



KING VALLEY
GOLF CLUB

WEDDING PACKAGE 2019-2020



Photo: Rhythm Photography

Make it a
CLUBLINK
Wedding

Chantal Boudreau
Catering Sales Manager, King Valley Golf Club
cboudreau@clublink.ca
905-841-9262 Ext. 3240

kingvalley.clublink.ca



COCKTAIL RECEPTION

CHARCUTERIE PLATTER

Assortment of cured and smoked meats, garnished with olives, chutneys and baguette.

Small Platter (serves approximately 20 guests) \$175
Medium Platter (serves approximately 40 guests) \$335
Large Platter (serves approximately 60 guests) \$490

FINE CANADIAN ARTISAN CHEESES

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

Small Platter (serves approximately 20 guests) \$145
Medium Platter (serves approximately 40 guests) \$280
Large Platter (serves approximately 60 guests) \$420

VEGETABLE CRUDITÉS AND DIPS

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

Small Platter (serves approximately 20 guests) \$75
Medium Platter (serves approximately 40 guests) \$145
Large Platter (serves approximately 60 guests) \$215

COCKTAIL SHRIMP

Poached Jumbo Prawns served with our classic house made cocktail sauce.

50 pieces \$140
100 pieces \$280

SUSHI BOAT

Assortment of nigiri and hand rolled Maki Sushi. Served with soy sauce, wasabi and pickled ginger in a bamboo boat.

62 pieces \$225

COLD CANAPES

- Vegetarian California roll, soya, pickled ginger, wasabi GF
- Cajun-marinated grilled shrimp on toast with mango salsa
- Caprese salad lollipop GF
- Applewood-smoked salmon with a caper cream cheese on a garlic toast
- Brie and fig on crostini GF
- Cured beef carpaccio on grilled naan bread
- Lobster and corn Salad in a Filo Cup
- Watermelon Square - watermelon filled with crumbled feta cheese GF
- Blue cheese and caramelized pear tart with walnut
- Mini crudité in a shot glass with house dip GF
- Roma tomato and fresh basil bruschetta on garlic toast

\$44 per dozen

HOT CANAPES

- Spicy shrimp and chorizo sausage pops GF
- Crispy fried vegetable spring roll, sweet chili dip
- Mini chicken quesadilla
- Truffle mac and cheese croquette
- Vegetable samosa with mint chutney
- Spicy crab rolls
- Brochette of chicken with fresh ginger and lime GF
- Coconut chicken satays
- Roasted tandoori chicken with shaved onions, cucumber, tangy mint yogurt
- Tempura-fried shrimps with wasabi mayo
- Arancini with roasted tomato sauce
- Mini Beef Wellington
- Seared scallops with strawberry salsa GF
- Coconut crusted shrimp with Thai dipping sauce

\$44 per dozen

PLATED DINNER MENU

SOUPS

- AROMATIC CARROT AND GINGER BISQUE with chopped cilantro \$9.50
- CREAM OF ASPARAGUS with parmesan croutons \$9.50
- EXOTIC CANADIAN WILD FOREST MUSHROOM with truffle essence \$9.50
- ACORN AND BUTTERNUT SQUASH PUREE cinnamon apples \$9.50
- ROASTED TOMATO parmesan crostini and pesto \$8.50
- EAST COAST LOBSTER BISQUE with fresh dill crème fraiche \$12

SALADS

- MARKET SALAD Bitter and sweet greens, cherry tomatoes, shaved heirloom carrot, dried cranberries, aged sherry vinaigrette \$8.50
- CRISP ROMAINE SALAD Herb croutons, creamy Caesar dressing, crisp bacon \$10.25
- BABY SPINACH SALAD Orange segments, candied walnuts, goat cheese in a honey mustard vinaigrette \$10.50
- BABY ARUGULA AND FENNEL SALAD Roasted beets, shaved red onion, cherry tomatoes and light Feta cheese in citrus vinaigrette \$10.50
- CAPRESE SALAD Slices of Vine-Ripened tomatoes with bocconcini, drizzled with aged balsamic glaze, extra-virgin olive oil, topped with fresh basil \$10.50
- RADICCHIO AND ROMAINE SALAD Radicchio and romaine, apple, pear, walnut, goat cheese, rustic honey mustard vinaigrette \$10.50

PASTA

- CASARECCE PASTA with fresh tomato basil sauce \$9
- CHEESE TORTELLINI in alfredo sauce \$10
- GNOCCHI in a spiced tomato pasatta with chorizo and rapini \$10
- WILD MUSHROOM RISOTTO with Grana Padano and truffle oil \$11

ALTERNATIVE SAUCE SELECTION

- Fresh tomato-basil
- White-wine cream
- Rose (tomato-basil with cream)
- Vodka (tomato-basil with bacon, cream and vodka)

SORBET INTERMEZZO

Lemon Ice, Raspberry,
Blueberry and Mango

\$3

PLATED DINNER MENU

CHEFS SIGNATURE ENTRÉE OPTIONS

- ROASTED ONTARIO CHICKEN BREAST SUPREME
Yukon Gold Potato Purée, Vegetables Bundle, Thyme
Pan Jus
\$35
- ROASTED ONTARIO CHICKEN SUPREME STUFFED WITH MUSHROOM AND ONTARIO GOAT CHEESE
Yukon Gold Potato Purée, Roasted Vegetable Bundle and Pink Peppercorn Sauce
\$39
- GRILLED BEEF TENDERLOIN (7OZ)
Crisp Rosti Potato, Roasted Vegetable Bundle, Black Peppercorn Sauce
\$44
- PAN SEARED JAIL ISLAND SALMON
Jail Island Salmon, Saffron Rice Pilaf, Grilled Asparagus and Roasted Cherry Tomato Confit
\$39
- RAINBOW TROUT
Warm Quinoa Salad, Roasted Vegetable Bundle and Lemon Beurre Blanc
\$35
- RED WINE BRAISED SHORT RIBS
Braised Short Ribs, Garlic Sautéed Rapini, Vegetable Bundel, Buttermilk Mash, Pearl Onion Beef Jus
\$39
- ROAST RACK OF LAMB
Garlic Mashed Potatoes, Seasonal Vegetable Bundel with Rosemary Jus
\$42
- GRILLED STRIPLOIN 12OZ
Caramelized onion jus, Roasted Fingerling Potatoes, Vegetable Bundle
\$43

DUO PLATES

- GRILLED ALBERTA AAA TENDERLOIN AND SEARED JAIL ISLAND SALMON FILLET
Garlic Mashed Potatoes, Seasonal Vegetable Bundle, Vintage Balsamic Demi Glaze
\$47
- SEARED BEEF TENDERLOIN AND GRILLED TIGER SHRIMP
Roasted Sweet Potato, Seasonal Vegetable Bundle with Black Peppercorn Sauce
\$46
- GRILLED ALBERTA AAA TENDERLOIN, OVEN-ROASTED CHICKEN SUPREME
Yukon Gold Mashed Potatoes, Seasonal Vegetable Bundle, Port Wine and Shallot Reduction
\$46
- GRILLED CHICKEN SUPREME AND SEARED SALMON FILLET
Sweet Potato Mashed with Grilled Vegetable Tower and Pink Peppercorn Sauce
\$43
- SEARED SALMON FILLET AND GRILLED TIGER SHRIMP SKEWER
Sweet Potato Mashed with Grilled Vegetable Tower and Citrus Beurre Blanc
\$43

PLATED DINNER MENU

VEGETARIAN SELECTIONS

- ROASTED VEGETABLE WELLINGTON
Balsamic-marinated roasted vegetable baked in puff pastry, served with sweet Roma tomato coulis
\$31
- EGGPLANT PARMESAN
Layers of breaded eggplant with basil tomato sauce, served with mushroom risotto
\$31
- VEGETABLE PAD THAI
Sautéed Asian Inspired Vegetables in House Pad Thai Sauce with rice vermicelli noodles
\$ 31 (V)(GF)
- VEGETABLE NAPOLEON
Grilled Portobello Mushrooms, Peppers, Tomato, Goat Cheese with Tomato Basil Sauce
\$31(V) (GF)
- CURRY ROASTED CAULIFLOWER AND POTATO
Served with fragrant basmati rice and curry sauce
\$31

CHILDREN'S MENU

APPETIZERS

- Freshly cut carrots, celery, cucumbers, oranges and grapes with ranch dipping sauce
- Breaded mozzarella sticks with warm tomato dipping sauce
- Classic Caesar salad

ENTREES

- Super cheesy macaroni and cheese
- Chicken fingers, fries and crudités with trio of dipping sauces
- Pepperoni and cheese pizza
- Grilled boneless skinless chicken breast on creamy mashed potatoes and steamed vegetables

DESSERTS

- Chocolate brownie topped with vanilla ice cream and whipped cream
- Trio of vanilla, chocolate, strawberry ice cream with chocolate sauce and whipped cream
- Fresh fruit salad

\$41 per child

PLATED DINNER MENU

DESSERTS

- **TURTLE CARAMEL CHEESECAKE**
Seasonal Berries
\$ 9.50
- **IN HOUSE MADE AMARETTO
INFUSED TRADITIONAL TIRAMISU**
\$9
- **CRÈME BRÛLÉE**
Choice of classic Vanilla or Espresso
\$9.50
- **TULIP SHELL FILLED WITH
SEASONAL FRESH BERRIES**
\$9.50
- **NEW YORK CHEESECAKE**
Blueberry Reduction, Seasonal Berries
\$9.50
- **FRESHLY BAKED APPLE BLOSSOM**
Topped with Vanilla Ice Cream and
Drizzled with Caramel Sauce
\$9.50

ADDITIONS

STANDARD ANTIPASTO BAR

Assorted artisan breads, grilled vegetables with garlic and balsamic glaze, roasted peppers with red-wine vinegar and garlic, marinated mushrooms, fried cauliflower with sundried tomato relish, assorted marinated olives, caprese salad, roma tomato bruschetta, Mediterranean seafood salad, sliced Parma prosciutto wrapped cantaloupe, Parmigiano chunks from the wheel, domestic and imported cheese board with dried fruits and seasonal charcuterie platter with pickles.

\$15 (Minimum 60 guests)

ENHANCED ANTIPASTO BAR

All Standard Antipasto Items and Signature Items to include: P.E.I. Mussels with tomato-white wine broth, grilled Italian sausage with peppers, crispy, spicy calamari rings and grilled garlic shrimps.

\$18 (Minimum 60 guests)

ANTIPASTO BAR (VEGETARIAN)

Assorted artisan breads, grilled vegetables with garlic and balsamic glaze, roasted peppers with red-wine vinegar and garlic, marinated mushrooms, fried cauliflower with sundried tomato relish, assorted olives, caprese salad, village Greek salad, roma tomato bruschetta.

\$9.50 (Minimum 50 guests)

GOURMET IMPORTED CHEESE STATION

A selection of Imported Hard and Soft Cheeses to include a Baked Brie en Croute. Accompanied with a selection of chutneys, relishes, dried fruits and assorted artisan loaves and flatbreads.

\$7.50 (Minimum 100 Guests)



LATE NIGHT STATIONS

GOURMET POUTINE STATION

Golden fries, kettle chips and sweet potato fries. Served with chipotle aioli, cheese curds and rich gravy.

\$11.50

GRILLED CHEESE SANDWICH STATION

Choice of rustic multigrain or classic white bread, crispy french fries, served with ketchup and chipotle mayo.

\$8

OVEN-ROASTED PORCHETTA STATION

Slow-roasted porchetta with crusty Italian bun, banana peppers and caramelized onion.

\$10 (Minimum 50 People)

GOURMET PIZZAS

Have our Chef prepare a selection of oven fresh pizzas for your late-night buffet.

Hawaiian: Double-smoked ham and golden pineapple

Four cheese: Parmesan, cheddar, goat, mozzarella

Pesto chicken: Grilled chicken breast, grilled peppers

Meat lover's: Bacon, pepperoni, sausage, mozzarella cheese

\$ 14 per pizza. All pizzas are cut into eight slices.

TACO BAR

Selection of Crisp Fish or Ancho Pulled Pork with Cumin and Chili Infused Vegetables. Served with fresh tortillas, lime crème, shredded cheese, lime wedges and a selection of hot sauces.

\$12.00

FRESH FRUIT PLATTER

Seasonal fresh fruit platter

\$6

FRESHLY BAKED ASSORTED PIE STATION WITH ICE CREAM

Assorted pies - Apple, Blueberry and Strawberry with Vanilla and Strawberry Ice cream.

\$11

LATE NIGHT SWEET TABLE

Chocolate Dipped Strawberries, Cake Pops, Mini Cup Cakes, Freshly Baked Cookies with Ice Cream, Assorted Macaroons, Mini Cheese Cake, Butter Tarts, Pecan Tarts, Lemon Meringue Tarts, Mini Crème Brulee and Seasonal Fresh Fruit Platter.

\$15 (Minimum 50 People)

BEVERAGES

4-HOUR STANDARD BEVERAGE PACKAGE

House bar spirits + red wine / white wine by the glass
Domestic bottled beer + minerals + juices

\$38

4-HOUR DELUXE BEVERAGE PACKAGE

Premium liquors + liqueurs + caesars + martinis
Ketel one + bacardi + tanqueray + crown royal
Johnny walker red + remy martin VS + Kahlua
Baileys + sambucca + Imported bottled beer
Draught beer - one domestic + one import + two premium
White wine / red wine by the glass

\$43

5-HOUR STANDARD BEVERAGE PACKAGE

House bar spirits + red wine / white wine by the glass
Domestic bottled beer + minerals + juices

\$47

5-HOUR DELUXE BEVERAGE PACKAGE

Premium liquors + liqueurs + caesars + martinis
Ketel one + bacardi + tanqueray + crown royal
Johnny walker red + remy martin VS + Kahlua
Baileys + sambucca + Imported bottled beer
Draught beer - one domestic + one import + two premium
White wine / red wine by the glass

\$52

UNLIMITED SOFT BAR

Youth and adults

14.95

Children 12 years and under

\$7.95

PUNCH

Alcoholic punch (serves 50 guests)

\$185.50

Non-alcoholic punch (serves 50 guests)

\$84.85

ClubLink proudly serves Coca-Cola products.

Room Rental:

\$3,500 (Saturdays, May-September)

\$2,000 (Fridays/Sunday, May-September)

\$1,000 (Friday/Saturday/Sunday, October-April)

Includes use of our exclusive Private Country Club Dining Room (One Wedding Guarantee), Exclusive Bridal Suite Day of Event, Deluxe Ivory or White Jacquard Linens and Napkins, Mahogany Chiavari Dining Chairs, Guest Tables (60" rounds) and Exclusive use of on site photo locations with golf carts (seasonal).

Set Up Fee:

\$500

Includes Set Up and Tear Down of Event, Pre event item storage, On-Site coordination of vendors, assistance with item placement (guest book, candles, give aways etc).

On Site Ceremony Fee:

\$1,200

Includes guided rehearsal week of the event, execution of ceremony, liaison with ceremony vendors, ceremony chairs and option of two private locations.



GENERAL INFORMATION



The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request.

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 and are subject to such administration fees and/or labour charges as are deemed necessary by the Club.

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

FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier.

BEVERAGES

The Alcohol and Gaming Commission regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. ClubLink reserves the right to verify identification for any person who appears to be less than 25 years old.

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 convenors 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.

ClubLink is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department 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 minimum cleaning charge of \$150 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 also required by law to obtain a RE:Sound license. RE:Sound levies licensing fees and in turn compensates Artists and Record Companies. Similar to S.O.C.A.N, it is determined by seating and standing capacity and With Dancing or Without Dancing.

STORAGE/ROOM SET UP

The facility 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.

Prices are per guest (unless otherwise indicated) and are subject to administration fee and applicable taxes (unless an all-inclusive price). All prices are subject to change without notice.