CATERING SELECTIONS



AT THE OSHAWA GOLF & CURLING CLUB



Our unique location and pristine setting provides the ideal location to host social or corporate functions. Our dedicated staff and creative Chefs paired with our facilities are sure to meet all expectations for a successful meeting or event.

Please Contact
Holly Stovin, Events Coordinator
Phone: 905.723.4681 ext. 314

Email: hstovin@oshawagolf.com



TERMS & CONDITIONS

A non-refundable room rental deposit is required at the time of booking.

All quoted prices are guaranteed for 60 days.

Liability for damages to the premises will be billed to the event host accordingly. A \$500.00 damage deposit may also be requested at the time of the booking.

The Oshawa Golf & Curling Club cannot assume responsibility for personal property or equipment brought into function spaces.

Should your event be cancelled less than 60 days prior to your function, you will be subject to loss of revenue fees and rental charges.

In the event your guests, musicians, d.j remain inside the clubhouse beyond 2:00 a.m. a \$300.00 house fee will be applied to your final statement. Additionally this charge will be applied for each additional hour beyond 2:00 a.m.

Excessive rearranging of the floor plan (as determined by the manager on duty) will result in service charge of \$200.00 Please ensure the finalized floor plan you receive is to your satisfaction.

The menu for your event must be confirmed 45 days prior to the date of your event (at which point all food and beverage charges will be estimated). The guaranteed number of guests is required 72 hours in advance of the function. Unless we are notified of a guest count revision, the number contracted originally will be assumed as the guarantee. If more guests show than the guaranteed number you will be billed on the actual attendance.

We are happy to accommodate special dietary requirements or food allergies. Please let us know of any specialty meal requests a minimum of five days prior to the event date.

With the exception of Wedding and Celebratory Cakes, ABSOLUTELY NO OUTSIDE FOOD is permitted into the facility.

All service staff are Smart Serve certified. Alcoholic beverages are provided to guests and members in compliance with the LCBO from 11 a.m. - 1:00 a.m.

Absolutely no outside spirits or beer are permitted on club property. Failure to comply will result in the immediate termination of bar service.

Wine as a guest favor is not permitted as per the AGCO

Arrangements to bring in wine to be served at your event may be done under the following conditions:

The arrangement is made in advance and on contract.

The wine is commercially produced (homemade wine is not permitted).

The host understands a corkage fee will be applied to each bottle of wine opened.

In accordance with the Copyright Act and SOCAN (Society of Composers, Authors & Music Publishers of Canada), the following charges will be applied to all functions with music.

1-100 Dancing \$59.64 • 101 + Dancing \$85.80 1-100 Not Dancing \$29.81 • 101 + Not Dancing \$42.86

Entertainment for your event is subject to the approval of the Oshawa Golf & Curling Club

The Oshawa Golf & Curling Club's function and dining rooms are assigned in accordance with the anticipated number of guests. Should the expected number of guests attending your event change, the Oshawa Golf & Curling Club reserves the right to change the room/venue for your event. The host for the event will be given sufficient notice for this change.

Guests attending an event are not permitted to socialize in the membership service areas. Such as, but not limited to: the 18th Green Patio, Mulligan's Patio, and Member Golf Lounge

Breakfast Buffet Selections

A minimum of 20 people are required for Breakfast Buffets.

With the exception of the York Continental

The York Continential

A Selection of Chilled Juices
Fresh Fruit Salad
Freshly Baked Croissants Danishes & Fruit Breads
Whipped Butter Assorted Preserves & Honey
Freshly Brewed Coffee & Tea \$13

The Pancake Breakfast

A Selection of Chilled Juices
Fresh Fruit Salad
Hot Buttermilk Pancakes Farmer's Sausage & Crispy Bacon
Pure Maple Syrup & Whipped Cream
Whipped Butter, Assorted Preserves & Honey
Freshly Brewed Coffee & Tea \$16

The Canadian Breakfast

A Selection of Chilled Juices
Fresh Fruit Salad
Scrambled Eggs, Crispy Bacon,
Farmer's Sausage, Home-fried Potatoes
Freshly Baked Croissants, Danishes & Muffins
Whipped Butter, Assorted Preserves & Honey
Freshly Brewed Coffee & Tea \$18

Breakfast Add-ons

Made to Order Omelette Station

Omelettes are cooked to order by an attending Chef. Ingredients include: ham, cheddar cheese, feta cheese, baby spinach bell peppers, green onions, mushrooms and asparagus \$10 per guest

Belgian Waffle Station

Homemade Belgium Waffles cooked before you by an attending Chef.
Ingredients include: maple syrup, butter, whipped cream, sliced bananas, strawberries, and macerated fresh seasonal berries \$8 per guest

Granola Yogurt Parfait

Layers of vanilla yogurt with fresh berries & granola \$4 per guest

Assorted Bagels

Freshly baked bagels with butter, preserves, and cream cheese \$4 per guest

Prices do not include tax and facility charge Oshawa Golf & Curling Club • 160 Alexandra Street • Oshawa, Ontario • L1G 2C4 905.723.1386 www.oshawagolf.com



The Quick Nine

Tossed Salad & Assortment of Dressings
Homemade Soup of the Day
Garden Fresh Crudités & Fine Herb Dip
A Selection of Tea Sandwiches,
Croissants & Wraps
Relish Tray
Seasonal Fruit Platter
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$23

The Light Luncheon

Homemade Soup of the Day
Summer Berry Spinach Salad
Quiche Lorraine
Grilled Vegetable & Goat Cheese Quiche
Fresh Fruit Salad
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$25

The Market Garden

Tossed Salad & Assortment of Dressings
Homemade Soup of the Day
Garden Fresh Crudités & Fine Herb Dip
Build Your Own Sandwich Buffet:
featuring Cold Meats & Cheeses,
Tuna Salad Egg Salad,
A variety of Breads, Buns & Bagels
Seasonal Fruit Platter
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$25

The Birdie Buffet

Tossed Salad & Assortment of Dressings
Homemade Soup of the Day

Traditional Egg Salad with Scallions on a Croissant
Grilled Seasonal Vegetables, Red Pepper
Hummus and Baby Spinach in a Spinach Wrap
Roast Beef, Roasted Red Pepper, Arugula,
Provolone Cheese and a Horseradish Dijon
Mayonnaise on a Foccacia Bun
Curried Turkey Salad and Sundried Cranberries on
a Ciabatta Bun
Fresh Fruit Salad
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$25

The Working Luncheon Buffet

Caesar Salad, Caprese Salad
Garlic Bread
Chicken Parmesan
Featured Pasta Special of the Day
Fresh Fruit Salad
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$30



THEMED LUNCH BUFFETS

A minimum of 30 guests is required for Themed Lunch Buffets

The Italian Connection

Freshly Baked Rolls & Whipped Butter
Tossed Salad & Assortment of Dressings
Italian Pasta Salad, Caesar Salad
Fresh Fruit Salad
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea

Choice of 2:

Homemade Meat or Vegetable Lasagna Penne with Grilled Chicken, Sundried Tomatoes, Toasted Pine Nuts and Arugula tossed in extra virgin Olive Oil

Caprese Ravioli with a Rose Sauce and Fresh Basil Braised Beef Tortellini in a Red Wine Sauce with Mushrooms and Onions Butternut Squash Ravioli with a Sage and Pecan Beurre Noisette \$33

Athens, Greece

Freshly Baked Rolls & Whipped Butter Greek Salad, Chick Pea and Spinach Salad with Peppers, Kalamata Olives, Feta Oregano Citrus Dressing

Chicken Souvlaki with Roasted Vegetables
Lemon Citrus Rice Pilaf
Homemade Tzatziki Sauce
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$35

Caribbean Dream

Freshly Baked Rolls & Whipped Butter
Orange Pineapple Salad with Honey Lime
Dressing
Caribbean Style Flank Steak
Jerk Chicken with Mango Salsa
Vegetable Medley
Spiced Potatoes
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$38

Napa Valley

Freshly Baked Rolls & Whipped Butter
Caesar Salad, Summer Berry Spinach Salad
Supreme of Chicken with Smoked Bacon &
Cipollini Onion Jus
Atlantic Salmon served with a Citrus Beurre Blanc
Scalloped New Potatoes, Vegetable Medley
Fresh Fruit Salad
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$38

The Fairway

Freshly Baked Rolls & Whipped Butter
Tossed Salad & Assortment of Dressings
Grilled Vegetable Israeli Couscous Salad served
with Lemon-Oregano Vinaigrette
Supreme of Chicken with Smoked Bacon &
Cipollini Onion Jus
Scalloped New Potatoes, Vegetable Medley
Fresh Fruit Salad
Assorted Dessert Squares & Cookies
Freshly Brewed Coffee & Tea \$35

A Taste of India

Naan Bread
Chick Pea Salad, Spicy Cold Potato Salad
Chicken Tikka Masala with Basmati Rice
Vegetable Samosas
Dal Makhani - Kidney beans and Black Lentils
simmered in Indian Spices with Cream
Aloo Gobi- Cauliflower, Potatoes, and Peas
Gulab Jamun - Indian Donuts soaked in
Cardamom infused Simple Syrup
Freshly Brewed Coffee & Tea \$38



A minimum of 40 people are required Dinner Buffets

Salads and Side Dishes

Freshly Baked Breads & Rolls with Whipped Butter
Garden Fresh Vegetables with Fine Herb Dip
Grilled Vegetable Israeli Couscous Salad served with a Lemon-Oregano Vinaigrette
Baby Spinach topped with fresh Strawberries, Blueberries,
Goat Cheese and Champagne Vinaigrette
Heirloom Tomatoes, Baby Rocket, served with Bocconcini Cheese,
Extra Virgin Olive Oil, Cracked Black Pepper, Fresh Basil and Kalamata Olives.
Drizzled with a Balsamic Reduction
Green Beans & Julienne Peppers, Herb Fingerling Potatoes

Entree Choices

Breast of Chicken stuffed with Asparagus & Prosciutto in a Marsala Sauce Supreme of Chicken with Smoked Bacon & Cipollini Onion Jus Atlantic Salmon with Roasted Baby Vine Tomatoes, Wild Mushrooms and Fresh Basil Prime Rib au Jus served with Yorkshire Pudding Carved Striploin served with Shiitake Mushroom Sauce Caprese Ravioli in a Rose Sauce with Fresh Basil

Dessert Table

Assortment of Cakes and Homemade Desserts Fresh Sliced Fruit & Seasonal Berries Freshly Brewed Coffee & Tea

> Choice of Two Entrée's - \$43 Choice of Three Entrée's - \$47 Choice of Four Entrée's - \$51



PLATED DINNER PACKAGES

Our plated dinner packages include Freshly Baked Rolls & Whipped Butter, a Three Course Meal (your choice of one starter, one entree & one dessert), and Coffee & Tea Add \$6 per person to offer a Four Course meal including Soup and Salad

Soup Selections

Wild Mushroom & Tarragon
Butternut Squash & Brie with Pumpkin Seeds
Roasted Tomato & Red Pepper with Creme Fraiche
Sweet Potato & Apple
Cream of Seasonal Vegetable

Market Fresh Salad Selections

Garden Salad Assorted Garden Greens topped with Seasonal Julienned Vegetables

Traditional Caesar Salad Garnished with Grated Romano Cheese

Mesclun Green Salad Mesclun Greens with grilled Peppers, Goat Cheese, toasted Walnuts and a Balsamic Vinaigrette

Summer Berry Spinach Salad Baby Spinach topped with fresh Strawberries, Blueberries, Goat Cheese and Champagne Vinaigrette

Rocket Salad Baby Arugula, Cherry Tomatoes, Parmesan and Toasted Pine Nuts with a Parmesan Dressing

Autumn Harvest Salad Mixed Greens with Roasted Butternut Squash, Sundried Cranberries, Pumpkin Seeds & Crumbled Feta with an Apple Cider Vinaigrette

Winter Salad Baby Arugula with Roasted Sweet Potato, Pomegranate Seeds, and Apple with an Apple Cider Vinaigrette

Pear & Poppy Seed Salad Baby Spinach with Avocado, Dried Cranberries and Pear Slices with Lemon Poppy Seed Dressing

Main Entree Selections

To offer you guests a choice of entree please add \$2 per person and note that a seating plan and place cards are mandatory

All Entrees include one Starter, your choice of Vegetables and Potatoes or Rice, and one Dessert

Chicken

Breast of Chicken stuffed with Prosciutto and Asparagus served with a Marsala Sauce \$39

Herb Marinated Supreme of Chicken served with a Rosemary Jus \$39

Grilled Supreme of Chicken with a Roma Tomato & Wild Mushroom Ragout Finished with Fresh Basil \$40

Supreme of Chicken with Smoked Bacon & Cipollini Onion Jus \$40

Supreme of Chicken stuffed with Sundried Tomatoes, Goat Cheese & Pine Nuts with a Pan Jus \$41

<u>Beef</u>

8 oz NY Striploin \$44

6 oz Filet Mignon \$48

Roasted Medallions of Beef Tenderloin \$48

Above Beef options served with choice of; Porcini Mushroom Butter, Horseradish Bourbon Sauce, Shiitake Mushroom Sauce, Bacon & Cipollini Onion Jus, Guinness Sauce, Five Peppercorn Brandy Sauce or a Shiraz Demi Reduction

Slow Roasted Prime Rib of Beef au Jus with Yorkshire Pudding \$44

Please note: for this choice you must have more than 20 guests

<u>Fish</u>

Atlantic Salmon with a Cranberry & Maple Glaze \$40

Basted Atlantic Salmon with Roasted Baby Vine Tomatoes, Wild Mushrooms and Fresh Basil \$40

Pan Seared Tilapia with a Fresh Herb Citrus Butter \$40

Pan Seared Mahi Mahi with Seasonal Fruit Salsa \$41

Pork

Pork Tenderloin served with a Five Peppercorn Brandy Sauce \$40

Pork Schnitzel served with an Apple and Fennel Slaw \$40

Lamb

Herb Crusted Rack of Lamb with a Rosemary Jus \$46

Duo Plates

Combine any two of the meal selections below to create a unique meal that does not compromise

3 oz Filet Mignon served with Shiraz Demi Reduction • 3 oz Boneless Breast of Chicken with a Rosemary
Pan Jus • 3 oz Filet of Salmon with Brown Sugar Dijon Glaze \$50



Main Entree Selections Continued

<u>Vegetarian</u>

Butternut Squash Ravioli with a Sage and Pecan Beurre Noisette \$35

Arancini with a homemade Pomodoro Sauce \$35

Cauliflower, Potato, & Green Pea Daal served with Basmati Rice \$35

Eggplant Parmesan served with Vegetables \$35

<u>Vegan</u>

Moroccan Couscous with Sundried Tomato, Pine Nuts, Golden Raisins. Mint Coriander & Cumin \$35

Raw Corn & Avocado Taco with Bean Salad and a Cilantro Lime Vinaigrette \$35

Side Dish Choices

Note: One Vegetable and One Potato or Rice Side for every Entree Choice Vegetarian and Vegan options do not include a side dish

<u>Vegetables</u>

Tricolor Heirloom Carrots

Glazed Green Beans & Carrots

Seasonal Beans and Bell Peppers

Root Vegetable Medley with Fresh Thyme

Asparagus with Lemon Salt

Vegetable Medley of Broccoli, Cauliflower and Carrots

Potatoes & Rice

Rice Pilaf with Lemon Zest

Spinach & Asiago Cheese Rice Pilaf

Roasted Potatoes with Cracked Pepper & Fresh Rosemary

Herb Fingerling Potatoes

Smashed Red Skinned Potatoes with Garlic and Thyme

Garlic Mashed Potato

Goat Cheese & Chive Mashed Potato

Horseradish Mashed Potato

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Crème Bruleè A traditional European-style baked Maple Custard with a caramelized Sugar top, served with a Shortbread Cookie

Homemade Strawberry Shortcake Layers of Victoria sponge with fresh Strawberries and Whipped Cream

White Chocolate & Cranberry Bread Pudding served with Traditional Sauce Anglais

Warm Apple & Seasonal Berry Crumble Served with Vanilla Ice Cream

Espresso Tres Leche Cake Sponge cake dipped in Espresso and Layers of Whipped Cream

Guinness Chocolate Brownie Chocolate Brownie with Vanilla Ice Cream and a Butterscotch drizzle

Classic Tiramisu Ladyfingers dipped in Coffee layered with Mascarpone Cheese flavored with Cocoa

COCKTAIL RECEPTION PACKAGES

Option One

Smoked Salmon on Rye with a Caper Aioli Individual Crudités Miniature Beef Wellington Vegetable Spring Rolls with Thai Dipping Sauce Spinach & Feta Spanakopita with Tzatziki Sauce 4-5 Pieces per Person \$12

Option Three

Assorted Finger Sandwiches
Garden Fresh Crudités with Fine Herb Dip
Assorted Dessert Squares
Freshly Sliced Fruits & Seasonal Berries
Freshly Brewed Coffee & Tea
\$19

Option Five

Stations

Assorted Freshly Baked Gourmet Flatbread Pizzas
Italian Antipasto Platter with sliced Vegetables
drizzled with Aged Balsamic Vinegar served with
Marinated Olives, Pepperchinos & Grilled
Flatbread
Passed

Mango, Blackberry & Feta Bite
with a Balsalmic drizzle
Vegetable Spring Rolls with a Thai Dipping Sauce
Tandoori Chicken Bite served with Mint Raita
Asian Meatball with Toasted Sesame Seeds
Miniature Beef Wellingtons
Beer Battered Halibut Bite with Lemon Aioli
7-8 pieces per Person and Platters
\$23

Option Two

Tomato & Bocconcini Skewer with Fresh Basil Smoked Salmon on Rye with a Caper Aioli Vegetable Spring Rolls with Thai Dipping Sauce Tandoori Chicken Bite served with Mint Raita Miniature Beef Wellingtons Crab Cakes with Garlic Aioli & Lemon Zest 6-7 Pieces per Person \$16

Option Four

Stations

A Selection of Domestic &
Exotic Cheeses with Crackers
Italian Antipasto Platter with sliced Vegetables
drizzled with Balsamic Vinegar with Marinated
Olives, Pepperchinos & Grilled Flatbread
Passed

Mango, Blackberry & Feta with Balsamic drizzle Smoked Salmon on Rye with a Caper Aioli Buttermilk Fried Chicken with a Maple Drizzle Vegetable Spring Rolls with Thai Dipping Sauce Miniature Beef Wellingtons 5-6 pieces per Person and Platters \$23

Option Six

Tomato & Bocconcini Skewer with Fresh Basil Shrimp Cocktail Shooter with Avocado Curry Aioli Cheese Ball Bites

Spinach & Feta Spanakopita with Tzatziki Sauce
Arancini Bites served with a Pommodoro Sauce
Tandoori Chicken Bite served with Mint Raita
Asian Meatball with Toasted Sesame Seeds
Pan Seared Beef Tenderloin served on
Horseradish Mashed Potato
Beer Battered Halibut Bite with Lemon Aioli
Crab Cakes with Garlic Aioli & Lemon Zest
12 pieces per Person

\$25

Cocktail Package Add-ons

Garden Fresh Crudités & Fine Herb Dip \$4.50

Market Fresh Sliced Fruits & Seasonal Berries \$5.50

Select Domestic Cheeses served with Gourmet Crackers \$6.50

Select Domestic & Exotic Cheeses served with Gourmet Crackers \$9.00

Tapenade Station featuring an array of fresh dips: Hummus, Babaganoush and Artichoke Asiago dip served with Marinated Olives, Pepperchinos & Grilled Flatbread \$6.75

A Selection of Sandwiches, Croissants & Wraps based on 1.5 sandwiches per person and served with a Relish Tray \$6.50

A Selection of Cold Meats & Cheeses served with Assorted Breads, Condiments and a Relish Tray \$9.50

Assortment of Squares Brownies, Nanaimo Bars, Butter Tart Bar, Carrot Cake Bar \$30 per dozen

ADDITIONAL ITEMS

Coffee & Refreshment Breaks

Freshly Brewed Regular & Decaffeinated Coffee \$19 per thermos

Selection of Traditional & Herbal Teas \$19 per thermos

Chilled Fruit Juices

\$2.50 per individual bottle \$16 per litre
Assorted Soft Drinks \$2.50 per can
Bottled Water \$3 per bottle
Sparkling Water \$3 per bottle

Bakery Delights

Sliced Fruit Loaves \$20 per loaf
Selection of Bran, Carrot & Fruit Muffins \$2 each
Danish Pastry & Freshly Baked Croissants \$2 each
Soft & Chewy Cookies \$2 per cookie
Miniature Assorted Soft & Chewy Cookies \$1.50
per cookie

Assortment of Squares

Brownies, Nanaimo Bars, Butter Tart Bar, Carrot Cake Bar \$30 per dozen Buffet of Assorted Cakes & Tortes \$11 per person

COCKTAIL PACKAGE ADD-ONS

Special Occasion Cakes

10' serves 8- 10 people \$45 1/4 Slab serves 20-25 people \$55 1/2 Slab serves 45-50 people \$95 Full Slab serves 90-100 people \$175

A Light Snack

Basket of Pretzels \$5 per basket
Basket of Potato Chips \$5 per basket
Basket of Lattice Chips with Dip \$6 per basket
Nacho Chips with Tangy Salsa \$6 per basket
Mexican Layered Dip served with Tri Coloured
Nacho Chips \$9 per bowl

Gourmet Flatbread Pizza

Based on 1/2 a Pizza per Person

Tuscan Pizza Roasted Peppers, Artichokes, Baby Arugula, Prosciutto & Goat Cheese, Drizzled with Pesto & Extra Virgin Olive Oil \$8 per person

Meat Lovers Pizza Pepperoni, Italian Sausage, Julienne Ham, Strips of Marinated Beef & Mozzarella Cheese \$8 per person

Traditional Pepperoni Pizza \$8 per person

Quattro Fromaggio Pizza Mozzarella, Provolone, Parmesan & Marbled Cheddar \$8 per person

Mediterranean Pizza Roasted Peppers, Zucchini, Artichokes, Red Onions, Fresh Herbs & Crumbled Feta
Cheese \$8 per person

PRIVATE EVENT BARS

All prices include mixes and bartenders

The number of bartenders will be determined by the OG&CC based on final guest count

Host Bar Prices

Bar Well Liquor vodka, rye, white rum, dark rum, gin, scotch \$5.30

Premium Liquor \$6.80

60z Glass of House Wine \$6.50

9oz Glass of House Wine \$9

Bottle of House Wine \$28

Imported Bottle Beer \$5.85

Premium Bottle Beer \$5.35

Domestic Bottle Beer \$4.85

Soft Drinks Fountain Drinks - coke, diet coke, coke zero, sprite, ginger-ale, iced tea \$2.75

Juice orange juice, cranberry juice, apple juice \$3

Sparkling Water \$2.75

Punch Bowls

Alcoholic Punch serves 40 people \$130

Non-Alcoholic Punch serves 40 people \$65

Corkage Policy

A corkage charge is applied for any wine brought into the Oshawa Golf & Curling Club

Please note: All wine must be commercially produced Homemade wine is not permitted and will not be served

750mL Bottle \$17 per bottle

1.5L Bottle \$29 per bottle

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ROOM RENTAL

Whether you're planning a seminar, conducting a business meeting or hosting your dream wedding the Oshawa Golf & Curling Club has a room suited to your needs.

The information below indicates our rooms, the various setups each can accommodate, and total capacity for each particular setup

Centennial Room A

The larger of our banquet rooms, Cenntennial Room A is a bright room, featuring a tree top view of the golf course and elegant, neutral decor. Its size make Stanley Thompson an ideal choice of hosting larger dinners, meetings, and seminars

Dimensions: 1428.1 square feet

Style of Setup & Room Capacity

Classroom 48 people
Theatre 130 people

U-Shape Boardroom 45 people

Closed Boardroom 40 people

Rounds 80 people

Cocktail Reception 100 people

McLaughlin Room

The McLaughlin Room offers a cozy, comfortable space in the heart of the clubhouse. This private dining space has a casual elegance, making the Fireside Room a perfect choice for family events, intimate dinners, and receptions

Style of Setup & Room Capacity

Theatre 35 people

U-Shape Boardroom 15 people

Open Boardroom 20 people

Rounds 32 people

Cocktail Reception 45 people

Centennial Room B

A bright room featuring tree-top views of the golf course and elegant, neutral decor. The Centennial Room B is the choice space for hosting intimate dinners, meetings, and seminars

Dimensions: 932.5 square feet

Style of Setup & Room Capacity

Classroom 28 people

Theatre 80 people

U-Shape Boardroom 30 people

Closed Boardroom 25 people

Rounds 48 people

Cocktail Reception 60 people

<u>Full Banquet Room</u>

A combination of the Centennial Room A & B, the full banquet space is the perfect setting for your wedding, gala, prom, or party. This newly decorated banquet space provides an elegant, neutral backdrop that is sure to impress

Dimensions: 2360.6 square feet

Style of Setup & Room Capacity

Classroom 100 people

Theatre 200 people

Rounds 220 people

Cocktail Reception 275 people



Centennial Room A

Half Day \$325 Full Day \$650

Full Banquet Room

Half Day \$575 Full Day \$1150

Centennial Room B

Half Day \$250 Full Day \$500

McLaughlin Room

Half Day \$225 Full Day \$450

Audio/Visual Equipment Rental

Included with the room rental charge is the use of a Podium, Microphone, Flipchart & Markets and Overhead Screen

The following are available for an additional charge, as listed

LCD Projector \$100

OG&CC Laptop with HDMI cord \$125