

LOOKOUT POINT COUNTRY CLUB

INCLUSIVE WEDDING PACKAGES

905-892-2639

www.lookoutpointcc.com







CONGRATULATIONS!

On behalf of everyone at Lookout Point Country Club, congratulations on your engagement, and thank you for considering us to be the place where you share your special moment with your partner and loved ones.

No matter the time of year, we have the most beautiful view in the Niagara Region. Our incredible facility is able to accommodate to groups of all sizes.



Our gorgeous McInnis Hall can accommodate up to 180 people.

No matter the space, we'll make sure your day is perfect. Our Executive Chef prepares all meals using the influence of the season, and our Banquet Coordinator will look after all of your details leading up to and on the day of your event.

Enjoy your day -
we'll take care of the rest!

Sincerely,
Lookout Point Country Club



OUR MAGNIFICENT PACKAGE

FIVE-HOUR BAR SERVICE

Assorted domestic bottled beer, 5 bar brands, unlimited red and white house wine poured during dinner, brandy, liqueurs and soft drinks. Sparkling toast is \$5 per person.

ONE-HOUR PASSED HORS D'OEUVRES

service for your guests during cocktail hour.

FOUR-COURSE PLATED MEAL

of your choosing with wine service during dinner.

AFTER GLOW

Coffee and tea service station, fruit tray, wedding cake cutting.
Mossimo's Pizza delivered at 10pm for \$4 per person.

FREE BRIDE & GROOM MENU TASTING
FREE MEALS FOR CHILDREN 5 & UNDER AT RECEPTION
LINENS FROM GALA DÉCOR.

\$160 PER PERSON

PACKAGE INCLUDES GALA DECOR LINENS, 18% GRATUITY & 13% TAX.
ALL PRICING IS FOR 110 PERSON MINIMUM ON SATURDAY,
AND 100 PERSON MINIMUM ON FRIDAY AND SUNDAY.
PLEASE INQUIRE FOR NOVEMBER - APRIL OFF-SEASON PRICING



CUSTOMIZE YOUR HORS D'OEUVRES

HORS D'OEUVRES HOUR

Choose *FOUR* of the following from hot and cold selection:

HOT SELECTION

SHAVED ROAST BEEF ON A CROSTINI
with horseradish cream and onion jam.

ARANCINI WITH MARINARA SAUCE
& PARMESAN

AGED CHEDDAR AND APPLE TART

POLENTA FRIES

SPINACH & ARTICHOKE CROQUETTE

VEGETABLE SPRING ROLLS

CHICKEN SKEWERS WITH TZATZIKI

SHRIMP FRITTERS WITH SWEET
THAI CHILI SAUCE



CUSTOMIZE YOUR HORS D'OEUVRES

HORS D'OEUVRES HOUR CONT.

COLD SELECTION

GOAT CHEESE DOUGHNUTS
WITH PROSCIUTTO

SMOKED SALMON RILLETTE ON A CROSTINI
WITH PICKLED SHALLOT

MARINATED BEETS WITH GOAT CHEESE
MOUSSE & CANDIED PECANS

MARINATED TOMATO & BOCCONCINI
SKEWERS

MINI MUSHROOM QUICHE

LEMON AND THYME RICOTTA
& PEACH CROSTINI

JERK CHICKEN SALAD CUP WITH
MANGO CHUTNEY

ANTIPASTO KABOB WITH SALAMI,
BOCCONCINI, ONION, &
ROASTED RED PEPPER



CUSTOMIZE YOUR HORS D'OEUVRES

HORS D'OEUVRES HOUR CONT.

Extra charge \$55 per dozen:

BEEF SLIDERS WITH AGED CHEDDAR
ONION JAM & ROASTED GARLIC AIOLI

GRILLED LAMB LOLLIPOP WITH CHIMI CHURI

SEARED SCALLOP WITH BROWN BUTTER,
CAPERS, AND CANDIED LEMON

ANTIPASTO UPGRADE

\$8 PER PERSON

SERVED DURING COCKTAIL HOUR.

REPLACES HORS D'OEUVRES & FIRST COURSE.

INCLUDES

SLICED PROSCIUTTO, SALAMI, CAPICOLA,
AGED WHITE CHEDDAR, GOAT CHEESE,
BLUE CHEESE, BRIE, MARINATED EGGPLANT,
ZUCCHINI, PICKLED ONIONS, ARANCINI,
BRUSCHETTA, ASSORTED BREADS & CRACKERS



CUSTOMIZE YOUR FIRST COURSE

APPETIZER, SOUP, OR SALAD

Choose ONE of the following:

MIXED LETTUCES WITH JULIENNE
VEGETABLES, CHERRY TOMATOES,
WITH A LEMON THYME VINAIGRETTE

SALT ROASTED BEET SALAD
WITH
GOAT CHEESE, ARUGULA, SHAVED FENNEL
& CANDIED PECANS WITH A MAPLE
BALSAMIC VINAIGRETTE

HONEY GRILLED PEACH SALAD
WITH
RICOTTA, SHAVED ONION, WALNUTS,
AND A LEMON THYME VINAIGRETTE

CLASSIC CAESAR SALAD

MAPLE CHIPOTLE BUTTERNUT SQUASH SOUP

SWEET PEA & HAM SOUP

CHILLED GAZPACHO SOUP

TOMATO & DILL SOUP

POTATO & LEEK SOUP



CUSTOMIZE YOUR SECOND COURSE

PASTA

Choose ONE of the following for all guests:

PENNE

WITH

TOMATO SAUCE OR ALFREDO SAUCE

RIGATONI

MADE WITH

CHORIZO, ROASTED WITH
SAGE AND BROWN BUTTER SAUCE
AND SPINACH

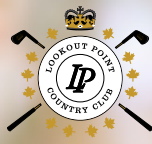
\$3 PER PERSON

CHEESE RAVIOLI

WITH

MUSHROOM ALFREDO SAUCE

\$3 PER PERSON



CUSTOMIZE YOUR THIRD COURSE

Choose TWO of the following for all guests:

BEEF

ROAST AAA STRIPLOIN 8oz
WITH HORSERADISH JUS

RED WINE BRAISED SHORT RIBS
WITH ROSEMARY JUS

DIJON & HERB CRUSTED LAMB CHOP
WITH RED WINE JUS

\$7 PER PERSON

GRILLED 8oz TENDERLOIN
WITH ROSEMARY JUS

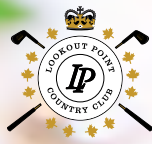
\$7 PER PERSON

CHICKEN

STUFFED CHICKEN SUPREME
WITH SUNDRIED TOMATOES, GOAT CHEESE,
& SPINACH WITH A PESTO CREAM SAUCE

CONFIT CHICKEN LEG
SERVED WITH THYME JUS

ROASTED CHICKEN SUPREME
WITH THYME JUS



CUSTOMIZE YOUR THIRD COURSE

FISH

SEARED SALMON WITH
CHARDONNAY BEURRE BLANC

HERB CRUSTED COD
WITH ROASTED MINI VINE TOMATOES

GRILLED SHRIMP & SCALLOP SKEWERS
WITH MANGO SALSA

Choose ONE of the following for all guests:

HERB ROASTED MINI RED POTATOES
CREAMY GARLIC MASHED POTATOES
SMASHED POTATO CAKE WITH SCALLIONS

THYME MUSHROOM RISOTTO
\$4 PER PERSON

POMMES KENNEDY
\$4 PER PERSON

Choose ONE of the following for all guests:

BUTTER CARROT AND GREEN BEANS
GLAZED SEASONAL VEGETABLES
GRILLED ZUCCHINI



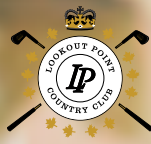
CUSTOMIZE YOUR DESSERT

*Coffee and tea service.
Choose ONE of the following for all guests:*

STRAWBERRY SHORT CAKE
WITH
STRAWBERRY COULIS

NEW YORK CHEESE CAKE
WITH
BERRY COMPOTE

CARROT CAKE
WITH
CREAM CHEESE ICING



CEREMONY PACKAGES

COURSE VIEW PATIO

\$1000 (with reception)

COURSE VIEW PATIO

\$1500 (ceremony only)

CHAIR RENTAL

\$4 per chair

SOCAN & RE:SOUND FEES

THESE FEES ARE COLLECTED BY LOOKOUT POINT COUNTRY CLUB ON BEHALF OF THE SOCIETY OF COMPOSERS, AUTHORS, AND MUSIC PUBLISHERS AND CANNOT BE WAIVED BY ANY COMPANY OR INDIVIDUAL. PLEASE ASK FOR DETAILS AT TIME OF BOOKING.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



CONTACT US

We'll take care of all the details.



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