

Wedding Menu



Glen Abbey
GOLF CLUB

Where the best is just the beginning...



Congratulations on your upcoming Wedding Celebration

When you host your wedding with Glen Abbey, our expert co-ordinators will be there every step of the way, ensuring that every detail is taken care of and that you and your guests have a perfect day to remember.

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Bridal Packages



OPTION 1 - \$29.95++ per person

- Freshly baked breads and whipped butter
- Sweet and bitter greens, cucumber, julienned peppers, carrot & cherry tomatoes
- Kale quinoa salad with grapefruit vinaigrette
- Dijon Chicken with lemon vinaigrette, saffron rice pilaf and seasonal vegetables
- Penne pasta with grilled vegetables and marinara sauce
- Selection of pastries and cookies
- Coffee & Tea

OPTION 2 - \$36.95++ per person

- Freshly Baked Croissants • Pastries • Muffins • Yogurt & Granola
- Eggs Benedict • Bacon • Sausage • Home Fries
- Baby spinach salad with strawberries, goat cheese, spiced pecans, and maple vinaigrette
- Mango Salad
- Oven-baked salmon with fennel jam
- Caprese ravioli, baby arugula, red chili, shaved parmesan, grilled vegetables, tomato cream sauce
- Selection of pastries, cookies, and fruit
- Coffee & Tea

OPTION 3 - \$41.95++ per person

- Freshly baked breads and whipped butter
- Omelette Station
- Kale quinoa salad with grapefruit vinaigrette
- Grilled asparagus with balsamic reduction
- Roast Sirloin with red wine demi served with roasted potatoes, seasonal vegetables
- Caprese ravioli, baby arugula, red chili, shaved parmesan, grilled vegetables, tomato cream sauce
- Selection of pastries, cookies, and fruit
- Waffles served with whipped cream and fresh berry coulis
- Coffee & Tea

Prices are subject to applicable taxes and administration fee

Cocktail Reception

Hors d'oeuvres & Canapes

COLD - \$40.55 (per dozen)

- Smoked Chicken Pita
- Crab Meat Pita
- Grilled Vegetable & Goat Cheese Pita
- Prosciutto Mousse with asparagus
- Thai Salad Bundle
- Thai Chicken Tulip
- Salmon Rosette on a potato chip
- Cherry Tomato with herbed cream cheese
- Herbed Goat Cheese Baguette with thyme
- Crab Meat, Mango & Cherry Tomato Cup

HOT - \$40.55 (per dozen)

- Beef Wellington
- Cocktail Chicken Kebab
- Chicken Quesadilla
- Vegetarian Spring Roll
- Cocktail Beef Kebab
- Spanakopita
- Szechuan Beef Satay
- Feta & Sundried Tomato Phyllo
- Vegetarian Samosa
- Chorizo Empanada
- Bacon Wrapped Scallops

UPGRADED COLD CANAPÉS - \$44.50 (per dozen)

- Lobster Crepe Purse
- Lobster Salad with cherry tomato
- Foie Gras Waffle Cup
- Peking Duck Crepe
- Smoked Trout with fresh herb crème fraiche
- Seared Tuna & Cucumber
- Shrimp Dream
- Seared Beef Roll, asparagus, parmesan

UPGRADED HOT HORS D'OEUVRES - \$44.50 (per dozen)

- Truffle Mac & Cheese Fritter
- Brie & Pumpkin Arancini
- Spicy Crab Roll
- Salmon Wellington
- Lamb lollipop, grape gastrique
- Tataki beef short ribs
- Duck Confit Croquette
- Coconut Shrimp
- Wild Mushroom & Gorgonzola Tourtiere

Cocktail Reception

CHARCUTERIE PLATTER

Fine cured and smoked meats garnished with olives, chutneys and baguette

| | |
|---|-------|
| Small Platter (serves approximately 20 guests) | \$156 |
| Medium Platter (serves approximately 40 guests) | \$302 |
| Large Platter (serves approximately 60 guests) | \$448 |

FINE CANADIAN ARTISAN CHEESES

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

| | |
|---|-------|
| Small Platter (serves approximately 20 guests) | \$136 |
| Medium Platter (serves approximately 40 guests) | \$260 |
| Large Platter (serves approximately 60 guests) | \$390 |

GOURMET DIPS AND SPREADS PLATTER

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

| | |
|---|-------|
| Small Platter (serves approximately 20 guests) | \$69 |
| Medium Platter (serves approximately 40 guests) | \$134 |
| Large Platter (serves approximately 60 guests) | \$203 |

VEGETABLE CRUDITES AND DIPS

Market-fresh cut vegetables - peppers, carrots, celery, cucumber, cauliflower, broccoli and cherry tomatoes with peppercorn ranch and roasted red pepper dips

| | |
|---|-------|
| Small Platter (serves approximately 20 guests) | \$68 |
| Medium Platter (serves approximately 40 guests) | \$134 |
| Large Platter (serves approximately 60 guests) | \$203 |

BRUSCHETTA DUO PLATTER

• Classic bruschetta vine ripened Roma Tomatoes, garlic and fresh basil • Mushroom bruschetta, pan roasted shiitake, Portabella and oyster mushroom, fresh herbs and 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

62 pieces \$204

COCKTAIL SHRIMP

| | | |
|--|------------|-------|
| Large shrimp served with our classic house-made cocktail sauce | 50 pieces | \$130 |
| | 100 pieces | \$260 |

FRESH FRUIT PLATTER

Seasonal fruit selection

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|---|-------|
| Small Platter (serves approx. 25 guests) | \$115 |
| Medium Platter (serves approx. 50 guests) | \$218 |
| Large Platter (serves approx. 100 guests) | \$375 |

Late Night Stations

Also available for Cocktail Receptions

POTATO BAR

Yukon Gold fries, sweet potato fries, kettle chips with truffle gravy, local cheese curds, assorted aioli & ketchup.
\$10.35

WOK

Miniature stir-fry station with assorted toppings & condiments in mini take-out box with chopsticks.
\$14.95

FLAT BREAD

Grilled flatbreads with assorted toppings & sauces served on hot rocks.
\$15.55 (per flatbread)

OYSTER SHUCKER

Fresh East Coast & West Coast Oysters on ice with an assortment of condiments.
\$15.95 (based on 3 oysters*)

CARVER

Hand-carved beef tenderloin with assorted toppings, truffle jus & slider buns.
\$20.95

NITROGEN ICE-CREAM

Mango, Chocolate, Maple, Vanilla, served in cup or cone with garnish
\$11.25

ABBEY-STYLE COMBO PLATTER

Chicken Wings • Onion Rings • Breaded chicken filets • Nacho chips • Served with plum sauce, barbeque sauce, hot sauce, salsa and sour cream.
\$17.55

SLIDERS - \$50.95 (per dozen)

- Pulled pork, house slaw, pretzel bun, chipotle mayo
- Kobe beef, truffle mayo, brioche bun
- Seared tuna, kimchi, steamed bun
- Salmon, caper cream cheese, sesame bun
- Lamb, mint and tomato chutney, ciabatta bun
- Garlic mushroom, Russian dressing, rye toast
- Veggie burger, Abbey sauce, sesame bun

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



Dinner Selections

Plated selections

SOUP

| | |
|---|--------|
| Roasted tomato, parmesan crostini | \$7.25 |
| Wild mushroom, truffle, garlic crostini | \$7.25 |
| Yukon Gold potato, fried leeks, chives | \$8.25 |
| Minestrone, three beans, pasta | \$9.80 |
| Acorn and butternut squash puree, cinnamon apples | \$9.80 |

SALAD

| | |
|--|--------|
| Sweet and bitter greens, cucumber, julienne peppers, carrot, cherry tomatoes | \$8.25 |
| Baby gem Caesar with crispy panchetta, and Grana Padano | \$9.30 |
| Boston Bibb wedge salad, heirloom tomato, peppered bacon, lemon vinaigrette, parmesan | \$9.30 |
| Radicchio and Romaine, apple, pear, walnut, goat cheese, honey grainy mustard | \$9.30 |
| Spinach, roasted pear, strawberry slices, blackberries, goat cheese, spicy pecans, maple vinaigrette | \$9.30 |

PASTA

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|--|--------|
| Penne pasta, tomato sauce, basil oil, parmesan | \$7.25 |
| Wild mushroom risotto with Grana Padano and truffle oil | \$8.25 |
| Mediterranean ravioli, baby arugula, red chili, parmesan, grilled vegetables, tomato sauce | \$8.25 |
| Gnocchi, spicy tomato broth with chorizo and rappini | \$9.30 |

SORBET

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|-----------|--------|
| Lemon Ice | \$2.95 |
|-----------|--------|

ENTRÉE

| | |
|---|-----------------------|
| Oven-roasted chicken supreme, cremini demi | Dinner \$30.25 |
| Jail Island salmon, tomato confit | Dinner \$30.25 |
| Rainbow trout with warm quinoa salad & lemon beurre blanc | Dinner \$29.95 |
| Beef short rib, red wine braised, bacon, mushroom jus | Dinner \$40.50 |
| Grilled striploin, caramelized onion jus | Dinner (12oz) \$41.55 |
| Grilled beef tenderloin, peppercorn jus | Dinner (8oz) \$41.55 |

COMBINATION

| | |
|---|---------|
| Chicken Supreme (6oz) and fresh salmon fillet (4oz) | \$39.50 |
| Salmon fillet (4oz) and Black Tiger shrimp (4) | \$39.50 |
| Beef tenderloin (5oz) and chicken supreme (6oz) | \$43.65 |
| Beef tenderloin (5oz) and Black Tiger shrimp (4) | \$43.65 |
| Beef tenderloin (5oz) and salmon fillet (4oz) | \$44.70 |

- Entrées are accompanied by a seasonal vegetable bundle and your choice of roasted fingerling potatoes, Yukon Gold mashed potatoes, sweet potato purée or saffron rice.
- ClubLink chefs source and utilize local products whenever possible

DESSERT

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| Warm apple tart, creme anglaise |
| Strawberry shortcake, lemon curd, whip cream |
| New York Cheesecake, blueberry reduction, seasonal berries |
| Milk chocolate crème brûlée, almond brittle, espresso anglaise |
| Tuille cup, fresh berries, Grand Marnier anglaise |
| Chocolate truffle bomb, seasonal berries |
| Turtle caramel cheesecake, seasonal berries |
| Sorbet Trio with wild cherry biscotti |
| \$8.25 |

VEGETARIAN (V) and GLUTEN-FREE (GF)

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|---|
| (V) - Grilled Vegetable and Forest Mushroom Wellington with roasted red pepper sauce |
| (V) and (GF) - Vegetable Pad Thai with rice noodles |
| (V) and (GF) - Grilled Portobello, Peppers, Tomato, Goat Cheese with tomato basil sauce |
| (V) - Tagine - Moroccan -style spicy vegetable stew with couscous and harissa sauce |
| Dinner \$30.15 |

Wine & Cocktails

WHITE WINES

| | |
|----------------------------------|---------|
| Peller Family Series Chardonnay | \$32.80 |
| Crush Pinot Grigio | \$33.90 |
| Lindemans Bin 85 Pinot Grigio | \$37.20 |
| Lindemans Bin 95 Sauvignon Blanc | \$37.20 |
| Dona Paula Sauvignon Blanc | \$38.80 |
| JP Chenet Reserve Chardonnay | \$39.85 |
| Gabbiano Pinot Grigio | \$41.95 |
| Meridian Chardonnay | \$40.90 |

SPARKLING

| | |
|--------------------------------|---------|
| Mionnetto Prosecco | \$47.20 |
| Henkell Trocken Sparkling Wine | \$47.20 |

ADDITIONAL OPTIONS

| | |
|--|----------|
| Alcoholic Punch (serves approx. 50 guests) | \$185.00 |
| Non-alcoholic Punch (serves approx. 50 guests) | \$86.00 |
| Tall Domestic Can Beer | \$6.65 |
| Tall Premium Can Beer | \$7.10 |
| Tall Imported Can Beer | \$7.30 |
| Liquor (Vodka, Gin, Rum, Rye, Scotch) | \$6.50 |

RED WINES

| | |
|--------------------------------------|---------|
| Peller Family Series Cabernet Merlot | \$32.80 |
| Crush Meritage | \$35.95 |
| Lindemans Bin 45 Cabernet Sauvignon | \$37.25 |
| Lindemans Bin 50 Shiraz | \$37.25 |
| Dona Paula Malbec | \$38.80 |
| JP Chenet Pinot Noir | \$39.85 |
| Meridian Cabernet Sauvignon | \$40.90 |
| Gabbiano Chianti | \$41.95 |



PERSONALIZED TOUCHES

| | |
|----------------------|--------|
| Martini Station ~ | \$8.95 |
| Signature Cocktail ~ | \$8.25 |

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

ALL INCLUSIVE PACKAGES

Set-up fee not included in packages. Ceremony site rental fees apply. AV packages available. So-Can and Re-Sound fees additional

INCLUDE:

Designated on-site photography location

Reception room rental

Table linens with your choice of colours

Complimentary parking with shuttle service

Complimentary Tasting for two

Childrens menu

Complimentary wifi

Exclusive use of reception room from 9 a.m. to 1 a.m.

Bridal suite (subject to availability)

“Day of” on-site co-ordinator



PLATINUM

All-inclusive Package

COCKTAIL RECEPTION

1.5 hour standard beverage service.

Chef's selection of hot hors d'oeuvres and cold canapés (based on three pieces per person).

DINNER (three course meal)

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

Vegetarian, vegan, lactose-friendly, gluten-friendly options are available.

APPETIZER (choice of one)

Sweet and bitter greens, cucumber, julienne peppers, carrot, cherry tomato
Radicchio and endive, apple, pear, walnut, goat cheese, honey and grainy mustard
Yukon gold potato soup, cheddar, smoked bacon, sour cream

ENTRÉE (choice of one)

Certified angus prime rib (10 oz), peppercorn jus, mini yorkshire
Rainbow Trout with warm Quinoa Salad and lemon beurre blanc
Oven roasted chicken supreme - cremini demi with roasted potatoes,
seasonal vegetable bundles

DESSERT (choice of one)

Warm Apple Blossom
Milk chocolate crème brulee, almond brittle, espresso anglaise

WINE SERVICE with dinner

Two glasses of house wine during dinner service

LATE NIGHT SERVICE

Coffee & tea station
Wedding cake cut and displayed on platters (cake supplied by wedding)
Platter of fresh baked cookies, fine dessert squares and pastries

BEVERAGE SERVICE

Total of 6.5 hours of standard beverage service (based on 1.5 hour pre-dinner, wine with dinner, five hours post-dinner)

Domestic beers, house rail liquors, red and white house wine, soft drinks, coffee and tea

All-inclusive prices are per person and include beverages, taxes and administration fee.



\$160.00 per person

SAPPHIRE

All-inclusive Package

COCKTAIL RECEPTION

1.5 hour standard beverage service.
Chef's selection of hot hors d'oeuvres and cold canapés (based on three pieces per person)
Dips & spreads platter

DINNER (three course meal)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection.
Vegetarian, vegan, lactose-friendly, gluten-friendly options are available.

APPETIZER (choice of one)

Baby Gem Caesar
Sweet and bitter greens, cucumber, julienne peppers, carrot, cherry tomato
Wild mushroom, garlic crostini

ENTRÉE (choice of one)

AAA Pan Seared Beef Tenderloin - fingerling roasted potatoes, seasonal vegetable bundle, veal reduction
Jail Island Salmon, tomato confit - Chive and roasted fingerling potatoes, seasonal vegetable bundles
Stuffed Chicken Supreme - Garlic whipped Yukons, seasonal vegetable bundles, herbed goat cheese, chicken demi

DESSERT (choice of one)

New York Cheesecake
Chocolate Crème Brûlée

WINE SERVICE with dinner

Two glasses of premium wine during dinner service

LATE NIGHT SERVICE

Coffee & tea station
Wedding cake cut and displayed on platters (cake supplied by wedding)
Poutine bar - Yukon gold fries, kettle chips, truffle gravy, local cheese curds

BEVERAGE SERVICE

Total of 6.5 hours of standard beverage service (based on 1.5 hour pre-dinner, wine with dinner, five hours post-dinner)
Domestic beers, house rail liquors, red and white house wine, soft drinks, coffee and tea

All-inclusive prices are per person and include beverages, taxes and administration fee.



\$175.00 per person

DIAMOND

All-inclusive Package

COCKTAIL RECEPTION

1.5 hour premium beverage service.
Chef's selection of hot hors d'oeuvres and cold canapés (based on three pieces per person)
Fine Canadian Artisan Cheeses with grapes, crackers and fresh baked baguette.

DINNER (four course meal)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection.
Vegetarian, vegan, lactose-friendly, gluten-friendly options are available.

APPETIZER (choice of one)

Asparagus puree, toasted cashews
Lobster and armagnac bisque
Sweet and bitter greens, cucumber, julienne peppers, carrot, cherry tomato
Caprese salad, fior di latte, heirloom tomato, basil, balsamic

SECOND COURSE

Sorbet (lemon, champagne or lime)

ENTRÉE (choice of one)

Beef tenderloin (5oz) and grilled shrimp combination plate
Beef tenderloin (5oz) and chicken supreme (6oz) combination plate
Choice of two entrees off the Sapphire package to offer your guests more selection (chosen pre-event)

DESSERT (choice of one)

Tuille cup, strawberry frozen yogurt
Strawberry shortcake, lemon curd, basil cress
Sorbet Trio with wild cherry biscotti

WINE SERVICE with dinner

Sparkling wine service for the head table
Two glasses of premium wine during dinner service

LATE NIGHT SERVICE

Coffee & tea station
Wedding cake cut and displayed on platters (cake supplied by wedding)
Nitrogen Ice Cream Station
Fresh Fruit Platter

BEVERAGE SERVICE

Total of 6.5 hours of premium beverage service (based on 1.5 hour pre-dinner, wine with dinner, five hours post-dinner)
Premium, imported and domestic beers, premium and house rail liquors, premium red and white house wine, soft drinks, coffee and tea.

\$195.00 per person

All-inclusive prices are per person and include beverages, taxes and administration fee.

GENERAL INFORMATION & TERMS

Thank you very much for your interest in having Glen Abbey Golf Club host your special event. In order to ensure a smooth execution of this event, it is imperative that all event representatives review and agree to the following terms:

Photography

Access to the golf course for photography is strictly prohibited due to health and safety concerns as well as the interruption of golfers at play. There are certain areas on the property that are available for photographs. We are happy to provide the bridal party with a shuttle to & from the designated photography site on property.

Linens & Decor

Glen Abbey is happy to provide our guests with complimentary standard linens that are available in a variety of colors. Any other specialty linens must be outsourced, provided & set by the client and/or decorator.

Chair Covers, chiavari chairs and/or staging is not provided but you and/or your decorator are welcome to supply them. All set up & take down must be done on the day of the wedding by your rental company. Glen Abbey staff does not provide this service & all rentals must be removed by 1:30am on the night of your event.

Any candles must be protected by a glass hurricane or other container/base that will prevent the exposure of flames and ensure the safety of our guests and employees.

All fog/smoke machines and outdoor paper lanterns are strictly forbidden due to guest and employee health and safety issues.

Ceremonies

We are able to accommodate up to 200 guests on our roof top ceremony site. A minimum set-up fee will apply.

Standard white bistro chairs will be provided & set for your ceremony by the staff at Glen Abbey Golf Club.

Wedding All Inclusive Packages

Glen Abbey offers all-inclusive menu packages that also include the reception room rental fee. A set up fee will be charged in addition to the all inclusive packages. A facility fee & set up fee will apply for having an onsite ceremony.

Food & Beverage

All food and beverage items must be provided by Glen Abbey Golf Club with the exception of your wedding cake. Your event coordinator will be available to discuss customizing your menu and adding live reception stations and late night tables.

Due to health regulations, no food & beverages are allowed to leave the premise.

Menu tasting for the Bride and Groom will be provided up to three months prior to the wedding date. The Bride and Groom are complimentary and can invite up to four guests at an additional cost.

Beverages

ClubLink policy prohibits the service of straight liquor to event guests – this includes both single and double shots. Our employees are responsible for the safety of our guests and anyone who is noticeably intoxicated will be denied alcohol service, as per Smart Serve Ontario and the Liquor Control Board of Ontario legislation. The banquet team have the authority to check identification & deny service to minors and/or patrons who cannot produce photo identification.

In accordance to the Liquor License Act issued by the Alcohol and Gaming Commission of Ontario, all alcoholic beverages consumed in a licensed area must be purchased by the license through Liquor Control Board of Ontario.

Deposit

In order to reserve your event date, a credit card must be on file as well as a signed contract with the initial deposit. The non-refundable deposit is due upon signing the contract. The second payment (75% of total amount) is due 45 days prior. The final payment (balance or refund) will be processed 1 day after the event. A customary 20% administration fee and Ontario HST will be added to the final balance for all food and beverage items with exception to our all-inclusive packages. HST will apply on any applicable room rental and/or set up fees. The administration fee is not applied to room rental and/or set up fees.

Dietary Restrictions / Vendor Meals / Children's Meal

Our dedicated chef will modify menu items for any guests with dietary restrictions. In order to meet your needs, we must know at least seven days in advance of any dietary restrictions or allergies. If special meals are requested on the day of your event, our chef will be accommodating wherever possible. A new meal charge will apply for any/all special meals requested on the day of your event. Pre-ordered & customized vendor meals and/or children's meals available upon request & subject to appropriate menu pricing set forth by Glen Abbey.

Rehearsals

We are happy to accommodate your ceremony rehearsals at no extra charge. Rehearsal dinners may also be provided at the club & our chef can customize a menu upon request.

SOCAN / Re-Sound

SOCAN is a company that represents composers and music publishers. The fee is determined by the capacity set on the club's liquor license. Re-Sound is a company that represents performance rights of artists and record composers. Re-Sound compensates artists and record companies. Re-Sound licensing fees are also determined by the liquor license capacity for the particular venue. The Glen Abbey SOCAN fee is \$59.17 and Re-Sound is \$26.63





Glen Abbey
GOLF CLUB

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www.glenabbey.clublink.ca



*All images provided with thanks from FOTOREFLECTiON,
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