



**THE
DOCKS
DRIVING
RANGE**



BOOK YOUR EVENT WITH US!

CHOOSE YOUR DATE:

The Docks is available to host your summer event starting in May until the end of October 2024. We are open **seven days a week** from **8 am - Midnight** during summer!

Full or Partial buyouts are available. Rates vary based on the selected date, duration, attendance and the amount of space required.

ACTIVITIES

Currently, we offer Rentals of our **Driving Range Mats** and **Volleyball Courts**. We would recommend that you rent out 1 Driving Range Mat for every 3-4 persons in your group for the duration of your stay with us. This will provide patio space to call your own and seating behind your Driving Range Matt to host catering!

Driving Range Mat

\$75 per mat/hour

(Includes Unlimited Balls and Club Rentals)

(Recommend 3-4 persons per mat)

Volleyball Courts

\$165 per court / per hour

(Volleyballs provided)

INDOOR POOL ROOM

\$250 per hour

(02 Pool Tables)





BAR STRUCTURE

Please choose from one of our 3 bar services. You can choose to do a mixture of all 3.

- **Host Bar:** Guests can approach any open bar for beverage service to be billed based on their consumption to your organization following the event.
- **Drink Tickets:** Guests are issued drink tickets, which are provided to your group coordinator for distribution. Whatever is redeemed at the bar will be billed to your organization following the event.
- **Cash Bar:** Guests may purchase drinks at their own expense

MENU SELECTIONS

Created by our exclusive catering provider, **Peter and Paul's Event Catering** offers Hot Group Menus and Platters to suit every taste.

GROUPS UNDER 20

Groups under 20 guests can pre-order off the Platter Selections min spend \$375

GROUPS OVER 20

Enjoy one of our Curated Menus set up in your designated area for you and your team to enjoy set up buffet style.

- Menu pricing includes food servers, as well as on-site culinary staff
- A 20% service fee is applied to Food, Beverage and all Services provided by The Docks Driving Range

THE CLASSIC BBQ MENU

(Min 20 Guests)

MAINS

(2 proteins per person)

STEAK ON A KAISER

Prime Steak Au Jus on a Bun
Thick Sliced Alberta Striploin in our Classic Pan Jus

CHICKEN BREAST WITH HOMEMADE BBQ SAUCE

4oz. Boneless Skinless Chicken Breast Grilled and Brushed with Our Own
BBQ Sauce

ITALIAN SAUSAGE GF

A Mix of Hot and Sweet Served with Hot Banana Peppers

VEGETARIAN OPTION

(qty required)

VEGETARIAN BURGER V GF

Homemade Veggie Burger with Hummus

TOFU STEAK V GF

Marinated Grilled Tofu with Chimichurri Sauce

SIDES

PASTA PRIMAVERA SALAD

Fusilli Pasta Tossed with Broccoli, Cherry Tomatoes, Sweet Peppers,
Kalamata Olives and Feta Cheese in an Oregano Vinaigrette

CRANBERRY COLESLAW GF

Shaved Cabbage, Carrots and Sun-Dried Cranberries in a Creamy
Dressing

DESSERT

SLICED WATERMELON V

GOURMET COOKIES AND BISCOTTI

\$40 PER PERSON

THE CHICKEN FRY

(Min 20 Guests)

CAESAR SALAD

CRUDITÉS PLATTER V

BUTTERMILK MARINATED BONELESS FRIED CHICKEN

MAC N' CHEESE

White Cheddar | Oka | Smoked Gouda | Crunchy Panko Bread
Crumbs | Parmesan Cheese Topping

MINI CALZONE

Mozzarella, Pepperoni, Creamy Roasted Garlic Dipping Sauce

MINI APPLE CRUMBLE & FUDGE BROWNIES

\$37 PER PERSON

FIESTA MENU

(Min 20 Guests)

PULLED SHORT RIB

Empanadas | Chimichurri

TACO SALAD

Tortilla Chips | Chopped Lettuce | Pico de Gallo | Corn | Black
Beans | Sweet Peppers | Cheese | Avocado Lime Dressing GF

GRILLED CHICKEN BURRITO

Large Flour Tortillas Pan Seared | Grilled Chicken | Monterey
Jack | Sautéed Peppers | Jalapenos | Mexican Rice
Salsa | Sour Cream | Guacamole

MEXICAN RICE PILAF V GF

Assorted Desserts

\$37 PER PERSON

SANDWICH LUNCH

(Min 20 Orders)

MIXED GREEN SALAD V Gf

Julienne Vegetables | Cherry Tomatoes | Cucumber |
Lemon Dill Vinaigrette

PASTA PRIMAVERA SALAD

Garden Vegetables | Olives | Sundried Tomatoes | Feta
| Lemon Vinaigrette

CHEF'S DAILY SELECTION OF: EXECUTIVE SANDWICHES & GOURMET WRAPS

(Chicken, Turkey, Vegetable, Ham)

ASSORTED PASTRIES, SQUARES

\$34 PER PERSON

PLATTERS - Min Spend \$380

CRUDITÉS & DIP V Gf – SERVES 20

Market Fresh Vegetables: Carrot | Celery | Broccoli |
Cauliflower | Cucumber | Sweet Peppers | Cherry
Tomatoes | Homemade Dip

\$125

FRESH FRUITS V Gf – SERVES 20

Seasonal Fresh Fruit & Berries

\$105

CHIP & DIP Gf – SERVES 20

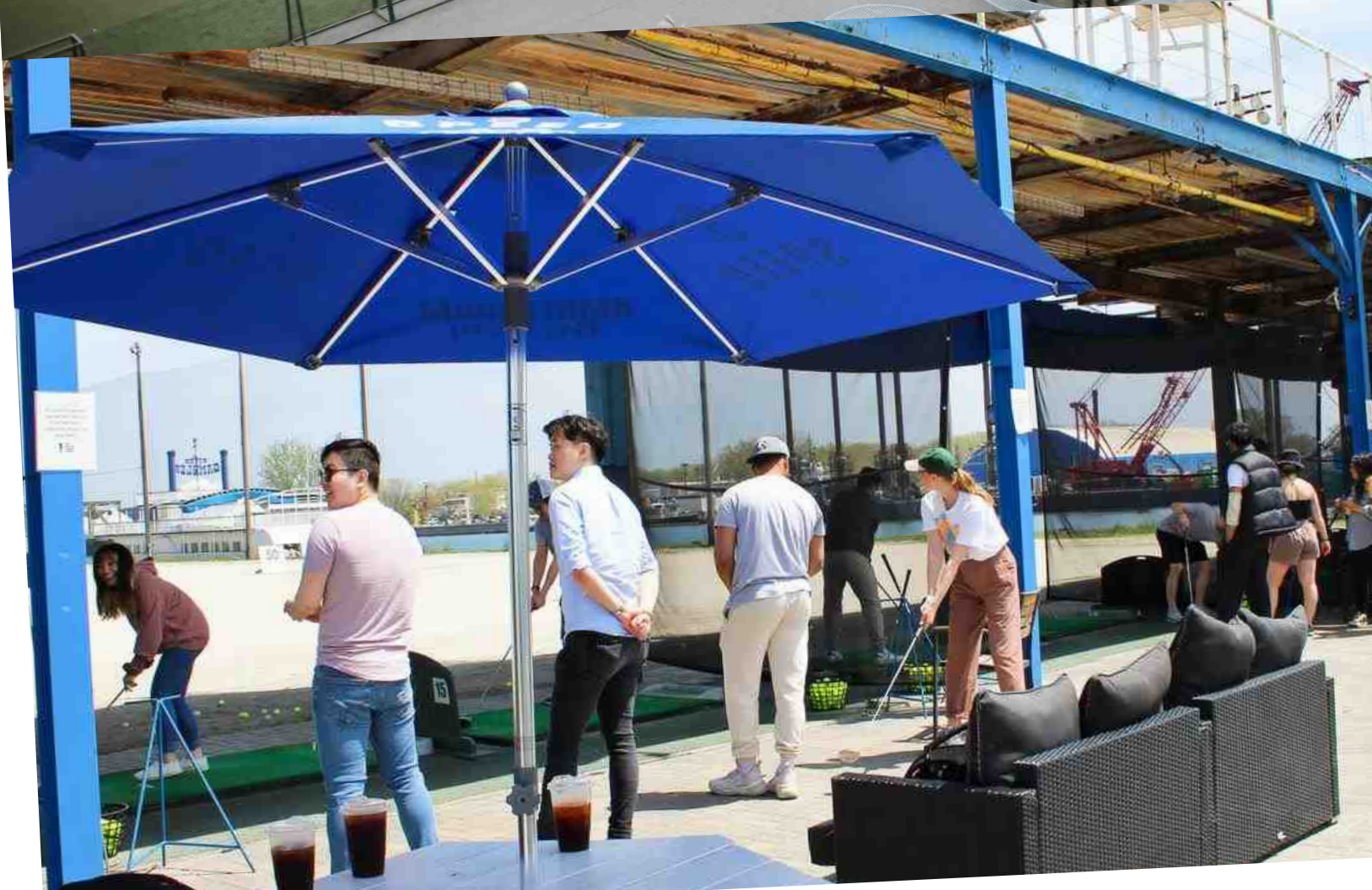
Tortilla Chips | Salsa | Guacamole | Sour Cream

\$135

CHEESE & CRACKERS – SERVES 20

Assorted Cheese | Strawberries | Seedless Grapes |
Dried Fruit & Nuts | Crackers & Fresh Baguette

\$145





BEVERAGE MENU

VODKA

SMIRNOFF	8.50
KETEL ONE	8.99

RUM

CAPTAIN MORGAN	8.50
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GORDAN'S	8.50
BOMBAY SAPPHIRE	8.99
TANQUERAY	8.99

COGNAC

HENNESEY VS	13.50
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WHISKEY

CROWN ROYAL	8.50
JAMESON	8.99
JOHNNIE WALKER BLACK	12.50

TEQUILA

1800 BLANCO	9.50
1800 CAZADORES	9.50
DON JULIO 1942	36.00
CLASE AZUL	40.00

SPECIALTY

JAGERMEISTER	9.50
HOUSE RED WINE	10.99
HOUSE WHITE WINE	10.99
JACOBS CREEK BOTTLE	40.00

COOLERS / CIDERS

MAGNERS	9.75
COTTAGE SPRING ICE TEA	9.75
ACE HILL VODKA SODA	9.75
GEORGIAN BAY GIN SMASH	9.75
MATT & STEVES CAESAR	9.75
COTTAGE SPRINGS (ASSORTED)	9.75

BEER

CANADIAN (300ML)	7.75
BUDWEISER (300ML)	7.75

TALL CANS (500 ML)

MOOSEHEAD	9.75
CRACKED CANOE	9.75
AMSTERDAM 3 SPEED	9.75
AMSTERDAM BLONDE	9.75
AMSTERDAM BONESHAKER	9.75
AMSTERDAM SPACE INVADER	9.75
CARLSBERG	10.75
KRONENBERG BLANC 1664	10.75
ASAHI	10.75
PERONI	9.75
HEINEKEN	10.75