



To our valued customer(s),

We invite you to celebrate your special occasion in our elegantly decorated Harmony Hall fully defined by windows overlooking our picturesque Golf Course.



We are a full service banquet facility featuring the following:

- * Set up & clean up of hall
- * Complimentary linens, tableware & centerpieces
- * Catering co-ordinator on duty for entire function
- * Courteous, Professional & Uniformed Staff providing excellent service
 - * No Bartender Fee
 - * Ample free parking
 - * Wheelchair accessibility
- * Overnight accommodations just steps away

Allow us to create an unforgettable experience with our delectable cuisine which is second to none. We pride ourselves in using only the finest ingredients & high quality foods.

Please review the following pages of what we have to offer. We look forward to assisting you in making your special occasion a memorable event!

The Management of Harmony Creek Golf Centre Limited

Rooms:

Harmony Hall

Space:	Capacity:	Rental Fee:
Entire Hall	150 persons without a dance floor 120 persons with a dance floor	Dinner Only-\$300 (maximum 3 hours) Dinner & Dance-\$500 Cocktail party with dance-\$700 Cocktail party without dance-\$400
South Half	60 persons without a dance floor 45 persons with a dance floor	Dinner Only-\$225 (maximum 3 hours) Dinner & Dance-\$375 Cocktail party with dance-\$525 Cocktail party without dance-\$300
North Half	40 persons without a dance floor 30 persons with a dance floor	Dinner Only-\$150 (maximum 3 hours) Dinner & Dance-\$250 Cocktail party with dance-\$350 Cocktail party without dance-\$200

Solarium

Entire Room	40 persons with square tables	Dinner only-\$125 (maximum 3 hours) Cocktail party without dance-\$195
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General Information & Other Charges

1. A non-refundable deposit in the amount of \$500 is required upon booking of function. 100% of the estimated total cost is due two weeks prior to event. If there are any adjustments or extra fees, these are to be paid on the evening of function.
2. All prices are on a per person basis. All food and beverage services are subject to 13% HST and 15% Service Charge. 13% HST will be added to Gratuity. Hall Rental is subject to 13% HST.
3. Host Bar is subject to 15% Service Charge before tax. Cash bar is subject to an opening fee of \$100 if less than 50 persons attend. One bartender is provided for each event. For an additional bartender, the cost is \$20 plus HST (13%) per hour, per bartender.
4. Minimum number of guests required to reserve entire hall is 50 persons. If the occupancy of the room exceeds the maximum amount of time on the function contract, an extra room rental charge will apply.
5. A guarantee of the number of guests is required 2 weeks prior to the function date. This will be the minimum number charged, even if fewer dinners are served or if cancellations occur. If the number of guests that attend is greater than what is confirmed, than the greater number will be charged.
6. On the day of function, room is available from 4:00 PM until 1:00 AM where dancing & bar services are required & until 9 PM maximum where there is a dinner only.
7. All receptions, dances and parties employing music are subject to two (2) government music license fees (SOCAN & Re:Sound) in the amount of \$101.85 (including HST) total.
8. No outside food or beverages (other than the specialty cake) are allowed into the facility. Due to Health & Safety Regulations, any food prepared by our kitchen is not permitted to leave the premises. A cake cutting & clean up fee of \$75 plus HST (13%) will apply when a specialty cake is provided.
9. Chair covers may be rented from an outside supplier for \$3.50 per chair cover plus HST (13%).
10. No confetti, rice, petals or sparkles are permitted. If brought in, a clean up fee of \$150 plus HST (13%) will be charged. All decorations must be approved by function co-ordinator prior to function date.
11. Harmony Creek Golf Centre is a non-smoking facility.
12. Please advise of any special dietary restrictions or food allergies. There may be a price adjustment for special dietary requirements.
13. All prices are subject to change without notice except where they are agreed upon the Function Contract.

Finger Food & Hors D'oeuvres Pricing

Choose any of our delicious hors d'oeuvres to start or end your function off just right!

Pumpnickel Loaf (serves 25 persons)	\$100 per loaf
Stuffed with a creamy Spinach dip & served with dipping pieces, assorted specialty crackers & nacho chips	
Mediterranean Platter	\$5.50 per person
Sundried tomatoes, Feta Cheese, Pickles, Green & Kalamata Olives	
Crudites & Dip Tray	\$5.50 per person
Fresh Fruit Tray	\$6 per person
Assorted Domestic & Imported Cheese Tray with Crackers	\$8 per person
Sandwich Tray – Tray of 25 full sandwiches	\$162.50 per tray
Choice of 3 flavours: Smoked Turkey, Blackforest Ham, AAA Roast Beef, Cheese, Egg Salad, Tuna Salad, Chicken Salad, Genoa Salami, Corned Beef, Cucumber & Tomato or Salmon Salad	
Chilled Shrimp Tower on Pineapple with dipping sauce - 75 pieces	\$262.50
Jumbo Chicken Wings	\$15 per pound
Mild, Medium, Hot, Suicide, Honey Garlic, Honey Mustard, Teriyaki, Caribbean Jerk, Cajun Style, Lemon Pepper, Sweet Chili, BBQ or Pineapple Curry	
Build Your Own Nacho Station	\$10 per person
Homemade tortilla chips, homemade chili, lettuce, tomatoes, onions, bell peppers, black olives, jalapenos, mixed cheeses, salsa & sour cream	
One Wild Night!	
Mini Sliders & Poutine Station, BBQ Chicken Wings & Pizza Slices	\$25 per person
Party Mix Platter: Potato Skins, Deep Fried Pickles, Mini Burgers, Bruschetta Bites & Onion Rings	50 pieces total \$150
Regular Hot Hors D'oeuvres: Vegetarian Spring Rolls, Calamari Rings, Mozzarella Sticks, Chicken Tenders, & Honey Garlic Meatballs	50 pieces total \$175
Deluxe Hot Hors D'oeuvres: Breaded Shrimp, Chicken Skewers, Mini Crab Cakes, Spinach & Feta Spanakopita & Mini Beef Wellingtons	50 pieces total \$200
Chocolate Dipped Strawberries	50 pieces \$150
Chocolate Fountain - \$500.00 (For One Hour)	\$5.25 per person
Choice of 6 Dipping Items: Marshmallows, Cookies, Pretzels, Bananas, Strawberries, Pineapple, Apple Wedges, Maraschino Cherries, Rice Krispy Treats, Caramels, Oreo Cookies, Biscotti or Brownie Bites	
S'Mores Station	\$7 per person
Sweet Table - Assorted Cakes, Pies, Mini Pastries, Assorted Dessert Squares & Cookies, Chocolate Mousse Cups, Domestic Fresh Fruit Tray, Coffee & Tea Station	\$16 per person
Potato Chips Bowl	\$6 per bowl
Pretzels Bowl	\$7 per bowl

Please add 13% HST and 15% Service Charge to above listed prices

Full Service Dinner Selections

Choose from our delicious full service dinner menu which includes a basket of rolls & butter, choice of salad, main entrée, potato, fresh seasonal vegetable medley, dessert, coffee & tea

Salad Selections

(Choice of 1)

Mixed Greens Salad with house vinaigrette
Caesar Salad

Mixed greens with dried cranberries, pecans & goat cheese with house vinaigrette

Main Entrée Selections

(Choice of 1)

Chicken Breast in a Chardonnay Mushroom Sauce	\$40
Harmony Chicken (stuffed with wild rice & served with a sundried tomato & roasted red pepper sauce)	\$42
Chicken Europa (stuffed with spinach, caramelized onions & Asiago cheese & served with a Bechamel sauce)	\$42
AAA Hand Carved Roast Top Sirloin of Beef au jus	\$46
Roast Turkey with all the Trimmings (stuffing, cranberry sauce & gravy)	\$46
Broiled Atlantic Salmon with a Lemon Dill Sauce	\$47
Pork Tenderloin with a Peppercorn Brandy Sauce	\$48
Veal Scallopini with Sautéed Mushrooms & White Wine	\$48
Grilled 10 oz. New York Striploin Steak	\$52
AAA Hand Carved Prime Rib of Beef au jus with Yorkshire Pudding	\$52
Surf & Turf – Grilled 8 oz. Steak & Broiled 4 oz. Lobster Tail	\$68

Potato (Choice of 1)

Roasted Herb
Parmesan Parslied Baby Red
Garlic Mashed
Baked with Sour Cream
Rice Pilaf

Dessert Selections: (Choice of 1)

Tartufo Gelato
Strawberry Cheesecake
Deep Apple Pie
Triple Chocolate Mousse
Tiramisu
Sticky Toffee Pudding Cake

If you would like to add an appetizer to your dinner selection, please add \$8 per person. Choose from Chilled Shrimp Cocktail with dipping sauce, Smoked Salmon with cream cheese & dill, Crab Cake with chipotle aioli or Antipasto Plate consisting of grilled vegetables, melon & prosciutto, bocconcino cheese, pickled vegetables, green & black olives.

If you would like to add a homemade soup, please add \$5 per person. Choose from Vegetable, Cream of Broccoli, Cream of Potato & Leek or Butternut Squash.

If you would like to add a pasta entrée, please add \$8 per person. Choose from Penne Pasta al Pomodoro, Cheese Tortellini in Rose Sauce, Manicotti in Cream Sauce or Cannelloni in Tomato Sauce.

All prices are subject to 13% HST and 15% Service Charge

Hot and Cold Dinner Buffet

Fresh baked rolls and butter

Choice of 3 Cold Salads:

Harmony Garden Salad
Creamy Potato Salad
Tangy Coleslaw
Village Greek Salad
Pasta Salad
Caesar Salad
Orzo Salad

Choice of 1 Hot Pasta:

Penne Pasta al Pomodoro
Cheese Tortellini in Rose Sauce
Meat & Cheese Lasagna
Manicotti in Cream Sauce
Spinach & Cheese Ravioli in a
Basil Pesto Sauce
Risotto

Choice of 1 of the following:

Chicken Breast in a Chardonnay Mushroom Sauce
Chicken Breast with a Sundried Tomato & Roasted Red Pepper Sauce
Lemon Chicken Piccata

Hand Carved AAA Roast Top Sirloin of Beef au jus Carving Station

Harmony Vegetable Medley

Roasted Herb Potatoes

Assorted Dessert Table

Coffee & Tea

Price per person is \$49 plus 13% HST & 15% Service Charge

Italian Menu

Italian Panini & Butter

Antipasto:

Prosciutto and Melon with Bocconcino Cheese, Grilled Zucchini & Eggplant,
Black & Green Olives & Giardeniera

Pasta Selections:

(Choice of One):

Meat & Cheese Lasagna
Penne Pasta al Pomodoro
Cheese Tortellini in Rose Sauce
Manicotti in Cream Sauce
Spinach & Cheese Ravioli in a Basil Pesto Sauce
Risotto

Main Entrée Selections:

(Choice of One):

Chicken Breast in a Chardonnay Mushroom Sauce
Chicken Parmigiana
Harmony Chicken
(stuffed with wild rice & served with a sundried tomato & roasted red pepper sauce)
Veal Parmigiana
Grilled 8 oz. New York Steak

Roasted Herb Potatoes & Vegetable Medley

Garden Salad bowl per table

Service of your specialty cake with seasonal fresh fruit tray, coffee, tea & espresso

Two bottles of Harmony Creek Private Reserve House Wine per table with dinner

Price per person is \$60 plus HST (13%) & 15% Service Charge

Extras:

- Add Seafood Salad to Antipasto Plate for \$6 * extra per person
 - Add Assorted Fish Platter consisting of Shrimps, Calamari, Broiled Filet of Sole, Scallops & Steamed Mussels for \$16 * extra per person
- * please add 13% HST and 15% Service Charge

Beverages

Punch

Start your party off just right with one of our delicious punches!

Non-Alcoholic Fruit Punch	(serves 50 persons)	\$87.50
Champagne Punch	(serves 50 persons)	\$137.50
Alcoholic Fruit Punch	(serves 50 persons)	\$162.50

Please add 13% HST & 15% Service Charge

Bar Prices

Fountain Soft Drinks	\$2.50
Draft Beer	
- 12 oz. domestic	\$5.25
- 12 oz. premium	\$5.50
- 20 oz. domestic	\$5.75
- 20 oz. premium	\$6.00
Domestic Beer	\$5.50
Imported Beer	\$6.00
Basic Bar Shots	\$6.00
Glass of House Wine	\$6.00
Glass of Imported Wine	\$6.00-\$13.50
Coolers	\$8.00
Cocktails	\$6.00-\$10.50
Coffee/Tea Cup	\$2.00
Coffee/Tea Pot	\$16.95

Bottles of House Wines & Champagnes (750 ml bottles)

Harmony Creek White Wine	\$22
Harmony Creek Red Wine	\$22
E & J Gallo Zinfandel (W)	\$ 26
Bright's President Dry	\$ 30
Moet	\$180

If you are interested in providing your guests with an AGCO wine, please ask your co-ordinator for pricing

- All above listed bar prices include 13% HST.
- Service Charge of 15% is not included in bar prices and will be charged, before tax, on a host bar.
- Bottles of Harmony Creek house wine include 13% HST & 15% Service Charge.
- Bottles of AGCO wine & champagnes are plus 13% HST & 15% Service Charge.
- We are governed by Provincial Liquor Laws.
- No liquor service is permitted outside normal licensing hours.
- No outside liquor or favours are permitted in or on the property & will be confiscated if brought in.