



*Dinner 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 special event a memorable experience.

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

What Is Included in Room Set Up:

Linen for tables in white or ivory

2 candles per guest table in elegant candleholders

Table numbers for tables, if required

All flatware, china and stemware

Free parking for guests

Complimentary coat check (unattended)

All set-up and breakdown along with continued service through the duration of the function

*For Saturday events, Ballroom price increases to \$1850.00 and a minimum of \$15,000 spend on Food and Beverage must be met between May 1st and October 31st.

Audio Visual Equipment and Accessories

Podium Microphone*	Complimentary
Handheld Microphone*	\$20.00
Lapel Microphone*	\$150.00
Screen Only (does not include any projector cables)	\$50.00
LCD Projector Only	\$100.00
Screen/Projector Combination (small meeting rooms)	\$150.00
Screen/Projector (Ballroom)	\$250.00 each
Adapter (VGA, HDMI)	\$25.00
Riser Platform (4' x 6')	\$30.00 each
Music (<i>please check with Catering for Socan/Re:Sound fees</i>)	

***Microphones are not available in the smaller meeting rooms: Boardroom, Al Balding Room and the Willows. Check with the Catering Department for the number of microphones available.**

The Club is not responsible for the compatibility of our equipment with guest equipment. Our LCD projectors are VGA and HDMI compatible. For security reasons, the Catering office computers are not available for guest use.



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.

Hors D'Oeuvres

Our Hors D'oeuvres are priced per dozen (unless otherwise noted) and we recommend 4 pieces per person for each hour of a cocktail reception.

GF - indicates gluten free item CH - indicates chilled item

MEAT

Beef Carpaccio with Sundried Tomato and Black Olive rolled in Rice Paper (GF) - \$42.00

Mini Beef Wellington with Horseradish Aioli - \$42.00

Cobb Salad Skewer with Chicken, Pearl Onion, Tomato, coated with Bacon Bits and Avocado with Blue Cheese Dressing (GF, CH) - \$40.00

Pancetta and Risotto Arancini with Fresh Peas and Mint (GF) - \$40.00

Roasted Lamb 'Pops' with Herbed Crumbs and Honey Mustard Glaze - \$85.00

Angus Beef Sliders with Cheddar, Pickles and Spicy Catsup - \$44.00
Add Fries - \$56.00

Turkey Burger Sliders with Brie, Caramelized Onion and Avocado - \$42.00
Add Fries - \$54.00

Prosciutto Wrapped Melon (GF, CH) - \$40.00

Mini Sub Sandwiches with Salami, Ham, Turkey, Tomato, Cheese, Lettuce on a Soft Bun (CH) - \$40.00



CHEF'S SELECTION - \$14.00 per person

Not sure what to select? Leave it to Chef to select four hors d'oeuvres per person of his favourite variety!

VEGETARIAN

Wild Mushroom on Toast - \$36.00

Squash and Cannellini Bean on Toast - \$36.00

Vegetable Spring Rolls with Sweet Chili Dipping Sauce - \$36.00

Spanakopita - Feta and Spinach wrapped in Phyllo Pastry with Yogurt Dip - \$36.00

Goat Cheese and Pear rolled in Crushed Walnuts (GF, CH) - \$36.00

Grilled Pineapple, Coconut Rice and Thai Basil (GF) - \$38.00

Lentil and Quinoa Grape Leaves with Reduced Cider (GF, CH) - \$36.00

Vegetable Nicoise Salad Roll in Rice Paper (GF, CH) - \$38.00

Vegetable Pakora with Sriracha and Mint Juice (GF) - \$38.00

Poutine Plates with Cheese Curds, Mushroom Gravy and Spicy Catsup (GF) - \$42.00



FISH AND SEAFOOD

Smoked Salmon with Latke (GF, CH) - \$42.00

Shrimp Cocktail (GF, CH) - \$40.00

Coconut Crusted Shrimp with Curried Pineapple and Mango Sauce (GF) - \$40.00

Maritime Cod Cake with Classic Tartar Sauce - \$40.00

Miniature Lobster Rolls (CH) - \$96.00

Crab Salad Parfait with Avocado, Sour Cream and Cucumber (GF, CH) - \$40.00

Mini Fish and Chips with Battered Haddock, Fries and Tartar Sauce - \$52.00

Sushi Hand Rolls, Stuffed with choice of Steak, Tuna or Mushroom, Pickled and Crispy Onions (GF) - \$55.00

Reception and Food Stations

Create a market style cocktail reception with our selection of tables and stations. A minimum order of 50 will be applied to all stations. Priced per person unless otherwise noted.

GF - indicates gluten free item

Antipasto Table - \$15.95

A Rustic Presentation of Artisan Cheese, Charcuterie, Grilled Vegetables, Pickles, Bread and Condiments

Seafood Station - \$29.95

A Bistro Style Presentation of Fresh Seafood, Shucked Oysters, King Crab, Smoked Fish, Tuna Crudo, Chilled Lobster, Cocktail Sauce, Fresh Lemon and House Hot Sauces (GF)

Deluxe Antipasto and Seafood Table - \$39.95

A Signature Presentation of Rustic Italian and Cosmopolitan French Culinary Specialties

Grilled Flat Crust Pizzas - \$14.95 per pizza

12 Inch Flat Pizzas cut into 8 slices with House Made Bomba, Pepper Relish and Hot Sauces

Pierogi Bar - \$11.95

Pan Fried Potato Dumplings with sides of Sour Cream, Chives, Green Onion, Caramelized Onion, Bacon, House Catsup, Fried Mushrooms and Braised Pulled Beef
Approximately 2 Pierogies per person

Midnight Deli - \$15.95

Build Your Own Smoked Meat Sandwiches on Kaisers or Rye Bread with Pickles, Potato Chips and Mustard
In-House Smoked Brisket (feeds 20 guests) - \$250

Angus Beef Sliders - \$44.00 per dozen (without Fries)

with Cheddar, Pickles and Spicy Catsup
with Fries - \$56.00 per dozen

Subway Sandwich - \$14.95

Assorted Cold Cuts, Hoagie Buns, Lettuce, Tomato, Sliced Onion and Special Sauce

Late Night Fry Up - \$12.95 per box

Mixed boxes of Childhood Snacking Favourite including Chicken Tenders, Fries, Spring Rolls, Onion Rings, Pickles, Chipotle Mayo and Plum Sauce
Not really low cal, but high octane.

Porchetta - \$900 for a 50lb pig

Chili and Lime Marinated Whole Suckling Pig, Slow Roasted and Crisp
Served with Soft Rolls, Coleslaw and Speciality Condiments- Spicy Banana Jam, Salsa, Hot Sauces, Peppers and Onions and Vegetable Tapenade
Feeds 100 guests

Turkey Burger Sliders - \$42.00 per dozen (without Fries)

with Brie, Caramelized Onion and Avocado.
with Fries - \$54.00 per dozen

You Dirty Bird - \$9.95

Build Your Own **Nachos** or **Poutine** with Nacho Chips or Fresh Fries with a vast array of Condiments, Toppings Cheese and Chili (GF)

China Town - \$16.95

Steamed Pork Buns, General Tso Chicken, Fried Rice, Honey Garlic Spare Ribs and Fortune Cookies

Sweets Stations

Classic Late Night Table - \$14.00

(Minimum of 25 guests)

Individual Cakes, Cookies, Tarts, Squares and Fruit Platter.

Ice Rink - \$6.95

(Minimum of 25 guests)

Hot Chocolate and Doughnuts.

Gingerbread Station - \$7.00

(Minimum of 50 guests)

Baked Gingerbread, Icing, Cream Cheese Frosting, Sprinkles, Candies and Jellies.

Ice Cream Sandwiches - \$4.95 each

(Minimum of 50 guests)

Seasonal and Tropical Fruit Platter - \$7.00

(GF)

Chocolate Truffles - \$4.00 each

(GF)

Coffee and Tea Station - \$2.00

(Minimum of 25 guests)

(GF)

Stationary Platters and Enhancements

Stationary platters and enhancements may be ordered to add to your passed hors d'oeuvres during the cocktail reception or for your late night table. Minimum order of 25 will be applied to all platters and enhancements. Priced per person unless otherwise noted.

GF - indicates gluten free item

Classic Veggies and Dip (GF) - \$5.00

French Onion Dip and Ranch

Herbed and Grilled Flat Bread and Crisps - \$7.00

With Olives, Pickles and Rustic Dips (Hummus, BBQ Eggplant and Green Olive Tapenade)

Artisan Cheese (GF) - \$7.00

With Dried Fruits and Compote, Sweet Mustard, Crackers and Grapes
(Includes 50g of cheese per person)



Steak Tartar - \$11.00

With Mozzarella, Artisan Charcuterie, Mustards, Pickled Vegetables, Crostini and Jars of House Made Pickles and Mustard (Includes 30 grams of Steak Tartar, 50 grams of Sliced Charcuterie)

Shrimp Cocktail (GF) - \$150.00

with Lemon Wedges, House Cocktail and Hot Sauces
(Includes 50 pieces)



Jumbo Shrimp Cocktail (GF) - \$240.00

with Lemon Wedges, House Cocktail and Hot Sauces
(Includes 25 pieces)

Smoked Salmon - \$7.00

With Pumpernickel, Hardboiled Egg, Shaved Shallots and Caper Relish (Includes 3 Slices of Salmon and Pumpernickel Crackers, 1/2 Egg)

Tuna Carpaccio (GF) - \$12.00

Sliced Sushi Grade Tuna with Seaweed Salad, Avocado, Rice Crisps and Ponzu Sauce (Includes 2 Slices of Sushi Grade Tuna)



Sushi Platter (GF) - \$18.00

Combination of Nigiri, Rolls and Sashimi with Pickled Ginger and Wasabi (Includes four pieces per person)

À la Carte Plated Dinner

Customize your plated dinner with selections from our à la Carte Menu.

Dinner menus include Chef's selection of Breads.

All dishes are priced per person unless otherwise noted.

GF - indicates gluten free item

APPETIZERS

SOUPS

White Gazpacho of Cucumber, Melon and Almond (GF) - \$8.95

Carrot, Apple and Fennel with Light Curry Spice (GF) - \$8.95

Tomato and Bell Pepper with Juniper (GF) - \$8.95

Chilled Pea with Garden Mint and Creamy Lobster Salad (GF) - \$10.95

Lobster and Shrimp Bisque - \$10.95

Creamy Potato and Leek with Crisp Bacon and Fried Onions - \$8.95

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF) - \$8.95

Velvety Cauliflower with Truffle and Shitake Salsa (GF) - \$8.95

French Onion with Oka Cheese au Gratin - \$9.95

Mushroom and Roasted Garlic with Olive Oil Croutons - \$8.95



SALADS

Simple Greens with choice of Balsamic, Berry or Sherry Vinaigrette (GF) - \$10.95

Add Goat Cheese, Fresh Berries or Candied Pecans - \$1.00 each

Greens and Shaved Vegetables and Cherry Tomatoes with choice of Balsamic, Berry or Sherry Vinaigrette (GF) - \$12.95

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 - \$10.95

Cherry Tomato Caprese with Mini Bocconcini, Fresh Basil and Olive Crumbs (GF) - \$13.95

Marinated Beets and Feta with Black Olive Crumbs, Crispy Herbs and Butter Lettuce Juice (GF) - \$13.95

PASTA (as an appetizer course)

Penne with San Marzano Tomato Sauce, Fresh Basil, Parmesan and Black Olives - \$12.95

Baked Mac and Cheese Stuffed with Lobster, Crisp Bacon and Truffle Vinaigrette - \$18.95

Squash and Mushroom Lasagna with Mozzarella Cheese, Cashew Parmesan and Kale - \$14.95

Mini Ravioli, choice of:

(Includes 7 pieces for appetizer)

Butternut Squash with Sage, Walnuts, Apple and Lemon Butter - \$14.95

or

Spinach and Ricotta with Yellow Tomato Sauce, Fresh Basil and Black Olive Crumbs - \$14.95



CHEF'S SIGNATURE APPETIZERS

Smoked Salmon with Grainy Dijon Potato Salad, Cucumber and Caper Salsa, Cream Cheese and 'Everything' Bagel Spice Croutons - \$15.95

Locally sourced Buffalo Mozzarella with Roasted Tomatoes, Olive Oil, Organic Honey and Balsamic Pearls (GF) - \$15.95

Antipasti Plate with Cured Meats, House Pickles, Olives, Mustard and Olive Oil Marinated Soft Cheese (GF) - \$15.95

Chilled Lobster and Avocado Salad with Jicama, Corn, Micro Cilantro and Black Beans (GF) - \$16.95

Beef Carpaccio, Parmesan, Rocket Greens and Black Olive Oil (GF) - \$18.95

Jumbo Shrimp Cocktail (3 pieces) with Classic Cocktail Sauce and Grilled Lemon (GF) - \$21.95

SORBET OR INTERMEZZO - \$3.50

Cucumber and Gin Granite (GF)

Black Currant and Lime Mojito Ice (GF)

Clear Tomato Gel with Sour Orange and Saffron Centre (GF)

Lemon Sorbet with Herb Oil (GF)

MAIN COURSES

All main courses are composed dishes. Please inquire for modifications.

An extra charge of \$3.00 per person ++ will be charged for a choice meal. Up to 3 entrée choices including a vegetarian option.

MEAT

7oz Beef Tenderloin, Herb and Mustard Crusted with Roasted Garlic Mashed Potatoes, Grilled Vegetables and Red Wine Jus - \$39.95

10oz Prime Rib carved, served with Miniature Yorkshire Pudding, Mashed Potatoes, Grilled Asparagus and Jus - \$36.95 (Minimum 16 guests)

Beef Tenderloin with a Braised Beef Short Rib Crust with Crushed Mini Yukon Potatoes, Cheese Curds and Chives, Grilled Asparagus and Bordelaise Sauce (GF) - \$39.95

Rack of Lamb - 2 Double Chops with Classic Honey Mustard Crust, Summer Vegetable Succotash and Wild Rice, Mushroom and Farro 'Risotto' - \$39.95

Chicken Supreme with Heirloom Carrots, Beets, Roasted New Potatoes and Mustard Herb Cream (GF) - \$28.95

Chicken Supreme stuffed with Ricotta and Arugula with Summer Vegetable Succotash, Sweet Potato Mash and Reduced Cider Jus (GF) - \$30.95

FISH

Salmon Fillet, Pan Seared, Baked or Grilled with Pan Fried Polenta, Seasonal Vegetables and Lemon Butter (GF) - \$29.95

Olive Oil Baked Arctic Char with Summer Vegetable Succotash, Herb Steamed Potatoes and Saffron Lemon Cream (GF) - \$29.95

Herb Crusted Halibut with Roasted Tomato Tropical Fruit Salsa, Baby Bok Choi and Organic Red Rice- \$37.95

Roasted Lobster with Butter Sauce and Asian Stir Fry Vegetables and Basmati Rice with Ginger and Sesame (GF) - market price



VEGETARIAN/VEGAN

Roasted and Stuffed Italian Eggplant with Quinoa, Tomato, Squash and Smokey BBQ Sauce (GF) - \$26.95

Chickpea, Brown Rice and Root Vegetable stuffed Roasted Peppers (GF) - \$26.95

Grilled Portobello Mushrooms and Paneer with Spinach and Chickpea Custard (GF) - \$26.95

* Pasta Appetizer Dishes may be offered as a Vegetarian Entrée option. Large portions served for the Entrée - \$25.95

Lobster Mac and Cheese - \$28.95

COMBINATIONS (8oz of protein)

Beef Tenderloin and 1/2 Lobster Tail with Crushed Mini Yukon Potatoes, Cheese Curds and Chives, Grilled Asparagus and Bordelaise Sauce - \$52.95

Beef Tenderloin and Chicken Breast with Summer Vegetable Succotash, Sweet Potato Mash and Reduced Red Wine Jus (GF) - \$47.95

Chicken Breast and Salmon Fillet with Pan Fried Polenta, Seasonal Vegetables and Lemon Butter (GF) - \$38.95

DESSERTS

All desserts include Coffee and Tea service at the table.

Panna Cotta with Blueberries and Candied Lemon Zest
(GF) - \$8.95

Flourless Chocolate Cake with Raspberry Gel and Whipped Cream - \$8.95

Chocolate Marquise (decadent frozen parfait) - \$8.95

Fresh Fruit of the Season Tart with Lemon Curd and Meringue - \$8.95

Tuile Basket of Fresh Berries and choice of Sabayon, Ice Cream or Fresh Cream - \$8.95

Vanilla Bean Crème Brûlée with Berries and Biscotti (GF) - \$8.95

Apple Crumble Tart with House Organic Crumble Topping and Vanilla Ice Cream - \$8.95

*Ice Cream À la Mode served for any dessert - add \$3.00
(Choice of Chocolate, Vanilla or Raspberry Sorbet)*

For the Table:

Truffles (GF) - \$4.00 each

Biscotti, plate of 4 - \$8.00

Cookies, plate of 4 - \$8.00

Fruit Plates including Tropical Fruits, Berries and Grapes
(GF) - \$24.00 per table of 8

Serve your Birthday Cake or Anniversary Cake for Dessert with Coffee and Tea Service - add \$3.00 per person

Add Berries or Ice Cream to your Cake - \$3.00

CHILDREN'S MENU

Price includes Soft Bar items for children.

Ages 12 and under.

CHILDREN'S MENU - \$25.95

Please select an Appetizer, Entrée and Dessert option for all children

Appetizers

Crudité Plate with Freshly Cut Vegetables and Dipping Sauce

Caesar Salad

Organic Greens (GF)

Entrées

Chicken Fingers with Plum Sauce

Chicken Breast (GF)

Petite Beef Fillet (GF)

Small Salmon (GF)

All entrées served with Fries and Steamed Vegetables.

Desserts

Ice Cream Sundae

Two Cookies

Fresh Fruit Salad (GF)



Dinner Buffets

Pricing is based on Entrée selection.
Includes Rolls, Butter, Coffee and Tea Service.
Minimum of 25 guests.
GF - indicates gluten free item

SOUPS

Choose 1:

- White Gazpacho of Cucumber, Melon and Almond (GF)
- Habitant Split Pea Soup (GF)
- Carrot, Apple and Fennel Sour with Light Curry Spice (GF)
- Tomato and Bell Pepper with Juniper (GF)
- Corn and Black Bean with Tortilla and Cilantro (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



SALADS AND APPETIZERS

Choose 3:

- 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, 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, Shaved Vegetables and Two Vinaigrettes
- Caesar Salad with Romaine Lettuce and Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

PLATTERS OR STATIONS (additional buffet items) - Priced person unless otherwise noted

- Buffalo Mozzarella, locally sourced, with Roasted Tomatoes, Olive Oil, Organic Honey and Balsamic (GF) - \$15.95
- Antipasti Plate with Cured Meats, House Pickles, Olives, Mustard and Olive Oil Marinated Soft Cheese - \$15.95
- Chilled Lobster and Avocado Salad with Jicama, Corn, Micro Cilantro and Black Beans - \$15.95
- Beef Carpaccio, Parmesan, Rocket Greens and Black Olive Oil - \$9.95
- Classic Veggies and Dip, French Onion and Ranch (GF) - \$5.00
- Herbed and Grilled Flat Bread and Crisps with Olives, Rustic Dips (Hummus, BBQ Eggplant and Green Olive Tapenade) and Pickles - \$7.00
- Artisan Cheese with Dried Fruits and Compote, Sweet Mustard, Crackers and Grapes (GF) - \$7.00
(Includes 50g of cheese per person)
- Steak Tartar, Mozzarella, Artisan Charcuterie, Mustards, Pickled Vegetables and Crostini - \$11.00
(Includes 30g of steak tartar and 50g of sliced charcuterie per person)
- Shrimp Cocktail (50 pieces) (GF) - \$150 per platter
- Smoked Salmon with Cream Cheese, Rosti and Chives - \$7.00
- Tuna Carpaccio with Sliced Sushi Grade Tuna, Seaweed Salad, Avocado, Rice Crisps and Ponzu Sauce (GF) - \$12.00
- Sushi Platter with combination of Nigiri, Rolls and Sashimi (GF) - \$18.00
(Includes 4 pieces per person)



ENTRÉES - Priced per person

Charges will be based on higher price of the two items.
Please ask the Catering Department for charges of additional Entrées required.

Choose 2:

Beef

Prime Rib, Carvery - \$64.95

Beef Tenderloin Medallions (3oz) - \$65.95

Braised Beef Shortribs - \$63.95

Chicken

Piri Piri Roasted Chicken (White and Dark Meat) - \$55.95

Fragrant Chicken Curry with Grapes, Chickpeas, Paneer and Spinach - \$52.95

Chicken Cacciatore with Stewed Breasts, Citrus Scented Tomato Ragout, Peppers and Olives - \$52.95

Asian Style Lemon Chicken Breast - \$55.95

Fish and Seafood

Poached Halibut with Salsa Verde, Braised Fennel and Hearts of Palm - \$68.95

Grilled Salmon Fillet with Dill, Lemon and Honey Mushrooms - \$59.95

Classic Bouillabaisse with Lobster, Shrimp, Scallops and Rock Fish in Shell Fish Broth, Croutons and Saffron Aioli - \$61.95

Other

Swedish Meatballs in Cream with Mushrooms and Lingonberry Sauce - \$52.95

Lion's Head Meatballs in Soy Broth with Green Vegetables - \$52.95

Grilled Vegetable Lasagna - \$52.95

SIDE DISHES

Vegetables (choose 1):

Summer Vegetable Succotash (GF)

Heirloom Carrots and Beets with Balsamic and Rosemary (GF)

French Beans and Green Asparagus with Garlic Butter (GF)

Asian Stir Fry Vegetables with Ginger and Sesame (GF)

Grilled Vegetables and Glaze Squash (GF)

Starches and Grains (choose 1):

Potato Gratin Lyonnais (GF)

Mashed Potatoes with Roasted Garlic (GF)

Herb Roasted Organic Mini Potatoes (GF)

Pan Fried Polenta with Wild Mushrooms and Goat Cheese (GF)

Chinese Style Fried Rice or Quinoa (contains Egg, Soy and Chili) (GF)

Crushed Mini Yukon Potato with Cheese Curds and Chives (GF)

Wild Rice, Mushroom and Farro 'Risotto' (GF)

Sweet Potato Mash (GF)

DESSERTS

Choose 3:

Vanilla Bean Crème Brulée

Tiramisu

Caramelized Pineapple Cake

Earl Grey Panna Cotta

Fresh Berry Trifle

Cookies and Squares

Chocolate Mousse

Chocolate Fudge Cake

Fresh Berries

Fruit Platter

Fruit Pie (À la Mode)

Fruit Tarts

Sticky Toffee Pudding



Bar Services

Premium Brands, Liqueurs, Cognacs and Premium Wines are all available. Please inquire with the Catering Department for more details. Please note the The Credit Valley Golf and Country Club bartenders are all Smart Serve certified and will adhere to Ontario and Federal laws for serving alcohol. Shots and Doubles will not be served at the Club.

SET BAR

STANDARD BAR SERVICE - \$56.00 per person

6 Hours of Open Bar for Reception and After Dinner
+ Unlimited Wine during dinner

House Spirits

Smirnoff Vodka, Captain Morgan White Rum, Gordon's Gin, Seagrams Rye, J&B Scotch

Domestic Beer

Canadian, Coors, Budweiser, Keith's IPA

Draught Beer

Old Credit Pilsner

House Wines

Fontamara Pinot Grigio and Fontamara Quattro

Standard Cocktails

Caesars, Martinis (Vermouth) and Mixed Drinks

Non Alcoholic

Juice, Pop and San Benedetto Sparkling

Water Service at tables by wait staff

Extra Bar Hours for Standard Set Bar can be purchased at \$10.00 per person, per hour

CONSUMPTION BAR

All consumption bars will consist of Standard Bar Service items unless otherwise noted in the contract.

Vodka, Gin, Rum, Rye and Scotch - \$6.00 per drink 1^{1/4}oz

House Wine - \$35.00 per bottle

Beer (Domestic) - \$5.50 per bottle

Beer (Imported) - \$6.75 per bottle

Soft Drinks - \$2.25 per glass

Juices, Bottled Spring Water or Sparkling Water - \$3.00 per glass

Espresso/Cappuccino - \$4.00 per drink

*House Brands include:

Smirnoff Vodka, Gordon's Gin, Captain Morgan White Rum, Seagrams Rye and J&B Scotch

***House Wines:**

White - Fontamara Pinot Grigio

Red - Fontamara Quattro

*Brands are subject to change without notice

DELUXE BAR SERVICE - \$63.00 per person

6 Hours of Open Bar for Reception and After Dinner
+ Unlimited Wine during dinner

House Spirits

Smirnoff Vodka, Captain Morgan White Rum, Gordons Gin, Seagrams Rye, J&B Scotch

Domestic Beer

Canadian, Coors, Budweiser, Keith's IPA

Import Beer

Stella Artois, Corona and Heineken

Draught Beer

Old Credit Pilsner

House Wines

Fontamara Pinot Grigio and Fontamara Quattro

Standard Cocktails

Caesars, Martinis and Mixed Drinks

Cocktail Mixes

Raspberry, Sour Apple, Peach Schnapps, Crème de Menthe, Crème de Cacao, Blue Curacao, Triple Sec

Brandy, Liqueurs and Aperitif

Napoleon Brandy, Vermouth, Campari, Courvoisier VS, Bailey's Sambuca, Kahlua, Grand Marnier

Non Alcoholic

Juice, Pop and San Benedetto Sparkling and Flat Espresso

Bottled San Benedetto Flat and Sparkling Water at tables or Water Service at tables by wait staff

Extra Bar Hours for Deluxe Set Bar can be purchased at \$12.00 per person, per hour



CASH BAR

Cash Bars are available at the Club for a service fee of \$25 per hour with a minimum of 3 hours.

Please inquire with the Catering Department.