$10/person)

- Choose from a selection of pop, juices, hot chocolate, and mocktails.



# A LA CARTE BAR OPTIONS



## **HOST BAR**

- Customer is charged per drink, only on the actual drinks served.
- A preset maximum dollar figure is agreed upon. Host Bar to be settled at the end of the event.

## **TICKET BAR**

- Tickets are placed at guest's place setting and charged based on consumption. Ticket bar to be settled at the end of the event, based on the actual tickets redeemed.

## **CASH BAR**

- Guests pay per drink upon purchase.

## **TABLE WINE BY THE BOTTLE**

- A selection of wines from our house cellar are available for your dinner wine.
  - Prices range from \$30 to \$50 per bottle and are based on LCBO price
- Any wine that is available at LCBO is available. Corkage fee of \$24.00 per 750 ml bottle
  - Pre-billed to the customers contract based on estimate of consumption.

## **NON-ALCOHOLIC APPLE CIDER OR IN-HOUSE MAPLE TEA (hot or cold)**

- 9.5L decanter offered for your guests to serve themselves.

## **HOT CHOCOLATE BAR - serves 50 people**

- Offered for your guests to serve themselves. •Includes marshmallows, whipped cream, maple syrup, caramel sauce and sprinkles.

## **SANGRIA**

- 9.5L of white or red Sangria. • Served at the bar by our bartenders.

## **LEMONADE/ FRUIT PUNCH**

- 9.5L decanter available for your guests to help themselves

# **FINE PRINT**

## **PRICING AND INFORMATION**

The pricing and information contained in this document, on our website, and in our wedding package are subject to change without notice until the date a contract is signed and received. All goods and services are subject to HST (13%).

## **PAYMENTS**

A payment of \$3,390.00 for 2025 and \$3,955.00 for 2026 is due upon signing the contract to guarantee your date. A second payment of 50% of your remaining bill is due 9 months prior to your wedding. Your final payment is due 1 month prior to your event. Temple's accepts payment by e-transfer, cash, cheque or bank draft. All payments are non-refundable as they become due.

## **BAR SERVICE**

There is a \$1,000 event day bar minimum for all events. Any beverage services that are pre-invoiced or incurred on the day of count towards the minimum. All AGCO rules apply: Proof of ID may be required of any guest. Temple's Sugarbush reserves the right to refuse service to any guests. The bar will be closed at 1 am or 12:30 pm. No personal liquor is allowed and will be enforced.

## **CATERING**

Temple's package includes in-house food preparation services. No outside caterers. Menu selections, final guest count, dietary restrictions, décor selections will be finalized 30 days prior to the event. Dinner, appetizers and the late-night buffet will all be prepared based on your final guest count.

## **CEREMONY or RECEPTION ONLY GUESTS**

You are welcome to invite additional guests to only the ceremony or reception, above the guest count invited to the dinner. There is a \$20 per person charge to accommodate the cost of the extra food required for appetizers or late-night buffet. If there is a Bar Package, then proportionate charges will apply.

## DECOR

The following are not permitted: artificial flowers being thrown on the ground, confetti, fireworks, sparklers or Chinese fire lanterns. Candles are permitted but the flame must not go above the container it is in. A décor installation company will be required for elaborate set up requirements. Please see décor list for items available for your wedding.

**Please ask us about our Recommended Vendor List.**







# TEMPLES

## Pricing Calendar 2025



\$185/PERSON MINIMUM 100 GUESTS

\$175/PERSON MINIMUM 50 GUESTS



\$180/PERSON - MINIMUM 80 GUESTS

\$180/PERSON - MINIMUM 50 GUESTS

JANUARY							FEBRUARY							MARCH							APRIL						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
29	30	31	1	2	3	4	26	27	28	29	30	31	1	23	24	25	26	27	28	1	30	31	1	2	3	4	5
5	6	7	8	9	10	11	2	3	4	5	6	7	8	2	3	4	5	6	7	8	6	7	8	9	10	11	12
12	13	14	15	16	17	18	9	10	11	12	13	14	15	9	10	11	12	13	14	15	13	14	15	16	17	18	19
19	20	21	22	23	24	25	16	17	18	19	20	21	22	16	17	18	19	20	21	22	20	21	22	23	24	25	26
26	27	28	29	30	31	1	23	24	25	26	27	28	1	23	24	25	26	27	28	29	27	28	29	30	1	2	3
2	3	4	5	6	7	8	2	3	4	5	6	7	8	30	31	1	2	3	4	5	4	5	6	7	8	9	10

  

MAY							JUNE							JULY							AUGUST						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
27	28	29	30	1	2	3	1	2	3	4	5	6	7	29	30	1	2	3	4	5	27	28	29	30	31	1	2
4	5	6	7	8	9	10	8	9	10	11	12	13	14	6	7	8	9	10	11	12	3	4	5	6	7	8	9
11	12	13	14	15	16	17	15	16	17	18	19	20	21	13	14	15	16	17	18	19	10	11	12	13	14	15	16
18	19	20	21	22	23	24	22	23	24	25	26	27	28	20	21	22	23	24	25	26	17	18	19	20	21	22	23
25	26	27	28	29	30	31	29	30	1	2	3	4	5	27	28	29	30	31	1	2	24	25	26	27	28	29	30
1	2	3	4	5	6	7	6	7	8	9	10	11	12	3	4	5	6	7	8	9	31	1	2	3	4	5	6

  

SEPTEMBER							OCTOBER							NOVEMBER							DECEMBER						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
31	1	2	3	4	5	6	28	29	30	1	2	3	4	26	27	28	29	30	31	1	30	1	2	3	4	5	6
7	8	9	10	11	12	13	5	6	7	8	9	10	11	2	3	4	5	6	7	8	7	8	9	10	11	12	13
14	15	16	17	18	19	20	12	13	14	15	16	17	18	9	10	11	12	13	14	15	14	15	16	17	18	19	20
21	22	23	24	25	26	27	19	20	21	22	23	24	25	16	17	18	19	20	21	22	21	22	23	24	25	26	27
28	29	30	1	2	3	4	26	27	28	29	30	31	1	23	24	25	26	27	28	29	28	29	30	31	1	2	3
5	6	7	8	9	10	11	2	3	4	5	6	7	8	30	1	2	3	4	5	6	4	5	6	7	8	9	10



# TEMPLES

## Pricing Calendar 2026



\$187/PERSON MINIMUM 100 GUESTS



\$182/PERSON - MINIMUM 80 GUESTS

\$177/PERSON MINIMUM 50 GUESTS

\$182/PERSON - MINIMUM 50 GUESTS

JANUARY							FEBRUARY							MARCH							APRIL						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
28	29	30	31	1	2	3	1	2	3	4	5	6	7	1	2	3	4	5	6	7	29	30	31	1	2	3	4
4	5	6	7	8	9	10	8	9	10	11	12	13	14	8	9	10	11	12	13	14	5	6	7	8	9	10	11
11	12	13	14	15	16	17	15	16	17	18	19	20	21	15	16	17	18	19	20	21	12	13	14	15	16	17	18
18	19	20	21	22	23	24	22	23	24	25	26	27	28	22	23	24	25	26	27	28	19	20	21	22	23	24	25
25	26	27	28	29	30	31	1	2	3	4	5	6	7	29	30	31	1	2	3	4	26	27	28	29	30	1	2
1	2	3	4	5	6	7	8	9	10	11	12	13	14	5	6	7	8	9	10	11	3	4	5	6	7	8	9

  

MAY							JUNE							JULY							AUGUST						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
26	27	28	29	30	1	2	31	1	2	3	4	5	6	28	29	30	1	2	3	4	26	27	28	29	30	31	1
3	4	5	6	7	8	9	7	8	9	10	11	12	13	5	6	7	8	9	10	11	2	3	4	5	6	7	8
10	11	12	13	14	15	16	14	15	16	17	18	19	20	12	13	14	15	16	17	18	9	10	11	12	13	14	15
17	18	19	20	21	22	23	21	22	23	24	25	26	27	19	20	21	22	23	24	25	16	17	18	19	20	21	22
24	25	26	27	28	29	30	28	29	30	1	2	3	4	26	27	28	29	30	31	1	23	24	25	26	27	28	29
31	1	2	3	4	5	6	5	6	7	8	9	10	11	2	3	4	5	6	7	8	30	31	1	2	3	4	5

  

SEPTEMBER							OCTOBER							NOVEMBER							DECEMBER						
Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa	Su	Mo	Tu	We	Th	Fr	Sa
30	31	1	2	3	4	5	27	28	29	30	1	2	3	1	2	3	4	5	6	7	29	30	1	2	3	4	5
6	7	8	9	10	11	12	4	5	6	7	8	9	10	8	9	10	11	12	13	14	6	7	8	9	10	11	12
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27	28	29	30	1	2	3	25	26	27	28	29	30	31	29	30	1	2	3	4	5	27	28	29	30	31	1	2
4	5	6	7	8	9	10	1	2	3	4	5	6	7	6	7	8	9	10	11	12	3	4	5	6	7	8	9