

Menu's

A: \$136.00
(choose one) Chicken Supreme with a Pinot-infused white wine or mushroom sauce *or*
Slow-roasted striploin in a red wine beef au jus

Side Dishes
(choose one) Roasted mini red potatoes with Kosher salt & ground pepper *or*
Mashed Yukon Gold potatoes with roasted garlic or scallions *or*
Penne with marinara, basil & Parmesan *or*
Rice pilaf

B: \$145.00
(choose one) Chicken Supreme with a Pinot-infused white wine or mushroom sauce and
bacon- wrapped tenderloin with red wine au jus

or
Chicken Supreme with a Pinot-infused white wine or mushroom sauce, stuffed
with spinach & ricotta - asparagus & goat cheese - ham & swiss - broccoli &
cheddar - mushroom duxelle

Additional Side Dishes
(choose one) Duchess potato - a tower of puree mashed potato *or*
Roesti potato - a pan-seared potato pancake with caramelized onions *or*
Sweet potato pave - layers of russet and sweet potatoes

C: \$152.00 Prime rib with red wine au jus and Yorkshire pudding

Additional Side Dishes
(choose one) Duchess potato - a tower of puree mashed potato *or*
Roesti potato - a pan-seared potato pancake with caramelized onions *or*
Sweet potato pave - layers of russet and sweet potatoes

All meals come with seasonal vegetables, artisanal rolls with whipped butter

Late Night Bites

INCLUDED

Fresh, seasonal fruit platter
Sweet eats (squares & cookies)

STILL HUNGRY?

(servings of approximately 50)

Antipasto with seafood, salamis, grilled vegetables and olives - \$600.00

Poutine station: crispy fries, cheese curds, savoury beef jus - \$450.00

Cheese tray with domestic and artisanal cheeses, crackers and dips - \$250.00

Bacon 'butties': peameal bacon sandwiches with ketchup, HP sauce & assorted mustards \$200.00

Pizza: choice of pepperoni, deluxe and vegetarian - \$80.00

For more details please email The Wedding Boss at:
weddings@silverlakesgolf.com or call 905 836 8070 (ext 221)

WEDDINGS



at

SILVER LAKES
GOLF & COUNTRY CLUB

The Wedding Ceremony

INCLUDED SELECTIONS

Indoor Ceremony Outdoor Ceremony on Blue Heron Lakelet

Private Bridal Suite Private use of The Lakes Lounge

Cocktails & Hors d'Oeuvres Outdoor cocktail party at the Pavilion
Additional selection of hors d'oeuvres

Plated 3 or 4-course dinner with house wine **A: \$136.00 B: \$145.00 C: \$152.00**
Selection of starters and desserts

Sparkling wine to toast the couple Champagne

Cake cutting, late night coffee & tea

5-Hour Standard Bar Premium alcohol selections

Sweet & refreshing late night party bites Additional savoury options

DECOR & ENTERTAINMENT

Chair covers, table linens, napkin linens Additional selection of covers and linens

Decoration of head table

Arbors, easels & other decorative items

Audio visual suite including projector, screens, Karaoke system
speakers, podium & wireless microphone

BEFORE & AFTER

Menu consultation & sampling for two Additional guests welcome

Wedding rehearsal & creation of event time-line Rehearsal dinner or BBQ at the Pavilion

Best Man 'foursome' (green fees for four)

Anniversary golf for two

Dedicated on-site wedding team
(The Wedding Boss, Evening Coordinator & Banquet Captain)

Exclusive use of venue - you are the only wedding
Exclusive use of grounds for photographs

Supervised use of golf carts to transport
wedding party to photo locations

Guest parking
(cars can be left overnight for next day pick-up)

- All inclusive pricing -
Taxes & service charges included

Hors d'oeuvres, Starters and Desserts

HORS D'OEUVRES

Option A: Tomato bocconcini skewer with aged balsamic
(choose three) Bruschetta with Parmesan
Vegetarian spring rolls with plum sauce
Spanakopita - spinach & ricotta in phyllo
Sausage bites with mustard
Meatballs

Additional Brie and red pepper jelly with artisanal crisps
Hors d'Oeuvres Mini salami wraps with mixed greens & tomato pesto
for options B&C Bacon-wrapped asparagus with Camembert
(choose five) Chicken satay with Asian dipping sauce
Beef pot stickers
Chicken quesadilla trumpets
Beef Wellington
Assorted mini quiches

STARTERS

Soup (choose one) Butternut squash ~ Leek & potato ~ Italian wedding ~ Gin & tomato

or

Salad (choose one)

Baby Spinach Spinach, roasted peppers, almonds, goat cheese & honey lime dressing
Green Assorted lettuces, heirloom tomato, field cucumbers, peppers & balsamic
Caesar Romaine, smoked bacon, Parmesan, herb croutons & garlic dressing
Caprese Roma tomato slice, bocconcini, balsamic glaze, basil oil & arugula

or

Additional Starters for Options B&C

Pasta (choose one) Penne Marinara ~ Penne a la Vodka

DESSERTS

Option A: Triple chocolate mousse cake
(choose one) Warm phyllo-wrapped New York cheesecake with mixed berry coulis
Warm 'apple blossom' with vanilla ice cream & caramel sauce

Additional Dulce de leche cheesecake
Desserts for Peanut butter fudge brownie cheesecake
options B&C Sweet & salty chocolate truffle cake
(choose one) Chocolate pecan caramel tart
Chocolate raspberry mousse