

*The Oakville
Golf Club*

2018

*Catering
Package*

THE OAKVILLE GOLF CLUB

Events

905-845-8321—Ext 50 lserpe@oakvillegolfclub.com

HOST BAR

LIQUOR \$6.50

DOMESTIC BEER \$5.50

IMPORTED BEER \$6.50

PERRIER \$3.25

JUICES \$3.50

SOFT DRINKS \$2.75

NONALCOHOLIC PUNCH (1 GALLON) \$80

ALCOHOLIC BUNCH (1 GALLON) \$160

CASH BAR

LIQUOR \$8.00

HOUSE WINE \$9.50

DOMESTIC BEER \$7.00

IMPORTED BEER \$9.00

PERRIER \$4.25

JUICES \$3.00

SOFT DRINKS \$3.00

The above prices are subject to HST and a 15% Service Charge. Prices are subject to change.

CATERING WINE LIST

WHITE WINE

PELLER FAMILY SERIES CHARDONNAY	VQA ONTARIO	\$ 32.00
SANTA CAROLINA RESERVA CHARDONNAY	CHILE	\$ 33.00
CRUSH PINOT GRIGIO	VQA ONTARIO	\$ 33.00
PASQUA SOAVE	ITALY	\$ 34.00
STONEBURN SAUVIGNON BLANC	NEW ZEALAND	\$ 40.00

RED WINE

PELLER FAMILY SERIES CABERNET/MERLOT	CANADA	\$ 32.00
SANTA CAROLINA RESERVA MERLOT	CHILE	\$ 33.00
WOOLSHED PINOT NOIR	AUSTRALIA	\$ 40.00
WALTZING MATLIDA SHIRAZ	AUSTRALIA	\$ 45.00
RAYMOND CABERNET SAUVIGNON	CALIFORNIA	\$ 47.00

SPARKLING WINE/CHAMPAGNE

XOXO SPARKLING PINOT GRIGIO CHARDONNAY	VQA ONTARIO	\$32.00
CODORNIU BRUT CAVA	SPAIN	\$ 37.000
VEUVE CLICQUOT BRUT	FRANCE	\$150.00

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BREAKFAST BUFFET MENU

THE CONTINENTAL BREAKFAST

FRESHLY BAKED MUFFINS
DANISH
PASTRIES
CROISSANTS
CREAMERY BUTTER
FRUIT PRESERVES
SEASONAL FRUIT
APPLE, CRANBERRY AND ORANGE JUICES
COFFEE
SELECTION OF TEAS
\$16 PER PERSON

THE OGC HOT BREAKFAST

MINIMUM OF 20 PEOPLE

FRESHLY BAKED MUFFINS
FRESH FRUIT PLATTER
SCRAMBLED EGGS
BACON
SAUSAGE
TRADITIONAL HOME FRIED POTATOES
COFFEE
SELECTION OF TEAS
\$ 20 PER PERSON

ADD:

CHEF'S OMELET BAR
\$6 PER PERSON

EGGS BENEDICT
\$5 PER PERSON

CHEF'S CARVED VIRGINIA SMOKED HAM OR WHOLE SLICED PEAMEAL BACON
\$6 PER PERSON

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BRUNCH BUFFET

MINIMUM OF 50 PEOPLE

MUFFINS
CROISSANTS
DANISH
PASTRIES
APPLE, CRANBERRY AND ORANGE JUICES
COFFEE
SELECTION OF TEA

COLD SELECTIONS

GARDEN GREENS
CAESAR SALAD
POTATO SALAD
TOMATO & BOCCONCINI SALAD
SMOKED SALMON

HOT SELECTIONS

BACON
FARMER'S SAUSAGE
HOME FRIED POTATOES
TRADITIONAL EGGS BENEDICT

CHEF'S OMELET STATION

FARM FRESH EGGS, HAM, SAUSAGE, SWEET PEPPERS, TOMATOES, ASPARAGUS, ONIONS,
MUSHROOMS, CHEDDAR CHEESE

CHEF'S CARVING STATION

HAND CARVED SLICED TOP SIRLOIN

\$39 PER PERSON

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WORKING LUNCH BUFFET

SOUP OF THE DAY
GARDEN GREEN SALAD
CAESAR SALAD

ASSORTED SANDWICHES
HAM AND CHEESE, ROAST BEEF, TUNA SALAD, EGG SALAD AND SALMON SALAD

GRILLED VEGETABLE AND FETA WRAPS
HOMEMADE COOKIES
COFFEE
SELECTION OF TEAS

\$23 PER PERSON

HOT ITALIAN LUNCH BUFFET

GARLIC BREAD
GARDEN GREEN SALAD
TOMATO & BOCCONCINI SALAD
STUFFED CANNELLONI WITH SPINACH & RICOTTA CHEESE

CHOICE OF PROTIEN:

CHICKEN PARMESAN
OR
VEAL PARMESAN

SEASONAL VEGETABLES
TIRAMISU
COFFEE
SELECTION OF TEAS

\$29 PER PERSON

HOT GREEK LUNCH BUFFET

PITA BREAD
HUMMUS
TZATZIKI
TRADITIONAL GREEK SALAD
GARDEN GREEN SALAD
GRILLED PORK SKEWERS
CHICKEN SOUVLAKI SKEWERS
HERB INFUSED RICE
MIXED GRILLED VEGETABLES
TRADITIONAL BAKLAVA
COFFEE
SELECTION OF TEAS

\$28 PER PERSON

PICNIC LUNCH BUFFET

FRESH BREAD ROLLS
MIXED GREEN SALAD
POTATO SALAD
VEGETARIAN PASTA
ROASTED CHICKEN
VEGETABLE MEDLEY
ASSORTED SQUARES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
SELECTION OF TRADITIONAL AND HERBAL TEAS

\$28 PER PERSON

OGC LUNCH BUFFET

FRESH BREAD ROLLS
MIXED GREEN SALAD
CAESAR SALAD
ROASTED CHICKEN
SALMON FILLETS
VEGETABLE MEDLEY
ROASTED POTATOES
ASSORTED COOKIES & SQUARES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
SELECTION OF TRADITIONAL AND HERBAL TEAS

\$33 PER PERSON

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PLATED LUNCH MENU

SERVED TWO COURSE MEAL FEATURING MAIN COURSE AND DESSERT

ADD SOUP OR SALAD

\$6 PER PERSON

CHICKEN SUPREME

5OZ. BONE IN HERB CRUSTED CHICKEN SUPREME

\$31

GRILLED STRIPLOIN STEAK SANDWICH

6OZ BEEF STRIPLOIN, SAUTEED ONION, MUSHROOMS, SWISS CHEESE, HORSERADISH AIOLI,

FRENCH BAUGUETTE

\$33

5OZ. CANADIAN AAA TENDERLOIN

RED WINE DEMI-GLACE

\$39

4OZ ATLANTIC SALMON FILLET

LEMON DILL BEURRE BLANC

\$31

5OZ. GRILLED HALIBUT FILLET

SUNDRIED TOMATO PESTO

\$38

CHEESE TORTELLINI

TORTELLINI NOODLES, GRILLED VEGETABLES, ROSÉ SAUCE

\$28

TRADITIONAL COBB SALAD

ROMAINE LETTUCE, HARD BOILED EGG, HAM, CHEDDAR CHEESE, BACON, BLACK OLIVES, BLUE CHEESE DRESSING

\$24

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COCKTAIL RECEPTION

CRUDITÉS

ASSORTED RAW VEGETABLES, RANCH DIP

SMALL	MEDIUM	LARGE
\$45	\$85	\$115

LOCAL ARTISAN CHEESE

ASSORTED SOFT AND HARD CHEESES, DRIED FRUIT, NUTS, CRACKERS

SMALL	MEDIUM	LARGE
\$75	\$125	\$255

ANTIPASTO PLATTER

ASSORTED GRILLED VEGETABLES, SELECTION OF OLIVES, ITALIAN CURED MEATS, SMOKED SALMON,
PESTO TOMATO AND BOCCONCINI SALAD

\$285 LARGE

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE

\$300 (100 PIECES)

ASSORTED FINGER SANDWICHES

BLACK FOREST HAM AND CHEESE, TUNA SALAD,
SALMON SALAD, EGG SALAD, CUCUMBER AND CREAM CHEESE

\$21 PER DOZEN

ARTISAN FINGER SANDWICHES AND WRAPS

SMOKED SALMON PINWHEEL, ROASTED VEGETABLE SLIDERS,
ROAST BEEF ON CIABATTA BREAD, CHICKEN AND PESTO MAYO ON A BAGUETTE

\$28 PER DOZEN

FRESH FRUIT PLATTER

SMALL	MEDIUM	LARGE
\$60	\$100	\$140

ASSORTED FRESHLY BAKED COOKIES

\$22 PER DOZEN

SELECTION OF ASSORTED SQUARES

\$16 PER DOZEN

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HOR D'OEUVRES

\$34 / DOZEN

SMOKED SALMON ON RYE WITH CRÈME FRAICHE

SATAYS – BEEF, CHICKEN, PORK

PROSCIUTTO AND MELON SKEWERS

SPINACH AND FETA SPANAKOPITA

COCONUT SHRIMP

BEEF WELLINGTON

BAKED RASPBERRY BRIE

COLD ROLLS

CHEF'S PREMIUM HOR D'OEUVRES

\$39 / DOZEN

FIG PORT JELLY AND BRIE CROSTINI

CRAB CAKES

BEEF AND BLUE CHEESE CROSTINI

CALIFORNIA ROLLS

SHRIMP COCKTAIL

BACON WRAPPED SCALLOPS

TUNA CEVICHE

LAMB LOLLIPOPS

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LIVE FOOD STATIONS

OYSTER STATION

CHEF TO SHUCK SEASONAL EAST COAST OYSTERS

GARNISHES: COCKTAIL SAUCE, LEMON AND LIME WEDGES, APPLE MIGNONETTE AND FLAVOURED HOT SAUCE
MARKET PRICE

CHEF CARVING STATION

BEEF STRIPLOIN SERVED ON CIABATTA BREAD,
HORSERADISH, DIJON AND JUS
\$13 PER PERSON

TACO STATION

SHRIMP, CHICKEN, BEEF, FRESH SOFT TORTILLA SHELLS
CHEF'S CHOICE OF GARNISHES AND ACCOMPANIMENTS
\$12 PER PERSON

CREPE STATION

NUTELLA, BANANA, WHIPPED CREAM,
\$8 PER PERSON

LOCALLY HANDCRAFTED FRESH PASTA

PENNE PASTA, CHEESE TORTELLINI,
ALFREDO SAUCE, TOMATO BASIL SAUCE
GARNISHES: GRILLED CHICKEN, ITALIAN SAUSAGE, BABY SHRIMP, SWEET BELL PEPPERS, MUSHROOMS, ONIONS,
ASPARAGUS, GREEN PEAS, PARMESAN CHEESE AND FRESH BLACK PEPPER
\$15 PER PERSON

ANTIPASTO STATION

MINIMUM 25 PEOPLE

ASSORTED ARTISANS BREADS, FOCACCIA BREAD, HUMMUS, ASSORTED GRILLED VEGETABLES, SELECTION
OF OLIVES, ITALIAN CURED MEATS, PARMESAN CHEESE, CAPRESE SALAD, SMOKED SALMON, FRIED
CALAMARI, MARINATED MUSHROOMS AND ARTICHOKES, SEASONAL FRUIT
\$20 PER PERSON

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ROAST PRIME RIB DINNER BUFFET

MINIMUM OF 50 PEOPLE
FRESH BAKED BREADS WITH BUTTER

SALADS

GARDEN GREEN SALAD
CLASSIC CAESAR
TOMATO AND BOCCONCINI
BEAN SALAD

HOT SELECTIONS

CHEF'S CARVING STATION - ROASTED PRIME RIB OF BEEF WITH AU JUS AND HORSERADISH
PAN SEARED SALMON FILET WITH A FRESH LEMON DILL SAUCE
PENNE NOODLES WITH GRILLED VEGETABLES WITH A TOMATO PESTO SAUCE
MEDLEY OF FRESH SEASONAL VEGETABLES
ROASTED MINI POTATOES
YORKSHIRE PUDDING

DESSERTS

FRESH FRUIT PLATTER
ASSORTED CAKES AND PASTRIES
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE
SELECTION OF TRADITIONAL AND HERBAL TEAS

\$ 59 PER PERSON

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OGC DINNER BUFFET

FRESH BAKED BREADS WITH BUTTER

SALADS

CAESAR SALAD

MIXED GREEN SALAD

BEAN SALAD

HOT SELECTIONS

LIVE CHEF'S STATION – WITH CHOICE OF:

WHOLE SALMON WITH FENNEL SLAW

OR

ROAST CHICKEN WITH RED PEPPER COULIS

VEGETARIAN LASAGNA

MEDLEY OF FRESH SEASONAL VEGETABLES

ROASTED MINI POTATOES

DESSERTS

ASSORTED SQUARES

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE

SELECTION OF TRADITIONAL AND HERBAL TEAS

\$ 43 PER PERSON

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DINNER ENTRÉES

SERVED WITH SEASONAL VEGETABLES AND POTATOES OR RICE

INCLUDES: FRESH BAKED BREADS, CHOICE OF SOUP OR SALAD, CHOICE OF DESSERT, FRESH BREWED REGULAR AND DECAFFEINATED COFFEE, TRADITIONAL AND HERBAL TEAS

8OZ BEEF TENDERLOIN

WILD MUSHROOM RAGOUT

\$60

ROASTED CHICKEN

MUSHROOM CREAM SAUCE

\$40

STUFFED CHICKEN SUPREME

GUINNESS CHEESE & PROSCIUTTO, MUSHROOM DUXELLE, SPINACH & GOAT CHEESE

\$42

SEARED ATLANTIC SALMON

RED PEPPER COULIS

\$40

ROAST PORK TENDERLOIN

GRAIN MUSTARD DEMI-GLACE

\$38

PAN SEARED HALIBUT

TURMERIC AND COCONUT CREAM SAUCE

\$49

TOMATO & ASPARAGUS RISOTTO

WITH TRUFFLE OIL

\$30

WILD MUSHROOM RAVIOLI

TOMATO CREAM SAUCE, PARMESAN CHEESE

\$34

BLACK BEAN TART

TOMATO BASIL SAUCE

\$34

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SOUP SELECTIONS

MUSHROOM SPINACH & ORZO
ROASTED CHICKEN & VEGETABLE
CLASSIC MINESTRONE
ROASTED TOMATO
CARROT AND GINGER
BUTTERNUT SQUASH
CREAM OF MUSHROOM
ROASTED POTATO AND LEEK GARNISHED WITH CRISPY LEEK STRAWS

SALAD SELECTIONS

MIXED GREENS
ENGLISH CUCUMBERS, FIELD TOMATOES, CELERY, JULIENNE CARROTS
CLASSIC CAESAR
SHAVED PARMIGIANINO, FRESH BAKED CROUTONS
BABY SPINACH
SLICED STRAWBERRIES, PINE NUTS, BERMUDA ONION AND CRUMBLED GOAT CHEESE
MEDITERRANEAN SALAD
BIBB LETTUCE, RADICCHIO, CUCUMBER, FIELD TOMATOES, RED ONIONS, PEPPERS, BLACK OLIVES, FETA CHEESE
CAPRESE SALAD (+ 1.99)
SLICED TOMATO, MOZZARELLA CHEESE, FRESH BASIL, AGED BALSAMIC VINEGAR
ARUGULA AND POACHED PEAR (+1.99)
RED ONION, CHERRY TOMATOES, CRUMBLED BLUE CHEESE

DESSERTS

ICE CREAM

CHOCOLATE OR VANILLA, FRESH BERRIES

APPLE CRUMBLE

WITH BROWN SUGAR SAUCE

KEY LIME TART

WITH FRESH BERRIES COMPOTE

BREAD PUDDING

WHITE CHOCOLATE CHUNKS AND CRANBERRIES

MINI MOLTEN CHOCOLATE CAKE

WITH ORANGE CRÈME ANGLAISE

CRÈME BRULÉE

SEASONAL FLAVOURS

LEMON CURD

WITH FRESH BLUEBERRIES

NEW YORK STYLE CHEESE CAKE

WITH FRESH FRUIT COULIS

AUDIO VISUAL RENTALS

SCREEN	\$ 15.00
LCD PROJECTOR	\$ 50.00
PEDESTAL SPEAKERS X2	\$200.00

IN HOUSE MICROPHONE AVAILABLE AT NO EXTRA CHARGE. ANY ADDITIONAL A/V REQUIREMENTS TO BE QUOTED SEPARATELY

ROOM RENTAL CHARGE

OAK ROOM EAST	\$ 500.00
OAK ROOM WEST	\$ 500.00
OAK ROOM	\$ 1000.00
MEMBERS DINING ROOM	\$ 500.00
CEREMONY FEE	\$ 500.00

PLEASE NOTE: WE **DO NOT** ALLOW OUTSIDE FOOD INTO THE CLUB AND **DO NOT** ALLOW FOOD TO EXIT THE BUILDING FOR HEALTH AND SAFETY PURPOSES.

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