



*Corporate Events
Package
2020*



Welcome!

The Credit Valley Golf and Country Club invites you to experience one of the most spectacular settings in Ontario. Our Clubhouse and outdoor facilities are second to none with incredible views of our gardens and the Credit River Valley. Our Catering Team, Executive Chef and all of the staff at Credit Valley are dedicated to working with you to provide the impeccable service and exquisite food that you deserve for your event. The team looks forward to working with you on every detail and making your event a memorable experience.



All photos in this package are courtesy of Avenue Photo, avenue-photo.com | @avephoto

Room Capacities and Set Up Fees

Room Capacities

	Theatre Style	Meeting Style	Reception	Dinner Only	Dinner & Dance
Boardroom	50	30	50	45	-
Al Balding Room	45	30	40	40	-
The Willows	30	24	30	32	-
Formal Lounge	130	50	150	100	60
Creditview Room	130	50	150	100	60
Ballroom	250	160	250	220	220

Room Set Up Fees*

Room	Price
Boardroom	\$250.00
Al Balding Room	\$200.00
The Willows	\$200.00
Half the Ballroom (Formal Lounge or Creditview Room)	\$500.00
Ballroom	\$1000.00

* The room set up fee is comprised of all the set-up and breakdown charges along with the cost of continued service through the duration of the function. Food and Beverage minimums must be met to host an event. Please contact the Catering Department for more details. Day Use - 8:00 am to 5:00 pm or Evening Use - 5:00 pm to 1:00 am. For Saturday events, Ballroom price increases to \$1850.00 and a minimum of \$15,000 spend must be met.

Audio Visual Equipment and Accessories

AUDIO EQUIPMENT

Podium	No Charge
Handheld/Wireless Microphone*	\$20.00
Wireless Lapel Microphone*	\$150.00
Microphone Floor Stand	\$10.00
Polycom Phone*	\$50.00
Music (<i>please check with Catering for Socan/Re:Sound fees</i>)	

VISUAL EQUIPMENT

Screen Only (does not include any projector cables)	\$30.00
LCD Projector Only	\$100.00
Screen/Projector Combination (small meeting rooms)	\$130.00
Screen/Projector Combination (Ballroom)	\$200.00 each
Adapter	\$10.00
Ballroom Screen	\$40.00
Riser Platform (4' x 6')	\$30.00 each

BUSINESS CENTRE SERVICES

Flipcharts with Markers	\$20.00
Photocopies/Paper	\$0.15 each
Fax (receive or send)	\$0.50 each
Writing Pad	\$3.00 each
Pen or Pencil	\$1.00 each
Wifi *	Complimentary

The Clubhouse is not responsible for compatibility with guest equipment. For security reasons, Catering office computers are not available for guest use.

*** Please check with the Catering Department to see if available in your private room.**



Function Information

Booking Information

Deposit - A deposit of \$20.00 per estimated number of guests expected is required to confirm all bookings. Your deposit can be made by cheque made payable to The Credit Valley Golf and Country Club or by cash. This deposit is non-refundable and will be credited towards the total charges of your event at The Credit Valley Golf and Country Club (the Club).

Cancellation Policy

In the event of a cancellation, the function deposit will be lost and not refunded. The deposit is non-transferable to another individual or to another date.

Menu Selections

Please note that no outside food or beverage of any kind is permitted on the premises, with the exception of a cake for showers or anniversaries. In compliance with Health Department regulations, no leftover food and beverage prepared by the Club will be permitted to be taken off premises. Menus should be confirmed no later than 10 days prior to your event.

Attendance Guarantee

The guaranteed numbers of attendees is required 10 days prior to your event and will not be decreased after this date for billing purposes. The number used for your final billing will be the guaranteed number or the actual number of people in attendance; whichever is greater.

Function Estimates & Final Payment

Upon the Club receiving your guaranteed numbers, you will then be provided with a final estimate of your expenditure prior to your event. The Club must receive payment in this amount 7 days prior to the event. An itemized invoice will be forwarded within three business days following your event with the remaining balance. If there is a credit, a refund will be forwarded to you within 7 business days.

Damages & Lost Items

The Club reserves the right to oversee and control all private functions held on the premises. Convenors are responsible for their guests and their actions. Any damages to the premises will be charged accordingly. A cleaning fee will apply if confetti is used on the premises, or helium balloons are released in the Ballroom (intentionally or unintentionally).

The Club does not assume responsibility for any lost or misplaced items, nor does it assume responsibility for damaged equipment brought into the Club by the convenor or third party contractors.

Third Party Contractors, Supplies & Entertainment

All personal effects and equipment must be removed from the premises on the same day after the event. We ask that the Club be advised of all entertainment being provided by the host for their event. Please advise us as to the delivery time of any deliveries. Depending on the type of event and the number of people attending, a SOCAN and Re:Sound fee may be applicable if music is played during the event. Please contact the Catering Department for further information.

Alcohol & Smoking Policy

The Club is the only licensed authority to sell beverages on the premises. All beverages must be purchased through the Club. Therefore, no alcoholic beverages can be brought onto or removed from our licensed premises. The regulations as set out by the Alcohol and Gaming Commission of Ontario (AGCO) will be strictly enforced at all times. The Club reserves the right to refuse alcohol to any member or guest at any time. No alcohol will be served prior to 11:00 am or after 1:00 am as per our policy.

Smoking of cigarettes and vaping are only permitted outdoors in designated areas. Smoking and/or vaping is not permitted on our outdoor patios as per provincial laws. Use of marijuana is strictly prohibited on the property, both indoors and outdoors.

Dress Code

The Club has a strict dress code in effect. Members or guests of the Club are not permitted to wear distressed, faded or ripped jeans. Short shorts, cut offs, team shirts, tank tops, shirts with slogans or sweat suits are also not permitted on Club property. Hats should be removed when entering the Clubhouse. We request that convenors inform their guests regarding this policy by stating the Club has a business casual dress code.

Room Capacities and Minimum Spends

Please inquire with our Catering Department on the various rooms available, appropriate charges and minimum spends.

Service Charge & Taxes

A service charge of 18% is applied to all food and beverage orders. All applicable taxes will be charged to food, beverages and services accordingly and must be paid by the client.

Breakfast Menus

PLATED BREAKFAST

(Maximum of 12 guests)

Priced per person.

THE BEST START BREAKFAST -

\$12.95

Scrambled Eggs, Bacon, Sausage,
Fresh Fruit and Herbed Home Fries

White or Whole Grain Toast

Coffee and Herbal Teas

THE VALLEY BENEDICT BREAKFAST -

\$14.95

Traditional Eggs Benedict with Canadian
Back Bacon and Hollandaise Sauce on an
English Muffin, Fresh Fruit and Herbed
Home Fries

Coffee and Herbal Teas

THE HEALTHY START BREAKFAST -

\$14.95

Egg White Omelet with Bell Peppers,
Onion and Cheddar Cheese, Fresh Fruit
and Low Fat Vanilla Yogurt Cup

Coffee and Herbal Teas

BREAKFAST BUFFETS

(Minimum of 12 guests)

Priced per person, unless otherwise noted.

Additional charges will be applied to smaller groups.

THE CONTINENTAL BREAKFAST - \$9.95

Assorted Danishes, Muffins and Mini Croissants

Butter and Fruit Preserves

Coffee and Herbal Teas

Add Fruit Juices - \$2.50

Add Fresh Vegetable Juice Power Blends - \$6.00 per 250ml bottle

(Spinach, Kale, Pineapple, Banana, Honey and Flax or Blueberry, Apple, Kale, Vanilla Yogurt and Quinoa)

DELUXE CONTINENTAL BREAKFAST - \$13.95

Assorted Danishes, Muffins, Mini Croissants and Bagels

Cream Cheese, Butter and Fruit Preserves

Yogurt and Granola Parfaits

Sliced Fresh Fruit Display

Coffee and Herbal Teas

Add Fruit Juices - \$2.50

Add Fresh Vegetable Juice Power Blends - \$6.00 per 250ml bottle

(Spinach, Kale, Pineapple, Banana, Honey and Flax or Blueberry, Apple, Kale, Vanilla Yogurt and Quinoa)

THE VALLEY BREAKFAST - \$19.95

Assorted Danishes, Muffins, Mini Croissants, Toast and Bagels

Cream Cheese, Butter and Fruit Preserves

Scrambled Eggs, Double Smoked Bacon, Country Sausage and Herbed Home Fries

Sliced Fresh Fruit Display

Coffee and Herbal Teas

Add Fruit Juices - \$2.50

Add Fresh Vegetable Juice Power Blends - \$6.00 per 250ml bottle

(Spinach, Kale, Pineapple, Banana, Honey and Flax or Blueberry, Apple, Kale, Vanilla Yogurt and Quinoa)

ADDITIONAL BREAKFAST ITEMS

Enhance your Buffet with selections from the following items.

Prices per person, unless otherwise noted.

Hard Boiled Eggs - \$2.50

Eggs Benedict - \$4.95

Eggs Florentine - \$4.00

Quiche Lorraine - \$4.00

Buttermilk Pancakes with Maple Syrup and Fruit Toppings - \$3.25

Cinnamon French Toast with Maple Syrup - \$3.25

Canadian Bacon - \$3.00

Turkey Bacon - \$3.75

Smoked Salmon Platter with Red Onion, Capers, Lemon Slices and Pumpnickel Crackers - \$7.75

Fresh Whole Fruit (Bananas, Apples and Oranges) - \$2.50

Sliced Fresh Fruit Display - \$5.95

Bagels with Cream Cheese - \$3.50

Fruit Yogurt - \$2.50

Assorted Danishes- \$2.00

Breakfast Breads (Carrot, Lemon Poppy Seed and Cranberry) - \$4.00

Assorted Boxed Cereal - \$2.00

Cheese and Green Onion Omelet (in chafing dish, minimum 12 orders) - \$5.50

Add Fresh Vegetable Juice Power Blends - \$6.00 per 250ml bottle
(Spinach, Kale, Pineapple, Banana, Honey and Flax or Blueberry, Apple, Kale, Vanilla Yogurt and Quinoa)

Omelet Station (minimum of 25 guests) - \$6.00

(Ham, Bacon, Cheddar Cheese, Caramelized Onions, Green Onions, Bell Peppers, Mushrooms)





Breakouts and Snacks

Priced per person, unless otherwise noted.

Minimum orders may apply.

COFFEE SHOP - \$5.50

Assortment of Club's Home Baked Jumbo Cookies or Mini Doughnuts
Coffee and Herbal Teas

HEALTHY CHOICE - \$7.75

Build Your Own Yogurt Parfaits - two types of House Signature Granola,
Dried Fruits, Fresh Fruit and Berries, Yogurt, Honey and Maple Syrup
Coffee and Herbal Teas

Assorted Fruit Juices

Add Fresh Vegetable Juice Power Blends - \$6.00 per 250ml bottle
(Spinach, Kale, Pineapple, Banana, Honey and Flax or Blueberry, Apple,
Kale, Vanilla Yogurt and Quinoa)

ENERGY BOOST - \$7.75

Chocolate and Granola Bars

Dried Fruits and Nuts

Munchies Snack Mix

Assorted Soft Drinks

Coffee and Herbal Teas

Add Red Bull - \$6.00 per can

Add Fresh Vegetable Juice Power Blends - \$6.00 per 250ml bottle
(Spinach, Kale, Pineapple, Banana, Honey and Flax or Blueberry, Apple,
Kale, Vanilla Yogurt and Quinoa)

Additional Break Items

Power Bar - \$4.25 per bar

Granola Bar or Chocolate Bar - \$3.95 per bar

Mini Pringles (Regular & BBQ) - \$2.95 per item

Caramel or Cheesy Popcorn - \$4.00 per box

Dozen Assorted Home Baked Cookies - \$18.00

Dozen Decadent Chocolate Brownies - \$24.00

Dozen Mini French Pastries - \$24.00

Bowl (cup) of Peanuts - \$4.25

Bowl of Jelly Beans - \$3.00

Fresh Cut Vegetables - \$5.00

Sliced Fresh Fruit Platter - \$5.00

Seasonal Whole Fruit - \$2.50 per item

Individual Yogurt - \$2.50 per item

Cheese Platter with Crackers (50 grams of cheese) - \$7.00

Charcuterie Platter including Pepperettes and Hot Rods - \$14.95

BEVERAGE SERVICES - See last page in package

Lunch Menus

PLATED LUNCHES

For groups of 12 guests or less, please ask Catering Department for full À la Carte menu.

PLATED SALAD LUNCHEONS

(Minimum of 14 guests. No substitutions permitted.)

All lunches are served with Assorted Rolls and 'Joy Sticks' with Butter and Choice of Dessert.

Served with Coffee and Herbal Teas.

Priced per person.

GF - indicates gluten free item

Classic Chicken Caesar Salad - \$22.95

Grilled Herbed Chicken Breast over Romaine Lettuce, Roasted Garlic Aioli, Double Smoked Bacon, Herbed Croutons and Parmesan Cheese

Credit Valley Cobb Salad - \$22.95

Roasted Chicken over Baby Lettuces, Smoked Bacon, Avocado, Cherry Tomato, Egg and Blue Cheese with Buttermilk Dressing

River Bend - \$26.95

Maple Miso Glazed Salmon over Spicy Greens and Shredded Cabbage with Cherry Tomatoes, Cucumbers, Organic Carrots and Citrus and Sesame Vinaigrette

Sweet Spinach - \$26.95

Sweet Honey Glazed Sliced Chicken over Baby Spinach and Greens, Strawberries, Cranberries, Toasted Honey Glazed Pecans and Goat Cheese with a White Balsamic Vinaigrette

Quiche and Salad - \$21.95

Quiche Lorraine over Baby Arugula with Dried Apricots, Grapes and Sunflower Seed Pesto

or

Quattro Formaggio with Caesar Salad

DESSERT (choose 1):

Vanilla Panna Cotta, Raspberry Sorbet or Chocolate Mousse

Cookies and Fresh Fruit Salad

Enhancement:

Add Soup Appetizer - \$6.00

White Gazpacho of Cucumber, Melon and Almond (GF)

Carrot, Apple and Fennel with Light Curry Spice (GF)

Tomato and Bell Pepper with Juniper (GF)

Corn and Black Bean with Tortilla and Cilantro (GF)

'Habitant' Split Pea Soup (GF)

Creamy Potato and Leek (GF)

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)

Velvety Cauliflower with Truffle and Shitake Salsa (GF)

Classic Minestrone



PLATED THREE COURSE LUNCHEONS

(Minimum of 14 guests. No substitutions permitted.)

Please select **one Soup or Salad, one Entrée and one Dessert** for your group.

All lunches are served with Assorted Rolls and 'Joy Sticks' with Butter.

Served with Coffee and Herbal Teas.

Priced per person based on Entrée selection and includes Soup or Salad and Dessert.

GF - indicates gluten free item

CHOICE OF SALAD OR SOUP

SALADS

Simple Greens (GF)

choice of Vinaigrette - Balsamic, Berry or Sherry*
add Goat Cheese, Fresh Berries or Candied Pecans - \$1.00 each

Cookstown Organic Greens (GF)

with Shaved Root Vegetables, Fennel and choice of Vinaigrette - Balsamic, Berry or Sherry*
add Goat Cheese, Fresh Berries or Candied Pecans - \$1.00 each

Caesar

the Club Classic, with Romaine Hearts, Roasted Garlic Aioli, Croutons and Double Smoked Bacon

Heirloom Cherry Tomato and Mini Bocconcini (GF)

with Fresh Basil and Olive Oil Croutons, Arugula and White Balsamic

Marinated Beets and Feta (GF)

with Black Olive Crumbs, Crispy Herbs and Butter Lettuce Juice

Roots, Grains and Shoots

with Marinated Heirloom Carrots, Hearts of Palm in Cumin and Lemon, Quinoa, Brown Rice, Sprouted Grains, Tahini Vinaigrette and 'Cashew Parmesan'

* Vinaigrettes are served on the side to satisfy each guest's desired taste.

CHOICE OF MAIN

Lemon Herbed Chicken - \$37.95

Slow Roasted Boneless Breast with Asparagus, New Potatoes and Lemon Butter Sauce

Grilled Salmon Fillet - \$44.95

with Wild Rice and Farro Risotto, Salsa Verde and Black Kale

6oz Filet Mignon - \$49.95

Pan Seared, served with Celery Root Purée, Sautéed Spinach and Black Olive Jus

Wild Mushroom Ravioli - \$31.95

Ravioli Pasta stuffed with Wild Mushroom and Herbs in a Chardonnay Cream Sauce

Vegetarian option always available on the day of the event

CHOICE OF DESSERT

Vanilla Panna Cotta with Strawberries

Raspberry Sorbet

Chocolate Mousse with Oreo Cookie Crumble

SOUPS

White Gazpacho of Cucumber, Melon and Almond (GF)

Carrot, Apple and Fennel with Light Curry Spice (GF)

Tomato and Bell Pepper with Juniper (GF)

Corn and Black Bean with Tortilla and Cilantro (GF)

'Habitant' Split Pea (GF)

Creamy Potato and Leek (GF)

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)

Velvety Cauliflower with Truffle and Shitake Salsa (GF)

Classic Minestrone



Corporate Lunch Buffets

CLASSIC SANDWICH BUFFET - \$24.95

(Minimum of 20 guests)

Priced per person.

Mixed Greens Salad or Classic Caesar Salad

Ratatouille Pasta Salad

Choose 4 Sandwiches for your Buffet (based on 1.5 per guest):

California Chicken Cobb on Focaccia

Smoked Turkey and Brie with Arugula and Cranberry Aioli

Tuna Salad Wrap with Sundried Tomatoes, Basil and Watercress*

Grilled Vegetable and Goat Cheese Wrap

Smoked Ham and Swiss with House Made Fruit Mustard, Sauerkraut and Shaved Pickles

Roast Beef with Horseradish Mayo, Old Cheddar and Romaine

Assorted Deli 'Sub' with Shaved Lettuce, Tomato, Cheese on a Hoagie Bun

Cucumber and Cream Cheese*

Hawaiian Chicken Salad with Pineapple*

Ham and Swiss Cheese*

Open Faced Smoked Salmon and Dill Cream Cheese on Rye*

Seasonal Fresh Fruit Display

or

Decadent Chocolate Brownies and Lemon Squares

Coffee and Herbal Teas

** Can be served as 1/4 slices.*



MANHATTAN DELI BUFFET - \$28.95

(Minimum of 20 guests)

Priced per person.

Mixed Greens Salad, Caesar Salad, Classic Creamy Coleslaw, Loaded Baked Potato Salad and Dill Pickles

Create your own Sandwich:

Assortment of Kaiser Buns, Rye and Pumpernickel Breads

Roast Beef, Montreal Smoked Meat, Black Forest Ham, Oven Roasted Turkey, Egg Salad

Accompaniments: Lettuce, Tomato, Onion, Pickles, Olives, Sliced Cheeses and Condiments

Fresh Fruit Display and New York Style Cherry Cheesecake

Coffee and Herbal Teas

PREMIUM SANDWICH PLATTER BUFFET - \$32.95

(Minimum of 24 guests)

Priced per person.

Choose 1 Soup for your Buffet:

White Gazpacho of Cucumber, Melon and Almond (GF)

Carrot, Apple and Fennel with Light Curry Spice (GF)

Tomato and Bell Pepper with Juniper (GF)

Corn and Black Bean with Tortilla and Cilantro (GF)

'Habitant' Split Pea (GF)

Creamy Potato and Leek (GF)

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)

Velvety Cauliflower with Truffle and Shitake Salsa (GF)

Classic Minestrone

Choose 2 Salads for your Buffet:

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives

Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage

Grilled Vegetable Panzanella with Arugula, Olive Oil, Balsamic Toasted County Bread and Cherry Tomatoes

Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette

Ratatouille Pasta Salad

Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole

Greens with Shaved Vegetables and Two Vinaigrettes

Caesar Salad with Romaine, Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

Additional Salads - add \$4.00 per person

Choose 4 Sandwiches for your Buffet (based on 1.5 per guest):

California Chicken Cobb on Focaccia

Smoked Turkey and Brie with Arugula and Cranberry Aioli

Tuna Salad Wrap with Sundried Tomatoes, Basil and Watercress

Grilled Vegetable and Goat Cheese Wrap

Smoked Ham and Swiss with House Made Fruit Mustard, Sauerkraut and Shaved Pickles

Roast Beef with Horseradish Mayo, Old Cheddar and Romaine

Assorted Deli 'Sub' with Shaved Lettuce, Tomato, Cheese on a Hoagie Bun

Desserts:

House Baked Cookies, Fresh Fruit Display, Chocolate Brownies, Strawberry Cheesecake or Assorted Pastries

Coffee and Herbal Teas



WORKING LUNCHEONS

(Minimum of 14 guests)

Priced per person.

ASIAN MARKET - \$35.95

Hot and Sour Egg Drop Soup
Green Mango Salad Slaw with Cabbage, Cucumber, Shaved Coconut and Spicy Rice Wine Vinaigrette
Thai Noodle Salad, with Rice Noodles, Bell Peppers, Carrots, Mushrooms, Tofu, Soy and Sesame Dressing
Lemon Chicken with Asian Vegetables and Steamed Rice
Green Tea Panna Cotta
Lychee Fruit Cocktail
Fortune Cookies
Coffee and Herbal Teas

RUSTIC TUSCAN - \$35.95

Antipasto with Grilled Eggplant, Zucchini, Prosciutto, Salami and Fried Artichokes
Arugula Salad with Roasted Portobello Mushrooms, Shaved Parmesan and Truffle Vinaigrette
Traditional Caprese Insalata, Heirloom Tomato, Basil, Mozzarella and Olives
Turkey Meatballs Braised in Tomato Sauce
Penne Pasta in Herb Pesto
Tiramisu
Marinated Melon with Balsamic Syrup, Basil and Biscotti
Coffee and Herbal Teas

MOROCCAN - \$32.95

Carrot and Ginger Salad with Harissa Vinaigrette
Chickpea and Almond Salad with Fresh Tomato, Parsley and Preserved Lemon Vinaigrette
Chicken Tagine with Slow Braised Chicken, Cinnamon, Coriander, Cumin, Roasted Onions and Eggplant
Couscous, Dried Fruits, Mint, Olives and Saffron
Pistachio and Honey Cake
Yogurt and Fig Parfait
Coffee and Herbal Teas



CV SOUP & SALAD BAR - \$30.95

(Minimum of 14 guests. No substitutions permitted.)

All lunches are served with Assorted Rolls and 'Joy Sticks' with Butter and Dessert.

Served with Coffee and Herbal Teas.

Priced per person.

GF - indicates gluten free item

Choose 2 Soups:

Chilled Pea with Garden Mint (GF)
White Gazpacho of Cucumber, Melon and Almond (GF)
Carrot, Apple and Fennel with Light Curry Spice (GF)
Tomato and Bell Pepper with Juniper (GF)
Lobster and Shrimp Bisque
French Onion with Oka Cheese au Gratin
Creamy Potato and Leek with Crisp Bacon and Fried Onions
Squash Purée with Roasted Garlic, Cumin and Cardamom (GF)
Velvety Cauliflower with Truffle and Shitake Salsa (GF)
Mushroom and Roasted Garlic with Olive Oil Croutons

Desserts:

Cookies, Squares and Fresh Fruit Salad

Salad Bar:

House Mixed Greens and Romaine Cucumbers in Sour Cream
Grilled Chicken Potato Salad
Cocktail Shrimp Shaved Cabbage
Tuna Salad Pickled Vegetables
Tuna Poke Roasted Mushrooms
Smoked Salmon Avocado
Hard Boiled Eggs Sweet Potato
Cheese Grilled Seasonal Vegetables
Croutons Quinoa and other Super Grains
Chopped Bacon Berries
Cherry Tomatoes
Olives
Roasted Nuts

CUSTOMIZED DELUXE LUNCH BUFFET - \$39.95 per person

(Minimum of 24 guests)

All lunches are served with Assorted Rolls and 'Joy Sticks' with Butter and Dessert.

Served with Coffee and Herbal Teas.

Priced per person.

GF - indicates gluten free item

Choose 2 Appetizers for your Buffet:

Chef's Market Fresh Soup

Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives

Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage

Grilled Vegetable Panzanella with Arugula, Olive Oil, Balsamic Toasted County Bread and Cherry Tomatoes

Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette

Ratatouille Pasta Salad

Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole

Greens with Shaved Vegetables and Two Vinaigrettes

Caesar Salad with Romaine, Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

Choose 1 Platter for your Buffet:

Deli Platter with Prosciutto, Salami, Pastrami, Smoked Turkey, Olives, Garnishes and Condiments

Traditional Shrimp Cocktail (2 pieces per person)

Choose 2 Entrées for your Buffet:

Beef Stroganoff with Egg Noodles

Piri Piri Roasted Chicken (White and Dark Meat)

Fragrant Chicken Curry (Dark Meat) with Grapes, Chickpeas, Paneer and Spinach

Chicken Cacciatore with Stewed Breasts, Bell Peppers and Olives in a Citrus Tomato Sauce

Lemon Chicken

Poached Haddock with Salsa Verde, Braised Fennel and Hearts of Palm

Irish Organic Salmon, Baked or Grilled with Dill, Lemon and Honey Mushrooms

Swedish Meatballs with Beef and Pork, Cream and Mushrooms

Grilled Vegetable Frittata

Roasted Squash and Mushroom Lasagna

Choose 1 Starch for your Buffet:

Fragrant Basmati Rice, Aztec Quinoa with Caramelized Roots and Toasted Hemp Seeds, Penne with Tomato Sauce,

Roasted Lemon Potatoes with Crispy Herbs, Mashed Potatoes, Sweet Potatoes Glazed with Orange and Ginger

Choose 1 Vegetable for your Buffet:

Chef's Market Fresh Vegetables, Japanese Style Steamed Eggplant with Black Bean Sauce, Local Organic Roots

with Cinnamon and Vanilla Bean, Steamed Greens, Baked Squash Gratin with Brown Butter Rye Bread Crumbs

and Rosemary, Honey Glazed Heirloom Carrots, Asian Vegetable Stir Fry, Mediterranean Vegetables, Broccoli with

Sesame Butter

Choose 3 Desserts for your Buffet:

Apple Pie, Key Lime Pie, Pecan Butter Tart, Pastry Squares, Home Baked Cookies, Flourless Chocolate Cake, Cream

Cheese Frosting Carrot Cake, Classic Strawberry Cheesecake, Strawberry Shortcake, Panna Cotta, Tiramisu

Included: Fruit Platter, Domestic & Imported Cheese Platter with Assorted Crackers

Coffee and Herbal Teas

Enhancements:*

Add extra Salad to each buffet - \$4.00 per person

Extra Dessert to each buffet - \$4.00 per person

Carved Prime Rib - \$25.90 per person

Carved Striploin - \$17.25 per person

Carved Turkey - \$14.50 per person

***Minimum number for these items must be met. Please inquire with Catering Department.**

Summer BBQ Luncheons

SUMMER BBQ LUNCHES

(Minimum of 20 Guests)

Served straight from the BBQ on our Patio during the season - weather permitting.

Priced per person, unless otherwise noted.

BURGERS AND THINGS - \$29.95

Choose 3 Salads:

Caesar Salad, Mixed Greens Salad, Potato Salad, Ratatouille Pasta Salad, Mexican Street Corn and Black Bean Salad

Entrée:

Italian Sausage, BBQ Chicken Breast and Club Burgers with Buns (Vegan Burgers included)
Club's selection of Condiments

Add Baby Back Pork Ribs - \$11.95

Desserts:

Fresh Fruit Platter, Apple Pie, Pastry Squares, Home Baked Cookies

Coffee and Herbal Teas

BBQ SKEWERS - \$37.95

Choose 3 Salads:

Caesar Salad, Mixed Greens Salad, Potato Salad, Ratatouille Pasta Salad, Watermelon Greek Salad, Heirloom Tomato and Mozzarella

Entrée:

Grilled Salmon and Shrimp Skewers with Pineapple and Scallion Glaze, Buttermilk Marinated Chicken Souvlaki, Herbed Beef Top Sirloin, Vegetable Skewers, Grilled Corn on the Cob (Vegan Burgers available)

Desserts:

Fresh Fruit Platter, Apple Pie, Key Lime Pie, Pecan Pie, Pastry Squares, Home Baked Cookies

Coffee and Herbal Teas

CHEF'S ULTIMATE RIBS, CHICKEN AND BEEF BBQ - \$49.95

Choose 3 Salads:

Caesar Salad, Mixed Greens Salad, Loaded Baked Potato Salad, Ratatouille Pasta Salad, Watermelon Greek Salad, Heirloom Tomato and Mozzarella Salad, Grilled Panzanella Salad with Peppers and Summer Squash

Entrée:

Chef's Famous Smoked Baby Back Ribs and 1/4 Chicken with House Made BBQ Bourbon Sauce, 3oz Beef Tenderloin Medallions, Grilled Corn on the Cob, Baked Potato Bar with Garnishes (Vegan Burgers available)

Desserts:

Fresh Fruit Platter, Apple Pie, Key Lime Pie, Pecan Pie, Pastry Squares, Home Baked Cookies, Classic Strawberry Cheesecake

Coffee and Herbal Teas

Enhancements:

Add the following to the above Buffets:

Extra Salad to each Buffet - \$4.00

8oz Grilled Black Angus Striploin - \$28.00

6oz Beef Tenderloin - \$36.00

New Zealand Lamb Chops - \$14.00 per chop

Pork Souvlaki - \$21.00



Beverage Services

NON ALCOHOLIC BEVERAGES

Coffee/Herbal Tea - \$2.00 per cup

Soft Drinks - \$2.00 per drink

Lemonade/Iced Tea - \$2.50 per drink

Pitcher of Lemonade/Iced Tea (10 glasses) - \$23.00 per pitcher

Bottled Juices (Orange, Cranberry, Apple) - \$2.50 per bottle

Pitcher of Juice (10 glasses) - \$25.00 per pitcher

Red Bull - \$6.00 per can

Fresh Vegetable Juice Power Blends - \$6.00 per 250ml bottle
(Spinach, Kale, Pineapple, Banana, Honey and Flax or
Blueberry, Apple, Kale, Vanilla Yogurt and Quinoa)

Small Bottle of Perrier - \$3.00 per bottle

Small Bottle of Spring Water - \$2.50 per bottle

Espresso/Cappuccino - \$4.00 per drink

Coffee Station:

Airpot (12 cups) - \$20.00

Urn (75 cups) - \$95.00

ALCOHOLIC BEVERAGES

Smirnoff Vodka, Gordon's Gin, Captain Morgan Rum,
Seagrams Rye and J&B Scotch - \$6.00 per 1 ¹/₄oz drink

Bottle House Wine - \$35.00 per bottle

White - Fontamara Pinot Grigio

Red - Fontamara Quattro

Sparkling Wine - \$30.00 per bottle

Mimosas - \$6.00 per flute

Beer - Domestic - \$5.25 per bottle

Beer - Imported - \$6.50 per bottle

CASH BAR

A cashier must be present for the entire time the bar is open.

A cashier charge of \$25.00 per hour, for a minimum of 3
hours, applies to all functions with a cash bar.

House Liquors - \$8.00 per drink

House Wines - \$9.00 per glass

Domestic Beer - \$8.00 per bottle

Imported Beer - \$9.00 per bottle

Soft Drinks - \$3.00 per drink

