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# 2018 CATERING MENU

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RATTLE  SNAKE  
POINT  
G O L F C L U B



CLUBLINK  
ONE MEMBERSHIP  
*more golf*

# GENERAL INFORMATION

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The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request. Prices are subject to change without notice.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the Client without the written permission of the Club and are subject to such administration fees and/or labour charges as are deemed necessary by the Club.

All prices are subject to change without notice.

## GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number. We are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour charges may be assessed for the function space and personnel involved.

## FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier.

## BEVERAGES

The Alcohol and Gaming Commission regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. ClubLink reserves the right to verify identification for any person who appears to be less than 25 years old.

## DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

## DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The convenors for any functions are held responsible for the other members of their group. ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

ClubLink is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

## DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A minimum cleaning charge of \$150 will be levied against parties ignoring this rule.

## S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. \*S.O.C.A.N. fee is subject to change without notice.

## SOUND

We are also required by law to obtain a RE:Sound license. RE:Sound levies licensing fees and in turn compensates Artists and Record Companies. Similar to S.O.C.A.N, it is determined by seating and standing capacity and With Dancing or Without Dancing.

## STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set-up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.



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### CONTINENTAL BREAKFAST

Freshly baked muffins, danish pastries, croissants,  
Selection of chilled fruit juices  
Coffee/tea station

### MID-MORNING BREAK

Selection of granola bars  
Fresh seasonal fruit bowl  
Coffee/tea station

### LUNCHEON BUFFET

Assorted fresh baked breads  
Mediterranean style roasted tomato and herb soup  
Fresh crisp garden salad with dressings

#### *Choice of One:*

Chef's finest selection of deli style sandwiches, pitas and wraps  
*or*

Grilled chicken breast with pommery mustard sauce served with mini roasted  
potatoes and fresh steamed vegetables

*or*

Baked chicken penne pasta with roasted vegetables and rosé sauce

Assorted dessert squares

Selection of fruit juices, soft drinks, bottled water  
Coffee/tea station

### MID-AFTERNOON BREAK

Assortment of home baked cookies  
Selection of fruit juices, soft drinks, water  
Coffee/tea station

\$59.99



# BREAKFAST

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## COFFEE AND MUFFINS

Muffin with coffee or tea \$4.25  
Add Minute Maid juice \$3.25 each

## CONTINENTAL

Selection of Chef's freshly baked muffins, breakfast pastries and croissants with fruit preserves  
Fresh whole fruits – apples, bananas, oranges  
Selection of chilled juices – orange, apple, cranberry  
Coffee/tea station  
\$14.65

## DELUXE CONTINENTAL

Selection of Chef's freshly baked muffins, breakfast pastries and croissants with fruit preserves  
Selection of yogurt  
Fresh fruit platter – sliced golden pineapple, melons, grapes, strawberries  
Selection of chilled juices – orange, apple, cranberry  
Coffee/tea station  
\$18.25

## BREAKFAST BUFFET

*Minimum 25 people*  
Toaster station - selection of multigrain, whole wheat, rye breads with butter and preserves  
Scrambled eggs, bacon, sausage and Chef's home fries  
Selection of chilled juices – orange, apple, cranberry  
Coffee/tea station  
\$18.95

## DELUXE BREAKFAST BUFFET

*Minimum 25 people*  
Toaster station - selection of multigrain, whole wheat, rye breads with butter and preserves  
Selection of freshly baked muffins, breakfast pastries and croissants with fruit preserves  
Variety of yogurts, muesli and cereals  
Fresh fruit platter – sliced golden pineapple, melons, grapes, strawberries  
Scrambled eggs, bacon, peameal bacon, sausage and Chef's home fries  
Selection of chilled juices – orange, apple, cranberry  
Coffee/tea station  
\$23.25

## BREAKFAST ENHANCEMENT ITEMS

Chef's omelet and egg station \$6.50  
Fresh berry yogurt granola parfaits \$4.50  
Fresh fruit bowl \$4.25  
Selection of bagels with cream cheese \$2.95

## BREAK ALTERNATIVES

**POWER BREAK**  
Selection of granola/power bars  
Assortment of freshly sliced seasonal fruit  
Assortment of cold bottled beverages  
\$9.25  
**ICE CREAM BREAK**  
Assortment of ice cream bars  
Assortment of cold bottled beverages  
\$6.65



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### THE SIDEWINDER BRUNCH

Freshly Baked Croissants / Pastries / Muffins

Honey Yogurt with toasted granola

Eggs Benedict with hollandaise

Home Fried Potatoes

Maple Strip Bacon / Farmers Sausage

Baby Spinach Salad with local berries, goat cheese, spiced pecans, maple vinaigrette

Baked Rigatoni with roasted red pepper cream, grilled vegetables, shaved parmesan

Pan Seared Ontario Chicken Breast with local apple cider and rosemary reduction

Fresh Fruit / Butter Tarts / Brownies / Cookies

Coffee / Tea

\$35.45

### THE COPPERHEAD BRUNCH

Freshly Baked Assorted Scones with clotted cream and preserves

Pain Au Chocolat's

Honey Yogurt with toasted granola

Mini Bagels with herbed cream cheese & smoked salmon

Eggs Benedict with hollandaise

Baby Spinach Salad with local berries, goat cheese, spiced pecans, maple vinaigrette

Baby Field Greens with assorted vinaigrettes

Fingerling Potato Salad with pancetta & mustard aioli

Baked Rigatoni with roasted red pepper cream, grilled vegetables, shaved parmesan

Pan Seared Atlantic Salmon with fennel & pear jam

Steamed Seasonal Vegetables

Fresh Fruit / French Pastries / Cheesecakes

Coffee / Tea

\$38.95



# RATTLESNAKE POINT LUNCH SMALL GROUP BUFFET

*Available to groups of 20 or more guests.*

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All entrées include:

An assortment of fresh stone baked bread

House cut green salad with a selection of dressings

Chef's choice salad

Assortment of freshly baked cookies

Coffee/tea station

## ENTRÉE SELECTIONS

(Choice of one entrée item)

**MEAT LASAGNA OR VEGETABLE LASAGNA**

Generous layers of rich tomato sauce, lasagna noodles and parmesan cheese

Served with either minced beef or roasted vegetables

**SHANGHAI CHICKEN STIR FRY**

With oriental vegetables, shanghai noodles, ginger and orange sauce

**BRAISED RAPINI AND ITALIAN SAUSAGE PENNE**

With roasted red peppers and pesto blush cream

**PAN SEARED CHICKEN BREAST**

Skin-on, herb crusted chicken breast with cider glaze

**BONELESS CHICKEN PARMIGIANO**

Boneless chicken breast covered with a basil tomato sauce

Topped with mozzarella and parmigiano cheese

\$25.25



## LUNCHEON BUFFET

Luncheon buffets are available from 11 a.m. to 1 p.m. and are subject to minimum/maximum guest count requirements. Please discuss with your Food & Beverage Co-ordinator.

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### DELI-STYLE SANDWICH BUFFET

Selection of fresh deli style sandwiches/buns/wraps with deli meats, cheddar and Swiss cheese slices, sandwich fillings and condiments  
House cut greens salad with assorted dressings  
Chef's Choice Deli Salad  
Freshly baked cookies  
Coffee/tea station  
\$24.95

### LUNCH BARBECUE

Beef burgers, veggie burgers and spicy  
Italian sausage  
Burger buns and sausage buns  
Condiments – mustard, Dijon, relish, ketchup, pickles, hot peppers, onions, sauerkraut and tomato  
House cut greens salad with assorted dressings  
Vegetable crudités and dip  
Freshly baked cookies and assorted dessert squares  
Coffee/tea station  
\$22.25  
*Add fresh-grilled chicken breast \$5.50*

### CHEF'S FAJITA STATION

Warm tortilla filled with your choice of grilled chicken strips & grilled striploin steak strips, served with sour cream, grated cheese, salsa, tomatoes, fresh lettuce & sauté onions & peppers  
Selection of three of the Chef's finest salads  
Freshly baked cookies & assorted squares  
Coffee/tea station  
\$25.95

### AFTERNOON TEA

Selection of traditional and herbal teas, coffee, bottled, still and sparkling water service  
Freshly baked scones served with premium fruit preserves, Devonshire cream and creamery butter  
Fresh sliced golden pineapple, assorted melon, fresh berries  
Chocolate dipped strawberries  
Chef's finest collection of mini open-faced sandwiches, pitas and wraps  
\$26.45

### CHEF'S NEW YORK STYLE

#### DELI STATION

Hot sliced corn beef, pastrami & roast beef  
Selection of breads including – dark rye, light rye, multigrain, kaisers and onion buns  
Condiments – hot mustard, Dijon mustard, dill pickles, sauerkraut, tomato, onions & hot peppers  
Vegetable crudités and dip  
House cut greens salad with assorted dressings  
Freshly baked cookies  
Coffee/tea station  
\$26.45

### MEDITERRANEAN MARKET STATION

Chicken and pork souvlaki  
Spanakopita quiche  
Baby romaine salad  
Hummus  
Cous cous  
Tabouleh  
Tzatziki  
Marinated olives  
Pitas  
Freshly baked cookies  
Coffee/tea station  
\$25.95

### TACO BAR

Soft and hard taco shells  
Carnita pulled pork  
Ancho chili pulled chicken  
Popcorn shrimp  
Jack cheeses, sour cream, salsa, iceberg lettuce, tomatoes, jalapenos, guacamole  
Southern style cobb platter  
Black bean and corn rice salad  
Freshly baked cookies  
Fruit skewers with honey dip  
\$26.95



## DINNER BUFFET

*Dinner buffets are subject to minimum/maximum guest count requirements.  
Please discuss with your Food & Beverage Co-ordinator.*

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### STRIPLOIN CARVERY

Chef-carved roast beef with rich beef jus and horseradish  
Roasted potatoes, fresh steamed vegetables  
House cut greens salad with assorted dressings  
Freshly baked bread rolls  
Assortment of desserts - mini tarts, brownies, mini cheesecakes and cookies, coffee/tea service  
\$42.25

### THE LINKS BUFFET

Tossed organic baby greens with raspberry poppyseed vinaigrette dressing  
Mediterranean grilled vegetable and couscous salad  
Vine-ripened tomatoes, bocconcini cheese and fresh basil  
Fine hummus, roasted red pepper and artichoke dips and spreads  
Assorted artisan breads and pita  
Citrus & thyme marinated and grilled boneless skinless grain fed chicken breast  
Char-grilled maple salmon  
Chef's potato selection and steamed vegetables  
Fresh sliced golden pineapple, watermelon, cantaloupe, grapes and strawberries, coffee/tea service  
\$36.95

### ITALIAN TRATTORIA BUFFET

Classic minestrone soup with Parmigiano cheese  
Focaccia breads and baguettes  
Tri-coloured pasta salad with grilled zucchini and peppers, black olives and zesty basil dressing  
Tuscan salad with iceberg, romaine and radicchio with Roma tomatoes, purple onions, croutons, peperoncino and assorted vinaigrettes  
Classic Lasagna – minced beef, rich tomato sauce, lasagna noodles and parmigiano or homemade vegetarian lasagna  
Chicken Parmigiana – boneless skinless chicken breast covered with a tomato basil sauce, gratinated with mozzarella and parmigiano cheeses  
Tiramisu, cakes and assorted gourmet cookies, coffee/tea service  
\$41.95

### SIGNATURE BARBECUE BUFFET

Chef-served from the grill – five-ounce beef tenderloin, five-ounce chicken breast and fresh four-ounce salmon fillet  
Selection of Chef's peppercorn sauce, barbecue sauce, salsa and condiments  
Seasonal fresh vegetables and potato  
Mixed greens salad with assorted dressings  
Freshly baked bread rolls  
Assortment of desserts – mini tarts, brownies, mini cheesecakes and cookies, coffee/tea service  
\$41.95

### CHICKEN AND RIBS BARBECUE BUFFET

Vine-ripened tomato, bocconcini cheese and fresh basil  
House-made coleslaw  
Hearts of Romaine salad with creamy garlic parmesan dressing  
House-cut greens salad with assorted dressings  
Vegetable crudités and dip  
Chef-grilled chicken and hickory side ribs with house-made barbecue sauce  
Baked potato with all the fixings – cheese, sour cream, green onions, bacon bits  
Fresh-steamed corn on the cob with honey butter  
Freshly baked bread rolls  
Assortment of desserts – mini tarts, brownies, mini cheesecakes and cookies, coffee/tea service  
\$44.50

### ENHANCEMENT ITEMS

- Additional salads: Caesar, spinach and bosc pear, harvest apple, romaine and cheddar, Greek \$3.65
- Penne pasta with balsamic grilled vegetables, pesto blush cream, parmesan cheese \$6.45
- Shanghai chow mein stir fry with oriental vegetables, ginger and orange sauce \$5.90  
*Add chicken \$5.40, add shrimp \$6.90*
- Shrimp skewer (three 16-20 size shrimp) \$6.45
- Fresh fruit platter \$6.45

*Prices are per person and subject to applicable taxes and administration fee.*





## PLATED THREE COURSE SERVICE

*Price includes fresh artisan multigrain and sourdough breads, your choice of salad or soup, choice of main course, choice of dessert, coffee and tea service.*

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### SALAD SELECTIONS

House cut garden greens with sundried tomato vinaigrette

Greek – greens, cucumber, tomato, peppers, red onions, olives, feta with house dressing. *Add \$2.50*

Caesar – crisp romaine, creamy garlic dressing, house-made croutons, shaved parmigiano. *Add \$2.50*

Tomato and Fiore Di Latte – with balsamic charred onions, heirloom tomatoes, fior di latte, basil olive oil, sundried tomato oil, dressed micro greens. *Add \$3*

Apple Romaine – baby romaine, crisp Macintosh apple, aged white cheddar, spiced pecans, apple cider vinaigrette. *Add \$3.25*

Spinach – baby spinach, roasted bosc pear, goat cheese, spiced pecans, maple vinaigrette. *Add \$3.50*

### SOUP SELECTIONS

Roasted tomato bisque with parmesan crostini

Yukon gold, caramelized leeks and chive

Roasted acorn and buttercup squash puree with cinnamon spiked apples. *Add \$1.25*

Local zucchini and triple creamed French brie puree. *Add \$1.50*

Creamed sweet potato, five spice and coconut. *Add \$1.50*

### DESSERT SELECTIONS

Tahitian vanilla New York style baked cheesecake with blueberry reduction and seasonal berries

Apple blossom with crème anglaise

Salted chocolate caramel tart with seasonal berries

Apple raspberry custard tart with seasonal berries

Blueberry buttermilk tart with seasonal berries

Triple chocolate truffle pyramid (gluten free) with seasonal berries. *Add \$2.50*

Raspberry truffle bomb with seasonal berries. *Add \$2.50*

Apple crumble tart with vanilla ice cream. *Add \$2.50*

Swiss truffle brownie gateaux. *Add \$2.50*

Wildberry mousse. *Add \$2.50*

Raspberry panna cotta torte with seasonal berries. *Add \$2.50*

Dulce de leche cheesecake with seasonal berries. *Add \$2.50*

Turtle cheesecake with seasonal berries. *Add \$2.50*

Caramel Dacquoise with seasonal berries. *Add \$2.50*



## PLATED THREE COURSE SERVICE

Price includes fresh artisan multigrain and sourdough breads, your choice of salad or soup, choice of main course, choice of dessert, coffee and tea service.

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### MAIN COURSE

**HERB CRUSTED SKIN ON PAN SEARED CHICKEN BREAST**  
with light Dijon cream, herb roasted potatoes and seasonal vegetables  
*Lunch (five ounce) \$32.95 Dinner (eight ounce) \$41.95*

**HERB CRUSTED PAN SEARED CHICKEN SUPREME**  
with pommery tarragon cream, herb roasted potatoes and seasonal vegetables  
*Lunch (six ounce) \$35.45 Dinner (eight ounce) \$43.95*

**STUFFED CHICKEN SUPREME**  
with oregano whipped Yukon potatoes, seasonal vegetables, herbed goat cheese, garlic confit and caramelized leeks and cider mustard glaze  
*Lunch (six ounce) \$36.45 Dinner (eight ounce) \$45.95*

**MANHATTAN CUT AAA STRIPLOIN MEDALLION**  
with caramelized onion & oregano whipped Yukon's, honey roasted baby carrots and asparagus, port jus  
*Lunch \$37.45 Dinner \$46.95*

**AAA BEEF STRIPLOIN STEAK**  
with shiitake and brie crumble, caramelized shallot whipped Yukon potatoes and seasonal vegetables  
*Lunch (seven ounce) \$42.95 Dinner (ten ounce) \$55.75*

**AAA PAN SEARED BEEF TENDERLOIN**  
with parsnip and celery root puree, honey roasted baby carrots and asparagus and veal reduction  
*Lunch (five ounce) \$42.95 Dinner (eight ounce) \$59.95*

**PROSCIUTTO WRAPPED ONTARIO PICKEREL**  
with rustic ratatouille, fennel and tomato jam  
*Lunch (six ounce) \$41.95 Dinner (eight ounce) \$58.50*

**PISTACHIO CRUSTED ECO JAIL ISLAND SALMON FILET**  
with chive and shallot potato cake and lemon roasted asparagus  
*Lunch (six ounce) \$39.95 Dinner (eight ounce) \$48.50*

**BEEF TENDERLOIN (FIVE OUNCE) AND CHICKEN SUPREME (SIX OUNCE)**  
with herb roasted potatoes, seasonal vegetables, veal reduction and light dijon cream  
*\$59.95*

**BEEF TENDERLOIN (FIVE OUNCE) AND SHRIMP (THREE x 16/20)**  
with herb roasted potatoes, seasonal vegetables, veal reduction and basil lemon butter  
*\$59.95*

**CHICKEN SUPREME (SIX OUNCE) AND SALMON (FOUR OUNCE)**  
with herb roasted potatoes, seasonal vegetables, light dijon cream and smoked tomato and fennel chutney  
*\$55.75*

### Vegetarian and Gluten Free Options

**SMOKED TOFU AND  
SHIITAKE MUSHROOM  
PEARL BARLEY RISOTTO**  
with arugula pesto  
*Lunch \$30.95 Dinner \$38.95*

**MOROCCAN SPIKED TAGINE**  
with fluffed cous cous and crispy  
chick peas  
*Lunch \$30.95 Dinner \$38.95*



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## ADDITIONAL COURSES

Additional soup  
or salad course  
\$3.99

Antipasto/Antipasto  
seafood course  
\$6.99-\$18.99

Sorbet palate refresher  
\$1.99

### PASTA COURSES

**PENNE/FARFALLE**  
With roasted tomato and basil sauce or  
garlic confit cream, shaved grana padana  
\$5.25

**GOURMET MAC N CHEESE**  
With double smoked bacon crisp, shiitake,  
garlic confit, rosemary panko crust  
\$8.25

**CAPRESE RAVIOLI**  
With buffalo mozzarella basil, cherry  
tomatoes, charred bell pepper cream  
\$8.99

**TRIO SQUASH RAVIOLI**  
With acorn, butternut and kabocha, sage  
pesto cream, crispy leeks  
\$8.99

## ADDITIONAL ENHANCEMENTS

*Select any of the following to enhance your cocktail reception or late-night buffet.*

### PLATINUM HOT HORS D'OEUVRES

Truffle mac and cheese fritter  
Brie and pumpkin arancini  
Spicy crab roll  
Salmon Wellington  
Snow crab coquette  
Prosciutto and apricot en crouete  
Duck confit croquette  
Coconut shrimp  
Wild mushroom and gorgonzola tourtiere  
\$45.50 per dozen

### CHEF'S HOT HORS D'OEUVRES

Beef Wellington  
Cocktail chicken kebab  
Chicken quesadilla  
Vegetarian cocktail spring roll  
Cocktail beef kebab  
Spanakopita  
Szechuan beef satay  
Feta and sundried tomato phyllo  
Vegetarian samosa  
Chorizo empanada  
Mini vegetarian quiche  
\$39 per dozen

### PLATINUM COLD CANAPES

Crab meat, mango and cherry tomato cup  
Lobster crepe purse  
Lobster salad with cherry tomato  
Foie gras waffle cup  
Peking duck crepe  
Smoked trout with fresh herb crème fraiche  
Seared tuna and cucumber  
\$45.50 per dozen

### CHEF'S COLD CANAPES

Smoked chicken pita  
Crab meat pita  
Grilled vegetable and goat cheese pita  
Prosciutto mousse with asparagus  
Thai salad bundle  
Thai chicken tulip  
Salmon rosette with golden caviar  
Cherry tomato with herbed cream cheese  
Herbed goat cheese baguette with thyme  
\$39 per dozen

*Prices are per person and subject to applicable taxes and administration fee.*



## ADDITIONAL ENHANCEMENTS

Select any of the following to enhance your cocktail reception or late-night buffet.

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### VEGETABLE CRUDITÉS AND DIPS

Peppers, carrots, celery, cucumber, cherry tomatoes with peppercorn ranch and roasted red pepper dips.

*Small platter (serves approximately 20 guests) \$68*

*Medium platter (serves approximately 40 guests) \$135*

*Large platter (serves approximately 60 guests) \$205*

### ANTIPASTO BAR (VEGETARIAN)

Grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.

*Small platter (serves approximately 20 guests) \$155*

*Medium platter (serves approximately 40 guests) \$305*

*Large platter (serves approximately 60 guests) \$445*

### ANTIPASTO BAR (VEGETABLES AND CURED MEATS)

Parma prosciutto, capicola, Calabrese salami, grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.

*Small platter (serves approximately 20 guests) \$178*

*Medium platter (serves approximately 40 guests) \$345*

*Large platter (serves approximately 60 guests) \$565*

### ANTIPASTO BAR (WITH SEAFOOD)

Grilled and marinated calamari, shrimp, scallops, mussels, with eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.

*Small platter (serves approximately 20 guests) \$325*

*Medium platter (serves approximately 40 guests) \$645*

*Large platter (serves approximately 60 guests) \$975*

### FINE CANADIAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrita. Served with freshly baked baguettes, assorted crackers, grapes.

*Small platter (serves approximately 20 guests) \$140*

*Medium platter (serves approximately 40 guests) \$265*

*Large platter (serves approximately 60 guests) \$390*

### CHARCUTERIE BOARD

Fine-cured and smoked meats garnished with olives, chutney, baguettes.

*Small platter (serves approximately 20 guests) \$165*

*Medium platter (serves approximately 40 guests) \$315*

*Large platter (serves approximately 60 guests) \$465*



## ADDITIONAL ENHANCEMENTS

Select any of the following to enhance your cocktail reception or late-night buffet.

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### GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, hummus and salsa served with grilled pita triangles, nacho chips and baguette.

*Small platter (serves approximately 20 guests) \$70*

*Medium platter (serves approximately 40 guests) \$135*

*Large platter (serves approximately 60 guests) \$205*

### BRUSCHETTA DUO PLATTER

Classic bruschetta – vine ripened Roma tomatoes, garlic and fresh basil.

Mushroom bruschetta – pan roasted shiitake, portabello and oyster mushrooms, fresh herbs, garlic olive oil.

*Small platter (serves approximately 20 guests) \$70*

*Medium platter (serves approximately 40 guests) \$135*

*Large platter (serves approximately 60 guests) \$205*

### SUSHI BOAT

Finest assortment of sushi; California rolls, yam tempura rolls, spicy tuna rolls, salmon rolls, tuna sushi, salmon sushi, shrimp sushi, accompanied with pickled ginger, soy sauce, wasabi.  
*62-piece sushi boat (one sushi boat serves approximately 20 guests) \$210*

### SUSHI CHEF

Professional sushi master chef making sushi in front of your guests.

*\$16 per person (Based on three pieces of sushi per person)*

### EAST COAST OYSTER BAR

Freshly-shucked P.E.I. Malpeques, Rocky Bays, New Brunswick Beausoleils, served with signature sauces.

*\$16 per person (Based on three oysters per person)*

### BAKED BRIE WHEEL

Brie wrapped in puff pastry served with crostini and berry compote.

*\$145 (Serves approximately 60 guests)*

*Half wheel \$90 (Serves approximately 30 guests)*

### COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce.

*50 pieces \$110*

*100 pieces \$220*



## ADDITIONAL ENHANCEMENTS

Select any of the following to enhance your cocktail reception or late-night buffet.

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### CLASSIC SANDWICH PLATTER

Assorted cocktail sandwiches: Black Forest ham and cheddar, roast turkey and Swiss, roast beef and horseradish, tuna salad and egg salad.

\$6.50

### GOURMET MINI SANDWICHES

Artisan baked multi-grain and sourdough mini buns with a variety of gourmet fillings: Grilled chicken and peppers, roasted Angus prime rib and caramelized onions, smoked ham avocado and brie, poached Atlantic salmon and pea sprouts, finest albacore tuna, grilled vegetables.

\$8.50

### PUB-STYLE COMBO PLATTER

Chicken wings, onion rings, breaded chicken filets and nacho chips, served with plum sauce, barbecue sauce, hot sauces, salsa and sour cream.

\$10.50

### MIXED-GRILL PLATTER

Grilled shrimp skewers, lamb chops, beef kebabs, chicken satays and hot Italian sausage & pepper kebabs.

\$13.65

### SLIDER STATION

Pulled pork sliders, beef sliders and chicken sliders with assorted toppings, cheeses and condiments.

\$12.65 (based on three sliders per person)

### SHANGHAI NOODLE BAR

Create your own stir-fry.

Noodles: Shanghai, rice vermicelli, lo mein, udon

Vegetables: Snow peas, bean shoots, water chestnuts, bok choy, Chinese greens, peppers and shiitake mushrooms

Proteins: Tofu, shrimp, ginger-chicken, Szechuan beef

Sauces: Hoisin, teriyaki or sweet and spicy Thai chili sauce

\$13.25

### TUSCAN PASTA BOWL

Create your own pasta.

Pasta: Regular or whole wheat penne, farfalle, cheese tortellini, linguine

Fillings: Peppers, mushrooms, tomatoes, zucchini, onions, spinach, artichokes, olives

Proteins: Shrimp, grilled chicken, hot Italian sausage

Sauces: Tomato-basil, white wine cream, basil pesto

\$13.25



## SWEET ENHANCEMENTS

Select any of the following to enhance your cocktail reception or late-night buffet.

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### FRESH FRUIT PLATTER

A colourful array of honeydew, cantaloupe, watermelon, golden pineapple, grapes and berries

*Small platter \$95 (serves approximately 20 guests)*

*Medium platter \$180 (serves approximately 40 guests)*

*Large platter \$275 (serves approximately 60 guests)*

### TROPICAL FRUIT DISPLAY

Fresh and juicy mango, papaya, kiwi, golden pineapple, cantaloupe and dragon fruit

*Small platter \$115 (serves approximately 20 guests)*

*Medium platter \$230 (serves approximately 40 guests)*

*Large platter \$375 (serves approximately 60 guests)*

### DESSERT BUFFET

A decadent assortment of tortes, gateaux, cakes, pies, flans, mini pastries and freshly-baked cookies

*\$11.50 (Minimum 25 guests required)*

### GOURMET DESSERT BUFFET

Chocolate-dipped strawberries, hand-rolled chocolate truffles, croqueмбуuche tower, French-style pastries, fresh fruit skewers, plus an assortment of cookies, tortes, gateaux, cakes, pies and flans

*\$14.65 (Minimum 50 guests required)*

### PLATTERS OF ASSORTED BAKED GOODS

Freshly-baked cookies *\$17.99 per dozen*

Chocolate-dipped strawberries *\$29.99 per dozen*

Assorted pastries *\$36 per dozen*

### CHOCOLATE FOUNTAINS

Milk, dark or white chocolate with strawberries, golden pineapple chunks, melon, marshmallows and mini cookies for dipping

*\$12 (Minimum 50 guests required)*

### CREPE AND WAFFLE STATION

Warm Grand Marnier flambéed crepes and waffles, accompanied by fresh fruit, berries, whipped cream and chocolate and caramel sauces

*\$11.25 (Minimum 50 guests required)*



## LATE NIGHT OPTIONS

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### FUNNEL CAKE FRIES

With strawberry reduction, cinnamon spiked sugar, fresh whipped cream.

\$6.50

### GRILLED CHEESE DIPPERS

With garden tomato basil soup shooters.

\$6

### GOURMET GRILLED CHEESE STATION

With applewood smoked cheddar and tomato jam, creamed French brie and caramelized grapes, aged white cheddar and double smoked bacon.

\$10

### SOFT PRETZELS

With jalapeno cheese fondue and German ale fondue.

\$6

### WAFFLE CONE AND FRIED CHICKEN

With chipotle slaw and maple glaze.

\$9.50

### POPCORN STATION

With old fashioned butter and cheddar caramel.

\$6

### STREET MEAT STATION

With hot dogs, Italian sausages, condiments, fresh baked buns.

\$8

### NACHO STATION

With assorted toppings, chili beef, Cajun chicken, sour cream and fresh salsa.

\$11

### INDIVIDUAL GRAB AND GO FISH AND CHIPS

With Alexander Keith's batter, fresh cut fries and house made tartar sauce.

\$12

### FRENCH TOAST STICK STATION

With maple syrup, Chantilly cream and berry coulis.

\$8

### HOT CHOCOLATE AND DONUT STATION

With assorted donuts, fresh whipped cream and caramel.

\$6.50

### CHEF'S POUTINE STATION

Fresh cut french fries, classic St-Albert cheese curds, rich gravy.

\$8

### GOURMET PIZZAS

Selection of chef's stone baked pizzas with assorted toppings.

\$14 per pizza (eight slices)

10 pizzas serve approximately 50 people





# MARCHÉ STATIONS

Available to groups of 50 or more guests.

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## TASTE OF CANADA MARCHÉ

### Ontario and Manitoba

#### GRANNY SMITH APPLE SALAD

with baby romaine, arugula, aged Niagara white cheddar, spiced pecans, roasted bosc pears and maple vinaigrette.

#### MINI CREAMER POTATO SALAD

with double smoked bacon, whole grain mustard aioli, chives and malt vinegar

#### SEASONAL LOCAL GREENS

with assorted vinaigrettes

#### HERB CRUSTED PAN SEARED CHICKEN BREAST

with local apple cider and rosemary glaze

### Alberta

#### DRY AGED HERB AND HORSERADISH TOP SIRLOIN CARVERY

with veal reduction and mustards

*Substitute striploin add \$5*

*Substitute prime rib add \$7*

Medley of seasonal vegetables

### Quebec

#### ARTISAN ROLL, BAGUETTES, FOCACCIA

with whipped butter and oils

#### POUTINE STATION

with russet potato fries, sweet potato fries, veal reduction, local cheese curd, house smoked pork shoulder

### British Columbia and Territories

#### PAN SEARED SALMON

with Macintosh apple and spearmint jam

#### LIVE MUSSEL STATION

with vodka spiked Caesar broth and lemongrass, Thai basil and coconut

### Desserts

Funnel cake fries, butter tarts, Nanaimo bars, cookies, assorted fruit pies

\$58.95



# MARCHÉ STATIONS

*Available to groups of 50 or more guests.*

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## SIDEWINDER'S SMOKEHOUSE AND PIT

Assorted artisan rolls, grilled garlic baguette and corn bread with whipped butter

~

Classic Caesar Salad

Texan potato salad with caramelized onions, crispy bacon

Southern Cobb with charred corn, black beans, avocado, smoked cheddar, chipotle ranch, scallions

Cilantro and lime slaw

Peppercorn and hickory penne salad

~

Loaded potato skins with smoked gouda, corn, black bean and arugula

House-made maple and bourbon baked beans

Honey buttered peaches and cream corn on the cob

## Off the Smoker

Cherry wood smoked shrimp skewers with blueberry ketchup

AAA Top Sirloin with chili spiced tomato chutney

## Off the Grill

Maple Bourbon St. Louis style pork ribs

Hickory glazed quarter chicken

## Desserts

Pies, cobblers, strawberries and meringue, fresh fruit, cheesecakes

\$59.95



## MARCHÉ STATIONS

*Available to groups of 50 or more guests.*

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### THE COPPERHEAD MARCHÉ

Assorted Artisan Rolls, baguettes and focaccia with whipped butter

~

Thai noodle salad

Tomato and bocconcini

Wild rice and cranberry

Scallion and dijon potato

Caesar salad

Baby field greens with vinaigrettes

~

Cured meat platter with capicola,  
salami, calabrese, marinated olives and pickles

### Pasta Sautée Station

Penne, tortellini, fettuccine, GF fusilli

Garlic confit cream, tomato and oregano, basil pesto, olive oils, balsamic

Italian sausage, pulled chicken, black tiger shrimps

Mushrooms, onions, olives, roasted peppers, tomatoes, zucchini, parmesan

### Chef's Carvery Station

HERB CRUSTED ALBERTA BEEF STRIPLOIN  
with local mustards, veal reduction, horseradish's

SALMON WELLINGTON

with wilted arugula, creamed French brie, whole grain mustard hollandaise

### Sautée Station

PEI Mussels with craft beer broth

Sautéed Shrimp with green Thai coconut curry

### Chaffered Items

Caramelized shallot and oregano whipped Yukon potatoes

Steamed market vegetables with honey butter

### Desserts

Cakes, cheesecakes, flans, tortes, fresh fruit

\$67.50



## MARCHÉ STATIONS

*Available to groups of 50 or more guests.*

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### CREATE YOUR OWN MARCHÉ

Assorted artisan rolls with whipped butter

#### Chefs Salads (choose four)

Classic caesar  
Scallion and dijon potato  
Spinach and pear  
Thai noodle  
Tuscan penne  
Wild rice and cranberry  
Tomato and bocconcini  
Greek salad  
Baby field greens  
Apple romaine  
Coleslaw

#### Live Station

Pasta sautee station or Thai noodle station

#### Carvery/BBQ/Smoker (choose three)

Beef striploin carvery  
AAA beef striploin steaks  
AAA grilled tenderloin  
Maple bourbon St. Louis-style pork ribs  
Hickory glazed quarter chicken  
Shrimp skewers  
Spiced pork loin carvery  
Salmon Wellington carvery  
Smoked salmon filets  
Tandoori chicken skewers  
Prime rib carvery (add \$7.00)

#### Potato Dish (choose one)

Caramelized shallot and oregano whipped Yukon potatoes  
Rosemary roasted baby potatoes  
Twice baked potatoes

#### Vegetable Options (choose one)

Steamed market vegetables  
Honey buttered peaches and cream corn on the cob  
Green and yellow beans and baby carrots

#### Desserts

Cakes, flans, tortes, cookies, fresh fruit

\$62.95

*Prices are per person and subject to applicable taxes and administration fee.*



Photos: Images by Paulo

# THE *Unforgettable* PACKAGE

\$189.95 per person, all-inclusive.

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### PACKAGE INCLUDES

Menu tasting for two

Chair covers and premium linen  
at preferred rates

Complimentary parking and coat check

Complimentary entrée for  
DJ and photographer

Champagne service for the head table

## COCKTAIL RECEPTION

One hour standard beverage service during the cocktail reception

MARKET GARDEN BAR with carrot, celery, pepper, cauliflower, broccoli, cucumber, radish, cherry tomatoes, endive, sugar snap peas, roasted red pepper dip, hummus

Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)

GOURMET DIPS & SPREADS PLATTER with roasted red pepper dip, artichoke and asiago dip, hummus and salsa served with grilled pita triangles, baguette and nacho chips.

## DINNER (three-course meal)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection

### APPETIZER (choice of one)

APPLE ROMAINE with baby arugula, baby romaine, Granny Smith apples, sharp aged cheddar, candied pecans, apple cider vinaigrette

or

TOMATO & FIORE DI LATTE with balsamic charred onions, heirloom tomatoes, fior de latte, basil olive oil, sundried tomato oil, dressed micro greens

or

Choice of soup (see selections)

### ENTRÉE (choice of one)

BEEF TENDERLOIN & ROASTED CHICKEN SUPREME COMBINATION PLATE with caramelized shallot whipped Yukon's, seasonal vegetables, port jus, light Dijon cream

or

PAN SEARED CHICKEN SUPREME & ATLANTIC SALMON COMBINATION PLATE with rosemary roasted potatoes, seasonal vegetables, maple peach chutney, light Dijon cream

or

AAA PAN SEARED BEEF TENDERLOIN

with parsnip and celery root puree, honey roasted baby carrots and asparagus, port jus

### DESSERT (choice of one)

ONTARIO FRESH FRUIT CHEESECAKE with fresh seasonal berries

or

TRIPLE CHOCOLATE PYRAMID (gluten free) with fresh seasonal berries

or

MILK CHOCOLATE SALTED CARAMEL TART with fresh seasonal berries

or

CARAMEL DACQUOISE with fresh seasonal berries

## LATE NIGHT

Fresh seasonal fruit and gourmet pizzas

Coffee and tea station

Wedding cake station – cut and platter-display (cake supplied by wedding)

## BEVERAGE SERVICE

Two glasses of house wine during dinner service - Bar closed during dinner

Four hours standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

*ClubLink proudly serves Coca-Cola products.*

*Vegetarian, vegan, lactose-free, gluten-free options are available. We will be happy to accommodate any dietary preferences upon request  
\*Prices are per person (unless otherwise indicated) and are subject to administration fee and applicable taxes.*



# THE *Celebrated* PACKAGE

\$175.95 per person, all-inclusive.

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## PACKAGE INCLUDES

- Menu tasting for two
- Chair covers and premium linen at preferred rates
- Complimentary parking and coat check
- Complimentary entrée for DJ and photographer
- Champagne service for the head table

## COCKTAIL RECEPTION

One hour standard beverage service during the cocktail reception

MARKET GARDEN BAR with carrot, celery, pepper, cauliflower, broccoli, cucumber, radish, cherry tomatoes, endive, sugar snap peas, roasted red pepper dip, hummus

Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)

## DINNER (three-course meal)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection

### APPETIZER (choice of one)

LOCAL FIELD GREENS with red oak, green oak, arugula, beet tops, cherry tomatoes, bell peppers, lemon honey vinaigrette

or

BABY SPINACH with roasted Bosc pears, goat cheese, spiced pecans, maple vinaigrette

or

Choice of soup (see selections)

### ENTRÉE (choice of one)

STUFFED CHICKEN SUPREME with oregano whipped Yukon's, seasonal vegetables, herbed goat cheese, garlic confit and caramelized leeks, cider mustard glaze

or

PISTACHIO CRUSTED ECO JAIL ISLAND SALMON FILET with chive & shallot potato cake, lemon roasted asparagus, maple peach chutney

or

MANHATTAN CUT AAA STRIPLOIN MEDALLION with caramelized onion & oregano whipped Yukon's, honey roasted baby carrots and asparagus, port jus

### DESSERT (choice of one)

TURTLE CHEESECAKE with fresh seasonal berries

or

TRIPLE CHOCOLATE PYRAMID (gluten free) with fresh seasonal berries

or

RASPBERRY PANNA COTTA TORTE with fresh seasonal berries

## LATE NIGHT

- Slider bar
- Coffee and tea station
- Wedding cake station – cut and platter-display (cake supplied by wedding)

## BEVERAGE SERVICE

Two glasses of house wine during dinner service - Bar closed during dinner

Four hours standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)



# THE *Distinguished* PACKAGE

\$155.95 per person, all-inclusive.

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## COCKTAIL RECEPTION

One hour standard beverage service during cocktail reception

MARKET GARDEN BAR with carrot, celery, pepper, cauliflower, broccoli, cucumber, radish, cherry tomatoes, endive, sugar snap peas, roasted red pepper dip, hummus

Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)

## DINNER (three-course meal)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection

### APPETIZER (choice of one)

LOCAL FIELD GREENS with Red oak, green oak, arugula, beet tops, cherry tomatoes, bell peppers, lemon honey vinaigrette

or

Choice of soup (see selections)

### ENTRÉE (choice of one)

HERB CRUSTED CHICKEN SUPREME with rosemary roasted potatoes, seasonal vegetables, light Dijon cream

or

MANHATTAN CUT AAA STRIPLOIN MEDALLION with caramelized onion and oregano whipped Yukon potatoes, honey roasted baby carrots and asparagus, port jus

### DESSERT (choice of one)

TAHITIAN VANILLA CHEESECAKE with blueberry reduction, fresh seasonal berries

or

APPLE BLOSSOM with crème anglaise, fresh seasonal berries

## LATE NIGHT

Seasonal fresh sliced fruit platter

Coffee and tea station

Wedding cake station – cut and platter-display (cake supplied by wedding)

## BEVERAGE SERVICE

Two glasses of house wine during dinner service - Bar closed during dinner

Four hours standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

## PACKAGE INCLUDES

Menu tasting for two

Chair covers and premium linen  
at preferred rates

Complimentary parking and coat check

Complimentary entrée for  
DJ and photographer

Champagne service for the head table



## THE *Gold* PACKAGE

*\$134.95 per person, all-inclusive. Available Fridays and Sundays or during the off season.*

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WINES /26

AMENITIES AND INCLUSIONS /27

### COCKTAIL RECEPTION

**One hour** standard beverage service during cocktail reception  
Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)

### DINNER (three-course meal)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection

#### APPETIZER

LOCAL FIELD GREENS with red oak, green oak, arugula, beet tops, cherry tomatoes, bell peppers, lemon honey vinaigrette

#### ENTRÉE

HERB CRUSTED CHICKEN SUPREME with rosemary roasted potatoes, seasonal vegetables, light Dijon cream

#### DESSERT (choice of one)

TAHITIAN VANILLA CHEESECAKE with blueberry reduction, fresh seasonal berries  
or  
APPLE BLOSSOM with crème anglaise, fresh seasonal berries

### LATE NIGHT

Seasonal fresh sliced fruit platter  
Coffee and tea station  
Wedding cake station – cut and platter-display (cake supplied by wedding)

### BEVERAGE SERVICE

**One hour** standard beverage service during cocktail reception - Bar closed during dinner  
**Two glasses** of house wine during dinner service  
**Three hours** standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

#### PACKAGE ALSO INCLUDES:

Menu tasting for two

Complimentary entrée for  
DJ and photographer

Chair covers and premium linen  
at preferred rates





## BEVERAGES 2018

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CORPORATE MEETING PACKAGE /3

BREAKFAST /4

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### BEVERAGE SERVICE PACKAGES (OPTIONAL)

#### STANDARD BEVERAGE SERVICE

House bar spirits

Red and white wine by the glass

Domestic/imported bottled beer

Caesars

Minerals and juices

Two glasses of wine per guest with dinner  
(house domestic)

*Five Hours: \$47.50/per adult*

#### DELUXE BEVERAGE SERVICE

House and Premium bar spirits

Red and white wine by the glass

Domestic/imported/bottled/draught beer

Caesars

Minerals and juices

House and premium liqueurs and martinis

Two glasses of wine per guest with dinner  
(house domestic)

*Five Hours: \$53.75/per adult*

#### SOFT BAR PACKAGES

Seven hour unlimited non-alcoholic  
beverages (juices, soft drinks, minerals)

*\$14.95/per adult*

Seven hour children's unlimited soft bar  
*\$7.95/per child*

### A LA CARTE BEVERAGE PRICES

Domestic Beer \$5.25

Domestic Premium Beer \$5.55

Imported Beer \$6.10

Palm Bay \$7.75

Cocktails (1oz) from \$6.75

House Bar Spirits:

Scotch/Rye/Rum/Vodka/Gin (1oz) \$6.05

Premium Bar Spirits:

Scotch/Rye/Rum/Vodka/Gin (1oz) \$6.75

Liqueurs (1oz) \$5.90-\$7.00

Cognac V.S. only (1oz) \$8.25

Red and White Wine (5oz) glass  
*\$7.25 and up*

Alcoholic Punch (Serves 50) \$187.50

Non-Alcoholic Punch (Serves 50) \$86.85

Virgin Cocktails \$3.25

Dasani Bottled Water (591ml) \$2.50

Eska Sparkling Bottled Water (355 ml)  
*\$2.50 / (750 ml) \$6.25*

Fountain Soft Drinks \$2.75

Bottled Soft Drinks \$2.95

Bottled Minute Maid Juices (450ml) \$3.25

Powerade® \$3.25

Freshly-brewed regular and  
decaffeinated coffee  
*\$2.25/cup*

Selection of traditional and herbal teas  
*\$2.25/cup*



## EVENT WINE SELECTIONS 2018

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### WHITE WINES

Meridian Chardonnay (California) \$38.95

Beringer Stone Cellar Chardonnay (California) \$39.95

Trius Sauvignon Blanc (Canada) \$37.45

Lindeman's Bin 95 Sauvignon Blanc (Australia) \$35.45

Crush Pinot Grigio (Canada) \$32.25

Peller Estates Family Series Chardonnay (Canada) \$31.25

### RED WINES

Beringer Knights Valley Cabernet (California) \$71.00

Saltram 1859 Shiraz (Australia) \$50.00

Cellar No. 8 Zinfandel (California) \$49.95

Gabbiano Chianti (Italy) \$39.95

Beringer Stone Cellar Cabernet Sauvignon (California) \$40.95

Wolf Blass Yellow Label Cabernet/Sauvignon (Australia) \$48.95

Trius Cabernet Sauvignon (Canada) \$37.45

Lindeman's Bin 50 Shiraz (Australia) \$35.55

Crush Merlot (Canada) \$34.25

Peller Estates Family Series Cabernet/Merlot (Canada) \$31.25

### SPARKLING WINE

Mionnetto Prosecco \$44.95

Henkel Sparkling Wine \$44.95

Villa Sandi Prosecco \$36.50

# WHERE HOSPITALITY SETS THE SCENE

## MAKE EVERY MOMENT UNFORGETTABLE

Your wedding is a special day of love and family. It is a day for union, for forming a partnership in life... a day when two become one. We think you deserve the joy a well-made wedding brings. We think you deserve a wonderful beginning that will resound throughout your lives together. The arrangements must be just right.

There can be no second-best.

Our job is to be attentive to the tiniest details of timing, quality and atmosphere. Your job is to share the joy and revel in the feeling.

## FOR A DAY YOU'LL REMEMBER, A DAY THAT BEGINS A LIFE TOGETHER

Our purpose is to make our guests feel comfortable and at home during their visit, so we get excited about the little details. Let our professional staff customize menus and room layouts to ensure your special day unfolds better than you imagined.

We understand the importance of proper planning and go out of our way to make your wedding a spectacular and memorable day.

## IT'S A SPECIAL DAY FOR US TOO

At ClubLink our clubhouses and function rooms render the perfect atmosphere for a joyful wedding. Highlighted by spectacular scenery and attentive service, we can provide you with exactly the ambiance that you are expecting for your affair.

Our team will work closely with you to assure every detail of your wedding or reception with ClubLink is exactly as planned. As soon as you enter one of our facilities, our goal is to exceed all expectations. Visit us soon.



Photo: Images by Paulo

## VENUE INCLUDES THE FOLLOWING AMENITIES:

Open year-round

Versatile banquet rooms can accommodate intimate to large-scale events

Beautiful indoor and outdoor spaces for ceremonies

Menus and packages customized to suit your every need

Catering to guests with dietary restrictions

Men's and ladies' locker rooms with showers

Wireless high-speed internet access

Audio-visual equipment, projectors, screens and wireless microphone – available upon request  
*\*at preferred rates*

Superior customer service and attention to detail

Golf carts for photos

*\*for Bride and Groom and Photographer only*

Photography permit not required

Abundant complimentary parking

Experience hosting ethnic weddings of all types

Dedicated in-house catering coordinator

## ALL WEDDING PACKAGES INCLUDE...

One hour of standard bar service during cocktail reception

Wine service with dinner

Four hours of standard bar service after dinner  
*\*except for Gold Package*

Menu tasting for two (\$150 value)

Complimentary meal for DJ and photographer (\$150 value)

Special children's menu (\$25.95)

Chair covers and premium linen at preferred rates

On-site ceremony at a preferred rate

Menu upgrades and special requests available

*Soft bar only packages available.  
Additional bar hours and premium bar  
available upon request.*