



Special Events Package

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Breakfast Options

Continental Breakfast Buffet

Fresh croissants, muffins, Danishes, assorted bagels served with jams and sweet butter, yogurts & sliced fruit display. Fresh brewed coffee, tea & a selection of bottled juice on a station
\$12 per person

All Canadian Breakfast Buffet

Country fresh scrambled eggs, home fries, maple smoked bacon, pork sausage, fresh breakfast pastries and sliced fruit display.
Coffee, Tea & bottled juice station.
\$16 per person

Breakfast Burrito

Warm flour tortilla filled with scrambled eggs, house-made pico de gallo, cheddar cheese, and pickled jalapenos.
Served with Salsa and Sour Cream on the side.
Fresh brewed coffee, tea and a selection of bottled juices.
\$14 per person

Smoked Salmon and Bagels

Fresh bagels and cream cheese served with smoked salmon, julienned shallots, chopped capers and pea sprouts.
Fresh brewed coffee, tea and a selection of bottled juices.
\$14 per person

Per Dozen — \$18

Your choice of Danishes, muffins, croissants or a combination of each



All pricing is subject to applicable taxes and service charge



Buffet Luncheon Options

Galt Deli Sandwich Buffet

Tureen of the Soup of the Day

Galt Country Club Mixed Greens Display with a variety of Toppings and Dressings

Assorted Sandwiches & Wraps

Seasonal Fresh Fruit and Assorted squares

Fresh Brewed Coffee/Tea station

\$18 per person

Design you Own Sandwich Buffet

Tureen of the Soup of the Day

Galt Country Club Mixed Greens display with a variety of Toppings and Dressings

Pesto Pasta Salad, German-style Potato Salad

Design Your Own Sandwiches which include a variety of Deli Meats, Cheese, Spreads, Pickles and Relish

Assorted White and Whole Wheat Bread, Ciabatta Buns and Wraps

Seasonal Fresh Fruit and Assorted squares

Fresh Brewed Coffee/Tea station

\$16 per person

Southern BBQ Buffet

Potato, corn and sweet pepper chowder

Tomato, Black Beans, Red Onion, Jalapeno and Romaine Lettuce tossed in a Sherry and Olive Oil Dressing

24hr Molasses Baked Beans, Texas Coleslaw

House Smoked Beef Brisket on Kaiser Bun with Pickled Red Onion

Pulled Chicken with Warm White Corn Tortillas, Guacamole, Sour Cream and Salsa

Seasonal Fresh Fruit and Assorted squares

Fresh Brewed Coffee/Tea station

\$23 per person

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Hot Luncheon Buffet

Soup and Salads

Select (2) options from the following:

Tureen of the Soup of the Day

Galt Country Club Caesar Salad with Maple Smoked Bacon, Herbed Croutons, and house-made Caesar Dressing

Chef's Choice Pasta Salad

Galt Country Club Mixed Greens Display with Assorted Toppings and Dressings

Ribbon and Roots Salad with Shaved Heirloom Carrots, Roasted Golden Beets, Baby Arugula, Feta Cheese tossed in a Maple Cider Vinaigrette

Asian Noodle Salad with an Orange Ginger Soya Dressing

Entrées

Select (2) options from the following:

Meat Lasagna with Spinach and Ricotta filling topped with Parmesan and Mozzarella and served with Garlic Bread

Tender Braised Chicken and Spring Vegetables served over Egg Noodles finished with Tarragon Cream Sauce

House Breaded Pork Schnitzel topped with Caramelized Onions and Warm Sauerkraut

Penne Pasta with Roasted Sweet Pepper, Grilled Red Onions and Spicy Italian Sausage in a Pesto and Roasted Tomato Sauce

Eggplant, Sweet Pepper, and Summer Squash Curry served over Lemongrass and Ginger steamed Jasmine Rice

Warm Roasted Shaved Roast Beef served with House-made Jus, Demi Baguette, Horseradish Mayo and Swiss Cheese

Dessert Display

Assorted Dessert squares & Seasonal Fruit

\$26 per person

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Plated Luncheon Options

Your lunch will include warm rolls & butter, one salad selection, one entrée selection and dessert.

Salads

Galt Country Club Caesar Salad with Maple Smoked Bacon, Herbed Croutons, and House-made Caesar Dressing
Mixed Greens tossed with Shaved Cucumber, Radishes, Carrot Ribbons and Toasted Sunflower Seeds, in House-made Herb Dressing

Baby Spinach and Roasted Beet Salad with Toasted Walnuts in a Cider and Grainy Mustard Vinaigrette

Entrées

Entrées to be served with Chef's choice potatoes & seasonal vegetables

Lemon and Thyme marinated Chicken Breast — \$22

Grilled 6oz NY Striploin with Shallot Green Peppercorn Butter — \$23

Three Cheese Stuffed Manicotti served with a Charred Tomato and Basil Sauce — \$18

Oven Roasted Salmon with seasonal Chutney — \$19

Hand Breaed Pork Schnitzel — \$21

Dessert

Traditional New York Cheesecake with seasonal fruit compote

Flourless Chocolate Torte

Carrot Cake with cream cheese icing & candied walnuts

Served coffee/tea



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Galt Buffet Dinner

Your dinner will include warm rolls and whipped butter, three salad selections, two entrée selections and dessert.

Soups & Salads

Select (3) options from the following:

Spring Vegetable Minestrone

Tomato and Dill Soup

Galt Country Club Caesar Salad with Maple Smoked Bacon, Herbed Croutons, and House-made Caesar Dressing

Galt Country Club Mixed Greens Display with Assorted toppings and Dressings

Ribbon and Roots Salad with Shaved Heirloom Carrots, Roasted Golden Beets, Baby Arugula, Feta Cheese tossed in a Maple Cider Vinaigrette

Greek Pasta Salad with Roasted Sweet Peppers, Black Olives, Artichokes, Cucumbers, Feta Cheese, and House-made Balsamic Dressing

German-style Potato Salad

Entrées

All entrées are served with seasonal vegetables and your choice of starch

Select (1) options from the following:

Oven Roasted Cajun Rubbed ¼ Chicken

Beer Braised St. Louis Side Ribs finished with Smoky BBQ Sauce

Oven Roasted Salmon Filet topped with Dill and Caper Cream Sauce

Slow Roasted Herb Crusted Beef Top Sirloin, served with Jus

Cheese Tortellini with Roasted Seasonal Vegetables and your choice of Tomato, Rosé or Butternut Squash Cream Sauce

Dessert

Assorted Cakes and Squares

Served Coffee/Tea

\$28 per person



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Preston Buffet Dinner

Your dinner will include warm rolls and whipped butter, three salad selections, two entrée selections and dessert.

Soups & Salads

Select (3) options from the following:

Beef and Barley Soup

Spring Vegetable Minestrone

Tomato and Dill Soup

Galt Country Club Caesar Salad with Maple Smoked Bacon, Herbed Croutons, and House-made Caesar Dressing

Galt Country Club Mixed Greens Display with Assorted toppings and Dressings

Ribbon and Roots Salad with Shaved Heirloom Carrots, Roasted Golden Beets, Baby Arugula, Feta Cheese tossed in a Maple Cider Vinaigrette

Greek Pasta Salad with Roasted Sweet Peppers, Black Olives, Artichokes, Cucumbers, Feta Cheese, and House-made Balsamic Dressing

German-style Potato Salad

Texas-style Coleslaw with a Warm Chili Dressing

Golden Beet Salad with Baby Spinach, Feta Cheese and Cider Maple Dressing

Entrées

All entrées are served with seasonal vegetables and your choice of starch

Select (2) options from the following:

Oven Roasted Cajun Rubbed ¼ Chicken

Beer Braised St. Louis Side Ribs finished with Smoky BBQ Sauce

Oven Roasted Salmon Filet topped with Dill and Caper Cream Sauce

Wild Mushroom, Spinach, Roasted Zucchini and Eggplant Lasagna

Slow Roasted Herb Crusted Beef Top Sirloin, served with Jus

Cheese Tortellini with Roasted Seasonal Vegetables and your choice of Tomato, Rosé or Butternut Squash Cream Sauce

Spring Chicken Stew with Green Peas, Asparagus, Button Mushrooms and Fresh Herbs

Dessert

Assorted Cakes and Squares

Served Coffee/Tea

\$33 per person

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Hespeler Buffet Dinner

Your dinner will include warm rolls and whipped butter, four salad selections, three entrée selections and dessert.

Soups & Salads

Select (4) options from the following:

Beef and Barley Soup Wild Mushroom Soup

Broccoli and Cheddar Soup Tomato and Dill Soup

Galt Country Club Caesar Salad with Maple Smoked Bacon, Herbed Croutons, and House-made Caesar Dressing

Galt Country Club Mixed Greens Display with Assorted Toppings and Dressings

Ribbon and Roots Salad with Shaved Heirloom Carrots, Roasted Golden Beets, Baby Arugula, Feta Cheese tossed in a Maple Cider Vinaigrette

Greek Pasta Salad with Roasted Sweet Peppers, Black Olives, Artichokes, Cucumbers, Feta Cheese, and House-made Balsamic Dressing

German-style Potato Salad

Texas-style Coleslaw with a Warm Chili Dressing

Golden Beet Salad with Baby Spinach, Feta Cheese and Cider Maple Dressing

Entrées

All entrées are served with seasonal vegetables and your choice of starch

Select (3) options from the following:

Oven Roasted Cajun Rubbed ¼ Chicken

Beer Braised St. Louis Side Ribs finished with Smoky BBQ Sauce

Oven Roasted Salmon Filet topped with Dill and Caper Cream Sauce

Wild Mushroom, Spinach, Roasted Zucchini and Eggplant Lasagna

Slow Roasted Herb Crusted Beef Top Sirloin, served with Jus

Cheese Cannelloni with your choice of Tomato, Rosé or Basil Cream Sauce

Lemon and Thyme Roasted Chicken Supreme with Sherry Jus

Beer Braised St. Louis Side Ribs finished with Smoky BBQ Sauce

Southern-style Fried Chicken

Slow Braised Beef Short Ribs served with Glazed Carrots, Pearl Onions and Button Mushrooms

Dessert

Assorted Cakes, Squares, and Fresh Sliced Fruit

Served Coffee/Tea

\$40 per person

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Plated Dinner

Your dinner includes warm rolls and whipped butter and one option from the salads/soup, one entrée selection, and dessert

Soups & Salads

Wild Mushroom Soup

Tomato and Dill Soup

Galt Country Club Caesar Salad with Maple Smoked Bacon, Herbed Croutons, and House-made Caesar Dressing

Galt Country Club Mixed Greens Display with Assorted toppings and Dressings

Shaved Fennel Salad with Baby Spinach, Confit Cherry Tomatoes and Crispy Pancetta with Balsamic and Oregano Vinaigrette
and House-made Balsamic Dressing

Golden Beet Salad with Baby Spinach, Feta Cheese and Cider Maple Dressing

Mixed Greens tossed with Shaved Cucumber, Red Radish, Carrot Ribbons, Toasted Sunflower Seeds, in House-made Herb Dressing

Entrées

All entrées are served with seasonal vegetables and your choice of starch

Ricotta and Mascarpone stuffed Cannelloni served with a Basil Cream Sauce - \$36

Lemon and Thyme Roasted Chicken Supreme with Sherry Jus - \$38

Poached Rainbow Trout served with a Preserved Lemon and Caper Tapenade - \$39

Slow Roasted Pork Loin with Rosemary and Garlic, finished with a Cider and Apple Sauce - \$40

Roasted Chicken Stuffed with Tarragon and Chive seasoned Ricotta Cheese, served with Roasted Red Pepper Sauce - \$40

Oven Roasted Red Snapper served with a Grilled Pineapple and Sweet Pepper Salsa - \$40

Grilled Wellington County 10oz Striploin finished with Green Peppercorn Brandy Sauce - \$48

5oz Roasted Chicken Breast and 1/3 Rack of Ribs - \$52

8oz Thyme Roasted Beef Tenderloin - \$52

Slow Roasted Thyme and Rosemary Crusted Prime Rib - \$54

Dessert

Traditional New York Cheesecake with seasonal fruit compote

Flourless Chocolate Torte

Carrot Cake with cream cheese icing & candied walnuts

Served Coffee/Tea

***If entrée choices are desired, a maximum of two entrée choices may be offered to your guests. Event convener must provide name cards with entrée choice for service*

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