

# Springfield Golf and Country Club

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## CATERING INFORMATION

Thank you for considering **Springfield Golf and Country Club** for your special event. The modern banquet facilities and the magnificent landscaped surroundings will provide a beautiful setting for your special day. The highest standards in food and service will ensure your total satisfaction. Springfield's atmosphere is both exciting and relaxing and is for those who deserve and demand the best.

### Banquet Facilities

Springfield has several options available, designed to accommodate the varying needs of Weddings, Meetings, Private Parties, Banquets and Tournaments.

SUNROOM (up to 24) –Special menu available offering meal choices

TAMARAC (Min. 75-170 for dinner/dance) or maximum 200 for Cocktail Reception

PINES (Min. 25-75 for dinner/ dance) or maximum 85 for Cocktail Reception

SPIKES (Min. 25-40 for dinner/ dance) or maximum 50 for Cocktail Reception

Room Charges – with a meal (may vary according to function requirements)

<u>Tamarac</u>	<u>Pines</u>	<u>Spikes</u>	<u>Gazebo</u>
\$500	\$200	\$200	\$200

### Menu Selection and Number of Guests

As we only use the freshest ingredients for our function meals, all menus must be arranged no later than said contract date along with a guaranteed number of guests reported two weeks prior to your function.

You may revise your expected numbers by as much as **10% up to 48 hours prior** to the date of your function, after which changes may not be made and this will be the **minimum number** for which you will be billed. Should changes to your original expected numbers **not be received** by Springfield's Banquet Manager in accordance with the aforementioned terms, billing will be based on the original estimated on this contract.

### Booking and Payments

After reviewing the enclosed information, should you wish to book an event, please contact Springfield's Catering Department at (519) 821-4655. A \$500 non-refundable deposit is required to confirm the booking of a room. The balance owing is due and payable upon receipt of our Statement outlining the function costs and payments. 2% interest will be charged on outstanding balances over 30 days.

### Pricing

Prices quoted are guaranteed for a period of 90 days. Applicable Taxes and 15% Gratuities are applied to all Food and Beverage items. All other prices are subject to change without notice.

# Springfield Golf & Country Club

## General Information & Policies

- Our enclosed menus are suggestions. Our Executive Chef and Banquet Manager would be pleased to assist you in arranging a menu to suit your needs.
- We ask that you advise our Catering Department of your menu selection a minimum of 30 days prior to your function date.
- Prices quoted are guaranteed for a period of 90 days. Applicable taxes and 15% gratuity are applicable to all Food and Beverages.
- **A guaranteed number of guests are required 2 weeks prior to your event. You may revise your expected numbers by as much as 10% up to 48 hours prior to the date of your function after which changes may not be made.** This will be the minimum number of which you will be billed. Should changes to your original expected number, not be received by Springfield's Catering Department in accordance with the aforementioned terms, billing will be based on the original estimates.
- Your final seating arrangements/plans must be forwarded, along with your final numbers, to our Catering Department 2 weeks prior to your event.
- **Plated functions with one or more meal selections must be accompanied by a detailed seating plan and place cards with appropriate meal selection labels on both seating plan and place card. Our catering department will be happy to provide you with an example. \*Beef- Red label \*Poultry-Yellow label \*Fish- Blue label \*Vegetarian-Green label**
- Springfield Golf and Country Club reserves the right to provide alternate function space where numbers warrant or additional surcharges may apply.
- With the exception of Wedding Cakes, **Springfield Golf and Country Club will be the sole provider of all food and beverage items.**
- **Due to health regulations, leftover food or beverages may not leave the property after an event.**
- **To confirm booking, a non-refundable deposit of \$500 is required along with a signed copy of the banquet contract.** Banquet rooms and dates will not be held otherwise.
- Private events are required to pay 50% of the estimated function costs 2 weeks prior to the function date. The outstanding balance is due and payable upon receipt of our Statement outlining the function costs and payments. If payment is not received within 10 days of the function date, the balance owing will be charged to the Credit Card Number provided.
- An additional linen charge may be applied to your bill for oversize or colored linen that we normally do not carry.

- An additional Bartender charge of \$10/hour for a minimum of 4 hours will be applied to your bill should the sales be less than \$300 or the number of guests be reduced to less than the minimum requirement.
- A cake service charge of \$1.50 per person will be applied to cut and serve your cake as dessert. If your cake is to be served with the late night coffee service a \$50 charge will apply.
- **Cancellation of any function must be received 90 days prior to your function date or a cancellation fee amounting to 25% of the retail value of your function will be billed to you.** Should the room be resold, this fee may be waived.
- The catering department at **Springfield Golf and Country Club must be consulted regarding all decorations, candles, displays or signage used on the property. We prohibit any items to be fastened to walls or floors with tape, tacks, pushpins, nails, glue, etc.** Decorations and centerpieces are the responsibility of the event coordinator. As well, **all decoration clean up is the responsibility of the event coordinator.**
- We recommend that you arrange for a beverage or bar for your guests upon arrival in the reception hall.
- **The throwing of confetti or rice is prohibited on the premises as well as table sparkle/confetti. Should this occur a cleaning fee of \$100 would be billed to the event coordinator.**
- Springfield Golf and Country Club reserves the right to inspect and monitor your event, and discontinue services to all guests in the case of violations of Club Policy or Provincial Law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should Springfield discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. Springfield assumes no responsibility for any loss or damage to goods, property and/or equipment brought into the facility by the organizer and guests.

For your convenience, we have the following items available for your use at a nominal charge. Please advise our Banquet Manager if you would like to reserve any of these items for your function.

Gazebo	\$200.00
Chairs for Gazebo (each)	\$3.50
Chair Covers	\$3.50
Votive Candles & Holders	\$5.00/ table
Bud Vases (each)	\$1.50
Mirrors (each)	\$5.00
Oversize Table Linen (each)	Prices Vary
Organza & Mini Lights (Head Table)	\$80.00
	(Prices subject to change without notice)

# Banquet Dinner Menu

*All options include: Your choice of soup or salad, freshly baked bread & butter, roasted mini red potatoes & a seasonal vegetable medley. Coffee, tea & dessert.*

*All dinners are served country style; plated options are available for \$1.00/ person premium.*

**Soup Selections:**   ▪ Country Squash   ▪ Cream of Broccoli & Cheddar   ▪ Mushroom Sage  
                                  ▪ Leek & Potato   ▪ Cream of Mushroom   ▪ Tomato Florentine

**Salad Selections:**   ▪ Mesclun Garden   ▪ Springfield Signature Caesar   ▪ Traditional Greek

*(Two Appetizer Course Option Soup & Salad add \$4.95)*

**Wild Mushroom & Leek Chicken Breast Suprême** **\$31.95**

8-oz grilled chicken breast suprême stuffed with mushrooms & leeks topped with a rich wild mushroom velouté.

**Roasted Red Pepper & Florentine Chicken Breast Suprême** **\$31.95**

8-oz grilled chicken breast supreme stuffed with roasted red pepper, spinach & ricotta cheese, finished with a rich Asiago Florentine sauce.

**Roasted Pork Loin** **\$30.95**

Succulent Maple Leaf pork roasted & glazed to perfection with caramelized onions & roasted garlic.

**Mediterranean Crusted Salmon** **\$31.95**

Fresh Atlantic salmon crusted with a blend of sun-dried tomatoes, pine nuts & herbs, baked & served with fresh lemon

**Prime Rib of Beef** **\$34.95**

8-oz cut of dry aged Certified Angus Prime Rib, seasoned & slow roasted to perfection, served with a horseradish jus.

**Cabernet Filet Mignon** **\$36.95**

6-oz bacon wrapped fillet mignon finished with rich full-bodied cabernet merlot sauce.

**Grilled New York Steak** **\$33.95**

8-oz hand cut dry aged Certified Angus steak. Served on its own or with your choice of Wild Mushroom Demi-glace or Brandy Peppercorn Sauce

**Country Roast Platter** **\$35.95**

Combination of any two entrées (excluding filet mignon) from our Dinner Menu served country style at each table. Your Guests will enjoy a meal with two options instead of just one!

# The Maple Buffet

\$27.95/ Person

## Cold Selections

Freshly Baked Bread & Dairy Butter

### **Salad Selections (choose two)**

*\*Signature Caesar*

*\*Mesclun Mixed Greens*

*\*Roasted Potato & Dill*

*\*Greek Pasta*

*\*Symphony Spinach*

*\*Tuscan Three Bean*

### **Cold Trays**

Fresh Vegetable Crudité

Assorted Pickled Vegetables

Assorted Cheese & Crackers

## Hot Selections

*...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables*

### **Option A (Choose One)**

Cracked Pepper & Sea Salt Rubbed Roasted Striploin with Demi Glacé

Roasted Red Pepper & Spinach Chicken Breast Supreme with Asiago Florentine Sauce

Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce

Roasted Pork Loin with Caramelized Onions & Roasted Garlic

Mediterranean Crusted Salmon with Lemon

### **Option B (Choose One)**

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach

Three-cheese Tortellini Marinara Baked with Spinach, Mushrooms & Cheese

Penne Pasta, Sausage & Peppers in a Zesty Home-style Tomato Sauce

Shanghai Stir fry Served on Miki Noodles in a Tangy Thai Sauce

Wicked Thai Stir fry Simmered in a Mild Yellow Curry Sauce with Basmati Rice

## Dessert

Assorted Tortes & Cheesecakes

Fresh Fruit Display

Coffee & Tea

# The Birch Buffet

\$33.95/ Person

## Cold Selections

Freshly Baked Bread & Dairy Butter

### **Salad Selections (choose three)**

- \*Signature Caesar
- \*Roasted Potato & Dill
- \*Symphony Spinach
- \*Mesclun Mixed Greens
- \*Greek Pasta
- \*Tuscan Three Bean

### **Cold Trays**

- Fresh Vegetable Crudité
- Assorted Pickled Vegetables
- Assorted Cheese & Crackers

### **Seafood Trays**

- Smoked Salmon & Capers
- Jumbo Shrimp & Cocktail Sauce

## Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

### **Option A (Choose One)**

- Cracked Pepper & Sea Salt Rubbed Roasted Striploin with Demi Glacé
- Roasted Red Pepper & Spinach Chicken Breast Supreme with Asiago Florentine Sauce
- Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce
- Roasted Pork loin with Caramelized Onions & Roasted Garlic
- Mediterranean Crusted Salmon with Lemon

### **Option B (Choose Two)**

- Penne Alfredo with Vine-ripened Tomatoes & Mushrooms & Baby Spinach
- Three-cheese Tortellini Marinara Baked with Spinach, Mushrooms & Cheese
- Penne Pasta, Sausage & Peppers in a Zesty Home-style Tomato Sauce
- Shanghai Stir-fry Served on Miki Noodles in a Tangy Thai Sauce
- Wicked Thai Stir-fry Simmered in a Mild Yellow Curry Sauce with Basmati Rice

## Dessert

- Assorted Tortes & Cheesecakes
- Fresh Fruit Display
- Coffee & Tea

# The Willow Buffet

\$38.95/ Person

## Cold Selections

Freshly Baked Bread & Dairy Butter

### **Salad Selections (choose three)**

- |                        |                       |
|------------------------|-----------------------|
| *Signature Caesar      | *Mesclun Mixed Greens |
| *Roasted Potato & Dill | *Greek Pasta          |
| *Symphony Spinach      | *Tuscan Three Bean    |

### **Cold Trays**

- Fresh Vegetable Crudité
- Assorted Pickled Vegetables
- Assorted Cheese & Crackers

### **Seafood Trays**

- Smoked Salmon
- Jumbo Shrimp & Cocktail Sauce

## Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

### **Option A (Choose Two)**

- Cracked Pepper & Sea Salt Rubbed Roasted Striploin with Peppercorn Demi Glacé
- Roasted Red Pepper & Spinach Chicken Breast Supreme with Asiago Florentine Sauce
- Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce
- Roasted Pork loin with Caramelized Onions & Roasted Garlic
- Mediterranean Crusted Salmon with Lemon

### **Option B (Choose Two)**

- Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach
- Three-cheese Tortellini Marinara Baked with Spinach, Mushrooms & Cheese
- Penne Pasta, Sausage & Peppers in a Zesty Home-style Tomato Sauce
- Shanghai Stir-fry Served on Miki Noodles in a Tangy Thai Sauce
- Wicked Thai Stir-fry Simmered in a Mild Yellow Curry Sauce with Basmati Rice

## Dessert

- Assorted Tortes & Cheesecakes
- Fresh Fruit Display
- Coffee & Tea

# Cocktail Receptions

## Cold Items...Served on Platters

- Fresh Vegetable Crudités with Herb Dip \$65.00
- Assorted Cheese & Cracker Tray \$65.00
- Stuffed Sandwich Blossoms \$50.00  
-Assorted meats & salads stuffed into freshly baked bread cups
- Shrimp Cocktail Platter \$80.00  
-Chilled jumbo tiger shrimp served with seafood sauce
- Spicy Mexican Antijito Pinwheels \$60.00
- Black Peppercorn Cognac Pâté \$40.00  
-Served with Black Currant Preserves & Premium Crackers
- Smoked Salmon & Capers \$65.00
- Proscuitto Wrapped Asparagus Spears \$65.00
- Deviled Eggs \$30.00
- Fruit Tree \$50.00  
- Tree of Skewered Pineapple, Strawberries, Star Fruit, & Grapes
- Fresh Fruit Tray \$45.00
- Pastry Tray \$60.00  
-Assorted French Pastries & Tarts
- Assorted Squares \$45.00

## Cold Items...Displays

- Cheese & Fruit Display \$90.00  
-Assorted imported & domestic cheese
- Mediterranean Antipasto Display \$100.00  
-Selection of cured meats, cheese, olives, marinated grilled vegetables
- Trio Dip \$80.00  
-Artichoke & Asiago dip, Chickpea Hummus, & Roasted Red Pepper Feta Dip  
Served with Herbed Flat Breads and Tortilla Chips
- Phyllo Wrapped Brie \$80.00  
-Baked & served with Black Currant Preserve & Mango Chutney

(OVER)



## Cocktail Receptions Continued

### Hot Items....Served by Staff

- Mini Beef Wellingtons \$80.00  
-Beef tenderloin & wild mushroom enveloped in flaky puff pastry
- Bruschetta Crostini \$50.00
- Mini Quattro Cheese Garlic Crostini \$50.00
- Mediterranean Hors d'oeuvres \$80.00  
-Spanakopita, Feta & Sundried Tomato, Mushroom & Leek, Ratatouille
- Crab & Brie Phyllo Hors d'oeuvres \$80.00
- Mini Quiche \$80.00  
-Quiche Lorraine, Quiche Florentine & Mushroom Quiche
- Greek Spanakopita \$70.00
- Breaded Ravioli \$80.00  
-Suffed with Mozzarella served with zesty Tomato & Basil Pesto
- Panang Ginger Curry Grilled Shrimp \$80.00

### Hot Items....In Chaffing Dish

- Chicken Satays (minimum order 2 trays) \$65.00  
-Assortment of Smokey BBQ & Curry
- Cocktail Meatballs \$80.00  
-Tossed in Smokey Barbecue sauce
- Cashew Chicken Springrolls \$80.00  
-Served with spicy mango chutney
- Vegetable Spring Rolls \$80.00  
-Served with sweet Plum Sauce
- Crispy Tiki Wonton Shrimp \$80.00  
-Served with a sweet Thai Chili Sauce
- Mini Pogo \$80.00  
-Served with Mustard

# Banquet Receptions

## **Mexican Nacho Bar**

-Tortilla chips & selection of fresh cut veggies, olives, hot peppers, salsa, sour cream & cheese sauce

\$95.00 (30-50 people)  
\$130.00 (50-75 people)  
\$160.00 (75-100 people)

## **Chicken Wing Buffet**

-Buffalo chicken wings with a variety of sauces for dipping.  
Served with carrot & celery sticks & in house made blue cheese sauce

\$130.00 (30-50 people)  
\$200.00 (50-75 people)  
\$260.00 (75-100 people)

## **Gourmet Pizza Bar**

-Assorted traditional, vegetarian & gourmet pizzas

\$110.00 (30-50 people)  
\$160.00 (50-75 people)  
\$200.00 (75-100 people)

## **Chocolate Fountain**

-Selection of Fruit, biscuits & cookies

\$200.00 (30-50 people)  
\$250.00 (50-75 people)  
\$300.00 (75-100 people)

## **Dessert Buffet**

-Assorted tortes & Cheesecakes served alongside of freshly baked cookies & a fresh fruit display.

\$225.00 (30-50 people)  
\$310.00 (50-75 people)

...Great Idea as a wedding cake alternative!

\$425.00 (75-100 people)

## **Candy Buffet**

Our Classic Candy Buffet adds a touch of class to your function with a display of elegant glass containers containing delicious candy. This display will coordinate with your function colours and themes.

Selections include hard candies, liquorice, gummies, chocolates, candy corn, chocolate covered nuts, pretzels, & more!

Selection of 5-8 Jars \$400.00  
Selection of 9-12 Jars \$600.00

## **Breakfast Buffet**

(Minimum 25 people)

### **Fresh Baked Bread Display**

Freshly baked Calabrese bread & assorted pastries

### **Scrambled Eggs**

### **Hickory Smoked Bacon**

### **Breakfast Sausages**

### **Savory Home fried Potatoes**

### **Seasonal Fresh Fruit**

### **Coffee, Tea & Assorted Fruit Juice**

**\$11.95/person**

# Brunch Menu

\$17.95 per person

(Minimum 30 People)

## Fresh Baked Bread Display

*Freshly baked Calabrese bread, Good Heart bread &  
Assorted Pastries*

## Salad Selections (choose two)

*Signature Caesar*                      *Mesclun Mixed Greens*  
*Roasted Potato & Dill*                *Greek Pasta*  
*Symphony Spinach*                    *Tuscan Three Bean*

## Fresh Vegetable Crudités with Herb Dip

## Pickled Vegetable Tray

## Cheese & Fruit Display

## Assorted Squares

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## Vegetable Frittata

*Eggs, seasonal vegetables & cheddar cheese*

## Hickory Smoked Bacon

## Debrazzini Sausage

## Savory Home fried Potatoes

## Baked Tortellini

*Three-cheese Tortellini tossed in our home style  
Tomato sauce layered with cheese & baked.*

## Coffee & Tea

# Lunch Buffet

\$22.95/ Person

## Cold Selections

Freshly Baked Bread & Dairy Butter

### **Salad Selections (choose two)**

*\*Signature Caesar*

*\*Mesclun Mixed Greens*

*\*Roasted Potato & Dill*

*\*Greek Pasta*

*\*Symphony Spinach*

*\*Tuscan Three Bean*

## Hot Selections

*...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables*

### **Option A (Choose One)**

Mustard & Rosemary Rubbed Roasted Striploin with Peppercorn Demi Glacé

Mushroom & Leek Stuffed Chicken Suprême with Wild Mushroom Velouté

Oven Roasted Turkey with Sage Gravy, Home-style Stuffing & Cranberry Sauce

Roasted Pork Loin with Caramelized Onions & Roasted Garlic

Mediterranean Crusted Salmon with Lemon

### **Option B (Choose One)**

Penne Alfredo with Vine-ripened Tomatoes & Mushrooms

Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Cheese

Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce

Shanghai Stir fry Served on Miki Noodles in a Tangy Thai Sauce

## Dessert

Assorted Dessert Squares

Coffee & tea

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\*Prices subject to applicable taxes and gratuities

\*Prices are subject to change without notice

Springfield Golf and Country Club 2012

# Banquet Lunch Menu

## **Baked Tortellini**

**\$14.95**

Three cheese Tortellini tossed in our home-style tomato sauce with button mushrooms & baby spinach, layered with cheese & baked. Served with Caesar salad & assorted squares.

## **Summer Grill**

**\$13.95**

8-oz sirloin burgers grilled on fresh bakery Kaisers with assorted cheese & toppings. Served with fresh cut French fries, Caesar salad, & assorted squares.

## **Italian Pizza Buffet**

**\$15.95**

Assorted traditional, vegetarian & gourmet pizzas, served with your choice of garden salad or Caesar salad & garlic bread & assorted squares for dessert.

## **Thai Stir Fry**

**\$15.95**

Fresh Stir-fried vegetables tossed in our Szechuan stir-fry sauce your choice of (vegetarian, chicken or beef) Served with wild rice & mesclun garden salad & assorted squares.

## **Bistro Subs**

**\$13.95**

Assorted Deli meats, cheese, tomato & lettuce on fresh Vienna loaf. Served with your choice of homemade soup or garden salad or Caesar salad. All options include assorted pickled vegetables, fresh vegetable crudité & assorted squares.

## **Grilled Chicken Penne**

**\$15.95**

Tender strips of grilled chicken tossed with mushrooms, vine ripened tomatoes & pasta in a creamy garlic Alfredo sauce. Served with Caesar salad & assorted squares.

## **Grilled New York Steak**

**\$16.95**

New York Steak topped with sautéed mushrooms & onions. Served with roasted potatoes, Caesar salad & assorted squares.

## **California Turkey Wrap**

**\$13.95**

Roasted turkey, fresh garden vegetables & cheese wrapped in a tortilla with honey Dijon sauce. Served with your choice of home-made soup or garden salad or Caesar salad. All options include assorted pickled vegetables, fresh vegetable crudité & assorted squares.

## **Fajita Skillet**

**\$15.95**

Your Choice of either Chicken or Beef sautéed with onions & peppers. Served with tortilla shells, lettuce, tomatoes, cheese, sour cream, salsa, Mexican rice Pilaf & assorted squares for dessert.

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\*Prices subject to applicable taxes and gratuities

\*Prices can change without notice

Springfield Golf and Country Club 2012

# Cold Deli Buffet

\$14.95/Person

(Minimum 25 people)

## Choose 3 Salad Options

<i>Signature Caesar</i>	<i>Greek pasta</i>
<i>Symphony Spinach</i>	<i>Roasted Potato &amp; Dill</i>
<i>Mixed Mesclun Greens</i>	<i>Tuscan Three Bean</i>

## Pickled Vegetables

## Assorted Deli-Meat Trays

## Assorted Cheese

## Fresh Vegetable Crudités with Herb Dip

## Fresh Kaiser Rolls & Freshly Baked Bread

## Lettuce, Tomatoes & Onions

## Premium Condiments

## Assorted Squares

## Coffee & Tea

# Decadent Desserts

## Springfield Classics

**Belgian Chocolate Truffle:** Melt in your mouth truffle, made exclusively from Belgian dark chocolate & fresh dairy cream. Finished with a gentle dredging of cocoa powder

**Day & Night:** A silky combination of white chocolate mousse & Belgian chocolate truffle sandwiched between rich chocolate cake. Garnished with cream & chocolate pieces

**Wildberry Charlotte:** Crushed seasonal berries combined with fresh cream & set on an ultra light vanilla sponge cake. Set with cream, powdered sugar & a chocolate tear drop

**Key Lime Chantilly Mousse:** Fresh Key lime reduction & whipped cream set into a decorative sponge cake, garnished with Chantilly cream & a cape gooseberry

**White Chocolate Raspberry Mousse Cake:** Cream, Belgian white chocolate & whole raspberries combined to produce a sweet refreshing dessert.

## Springfield Premium

\*Premium Decadent Desserts Add .50

**\*Caramel Brownie Cheesecake:** Classic chocolate brownie slices set on our rich New York cheesecake generously drizzled with caramel & white chocolate.

**\*Raspberry Hazelnut Flan:** An all butter shortbread flan filled with an Italian crushed hazelnut cream, topped with raspberries & raspberry compote, baked golden brown with a crumble topping

**\*Apple Skor Pie:** Individual butter tart crust filled with chunks of apple & caramelized candy pieces covered in rich lattice pastry

**\*Blondie Brownie Truffle:** A rich Swiss chocolate brownie topped with a Swiss white chocolate truffle cream finished with a milk chocolate drizzle

**\*Pecan Chocolate Tart:** Lightly baked shortbread tart filled with Georgian pecans, Belgian chocolate pieces & baked with an all butter tart filling

**\*Peaches & Cream Cheesecake:** Creamy New York style cheesecake slowly baked with a decadent fresh peach compote center.

**\*Fresh Fruit Cheesecake:** Unique individual New York Cheesecake topped with custard cream & seasonal fresh fruits



# Banquet Beverage List

## White Wine

Wolf Blass ~~ Chardonnay  
Australia

35 South Reserva Sauvignon Blanc  
Chile

Giovello ~~ Pinot Grigio  
Italy

## Red Wine

Long Flat ~~ Shiraz  
Australia

35 South Reserva Cabernet Sauvignon  
Chile

Fat Bastard Shiraz  
France

## Champagnes

Henkell Trocken	\$29.95	Freixenet - Negro Brut	\$27.95
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## Punches

Alcoholic	\$79.00	Non-Alcoholic	\$59.00
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(PST, GST and 15% Gratuity not included)

## Host Bar (taxes and gratuity extra)

Liquor (1 oz)	\$4.00
Beer - Domestic	\$3.75
Beer - Premium	\$4.00
Cocktail (1 oz)	\$4.25
Liqueur (1 oz)	\$4.50
Premium Liqueur (1 oz)	\$4.75
House Wine - glass	\$4.25
Soft Drink	\$1.75

## Cash Bar (taxes included)

Liquor (1 oz)	\$5.25
Beer - Domestic	\$4.75
Beer - Premium	\$5.00
Cocktail (1oz)	\$5.75
Liqueur (1 oz)	\$5.50
House Wine - bottle	\$25.00
House Wine - glass	\$5.25
Soft Drink	\$1.75

Note: A bartender charge of \$10.00 per hour, minimum 4 hours, will apply to Cash Bars  
Springfield Golf and Country Club