

# Weddings at Sunningdale

*The following is a list of suggested menu options to help you customize your wedding.*

*Please contact the catering department for additional suggestions.*

## Hot Hors D'oeuvres

- ❖ Bacon wrapped scallops
- ❖ Thai vegetable spring rolls with sweet chili sauce
- ❖ Mini beef Wellington with sweet onion confit
- ❖ Chicken, beef or shrimp skewers
- ❖ Quiche Lorraine tartlet with bacon
- ❖ Asian shrimp & vegetable purse
- ❖ Ratatouille vegetables topped with goat cheese

## Cold Hors D'oeuvres

- ❖ Chèvre cheese and sundried cranberry lollipop
- ❖ Cherry tomato with garlic boursin
- ❖ Grilled prosciutto wrapped asparagus
- ❖ Peppered beef carpaccio crostini with Asiago & mustard
- ❖ Cinnamon poached pear with blue cheese mousse
- ❖ Smoked Atlantic salmon tartar in a sesame cone
- ❖ Whipped goat cheese cone with spicy tomato jam
- ❖ Poached tiger shrimp with coconut pineapple sauce or traditional cocktail sauce

Chef's choice assorted hors d'oeuvres - \$3 per piece

## Soup / Salad / Appetizer Options

- ❖ Field and forest mushroom bisque \$8.50
- ❖ Roasted Roma tomato & basil bisque with Asiago \$8.50
- ❖ Garden vegetable soup \$8.50
- ❖ Parsnip & pear purée with truffle cream \$8.50
- ❖ Ontario maple roasted butternut squash & apple bisque with crème fraiche \$8.50
- ❖ Heritage greens with grape tomatoes, cucumbers and red onions with a basil, lemon & honey dressing \$9.50
- ❖ Classic Caesar salad with focaccia croutons, Asiago cheese and smoked bacon bits \$9.50
- ❖ Baby spinach leaves with aged cheddar, spiced pecans, and blueberries, drizzled with maple apple cider vinaigrette \$10.50
- ❖ Shaved roasted red & golden beets topped with massaged kale, rocket arugula, candied nuts & Feta cheese \$10.50
- ❖ Bouquet of baby greens wrapped in a cucumber ribbon, with sweet pepper & red onion confetti, drizzled with roasted tomato vinaigrette \$11.50
- ❖ Grilled Mediterranean vegetable strudel, fire roasted red pepper coulis and aged balsamic vinegar reduction \$10
- ❖ Butternut squash ravioli with brown butter, sage dust and shaved Asiago cheese \$10

## Entree Options

### ❖ Stuffed Chicken Breast \$25

#### *Stuffing options for chicken*

- Goat cheese & leeks
- Roasted red pepper & Gorgonzola
- Asparagus & Asiago
- Apples & Brie
- Spinach, pinenuts & Parmesan

#### *Sauce options for chicken*

- Pommery Chardonnay
- Blush cream
- Red currant & port
- Herbed pan jus

### ❖ Atlantic Salmon \$25

### ❖ Irish Organic Salmon \$28

### ❖ Rainbow Trout \$25

### ❖ Black Cod market price

#### *Sauce options for fish*

- Lemon & dill chardonnay
- Sweet coconut curry
- Corn & black bean salsa
- Citrus & teriyaki glaze
- Maple rum beurre blanc

### ❖ Ontario pork tenderloin \$26 (Topped with apple, peach, or mango chutney; or fig & balsamic reduction)

### ❖ Beef tenderloin \$35 (Topped with wild mushroom & port wine jus; or black garlic & red wine reduction)

### ❖ Tenderloin of beef duos: 4oz. beef tenderloin with your choice of:

- half chicken breast \$36
- herbed chicken skewer \$36
- grilled shrimp \$38
- crab cake \$37

### ❖ Grilled Mediterranean vegetable and goat cheese strudel topped with smoked red pepper coulis \$22

### ❖ Wild mushroom risotto and grilled vegetable kebabs \$22

#### *Starch options for all entrees*

- Herb roasted potatoes
- Fingerling potatoes
- Mashed Yukon gold potatoes
- Rosti potato
- Duchesse potato
- Basmati scented rice

## Dessert Options

\$11 includes coffee and tea service

- ❖ Homemade crustless cheesecake with assorted toppings
- ❖ Warm phyllo wrapped cheesecake with berry coulis
- ❖ Belgian chocolate truffle
- ❖ Pecan chocolate tart
- ❖ Homemade strawberry shortcake
- ❖ Homemade crème brulée
- ❖ Trio of mini desserts (chocolate brownie, NY cheesecake, crème brulée)
- ❖ Your wedding cake - cut, plated and served with berries and coulis \$6.50

## Late Night Buffet Options

(includes coffee and tea bar)

- ❖ Assorted cheese and crackers, fresh carved fruit, finger pastries \$9
- ❖ Assorted flatbread pizzas \$6
- ❖ Build-your-own poutine station \$6.50
- ❖ Tuscan antipasto station \$9
- ❖ Assorted mini slider station \$8.50
- ❖ Authentic vegetarian Pad Thai \$7, with chicken \$8
- ❖ Dry chicken wings served with assorted sauces \$8

*Sunningdale Golf and Country Club strives to tailor each menu to your individual taste.*

*The following are examples of past menus to assist you in customizing your meal.*

### *Sample Menu #1*

Assorted rolls, butter  
~  
Tender leaf spinach with aged cheddar, spiced pecans, seasonal berries, maple apple cider  
~  
Chicken stuffed with asparagus and Asiago, topped with pommery chardonnay sauce, served with herbed roasted potatoes and seasonal vegetables  
~  
Pecan chocolate tart  
Coffee/tea  
\$46.50 per person

### *Sample Menu #2*

3 pieces hors d'oeuvres per person  
~  
Assorted rolls, butter  
~  
Sweet onion and herb bisque  
~  
Beef tenderloin with a Madeira infused demi-glaze and fingerling potatoes  
~  
Belgian chocolate truffle  
Coffee, tea  
\$63.50 per person

### *Sample Menu #3*

3 pieces hors d'oeuvres per person  
~  
Assorted rolls, butter  
~  
Ontario maple roasted butternut squash & apple bisque with crème fraiche  
~  
Crisp garden greens with cherry tomatoes, cucumbers and red onions in a Tuscan lemon and honey dressing  
~  
Grilled Atlantic salmon with a lemon & dill chardonnay sauce and herbed roasted potatoes  
~  
Homemade cheesecake  
Coffee, tea  
~  
Late night buffet  
Fresh fruit  
Assorted cheese and crackers  
Coffee, tea  
\$69.50 per person

### *Sample Menu #4*

3 pieces hors d'oeuvres per person  
~  
Assorted rolls, butter  
~  
Bouquet of tender artisan greens wrapped in a cucumber ribbon, with sweet peppers, red onions and a roasted cherry tomato vinaigrette  
~  
Butternut squash ravioli tossed with brown butter, sage dust and Romano cheese  
~  
Champagne Ice  
~  
Mixed grill of 4oz beef tenderloin and herbed chicken skewer  
~  
Sunningdale dessert trio  
Coffee, tea  
~  
Late night buffet  
Assorted pizzas  
Fresh fruit  
Coffee, tea  
\$87.50 per person

*\*Prices are subject to applicable taxes and facility charge*

# *Banquet Beverage Menu*

## *Host Bar:*

Prices below are subject to 13% HST and 15% facility charge.

## *Standard Drinks:*

Domestic Bottled Beer (341mL) \$5.40

Standard Bar Liquor (1oz) \$5.40

Caesars (1oz) \$5.95

Soft Drinks / Juice \$1.92

## *Popular Wines By the Bottle (750 ml):*

### *White*

Chardonnay, Jackson Triggs, Niagara VQA \$34

Sauvignon Blanc, Echeverria, Chile \$38

Pinot Grigio, La Delizia, Italy \$38

### *Red*

Cabernet Franc/Cabernet Sauvignon, Jackson Triggs, Niagara VQA \$34

Merlot, Echeverria, Chile \$38

Shiraz, Tall Poppy, Australia \$38

*Please ask to see our complete wine list for more selections.*

## *Bring Your Own Wine License*

Sunningdale Golf and Country Club's liquor license allows for parties to bring in their own wine as long as the following conditions are met:

Wine can not be homemade

Wine must be commercially bottled and purchased at either the LCBO or a winery

Each 750mL bottle is subject to a \$22 per bottle corkage fee

## *Cash bar:*

Prices listed below include all taxes and facility charges.

Cash bar fee for 1 bartender and a cashier is \$250.

Domestic Bottled Beer (341mL) \$7

Standard Bar Liquor (1oz) \$7

Caesars (1oz) \$7.75

Glass of House Wine (6oz) \$9

Soft Drinks \$2.50