



# GROUP & CORPORATE DINING PACKAGES

LAKE OF BAYS, MUSKOKA • ONTARIO





## BIGWIN ISLAND GOLF CLUB OFFERS A VARIETY OF GROUP AND CORPORATE DINING PACKAGES TO COMPLEMENT YOUR PROFESSIONAL GOLF OUTING

Our Marine Dining Room has a historic atmosphere, and offers unforgettable panoramic views of The Lake of Bays. Here, you can choose a sumptuous three course meal, gourmet casual fare, or a quick bite and cocktails to enjoy before or after your round.

Whether looking to enjoy some snacks before or after your round, a casual lunch at the 'Turn', and/or a gourmet dinner after the round; Bigwin has choices to suit your specific needs.



**PLEASE CONTACT US DIRECTLY  
TO BOOK YOUR CORPORATE OR  
GROUP PACKAGE TODAY.**

**Filipe De Sousa**

Culinary / Food & Beverage Manager

**[fdesousa@bigwinislandgc.com](mailto:fdesousa@bigwinislandgc.com)**

**or 1 (800) 840-4036 Ext. # 119**







### **HORS D'EOUVRES AND LIGHT APPETIZERS**

*Ranging from \$3 to \$4 per person per piece*

Choose from selection of Light Appetizers and Gourmet Hors D'oeuvres to suit your appetite!

### **CORPORATE "LUNCH ON THE COURSE"**

*\$19 per person choose either:*

- A Boxed Lunch - placed on cart and/or available at the Halfway House
- BBQ Lunch "At The Turn" - available as you pass through the Halfway House

### **CORPORATE PRE SET DINNER MENUS**

Ranging from \$46 to \$65 per person

### **GOURMET LUNCH AND DINNER PACKAGES**

*Including both Lunch and Dinner*

Ranging from \$85 to \$100 per person

**\*All prices above are subject to applicable taxes and gratuity**

Note: At time of confirming number of golfers and menu selection, please advise of any special dietary restrictions, vegetarian requests and/or food allergies or intolerances so that a suitable alternative can be arranged for your guest(s).

## BREAKFAST MENU

All prices are per person and subject to taxes and gratuity  
Minimum Guests - 16 people

### Continental Station

Assortment of fresh Muffins, Breads  
Bagels and Pastries  
Jams and Butter

**\$4**

### Assorted Cereals & Yogurt Station

Greek Yogurt, Cereals, Granola and  
Oatmeal, Nuts, Fruit Preserves,  
Maple Syrup Toppings  
Assorted fresh Fruit

**\$6**

### English Breakfast Station

Scrambled Eggs, Maple Bacon,  
Breakfast Sausage, Roasted Tomato,  
Forest Mushrooms,  
Home Fries, Breads, Toast  
Or Build your Own Omelet

**\$13**

### Beverage Station

Coffee, Tea and Fruit Juices

**\$3**

**Enjoy all of the above as our Full Breakfast for \$19.95**

## HORS D'OEUVRES & LIGHT APPETIZERS:

### LIGHT APPETIZERS

\$3 each per person plus  
applicable taxes and gratuity

- Savory Vegetable Spring Rolls
- Breaded Chicken Fingers & Fries
- Lightly Coated Traditional Fries
- Thin Cut Sweet Potato Fries
- Vegetable Platter and Dip
- Bigwin Bruschetta
- Cheesy Garlic Bread

### GOURMET HORS D'OEUVRES

\$4 per person plus applicable  
taxes and gratuity

- Lightly Breaded Calamari Rings  
and Chipotle Mayo
- Beer Battered Onion Rings
- Small Three Cheese Pizza
- Five Lake of Bays Beer Battered  
Shrimp
- Nachos and Cheese Jalapeños
- Bigwin's Chicken Wings
- Hot, Medium, BBQ, or Honey Garlic
- Three Cheese Quesadilla
- Pork Pot Stickers
- Delhi Vegetable Samosa

## CORPORATE "LUNCH ON THE COURSE" OPTIONS

\$19 per person plus applicable tax and gratuity

### BOXED LUNCH

OR

### LUNCH "AT THE TURN"

(Placed on Cart and/or available at the Halfway House)

*Choice of one of each listed below:*

- Sandwich
- Fresh Fruit piece
- Potato chips
- Chocolate or Granola bar
- Soft Drink

(As you pass through the Halfway House)

*Choice of either:*

- Angus Beef Burger
- Chicken Paillard
- Hot Dog
- German Sausage

*Served with:*

- Assorted Condiments
- Choice of Soft Drink
- Bag of Chips

## CORPORATE PRE SET MENU

### SPECIALTY PRE SET MENU A

\$45 per person plus applicable tax and gratuity

#### **Traditional Caesar Salad**

Leaves of Romaine Lettuce, Croutons, and Shaved Parmesan Creamy Caesar Dressing.

#### **Pan-seared Chicken Breast Supreme**

Filled with Cranberry Compote & Goats Cheese Roasted Mini Redskin Potatoes, Seasonal Vegetable Bundle and Cafe au Lait sauce.

#### **Warm Chocolate Cake**

Vanilla Ice Cream, Assorted Berries Chocolate Sauce.

**Coffee and Tea Service**

### SPECIALTY PRE SET MENU B

\$65 per person plus applicable tax and gratuity

#### **Seared Scallop & Tiger Shrimp Duet**

Wrapped in Leek, Julienne of fried Sweet Potato Parsley Supreme Sauce.

#### **Oven Roasted 8 ounce Beef Tenderloin**

Crusted with Padano Cheese & Herbs, Pavé of Potato, Mélange of Vegetables and Marsala Jus.

#### **Classic Crème Brûlée**

Candied Orange Zest and Seasonal Berries.

**Coffee and Tea Service**

## GOURMET PACKAGE 1

Includes Lunch and Dinner - \$100 per person plus applicable taxes and gratuity

### LUNCH MENU CHOICES:

#### BOXED LUNCH

OR

#### LUNCH "AT THE TURN"

(Placed on Cart and/or available at the Halfway House)

*Choice of one of each listed below:*

- Sandwich
- Fresh Fruit piece
- Potato chips
- Chocolate or Granola bar
- Soft Drink

(As you pass through the Halfway House)

*Choice of either:*

- Angus Beef Burger
- Chicken Paillard
- Hot Dog
- German Sausage

*Served with:*

- Assorted Condiments
- Choice of Soft Drink
- Bag of Chips

### DINNER MENU:

#### Caprese Salad

Vine Ripened Tomatoes & Bocconcini Pesto & Aged Balsamic Reduction.

#### Duet of Grilled 8 ounce Dry Aged Beef Strip Loin & Butter Poached Lobster Tail

Mélange of Vegetables, Roasted Potatoes and Cabernet Jus.

#### Butterscotch Cheesecake

Scotch Whiskey Caramel Sauce

#### Coffee and Tea Service

## GOURMET PACKAGE 2

Includes Lunch and Dinner - \$85 per person plus applicable taxes and gratuity

### LUNCH MENU CHOICES:

#### BOXED LUNCH

(Placed on Cart and/or available at the Halfway House)

*Choice of one of each listed below:*

- Sandwich
- Fresh Fruit piece
- Potato chips
- Chocolate or Granola bar
- Soft Drink

OR

#### LUNCH "AT THE TURN"

(As you pass through the Halfway House)

*Choice of either:*

- Angus Beef Burger
- Chicken Paillard
- Hot Dog
- German Sausage

*Served with:*

- Assorted Condiments
- Choice of Soft Drink
- Bag of Chips

### DINNER MENU:

#### Poached Pear Salad

Julienne Vegetables & Praline Pecans Old Cheddar Crumble & Bacon Vinaigrette.

#### Grilled Atlantic Salmon

Saffron Risotto, Mélange of Vegetables and Lemon Buerre Blanc.

#### Caramel Crunch Cake

Pecan Meringue Crust, White Chocolate Mousse Caramel and Berry Coulis.

#### Coffee and Tea Service





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**BIGWINISLAND.COM**

*See you on the Island!*

A PRIVATE EQUITY GOLF CLUB WELCOMING CORPORATE AND  
PUBLIC PLAY WHERE THE JOURNEY BEGINS.