

Bowmanville Golf & Country Club

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Our Golf



Course

We are an 18 hole championship semi-private course located in the beautiful town of Bowmanville, Ontario. The course is adorned with beautiful mature trees and wildflowers, and small ponds, perfect for memorable wedding photos.





Hall Details

- ◆ Linen, Tablecloths, Napkins (when booking catering with hall rental)
- ◆ Podium and microphone
- ◆ Change room facilities for bride
- ◆ Air conditioned room and wood-burning fire place
- ◆ Walkout balcony overlooking our picturesque golf course
- ◆ Experienced and efficient catering staff and chef
- ◆ Seating for up to 183 guests



Pricing

- ◆ Hall rental for reception
\$750.00
- ◆ Hall rental for ceremony
\$300.00
- ◆ Outside patio rental for ceremony
\$400.00
- ◆ Decorate the day before - Extra
(Limited Time 9am-5pm)
\$100.00
- ◆ Rehearsal day before wedding
\$75.00
- ◆ Use of grounds for photographs
\$100.00

All prices are subject to applicable HST

Wedding Menu



All menus are served with dinner rolls with butter, coffee and tea.

****All prices are subject to HST and gratuities.****

About Our Banquet Chef...

Chef Sharon is now our new banquet chef at BGCC and has over ten years of experience in both private golf clubs and leading hotels.

Chef Sharon also graduated with honours from Culinary Art and Management at George Brown College after her career change from IT profession to culinary.

Her passion and love of food are the two main ingredients and her endless Creativity is the main tool in cooking and in her enthusiastic talk:

“My philosophy is simple – I want to make good food that makes people happy.”

She has already shared her secret ingredients with us in the kitchen and being loved and enjoyed by Members and guests.

Chef Sharon has created delicious cuisines in various high-end private golf clubs

in Toronto and Four Seasons and Marriott Hotels, to her own Italian restaurant and catering company. With a background from chef to restaurateur, Chef Sharon will ensure the catering service upgraded to the next level.

With her experience of preparing for large events, knowledge in international cuisines, professionalism, and staying current with trends will ensure to make your event truly memorable and dazzle your taste buds with an amazing and delicious cuisine.

Chef Sharon is very much excited for the upcoming 2016 season!

Hot and Cold Hors D'Oeuvre

\$8.95/person/ Minimum of 60
(Choice of Three)

1. Stuffed Mushrooms Florentine
2. Ricotta Spinach on Crostini
3. Bruschetta on Garlic Toast Points
4. Italian BBQ Meatballs on Skewers
5. Marinated Chicken Kabob
6. Thai Grilled Shrimp
7. Pan-fried Oyster with Panko served with Lemon Aioli
8. Phat Thai on a Ceramic Spoon
9. Sesame Chicken Tempura with House Special Sauce
10. Sesame Shrimp Tempura with House Special Sauce
11. Chili and Peppers Crispy Calamari
12. Famous Thai Crispy Spring Rolls with Thai Chile Sauce
13. Duck Confit in Wonton Pocket
14. Famous Vietnam Summer Rolls with Peanut Sauce
15. Sushi Rolls
16. Smoked Salmon with Dill Cream Cheese
17. Top Sirloin Beef Slider

BGCC Favourite Dinner Menu

\$45

Salad

(Choice of one)

Garden Green Salad

with Sherry Shallot Vinaigrette, garnished with fresh vegetable and berries

Caesar Salad

with Creamy Dressing, Freshly Baked Bacon, Croutons and Parmesan



Entrées

(Choice of one)

Herbed Pan Seared Chicken Breast

with Thyme Lemon White Sauce

Top Sirloin Roast Beef

with Sautéed Mushrooms and Red Wine Au Jus

New York Strip Steak 8 oz

with Sautéed Baby White Mushrooms & Onions

Served with

Fresh Vegetable Medley

and

Rosemary Roast Potatoes



Dessert

Local Pastries Selected by Chef



Premium Dinner Menu

\$49

Salad/Soup (Choice of one)

Garden Green Salad

with Sherry Shallot Vinaigrette, garnished with fresh vegetable and berries

Caesar Salad

with Creamy Dressing, Freshly Baked Bacon, Croutons and Parmesan

Tomato, Bocconcini and Basil Salad

with Balsamic Reduction

Roasted Butternut Squash Soup (Gluten Free)

Cream of Asparagus Soup (Gluten Free)

Cream of Wild Mushroom Soup (Gluten Free)



Entrées (Choice of one)

Prime Rib Roast Beef, Triple A

with Sautéed White Mushrooms and Red Wine Au Jus

Pan Seared Atlantic Ocean Salmon Filet

with Dijon Beurre Blanc Sauce

Served with

Roast Garlic Mashed Potatoes -or- Rosemary Roast Potatoes
and

Fresh Vegetable Medley



Dessert

Local Pastries Selected by Chef



Ocean Dinner Menu

\$52

Salad/Soup (Choice of one)

Garden Green Salad

with Sherry Shallot Vinaigrette, garnished with fresh vegetable and berries

Caesar Salad

with Creamy Dressing, Freshly Baked Bacon, Croutons and Parmesan

Tomato, Bocconcini and Basil Salad

with Balsamic Reduction

Roasted Butternut Squash Soup (Gluten Free)

Cream of Asparagus Soup (Gluten Free)

Cream of Wild Mushroom Soup (Gluten Free)



Entrées (Choice of one)

Pan Seared Salmon Steak -and- Herbed Pan Seared Chicken Breast
with Wine Lemon Sauce

Served with

Jasmine Scented Rice Pilaf -or- Rosemary Roast Potatoes
and

Fresh Julienne Vegetable Medley



Dessert

Local Pastries Selected by Chef



BGCC Buffet Menu

\$57

Carving Station:

(Carved and Served by Uniformed Chef)

Herbed Top Sirloin Roast Beef with Red Wine Au Jus
Horseradish Cream Sauce
Sautéed Button Mushrooms
Caramelized Onions
Pan Seared Chicken Breast with Thyme Lemon Sauce
Rosemary Roast Potatoes
Fresh Vegetable Medley
Buttered Corn



Cold Food Station:

Garden Green Salad
with Sherry Shallot Vinaigrette, garnished with fresh vegetable and berries
Caesar Salad
with Creamy Dressing, Freshly Baked Bacon, Croutons and Parmesan
Tomato, Bocconcini and Basil Salad
Cucumber, Avocado and Orange Salad with Citrus Vinaigrette
Grilled Vegetables Mediterranean Platter with Balsamic Reduction
Penne Pasta Salad Tossed with Feta and Olives
Assorted Dinner Rolls with Butter
Desserts



Specialty Entrée Menu

For Vegetarians

Spinach Ricotta Cannelloni
baked with Mozzarella and Freshly Grated Parmesan
served with House Made Tomato Basil Sauce
and Grilled/Roasted Vegetables



For Vegans

Savory Crepe Florentine
with Sautéed Mushrooms, Spinach and Red onion
served with Cauliflower Creamy Sauce

- or -

Baked Stuffed Portobello
with Grilled Aubergine, Zucchini, Peppers, Onions and Tomatoes
topped with Melted Vegan Cheese, served with Balsamic Glaze



For Children

\$23

Homemade Crispy Chicken Fingers – or – Ham Grilled 2
Cheeses
served with Fries and Veggie Sticks

Food Tasting

Wedding menu tasting can be arranged upon request.

Specialty Trays

- ◆ *Decorated Vegetable tray* *\$150.00 per tray (30 people)*
- ◆ *Decorated Fruit tray* *\$150.00 per tray (30 people)*
- ◆ *Decorated Sandwich tray* *\$195.00 per tray (30 people)*
- ◆ *Decorated Cheese & Cracker tray* *\$295.00 per tray*

Punch

- ◆ Non-Alcoholic Punch \$125.00 per bowl (50 people)
- ◆ Alcoholic Punch \$195.00 per bowl (50 people)



All prices are subject to applicable HST and gratuities

Bar Services

The Bowmanville Golf and Country Club offers a Cash Bar or a Open Bar option. Alcoholic beverages will be served in accordance with regulations of the AGCO. No Alcoholic beverages are to be brought onto our premises.



CASH BAR:

All drinks are purchased by guests

- ◆ \$250 bartender fee (plus tax)
- ◆ Your choice of wine can be ordered and placed on each table for guests- Typically wine is \$26 (plus tax & gratuities) a bottle.
- ◆ A variety of bottled drinks are available to be sold at the bar as well as mixed drinks served by the bartender



OPEN BAR:

Drinks are free for guests. Each table is provided one bottle of red wine and one bottle of white wine for all options.

Open Bar: Includes bartender's fees and taxes.



BASIC

\$32 per person adults

4 hours of service

\$15 per person under 19 years of age

STANDARD

\$37 per person adults

5 hours of service

\$20 per person under 19 years of age

PREMIUM

\$45 per person adults

6 hours of service

\$25 per person under 19 years of age

Our Policies

Food and Alcoholic Beverages

All food and beverages consumed in the club are to be provided by the Bowmanville Golf & Country Club (exception: Wedding cake).

One menu choice is required for all guests for private functions. Special dietary substitutions can be made available upon request. Menu selections **MUST** be submitted no later than 2 weeks prior to function. * Please note that no further changes can be made after this point.

Alcoholic beverages will be served in accordance with regulations of the AGGO. Persons under the age of 19 are not permitted to drink alcoholic beverages on the premises. Under no circumstances are guests allowed to bring their own alcoholic beverages on the premises.

Please Note:

We reserve the right to limit and control the amount of alcoholic beverages consumed by our guests. Our bartenders and/or servers have the right to refuse service to any person(s) appearing to be intoxicated. Furthermore, Bowmanville Golf & Country Club reserves the right to close down the bar at any time during the function, or terminate the function with no obligation to the client, if liquor policies or laws are violated by the client and or guests of the client.

Taxes and Gratuities:

All quoted prices are subject to HST (13%) and gratuities of 15%. Please note that if an open bar option is chosen, there is a 15% gratuity per person for bar tender services.

Deposit:

Wedding

A \$500.00 non-refundable deposit is required upon confirmation and 100% of the estimated costs (less the deposit) is due one week (7 days) prior to the event.

Tournament

Deposits will be negotiated based on the tournament size and meal options. You are required to confirm the number of people attending the event 14 days prior. You will receive an invoice at least 10 days prior to the event, and payment in full is required 7 days prior to the event.

Cancellation:

The deposit holds the date requested for the function and is non-refundable. If a cancelation is made less than 2 weeks (14 days) prior to the event date, you will be charged the full amount as if the event did occur with no refund of the deposit amount.

Loss and Damage:

Bowmanville Golf & Country Club accepts no responsibility for the loss or damage to guests' personal items or vehicles.