

GREENBRYRE
GOLF & COUNTRY CLUB



Special Events
Package 2016

Let us host your special event at our Club 19 facility located at the Greenbryre Golf Club. We have a la carte options as well as buffet options to effectively meet all your special event's needs. We have options for large or small groups depending on the type of event you are planning. Let us do the work for you!!

Your Party will include:

Reasonable room rental or Location rental fee

Free Parking

Professional Bar service from our skilled bartenders

Professional service from our skilled staff

Beautiful Country Atmosphere for all occasions

Access to our high end sounds system (great for all events and meetings)

Call to book your event today

All items are priced per person, and are subject to all applicable taxes and a 15% gratuity

BREAKFAST SERVICES

Perfect for early morning meetings and tee off times

Served from 7am-11am (minimum of 20 people)

Coffee and tea service-2-

Fresh juices and milk-3-

Light Breakfast -6- Assorted muffins and pastries, Fresh seasonal fruit

Early tee off-10- Scrambled eggs, cherry smoked bacon, farmer sausage, home style hash browns

Pancake buffet-10- Fluffy buttermilk pancakes with maple and berry syrups, farmer sausage,
Fresh seasonal fruit

The Works-14- Eggs benedict, cherry smoked bacon, Farmer sausage, home style hash
browns and fresh seasonal fruit

LUNCH BUFFETS

Great for large group meetings, tee times and tournaments

Served from 11 am-4pm (minimum of 20 people)

Bar service included

Build your own sandwiches-7- *assorted breads and buns, cold cut tray, cheese tray, pickle tray, veggie tray and assorted condiments*

Soup and sandwich buffet-10- *two homemade soups fresh from our kitchen,
Assorted pre-made sandwich platter with roast beef, ham, turkey, tuna salad, egg salad*

BBQ Burgers or Chicken-12- *Choice of 6 oz beef patty or 5 oz grilled chicken breast,
(Veggie burgers also available)
Buns, burger fixings and condiments
Choice of two salads*

Beef on a Bun-14- *Slow roasted shaved roast beef in herb and garlic au jus,
Buns and condiments
Choice of two salads*

Steak Sandwich-16- *6 oz AAA striploin grilled to order,
served with garlic toast and fried onions
Choice of two salads*

Salad choices

(Classic Caesar, Potato salad, Mediterranean pasta, creamy coleslaw, strawberry feta spinach)

Add assorted dainties and cookies \$3 per person

COCKTAIL PARTY/ HORS D'OEUVRES OPTIONS

COLD CANAPÉS

Honey crostini with red wine poached pears and creamed goat cheese \$10/dz
Bocconcini and sundried tomato roulade with fresh basil and balsamic \$12/dz
Fresh bruschetta on a parmesan crustini with balsamic glaze \$10/dz
Sesame crusted ahi tuna with wasabi aioli \$14/dz
Cherry bacon wrapped shrimp with lemon gin cocktail sauce \$14/dz

HOT HORS D'OEUVRES

Vegetable Spring Rolls with ginger dipping sauce \$10/dz
Chicken wings or dry ribs \$11/lb
Butter chicken skewers \$12/dz
Prosciutto wrapped beef tenderloin bites \$14/dz
Flambéed prawns in a Pernod cream sauce \$14/dz

APPETIZER PLATTERS/ LATE LUNCH OPTIONS

Crudités platter with assorted dips \$3/person
Fresh Fruit platter and yogurt dips \$3/person
Domestic Cheese pickles and crackers \$6/person
Cold cuts with fresh rolls and condiments \$6/person
Chilled seafood platter \$10/person
(Shrimp, Mussels, Scallops and Smoked Salmon)

DINNER OPTIONS

Served after 4 pm (minimum 30 people)

Bar service included

BBQ Burgers or Chicken-14- *Choice of 6 oz beef patty or 5 oz grilled chicken breast*

(Veggie burgers also available)

Buns, burger fixings and condiments

Choice of loaded baked potatoes or oven roast potato and Choice of two salads

Pasta buffet-14- *Choose two pastas*

(Meat lasagne, Veggie lasagne, chicken penne Alfredo, Penne primavera)

Served with Garlic toast and Choice of two salads

Beef on a Bun-16- *Slow roasted shaved roast beef in herb and garlic au jus,*

Buns and condiments

Choice of loaded baked potatoes or oven roast potato and Choice of two salads

Add assorted cookies and dainties \$3 per person

Entrée Buffet

(Minimum 30 people)

Your dinner buffet will include

Dinner Rolls and Butter

CHOICE OF 2 SALADS

(Classic Caesar, Potato salad, Mediterranean pasta, creamy coleslaw, strawberry feta spinach)

Seasonal vegetables

CHOICE OF STARCH

Roasted Garlic Mashed Potato, Pesto Roasted Potato, Loaded baked potato, Or Herb Rice Pilaf

Price will vary based on entree selected

Grilled Chicken Breast-22-

With a sundried tomato cream sauce

Roast Beef-22-

With herb and garlic Jus

6 oz New York Striploin-25-

8 oz New York Striploin-28-

Grilled to order

Smoked BBQ Ribs-25-

A half rack of our smoked in-house fall off the bone back ribs

Atlantic Salmon-25-

Marinated in maple soy and garlic

Vegetarian lasagne-20-

Add a second entrée of equal or lesser value for only \$6 per person

(Veggie Lasagne \$4 per person)

Add a dessert buffet with assorted pies, cheesecake, tortes and dainties for only \$5 per person

Plated dinner service

(Maximum 30 people)

\$35 per person

STARTER SALAD (choose one)

Caesar salad

Crisp romaine, parmesan croutons, bacon and our house-made Caesar dressing

OR

Mixed Greens

With fresh berries, goat cheese and our house raspberry balsamic Vinaigrette

ENTRÉE (choose one)

Accompanied by potato or rice and seasonal vegetables

Grilled Atlantic Salmon

Served with lemon dill cream sauce

OR

Pork Loin Chop

Center cut with walnut crust and bourbon apple sauce

OR

Beef Tenderloin Medallion

AAA Angus beef, with a port and caramelized shallot demi-glace

OR

Chicken Supreme

Stuffed with goat cheese and sundried tomato, with a fire roasted tomato basil sauce

DESSERT (choose one)

Mango Berry Cheesecake with Raspberry Coulis

OR

Triple Chocolate torte

Add a soup course for only \$5 more per person

To make it a four course dinner

Greenbryre Golf and Country Club is the perfect setting for all events. Whether you're holding a golf tournament, wedding, Steak night, reunion, corporate event, or simply a night out amongst friends, let us do the work while you enjoy a great setting with great food and great service.

If there are any special requests our culinary team would be happy to assist in creating a unique menu to fit your needs.

Call 306-373-7600 or e-mail: events@greenbryre.com to book your event.

Contact us

General Manager: brad@greenbryre.com

Head Chef: rbousquet83@gmail.com

Event Co-ordinator: events@greenbryre.com