



# Wedding Packages Lionhead and Royal Ontario

Unforgettable memories and unparalleded services for your most precious moment



# At KaneffGolf we are committed to enhancing your golf tournament experience.

# DEAR HOST,

I am excited to welcome you to KaneffGolf for what promises to be yet another exciting season of great golf and good weather! If you have never experienced a KaneffGolf facility, on behalf of our staff I have the privilege of welcoming you to our family of courses.

We are a golf operator that has grown organically over the past twenty years, starting in 1989 with the development of our world class flagship facility, Lionhead Golf Club & Conference Centre, transforming into an organization spanning six properties across Southern Ontario.

All of us at KaneffGolf have remained committed to ensure that every one of our customers enjoys the best all-round golf, dining and service experience at our courses be it at a tournament, on a leisurely day of golf with friends or family, or at our unrivaled banquet facilities and meeting rooms in idyllic settings.

I encourage you to find out more about us and our facilities on the web at www.kaneffgolf.com where you can check for the latest news and events. If you are not yet a KaneffGolf E-mail Club member, you can sign up to become one within minutes. As a member, you will receive timely notices about upcoming specials. Make certain, too, that during your first round of golf this year, you become a KaneffGolf Rewards Member. You can gain valuable points towards complimentary rounds of golf at any KaneffGolf course.

If you wish to enjoy playing a variety of courses that are designed to accommodate golfers of all skill levels, that also offer unrivalled customer service within one golf family, then look no further than KaneffGolf.

Contact our
Golf Tournament
Event Planners

905.455.8400

905.455.8400 sales@kaneffgolf.com

View our
Virtual Tour
of Lionhead at
www.kaneffgolf.com

# KaneffGolf



# Lionhead Golf Club & Conference Centre

8525 Mississauga Road Brampton, ON L6Y 0C1 (905) 455-8400 Pro Shop (905) 455-5815 Fax

## Royal Ontario Golf Club

6378 Trafalgar Road Hornby (Milton), ON LOP 1E0 (877) ROYAL-18 Toll-free (905) 693-9966 Pro Shop (905) 693-9832 Fax

### Royal Niagara Golf Club

1 Niagara-on-the-Green Blvd Niagara-on-the-Lake, ON LOS 1J0 (866) ROYAL-18 Toll-free (905) 685-9501 Pro Shop (905) 685-3909 Fax

### Carlisle Golf Club

523 Carlisle Road, PO BOX 30 Carlisle, ON LOR 1H0 (800) 661-4343 Toll-free (905) 689-8820 Pro Shop (905) 689-2249 Fax

# Century Pines Golf Club

592 Westover Road, RR # 1 Flamborough (Troy), ON LOR 2B0 (866) 388-5688 Toll-free (905) 628-2877 Pro Shop (905) 628-3959 Fax Lionhead has established a reputation for excellence. Designed and groomed to excite every level of golfer, Lionhead offers its guests one of Ontario's finest golfing experiences on two championship courses. The famous Legends course has a slope of 155, creating a golf experience that you will never forget. Small undulating putting surfaces, tight tree lined fairways, cavernous bunkers and the Credit river that flows through or beside 14 out of 18 holes will leave most golfers speechless at the end of the round. The Masters course has been coined the 'kinder and gentler' layout at Lionhead. Sloped at 146, it is a more traditional design harmonizing with the natural surroundings of forest and rolling hills that will sneak up and completely blindside you.

Events at Royal Ontario are nothing less than spectacular. The course layout unfolds over an old equestrian centre that has a dramatic hilly terrain, dotted with wetlands in lower lying areas of the Sixteen Mile Creek river basin. Each and every hole features a unique challenge that will test your game. Make sure you are decisive and hit your shots with authority! Golfers will find a relaxing environment in which to reminisce about their round of golf within our Moe Norman lounge, or seated on our massive outdoor patio area, overlooking our finishing holes.

A contemporary design that uses the spectacular natural terrain of the Niagara Escarpment to create a stunning layout. Nestled between the 120 year old Welland Canal, the beautiful Bruce Trail and the Niagara Escarpment it has become one of the "must play" courses on an international standard. This 27 hole facility has also been host to prestigious tournaments such as the International Junior Team Championship and the Telus Skins Game.

Natural, gentle rolling fairways lined with natural whispering pine trees reminds you of South Carolina as your drive onto this property. As you play through the 27 hole layout you will quickly experience a golf course with subtle turns that demands more placement shots rather than power. Carlisle's clubhouse is nicely decorated and perfect for meals before and after golf. Tournaments, meetings and social occasions are perfectly suited for Carlisle.

One of Ontario's hidden gems! This is a golf course filled with much interest and character. Architect Ted Baker has created a course that gives a golfer ample opportunity to polish their iron play as accuracy and distance control comes into play everywhere on the golf course. The Clubhouse has a beautiful patio which is the ideal spot to gather after the round. Specializing in tournaments; Century Pines can do it all, and well within your budget.

# **Plated Dinner One**





\$179 (pp Royal Ontario)

\$199 (pp Lionhead)

#### Cocktail Hour

European favourites including grilled eggplant, roasted red peppers, roma tomatoes, bocconcini cheese, olives, marinated mushrooms, crisp crudités, cappicolla, genoa salami, prosciutto, assorted cheeses, fried calamari with jalapeno aioli and assorted fresh calabrese and focaccia

# Soup or Pasta Course (Choose One)

- Mushroom bisque, basil pesto crostini, grilled enoki
- Butternut squash, chives, crème fraiche, sweet potato strings
- Thai carrot soup, granola, cilantro oil

PASTA (Served Family Style)

- Penne à la vodka, sweet pea, prosciutto, tomato vodka sauce
- Cheese and spinach tortellini, asiago blush sauce

### Salad Course (Choose One, Served Family Style)

- Traditional caesar salad, parmesan, bacon, herbed croutons
- Spinach, quinoa, pomegranate seeds, mango, goat cheese, honey mustard dressing
- Roasted beet, arugula, baby frisee, candied walnuts, orange ginger vinaigrette

#### Entrée Course (Choose Two Same Plate)

All entrées served with chef's complementing starch and seasonal vegetables

- Beef tenderloin
- Lemon thyme chicken supreme
- Garlic roasted black tiger shrimp Skewer
- Blackened salmon

### Dessert Course (Choose One)

Served with freshly brewed coffee and selection of teas

- Molten lava cake, berry compote, vanilla bean ice cream
- Pecan and cranberry tart, white chocolate drizzle, vanilla bean ice cream
- NY style cheesecake, berry compote, extreme chocolate sauce
- Chocolate mousse tower, white chocolate drizzle, tropical fruit salsa

#### Late night Buffet (Choose One)

- Poutine with fresh cheese curds, turkey sliders, spicy fish tacos and a fresh fruit presentation
- Assorted gourmet cakes, tortes, croqu'em bouche, macaroons, Italian pastries and a fresh fruit presentation

### Bar Offering

- 6 Hour host bar service
- Unlimited wine during dinner service with sparkling wine toast
- Bar rail stocked with rye, rum, vodka, gin, scotch and brandy
- Domestic and premium selection of beer
- Choice of 3 dinner liqueurs
- Martinis and caesars
- Water, pop and juices

#### Customized Décor

- Choice of elegant chair covers, linen tablecloths and napkins
- Complete head table design and customization

All prices are inclusive of applicable taxes, gratuities and room rentals. Per Person pricing (pp).

All prices are subject to change without notice. Menu is merely a suggestion.

We are happy to customize your event. Full menu available upon request.

# **Plated Dinner Two**





\$149 (pp Royal Ontario)

\$169 (pp Lionhead)

#### Cocktail Hour

- Garden fresh crudités with house dips
- Imported and domestic cheese presentation
- A selection of hot hors d'oeuvres (chefs choice)

# Soup or Salad Course (Choose One) SOUP

- Mushroom bisque, basil pesto crostini, grilled enoki
- Butternut squash, chives, crème fraiche, sweet potato strings
- Thai carrot soup, granola, cilantro oil

SALAD (Served Family Style)

- Traditional caesar salad, parmesan, bacon, herbed croutons
- Spinach, quinoa, pomegranate seeds, mango, goat cheese, honey mustard dressing
- Roasted beet, arugula, baby frisée, candied walnuts, orange ginger vinaigrette

#### Entrée Course (Choose Two Same Plate)

All entrées served with chef's complementing starch and seasonal vegetables

- Beef tenderloin
- Lemon thyme chicken supreme
- Garlic roasted black tiger shrimp skewer
- Blackened salmon

#### Dessert Course (Choose One)

Served with freshly brewed coffee and selection of teas

- Molten lava cake, berry compote, vanilla bean ice cream
- Pecan and cranberry tart, white chocolate drizzle, vanilla bean ice
- New York style cheesecake, berry compote, extreme chocolate sauce
- Chocolate mousse tower, white chocolate drizzle, tropical fruit salsa

### Late Night Buffet

- Fresh carved fruit
- Cutting and service of your wedding cake
- Freshly brewed coffee and selection of teas

### Bar Offering

- 5 Hour host bar service
- 2 Bottles of wine per table during dinner service (House wine)
- Bar rail stocked with rye, rum, vodka, gin, scotch and brandy
- Domestic selection of beer
- Water, pop and juices

#### Customized Décor

- Floorlength white or ivory swirl tablecloths and napkins
- Complete head table layout only

All prices are inclusive of applicable taxes, gratuities and room rentals. Per Person pricing (pp).

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# **Dinner Buffet**





\$119 (pp Royal Ontario)

\$139 (pp Lionhead)

#### Salad

- Roasted beets, arugula, candied walnuts, goat cheese, orange ginger vinaigrette
- Spinach, orange segments, sliced radishes, avocado, almonds, feta cheese, lemon thyme vinaigrette
- Spinach quinoa, pomegranate seeds, mango, goat cheese, honey mustard dressing
- Greek salad, kalamata olives, feta, fresh herbs

#### Entrée Course

All entrées served with chef's complementing potato and seasonal vegetables

- Medallions of oven roasted striploin, pan jus, frizzled onions
- Roasted air chilled chicken, smoked side bacon, button mushrooms and pearl onions
- Penne rigate, rocket arugula and grape tomato salad, white truffle oil, parmesan, alfredo

#### **Dessert Course**

- · Assortment of cakes, flans and fresh fruit
- Freshly brewed coffee and selection of teas

# Late Night Buffet & Sweet Table

- Fresh carved fruit
- Cutting and service of your wedding cake
- Freshly brewed coffee and selection of teas

#### Bar Offering

- 5 Hour host bar service
- 2 Bottles of wine per table during dinner service (House wine)
- Bar rail stocked with rye, rum, vodka, gin and scotch
- Domestic selection of beer
- Water, pop and juices

#### Customized Décor

- White linen tablecloths and napkins
- Complete head table layout only

All prices are inclusive of applicable taxes, gratuities and room rentals. Per Person pricing (pp).

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# **Enhancements**



Hors d'Oeuvres (prices per dozen)

Meatballs	\$15.50
Spring Rolls	\$15.50
Sausage Rolls	\$15.50
Vegetable Kabobs	\$15.50
Mini Quiche	\$15.50
Spanakopitas	\$22.00
Mushroom Crescents	\$22.00
Ratatouille in Pastry	\$22.00
Shrimp Skewers	\$25.00
Chicken Satoy's	\$33.00
Beef Satoy's	\$33.00
Bacon Wrapped Scallops	\$33.00
Baby Roasted Lamb	\$46.00

#### Bruschetta Platter

Marinated Tomato, Garlic, Onion & Herbs, Served over Focaccia with Asiago

Small (Serves 25-30)	\$69.25
Medium (Serves 50-60)	\$115.25
l arge (Serves 85-100)	\$224.75

#### Fresh Sliced Fruit Mirror

Assorted Fresh Fruit

Small (Serves 20)	\$46.25
Medium (Serves 40)	\$93.25
Large (Serves 60)	\$136.25

#### **Assorted Cheeseboards**

Selection of Imported & Domestic Cheeses Garnished with Grapes & Crackers

a crackers	
Small (Serves 20)	\$85.75
Medium (Serves 40)	\$165.25
Large (Serves 60)	\$230.25

### Snack Foods

Potato Chips / Basket	\$5.50
Pretzels / Basket	\$5.50
Peanuts / Bowl	\$6.75
Cajun Snack Mix / Bowl	\$7.50

# Oyster Bar

(Priced accordingly per dozen)

Freshly shucked Oysters with all the Trimmings

#### Assorted Shushi Platter

Salmon, Tuna, California Roll, Shrimp,

Vegetable Roll

Per dozen \$40.75

### Pyramid or Bowl of Shrimp

50 Pieces	\$130.75
100 Pieces	\$250.25

#### Side of Smoked Salmon

Displayed with Traditional Condiments and Rye Melba

Half Side	\$99.25
Full Side	\$193.25

#### Crudités and Dip

Garden Fresh Vegetables served with 3 dips

Small (Serves 20)	\$40.75
Medium (Serves 40)	\$80.50
Large (Serves 60)	\$115.25

# Assorted Sandwiches & Flavoured Wraps

Roast Beef, Ham and Cheese, Turkey, Egg Salad and Tuna 40 Pieces \$44.50

### Baked Wedge of Brie

Wrapped in Puff Pastry served with Lingonberry Sauce

and Crostini

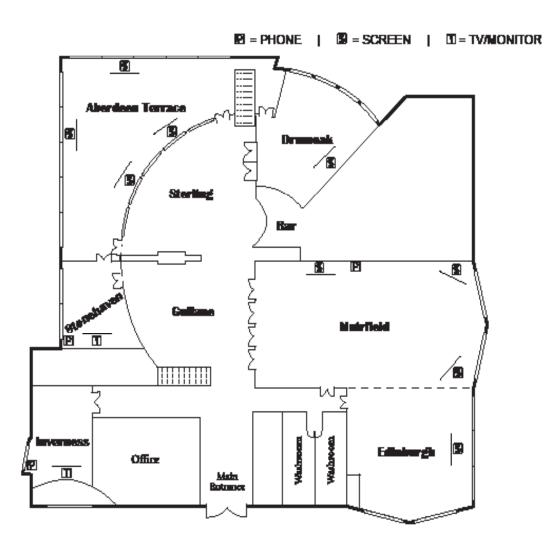
Serves 50-60 \$143.25

Late Night options available on request Please discuss with our sales team

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# **Lionhead Floor Plan**





	Boon Size   I mail ft.	Sq.Pt.	Gelling (b)	Boost man	U-Shape:	Hallow Square	Reands #8	Theatre Style
Edinburgh	45 x 46	2,070	12	28	32	48	96	144
Muirfield	84 x 42	3,528	13	n/a	n/a	n/a	192	300
Combined	L-shape	5,598	_	n/a	n/a	n/a	320	444
Inverness	21 x 25	525	15	14	n/a	n/a	n/a	n/a
Stonehaven	23 x 23	529	25	16	20	16	32	54
Aberdeen Terroce	60 x 70 x 50	2,100	25	n/a	n/a	n/a	136	200
Gullane	33 x 25	825	30	n/a	n/a	n/a	140	120
Sterling	47 x 34	1,598	30	n/a	n/a	n/a	48	160
Drumoak	40 x 28	1,120	25	n/a	22	n/a	48	100