



Peterborough

GOLF & COUNTRY CLUB



Book Your Event Today!

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

www.ptbogolf.com

Contact: Michael Gillan, General Manager/COO

mgillan@ptbogolf.com

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 the event contract agreement and an itinerary are to 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.
- The Peterborough Golf & Country Club follows all Public Health guidelines, regulations and restrictions. COVID restrictions may apply, if applicable.
 - As required by law, all persons entering or remaining in these premises shall wear a mask or face covering which covers the nose, mouth and chin.
 - Upon their arrival, all persons entering the facility are required to be screened and provide contact tracing information. This will be done by the convener of the event. The information collected will be provided to the Club, kept confidential, and may only be requested by Public Health Officials.
 - All social distancing and capacity limits followed.
 - All employees wear appropriate PPE when providing services.
 - Where buffets are an option, an attendant fee may apply.

_____ **initial**

- Menu & Beverage prices listed are guaranteed for ninety (90) days and are otherwise subject to change without notice. All prices listed are quoted per person, unless otherwise noted. All prices listed are subject to applicable 13% HST tax and 15% service charge.

_____ **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; nor may 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/or 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 transferred 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 _____ **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, handheld microphone and podium, flipcharts & markers, onsite parking, elevator, and washrooms with full wheel-chair access.

Stanley Thompson Room (407ft²) \$150 (20 people)

One Room (1276ft²): \$150 (50 people)

"Half" Hall (2157ft²): \$250 (90 people)

Full Banquet Hall (2794 ft²): \$350 (160 people)

Galas, Fundraisers, or Trade Shows \$500



LINENS

A fee of \$2.00 per person will be charged for use of linens.

AUDIO-VISUAL MATERIAL RENTALS

Projector and Projection Screen \$75

Portable Speaker for laptop \$30

Lapel Microphone \$30

Sound system with wireless handheld microphone and Podium

Flipcharts & Markers

More equipment may be available upon request. Please inquire for availability and pricing on specialty items.

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 applicable 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 AND LIVE MUSIC BEING PLAYED AT EVENTS.

DUE TO PROVINCIAL REGULATIONS, ALL ENTERTAINMENT MUST COME TO A

CLOSE AT 1:00AM* (*covid restrictions may apply)

_____ **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.

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)

(PAYMENTS MADE BY CREDIT CARD ARE SUBJECT TO 2.25% PROCESSING FEE)

Event Package 2022

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



PGCC follows all Public Health guidelines, regulations and restrictions. Covid restrictions may apply. Where buffets are an option, an attendant fee may apply.

MORNING START

Freshly brewed Coffee, Decaf and Tea \$2.50

Daily baked muffin or loaf with coffee and tea \$8

Daily baked muffin or loaf, fresh fruit platter, with coffee and tea \$10

Coffee & Tea Refresh \$2

Continental Breakfast Buffet \$13

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 \$15

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 \$17

(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 per person

Assorted individual yogurt cups \$4 per person

Assorted baked cookies \$4 per person

MEETING BREAKS

Meeting breaks may be added to any package
(Prices do not include tax and service charge)

Morning Breaks \$10 per person.

Includes Fresh fruit and Refreshed Coffee and Tea

Please Choose One of the Following: (Add a second option for \$6)

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

Afternoon Breaks \$12 Per person.

Includes Fresh fruit and Refresh Coffee and Tea

Please Choose One of the Following: (Add a second option for \$7)

- Freshly baked assortment of cookies and house made energy bites
- Grilled pita with house made hummus
- Tortilla chips with tomato salsa, guacamole and sour cream
- Vegetable platter and buttermilk ranch dip
- Assorted cheese & charcuterie board with pickles, mustards, olives, fresh berries and assorted crackers (Extra \$4 per person)

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

We are always able to accommodate with advanced notice



WORKING LUNCH BUFFETS (available between 11am-4pm)

Lunch buffets require a minimum of 20 guests and come with freshly brewed coffee and tea; and water on tables. (Prices do not include tax and service charge)

Covid restrictions may apply. Where buffets are an option, an attendant fee may apply.

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 (Extra \$8.00 per person)



Make Your Own Sandwich Station \$22

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

Enjoy with Seasonal Soup and Baby Greens Salad with house made vinaigrettes

Upgrade to the Chef's Selection of premade sandwiches \$26

Little Italy \$24

Cheese tortellini 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 tomato & bocconcini with balsamic drizzle

Healthy Choice \$28

Herb and citrus marinated chicken breast finished with maple orange glaze, jasmine & wild rice pilaf, freshly steamed vegetables, kale and quinoa salad, and baby greens salad with house made vinaigrettes

A Touch of Asia \$26

Crispy garlic and soy marinated chicken, fresh jasmine rice, ginger stir fried vegetables, served with Asian-style coleslaw and fortunes cookies. Honey garlic sauce and Sweet & Sour sauce on the side.

Chef's Creative Choice Selection \$25 ***Forget the hassle, let our Chef choose for you!***

Two Chef's Choice Salads, Chef's Choice Starch (Rice or Potato), Fresh Steamed Vegetables, Chef's Choice Protein with Sauce (Chicken or Pork), and Chef's Choice Dessert

TGIF \$30

Chipotle bacon macaroni and cheese with garlic bread. Crispy chicken wings, with blue cheese dressing. Lattice fries with chipotle lime aioli for dipping. Fresh vegetable platter to pretend to feel healthy.

PLATED LUNCHES (available between 11am-4pm)

Comes with freshly brewed coffee and tea; and water on tables.

Any event less than 15 people may order off our à la carte lunch menu.

Prices do not include tax and service charge

WORKING PLATED LUNCH \$30

STARTER (Pre-select ONE option for all guests)

Choice of our Seasonal Soups or fresh Seasonal Salad

ENTRÉE SUGGESTIONS

(Pre-select ONE option for all guests. Additional charge for extra entrée selection)

Seafood Crepe

Smoked salmon, shrimp and fresh halibut rolled in a warm crêpe finished with a dill lemon cream sauce served with a fresh side spring salad

The Club's Shepherd's Pie

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

Greek Souvlaki Kabob

Mediterranean souvlaki marinated chicken kabob on a bed of Greek-styled rice served with a side Greek Salad, tzatziki and grilled pita

Stuffed Bell Pepper (Vegetarian/Vegan)

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

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 \$34

STARTER (Pre-select ONE option for all guests)

Choice of our Seasonal Soups or fresh Seasonal Salad

ENTRÉE SUGGESTIONS

(Pre-select ONE option for all guests. Additional charge for extra entrée selection)

Rosemary Dijon Chicken Breast

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

Pecan Crusted Salmon

House made pecan crusted salmon finished with a maple syrup drizzle served with jasmine rice pilaf and seasonal vegetables

Buddha Bowl (Vegetarian/Vegan)

Roasted vegetables, marinated tofu, crispy chickpeas, sautéed kale, pumpkin seeds, and goji berries on a bed of fresh quinoa finished with a seasonal tahini drizzle

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 - Add \$6.00 per person

The Club's Famous Carrot Cake with Cream Cheese Icing

Individual Apple Crumble Topped with Local Central Smith Vanilla Bean Ice Cream

House Made Seasonal Cheesecake Garnished with Freshly Whipped Cream

Rich Chocolate Cake finished with Chocolate Frosting

COCKTAIL RECEPTION 2022

(Prices do not include tax and service charge)

Covid restrictions may apply. Where buffets are an option, an attendant fee may apply.

Cheese Board

14.00 per person

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

Cheese & Charcuterie

17.00 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

Vegetable Platter

8.00 per person

Fresh assorted bite sized vegetables served with buttermilk ranch dressing

Shrimp Cocktail

48.00 per 2 lbs.

Freshly poached shrimp with house made cocktail sauce and lemon wedges

Finger Sandwiches

14.00 per person

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



PASSED HORS D'OEUVRES 2022

(Prices do not include tax and service charge)

Suggested serving sizes for your event

Pre-Dinner: 2-3 pieces per person
Post Dinner: 2-3 pieces per person
Dinner Replacement: 4-6 pieces per person

**PGCC follows all Public Health guidelines, regulations and restrictions.
Covid restrictions may apply.**

Chef's Selection Passed Hors D'oeuvres \$38 per dozen

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

Cold Passed Hors D'oeuvres

\$40 per dozen

Minimum order of 3 dozen per item

GF Minted Feta topped watermelon cubes finished with balsamic pearls

GF PGCC Deviled Eggs

Smoked Atlantic salmon with 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 Cilantro lime prawns finished with pickled cucumber slaw and sriracha aioli served on a Chinese spoon

GF Rice paper Asian-inspired vegetable and mango cold roll



Hot Passed Hors D'oeuvres

\$42 per dozen

Minimum order of 3 dozen per item

Melted brie and mixed berry compote in a vol au vents

GF Teriyaki chicken skewers garnished with sesame seeds

Assorted freshly baked miniature quiche

Warmed mushroom bruschetta on a crostini topped with crumbled goat cheese

Seasonal assorted flatbreads

House made assorted sausage rolls in puff pastry

Vegetable spring rolls with a sweet Thai dipping sauce

Sweet and sour beef meatballs

Miniature tostada with chicken or fish

Miniature spinach and feta Spanakopita

Executive Passed Appetizers Available

Sliders, Stuffed Potato Skins, Mushroom Caps,
Miniature Fish & Chips, Seafood Cakes and more...

Contact for pricing and details

DINNER BUFFETS 2022

Dinner buffets require a minimum of 20 guests and come with freshly brewed coffee and tea; and water on tables. (Prices do not include tax and service charge)

Covid restrictions may apply. Where buffets are an option, an attendant fee may apply.

Our Dinner Buffets Always Include:

Freshly baked assorted bread basket with whipped butter.

The Chef's Sweet Table: An array of decadent pastries, cakes, cookies and decorative fresh fruit platters.

Freshly brewed coffee and tea.

A) Dinner Buffet \$28

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

Grilled Chicken Breast AND Roasted Pork Loin with sauce

The Chef's Sweet Table

Tea & Coffee



C) Choose Your Own Buffet \$48

Includes freshly baked assorted bread basket with whipped butter
And the Chef's array of decadent pastries, cakes, cookies and decorative fresh fruit platters. Freshly brewed coffee and tea.

Salads (Please Choose THREE of the Following)

The Club's Caesar Salad

Romaine hearts, garlic dressing, focaccia croutons and shredded asiago with bacon bits

Seasonal Greens Salad (GF/DF/VEGAN)

Fresh baby greens with assorted seasonal garnishes

Two Chef's Choice House Made Vinaigrettes

Traditional Greek Salad (GF)

Romaine hearts with fresh diced cucumbers, bell peppers, tomatoes and onions topped with crumbled feta and Kalamata olives served with our red wine oregano dressing

Caprese Salad (GF)

Sliced tomato and bocconcini cheese on a bed of mixed greens finished with basil pesto drizzle and balsamic reduction

Moroccan Pearl Cous Cous Salad (DF)

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

Mediterranean Orzo & Vegetable Salad

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

Killer Kale Slaw (GF/DF/VEGAN)

Fresh kale, cabbage, carrots, and red onions finished in a creamy lime dressing

Roasted Beet Salad (GF)

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

Health Nut Bowl (GF/DF/VEGAN)

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

Antipasti Platter (DF)

Assortment of shaved cured meats, olives and pickles

Starches (Please Choose ONE of The Following)

Herb Roasted Mini Red Skinned Potatoes (GF/DF)

OR

Whipped Yukon Gold Potatoes (GF)

OR

Jasmine & Wild Rice Pilaf (GF)

OR

Tri-Coloured Cheese Tortellini with Rustic Marinara Sauce

OR

Basil Pesto Penne Pasta with Mediterranean Grilled Vegetables

Vegetables (Please Choose ONE of The Following)

Roasted Root Vegetables (GF/DF)

(Carrots, beets, parsnips and acorn squash)

OR

Steamed Market Fresh Vegetables (GF/DF)

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

Entrées (Please Choose TWO of the Following)

Carved AAA Beef Strip loin (surcharge of \$7 per person)

Served 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

Choice of: 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 with fresh cilantro

PLATED DINNERS

Comes with freshly brewed coffee and tea; and water on tables.
Any event less than 15 people may order off our à la carte dinner menu.
(Prices do not include tax and service charge)

A) Plated Dinner \$48

STARTER (pre-select ONE option for ALL guests)

Butternut Squash & Apple Bisque

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

Summer Bounty Salad

Fresh spinach tossed in our balsamic dressing topped with fresh summer berries, pickled red onions, crumbled goat cheese, and house made candied pecans

ENTRÉES

(Pre-select ONE option for all guests. Additional charge for extra entrée selection)

Mushroom Chicken Supreme

Pan-seared chicken supreme finished with a creamy mushroom Dijon sauce served with dauphinoise potatoes and fresh vegetables

Orange Miso Salmon

Atlantic salmon topped with orange miso glaze and toasted sesame seeds served with jasmine rice pilaf and seasonal vegetables

Stuffed Acorn Squash (Vegetarian/Vegan)

Roasted Acorn Squash stuffed with roasted vegetables, jasmine rice and turmeric scented quinoa, finished with lemon tahini drizzle served with seasonal vegetables

DESSERT

House made vanilla bean cheesecake topped with stewed sweet cherries finished with freshly whipped cream and fresh berries

B) Plated Dinner \$52

STARTER (pre-select ONE option for ALL guests)

Phyllo Wrapped Brie

Brie wrapped in phyllo finished with berry compote, honey drizzle served with spring fresh salad

Roasted Tomato Bisque

Roasted Roma tomatoes with sweet basil topped with pesto mousse and parmesan cracker

ENTRÉES

(Pre-select ONE option for all guests. Additional charge for extra entrée selection)

Stuffed Chicken Supreme

Sundried tomato, fresh basil and goat cheese stuffed chicken supreme finished au jus served with lemon oregano fingerling potatoes and roasted vegetables

Crispy Arctic Char

Pan seared Arctic Char finished with caper lemon butter sauce served with creamy polenta and sautéed rapini/seasonal vegetables

Beef Short Rib

Bone-in beef short rib, creamy mashed potatoes and seasonal vegetables finished au jus

Vegetarian Ragout & Polenta (Vegetarian/Vegan)

Roasted mushrooms and confit tomatoes on a bed of creamy herbed polenta finished with nutritional yeast and sprouts

DESSERT

House made chocolate mousse finished with lavender shortbread garnished with fresh berries and whipped cream



C) Plated Dinner \$56

STARTER (pre-select ONE option for ALL guests)

Chardonnay & Ginger Poached Pear

House poached pear on a bed of arugula topped with fresh radish, candied pecans, crumbled cranberry goat cheese finished with maple cider vinaigrette

The Club's Fish Cakes

Panko Crusted Fish Cake finished with lemon dill remoulade served with fresh kale and cabbage coleslaw

Wild Mushroom Soup

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

ENTRÉES

(Pre-select ONE option for all guests. Additional charge for extra entrée selection)

Roasted AAA Beef Strip Loin

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

Branzino

European Seabass finished with a citrus beurre blanc on a bed of lemon scented fingerling potatoes and fresh vegetable bundle

Mushroom Crusted Lamb Rack

Herb and mushroom crusted rack of lamb served with duchesse potatoes and fresh vegetables finished with a merlot jus

Farmer's Market Bowl (Vegetarian/Vegan)

Wild rice, charred swiss chard, roasted carrots and radish, Harissa marinated tofu steak, seasonal tahini drizzle and walnut pesto

DESSERT

The Club's Baked Alaska

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

All menus are customizable to your liking!

**We also offer Prime Rib and Beef Tenderloin at market price.
Please inquire for more details**

SPECIALTY BARBEQUE LUNCH & DINNER OPTIONS 2022

(Prices do not include tax and service charge)

Covid restrictions may apply. Where buffets are an option, an attendant fee may apply.

Backyard Barbeque Lunch \$19 per person

Beef burger, chicken breast and sausages, with all your favourite toppings and condiments, Two Chef's Choice salads, and potato chips

Mediterranean Lunch \$24 per person

House made Chicken Souvlaki served with Traditional Greek salad, fresh grilled pita and house made tzatziki dip

19th Hole Barbeque Dinner \$28 per person

Beef burger, chicken breast and sausages
All your favourite toppings and condiments
Two 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 Dinner \$32 per person

Traditional Greek Salad
One Chef's Choice Salad
House made Chicken Souvlaki
Fresh grilled pita and house made tzatziki dip

Choice of: Lemon Oregano Potatoes *OR* Greek Rice

Chef's Sweet Table with assorted cookies, squares and fresh fruit
Coffee & Tea

Barbeque Quarter Chicken & Famous Pork Ribs \$42 per person

Freshly baked bread & whipped butter
Two Chef's Choice Salad
Barbequed Chicken and Pork Ribs with assorted barbeque sauces
Baked Potato Bar served with sour cream, shredded cheese, fresh scallions, and bacon bits

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

Peterborough Golf & Country Club Food & Beverage Contract

P.O. Box 251, 1030 Armour Rd. Peterborough, Ontario K9J 6Y8 705-743-5010



Event Name:		# of people:
Event Date:	Type of Function:	
Room(s):	Room Rental: \$	
Setup Time:	Event Start Time:	End Time:
MENU/MEAL TIMES/PRICES		
EQUIPMENT: Please circle/highlight required		
Projector & Screen \$75	Sound System with wireless handheld microphone	
Portable Speaker \$30	Wireless lapel microphone \$30	Flipchart with markers
BAR: HOST/CASH/MEMBER	WINES (type & price)	
LINEN: \$	SOCAN/RESOUND FEES \$	
Signatures:		
<div style="border: 1px solid black; width: 300px; height: 40px; margin: 0 auto;"></div>	<div style="border: 1px solid black; width: 200px; height: 40px; margin: 0 auto;"></div>	
Event Convener	Michael Gillan/PG&CC	

Payment Options:

Cash, Cheque, e-transfer, or credit card* (Visa, Master Card) **(We do not accept American Express)**

*2.25% service charge will be applied when paying by credit card