

Event Planning Guide 2023



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Buffet Menu Packages - Priced Per Person

Menus and items are subject to 15% gratuity and 13% H.S.T.

Event guests choose their menu items where applicable.

**THESE ARE STANDARD PACKAGE OFFERINGS.
CUSTOM MENU REQUESTS WILL BE QUOTED ON A
PER REQUEST BASIS**

Continental Breakfast - \$15.00

Assortment of Muffins, Bagels & English Muffins

Various Spreads & Fruit Preserves

Fresh Fruit & Yogurt Parfait

Fresh Fruit Display

Breakfast - \$25.00

Sourdough Toast & English Muffins

Various Spreads & Fruit Preserves

Cheddar & Chive Scrambled Eggs

Hash Browns or Home Fried Potatoes

Bacon & Breakfast Sausage

Buttermilk Pancakes or Brioche French Toast

Fresh Fruit Display

Brunch - \$32

Sourdough Toast, English Muffins & Bagels

Various Spreads & Fruit Preserves

Cheddar & Chive Scrambled Eggs

Poached Eggs with House Hollandaise

Smoked Salmon Slices with Accompaniments

Hash Browns or Home Fried Potatoes

Roasted Peameal Bacon & Breakfast Sausage

Buttermilk Pancakes or Brioche French Toast

Fresh Fruit Display

Sandwich Bar (Build Your Own) - \$30

Selection Includes Garden & Caesar Salad

A variety of Soft and Crusted Bread

A mixture of Old Cheddar, Provolone & Swiss Cheese

Sliced Roast Beef

House Smoked Turkey Breast

Assorted Cold Cuts

A Variety Toppings

tomato, onion, hot peppers & pickles

Assorted Pastries & Desserts

On Course Lunch Options

Nathan's Hot Dog on a Martin's Potato Bun - \$5

assorted condiments

Romano's Mild Italian Sausage on a Martin's Potato Bun - \$7

assorted condiments

Kingsville Prime Beef Burger - \$8

cheddar cheese, assorted condiments

Breakfast Sandwich - \$8

egg, cheddar cheese, bacon or peameal, english muffin

Assorted Bag of Chips - \$1.75

Assorted Pop Bottle - \$2.75

Gatorade - \$3.75

Pointe West Cold Lunch - \$40

Includes fresh baguette with whipped seasonal Butter

Salad

Choose 2

Gem Lettuce

parmigiana crouton, shaved parmigiana, bacon lardons, roasted garlic & charred lemon dressing

~

Mixed Greens

tomato, cucumber, radish, pickled carrot ribbons, seasonal vinaigrette

~

Bib Lettuce

parmigiana dressing and crisp, roasted tomatoes, cucumber, hazelnut vinaigrette

Sandwiches

Choose 3

Roasted Ham

roasted ham, fermented honey mustard, smoked cheddar cheese, croissant

~

Smoked Turkey Club

bacon, tomato jam, shredded lettuce, sourdough

~

Roasted Chicken

bacon, roasted garlic & lemon dressing, gem lettuce, tortilla

~

Egg Salad

Green onion, celery, fermented mustard seeds, arugula, texas toast

~

Tuna Salad

Cucumber, gem lettuce, texas toast

~

Roasted Beef

swiss cheese, horseradish & mustard aioli, arugula, baguette

~

Mortadella

spicy genoa, provolone cheese, pickled peppers & olive spread, ciabatta

Assorted Desserts & Pastries

Pointe West Hot Lunch - \$45.00

Includes fresh baguette with whipped seasonal butter

Salad

Mixed Greens

tomato, cucumber, radish, pickled carrot ribbons, seasonal vinaigrette

Starch

Roasted Herb & Garlic Potato

Seasonal Vegetable

Protein

Choose 2

Roasted Free Range Chicken Leg with Herb Jus

~

Pacific Salmon with Lemon Dill Beurre Monte

~

Roasted Ontario Flat Iron with Au Jus

Assorted Desserts & Pastries

Pointe West Executive Hot Lunch - \$60.00

Includes fresh baguette with whipped seasonal butter

Salad

Choose 1

Gem Lettuce

parmigiana crouton, shaved parmigiana, bacon lardons, roasted garlic & charred lemon dressing

~

Bib Lettuce

parmigiana crisp, roasted tomatoes, cucumber, parmigiana dressing, hazel vinaigrette

~

Mixed Greens

tomato, cucumber, radish, pickled carrot ribbons, seasonal vinaigrette

Soup

Choose 1

Roasted Tomato & Pepper Bisque

cheddar crisp, basil oil

~

Potato Leek

garlic chips, chive oil, potato salad

~

Curried Roast Butternut Squash

seed brittle, cumin cinnamon chantilly

Pasta

Choose 1

Rigatoni

pesto, bocconcini, pine nut, lemon

~

Basil Gnocchi

tomato sugo, mozzarella

~

Ricotta Ravioli

garlic bread crumb, basil & tomato sugo

Seasonal Vegetable

~Continued~

Starch

Choose 1

Herb & Garlic Roasted New Potato

~

Bone Marrow & Roasted Garlic Mashed Potato

~

Lemon Parmesan Risotto

~

Rice Pilaf

Protein

Choose 2

Roasted Free Range Chicken Leg with Herbed Jus

~

Panko Breaded Pickerel with Tartar Sauce

~

Roasted Ontario Flat Iron with Au Jus

Assorted Desserts & Pastries

Pointe West Dinner - \$60.00

Includes fresh baguette with whipped seasonal butter

Salad

Choose 1

Gem Lettuce

parmigiana crouton, shaved parmigiana, bacon lardons, roasted garlic & charred lemon dressing

~

Bib Lettuce

parmigiana crisp, roasted tomatoes, cucumber, parmigiana dressing, hazel vinaigrette

~

Mixed Greens

tomato, cucumber, radish, pickled carrot ribbons, seasonal vinaigrette

Soup

Choose 1

Roasted Tomato & Pepper Bisque

cheddar crisp, basil oil

~

Potato Leek

garlic chips, chive oil, potato salad

~

Curried Roast Butternut Squash

seed brittle, cumin cinnamon chantilly

Pasta

Choose 1

Rigatoni

pesto, bocconcini, pine nut, lemon

~

Basil Gnocchi

tomato sugo, fresh mozzarella

~

Ricotta Ravioli

garlic bread crumb, basil & tomato sugo

Seasonal Vegetable

~ Continued ~

Starch

Choose 1

Herb & Garlic Roasted New Potato

~

Bone Marrow & Roasted Garlic Mashed Potato

~

Lemon Parmesan Risotto

~

Rice Pilaf

Protein

Choose 2

Roasted Free Range Chicken Leg with Herbed Jus

~

Pacific Salmon with Lemon Dill Beurre Monte

~

Roasted Ontario Flat Iron with Au Jus

Assorted Desserts & Pastries

Pointe West Executive Dinner - \$75.00

Includes fresh baguette with whipped seasonal butter

Salad

Choose 2

Gem Lettuce

parmigiana crouton, shaved parmigiana, bacon lardons, roasted garlic & charred lemon dressing

~

Bib Lettuce

parmigiana crisp, roasted tomatoes, cucumber, parmigiana dressing, hazel vinaigrette

~

Arugula

snap pea, ribboned asparagus, cured egg yolk, roasted almonds, green goddess dressing

~

Tomato Variety

mozzarella, basil, mint, arugula, parmesan bread crumb, balsamic vinaigrette

Soup

Choose 1

Wild Mushroom Bisque

roasted mushroom salad, crouton, dill & truffle oil

~

Lobster Bisque

shrimp remoulade, herb oil, lemon foam

~

Roasted Tomato & Pepper Bisque

cheddar crisp, basil oil

~

Potato Leek

garlic chips, chive oil, potato salad

~

Curried Roast Butternut Squash

seed brittle, cumin cinnamon Chantilly

Pasta

Choose 1

Classic Bolognese Lasagna

~

Rigatoni

pesto, bocconcini, pine nut, lemon

~

Basil Gnocchi

tomato sugo, mozzarella

~

Ricotta Ravioli

garlic bread crumb, basil & tomato sugo

~ Continued ~

Seasonal Vegetable

Starch

Choose 2

Baked Potato

~

Smashed Fingerling Potato

~

Potato Gratin

~

Herb & Garlic Roasted New Potato

~

Bone Marrow & Roasted Garlic Mashed Potato

~

Lemon Parmesan Risotto

~

Rice Pilaf

Protein

Choose 3

Aged Ontario Striploin

~

Aged Ontario Tenderloin

~

Roasted Free Range Chicken

~

Aged Ontario Duck

~

Ontario Rack of Lamb

~

Ontario Lamb Chop

~

Pacific Halibut

~

Pacific Salmon

~

Atlantic Black Cod

Assorted Desserts & Pastries

Vegetarian Options – add 1 dish to any menu

Eggplant Parmesan - *whipped lemon ricotta, basil & tomato sugo, pesto*

Vegetarian Lasagna - *provolone bechamel, spicy pepper & tomato sugo, mozzarella, parmesan, pesto*

Root Vegetable Gratin - *smoked gouda bechamel, celeriac, carrot, squash, romesco sauce*

Bar Listing

Pointe West offers a wide variety of House Domestic and International Wines available to be served at your event.

Please speak with the Clubhouse Manager or Food and Beverage Manager for our current selection.

****All Bar Prices Include Bartenders, Ice, Mix, Glassware, Corkage, labour and Set Up Fees****

Liquor closing inventories are taken and volumes used are determined by measurement to the nearest 1/10th of a liquor bottle based on consumption. (i.e., 1.5 Bottles of Crown Royal Rye = 1.5 x \$)

Liquor

House Brands	40oz. Rye – Crown Royal Rye	\$229.95
	Rum – Bacardi Superior White	
	Vodka – Smirnoff	
	Gin – Tanqueray	
	Scotch – J&B Rare	
Premium Liquor	26oz. Prices available upon request.	

Beer		\$5.95
Bottle	Blue, Bud Light, Canadian, Coors Light, Old Vienna	
Draught	12oz.	

Minerals

Unlimited Pop/Juice (priced per guest)		\$2.50
Pop		\$2.75
Juice		\$3.00
Late Night Coffee Urn (priced per guest)		\$2.25

All prices quoted are subject to 15% service charge and H.S.T.

Cash Bars are available for a set up fee of \$100.00

Socan Fee and Re-Sound Fee

A Socan levy tax of \$62.13 and a Re-Sound Fee of \$27.96 will be applied to all invoiced where music is being played in our facilities. (Subject to change as per Socan and Re-Sound guidelines.)

Deposit and Rental Fee

Private Event	# Of Guests	Rental Fee (\$)	Deposit (\$)
-	180 & over	500	2500
-	150-179	750	2500
-	125-149	1000	2500
-	100-124	1500	2500
-	Less than 100	1500 + 20/Guest	2500

Semi Private Event	Less than 80 Guests	Rental Fee (\$)	Deposit (\$)
-	Dining Room	500	500
-	Patio	500	500

*****Are you an unrestricted full golfing member? Please ask about Rental Fee Advantages!*****

On Site Ceremony	\$500
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Please Note; an Admin Fee of 3% will be applied if paying for the event by Visa or Mastercard

Terms and Conditions

1. The reserved date will not be held unless the required deposit is received. Cancellation of a reserved date will result in the loss of the deposit in accordance with the requirements set out in the "Event Planning Guide".
2. All quoted prices are current, and subject to change on reservations beyond 2 months.
3. A guaranteed number of participants and /or guests is required 4 days in advance. This is the minimum number for which you will be charged.
4. Décor: it is recommended that all vendors contact us regarding acceptable decorating. It is not acceptable to affix anything to the walls or wood trim. No confetti or any type of rice is allowed. Candles must be of the no-drip variety and enclosed to prevent fire. Candles are NOT permitted on the guest tables. Indoor fireworks are not permitted. Access to the facility for vendors or set up is restricted to the day of the event after 9 AM.
5. The Host, guests and invitees of the Host will abide by the rules and regulations of Pointe West Golf Club, including all requirements of the Liquor Control Act. The Host will assist and co-operate with employees of the Club to ensure that all guests and invitees conduct themselves in accordance with such rules and regulations.
6. The Host will be responsible for and indemnify the Club from all damage suffered by the Club, or any of the Members as a result of any misuse of its facilities or other improper conduct by the Host or by any of the guests and/or invitees of the Host.
7. A room charge may be applicable dependant on the event size and requirements.
8. The Club is not responsible for lost or stolen articles.
9. Payment Terms: a) **Tournament Events** - Payment of the final invoice for the event is due within 7 days of issuance. A service charge of 2.5% will apply to any overdue amounts. b) **Catered Events** – Payment of 100% of the estimated invoice is due 2 weeks *prior* to the scheduled event. If the estimated amount is lower than the final cost of event, an invoice will be forwarded to the host. Payment of said invoice is due within 48hrs of issuance. If the estimated amount is higher than the final cost of event, a refund cheque will be forwarded to the Host within 7 days.
10. Pointe West Golf Club accepts Cheques, Money Orders, Visa and MasterCard. Please note a 3% admin fee will be applied to all credit card payments.
11. The undersigned Host/Convener hereby agrees to be responsible for full payment of all items included herewith in accordance with the terms and conditions set out in this agreement.
12. All menu items are subject to a 15% gratuity and 13% H.S.T.

Accepted by Host/Convener: _____

On behalf of Pointe West: _____