



2019 Banquet Menu

DINNER SELECTIONS

- **Filet of Ontario Beef Tenderloin** with Red Wine Mushroom Sauce or Sauce *Bearnaise* \$45.00
- **Chicken Victoria** stuffed with Sundried Tomatoes, Fresh Basil, Asiago Cheese and choice of Sauce \$40.00
- **Prime Rib of Beef Au Jus**, Yorkshire Pudding and choice of Sauce \$43.00
- **Maple-Lime Glazed Salmon Filet** with Apple & Mint Relish \$40.00
- **Roast New York Striploin of Beef Au Jus**, with Yorkshire Pudding and choice of Sauce \$41.00
- **Traditional Chicken Parmagianna** \$39.00
- **Boneless Breast of Chicken** with White Wine Cream Sauce \$37.00
- **Roast Loin of Pork Stuffed**, or with Apple Sauce \$38.00

Choose a Combo Plate

- 1) Filet of Beef Tenderloin with Boneless Breast of Chicken
or
- 2) Filet of Beef Tenderloin with Fresh Grilled Salmon
\$49.00

Your entrée price includes: variety bread basket with butter, choice of salad, potato or rice, seasonal vegetables, choice of *deluxe* dessert, coffee and tea.

PASTA COURSES

Penne with Homemade Italian Tomato Sauce	\$7.95
Penne with Homemade Tomato-Meat Sauce	\$8.95
Meat Cannelloni with Tomato Sauce	\$10.95
Cheese Manicotti with Tomato Sauce	\$9.95
Lasagna – Meat or Vegetable	\$9.95



Vegetarian, Gluten-Free or Vegan options are also available upon request.
Please enquire when you book your banquet.

Prices are per person, plus HST and 15% Service/Gratuity. Subject to change.

LUNCHEON SELECTIONS

1) Herb-Roast Chicken with Penne Pasta **\$25.95**

2) Roast Sirloin of Beef **\$32.00**

3) Roast Dressed Pork with Sage & Thyme Dressing **\$30.00**

Above selections come with garden salad, bread basket, seasonal hot vegetable, dessert, coffee & tea. Selections 2 and 3 come with a choice of potato or rice



Fresh-Made Lasagna, Meat or Vegetarian **\$22.95**

with Caesar salad, garlic-cheese bread (or rolls with butter), dessert, coffee & tea



Chicken or Beef Pot Pie, Fresh-Made **\$21.95**

includes rolls & butter, salad, seasonal hot vegetable, dessert, coffee & tea

“Cold Plate” Choices

- Artisan Sandwich Tray - A delicious assortment of ready-made sandwiches on a variety of Artisan breads... \$21.95
- Wraps - One of our favourite choices, pick from Southwestern Beef or Chicken Caesar, Grilled Vegetable with Chevre, and more! \$21.95

Cold Lunches include a choice of soup or salad, condiments, assorted dessert squares, and coffee & tea



Other menu options are available, please ask for a quote.

Above prices are Per Person, plus HST and 15% Service/Gratuity.
Prices subject to change.

HORS D'OEUVRES & FINGER FOODS

Decorated Cheeseboard with Crackers	\$8.50 per person
Fresh Vegetable Platter with Dip	\$5.95 per person
Fresh Fruit Tower	\$5.95 per person

Package One \$14.50:

Decorated Cheeseboard with Crackers
Fresh Fruit Tower
Veggies & Dip

Package Two \$16.95:

Decorated Cheeseboard with Crackers & Grapes
Spanakopita Phyllo Pastries
Dijon Sausage Rolls

Package Three \$18.95:

Decorated Cheeseboard with Crackers & Grapes
Thai Chicken Satay
Beef Wellington Puff Pastries
Hawaiian Mini Meatballs with Pineapple

Package Four \$20.95:

Decorated Cheeseboard with Crackers & Grapes
Shrimp Tower - Tiger Shrimp with Cocktail Sauce
Various Savoury Pastries (beef, goat cheese, brie, sausage, etc.)
Veggies with Dip

Other Options Available



Martini Bar \$10.95

A Live-Action Station, Choose One:

- Mashed Potatoes topped with Grilled Shrimp
- Mashed Potatoes topped with an Ontario Lamb Skewer
 - Basmati Rice topped with Butter Chicken
 - Basmati Rice topped with Lamb Curry
- Pine Nut and Sage Risotto with Seared Sea Scallops

Prices are per-person, plus HST and 15% Service/Gratuity. Subject to change.



Bar & Beverages *

We stock a variety of beer, liquor, liqueurs and wines. Your bar can be host, cash, ticket, or choose a combination. Let us plan your bar service to suit your style and budget!

Domestic beer from \$5.15 per bottle

Bar shots from \$5.15 each

House wines from \$25.00 per bottle

Let us know what you'd like... Coolers, Caesars, Martini Bars, or Receiving Line Liqueurs. And, you can bring your own home-made wine for dinner!*

Our bar prices *include* mix, ice and bartenders. Soft drink packages available.

*We are licensed under the AGCO. Off-license wine requires a special occasion permit. \$7.50 per bottle corkage.

Our Banquet Facility can accommodate up to 200 people for weddings. We offer a variety of service types: platter, buffet, marché, or plated. Other services include *on-site wedding ceremonies*, and referrals for decorators, photographers and D.J. or musicians.

-Fully Climate-Controlled -Wheelchair Accessible -Open Year-Round



...and we also do

- Weddings
- Bridal Showers
- Anniversaries & Birthdays
- Business Meetings
- Any Special Occasion!

Contact our Banquet Manager
Diana Jewer
diana@victoriaparkgolf.com



1096 Victoria Rd. S. Guelph
(519) 821-2211
www.victoriaparkgolf.com

Bar prices are per serving, unless noted. Plus HST tax and 15% service/gratuity.
Prices subject to change.

THANK YOU...

for visiting Victoria Park East Golf Club. Our Banquet Hall offers an incredible setting for your special event. Whether you're planning a wedding, birthday, anniversary, meeting or seminar, our professional staff will ensure that your day is a success.

Our Main Banquet Hall can accommodate up to 200 people for dinner & dancing, or up to 260 people if no dancing is required. We also have a second banquet room that can seat up to 50 people.

Our facility is climate-controlled and wheelchair accessible.

General Information

- Rental of our Main Hall varies, depending on the type of event
- We require an initial deposit of \$500.00 to secure your date. An additional deposit of 50% of the quote is required 1 month before the event
 - Decorations and decorating are the responsibility of the customer
- The customer must agree to the terms and conditions listed on the back of the booking sheet

Contact

Call (519) 821-2211

info@victoriaparkgolf.com



Pictures © John Wood Photography

Due to market conditions, prices are subject to change. Customers will be notified prior to the event, if price changes will be required.