

EMERALD HILLS
Wedding
MENU

*All-inclusive
packages*

STARTING
FROM **\$110**

PER PERSON

Make it a
CLUBLINK
Wedding

The Emerald Hills Hospitality Team is pleased to offer the following menu selections for your special event. Additional options are available at each Club and menus can be customized to ensure your event is memorable.





Photo: Sarah Dooley Photography

CLUBLINK
ONE MEMBERSHIP
more golf



Please consider our 33 unique ClubLink venues, open year-round and available for non-member and ClubLink member functions:

- Engagement parties
- Bridal showers
- Rehearsal dinners
- Weddings
- Thank-you brunches
- Business meetings
- Golf events
- ClubLink catering

To secure your date or for more information, contact us:
1-877-622-4196 or
greatweddings@clublink.ca.

www.myclublinkwedding.ca

www.clublink.ca

    /clublinkwedding

THE
Fairways
PACKAGE

\$110 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length white tablecloths
- Choice of linen colours
- Menu tasting for two

CHOICE ENTRÉE
SELECTION
AVAILABLE
FOR AN ADDITIONAL
\$3.00 PER PERSON



VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

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

COCKTAIL RECEPTION

Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres (based on three pieces per person)

DINNER (Three-course meal)

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

APPETIZER (choice of one)

Chef's caesar salad with herb croûton & crispy bacon
Or
Mixed greens salad, mandarin segments, candied pecans, crumbled feta, raspberry vinaigrette

ENTRÉE (choice of one)

Oven-roasted chicken supreme, roasted creamer potatoes, grilled seasonal vegetables,
roasted shallot herb sauce
Or
Pan-seared fresh Atlantic salmon fillet, grilled seasonal vegetables, roasted
creamer potatoes, dill cream sauce
Or
Grilled 8oz flat iron steak, roasted creamer potatoes, grilled seasonal vegetables,
peppercorn demi-glace

DESSERT (choice of one)

New York-style cheesecake, fresh berries, berry coulis
Or
Warm apple blossom, vanilla infused whipped cream
Or
Tahitian vanilla crème brûlée with berry compote

LATE NIGHT SERVICE

Coffee and tea station
Wedding cake station – cut and platter-display (cake supplied by wedding)
For additional enhancements please see pages 7 & 8

BEVERAGE SERVICE

Standard beverage service during your cocktail reception,
dinner and after-dinner (up to six hours in total of service)*
**additional beverage service may be arranged through your Catering Sales Manager*
Domestic beers, house rail liquors, domestic red and white house wine,
soft drinks, coffee and tea

THE Shamrock PACKAGE

\$140 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length ivory tablecloths
- Choice of napkin colours
- Menu tasting for four

CHOICE ENTRÉE
SELECTION
AVAILABLE
FOR AN ADDITIONAL
\$3.00 PER PERSON



VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

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

COCKTAIL RECEPTION

Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres (based on three pieces per person)

DINNER (Three-course meal)

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

APPETIZER (choice of one)

- Chef's caesar salad with herb croûton & crispy bacon
Or
- Heirloom tomato caprese salad, bocconcini cheese, torn basil,
honey-Dijon balsamic dressing
Or
- Roasted red pepper and tomato bisque

ENTRÉE (choice of one)

- Grilled 10oz certified Angus beef striploin, garlic smashed potatoes,
grilled seasonal vegetables, peppercorn demi-glace
Or
- Oven roasted chicken supreme stuffed with wild mushroom, sun-dried tomato, herbs &
goat cheese. Garlic smashed potatoes, grilled seasonal vegetables, roasted shallot-herb sauce
Or
- Seared maple-Dijon salmon, garlic smashed potatoes, grilled seasonal vegetables

DESSERT (choice of one)

- Tahitian vanilla crème brûlée with berry compote
Or
- Caramel Daquoise
Or
- Sticky toffee pudding with bourbon caramel

LATE NIGHT SERVICE

- Coffee and tea station
 - Wedding cake station – cut and platter-display (cake supplied by wedding)
 - Classic Poutine Station- fresh cut fries, home-style gravy & traditional cheese curds
- For additional enhancements please see pages 7 & 8*

BEVERAGE SERVICE

- Premium beverage service during your cocktail reception, dinner and after-dinner
(up to seven hours combined in total of beverage service included)*
- *additional beverage service may be arranged through your Catering Sales Manager*
- Premium and domestic beers, premium house rail liquors,
premium red and white house wine, soft drinks, coffee and tea

THE *Emerald* PACKAGE

\$165 PER PERSON
ALL INCLUSIVE

Package also includes:

- On-site ceremony
- Children's menu
- Complimentary entrée for DJ and photographer
- Floor-length ivory tablecloths
- Choice of napkin colours
- Menu tasting for six
- Sparkling wine service for the head table

CHOICE ENTRÉE
SELECTION
AVAILABLE
FOR AN ADDITIONAL
\$3.00 PER PERSON



VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

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

COCKTAIL RECEPTION

Standard beverage service during cocktail reception
Chef's selection of hot hors d'oeuvres (based on three pieces per person)
Vegetable Antipasto platter

DINNER (Four-course meal)

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

APPETIZER (choice of one)

Heirloom tomato caprese salad, bocconcini cheese, torn basil,
honey-Dijon balsamic dressing

Or

Mini grilled romaine hearts drizzled with a garlic Caesar vinaigrette, topped with
double smoked bacon lardons and a garlic herbed crouton

Or

Wild mushroom soup, chive crème fraîche

PASTA (choice of one)

Butternut squash ravioli tossed in a herbed cream sauce, topped with
crumbled goat cheese and spiced pecans

Or

Penne tossed in a vodka rose sauce, topped with parmigiana reggiano and crispy bacon

Or

Spinach and Cheese cannelloni in a garlic cream sauce

ENTRÉE (choice of one)

Grilled 8oz beef tenderloin with a garlic shrimp skewer,
grilled seasonal vegetables, creamy garlic mashed potato and
peppercorn red wine reduction.

Or

Seared halibut with seasonal steamed vegetables, roasted tomato
infused rice, lemon-chili beurre blanc

Or

Oven roasted chicken supreme stuffed with roasted red pepper,
spinach & ricotta. Steamed seasonal vegetables, creamy garlic
mashed potato and a pommery herb pan jus

DESSERT (choice of one)

Mint chocolate cheesecake

Or

Raspberry and lime terrine

Or

White chocolate crème brulee, mixed berry compote, vanilla whipped cream



CLUBLINK
ONE MEMBERSHIP
more golf

THE
Emerald
PACKAGE

(CONTINUED)

LATE NIGHT SERVICE

Coffee and tea station

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

Taco Bar – Braised beef, shredded chicken, with classic taco condiments served on warm flour tortillas

BEVERAGE SERVICE

Premium beverage service during your cocktail reception, dinner and after-dinner (up to seven hours combined in total of beverage service included)*

**additional beverage service may be arranged through your Catering Sales Manager*

Premium, imported and domestic beers, premium and house rail liquors, premium red and white house wine, soft drinks, coffee and tea



VEGETARIAN, VEGAN, LACTOSE-FREE,
GLUTEN-FREE OPTIONS ARE AVAILABLE

We will be happy to accommodate
any dietary preferences upon request

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



CLUBLINK
ONE MEMBERSHIP
more golf

ENGAGEMENT PARTIES

BRIDAL SHOWERS

REHEARSAL DINNERS

THANK-YOU BRUNCHES

CLUBLINK CATERING

Buffet Lunch

BUILD-YOUR-OWN SALAD BAR

Selection of lettuces, seedlings and sprouts, variety of nuts, fruits, vegetables and cheese toppings, assorted dressings and vinaigrettes

FRESHLY BAKED BREAD BASKET

Fine artisan breads and flat bread with hummus and roasted red pepper spreads

CHEF'S HOT ENTRÉES

Pasta primavera

Grilled boneless skinless chicken breast

Fresh steamed seasonal vegetables

Herb-roasted potatoes

DESSERT STATION

Fresh sliced seasonal fruit platter

Assorted dessert squares, pastries and cookies

Coffee and tea

\$42.95

Cocktail Party

Baked brie wheel served with berry coulis and artisan breads

Canadian cheese board with grapes, crackers and baguette

Fresh-cut vegetable crudités and dips

Fine cocktail-style sandwich wraps

OR

Selection of chefs hot hors d'oeuvres

Seasonal sliced fruit platter and dessert squares and cookies

Coffee and tea station

\$40.95

Celebration

Chef's selection of hot hors d'oeuvres

Vodka poached shrimp cocktail with aioli & cocktail sauce

Bruschetta duo platter

Dips and spreads platter with grilled pita,
baguette croutons and nacho chips

Fresh sliced fruit

Coffee and tea station

\$38.95

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE
We will be happy to accommodate any dietary preferences upon request

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.

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) \$60
Medium platter (serves approximately 40 guests) \$120
Large platter (serves approximately 60 guests) \$180

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) \$60
Medium platter (serves approximately 40 guests) \$120
Large platter (serves approximately 60 guests) \$180

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)
\$185.99

SUSHI CHEF

Professional sushi master chef making sushi in front of your guests
(Based on three pieces of sushi per person)
\$13 per person

SWEET TEMPTATIONS BUFFET

Fresh baked cookies, house-made pies, mini tarts, petit fours, selection of cakes with fresh sliced seasonal fruit
\$15 per person

SMOKEHOUSE SAMPLER

Pulled pork or brisket sliders, smoked ribs, smoked wings, cheddar jalapeno biscuits, coleslaw & sweet potato fries.

Served with a selection of sauces & condiments
\$12 per person (add gourmet mac & cheese for \$2 per person)

POUTINE BAR

Selection of fresh cut fries, sweet potato fries and “tater tots” served with classic gravy, spicy cheese sauce, braised beef gravy, classic cheese curds, sharp cheddar, pico di gallo & a selection of condiments

\$12 per person

TACO BAR

Braised beef, shredded chicken, quick fried fish with classic taco condiments served on warm mini flour tortillas

\$11 per person

SIGNATURE SLIDER STATION

Mini beef sliders, mini hot dogs, fried chicken sliders served on mini brioche buns or biscuits with chefs gourmet condiments and fresh cut fries

\$14 per person

SEAFOOD BUFFET

Vodka poached cocktail shrimp with aioli & cocktail sauce
House-made gravlax platters

Mussels in a Thai curry or classic Provençal style
Crispy fried calamari with romesco sauce

\$17 per person
(Add fresh-shucked oysters - market price)

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE
We will be happy to accommodate any dietary preferences upon request

Prices are subject to applicable taxes and administration fee.



ADDITIONAL *Enhancements*

SELECT ANY OF THE FOLLOWING TO
ENHANCE YOUR COCKTAIL RECEPTION
OR LATE-NIGHT BUFFET.

ANTIPASTO BAR (with seafood)

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

Small platter (serves approximately 20 guests) \$300

Medium platter (serves approximately 40 guests) \$600

Large platter (serves approximately 60 guests) \$900

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) \$120

Medium platter (serves approximately 40 guests) \$240

Large platter (serves approximately 60 guests) \$360

CHARCUTERIE BOARD

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

Small platter (serves approximately 20 guests) \$140

Medium platter (serves approximately 40 guests) \$280

Large platter (serves approximately 60 guests) \$420

VEGETABLE CRUDITÉS AND DIPS

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

Small platter (serves approximately 20 guests) \$60

Medium platter (serves approximately 40 guests) \$120

Large platter (serves approximately 60 guests) \$180

STIR-FRY NOODLE STATION

Vermicelli noodles or basmati rice, Szechuan beef or General Tso chicken wok station. Served in mini take away boxes

\$8 per person

GOURMET PIZZAS

Selection of chef's baked pizzas with assorted toppings
\$12.50 per pizza (eight slices)

10 pizzas serve approximately 50 people

FRESH FRUIT PLATTER

Honeydew melon, cantaloupe, watermelon, pineapple, grapes and berries.

Small platter (serves approximately 20 guests) \$80

Medium platter (serves approximately 40 guests) \$160

Large platter (serves approximately 60 guests) \$240

ADDITIONAL
ENHANCEMENT
OPTIONS ARE
AVAILABLE

VEGETARIAN, VEGAN, LACTOSE-FREE, GLUTEN-FREE OPTIONS ARE AVAILABLE
We will be happy to accommodate any dietary preferences upon request

Prices are subject to applicable taxes and administration fee.

General Information

MENU

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. 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, then 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 changes may be assessed for the function space and personnel involved.

BEVERAGES

All ClubLink properties are in compliance with the Liquor Licence Act and adhere to the requirements set by The Alcohol and Gaming Commission of Ontario (AGCO), and the RACJ (Régie des alcools, des courses et des jeux) in Quebec. Requirements include the sale and service of beverage alcohol for consumption, and the laws governing beverage alcohol being brought onto or removed from the premise.

STORAGE/ROOM SET UP

The facilities 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.

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 conveners 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.

All municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of food and beverage must and will be strictly enforced.

DECORATIONS AND ENTERTAINMENT

Please advise your event coordinator on your intentions of decorating the function room and what form of entertainment you will have for your function. Your coordinator 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 cleaning charge of \$150 (minimum) 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.

RE:SOUND

We are required by law to collect, on behalf of Re:Sound, royalties when copyright music is played. Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. On behalf of its members, representing thousands of artists and record companies, Re:Sound licenses recorded music for public performance, broadcast and new media.