



## 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. 25-65 for dinner/ dance) or maximum 75 for Cocktail Reception

Greensview Restaurant (Min. 25-40 for dinner) or maximum 70 for Cocktail Reception

### **ROOM CHARGES** (may vary according to function requirements)

Tamarac Room  
\$600

Pines Room  
\$400

Greensview Restaurant  
\$400

Garden Gazebo Wedding  
\$1000

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 estimate on this contract.
- **Special Events (excluding weddings) are required to pay 50% of the estimated function 2 weeks prior to the function date. Weddings are required to pay 75% of the estimated function 2 weeks prior to your wedding date.** The outstanding balance of any event is due and payable upon receipt of our Statement outlining the function costs and payments within 10 days. 2% interest will be charged on outstanding balances over 30 days.
- **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. All cancellations after booking are subject to forfeited deposits.**
- Springfield Golf and Country Club reserves the right to provide alternate function space where numbers warrant.
- **Springfield Golf and Country Club will be the sole provider of all food and beverage items, with the exception of special occasion cakes. A \$50 cake cutting fee is applicable for cutting & plating special occasion cakes.**
- **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 fully 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 advises 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. However, 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. All applicable SOCAN (Society of Composers, Authors & Music Publishers of Canada) & Re:Sound (Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada) fees will be applied to your bill based on number of guests.
- 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.
- 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
- 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.
- An additional linen charge may be applied to your bill for additional linens needed over and above catering needs. Oversized table cloths or specialty linens & chair covers are available at request...Please see our banquet coordinator for selections & prices.

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.

|                    |                                 |
|--------------------|---------------------------------|
| Specialty Linen    | See Banquet Manager for Details |
| Projector & Screen | \$65.00                         |
| Screen Only        | \$15.00                         |



## PREMIUM ALL-INCLUSIVE WEDDING PACKAGE

\$120 | Person

### *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
- Quality table linens in your choice of colour
- Classic white chair covers
- Pre-dinner cocktail reception includes;
  - Selection of Chef's choice of various hot hors d'oeuvres
  - Chilled tiger shrimp with seafood sauce
  - Fresh vegetable crudité's
  - 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
- Open Bar Service for four consecutive hours during your after-dinner reception
- Late night coffee & tea station
- Complimentary wedding cake cutting & service
- Your choice of late-night Mexican nacho bar or sweet table (includes assorted squares & freshly baked cookies)
- Complimentary golf passes with golf cart for 4

### **APPETIZERS** (Choose two of the following)

#### **SALAD SELECTIONS**

- Italian House Salad
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnuts, feta & citrus white balsamic vinaigrette

#### **SOUP SELECTIONS**

- Roasted Tomato Bisque with garlic crostini
- Cream of Broccoli with cheddar
- Italian Sausage & Potato Zuppa
- Leek & Potato
- Roasted Butternut Squash
- Cream of Mushroom with chives

#### **PENNE PASTA MARINARA**

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

#### **FRESH TORTELLINI WITH PESTO CREAM SAUCE**

Cheese stuffed tortellini tossed in a rich pesto cream sauce finished with sundried tomatoes  
(add \$1 | person)

#### **TRADITIONAL ANTIPASTO PLATTER**

Elaborate selection of cured meats & cheese, assorted olives & grilled marinated vegetables served alongside your first course

## **ENTRÉES**

All entrées served with seasonal vegetable medley & your choice of wild rice pilaf, roasted mini red potatoes or buttery mashed potatoes

### **CHICKEN FLORENTINE**

Grilled chicken breast finished with a rich white wine garlic cream sauce with baby spinach & sliced button mushrooms

### **PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN**

Chicken breast supreme stuffed with white cheddar & prosciutto, finished with a fire roasted tomato & roasted red pepper sauce (add \$2 | person)

### **SUCCULENT ROASTED PORK LOIN**

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

### **ROAST BEEF STRIPLOIN**

Garlic & herb crusted New York Striploin slow roasted & finished with rich pan gravy & horseradish

### **PRIME RIB OF BEEF**

8-oz CAB prime rib crusted with cracked pepper, sea salt, rosemary & thyme served with a rich beef jus & horseradish. (add Yorkshire pudding \$2 | pp)

### **NEW YORK STEAK**

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

### ***SALMON EN CROÛTE***

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

### **SPRINGFIELD COMBO PLATTER**

Combination of any two entrées from our dinner menu served country style at each table. (prime rib, salmon en croûte or stuffed chicken add \$2 | pp)

## **DESSERT & COFFEE / TEA**

See enclosed dessert menu for options

\*\*Upgrade Your Premium All-Inclusive Package to include 1.5 hours of open bar service during your cocktail reception PLUS an extra hour added to your after dinner reception \$145 | Person

\*\*Premium All-Inclusive Package without open bar service \$89 | Person (cash, ticket, or billed upon consumption bar services are available)



## STANDARD ALL-INCLUSIVE WEDDING PACKAGE

\$105 | Person

### *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
- Quality table linens in your choice of colour
- Classic white chair covers available at a discounted price
- Pre-dinner cocktail reception includes:
  - 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
- Three course gourmet dinner served country style  
Plated service is available for additional \$1.50 | person
- Open bar service for four consecutive hours during your after-dinner reception
- Late night coffee & tea station
- Complimentary wedding cake cutting & service
- Your choice of late-night Mexican nacho bar or sweet table (includes assorted baked squares & freshly baked cookies)
- Complimentary golf passes with golf cart for 4

### **APPETIZERS** (Choose one of the following)

#### **SALAD SELECTIONS**

- Italian House Salad
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnuts, feta & citrus white balsamic vinaigrette

#### **SOUP SELECTIONS**

- Roasted Tomato Bisque with herb crostini
- Cream of Broccoli with cheddar
- Italian Sausage & Potato Zuppa
- Leek & Potato
- Roasted Butternut Squash
- Cream of Mushroom with chives

## **ENTREES**

All entrées served with seasonal vegetables & roasted mini red potatoes or buttery mashed potatoes

### **CHICKEN FLORENTINE**

Grilled chicken breast finished with a rich white wine garlic cream sauce with baby spinach & sliced button mushrooms

### **PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN**

Chicken breast supreme stuffed with white cheddar & prosciutto, finished with a fire roasted tomato & roasted red pepper sauce (add \$2 | person)

### **SUCCULENT ROASTED PORK LOIN**

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

### **ROAST BEEF STRIPLOIN**

Garlic & herb crusted New York striploin slow roasted & finished with rich pan gravy & horseradish

### **PRIME RIB OF BEEF**

8-oz CAB prime rib crusted with cracked pepper, sea salt, rosemary & thyme served with a rich beef jus & horseradish (add yorkshire Pudding \$2 | pp)

### **NEW YORK STEAK**

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

### ***SALMON EN CROÛTE***

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

### **SPRINGFIELD COMBO PLATTER**

Combination of any two entrées from our dinner menu served country style at each table (prime rib, salmon en croûte or stuffed chicken add \$2 | pp)

## **DESSERT & COFFEE/TEA**

See enclosed dessert menu for options

\*\*Upgrade Your Standard All Inclusive Package to include 1.5 hours of open bar service during your cocktail reception PLUS an extra hour added to your after dinner reception \$130 | Person

\*\*Standard All Inclusive Package without open bar service \$75 | Person (cash, ticket, or billed upon consumption bar service are available)



## **ALL INCLUSIVE WEDDING BAR OPTIONS**

### **OPEN BAR**

Includes all standard alcoholic beverages including rum, rye, gin, vodka, scotch, domestic beer & house wine, also non-alcoholic mixers such as soft drinks, clamato juice, cranberry juice & orange juice.

### **OPEN BAR PREMIUM UPGRADE**

Upgrade your alcoholic beverages to include premium brands of scotch, rye, vodka, gin, rum, domestic & craft or imported beer and house wine, also non-alcoholic mixers such as soft drinks, clamato juice, cranberry juice & orange juice. add \$7 per guest

### **CONSUMPTION OR TICKET BAR**

All beverages are tracked during event and event convener is billed following event.

### **CASH BAR**

Guests pay for each drink they consume throughout the evening.

**\*\*Springfield Golf & Country Club does not pour doubles or shots**



## DINNER MENU

*All options include: your choice of appetizer, freshly baked bread & butter, slow roasted mini potatoes & seasonal vegetables, dessert & coffee & tea*

*All dinners are served country style; plated option additional \$1.50 | person premium.*

### APPETIZERS (Choose one of the following)

#### SALAD SELECTIONS

- Italian House Salad
- Springfield's Signature Caesar
- Symphony Greens with cranberries, walnuts, feta & citrus white balsamic vinaigrette

#### SOUP SELECTIONS

- Roasted Tomato Bisque with garlic croutons
- Cream of Broccoli with cheddar
- Italian Sausage & Potato Zuppa
- Leek & Potato
- Roasted Butternut Squash with fresh chives
- Cream of Mushroom with chives

\*Add an additional appetizer to make your dinner a Four Course Dinner

Choice of salad, choice of soup or penne pasta with home-style marinara sauce for an additional \$6

### ENTRÉE SELECTIONS

**CHICKEN MUSHROOM FLORENTINE** \$39 | person  
Grilled chicken breast finished with a rich white wine mushroom & spinach cream sauce

**PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN** \$43 | person  
Chicken breast suprême stuffed with white cheddar & prosciutto finished with a zesty roasted red pepper sauce

**SUCCULENT ROASTED PORK LOIN** \$37 | person  
Local Ontario pork loin roasted with caramelized onions & roasted garlic finished with rich jus

**ROAST BEEF STRIPLOIN** \$41 | person  
Garlic & herb crusted New York striploin slow roasted & finished with rich pan gravy & horseradish

**PRIME RIB OF BEEF** \$46 | person  
8-oz CAB prime rib crusted with cracked pepper, sea salt, rosemary & thyme served with a rich beef jus & horseradish (Add Yorkshire Pudding \$2 | pp)

**NEW YORK STEAK** \$42 | 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

**SALMON EN CROÛTE** \$43 | person  
Fresh Atlantic salmon wrapped & baked in puff pastry served with a lemon dill cream sauce

**SPRINGFIELD COMBO PLATTER** \$48 | person  
Combination of any two entrées from our dinner menu served country style at each table.  
(Prime Rib, Salmon en Croûte or Stuffed Chicken add \$2 | pp)

### DESSERT & COFFEE / TEA

See enclosed dessert menu for options



## DESSERT MENU

### **Belgian Chocolate Truffle**

Made exclusively from Belgian dark chocolate & fresh dairy cream, finished with dark chocolate ganache

### **Lemon Tang Manhattan Cheesecake**

Traditional New York cheesecake with a buttery graham cracker crust finished with tangy lemon curd

### **White Chocolate Raspberry Truffle**

Pure white chocolate truffle cream & fresh raspberries layered on light vanilla bean sponge cake

### **Flourless Chocolate Torte**

Simple but elegant and classic chocolate torte finished with a smooth chocolate ganache & raspberry coulis (Gluten Free)

### **Tiramisu**

Mascarpone, Swiss chocolate truffle cream & coffee-soaked sponge garnished with dark chocolate

### **Caramel Brownie Cheesecake**

Classic chocolate brownie slices set on rich New York cheesecake drizzled generously with caramel & white chocolate

### **Deep Dish Pecan Pie**

Rich sweet dough crust filled with an old-fashioned sugar filling loaded with roasted pecans & chocolate chunks

### **Apple Crumble Tart**

All butter flaky pastry with a spy apple filling topped with brown sugar crumble

## 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
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

### HOT SELECTIONS

... Buffet Includes Roasted Mini Red Potatoes & Seasonal Vegetables

#### *Choose One Option from this Section*

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy  
Roasted Pork Loin with Caramelized Onions & Roasted Garlic  
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce  
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach  
Salmon in Puff Pastry with White Wine Dill Cream Sauce

#### *Choose One Option from this Section*

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce  
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese  
Vegetarian Biryani with Chickpeas & Cauliflower  
Thai Stir-fried Vegetables & Shanghai Noodles

### DESSERT

Assorted Tortes & Cheesecakes  
Fresh Fruit Display  
Coffee & Tea

\$39 | Person (Minimum 30 ppl)



## 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
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

### HOT SELECTIONS

*... Buffet Includes Roasted Mini Red Potatoes & Seasonal Vegetables*

#### *Choose One Option from this Section*

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy  
Roasted Pork Loin with Caramelized Onions & Roasted Garlic  
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce  
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach  
Salmon in Puff Pastry with White Wine Dill Cream Sauce

#### *Choose Two Options from this Section*

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce  
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese  
Vegetarian Biryani with Chickpeas & Cauliflower  
Thai Stir-fried Vegetables & Shanghai Noodles

### DESSERT

Assorted Tortes & Cheesecakes  
Fresh Fruit Display  
Coffee & Tea

**\$46 | Person** (Minimum 30 ppl)

## 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
- Mediterranean Chickpea
- Mixed Greens
- Greek Pasta
- Cranberry Walnut Greens

### HOT SELECTIONS

*... Buffet Includes Roasted Mini Red Potatoes & Seasonal Vegetables*

#### *Choose Two Options from this Section*

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy  
Roasted Pork Loin with Caramelized Onions & Roasted Garlic  
Chicken Breast with a Mushroom Spinach Parmesan Cream Sauce  
Tuscan Skillet Chicken with Oven Roasted Tomatoes & Cremini Mushrooms & Baby Spinach  
Salmon in Puff Pastry with White Wine Dill Cream Sauce

#### *Choose Two Options from this Section*

Penne Pasta with Vine-ripened Tomatoes, Mushrooms & Baby Spinach in a Rich Cream Sauce  
Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese  
Vegetarian Biryani with Chickpeas & Cauliflower  
Thai Stir-fried Vegetables & Shanghai Noodles

### DESSERT

Assorted Tortes & Cheesecakes  
Fresh Fruit Display  
Coffee & Tea

\$51 | Person (Minimum 30 ppl)



## COCKTAIL RECEPTIONS

### Cold Platters

|   |       |
|---|-------|
| Fresh Vegetable Crudités with Herb Dip  | \$80  |
| Assorted Cheese & Cracker Tray  | \$96  |
| Shrimp Cocktail Platter<br>-chilled tiger shrimp served with seafood sauce  | \$90  |
| Smoked Salmon Platter<br>-served with cream cheese, capers & assorted crackers  | \$89  |
| Mexican Antojito Pinwheels<br>-served with fire roasted salsa   | \$80  |
| Mini Antipasto Skewers  | \$100 |
| Assorted Vienna Finger Sandwiches<br>-assorted deli meats & salads on freshly baked Vienna bread (40pcs)                            | \$70  |
| Fresh Fruit Platter   | \$84  |
| Fruit Tree Arrangement<br>-a delicious edible arrangement of fruit  | \$98  |
| Dessert Squares   | \$72  |
| Cheesecake Truffle Bombs<br>-strawberry, turtle & vanilla bean cheesecake bombs<br>dipped in white & dark chocolate truffle ganache | \$95  |

### Display Items

|   |       |
|---|-------|
| Cheese & Fruit Board<br>-selection of imported & local cheese, fresh fruit & crackers   | \$165 |
| Mediterranean Antipasto Display<br>-Italian cured meats, grilled marinated vegetables, olives & cheese  | \$185 |
| Charcuterie Board<br>-cured meats, pickled vegetables, olives, crackers, nuts & fruit   | \$195 |
| Trio Dip Display<br>-artichoke & asiago dip, roasted garlic hummus & roasted red pepper<br>& feta dip served with flatbreads & tortilla chips | \$100 |
| Crispy Phyllo Wrapped Baked Brie<br>-baked & served with black currant preserve & mango chutney with<br>assorted crackers                     | \$90  |

**Passed Hot Items**

|   |       |
|---|-------|
| Baked Vine Ripe Tomato Bruschetta Crostini  | \$88  |
| Crab Rangoon<br>-savoury crab & cream cheese stuffed wontons with sweet Thai chili sauce    | \$115 |
| Bacon Cheddar & Chive Potato Croquettes<br>-served with buttermilk ranch                    | \$85  |
| Mini Quiche<br>-quiche Lorraine (ham, cheese & chive) -quiche Florentine (spinach & cheese) | \$80  |
| Portobello Mushroom & Cheese Fritter<br>-served with sundried tomato aioli                  | \$90  |
| Sausage Rolls<br>-served with tangy mustard   | \$68  |
| Greek Spanakopita<br>-spinach & feta cheese baked in crispy phyllo with garlic dill dip     | \$68  |
| Bacon Wrapped Scallops  | \$130 |
| Chef's Choice Assortment  | \$100 |

**Stationary Hot Items**

|  |       |
|--|-------|
| Grilled Thai Chicken Satays<br>-grilled & basted with tangy Shanghai sauce                             | \$120 |
| Italian Breaded Mozzarella Ravioli<br>-tossed with garlic & parmesan cheese served with zesty marinara | \$88  |
| BBQ Pork & Vegetable Potstickers<br>-served with tangy plum sauce                                      | \$88  |
| Crispy Tiki Shrimp Tempura<br>-served with sweet Thai chili sauce                                      | \$100 |
| Cocktail Meatballs<br>-your choice of honey garlic BBQ or Italian style with tomato pesto & parm       | \$88  |
| Thai Chicken Spring Rolls<br>-served with spicy mango chutney dip                                      | \$75  |
| Vegetable Spring Rolls<br>-served with sweet plum sauce  | \$75  |
| Breaded Pickle Spears<br>-served with buttermilk ranch   | \$70  |
| Carnival Corndog Pops<br>-mini corndogs served with classic mustard                                    | \$75  |



## RECEPTION ENHANCEMENTS

*Add any of these options to an existing banquet menu, cocktail reception or as a late-night buffet. (Minimum 40 ppl)*

- MEXICAN NACHO BAR** \$5.25 | person  
Tortilla chips & a selection of fresh vegetable toppings, hot peppers, salsa, sour cream & cheese sauce
- CHICKEN WING BUFFET** \$6.50 | 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** \$6.25 | person  
Assorted traditional, vegetarian & gourmet pizzas
- POUTINE BAR** \$5.25 | person  
French cut fries & traditional poutine gravy served with local cheese curds, green onions, tomato ketchup, regular & malt vinegar
- PIEROGI BAR** \$6.25 | person  
Potato & cheese pierogi tossed in fried onions served with sour cream, bacon, green onions, salsa & grated cheese
- CUPCAKE DISPLAY** \$6.50 | person  
Assorted gourmet decadent cupcakes & fresh fruit display
- DESSERT BUFFET** \$8.25 | person  
Assorted tortes & cheesecakes, freshly baked cookies & fresh fruit

**ALCOHOLIC PUNCH \$89.00**

(serves approx. 40-60 ppl)

... Choose one of the following;

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

**NON ALCOHOLIC PUNCH \$69.00**

(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 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

\$31 | person

Chef's Choice of Homemade Soup

Gourmet Vienna Sandwiches

California Deli Wraps

### SPRINGFIELD COUNTRY BUFFET BRUNCH

\$38 | person

Freshly Baked Bread

Baked Cheese Frittata

Smoked Bacon

Farmer's Sausage

Home Fried Potatoes

Belgian Style Waffles with Whipped Cream & Syrup

Choose One Option Below;

- Rosemary Roasted Striploin
- Indian Baked Cauliflower & Chicken Biryani
- Penne Chicken Tetrazzini

### MENU ENHANCEMENTS

#### Charcuterie Display

\$6.50 | person

served with assorted crackers

#### Smoked Salmon with Capers

\$2.50 | person

served with cream cheese & assorted crackers

#### Shrimp Cocktail Platter

\$3 | person

cold tiger shrimp served with horseradish cocktail sauce

#### Build Your Own Yogurt Parfait Bar

\$5 | person

fresh yogurt with assorted fruit toppings & granola

#### Mimosa Bar

\$7.50 | person

served with assorted fruit juices with various garnishes

#### Bloody Caesar Bar

\$7.50 | person

served with various garnishes

#### Deluxe Brunch Bar

\$13.50 | person

complete mimosa & Caesar bar with various garnishes



## WEDDING REHEARSAL DINNER

Weddings booked at Springfield Golf & Country Club receive a free room rental for their rehearsal dinner  
All rehearsal dinner options are served buffet style

### **PUB FARE** \$23 | person

Crispy buffalo chicken wings, deep fried pickles, garlic bread with cheese, tortilla chips with salsa & sour cream, fresh cut fries & gravy, fresh vegetable crudités with dip & a selection of dessert squares

### **SUMMER GRILL** \$22 | person

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

### **HERB & GARLIC ROASTED CHICKEN** \$25 | person

Herb & garlic roasted chicken served with penne marinara Italian house salad freshly baked bread & a selection of dessert squares

### **BISTRO SUBS & WRAPS** \$22 | person

Assorted deli subs made on freshly baked ciabatta bread & fresh California turkey wraps served with Chef's choice of home-made soup, assorted pickles, fresh vegetable crudités & dip & a selection of dessert squares

### **GRILLED NEW YORK STEAK** \$26 | person

6-oz grilled New York steak topped with sautéed mushrooms & onions. Served with freshly baked bread, roasted potatoes, assorted pickled vegetables, Caesar salad or mixed baby greens & assorted dessert squares

*See Our Reception Enhancements Menu For Other Ideas  
For Your Rehearsal Dinner*



## BANQUET BEVERAGE LIST

### BAR PRICES

(bar prices include tax)

|                        |         |
|------------------------|---------|
| Liquor (1 oz.)         | \$6.50  |
| Beer- Domestic         | \$6.50  |
| Beer- Premium          | \$7.00  |
| Beer- Import / Craft   | \$7.50  |
| Cocktails (1 oz)       | \$7.50  |
| House Wine - Glass     | \$7.50  |
| House Wine - Bottle    | \$28.50 |
| Non-Alcoholic Cocktail | \$3.00  |
| Soft Drink             | \$1.50  |

\*\*See Our Banquet Coordinator about our enhanced wine selection

### ALCOHOLIC PUNCH    **\$89.00**

(serves approx. 40-60 ppl)

... Choose one of the following;

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

### NON ALCOHOLIC PUNCH    **\$69.00**

(serves approx. 40-60 ppl)

... Choose one of the following;

- Traditional Fruit Punch
- Cranberry Lemonade
- Peach Iced Tea

