



2019 Banquet Menu

Our banquet package makes it easy to plan your event with our ready made menus. We can customize menus or themes with unlimited choices to suit you individual needs.



BREAKFAST

All of our breakfast buffets are served with freshly brewed coffee and an assortment of teas. All prices quoted are per person

Morning Express \$4.95

An assortment of freshly baked muffins or toasted English muffins with butter, marmalades and preserves.

On the Tee Breakfast \$9.95

Two fried eggs with bacon and cheese on a Kaiser bun.

On Deck \$13.95

Assorted pastries, croissants, muffins and fresh fruit.

Breakfast Charcuterie Platter (for 20) \$220

Assorted smoked and cured meats, mustards, cheeses and artisan breads.

Golfer's Breakfast \$18.95 *Minimum 20 people*

Scrambled eggs, choice of fried potato or hash brown patty, bacon or Valbella pork sausages, French toast or pancakes and an assortment of fresh fruit.

Brunch Buffet \$26.95 *minimum 20 people*

Cold selection: Fresh fruits, smoked and cured meats, cheeses, crudité, dessert squares.
Hot selection: Scrambled eggs, bacon and sausage, French toast or pancakes, fried potato, or hash brown patty.

Upgrade egg selection to Eggs Benedict or Frittata \$2.00/per person

Salad selection \$2.00/per person

Carving Stations

\$6.00/per person Choice of Roast Pork Loin, Baked Ham, Beef Brisket, Roast Beef

\$10.00/person Prime Rib

More Choices

Cereals \$2.50 /per person

Cottage cheese \$1.50/per person

Hard boiled eggs \$2.00/per person

Individual yogurts \$2.50 /per person

Chilled fruit juices \$2.00 /per person

Sparkling wine and orange juice \$6.25/per person

Coffee/Tea Service (without a meal choice) \$2.50/ per person

Toasting station with butter, preserves and marmalade \$2.00/per person

Reception Items

Butlered Hors d' Oeuvres Service is available with some items, others are served reception style. Our coordinators will help you choose items and quantities best suited to your event.

RECEPTION ITEMS

Platters (serves 20)

Spinach and Artichoke Dip \$50.00

Corn Tortillas with House Salsa \$25.00

Vegetable Crudités with Ranch and Hummus \$100.00

Valbella Gourmet Paté with Assorted Crackers \$95.00

Artisan Cheese Platter with Assorted Crackers \$180.00

Smoked and Cured Meat Platter with Relish, Mustards, Pickles and Crackers \$220.00

Food Bars Poutine \$9.00, DIY Tacos \$12.00, Rolls, Cold cuts and cheeses \$12.00

Appetizers (per dozen)

Bacon Wrapped Scallops \$24.00

Chilled Shrimp with Horseradish Sauce \$24.00

Vegetable Springs Rolls \$15.00

Salt and Pepper Chicken Wings with Assorted Sauce \$19.00

Spanakopita's \$19.00

Soy and Garlic Marinated Pork Ribs \$14.00

Mini Reuben Sliders \$36.00

Marinated Mushroom Crostini \$15.00

Mini Sausage Rolls \$14.00

Meatballs with tomato sauce \$14.00

Vegetable and Meat Samosas \$18.00

California Rolls \$23.00

Deviled Eggs \$16.00

Prosciutto Wrapped Arugula \$19.00

8" Assorted Flatbreads \$16/each

Cocktail Party (\$20/person)

Includes an assortment of the following based on guest count.

Chicken Satays, Meatballs, Mini Sausage Rolls, Spring Rolls, Spanakopita's, Deviled Eggs, Hummus and Crackers, Chips and Salsa

LUNCHEON SELECTIONS

All of our luncheon choices include freshly brewed coffee, an assortment of teas and non alcoholic beverages.

All prices quoted are per person.

Lunch Buffets *Minimum 20 people*

Served with butter and rolls or garlic toast, choice of two sides (see buffet dinner menu for choices)

Add another side to any of our luncheon offerings \$3.00/person

Beef Chili \$16.95 Vegetarian Chili \$14.95

Beef on a Bun \$15.95

Carved Slow Roasted Beef Brisket \$19.95

Shepherd's Pie \$17.95

Half Rack of Rib \$19.95

Traditional Meatloaf \$16.95

Beef Burger, Chicken Burger or Veggie Burger \$18.95

Steak and Bacon Stew \$18.95

Mac n Cheese \$15.95

Maple Ginger Grilled Salmon \$19.95

Creamy Mushroom Alfredo Pasta \$15.95

Pasta with Meat or Tomato Sauce \$15.95

Beef Lasagna \$18.95 Veggie Lasagna \$17.95

Smokie or Bratwurst \$13.95

Soup, Salad and Sandwich Creations \$17.95 *Minimum 20 People*

Chef's soup, mixed green salad and an assortment of deli meats, egg salad, tuna salad, cheeses, tomato, lettuce, cucumber, breads, relish, pickles, condiments and dessert squares.

Plated Soup and Sandwich \$12.95

Two half sandwiches with Chef's homemade soup. Choice of Tuna Salad, Egg Salad, Smoked Valbella Turkey or Ham

DIY Taco Bar Lunch \$15.95

Assorted meat fillings, flour and corn tortillas, diced tomato, onions, shredded cheese, pickles, jalapenos, lettuce, salsa and sour cream. Served with mixed green salad and Mexican tater tots.

BUFFET DINNER SELECTIONS

All of our buffets include freshly brewed coffee, an assortment of teas and non alcoholic beverages. All prices quoted are per person. All buffet items come with pickled beets and gherkins, fresh dinner rolls and a choice of four sides dishes.

Main Course Selection: Choose one,-extra main course option \$7/person

Slow Roasted Alberta Prime Rib with Au Jus and Horseradish \$49.95

Herb Crusted Pork Loin \$40.95

Chicken Breast stuffed with Spinach and Goat Cheese or Roasted Red Pepper and Gouda \$44.95

Traditional Roasted Tom Turkey with Stuffing \$40.95

Baked Valbella Gammon Ham with Mustards \$39.95

Maple Ginger Filet of Salmon \$39.95

Stuffed Portobello Mushroom with Spinach and Goat Cheese \$35.95

Stuffed Pepper with Rice and Vegetable \$35.95

8oz AAA New York Steak BBQ with peppercorn sauce (available May until September) \$41.95

Choose 4 sides from the following-extra side choice \$3/person

Herb Roasted Potatoes

Scalloped Potatoes

Classic Mashed Potato

Double Stuffed Potato

Sour Cream and Chive Mashed Potato

Maple Yam Mashed Potato

Cheddar Perogies with sautéed Onion and Bacon

Vegetable Pasta Salad

Steamed Rice and Vegetable

French Green Beans

Quinoa and Vegetable Salad

Roasted Root Vegetables

Mixed Greens and Vegetable Salad with Honey Cider Vinaigrette

Rustic Potato Salad

Traditional Coleslaw

Spinach Salad with Balsamic Vinaigrette, Strawberry and Goat Cheese

Tomato and Onion Salad with Balsamic and Olive Oil Plate

Warm Apple Crisp

Sticky Toffee Pudding

Chocolate Brownie with Raspberries

Served Dinner Menu

\$53.95 PER PERSON

Available for parties of 20-50

All plated dinners consist of three courses and include artisan breads, coffee, tea and non-alcoholic beverages.

To start, choose one (for soup & salad add \$3/person)

Tomato Bisque

Creamy Mushroom Soup

House Greens with Honey Cider- Vinaigrette

Caesar Salad with Smoked Bacon, Parmesan and Croutons

Main Course

choose one entrée per group (no multiple guest choices)

6oz Beef Tenderloin, Au Jus, Garlic Mashed Potato, Vegetable

Herbed Pork Tenderloin, Gravy, Classic Mashed Potato, Vegetable

Chicken Supreme, Sauce, Roast Potato, Vegetable

Ginger and Maple Salmon, Steamed Rice, Vegetable

Spinach and Goat Cheese Roasted Portabella Mushroom, Classic Mashed Potato, Vegetable

Dessert choice of one option

Decadent Chocolate Cake

Fresh Berries with Whipped Cream

Fruit Pie with whipped cream





THE BAR --- Contact us for current prices and selections

We offer a fully serviced bar with experience and professional bar staff. Please contact us for up to date liquor, beer and wine menus. Parties have their choice of a variety of bar options to offer their guests. All bar tabs are subject to 5% GST and 18% service charge. Staff reserve the right to limit service as they see fit. No abuse of any staff will be tolerated. No outside liquor is permitted aside from AGLC approved wine which is subject to a standard corkage fee

Host Bar

The host incurs all costs associated with bar sales.

NO Host Bar

Your guests pay the full expense of all beverages ordered.

Subsidized Bar

Your guest pay a set amount for their drinks and the host is charged for the remaining balance.

Combination Bar

There are many bar option combinations that can be adhered to. Whether this is a select open bar with restrictions, a time limited host bar, or a wine and beer only bar. Talk to one of our coordinators about customization for your event.

Corkage

AGLC approved wine can be brought in for a \$18.00/bottle corkage.

Drink Tickets

Guest are given tickets to use. The host decides the value of the tickets

All prices subject to 5% GST and 18% Gratuity