

CATERING INFORMATION

Thank you for considering **Springfield Golf and Country Club** for your special event. The modern banquet facilities and the magnificent landscape will provide a beautiful setting for your special day. The highest standards in food and service will ensure your complete 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, Banquets, Celebrations Private Events and Tournaments.

TAMARAC (Min. 75-150 for dinner/dance) or maximum 175 for Cocktail Reception

PINES (Min. 20-65 for dinner/ dance) or maximum 75 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>
\$500	\$200	\$200

Garden Gazebo Wedding \$800
Includes elegant garden set up with chairs
(up to 120 people, extra charge may apply for weddings over 120 people)

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. A valid credit card is required to be on file.

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.
- **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.**
- Prices quoted are guaranteed for a period of 90 days. Applicable taxes and 15% gratuity are applicable to all Food and Beverages.
- **All menus must be arranged 30 days prior along with a final number of guests reported two weeks prior to your function.** You may revise your expected numbers by as much as 10% up to 72 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.
- **Plated functions with more than one meal selection must be accompanied by a detailed seating plan and place cards with appropriate meal selection labels. 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, additional surcharges may apply.
- With the exception of special occasion Cakes, **Springfield Golf and Country Club will be the sole provider of all food and beverage items.**
- **No guest is permitted to bring OUTSIDE alcoholic beverages or illegal substances onto club property at any time.** Our staff has the right to seize and dispose of these items. Our 'Smart Serve' trained staff have the right and obligation to refuse service to any guests who, in the opinion of the server, appears intoxicated. Our staff has the right to request proof of age with acceptable government ID. If any guest provides alcoholic beverages to underage persons their actions will result in suspension of their bar service. Our management of the club shall totally support any decision made by the server to refuse service for these reasons. If, in the opinion of the duty manager, a situation is deemed out of control, the police will be notified immediately.
- If you or your guests have food allergies, Springfield Golf & Country Club advise you that foods containing nuts or other potential allergens are prepared and served in it's kitchen. Our Chef & her staff take great care to prevent any cross contamination from happening. Accordingly, Springfield Golf & Country Club will not be liable to anyone for any adverse reaction that may be caused by exposure to any such allergens.
- **Due to health regulations, leftover food or beverages may not leave the property after an event.**
- **SOCAN & Re:Sound Fees:** This fee must be paid when musical works are played at receptions, conventions, assemblies & fashion shows at an establishment.
SOCAN (Society of Composers, Authors & Music Publishers of Canada)
Pines Room: \$41.13 Tamarac Room: \$59.17 *fees subject to change
Re:Sound (Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada)
Pines Room: \$18.51 Tamarac Room: \$26.63 *fees subject to change

- An additional linen charge may be applied to your bill for oversize or Specialty linensPlease see our banquet coordinator for selections & prices
- **Private events are required to pay 50% of the estimated function 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.
- If you require a bar an additional Bartender charge of \$10/hour for a minimum of 4 hours will be applied to your bill should the bar sales be less than \$300.
- **Cancellation of any function must be received 90 days prior to your function date or a cancellation fee amounting to 25% of the estimated value of your function will be billed to you.**
- 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 convener. As well, all decoration clean-up is the responsibility of the event convener; otherwise a cleanup charge of a minimum \$150 will be billed to you the convener.
- **The throwing of confetti or rice is prohibited on the premises as well as table sparkle/confetti. Should this occur a minimum cleanup fee of \$150 would be billed to you the event convener.**
- 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. **The event convener 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 Coordinator if you would like to reserve any of these items for your function.

Chair Covers	\$3.75 each
Specialty Linen	See Banquet Manager for Details
Projector & Screen	\$65.00
Screen Only	\$15.00



Premium All-Inclusive Wedding Package

Premium All Inclusive Package Includes the Following...

- A comfortable fully air conditioned banquet room of appropriate size (applicable room rental fee waived)
- Head table, registry table & gift table elegantly decorated with linens & mini lights
- Elegant head table backdrop
- Your choice of colour of quality table linens
- Classic white chair covers
- Pre-dinner cocktail reception includes
 - Selection of Chef's choice of hot hors d'oeuvres
 - Fresh vegetable crudité
 - Local selection of cheese & fruit display with crackers
 - Non-alcoholic punch
- Two bottles of our house wine per table
See our wine list for available upgrades
- Four course gourmet dinner served country style
Plated service is available for additional \$1.50/ person
- Host bar for four consecutive hours after dinner
- Late night coffee & tea station
- Complimentary wedding cake cutting & service
- Late night reception enhancements available
- Complimentary golf passes with golf cart for 4

APPETIZERS (Choose two of the following)

SALAD SELECTIONS

- Traditional Garden
- Springfield's Signature Caesar
- Symphony Greens with cranberries, pecans, feta & balsamic vinaigrette

SOUP SELECTIONS

- Roasted Tomato Bisque with Herb Crostini
- Creamy of Broccoli with Cheddar
- Roasted Butternut Squash
- Leek & Potato
- Cream Of Mushroom with Fresh Chives

PENNE MARINARA

Penne pasta tossed in our home-style marinara sauce with fresh parmesan

BUTTERNUT SQUASH RAVIOLI

Roasted butternut squash stuffed ravioli in a rich asiago cream sauce topped with toasted pine nuts.
(add \$1/pp)

TRADITIONAL ANTIPASTO PLATTER

Selection of cheese, cured meats, marinated olives & grilled vegetables served alongside your first course.

ENTRÉES

Served seasonal vegetable medley & your choice of wild rice pilaf, roasted mini red potatoes or buttery mashed potatoes

CHICKEN BREAST SUPRÊME FLORENTINE

Chicken breast supreme finished with a rich garlic parmesan cream sauce with baby spinach & sliced button mushrooms

PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN

Chicken breast supreme stuffed with white cheddar & prosciutto finished with zesty roasted red pepper sauce (add \$2/pp)

SALMON WELLINGTON

Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine & dill cream sauce

ROASTED PORK LOIN

Fresh Ontario pork roasted with caramelized onions & roasted garlic finished with a rich jus

PRIME RIB OF BEEF

CAB prime rib of beef crusted with cracked pepper, sea salt & fresh rosemary served with rich beef jus

GRILLED NEW YORK STRIPLOIN

8-oz grilled CAB New York steak seasoned & grilled topped with garlic sautéed button mushrooms served with a side of rich brandy peppercorn cream sauce

BACON WRAPPED TENDERLOIN

Grilled bacon wrapped beef tenderloin finished with choice of wild mushroom demi-glace or a rich brandy peppercorn cream sauce (add \$2/pp)

SPRINGFIELD COMBO PLATTER

Combination of any two entrées above served country style at each table.
(Bacon wrapped tenderloin or stuffed chicken add \$2/pp)

DESSERT COFFEE/TEA

See enclosed dessert menu for options

\$85 | person



STANDARD ALL INCLUSIVE PACKAGE

Standard All Inclusive Package Includes the Following...

- A comfortable fully air conditioned banquet room of appropriate size (applicable room rental fee waived)
- Head table, registry table & gift table elegantly decorated with linens & mini lights
- Elegant head table backdrop
- Your choice of colour of quality table linens
- Classic white chair covers available at a discounted price.
- Pre-dinner cocktail reception includes
 - Fresh vegetable crudité
 - Assorted cheese & crackers
 - Non-alcoholic punch
- Two bottles of our house wine per table
See our wine list for available upgrades
- Three course gourmet dinner served country style
Plated service is available for additional \$1.50/ person
- Host bar for four consecutive hours after dinner
- Late night coffee & tea station
- Complimentary wedding cake cutting & service
- Late night reception enhancements available
- Complimentary golf passes with golf cart for 4

APPETIZERS (Choose one of the following)

SALAD SELECTIONS

- Traditional Garden
- Springfield's Signature Caesar
- Symphony Greens with cranberries, pecans, feta & balsamic vinaigrette

SOUP SELECTIONS

- Roasted Tomato Bisque with Herb Crostini
- Creamy of Broccoli with Cheddar
- Roasted Butternut Squash
- Leek & Potato
- Cream Of Mushroom with Fresh Chives

ENTREES

Served with seasonal vegetable medley & roasted mini red potatoes

CHICKEN BREAST SUPRÊME FLORENTINE

Chicken breast supreme finished with a rich garlic parmesan cream sauce with baby spinach & sliced button mushrooms

PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN

Chicken breast supreme stuffed with white cheddar & prosciutto finished with zesty roasted red pepper sauce (add \$2/pp)

SALMON WELLINGTON

Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine & dill cream sauce

ROASTED PORK LOIN

Fresh Ontario pork roasted with caramelized onions & roasted garlic finished with a rich jus

PRIME RIB OF BEEF

CAB prime rib of beef crusted with cracked pepper, sea salt & fresh rosemary served with rich beef jus

GRILLED NEW YORK STRIPLOIN

8-oz grilled CAB New York steak seasoned & grilled topped with garlic sautéed button mushrooms served with a side of brandy peppercorn cream sauce

BACON WRAPPED TENDERLOIN

Grilled bacon wrapped beef tenderloin finished with choice or wild mushroom demi-glace or brandy peppercorn cream sauce (add \$2/pp)

SPRINGFIELD COMBO PLATTER

Combination of any two entrées above served country style at each table.
(Bacon wrapped tenderloin or stuffed chicken add \$2/pp)

DESSERT & COFFEE/TEA

See enclosed dessert menu for options

\$75 | Person

THREE COURSE DINNER

All options include: Your Choice of ONE Appetizer, freshly baked bread & butter, roasted mini red potatoes & seasonal vegetables, dessert & coffee or tea
All dinners are served country style; plated option additional \$1.50/ person premium.

APPETIZERS (Choose one of the following)

SALAD SELECTIONS

- Traditional Garden
- Springfield's Signature Caesar
- Symphony Greens with cranberries, pecans, feta & balsamic vinaigrette

SOUP SELECTIONS

- Roasted Tomato Bisque with Herb Crostini
- Creamy of Broccoli with Cheddar
- Roasted Butternut Squash
- Leek & Potato
- Cream of Mushroom with Fresh Chives

ENTRÉE SELECTIONS

- CHICKEN BREAST SUPRÊME FLORENTINE** \$38 | person
Chicken breast suprême finished with a rich mushroom & spinach parmesan cream sauce
- PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN** \$41 | person
Chicken breast suprême stuffed with white cheddar & prosciutto finished with a zesty roasted red pepper sauce
- CARAMELIZED ONION & GARLIC ROASTED PORK LOIN** \$36 | person
Local Ontario pork loin roasted & glazed to perfection with caramelized onions & roasted garlic finished with rich jus
- SALMON WELLINGTON** \$39 | person
Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine dill cream sauce
- PRIME RIB OF BEEF** \$41 | person
8-oz CAB prime Rib crusted with cracked pepper, sea salt & rosemary served with a rich beef jus
- BACON WRAPPED TENDERLOIN** \$41 | person
Grilled bacon wrapped beef tenderloin grilled finished with choice of your wild mushroom demi-glace or rich brandy peppercorn cream sauce
- NEW YORK STEAK** \$40 | person
8-oz grilled CAB New York steak seasoned & grilled, topped with sautéed garlic button mushrooms & served with a side of rich brandy peppercorn cream sauce
- SPRINGFIELD COMBO PLATTER** \$46 | person
Combination of any two entrées from our Dinner Menu served country style at each table.
(Bacon wrapped tenderloin or stuffed chicken add \$2/pp)

DESSERT & COFFEE/TEA

See enclosed dessert menu for options

FOUR COURSE DINNER

All options include: Your Choice of TWO Appetizers, freshly baked bread & butter, roasted mini red potatoes & seasonal vegetables, dessert & coffee or tea
All dinners are served country style; plated option additional \$1.50/ person premium

APPETIZER (Choose two of the following)

SALAD

- Traditional Garden
- Springfield's Signature Caesar
- Symphony Greens with cranberries, pecans, feta & balsamic vinaigrette

SOUP

- Roasted Tomato Bisque with Herb Crostini
- Creamy of Broccoli with Cheddar
- Roasted Butternut Squash
- Leek & Potato
- Cream of Mushroom with Fresh Chives

PASTA

- Penne Marinara
- Penne Alfredo

ENTREE

CHICKEN BREAST SUPRÊME FLORENTINE

\$44 | person

Chicken breast suprême finished with a rich mushroom & spinach parmesan cream sauce

PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN

\$47 | person

Chicken breast suprême stuffed with white cheddar & prosciutto finished with a zesty roasted red pepper sauce

CARAMELIZED ONION & GARLIC ROASTED PORK LOIN

\$42 | person

Local Ontario pork loin roasted & glazed to perfection with caramelized onions & roasted garlic finished with rich jus

SALMON WELLINGTON

\$45 | person

Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine dill cream sauce

PRIME RIB OF BEEF

\$47 | person

8-oz Cut CAB prime Rib crusted with cracked pepper, sea salt & rosemary served with a rich beef jus

BACON WRAPPED TENDERLOIN

\$47 | person

Grilled bacon wrapped beef tenderloin grilled finished with choice of your wild mushroom demi-glace or rich brandy peppercorn cream sauce

NEW YORK STEAK

\$46 | person

8-oz grilled CAB New York steak seasoned & grilled, topped with sautéed garlic button mushrooms & served with a side of rich brandy peppercorn cream sauce

SPRINGFIELD COMBO PLATTER

\$52 | person

Combination of any two entrées from our Dinner Menu served country style at each table.

(Bacon wrapped tenderloin or stuffed chicken add \$2/pp)

DESSERT & COFFEE/TEA

See enclosed dessert menu for options

DESSERT MENU

SPRINGFIELD CLASSICS

Belgian Chocolate Truffle: Exclusively from Belgian dark chocolate & fresh dairy cream. Finished with dark chocolate ganache

Manhattan Cheesecake: Traditional New York cheesecake with a buttery graham cracker crust topped with fresh smashed berries

White Chocolate Raspberry Mousse Cake: Belgian white chocolate mousse & whole raspberries layered on light vanilla bean sponge cake combined to produce a sweet refreshing dessert

Apple Crumble Crunch Blossom: locally sourced apples, brown sugar & cinnamon wrapped in flaky pastry topped with a delicious mixture of butter, cinnamon, sugar & oats

Fresh Raspberry Flan: Delicious shortbread crust filled with vanilla custard topped with juicy raspberries finished with a sweet light glaze

Fresh Strawberry Mousse Cake: Light & airy mouse made with fresh strawberries set atop vanilla bean sponge cake

SPRINGFIELD PREMIUM

**Premium Decadent Desserts Add 1.00*

Caramel Brownie Cheesecake: Classic chocolate brownie slices set on 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

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

Day & Night Bomb: A silky combination of white chocolate mousse & Belgian chocolate truffle finished with rich dark chocolate ganache

SILVER BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudit 
Assorted Pickled Vegetables
Assorted Cheese & Crackers

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Symphony Spinach
- Mixed Greens
- Greek Pasta
- Mediterranean Chickpea

HOT SELECTIONS

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

Choose One Option from this Section

Cracked Pepper Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast with Spinach & Parmesan Cream Sauce
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose One Option from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower ...add chicken \$1.50
Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce
Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & tea

\$36 | Person

GOLD BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudit 
Assorted Pickled Vegetables
Assorted Cheese & Crackers
Smoked Salmon & Capers
Chilled Shrimp with Cocktail Sauce

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Symphony Spinach
- Mixed Greens
- Greek Pasta
- Mediterranean Chickpea

HOT SELECTIONS

...options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Cracked Pepper Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast Supreme with Spinach & Parmesan Cream Sauce
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose Two Options from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower ...add chicken \$1.50 | person
Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce
Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & tea

\$42 | Person



PLATINUM BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter
Fresh Vegetable Crudit 
Assorted Pickled Vegetables
Assorted Cheese & Crackers
Smoked Salmon & Capers
Chilled Shrimp with Cocktail Sauce

Your choice of two salads

- Signature Caesar
- Rustic Potato
- Symphony Spinach
- Mixed Greens
- Greek Pasta
- Mediterranean Chickpea

HOT SELECTIONS

...options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Choose Two Options from this Section

Cracked Pepper Rubbed Roasted Striploin & Rich Beef Gravy
Roasted Pork Loin with Caramelized Onions & Roasted Garlic
Chicken Breast Supreme with Spinach & Parmesan Cream Sauce
Salmon in Puff Pastry with White Wine Dill Cream Sauce

Choose Two Options from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese
Vegetarian Biryani with Chickpeas & Cauliflower ...add chicken \$1.50 | person
Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce
Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

DESSERT

Assorted Tortes & Cheesecakes
Fresh Fruit Display
Coffee & tea

\$47 | Person



COCKTAIL RECEPTIONS

Cold Platters

Fresh Vegetable Crudités with Herb Dip	\$75
Assorted Cheese & Cracker Tray	\$90
Shrimp Cocktail Platter -chilled tiger shrimp served with seafood sauce	\$80
Smoked Salmon & Capers -served with cream cheese & assorted crackers	\$65
Mexican Antojito Pinwheels -served with fire roasted salsa	\$68
Mini Antipasto Skewers	\$90
Assorted Vienna Finger Sandwiches -assorted deli meats & salads on freshly baked Vienna bread (40pcs)	\$63
Stuffed Fancy Sandwiches Blossoms -assorted meats & salads stuffed into freshly baked bread cups (25pcs)	\$57
Fresh Fruit Platter	\$75
Fruit Tree -a delicious edible arrangement of fruit	\$80
Assorted Squares -selection of dessert squares	\$60
Freshly Baked Cookies	\$60

Display Items

Cheese & Fruit Board -selection of imported & local cheese with crackers served with fresh fruit	\$135
Charcuterie Board -cured meats, pickled vegetables, olives, crusty ciabatta bread & grainy mustard	\$160
Mediterranean Antipasto Display -Italian cured meats, grilled marinated vegetables, olives & cheese	\$155
Trio Dip Display -artichoke & asiago dip, roasted garlic hummus & roasted red pepper & feta dip served with flatbreads & tortilla chips	\$95
Phyllo Wrapped Baked Brie -baked & served assorted crackers, black currant preserve & mango chutney	\$80

Passed Hot Items

Assorted Puff Pastry Hors d'oeuvres -spinach & feta spicy sausage sweet potato & goat cheese buffalo chicken	\$65
Asian Assortment -vegetable goyza dumpling mini vegetable spring roll mini samosa crispy shrimp purse	\$90
Mini Beef Wellingtons -beef tenderloin & wild mushroom & herbs in flakey puff pastry bites	\$85
Baked Vine Ripe Tomato Bruschetta Crostini	\$70
Four Cheese Garlic Crostini	\$60
Mini Quiche -quiche Lorraine (ham, cheese & chive) -quiche Florentine (spinach & cheese)	\$80
Greek Spanakopita -spinach & feta cheese baked in crispy phyllo with garlic dill dip	\$73
Ginger Curry Grilled Shrimp Skewers	\$84
Crispy Prosciutto Wrapped Asparagus	\$90

Stationary Hot Items

Grilled Thai Chicken or Thai Beef Satays -grilled & basted with tangy thai sauce	\$90
Italian Breaded Cheese Ravioli -served with zesty marinara	\$85
Crispy Tiki Wonton Shrimp -served with sweet thai chili sauce	\$95
Cocktail Meatballs -tossed in smoky BBQ sauce	\$95
Thai Chicken Spring Rolls -served with spicy mango chutney dip	\$85
Vegetable Spring Rolls -served with sweet plum sauce	\$85
Carnival Corndogs -mini corndogs served with classic mustard	\$65



RECEPTIONS ENHANCEMENTS

Add any of these options to any existing banquet menus, cocktail receptions or as a late night buffet.

- MEXICAN NACHO BAR** \$5 | person (minimum 40ppl)
Tortilla chips & selection of fresh vegetable toppings, hot peppers, salsa, sour cream & cheese sauce
- CHICKEN WING BUFFET** \$5.75 | person
Buffalo chicken wings with a variety of sauces for dipping, served with carrot & celery sticks & house made blue cheese dressing
- GOURMET FLATBREAD PIZZA BAR** \$5 | person
Assorted traditional, vegetarian & gourmet pizzas
- CHOCOLATE FONDUE BAR** \$5 | person (minimum 40ppl)
Selection of fruit, biscuits & cookies served with rich Belgian chocolate
- DESSERT BUFFET** \$6 | person
Assorted tortes & cheesecakes, mini Cupcakes, freshly baked cookies & fresh fruit
- POUTINE BAR** \$4.75 | person (minimum 40ppl)
French cut fries & traditional poutine gravy served with local cheese curds, green onions, tomato ketchup, regular & malt vinegar
- PIEROGI BAR** \$6 | person (minimum 40ppl)
Potato & cheese pierogi tossed in fried onions served with sour cream, bacon, green onions, salsa & grated cheese

ALCOHOLIC PUNCH \$79.00

(serves approx.... 40-60 ppl)

... Choose one of the following

- Traditional Rum Punch
- Spiked Cranberry Vodka Lemonade
- Peach Bellini Punch with Sparkling Wine

NON ALCOHOLIC PUNCH \$59.00

(serves approx. ... 40-60 ppl)

... Choose one of the following

- Traditional Fruit Punch
- Cranberry Lemonade
- Peach Iced Tea



BUFFET BRUNCH PACKAGE

ALL BRUNCHES INCLUDE AN ELEGANT DISPLAY OF:

- Fresh Baked Bread & Assorted Danishes
- Fresh Fruit Platter
- Vegetable Crudités with dip
- Your choice of two salads
 - Signature Caesar
 - Rustic Potato
 - Symphony Spinach
 - Mixed Greens
 - Greek Pasta
 - Mediterranean Chickpea
- Selection of Sweets
- Coffee & Tea Station
- Non-alcoholic Punch

BISTRO STYLE BRUNCH \$26 | person

- Chef's Choice of Homemade Soup
- Gourmet Vienna Sandwiches
- California Deli Wraps

COUNTRY BUFFET BRUNCH \$34 | person

- Baked Cheese Frittata
- Smoked Bacon
- Farmer's Sausage
- Home Fried Potatoes
- Belgian Style Waffles with Whipped Cream & Syrup
- Choice of One to offer you Guests;
 - Rosemary Roasted Striploin
 - Indian Baked Cauliflower & Chicken Biryani
 - Penne Chicken Tetrazzini

MENU ENHANCEMENTS

Cheese Display \$4.00 | person
served with assorted crackers

Mimosa Punch \$4.00 | person

Smoked Salmon with Capers \$2.50 | person
served with cream cheese & assorted crackers

Bloody Caesar Bar \$7.00 | person
served with various garnishes

Shrimp Cocktail Platter \$4.00 | person
cold tiger shrimp served with cocktail sauce

Yogurt Parfait Bar \$5.00 | person
fresh yogurt with assorted fruit toppings & granola



REHEARSAL DINNER

Weddings booked at Springfield Golf & Country Club receive a free room rental for their rehearsal dinner

SUMMER GRILL \$20 | person

Your choice of juicy ground chuck burgers or grilled chicken breast on fresh bakery kaisers with assorted cheese & condiments. Served with french cut fries, Caesar salad, assorted pickles & selection of dessert squares

LITTLE ITALY CHICKEN PARMESAN \$23 | person

Lightly breaded chicken breast smothered in our zesty marinara & an Italian four cheese blend, served alongside of penne pasta in marinara sauce, our signature Caesar salad & freshly baked bread. Assorted sweets for dessert.

PUB FARE \$21 | person

Crispy buffalo chicken wings, garlic bread with cheese, tortilla Chips with salsa & sour cream, French cut fries & gravy, fresh vegetable crudités with dip & selection of dessert squares

BISTRO SUBS & WRAPS \$19 | person

Assorted Deli subs made on freshly baked ciabatta bread & fresh California turkey wraps served with Chef's choice of home-made soup, creamy coleslaw, assorted pickles, fresh vegetable crudités & dip. Assorted sweets for dessert.

BANQUET BEVERAGE LIST

BAR PRICES

Liquor (1 oz.)	\$5.30
Beer- Domestic	\$5.30
Beef- Premium	\$5.75
Cocktail (1 oz)	\$6.20
House White- Glass	\$6.20
House Wine- Bottle	\$24.00
Non Alcoholic Cocktail	\$3.00
Soft Drink	\$1.30

**See Our Banquet coordinator about our enhanced wine selections