



Catering and Special Event Planning

Updated March 2018

Granite Golf Club is an exclusive venue to host special private events. Reminiscent of a country estate, the Clubhouse is the perfect setting for groups of up to 100 people for plated service and up to 150 people for cocktail receptions. The scenery from the Clubhouse is spectacular year round.

The Clubhouse offers a full service venue that can be exclusively yours for day, evening or afternoon events, including:

- *Weddings*
- *Holiday Parties*
- *Birthday Celebrations*
- *Company Lunches or Dinners*
- *Corporate Retreats*

Granite Golf Club's team of professionals would be pleased to cater to your needs and help you plan memorable and successful winter events.

It is our pleasure to present you with a variety of menu suggestions. Custom creative menus with your own personal touches can be planned and arranged with our Clubhouse Manager and Chef.



Please contact our *Clubhouse Manager, Jennifer McCullough* 905-642-4416, ext. 2225 or via e-mail at jmccullough@granitegolfclub.ca to plan your special event.



Catering and Special Event Planning

Host Your Special Event at Granite Golf Club. Your home away from home for entertaining, business and social engagements.

The Clubhouse offers a full-service venue that can be yours for a full day, afternoon or evening. Whether you are hosting a meeting for six people or entertaining 60 for a rehearsal dinner, Granite Golf Club's Staff will take care of all of your needs.

Host a special event in the Clubhouse anytime of the year

- *Rehearsal Dinners*
- *Family Celebrations*
- *Corporate Holiday Parties*
- *Corporate Retreats*
- *Business Luncheons*
- *Celebration of Life*
- *Bridal and Baby Showers*
- *Awards Dinners*
- *Breakfast Meetings*

Octagon Room

Featuring panoramic windows that provide an abundance of natural light and spectacular views of the golf course. The room has glass french doors for privacy. It is an ideal location for intimate groups.

Capacity: up to 40 people

Dining Room

Open concept dining area with an abundance of natural light and floor to ceiling windows providing picturesque views of the rolling countryside. Complete with soft seating and couches, a gas fireplace, and an adjoining terrace.

Capacity: groups of 32-96

Clubhouse

Exclusively yours for special events November through March.

Capacity: • 96 sit-down meal service • 150 cocktail reception





Additional Services

Granite Golf Club's personal and professional Staff would be pleased to help you with all of the details for your event. It would be our pleasure to assist you and quote on any additional services.

- Candy Station
- Chair Covers
- Children's Gift/Loot Bags
- Chocolate Fountains
- Christmas Crackers
- Custom Menus
- Entertainment
- Flower Arrangements
- Gift Wrapping
- Hotel Rooms
- Horse Drawn Sleigh Rides
- Ice Sculptures
- Keepsakes for your Guests
- Limousine Services
- Place Cards
- Specialty Linens
- Table Centerpieces
- Truffles





Breakfast Selections

Morning Start

GF Fresh local and seasonal fruits and berries
Bakery style homemade muffins, sweet and flaky morning pastries
GF Assorted fruit preserves
Fresh brewed premium coffee, assorted teas, and fruit juices
\$10 per person

Continental

GF Fresh local and seasonal fruit
GF Fruit flavoured yogurt
Sweet and flaky morning pastries and golden baked bagels
Savoury and sweet flavoured cream cheese
Assorted fruit preserves
GF Hard boiled farm fresh eggs with herb garnish
Fresh brewed premium coffee, assorted teas, and fruit juices
\$16 per person

Breakfast by the Greens Buffet

GF Fresh local and seasonal fruits and berries
Bakery style homemade muffins, sweet and flaky morning pastries
Toasted Texas style multigrain and white breads
Belgium style waffles
Ontario maple syrup and fruit compote
GF Scrambled farm fresh eggs with herbs and aged cheddar
GF Applewood smoked bacon with savoury farmer's style sausage
GF Olive oil and rosemary roasted potatoes
Fresh brewed premium coffee, assorted teas, and fruit juices
\$24 per person (minimum of 40 guests)

Chefs Specialty Breakfast Buffet Add Ons

GF Made to order farm fresh egg and omelet station
\$10 per person
GF East coast smoked salmon
\$7 per person

GF denotes gluten free





Lunch / Dinner Selections

Prices are for a three course meal per person based on entrée selected.

Appetizers *(please select one)*

GF Roasted Heirloom Tomato Bisque

rich tomato stock/ sweet basil pesto

GF Mushroom Soup

forest mushroom/ toasted fennel/ porcini dust

Lobster Bisque

creamy lobster broth/ crème fraiche

GF Maple Salad

field greens/ red delicious apple/ white cheddar/ carrot hay/ maple apple vinaigrette

Caesar Salad

crisp romaine/ roasted garlic and buttermilk dressing/ parmigiano reggiano/ seasoned croutons

GF Strawberry Salad

crisp lettuces/ strawberry white balsamic vinaigrette/ goat cheese/ spiced pecans

GF Grilled Vegetable Salad

frisée/ balsamic reduction/ feta cheese

Entrées *(please select one)*

GF Chicken Supreme

garlic/ lemon thyme marinade/ charred pepper coulis

\$38 per person

GF Stuffed Chicken Supreme

baby spinach/ sundried tomatoes/ goat cheese/ basil pesto/ salsa fresca

\$44 per person

GF Atlantic Salmon Fillet

6oz fillet/ fresh herbs/ maple gastrique

\$38 per person

Atlantic Salmon Fillet

7oz fillet/ pine nut crust/ smoked tomato relish

\$47 per person

GF Halibut

6oz fillet/ toasted sesame/mirin/ soy

\$52 per person

GF Pork Tenderloin

bacon wrapped/ spiced pecan pan sauce

\$47 per person

GF Braised Lamb Shank

tomato/ mint/ au jus reduction

\$48 per person

GF New York Striploin Steak

8oz grilled/ heirloom tomato/ forest mushroom ragout

\$50 per person

GF denotes gluten free

cont...





Lunch / Dinner Selections

GF New York Striploin Steak

10oz grilled heirloom tomato/ forest mushroom ragout

\$54 per person

GF Fillet Mignon

6oz broiled/ bacon wrapped/ merlot pan juices

\$58 per person

GF Fillet Mignon

6oz steak/ bavarian blue cream/ black truffle essence

\$58 per person

Classic Prime Rib Dinner

yorkshire pudding/ horseradish/ natural pan juices

\$52 per person

Classic Turkey Dinner

white and dark meat/ stuffing/ citrus cranberry sauce/ turkey gravy

\$52 per person



Dessert *(please select one)*

New York Style Cheesecake

vanilla cream/ mixed berry compote

GF Fieldberry Pavlova

berry coulis/ mint/ whipped cream

Chocolate Truffle Mousse Cake

velvet chocolate mousse/ truffle coating/ raspberry coulis



Enhance your meal with an additional course

Soup or salad as an additional course

\$8 per person

GF Antipasto Plate

prosciutto/ salami/ capicola/ bocconcini/ olives/ pickled vegetables

\$10 per person

GF Classic Shrimp Cocktail

tiger shrimp/ cilantro lime cocktail sauce/ greens

\$12 per person



GF denotes gluten free



On the Greens Buffet

\$32 per person (minimum of 40 guests)

Assorted Artisan Breads

with rich and creamy butter

GF Field Greens Salad

crisp seasonal vegetable/ chef's homemade vinaigrettes and dressings

GF Caesar Salad

crisp romaine/ grated parmesan/ roasted garlic buttermilk dressing

GF Greek Style Vegetable Salad

spinach/ feta/ olives/ celery seed vinaigrette

GF Chef's Choice of Steamed Seasonal Vegetables

GF Oven Roasted Mini Potatoes

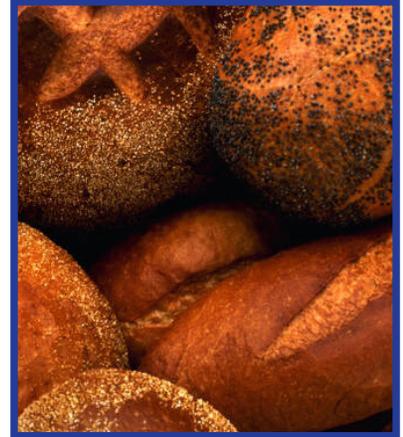
garlic/ rosemary/ olive oil

GF Boneless Skinless Chicken Breast

herb and garlic marinade/ pineapple and mango salsa

GF Fresh Sliced Seasonal Fruit Platter

Assortment of Homemade Sweets and Confections



GF denotes gluten free



Fairway Buffet

\$45 per person (minimum of 40 guests)

Assorted Artisan Breads

with rich and creamy butter

GF Field Greens Salad

crisp seasonal vegetable/ chef's homemade vinaigrettes and dressings

GF Caesar Salad

crisp romaine/ grated parmesan/ roasted garlic buttermilk dressing

GF Greek Style Vegetable Salad

spinach/ feta/ olives/ celery seed vinaigrette

GF Assorted Artisan Cheeses

grapes/ nuts/ dried fruits/ preserves

GF Crudité Platter

roasted garlic red pepper hummus/ ranch dip

GF Poached Black Tiger Shrimp

cilantro and lime cocktail sauce

GF Chef's Choice of Steamed Seasonal Vegetables

GF Yukon Gold Mashed Potatoes

extra old cheddar/ scallions

GF Grilled Boneless Skinless Chicken Breast

heirloom tomato/ wild mushroom ragout

GF Herb Roasted Atlantic Salmon

basil pesto/ salsa fresca

Assortment of Homemade Sweets and Confections



GF denotes gluten free



18th Hole Deluxe Buffet

\$60/ person (minimum of 50 guests)

Assorted Artisan Breads

rich and creamy butter

GF Field Greens Salad

crisp seasonal vegetable/ chef's homemade vinaigrettes and dressings

GF Caesar Salad

crisp romaine/ grated parmesan/ roasted garlic buttermilk dressing

GF Greek Style Vegetable Salad

spinach/ feta/ olives/ celery seed vinaigrette

GF Assorted Artisan Cheeses

grapes/ nuts/ dried fruits/ preserves

GF Antipasto Platter

sliced Italian deli meats/ olives/ pickled vegetable/ sun dried tomatoes

GF Marinated PEI Mussels Platter

spicy tomato sauce/ herbs

GF Poached Black Tiger Shrimp

cilantro and lime cocktail sauce

GF Cold Smoked Salmon

lemon/ dill/ capers/ red onion

GF Chef's Choice of Steamed Seasonal Vegetables

GF Yukon Gold Mashed Potatoes

Quebec Brie/ parsley/ chives

GF Grain Fed Free Range Chicken Breast Supreme

pan seared/ wild mushroom cream sauce

GF Atlantic Salmon Fillets

herb roasted/ warm maple glaze

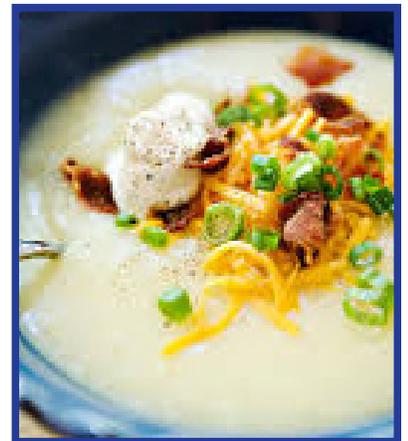
GF Slow Roasted Prime Rib

merlot pan juices/ horseradish/ dijon mustards

GF Sliced Seasonal Fruit

Assortment of Homemade Sweets and Confections

GF Chocolate covered strawberries



GF denotes gluten free



Cocktail Receptions

Cold Canapés and Hot Hors d'Oeuvres

Poultry

- curry chicken salad crostini with dried cranberry and almonds
- chicken spring roll with plum sauce
- **GF** marinated chicken satays with pineapple mango salsa

\$30 per dozen

Meat

- **GF** sweet soy marinated beef satays with peanut sauce
- mini beef wellingtons with merlot jus
- angus beef sliders with cheddar cheese roasted garlic and chive aioli
- braised pork shoulder sliders with maple apple bourbon bbq sauce

\$36 per dozen

Grilled lamb

- **GF** rack chops with honey dijon dip

\$48 per dozen

Seafood

- crispy filo breaded shrimp with cilantro lime cocktail sauce
- **GF** mini shrimp cocktails
- smoked salmon with lemon dill cream cheese on cucumber

\$30 per dozen

Sea Scallops

- **GF** double smoked bacon wrapped sea scallops

\$38 per dozen

Vegetarian

- **GF** marinated bocconcini and heirloom tomato skewers with sweet balsamic
- classic spanokopita (spinach and feta parcels)
- broccoli and cheddar cheese quiche
- **GF** garden vegetable and roasted garlic hummus shots
- quesadilla filled with black bean grilled corn salsa, and manchego cheese

\$30 per dozen

GF black truffle buttered popcorn cones

\$5 per person

GF homemade kettle style potato chips

\$4 per person



GF denotes gluten free



Cocktail Receptions

Platters

GF Vegetable Crudité

- hummus/ assorted dips

\$6 per person

GF Seasonal Fresh Sliced Fruit Platter

\$8 per person

International and Local Cheeses

- fruit preserves/ crackers

\$12 per person

Antipasto

- italian deli style meats/ pickled vegetables/ olives/ pickles/ baguettes

\$12 per person

GF Black Tiger Shrimp

- cilantro lime cocktail sauce/ lemon

\$10 per person

Smoked Salmon

- traditional garnishes/ dilled cream cheese/ fresh bread

\$14 per person

Dessert

Fresh Baked Cookies

- chocolate chip, oatmeal raisin, peanut butter

\$30 per dozen

GF Chocolate Covered Strawberries

\$36 per dozen

Mini Chocolate Éclairs and Mini Cream Puffs

\$18 per dozen

Assorted Squares and Confections

\$30 per dozen



GF denotes gluten free



Cocktail Reception Stations

Carving

Carved fresh by our experienced chefs. Includes fresh bakery rolls, assorted mustards, and complimentary sauces.

- GF** slow roasted AAA prime rib \$16 per person
- GF** garlic and herb marinated AAA beef tenderloin \$20 per person
- GF** herb roasted pork loin with maple dijon glaze \$14 per person
- GF** rosemary infused leg of lamb au jus \$18 per person

Pasta

Cooked to order by our experienced chefs

- penne pasta/ four cheese tortellini
- tomato sauce/ alfredo sauce/ basil pesto/ extra virgin olive oil
- fresh herbs/ minced garlic/ crushed chilies/ grated parmesan cheese/ chorizo sausage/ sliced chicken breast/ mushrooms/ bell peppers/ onions/ sun-dried tomatoes/ zucchini

GF Shrimp Flambé

- black tiger shrimp sautéed in garlic butter/ flambéed with cognac \$10 per person

Stack Your Own Mini Sandwich

- assorted mini bakery rolls \$10 per person
- creamery butter/ aiolis/ mustards/ assorted cured deli meats/ sliced cheeses/ green leaf lettuce/ sliced tomatoes/ onions/ house pickled vegetables/ gourmet olive mix

Personalized Poutine

Create your own poutine with

- crisp french fries/ fresh cheese curds/ rich beef gravy/ bacon bits/ diced tomatoes/ fresh herbs/ caramelized onions/ sautéed mushrooms \$12 per person

Gourmet Flat Bread Pizza

- classic tomato sauce/ four cheese blend \$12 per person
- roasted garlic sauce/ baby arugula/ prosciutto/ brie cheese/ basil pesto/ chorizo sausage/ grilled tomatoes/ fontina cheese/ tomato sauce/ seasonal vegetables/ fresh herbs/ mozzarella cheese

Dessert Fondue Station

- rich lindt milk chocolate/ creamy vanilla custard \$12 per person
- marshmallows/ pound cake/ mini cookies/ seasonal fruits and berries



GF denotes gluten free



Whites

Pinot Grigio, Paradiso IGT, delle Venezie, Italy	\$39
Sauvignon Blanc, Tall Horse Wines South Africa	\$40
Chardonnay, Camelot Vineyards Central Coast, California	\$42
Chardonnay, Kenneth Volk Vineyards Santa Barbara County, California	\$56

Reds

Merlot, Copper Ridge Vineyards Modesto, California	\$39
Malbec, Finca la Florenca, Familia Cassone Mendoza, Argentina	\$41
Shiraz, Earthworks Wines Barossa Valley, Australia	\$43
Cabernet Sauvignon, Tin Roof Cellars Central Coast, California	\$44
Pinot Noir, Opawa Wines Marlborough, New Zealand	\$47
Cabernet Sauvignon, Ancient Peaks Paso Robles, California	\$55



May through October, the Clubhouse golf season wine list is also available.



Take Home The Rest—Wine Program (THTR)

General Conditions

1. Smart Serve guidelines will remain in effect and strictly enforced.
2. For specific protocol, please refer to THTR Guidelines set as per AGCO.

THTR is intended to give Members another option for drinking responsibly. It provides our Members with the benefit of taking home wine that they cannot consume entirely at their visit to the Club.

THTR service is permissible provided that all of the following are met;

1. Members are allowed to remove an opened, unfinished bottle of wine that they purchased at the Club or brought into the Club under the BYOW policy.
2. Unfinished bottle of wine is to be corked with rubber mallet (if necessary).
3. It is not an unopened bottle purchased at the Club.
4. Unfinished bottle of wine must be sealed with a cork that is flush with the top of the bottle.
5. Screw cap bottles must be sealed with a cork that is flush with the top of the bottle.
6. Sealed unfinished bottles should be placed in the trunk of the Member or Guest's car during transport.
7. Fortified Wines, Beers and Spirits are not permissible.
8. Member must not be intoxicated as per the guidelines set by the Liquor License Act, otherwise the unfinished bottle of wine will be disposed of.

This service is offered pursuant to Club policies. The zero tolerance policy is in effect.

Bring Your Own Wine (BYOW)

General Conditions

1. Smart Serve guidelines will remain in effect and strictly enforced.
2. For specific protocol, please refer to BYOW Guidelines set as per AGCO.

BYOW is intended to give Members another option for drinking responsibly. It provides our Members with the benefit of bringing commercially-made wine into the Club for their own consumption.

BYOW service is permissible provided that all of the following are met;

1. Members are allowed to bring commercially-made wine into the Club for their own consumption.
2. Fortified Wines, Beers and Spirits are not permissible.
3. The bottle of wine must be sealed when presented to a food and beverage employee.
4. Food and beverage employees must open the wine and monitor service and consumption as they would if it had been purchased from the Club.
5. A corkage fee of \$15 +hst applies for each BYOW bottle of wine(750ml bottle).
6. An unfinished BYOW bottle of wine may be removed from the Club under the THTR guidelines.
7. Members must not be intoxicated as per the guidelines set by the Liquor License Act, otherwise the unfinished bottle of wine will be disposed of.

This service is offered pursuant to Club policies. The zero tolerance policy is in effect.





All Inclusive Wedding Package

All Inclusive

Hot and Cold Hors d'Oeuvres passed during cocktail reception

Five hour host bar

- 1 ½ hours prior to dinner and 3 ½ hours after dinner
- Domestic Beer
- Premium Liquor
- Red and White House Wine
- Soft Drinks and Juices

Red and White House Wine served with dinner

- Three bottles per table of eight

Four course served dinner

Sparkling Wine for toasting

- One glass per person

Late night Coffee station

Complete dining table set up

- Club table linens
- China, glassware
- Silverware

Use of Boardroom

Event coordination with our experienced professionals

Facility rental fee

Cake table and wedding cake cutting fee

Table numbers

Gift table set-up

Parking

13% hst and 15% gratuity

\$175 per person





Applicable to all events and private member functions including member sponsored events.

- 1) The Host is responsible for themselves and their guest(s) to comply with the Club's rules and regulations. Granite Golf Club retains the right to refuse participation of any Host or Guest not in compliance with the Club's rules and regulations.
- 2) The Host should apprise themselves and their Guest(s) of the Club's Dress Code policy and are responsible for the implementation of this policy. Granite Golf Club retains the right to refuse participation of any Host or Guest not in compliance with the Club's rules and regulations.
- 3) Granite Golf Club is operated as a not for profit private club, and therefore, Club policy requires that there be neither advertising nor publicity of the Club premises through any public media. The Club's name (in any form) may not be used without prior written approval.
- 4) A guaranteed number of attendees must be confirmed at least 72 business hours in advance of the scheduled function. Weddings require a guaranteed number of attendees ten business days in advance of the scheduled function date. If a guaranteed number has not been received, the billing will be made out for the number of persons for which the function was originally booked or the actual number of persons in attendance whichever is greater. Decreases in guaranteed numbers after 72 hours will be billed as the number originally guaranteed.
- 5) The Club does not permit food or alcoholic beverages to be brought into the Club without prior authorization from the General Manager and COO. Granite Golf Club does not permit any leftover food or beverages to be removed from Club premises.
- 6) The regulations of the Liquor License Act of Ontario will be strictly enforced at all times.
- 7) The Host will be responsible for any misuse, damage or losses sustained to the premises of the Club incurred as a result of the Host or their Guest(s).
- 8) All private functions will be subject to a Gratuity Fee of 15%. This fee is added to the total food and beverage charges billed (before taxes).
- 9) All prices are subject to the 13% H.S.T.
- 10) A Facility Fee for the Clubhouse of \$ 500 applies to all private events and functions.



- 11) Menu and wine selections must be received a minimum of 14 days prior to the event.
- 12) Food and beverage pricing discounting is strictly forbidden. Our food and beverage team is pleased to offer a wide range of menu items for your enjoyment. Prices may change at any time without notice.
- 13) Granite Golf Club reserves the right to control and inspect all catering functions.
- 14) Should it become necessary to cancel a scheduled function, a minimum of two weeks notice is required, with no applicable penalty. If the function is cancelled with less than two weeks notice and up to 72 hours in advance, a cancellation charge of 50% of the estimated food and beverages charges or the facility fee (whichever is greater) will apply. If the function is cancelled with less than 72 hours notice, a cancellation charge of 100% of the estimated food and beverages charges or the facility fee (whichever is greater) will apply.
- 15) Personal and/or private property while in the clubhouse, parking lot or on Club property shall be at the owners risk.
- 16) SOCAN (Society of Composers, Authors and Music Publishers of Canada) fees will apply for any event or function that has live music performances.

Agreement to Terms and Conditions

Authorized Signature: _____ Date: _____