



2019 Banquet & Catering Menu





BREAKFAST SELECTIONS

- 9 hole light Breakfast \$8.95 per person
- A variety of fresh baked muffins, danishes and croissants
 - Assorted chilled fruit juices
 - Fresh brewed regular and decaffeinated coffee and tea

- Full 18 hole Breakfast \$18.95 per person
- Scrambled eggs, bacon, sausage and home fries
 - Assorted breads & fruit preserves
 - A variety of fresh baked muffins, croissants & bagels
 - Individual fruit yogurt and fresh fruit platter
 - Assorted chilled fruit juices
 - Fresh brewed regular and decaffeinated coffee and tea

ADD ON

- Chef attended omelette station \$9 per person
- A selection of fillings and eggs cooked to order

- Eggs Benedict \$8 per person
- Poached eggs on toasted English muffin, peameal bacon and finished with Hollandaise sauce (2 pieces each)

- Buttermilk pancakes \$4 per person
- Two buttermilk pancakes served with strawberries, sweet cream and maple syrup



COCKTAIL RECEPTION

\$25.00 per dozen

HOT HORS D'OEURVES

- Vegetarian spring roll
- Beef or chicken Satay
- Mushroom arrancini
- Goat cheese & mushroom bruschetta
- Hawaiian shrimp pina colada sauce

OR

COLD HORS D'OEURVES

- Smoked salmon on a toasted baguette with lemon aioli and capers
- Tomato & bocchini caprese
- Grilled vegetable antipasto on spoons
- Goat cheese mousseline on crustini



PLATED SELECTIONS

All plated dinners include assorted dinner rolls & butter, choice of soup or salad, choice of dessert, fresh brewed regular and decaffeinated coffee and tea

PICK ONE SOUP OR SALAD

SOUP

- Whitevale gazpacho with basil oil
- Potato and leek with chive sour cream
- Red pepper bisque with tomato salsa
- Asian style chicken and vegetable broth
- Wild mushroom potage

SALAD

- Traditional caesar salad with grana padano cheese, croutons, bacon, lemon wedge and house made dressing
- Heritage leaves with mixed berries, goat cheese and raspberry dressing spinach, arugula and radicio with poached pears, blue cheese, walnuts and white balsamic dressing
- Mixed greens with cucumber, grape tomato, heirloom carrot and balsamic dressing

ADD A PASTA OR RISOTTO COURSE

\$10 per person

- Choice of Pasta: Penne with house made tomato sauce or fusilli with parmesan cream sauce
- Choice of Risotto: Mushroom risotto or butternut squash risotto

Additional appetizer course of soup or salad

\$7



PLATED SELECTIONS

CHOICE OF ENTRÉE

- All served with Chefs choice of starch and vegetables
- Add to any entrée: 3 jumbo shrimp, 3oz. jail island salmon or 4oz chicken breast for \$7
- Surcharge for split entrée of additional entrée (not including vegetarian) is \$5 per person
- Young adult meals (13-18 years), subtract \$35

Pan seared jail island salmon with tomato and caper relish	\$37
Baked trout with chive beurre blanc	\$38
Roasted chicken supreme with garlic mushroom sauce	\$37
½ Rack of N.Z. lamb with rosemary and red wine au jus	\$41
6 oz. Canadian beef tenderloin with roast garlic jus	\$43
Penne pasta primavera	\$28
Add shrimp, salmon or chicken	\$7

VEGETARIAN OPTIONS

\$32

- Potato and chick pea cake with Thai curry sauce and mango and red cabbage slaw
- Sweet and sour tofu with basmati rice mushroom ravioli with sautéed
- Mushrooms, grape tomatoes and pesto oil

KID'S ENTRÉE (12 years or younger)

\$25 per person

- Crudite plate or Caesar salad
- Chicken Fingers & French Fries
- Grilled Cheese & French Fries
- Penne Pasta with Tomato or Cream Sauce
- Ice cream sundae



PLATED SELECTIONS

DESSERT

CHOICE OF ONE

Accompanied by coffee service – Freshly brewed regular & decaffeinated coffee & tea

- Salted caramel and pecan cheesecake with caramel sauce and strawberries
- Dark and white chocolate pyramid with chocolate sauce and mixed berries
- Swiss chocolate dome with raspberry coulis and berries
- Tiramisu with espresso Anglaise and blackberries
- Chocolate truffle cake with Chocolate Anglaise and mixed berries
- Lemon meringue pie with raspberry coulis and fresh raspberries

Substitute Individual Dessert for Dessert Buffet

\$10 per person

- Assorted cakes, dessert squares, pastries & fruit platter
- Minimum order of 40



LUNCH BUFFET SELECTIONS

MINIMUM 15 PEOPLE

The Putting Green Sandwich Luncheon \$22 per person

- Tea sandwiches – 4 triangles per person
- Garden and caesar salad
- Vegetable platter
- Assorted pastries and fresh fruit platter – 2 pieces per person
- Fresh brewed regular and decaffeinated coffee and tea

The Driving Range Luncheon \$30 per person

- Penne pasta in house made tomato sauce
- Grilled chicken breast or 6 oz. salmon or 6 oz. striploin (choose one)
- Roasted potatoes and vegetables
- Garden and caesar salad
- Assorted pastries and fresh fruit platter
- Fresh brewed regular and decaffeinated coffee and tea

The 19th Hole Luncheon \$36 per person

- Penne pasta in house made tomato sauce
- Grilled 5 oz. striploin
- Grilled 3 oz. salmon
- Roasted potatoes and vegetables
- Garden, Greek and caesar salad
- Assorted pastries and fresh fruit platter
- Fresh brewed regular and decaffeinated coffee and tea



DINNER BUFFET SELECTIONS

MINIMUM 20 PEOPLE

- A Nice Par Round \$38
- Heritage mixed leaf salad with dark balsamic dressing, and Whitevale Caesar salad
 - Whole BBQ chicken (1/2 pc. per person), grilled jail island salmon
 - Lyonnais potatoes, steamed vegetables
 - Assorted freshly baked cookies
- The Eagle \$40
- Heritage mixed leaf salad with dark balsamic dressing
 - Bow tie pasta salad with artichoke, sun dried tomatoes and kalamata olives
 - 6 oz. Manhattan cut Canadian striploin steak
 - 5 oz. chicken brochette
 - Garlic and herb roast potato and corn on the cobb
 - Sliced fruit and assorted fresh baked cookies
- The Hole in One \$45
- Heritage mixed salad with honey mustard dressing, potato salad and caesar salad
 - 8 oz. Canadian striploin steak and 1/3 rack of BBQ baby back ribs
 - Baked potatoes and corn on the cobb
 - Sliced fruit and assorted French pastries



FOOD STATIONS/PLATTERS

FOOD STATIONS

Assorted Stone Baked Pizza Station	\$8.50 per person
• Pepperoni and mushroom, ham and pineapple, three cheese, chef's choice	
Assorted Deli Sandwich Station	\$9.50 per person
• Fresh sliced deli meats and cheeses, assorted dinner rolls and condiments	
Poutine Station	\$8.50 per person
• French fries, curds, house made gravy	
• Add pulled pork	\$3 per person

PLATTERS

Fresh Carved Fruit & Cheese Platter	\$4.25 per person
Crudites & Dip Platter	\$3.75 per person
Antipasto Platter	\$6.25 per person
Charcuterie Platter	\$9 per person
Assorted Deli Meat Platter	\$8.50 per person
Assorted Seafood Platter	\$18 per person

Price does not include the applicable 13% HST and 15% gratuity.



BEVERAGES

STANDARD HOST BAR PACKAGE

\$15 per person/hr.

LIQUOR

- Vodka – Smirnoff, Rum – Captain Morgan's White, Whiskey – Seagram's VO, Gin – Gordon's

BEER

- Domestic – Molson Canadian, Coors Light, Mill Street Organic Lager
- Import – Corona, Heineken

WINE

- White – Barefoot Cellars Pinot Grigio, Barefoot Cellars Chardonnay
- Red – Barefoot Cellars Cabernet Sauvignon, JJ McWilliams Shiraz Cabernet

PREMIUM HOST BAR PACKAGE

\$18 per person/hr.

LIQUOR

- Vodka – Absolute, Rum – Bacardi, Whiskey – Canadian Club, Gin – Tanqueray, Scotch – Johnnie Walker Red, Liqueurs – Bailey's

BEER

- Standard selection plus choice of two premium beers

WINE

- Speak to our club sommelier for wine upgrades and special cocktails

BAR CONSUMPTION PACKAGE

- All drinks are billed according to menu list pricing

UNLIMITED SOFT DRINKS

\$6.00 per person