



# Peterborough

GOLF & COUNTRY CLUB



**Book Your Event Today!**

1030 Armour Road  
Peterborough, Ontario K9J 6Y8  
705-743-5010

**[www.ptbogolf.com](http://www.ptbogolf.com)**

**Contact: [tcavanagh@ptbogolf.com](mailto:tcavanagh@ptbogolf.com)**

**Terri Cavanagh**



## Welcome and Thank You for considering Peterborough Golf and Country Club for your event!

Whether you are planning a Corporate Event, Business Meeting, Retirement Celebration or any other Social Function, Peterborough Golf and Country Club's professional staff are pleased to provide their expertise to assist you in the planning of your event.

**In order to ensure that we are able to fully assist you in the planning of your event, we ask that you carefully read the following declarations:**

- Club Policy dictates that a fully completed event contract and itinerary be completed by the event convener. Said contract shall stipulate date(s) of the event, approximate number of guests, and a general itinerary, accompanied by deposit. No booking will be confirmed until receipt of deposit monies. For non-member events, a credit card number must also be provided at the time of booking.
- Deposit of payments will be applied to the final balance of the event, if no damages or infractions are incurred. Accounts are payable upon receipt of invoice. Payments made by credit card are subject to a 2.25% processing fee. Any unpaid accounts will be charged a 2% late fee per month.
- All prices listed are quoted per person, unless otherwise noted. All prices listed are subject to applicable 13% HST tax and 15% service charge. Menu & Beverage prices listed are guaranteed for ninety (90) days and are otherwise subject to change without notice. \_\_\_\_\_initial
- Menu selections must be confirmed a minimum of fourteen (14) days prior to the event. A guaranteed number of guests confirmed ten (10) business days prior to the event to ensure adequate staffing, food, and beverage requirements can be established for a successful event.
- Catering charges will be applied to the guaranteed number of guests or the actual number attending, whichever is greater. Allowances are made for only 5% more guests than guaranteed. In order to avoid disappointment to you or your guests, the guaranteed number of guests should be as accurate as possible.
- The Peterborough Golf & Country Club will not accept donated food or beverages of any kind for any event.
- **Due to health and safety regulations The Peterborough Golf & Country Club does not allow outside caterers to provide food service on the premises; or any unconsumed food or beverage provided by The Club to be removed from the premises.** \_\_\_\_\_initial

- All decoration of the facility is at the discretion of management. Open-flame candles are not permitted. Confetti, rice, glitter, or the like are not permitted as table decoration.
- A **\$200** cleaning fee will be applied to any function that uses confetti, rice, glitter, and the like, or if garbage or recycling are left behind. \_\_\_\_\_initial
- Peterborough Golf and Country Club cannot be held responsible for personal property or equipment of any nature brought into the Club. The Club will not assume responsibility for items lost, stolen, or not delivered intact before, during, or after a function.
- Any and all damages incurred to the building, outside facilities, golf course, or equipment, which may occur during the event, caused by the conveners or guests, becomes the responsibility of the convener.  
All Conveners understand that guests participating in their event who have rented a golf cart are responsible for any damages or injuries that may occur.
- All Members and Conveners are responsible for notifying their Guests of the Peterborough Golf and Country Club's Dress Code standards.
- The Peterborough Golf & Country Club will not be held liable or responsible in any manner if unable to perform services agreed upon or damages incurred as a result of:
  - Any power failure, flood, fire, strike, or Act of God.
  - The conduct of the convener or person(s) attending the event.
- **Cancellation Policy:**
  - A cancellation of fifteen (15) days prior to the event will not result in a fee, and the non-refundable deposit can be transfer to another mutually agreed-upon date.
  - A cancellation of seven to fourteen (7 - 14) days prior an event will result in a cancellation fee of 15% of the original contract agreement, and loss of deposit.
  - A cancellation of three to seven (3- 7) days prior an event will result in a cancellation fee of 25% of the original contract agreement, and loss of deposit.
  - A cancellation of zero to three (0 – 3) days prior an event will result in a cancellation fee of 65% of the original contract agreement, and loss of deposit.

- **ALCOHOL & GAMING**

- Members and Guests will abide by the rules and regulations as laid out by the Alcohol & Gaming Commission of Ontario, the Peterborough County Health Protection & Promotion, and club by-laws of the Peterborough Golf and Country Club.
- All food and beverage items must be purchased through the Peterborough Golf and Country Club. In regulation with the AGCO, we do not allow alcohol that is not licensed onto the premises, including homemade wine.
- Conveners and Sponsors are not permitted to supply alcoholic products for events. Any alcohol being auctioned, raffled, given as a gift or a prize is not permitted on the premises. This is in contravention of the Liquor Licensing Act. *"There is only one way liquor can be raffled/auctioned off as a prize and that is through a charitable organization (charity) that has a valid raffle lottery licence issued by the Alcohol and Gaming Commission of Ontario (AGCO) or local municipality." "The licensed charity is responsible for the management and conduct of the event" "Liquor awarded as a prize cannot be opened and/or consumed in the licensed establishment."* [www.agco.ca](http://www.agco.ca) \_\_\_\_\_initial
- Due to provincial liquor regulations, corkage functions are respectfully declined.
- It is our policy to serve no more than two drinks to one person at one time and only offer single shot drinks. Peterborough Golf and Country Club staff are qualified with smart serve and will follow all federal and provincial laws; our bartenders have the right to stop serving drinks to anyone that appears to have had too much alcohol, or is acting inappropriately towards other guests or staff members. If guests are seen serving alcohol to a minor, said guest will no longer be served. Should it persist, the bar will shut down and not reopen. Should our staff be in the position to intervene, the manager on duty will do their best to contact the convener of the event prior to any action taken. \_\_\_\_\_initial
- Where a bar does not meet a \$350 minimum spent, a bartending fee will be charged \$15/hr for 3 hours.
- A provincial and/or municipal raffle licence is required for any event where a 50/50 draw, elimination draw, or calendar draw is being held. The Peterborough Golf & Country Club must be notified in advance of any event holding such a draw or raffle, and must receive a copy of the licence before the event occurs. <https://www.agco.ca/lottery-and-gaming/raffle-licensing-overview> \_\_\_\_\_initial

## ADDITIONAL CHARGES

### ROOM RENTALS

Use of the room(s), including tables and chairs, setup and tear-down of event, free wi-fi, onsite parking, elevator, and washrooms with full wheel-chair access.

Stanley Thompson Room (438sqft): \$125

One Room (1276sqft): \$125

"Half" Hall (2157sqft): \$250

Full Banquet Hall (3498sqft): \$350

Galas, Fundraisers, or Trade Shows \$500

### LINENS

A fee of \$1.50 per person will be charged for use of linens.

### AUDIO-VISUAL MATERIALS

Sound system with wireless handheld microphone \$70

Projector and projection screen \$75

Portable Speaker \$30

Podium, Flipcharts & Markers \$5 per set

Wi-fi access Available

Please contact the Food & Beverage Office for availability and pricing on specialty items. More equipment may be available upon request.

### SOCAN & RE-SOUND FEES

ALL events at which previously recorded music is used are subject to applicable SOCAN and RE-SOUND License Fees. Charges are as follows (subject to application tax):

SOCAN LICENSE FEE		RE-SOUND LICENSE FEE	
Music and Dancing	\$ 63.49	Music and Dancing	\$ 26.63
Music Only	\$ 31.72	Music Only	\$ 13.30

THESE LICENSES ARE GOVERNMENT TARIFFS FOR THE USE OF PRERECORDED MUSIC BEING PLAYED AT EVENTS. DUE TO PROVINCIAL REGULATIONS, ALL ENTERTAINMENT MUST COME TO A CLOSE AT 1:00AM. \_\_\_\_\_initial

- The PGCC may take photos or video at an event and use the event/company's name, photography, and video in newsletters, website, apps, publications for promotion and advertising, and to share via traditional media and social media, and for staff training materials.
- The PGCC may allow the news media to interview and publish photographs and/or audio-visual productions in newspapers, on television, radio, and social media platforms.

I do not give permission for photos or video to be taken of the event



## CONTRACT AGREEMENT

THIS AGREEMENT IS RENDERED BETWEEN THE PETERBOROUGH GOLF AND COUNTRY CLUB, HEREAFTER REFERRED TO AS **THE CLUB** AND,

\_\_\_\_\_  
NAME/COMPANY

\_\_\_\_\_  
NAME/CONVENER

\_\_\_\_\_  
ADDRESS  
\_\_\_\_\_

\_\_\_\_\_  
CITY

PROV.

POSTAL CODE

\_\_\_\_\_  
PHONE NUMBER

EMAIL

TODAY'S DATE: \_\_\_\_\_

DATE OF EVENT: \_\_\_\_\_

START TIME: \_\_\_\_\_

END TIME: \_\_\_\_\_

NUMBER OF GUESTS: \_\_\_\_\_

## **BILLING INFORMATION**

ACCOUNTS PAYABLE WITHIN THIRTY (30) DAYS OF THE EVENT.  
(PAYMENTS MADE BY CREDIT CARD ARE SUBJECT TO 2.25% PROCESSING FEE)

**BILLING INFORMATION SAME AS CONVENER**

**BILL TO:** \_\_\_\_\_

NAME/COMPANY

\_\_\_\_\_  
ADDRESS

\_\_\_\_\_  
CITY

PROV.

POSTAL CODE

\_\_\_\_\_  
PHONE NUMBER

EMAIL

**BOOKING DEPOSIT:**      **AMOUNT:** \_\_\$300\_\_       PAID  
**(NON-REFUNDABLE)**

### **CREDIT CARD INFORMATION**

A CREDIT CARD NUMBER MUST BE PROVIDED AT THE TIME OF BOOKING.

**(WE DO NOT ACCEPT AMERICAN EXPRESS)**

CREDIT CARD NUMBER    \_\_\_\_\_    EXP.    \_\_/\_\_

NAME ON CREDIT CARD

SIGNATURE OF APPROVAL

\_\_\_\_\_  
(PLEASE PRINT CLEARLY)

# Event Package 2019

(All prices are subject to 13% taxes and 15% service charge)



## MORNING START

- Freshly brewed Coffee, Decaf, and Tea \$2
- Daily baked muffin or loaf & coffee/tea \$6
- Daily baked muffin or loaf, fresh fruit platter, & Coffee/tea \$10
- Coffee Refresh \$1.50

### Continental Breakfast \$12

Freshly baked assorted muffins, butter croissants and danishes, alongside fresh fruit and berries with whipped butter and preserves, served with assorted juices, coffee and tea

### Executive Continental Breakfast Buffet \$14

Freshly baked assorted muffins, croissants and danishes, alongside fresh fruit and berries with whipped butter and preserves. Individual yogurts accompanied by The Club’s Granola and black diamond individual cheeses. Served with assorted juices, coffee and tea

### Hot Breakfast Buffet \$15

(20-guest minimum required. Less than 20 people? You are welcome to order off our regular breakfast menu)

Creamy scrambled eggs, smoked bacon, sausage links, crispy seasoned home fries, fresh fruit platter, and condiments. Accompanied by assorted juices, coffee and tea

## BREAKFAST ENHANCEMENTS

- Cheese platter \$8.5 per person
- Assorted individual yogurt cups \$3.5 per person
- Assorted baked cookies \$3 per person





## MEETING BREAKS

Meeting breaks are available to be added to any package

### Morning Breaks \$9.5

Included: Fresh fruit, refresh Coffee and Tea

(Please Choose One of the Following)

- Butter croissants and danishes
- House made assorted loaves
- Freshly baked muffins
- House made Energy Bites

### Afternoon Breaks \$9.5 Per person

Included: Fresh fruit, refresh Coffee and Tea

(Please Choose One of the Following)

- Freshly baked assortment of cookies and energy bites
- Grilled pita with house made hummus
- Tortilla chips with tomato salsa, guacamole and sour cream
- Vegetable platter and buttermilk ranch dip

### Executive Afternoon Breaks \$12.5 per person

Included: Fresh fruit, refresh Coffee and Tea

(Please Choose One of the Following)

- Traditional Tomato & Basil Bruschetta served with Herbed Crostini
- Fresh Tomato Salsa, Pineapple Salsa, Black bean and Corn Salsa served with Tortilla chips and grilled pita.
- Assorted cheese & charcuterie board with olives, fresh berries and assorted crackers

**Please communicate any dietary restrictions  
when booking your event**

**Our Chef is always able to accommodate with advanced notice**

## WORKING LUNCH BUFFET SELECTION (available between 11am-4pm)

Lunch buffets require a minimum of 20 guests and come with freshly brewed coffee and tea; and water on tables

All Lunch Buffets include One Dessert option and a fresh fruit platter.

Choose from:

- Assortment of house made squares, cakes, cookies and tarts
- Warm Cinnamon Apple Crumble with freshly whipped cream
- Cheeseboard and cracker tray (\$4.00 pp additional fee)



### Make Your Own Sandwich Station \$20

Assorted sliced breads, croissants, small rolls and wraps. Fresh egg, tuna and salmon salad, freshly sliced deli meats, assorted cheeses with all the toppings and condiments to become your own 'sandwich artist'

Enjoy with Seasonal Soup and Baby Greens with house made vinaigrettes

*Upgrade to the Chef's Selection of premade sandwiches \$22*

### Little Italy \$23

Penne pasta with rustic marinara sauce, freshly grilled vegetables and pesto marinated chicken breast. Accompanied by roasted garlic baguette, The Club's Caesar Salad, and Caprese Salad with balsamic drizzle

### Healthy Choice \$25

Honey Citrus marinated chicken breast, five grain rice, market fresh vegetables, kale and quinoa salad, and Baby Greens with house made vinaigrettes

### Gourmet Flatbread Pizzas \$26.5 (maximum of 40 people)

A variety of gourmet flatbread pizzas including your favourites, the classics, and vegetarian. Includes Baby Greens with House made vinaigrettes and The Club's Caesar Salad

### A Touch of Asia \$25

Crispy garlic and soy marinated chicken, fresh jasmine rice, ginger stir fried vegetables. Honey garlic and Sweet & Sour sauce on the side. Served with Asian Style Coleslaw, Caesar Salad, pickled ginger and fortunes cookies

### Build Your Own Fajita \$25

Slow braised chipotle chicken, sautéed onions and peppers, with warmed tortillas and all the fajita fixings. Served with Corn and black bean salad and a Mexican Garden Salad with house made vinaigrettes

## TGIF \$26.00

Smokey bacon macaroni and cheese with garlic bread. Crispy chicken wings, with blue cheese dressing. Lattice Fries with Chipotle lime aioli for dipping and a fresh vegetable platter to pretend to feel healthy

## Plated Lunches (available between 11am-4pm)

All plated lunch options require a minimum of 15 guests and come with water, freshly brewed coffee and tea

(Any event less than 15 people are welcome to order off our lunch menu)

## WORKING PLATED LUNCH \$26

### STARTER (pre-select one option for all guests)

Choice of our seasonal soups or fresh seasonal salad

### ENTRÉE SUGGESTIONS

#### The Club's Shepherd's Pie

Seasoned ground beef and vegetables in a Guinness gravy topped with whipped mashed potatoes finished with cheese served with a side garden salad finished with cucumber spears, cherry tomatoes and carrots

#### Greek Souvlaki Kabob

Mediterranean souvlaki marinated chicken kabob served with Greek Salad, and finished with tzatziki and grilled pita

#### Zucchini Cannelloni

House made zucchini "*pasta*" with a house made ricotta and spinach filling finished with marinara sauce topped with melted mozzarella served with The Club's Caesar Salad and fresh garlic bread

### DESSERT

Assortment of seasonal fruit, squares, and cookies served family style with freshly brewed coffee and tea

*Upgrade to a plated dessert: see below*

## EXECUTIVE PLATED LUNCH \$32

### STARTER (pre-select one option for all guests)

Choice of our seasonal soups or fresh seasonal salad

### ENTRÉE SUGGESTIONS

#### **Rosemary Dijon Chicken Breast**

Grilled chicken breast marinated in grainy djon and fresh rosemary topped with natural jus served with herb roasted potatoes and seasonal vegetables

#### **Super Seed Crusted Salmon**

Chia, hemp and flax seed crusted salmon finished with maple syrup drizzle served with jasmine rice pilaf and seasonal vegetables

#### **Stuffed Acorn Squash (Vegetarian/Vegan)**

Roasted Acorn Squash stuffed with crumbled tempeh, roasted vegetables, turmeric scented quinoa and finished with beet tahini drizzle served with charred kale and seasonal vegetables

### DESSERT

Assortment of seasonal fruit, squares, and cookies served family style with freshly brewed coffee and tea

*Upgrade to a plated dessert: see below*

### PLATED LUNCH DESSERT UPGRADES \$4.00pp

Individual apple crumble topped with vanilla bean ice cream and fresh berries

House made raspberry swirl cheesecake garnished with berry salsa and freshly whipped cream

The Club's Famous Carrot Cake with cream cheese icing, toasted coconut and caramel drizzle

Rich Chocolate Mousse finished with dark chocolate ganache and white chocolate drizzle



## COCKTAIL RECEPTION

Decorative gourmet cheese board with a selection of assorted cheeses and house made cheeseballs garnished with fresh fruits and berries, with cracker assortment

14.00 per person

Decorative gourmet charcuterie and cheese board with a range of assorted cheeses and cured meats garnished with fresh berries served with pickles and crackers

17.00 per person

Fresh vegetable platter with assorted bite sized vegetables served with buttermilk ranch dressing

6.50 per person

Shrimp Station with cocktail sauce

48.00 per dozen

The Chef's selection of gourmet sandwiches, both open-faced & church sandwiches and wraps

39.00 per dozen



## PASSED HORS D'OEUVRES

mingle, socialize, network

### Chef's Selection Passed Hors D'oeuvres \$35 per dozen

Chef's favourite selection of seasonal hot and cold Hors D'oeuvres

#### Cold Passed Hors D'oeuvres

\$38 per dozen

Minimum of three dozen

Smoked Atlantic salmon, lime avocado mousse in a vol au vent

**GF** Charcuterie Skewer: marinated bocconcini, salami, tomato and olives

Tomato Bruschetta on a garlic crisp topped with crumbled feta

**GF** Assorted seasonal chilled soups with microgreens

**GF** Sriracha shrimp on Chinese spoon finished with cucumber and pickled ginger slaw

**GF** Balsamic Roasted Figs on Spoon

**GF** Rice Paper Asian Inspired Vegetable and Mango Cold Roll



#### Hot Passed Hors D'oeuvres

\$40 per dozen

Minimum of three dozen

Melted brie and mixed berry compote in vol au vents

Teriyaki chicken skewers garnished with sesame seeds

**GF** Sweet Potato Fritters with house made hummus

**GF** Beef Chili Lime Satays

Assorted freshly baked miniature quiche

Warmed mushroom bruschetta finished on a crostini topped with crumbled goat cheese

House made assorted sausage rolls in puff pastry

Vegetable spring rolls with a sweet Thai dipping sauce

Sweet and Sour Beef Meatballs

Miniature Spinach and Feta Spanikopita

***All passed Hors D'oeuvres require a minimum of three dozen ordered***

## DINNER BUFFETS 2019

(Prices do not include tax and service charge)

*Our Dinner Buffets Always Includes:*

Freshly baked assorted bread basket with whipped butter

An array of decadent pastries, cakes, cookies and decorative fresh fruit platters. Freshly brewed coffee and tea

### A) Dinner Buffet \$26

Freshly baked assorted bread basket with whipped butter

Two Chef's Choice Salads

(example: Hearty Greens with House Made Vinaigrette, The Club's Caesar Salad, Pasta Salad, etc)

Market Fresh Vegetables

Choice of Starch: Herb Roasted Potatoes OR Pesto Penne Pasta

Choice of Protein: Grilled Chicken Breast OR Roasted Pork Loin

The Chef's Sweet Table, Tea & Coffee

### B) Dinner Buffet \$32

Freshly baked assorted bread basket with whipped butter

Two Chef's Choice Salads

(example: Hearty Greens with House Made Vinaigrette, The Club's Caesar Salad, Pasta Salad, etc)

Market Fresh Vegetables

Herb Roasted Potatoes

Cheese Tortellini in Rustic Tomato Sauce

Two Proteins: Grilled Chicken Breast and Roasted Pork Loin

The Chef's Sweet Table, Tea & Coffee

## C) Choose Your Own Buffet \$46

Freshly baked assorted bread basket with whipped butter

### Salads (Please Choose 3 of the Following)

#### The Club's Caesar Salad

House made herbed parmesan croutons and dressing, dry aged parmesan shavings and double smoked bacon

#### Seasonal Greens Salad

Fresh baby greens with assorted seasonal garnishes

*Two Chef's Choice House Made Vinaigrettes*

#### Mediterranean Orzo & Vegetable Salad

Rustic vegetables and orzo tossed in sundried tomato pesto vinaigrette topped with crumbled feta cheese and Kalamata Olives

#### Moroccan Pearl Cous Cous Salad

Seasoned pearl cous cous with fresh vegetables and dried fruits tossed in a Moroccan inspired vinaigrette

#### Cranberry Coleslaw

Traditional oil and vinegar dressed cabbage and carrots, studded with sundried cranberries and fresh herbs

#### Roasted Beet Salad

Sliced red and golden beets, crumbled goat cheese and drizzled balsamic reduction

#### Health Nut Bowl

Orange segments, sundried cranberries, marinated kale, and turmeric quinoa tossed in a light maple citrus vinaigrette finished with pumpkin seeds

#### Antipasti Platter

Assortment of shaved cured meats, olives and pickles





Starches (Please Choose ONE of The Following)

Herb Roasted Mini Red Skinned Potatoes

OR

Whipped Yukon Gold Potatoes

OR

Jasmine & Wild Rice Pilaf

Vegetables (Please Choose ONE of The Following)

Roasted Root Vegetables

(Carrots, beets, parsnips and acorn squash)

OR

Steamed Market Fresh Vegetables

(Carrots, broccoli, cauliflower, zucchini and red pepper)

Pasta (Please Choose ONE of The Following)

Tri-Coloured Cheese Tortellini with Rustic Marinara Sauce

OR

Basil Pesto Penne Pasta with Mediterranean Grilled Vegetables

Entrées (Please Choose TWO of the Following Entrees)

Carved AAA Beef Strip loin (surcharge of \$4 per person)

Served with Au Jus, spicy horseradish and Dijon mustard

Grilled Rosemary & Dijon Chicken Breast

Choice of Herbed demi-glace OR Mushroom Cream Sauce

Seared Atlantic Salmon

Choice of Maple Citrus Sauce OR Pomegranate Beurre Blanc

Smokey Fennel Pork Loin

Grainy Mustard Maple Demi-Glace OR House made Apple Chutney

Red Thai Curry Chicken Breast

Grilled chicken breast finished in House Made Red Thai Curry

Desserts

An array of decadent pastries, cakes, cookies and decorative fresh fruit platters.

Freshly brewed coffee and tea.

## PLATED DINNERS 2019

All plated dinner options require a minimum of 15 guests and come with water, freshly brewed coffee and tea  
(Prices do not include tax and service charge)

### A) Plated Dinner \$46

STARTER (pre-select one option for all guests)

**Butternut Squash & Apple Bisque**

Roasted butternut squash and apple bisque garnished with maple mousse and cinnamon spiced pumpkin seeds

**Summer Bounty Salad**

Fresh spinach tossed in our house made peppered balsamic vinaigrette with fresh summer berries, crumbled goat cheese, shaved red onion and house made spiced pecans

ENTRÉES

**Prosciutto Wrapped Chicken Supreme**

Prosciutto wrapped chicken supreme topped with herb demi glace served with dauphinoise potatoes and fresh vegetables

**Sumac Salmon**

Sumac rubbed Atlantic salmon topped with pomegranate beurre blanc served with jasmine rice pilaf and seasonal vegetables

**Stuffed Bell Pepper**

Roasted vegetables and jasmine rice stuffed bell pepper finished with tomato and fennel sauce served on a bed of sautéed kale finished with basil tahini drizzle

DESSERT

Raspberry Mousse Dome finished with chocolate sauce, freshly whipped cream and fresh berries

## B) Plated Dinner \$52

### STARTER (pre-select one option for all guests)

#### Almond Crusted Brie

Almond crusted brie finished with berry compote served with spring fresh salad with edible flowers

#### Roasted Tomato Soup

Roasted Roma tomatoes with sweet basil topped with pesto mousse and house made grissini

### ENTRÉES

#### Stuffed Chicken Supreme

Sundried tomato, fresh basil and goat cheese stuffed chicken supreme finished with au jus served with dauphinoise potatoes and seasonal roasted vegetables

#### Orange Miso Glazed Red Snapper

Pan seared Lake Perch finished with orange miso glaze garnished with sesame seeds served with Forbidden Black Rice and seasonal vegetables

#### Buddha Vegan Bowl

Grilled tandoori tofu, served with sautéed kale, roasted vegetable medley on a bed of turmeric quinoa finished with crispy chickpeas and finished in citrus miso drizzle

### DESSERT

House made pot du chocolate finished with house made lavender shortbread garnished with fresh berries and whipped cream



## C) Plated Dinner \$56

STARTER (pre-select one option for all guests)

### The Club's Fish Cakes

Panko Crusted Fish Cake finished with lemon dill remoulade served with fresh side salad tossed in caper vinaigrette

### Wild Mushroom Soup

Creamy wild mushrooms with roasted garlic and herbs topped with truffled parmesan crisp and chive oil

## ENTRÉES

### Roasted AAA Beef Strip Loin

Roasted strip loin of AAA beef, pan juices topped with wild mushrooms, finished with dauphinoise potatoes and fresh vegetable bundle

### Branzino En Croute

Fresh Branzino and asparagus wrapped in puff pastry finished in a dill lemon cream sauce served with lemon rainbow fingerlings and fresh vegetable bundle

### Stuffed Acorn Squash (Vegetarian/Vegan)

Roasted Acorn Squash stuffed with crumbled tempeh, roasted vegetables, turmeric scented quinoa and finished with beet tahini drizzle served with charred kale and seasonal vegetables

## DESSERT

### The Club's Baked Alaska

House made chocolate cake, Central Smith salty caramel ice cream and freshly piped meringue finished with fresh berries

Would you like to Customize Your Menu?  
Our Chef loves to get creative!

## SPECIALITY BARBEQUE LUNCH & DINNER OPTIONS

### Backyard Barbeque Lunch \$16.5 per person

Beef Burger, chicken breast and sausages, 2 Chef's Choice salads, potato chips and one non-alcoholic beverage

### Mediterranean Lunch \$21.5 per person

Chicken Souvlaki served with Greek salad, grilled pita and house made tzatziki dip and one non-alcoholic beverages

### 19<sup>th</sup> Hole Barbeque Dinner \$26 per person

Fresh buns

Beef Burger, chicken breast and assorted sausages

All your favourite toppings and condiments

2 Chef's Choice salads

Choice of Poutine Bar or Nacho Bar

Chef's Sweet Table with assorted cakes, cookies, squares and fresh fruit

Coffee & Tea

### Mediterranean Grill Barbeque \$32 per person

Freshly Baked bread and whipped butters

Greek Salad

2 Chef's Choice Salads

Chicken Souvlaki served with grilled pita and house made tzatziki dip

Choice of lemon and oregano potatoes or Greek rice

### Barbeque Quarter Chicken & Famous Pork Ribs \$40 per person

Freshly baked bread & whipped butters

2 Chef's Choice Salad

Baked Potato Bar served with sour cream, shredded cheese, fresh scallions, and bacon bits

Assorted barbeque sauce to choose from

Chef's Sweet Table with assorted cakes, cookies, squares and fresh fruit

Coffee & Tea

All Prices in package do not include tax or service charge