



CATERING & EVENT INFORMATION

Thank you for considering Springfield Golf and Country Club. Our elegant banquet facilities and magnificent landscape provide a stunning backdrop for your most important milestones. With a commitment to the highest standards in cuisine and hospitality, we ensure a seamless experience for those who demand the very best.

OUR PREMIER EVENT SPACES

Designed to accommodate weddings, meetings, tournaments, and private celebrations.

All room rentals include linens, flatware, glassware, appropriate staffing, bartender (if required) set up & tear down

<u>Room</u>	<u>Dinner Capacity</u>	<u>Cocktail Capacity</u>	<u>Room Charge</u>
Tamarac Room (dance floor)	140	170 Guests	\$650
Pines Room	50 Guests	65 Guests	\$450
Greensview	50-60 Guests	100 Guests	\$450

The Garden Gazebo Ceremony | \$1,800

A picturesque outdoor setting for your "I Do" moment.

Your Ceremony Package Includes:

- The Garden Gazebo, our elegant outdoor garden ceremony space.
- Weather Protection: A guaranteed, suitable indoor backup space provided in the event of inclement weather.
- Complete Service: Professional setup and teardown of both the indoor and outdoor ceremony locations.
- Ceremony Rehearsal: A complimentary rehearsal scheduled for the day prior to your wedding.
- Ceremony Coordinator: On-site professional coordination to ensure your ceremony runs seamlessly.

BOOKING & PAYMENTS

To begin planning your event, please contact us at (519) 821-4655.

Confirming your date to secure your preferred room and date, we require a signed banquet contract and a non-refundable deposit: Weddings & Golf Tournaments: \$1,000 deposit Other Events: \$500 deposit

Please note: Dates cannot be held without both a deposit and a signed contract.

Payment Terms * A valid credit card is required to be kept on file.

Final balances are due and payable upon receipt of the function statement.

Interest of 2% will be charged on all balances outstanding over 30 days.

GENERAL INFORMATION & POLICIES

Menus: Menus must be finalized 30 days prior to the event. Our enclosed menus are suggestions. We would be pleased to assist you in designing a custom menu to suit your specific needs.

Booking & Deposits: To confirm your booking, a signed banquet contract and a non-refundable deposit are required (\$500 for general events; \$1,000 for weddings & Golf Tournaments). Function spaces and dates cannot be held until both are received.

Pricing & Gratuity: Quoted prices are guaranteed for 90 days. All food, beverage, and service charges are subject to applicable taxes and a 15% gratuity.

Guest Counts: A final guest count is required two weeks before the function. You may adjust this count by up to 10% until 72 hours before the event. After this time, the guest count is considered a guaranteed minimum for billing. If no update is received, billing will be based on the original contract estimate.

Payment Schedule: For non-wedding events, 50% of the estimated total is due two weeks prior to the date. For weddings, 75% is due 30 days prior. Outstanding balances are payable within 14 days of receiving the final statement. Interest of 2% will be charged on balances outstanding over 30 days.

Cancellations: Cancellations must be received at least 90 days prior to the event date. Cancellations made within 90 days are subject to a fee of 25% of the estimated function value. All deposits are non-refundable.

Venue & Catering: Springfield Golf and Country Club reserves the right to provide an alternate function space if guest numbers change significantly. We are the sole provider of all food and beverage, with the exception of special occasion cakes (subject to a \$50 cutting and plating fee).

In compliance with health regulations, leftover food and beverage may not be removed from the premises.

Alcohol & Conduct: Outside alcohol and illegal substances are strictly prohibited. Per AGCO regulations, alcohol may not be brought onto the property as prizes or gifts. Our 'Smart Serve' certified staff reserves the right to refuse service to any guest appearing intoxicated or unable to provide valid government ID. Providing alcohol to minors will result in the immediate suspension of bar service. Shots and doubles are strictly prohibited at banquet bars. Alcohol can only be served until 1am.

Allergies: While our culinary team takes great care to prevent cross-contamination, our kitchen prepares foods containing nuts and other allergens. Springfield Golf and Country Club assumes no liability for adverse reactions to allergens.

Music Licensing: In accordance with Canadian law, Entandem (SOCAN & Re:Sound) fees apply to all events featuring music. These fees are based on guest capacity and will be added to your final bill.

Plated Meal Logistics: For functions with multiple meal selections, a detailed seating plan and color-coded place cards are required: **Beef (Red)**, **Poultry (Yellow)**, **Fish (Blue)**, **Vegetarian (Green)**. For further explanation please see our director of culinary & events.

Decorations: All decorations, candles, and signage must be approved by Springfield. Nothing may be attached to walls or floors with adhesives or tacks etc. The event convener is responsible for the setup and removal of all decor; a minimum \$150 cleaning fee applies if the space is not cleared. The use of rice, confetti, or "table sparkle" is prohibited. A \$150 cleanup fee will be applied if these items are used.

Liability: Springfield Golf and Country Club reserves the right to monitor events and discontinue service if Club Policy or Provincial Law is violated. The convener is responsible for any damage to the property caused by guests. The Club is not responsible for the loss or damage of any personal property or equipment brought onto the premises.

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

Specialty Linen	see us for details
Projector & Screen	\$85.00
Screen Only	\$35.00
Ceiling Organza with Mini Lights	\$750.00
Chair Covers	\$4.50 per chair
Wedding Decore Package	\$250.00 (Includes Head Table, Gift Table & Registry Table with Lights & Skirting & Head Table Back Drop)



MEETING INFORMATION

ROOM CHARGES

Tamarac	\$650
Pines	\$450
Greensview Restaurant	\$450

REFRESHMENTS

Continental Breakfast	\$11.00 person
Includes assorted baked goods, fresh fruit, coffee, tea & fruit juices	
Coffee / Tea Station	\$2.75 person
Includes coffee, black tea & selection of herbal teas	
Fruit Juices	\$2.25 person
Canned Soft Drinks	\$2.50 person
Muffins, Danish, Bagels	\$3.25 person
Fresh Fruit	\$3.50 person
Freshly Baked Cookies	\$2.75 person

EQUIPMENT & SERVICES

Power Point Projector & Screen	\$85.00
Screen Only	\$35.00
Flip Charts & Markers	\$20.00
(Additional charges may apply depending on equipment availability)	
Photocopies – per copy	\$0.25

...Ask Us About Our Golf & Meeting Packages



All DAY MEETING PACKAGE

All day meeting package includes;

- **Continental Breakfast:** Assorted breakfast pastries, coffee, tea & fruit juice
- **Morning Break:** Fresh fruit tray and replenished coffee, tea & juice
- **Lunch:** Your choice of the following options served buffet style
- **Afternoon Break:** Fresh baked cookies & replenished coffee & tea

SUMMER GRILL BUFFET

\$34 | person

Your choice of juicy all beef burgers or grilled chicken breast on fresh bakery kaisers with assorted cheese, various garnishes & condiments. Served with fresh cut fries, your choice of Italian house salad or Caesar salad, assorted pickled vegetables & dessert squares

BISTRO SUB BUFFET

\$34 | person

Assorted deli meats, cheese, tomato & lettuce stacked on freshly baked Vienna bread. Served with your choice of Italian house salad or Caesar salad or Chef's choice home-made soup, assorted pickled vegetables, fresh vegetable crudités with dip & assorted dessert squares

ASSORTED SANDWICH BUFFET

\$34 | person

Selection of deli sandwiches, served with your choice of Italian house salad or Caesar salad or Chef's choice home-made soup, assorted pickled vegetables, fresh vegetable crudités with dip & assorted dessert squares

CALIFORNIA WRAP BUFFET

\$34 | person

Roasted turkey, fresh garden vegetables, grated cheddar & mozzarella cheese wrapped in a tortilla with creamy garlic buttermilk ranch. Served with your choice of Italian house salad or Caesar salad or Chef's choice home-made soup, assorted pickled vegetables, fresh vegetable crudités with dip & assorted dessert squares

ITALIAN SAUSAGE BAKED CHEESE TORTELLINI BUFFET

\$35 | person

Three-cheese stuffed tortellini tossed in our home-style tomato sauce with grilled Italian sausage, button mushrooms & baby spinach, layered with cheese & baked. Served with freshly baked bread & butter, your choice of Caesar salad or mixed baby greens & assorted dessert squares

PENNE CHICKEN TETRAZZINI BUFFET

\$35 | person

Tender strips of grilled chicken tossed with mushrooms, vine-ripe tomatoes & penne pasta in creamy garlic alfredo sauce. Served with freshly baked bread & butter, your choice of Caesar salad or heritage baby greens salad & assorted dessert squares

SHANGHAI NOODLE STIRFRY

\$35 | person

Fresh stir-fried vegetables & lo-mein noodles tossed in our tangy Thai sauce with your choice of chicken or beef, served with vegetarian spring rolls, heritage baby greens salad, freshly baked bread & butter & assorted dessert squares

Canned soft drinks can be added to any meeting for \$2.50 | person



LUNCH BUFFET MENU

Choose one of the following options served buffet style.

SUMMER GRILL BUFFET

\$26 | person

Your choice of juicy all beef burgers or grilled chicken breast on fresh bakery kaisers with assorted cheese, various garnishes & condiments. Served with fresh cut fries, your choice of Italian house salad or Caesar salad, assorted pickled vegetables & dessert squares

BISTRO SUB BUFFET

\$26 | person

Assorted deli meats, cheese, tomato & lettuce stacked on freshly baked Vienna bread. Served with your choice of Italian house salad or Caesar salad or Chef's choice home-made soup, assorted pickled vegetables, fresh vegetable crudités with dip & assorted dessert squares

CALIFORNIA WRAP BUFFET

\$26 | person

Roasted turkey, fresh garden vegetables, grated cheddar & mozzarella cheese wrapped in a tortilla with creamy garlic buttermilk ranch. Served with your choice of Italian house salad or Caesar salad or Chef's choice home-made soup, assorted pickled vegetables, fresh vegetable crudités with dip & assorted dessert squares

ITALIAN SAUSAGE BAKED CHEESE TORTELLINI BUFFET

\$27 | person

Three cheese stuffed tortellini tossed in our home-style tomato sauce with grilled Italian sausage, button mushrooms & baby spinach, layered with cheese & baked. Served with freshly baked bread & butter, your choice of Caesar salad or Italian house salad & assorted dessert squares

PENNE CHICKEN TETRAZZINI BUFFET

\$27 | person

Tender strips of grilled chicken tossed with mushrooms, vine-ripe tomatoes & penne pasta in creamy garlic alfredo sauce. Served with freshly baked bread & butter, your choice of Caesar salad or Italian house salad & assorted dessert squares

SHANGHAI NOODLE STIRFRY

\$27 | person

Fresh stir-fried vegetables & lo-mein noodles tossed in our tangy Thai sauce with your choice of chicken or beef, served with vegetarian spring rolls, heritage baby greens salad, freshly baked bread & assorted dessert squares

GRILLED NEW YORK STEAK

\$32 | 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 Italian house salad & assorted dessert squares

CHICKEN PARMESAN

\$31 | person

Lightly breaded chicken breast smothered in our home-style marinara sauce & cheese, served alongside of penne marinara, freshly baked bread, your choice of Italian house salad or Caesar salad & assorted dessert squares



BREAKFAST BUFFET

Freshly Baked Bread

Scrambled Eggs

Smoked Bacon

Breakfast Sausages

Home Fried Potatoes

Seasonal Fresh Fruit

Coffee & Juice Station

with a selection of fruit juice, fresh coffee, black tea & assorted herbal teas

\$21 | Person (minimum 25 people)

COLD DELI BUFFET

Chef's Choice Soup of the Day

Your Choice of TWO Salads

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

Assorted Deli Meats & Sandwich Fillings

Variety of Sliced Cheese

Vegetable Crudités with Herb Dip

Fresh Kaiser Rolls

Lettuce, Tomatoes & Onions

Pickled Vegetables

Premium Condiments

Assorted Squares

Coffee Station

with fresh coffee, black tea & assorted herbal teas

\$25 | Person (minimum 25 people)



BUFFET BRUNCH PACKAGE

BOTH STYLE BRUNCHES INCLUDE AN ELEGANT DISPLAY OF:

Your Choice of TWO Salads

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

Fresh Fruit Platter

Vegetable Crudités with Dip

Selection of Dessert Squares

Coffee & Tea Station

Non-alcoholic Punch

BISTRO STYLE BRUNCH \$33 | person

Chef's Choice of Homemade Soup

Gourmet Vienna Sandwiches

California Deli Wraps

SPRINGFIELD COUNTRY BUFFET BRUNCH \$37 | 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:

- Bagels & Lox... served with cream cheese & various garnishes
- Yogurt Parfait Bar... served with assorted garnishes

MENU ENHANCEMENTS

Mimosa Bar \$7.50 | person

sparkling wine & non-alcoholic sparkling mineral water with assorted fruit juices & various garnishes

Bloody Caesar Bar \$7.50 | person

served with various garnishes

Deluxe Brunch Bar \$14.00 | person

complete Mimosa Bar & Bloody Caesar Bar with various garnishes



SOCIAL LUNCHEON

Assorted Vienna Finger Sandwiches

Fresh Vegetables & Herb Dip

Assorted Cheese & Crackers

Pickled Vegetables

Selection of Fresh Fruit

Assorted Dessert Squares

Coffee & Tea Station

Non-Alcoholic Punch

\$25 | Person



BRONZE LUNCH BUFFET

COLD SELECTIONS

Freshly Baked Bread & Butter

Your Choice Of TWO Salads

- Signature Caesar
- Greek Pasta
- Mediterranean Chickpea
- Cranberry Walnut Greens

HOT SELECTIONS

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

Choose ONE Option from this Section

Chicken Breast with a Rich Asiago Cream Sauce with Garlic Mushrooms & Baby Spinach

Cracked Pepper & Rosemary Rubbed Roasted Striploin & Rich Beef Gravy

Roasted Pork Loin with Caramelized Onions & Roasted Garlic

Herb & Garlic Roasted Chicken with Lemon

Choose ONE Option from this Section

Penne Pasta with Vine-ripe Tomatoes, Mushrooms & Baby Spinach in a Rich Pesto 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 Dessert Squares

Coffee & Tea

\$36 | Person

(Minimum 30 ppl)



SILVER BUFFET

COLD SELECTIONS

Your choice of two salads

- Signature Caesar
- Greek Pasta
- Cranberry Walnut Greens
- Mediterranean Chickpea

Freshly Baked Bread & Butter

Fresh Vegetable Crudité

Assorted Pickled Vegetables

Assorted Cheese & Crackers

OPTIONAL SEAFOOD ADD \$3 | PERSON

Smoked Salmon & Capers

Chilled Shrimp with Cocktail Sauce

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 Basil Pesto Cream Sauce with Mushrooms & Baby Spinach
- Herb & Garlic Roasted Chicken with Lemon
- Mediterranean Salmon with a Fire Roasted Tomato 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 Torte & Cheesecakes

Fresh Fruit Display

Coffee & tea

\$42 | Person

(Minimum 30 ppl)



GOLD BUFFET

COLD SELECTIONS

Your choice of two salads

- Signature Caesar
- Mediterranean Chickpea
- Greek Pasta
- Cranberry Walnut Greens

Freshly Baked Bread & Butter

Fresh Vegetable Crudité

Assorted Pickled Vegetables

Assorted Cheese & Crackers

OPTIONAL SEAFOOD ADD \$3 | PERSON

Smoked Salmon & Capers

Chilled Shrimp with Cocktail Sauce

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 Basil Pesto Cream Sauce with Mushrooms & Baby Spinach
- Herb & Garlic Roasted Chicken with Lemon
- Mediterranean Salmon with a Fire Roasted Tomato 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 Torte & Cheesecakes

Fresh Fruit Display

Coffee & Tea

\$49 | Person

(Minimum 30 ppl)



PLATINUM BUFFET

COLD SELECTIONS

Your Choice Of TWO Salads

- Signature Caesar
- Mediterranean Chickpea
- Greek Pasta
- Cranberry Walnut Greens

Freshly Baked Bread & Butter

Fresh Vegetable Crudité

Assorted Pickled Vegetables

Assorted Cheese & Crackers

OPTIONAL SEAFOOD ADD \$3 | PERSON

Smoked Salmon & Capers

Chilled Shrimp with Cocktail Sauce

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 Rich Asiago Cream Sauce with Garlic Mushrooms & Baby Spinach
- Herb & Garlic Roasted Chicken with Lemon
- Mediterranean Salmon with a Fire Roasted Tomato Cream Sauce

Choose TWO Options from this Section

- Penne Pasta with Vine-ripe Tomatoes, Mushrooms & Baby Spinach in a Rich Pesto 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

\$56 | Person (Minimum 30 ppl)



BANQUET DINNER MENU

All banquet dinners include: freshly baked bread & butter, roasted mini potatoes & seasonal vegetables, dessert & coffee & tea

APPETIZERS (Choose one salad or one soup)

SALAD SELECTIONS

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

SOUP SELECTIONS

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

*Add an additional appetizer/course to make your dinner a Four Course dinner

Choice of salad & soup or salad & penne pasta with home-style marinara sauce for an additional \$7 | person

ENTRÉE SELECTIONS

Country Style Service... choose one of the following options to serve your guests

Plated Service (\$2.00 | person premium) ... choose one or two of the following options to serve your guests

CHICKEN MUSHROOM FLORENTINE

\$45 | person

Grilled chicken breast finished with a rich white wine mushroom & spinach cream sauce

PROSCIUTTO & WHITE CHEDDAR STUFFED CHICKEN

\$46 | person

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

SUCCULENT ROASTED PORK LOIN

\$39 | person

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

ROAST BEEF STRIPLOIN

\$45 | person

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

(Add Yorkshire Pudding \$2 | pp)

PRIME RIB OF BEEF

\$50 | 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

\$47 | person

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

TUSCAN SALMON

\$45 | person

Mediterranean crusted salmon served with a fire roasted tomato & spinach cream sauce

SPRINGFIELD COUNTRY STYLE COMBO PLATTER

\$56 | person

Combination of any two entrées served country style at each table
(excludes prime rib or stuffed chicken)

DESSERT & COFFEE / TEA

See enclosed dessert menu for options



DESSERT MENU

Belgian Chocolate Truffle

Belgian dark chocolate & fresh dairy cream, finished with dark chocolate ganache

Manhattan Berry Smash Cheesecake

Traditional New York cheesecake with a buttery graham cracker crust finished with smashed field berries

White Chocolate Raspberry Truffle

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

Flourless Chocolate Torte

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

Tiramisu

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

Dulce De Leche Cheesecake

New York style cheesecake topped with authentic caramel (dulce de leche) & fresh whipped cream

Brownie Caramel Cheesecake

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

Deep Dish Pecan Tart

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 spiced apple filling topped with brown sugar crumble



COCKTAIL RECEPTIONS

Cold Platters

Fresh Vegetable Crudités with Herb Dip	\$98
Assorted Cheese & Cracker Tray	\$120
Shrimp Cocktail Platter -chilled tiger shrimp served with seafood sauce	\$105
Smoked Salmon Platter -served with cream cheese, capers & assorted crackers	\$85
Mexican Antojito Pinwheels -served with fire roasted salsa	\$87
Mini Antipasto Skewers	\$108
Assorted Vienna Finger Sandwiches -assorted deli meats & salads on freshly baked Vienna bread (40pcs)	\$85
Fresh Fruit Platter	\$105
Dessert Squares	\$82
Cheesecake Truffle Bombs -strawberry, turtle & vanilla bean cheesecake bombs dipped in white & dark chocolate truffle ganache	\$105

Display Items

Cheese & Fruit Board -selection of imported & local cheese, fresh fruit & crackers	\$198
Mediterranean Antipasto Display -Italian cured meats, grilled marinated vegetables, olives & cheese	\$235
Charcuterie Board -selection of cured meats, cheese, pickled vegetables, olives, crackers, fruit & nuts	\$250
Trio Dip Display -artichoke & asiago dip, roasted garlic hummus & roasted red pepper & feta dip served with flatbreads & tortilla chips	\$120
Crispy Phyllo Wrapped Baked Brie -baked & served with black currant preserve & mango chutney with assorted crackers	\$100

Passed Hot Items

Asian Assortment	\$100
-vegetable goyza dumpling, vegetable spring roll, samosa, crispy shrimp purse	
Baked Vine Ripe Tomato Bruschetta Crostini	\$98
Crab Rangoon	\$120
-savory crab & cream cheese stuffed wontons with sweet Thai chili sauce	
Bacon Cheddar & Chive Potato Croquettes	\$98
-served with buttermilk ranch	
Whisky BBQ Slider Burgers	\$98
-topped with cheddar cheese, whisky BBQ sauce & crispy fried onion straws	
Mini Quiche	\$89
-quiche Lorraine (ham, cheese & chive) -quiche Florentine (spinach & cheese)	
Sausage Rolls	\$85
-served with tangy mustard	
Greek Spanakopita	\$80
-spinach & feta cheese baked in crispy phyllo with garlic dill dip	
Bacon Wrapped Scallops	\$139
Chef's Choice Assortment	\$105

Stationary Hot Items

Grilled Thai Chicken Satays	\$129
-grilled & basted with tangy Shanghai sauce	
Italian Breaded Mozzarella Ravioli	\$98
-tossed with garlic & parmesan cheese served with zesty marinara	
BBQ Pork & Vegetable Potstickers	\$90
-served with tangy plum sauce	
Crispy Wonton Tiki Shrimp	\$105
-served with sweet Thai chili sauce	
Cocktail Meatballs	\$98
-your choice of honey garlic BBQ or Italian style with tomato pesto & parm	
Thai Chicken Spring Rolls	\$86
-served with spicy mango chutney dip	
Vegetable Spring Rolls	\$86
-served with sweet plum sauce	
Breaded Pickle Spears	\$78
-served with buttermilk ranch	
Carnival Corndog Pops	\$78
-mini corndogs served with classic mustard	



RECEPTION ENHANCEMENT STATIONS

Add any of these options to an existing banquet menu, cocktail reception or as a late-night buffet. (Minimum 30 ppl)

MEXICAN NACHO BAR	\$6.25 person
Tortilla chips & a selection of fresh vegetable toppings, hot peppers, salsa, sour cream & cheese sauce	
CHICKEN WING BUFFET	\$7.00 person
Buffalo chicken wings with a variety of sauces for dipping, served with carrot & celery sticks & house-made blue cheese dressing	
GOURMET PIZZA BAR	\$6.75 person
Assorted traditional, vegetarian & gourmet pizzas	
POUTINE BAR	\$6.25 person
French cut fries & traditional poutine gravy served with local cheese curds, green onions, tomato ketchup, regular & malt vinegar	
PIEROGI BAR	\$6.75 person
Potato & cheese pierogies tossed in fried onions served with sour cream, bacon, green onions, salsa & grated cheese	
CUPCAKE DISPLAY	\$6.50 person
Assorted locally baked gourmet cupcakes with a fresh fruit display	
DESSERT BUFFET	\$8.75 person
Assorted tortes & cheesecakes, freshly baked cookies & fresh fruit	

ALCOHOLIC PUNCH \$110

(serves approx. 40-60 ppl)

... Choose one of the following;

- Caribbean Rum Punch
- Watermelon Cosmo Lemonade
- Peach Bellini Punch with Sparkling Wine

NON-ALCOHOLIC PUNCH \$80

(serves approx. 40-60 ppl)

... Choose one of the following;

- Caribbean Fruit Punch
- Cranberry Lemonade
- Peach Iced Tea

****Ask About Our DIY Mimosa Bar, Bloody Caesar Bar or Deluxe Brunch Bar Options**



BANQUET BEVERAGE LIST

STANDARD BAR PRICES

(Standard bar prices include tax)

Liquor (1 oz.)	\$7.25	Tall Can Beer - Domestic	\$9.50
Cocktails (1 oz)	\$8.25	Tall Can Beer - Premium / Craft	\$10.50
Slim Canned Coolers	\$9.25	Tall Can Beer – Import	\$11.75
Non-Alcoholic Cocktail / Beer	\$5.50	House Wine - Glass	\$8.25
Soft Drink	\$2.50	House Wine - Bottle	\$30.00
		Sparkling Wine - Bottle	\$35.00

**Ask about our premium wine list

BAR SERVICE OPTIONS

OPEN BAR

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

CONSUMPTION OR TICKET BAR

All beverages are tracked and the convenor is billed following event.

CASH BAR

Guests pay for each drink they consume throughout the event.

Additional Beverage Options

ALCOHOLIC PUNCH \$110

(serves approx... 40-60 ppl)

... Choose one of the following;

- Caribbean Rum Punch
- Watermelon Cosmo Lemonade
- Peach Bellini Punch with Sparkling Wine

NON-ALCOHOLIC PUNCH \$80

(serves approx... 40-60 ppl)

... Choose one of the following;

- Caribbean Fruit Punch
- Cranberry lemonade
- Peach Iced Sweet Tea

**Ask about our DIY Mimosa Bar, Bloody Caesar Bar or Deluxe Brunch Bar Options