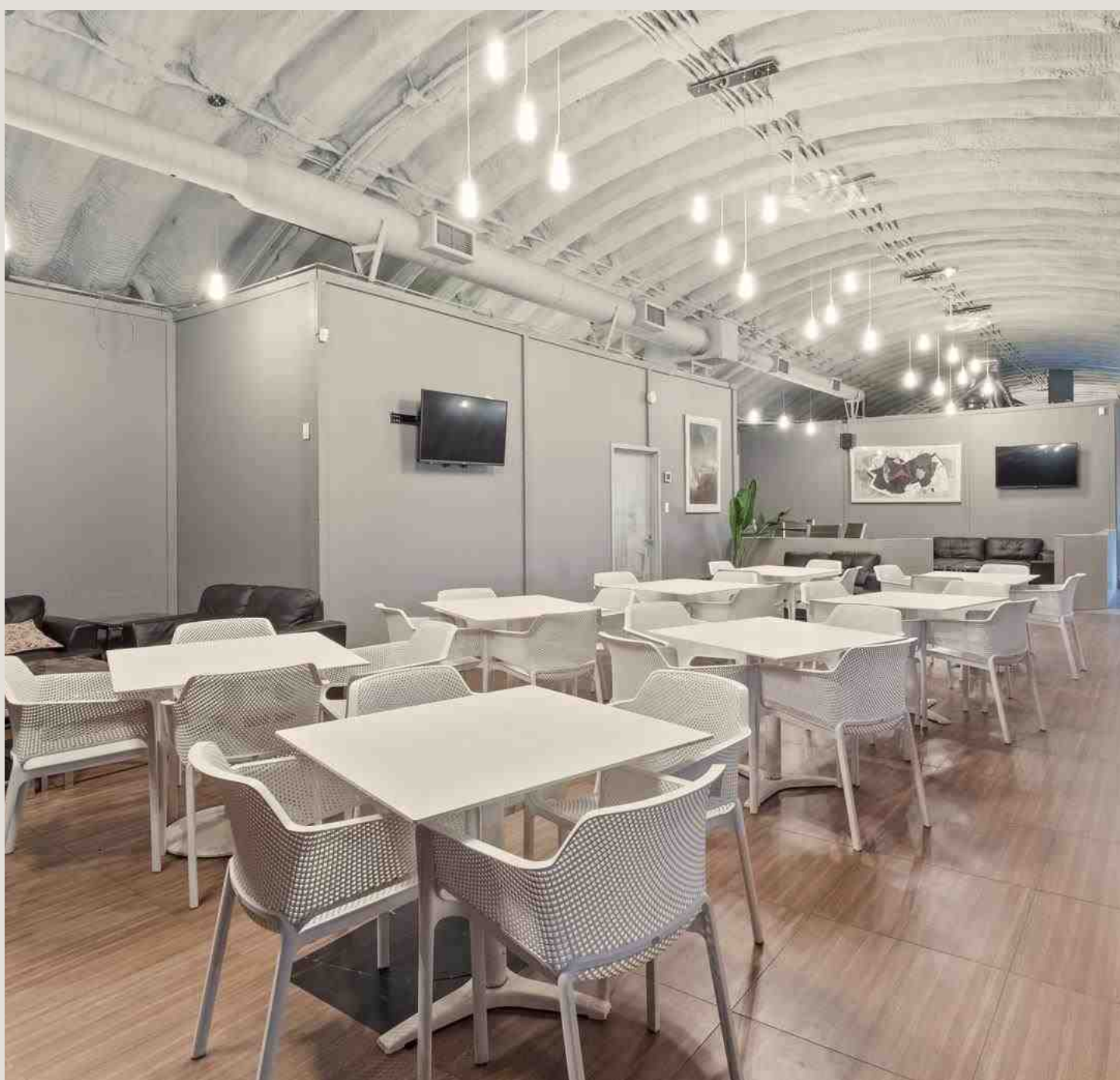


THE CLUBHOUSE



INSIDE THE DOCKS

VENUE PACKAGE





THE SPACE

Welcome to The Clubhouse, nestled right in the heart of the docks – a versatile space where we keep it simple yet professionally accommodating for all your event needs. Accommodating up to 150 guests, our venue provides a variety of flexible seating configurations, ensuring an ideal setup for diverse gatherings and events.

Regarding refreshments, our full bar is at your service, and you can bring your own food or choose from our feature menus, which can be served buffet-style. We've got your culinary preferences covered.

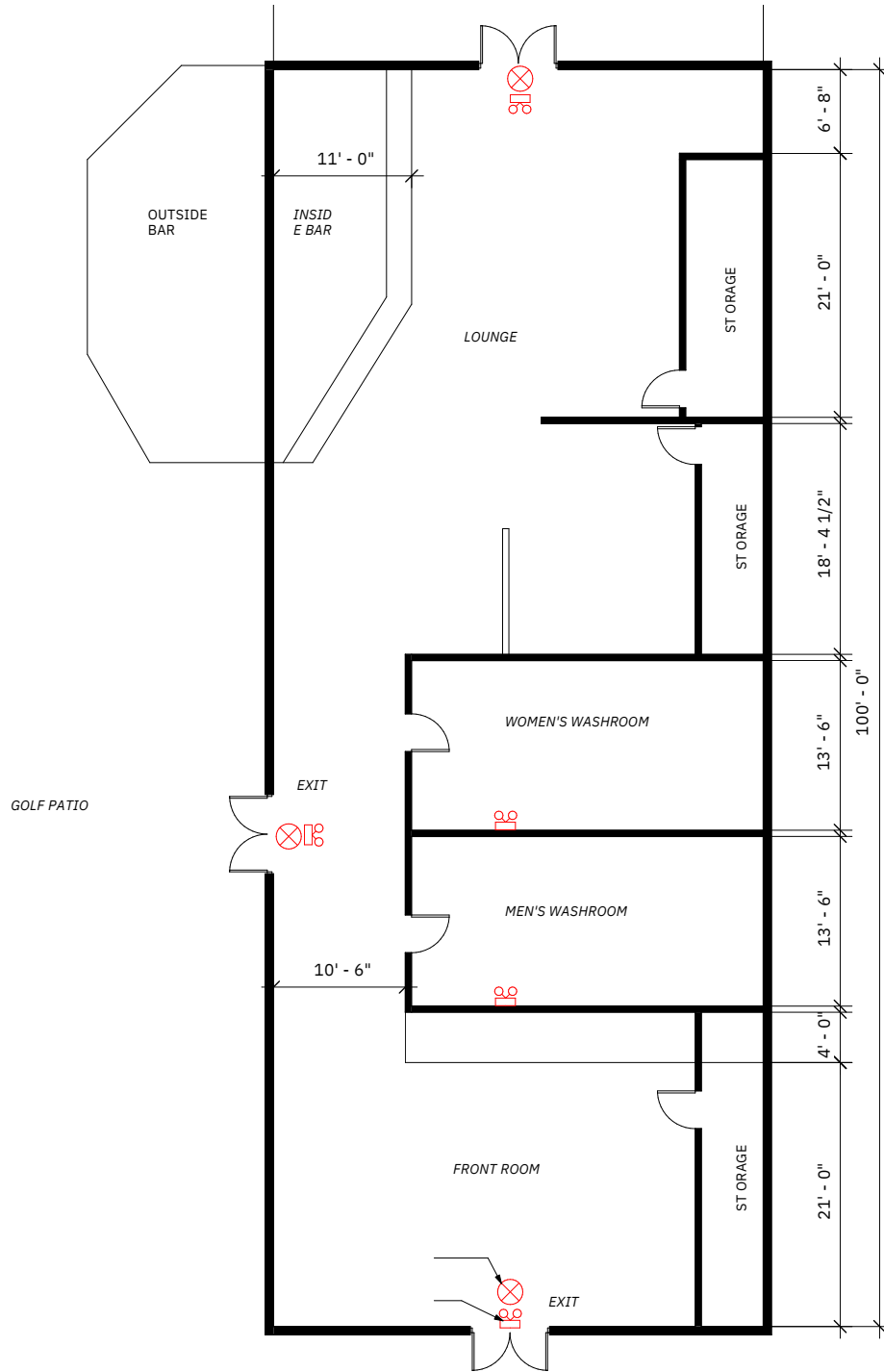
Moreover, we offer to incorporate audiovisual equipment and professional DJ services to enhance your event. Whether you're planning a corporate meeting, a milestone celebration, or any special occasion, we're equipped to meet your technical and entertainment requirements, ensuring a seamless experience.

At The Clubhouse, we pride ourselves on being both straightforward and professionally accommodating, allowing you to curate your event with the amenities you need. Let us provide the space for your vision, and together, we'll make your event memorable and successful.





FLOOR PLAN





BAR OPTIONS

BAR OPTIONS

Please select from our three available bar services or mix and match to suit your event's preferences.

Host Bar: Your guests can enjoy drinks from an open bar, and the total cost will be billed to you based on their consumption after the event.

Drink Tickets: We'll provide drink tickets that you can distribute to guests. The cost for drinks redeemed using these tickets will be billed to you after the event.

Cash Bar: Guests can purchase their drinks at their expense.

Choose the bar service or combination that aligns with your event's style and budget.



THE CLUBHOUSE

INSIDE THE DOCKS

BEVERAGE MENU

VODKA

SMIRNOFF	8.50
KETEL ONE	8.99

RUM

CAPTAIN MORGAN	8.50
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GIN

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



MENU OPTIONS

Discover our mouthwatering menu options from Peter and Paul's Event Catering, our exclusive partner. We offer a diverse selection of menus to cater to your event's culinary preferences. These menus make it easy for you and your team to enjoy a variety of dishes in a convenient buffet-style setup.

Our menu pricing includes not just the delicious food but also covers the cost of dedicated food servers and on-site culinary staff, ensuring a fantastic dining experience. **Please be aware that a 20% service fee is added to all food, beverage, and services provided by The Clubhouse, which helps maintain the quality of service you receive.**

You can customize your dining experience by choosing from our partner's curated menus or by bringing in an external caterer. We're committed to offering you dining options that are adaptable to your needs.



TURKEY OPTION

(Min 20 Guests)

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides
With Butter

SIGNATURE SALAD

Romaine, Treviso, Watercress, Mandarin Segments,
Candy Cane Beets and Pomegranate Seeds with
Pommery Mustard and Honey Lemon Vinaigrette

OVEN ROASTED TURKEY (white meat only)

Served Pre-carved in Homemade Gravy

CRANBERRY COMPOTE

DRIED APRICOT, CRANBERRY, APPLE SAGE STUFFING

YUKON GOLD MASHED POTATOES

MEDLEY OF SEASONAL VEGETABLES

DESSERT PLATTER

Selection of Cookies and Dessert Squares

\$42 PER PERSON

CHICKEN OPTION

(Min 20 Guests)

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides
With Butter

MIXED GREEN SALAD

With Shaved Fennel, Pomegranate and Julienne Heirloom
Carrots with Balsamic Vinaigrette

PENNE PASTA WITH JULIENNE VEGETABLES IN ROSE SAUCE

Accompanied with Parmesan Cheese & Crushed Chillies

HERB-ROASTED CHICKEN SUPREME WITH PAN GRAVY

ROASTED MINI POTATOES WITH SEA SALT MEDLEY OF

SEASONAL VEGETABLES

DESSERT PLATTER

Selection of Cookies and Dessert Squares

\$40 PER PERSON

PRIME RIB OPTION

(Min 20 Guests)

GOURMET BREAD BASKET

To Include Assorted Dinner Rolls, Focaccia And Lalagides
With Butter

SIGNATURE SALAD

Romaine, Treviso, Watercress, Mandarin Segments, Candy
Cane Beets And Pomegranate Seeds With Pommery
Mustard And Honey Lemon Vinaigrette

8OZ. SLOW-ROASTED AAA PRIME RIB OF BEEF WITH HORSERADISH

ROASTED GARLIC AND WHIPPED MASHED POTATOES

GLAZED CARROTS AND BUTTERED GREEN BEANS

SIGNATURE DESSERT PLATTER

Shortbread Cookies, Mini Tarts & Pastries

\$53 PER PERSON

