



Bridal Showers
Wedding Menu & Enhancements



The Country Club Hospitality Team is pleased to offer the following menu selections for your special event.

Additional options are available and menus can be customized to ensure your event is memorable.

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AFTERNOON TEA

Selection of traditional and herbal teas, coffee, bottled, still and sparkling water service.
Freshly baked scones served with premium fruit preserves, Devonshire cream and creamery butter.

Exotic fruit skewers.

Chef's finest collection of Scandinavian open-faced sandwiches and pin-wheel wraps.

\$26.95 per person

BRIDAL BRUNCH MENU

Fresh artisan baked breads, croissants, danish and mini muffins

Omega-3 scrambled eggs with fresh chives

Crispy bacon, mini breakfast sausages

Griddled Yukon Gold potato, pepper and onion hash

Baby spinach salad with strawberries, goat cheese and candied pecans

Greek salad: Cool cucumbers, trio of peppers, red onions, black olives, crumbled feta and lemon-oregano dressing

Tomato and bocconcini caprese, drizzled with pesto

LUNCH SELECTIONS

Oven-baked salmon sides garnished with spinach, fennel and cherry tomatoes

Grilled thyme, oregano chicken drizzled with a lemon vinaigrette

Steamed garden vegetables

Agnolotti stuffed with ricotta cheese and spinach in a light rose sauce

Selection of pastries, and fruit kebabs

Freshly brewed regular and decaffeinated coffee, selection of traditional and herbal teas

Includes soft drinks and juice

\$37.75 per person

Enhancement Items

Chef's live omelette station
\$6.95 per person (includes chef)

Chef's live Waffle station
\$4.50 per person (includes chef)

French toast served in chafing dish
\$4.25 per person

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HORS D'OEUVRES

(\$38 per dozen)

COLD

Fresh fig, Ontario goat cheese, wrapped in basil and prosciutto
Prosciutto-wrapped cantaloupe threaded on a knotted skewer
Ontario tomato bruschetta on focaccia, Grana Padano cheese
Cherry tomato, bocconcini and pesto threaded on a knotted skewer
Seared sushi-grade tuna with a mango-lime chutney
Smoked salmon tartare, lightly spiced avocado, dill crème fresh
Smoked salmon with chive cream cheese
Olive oil crostini
Oyster and fresh shucked Malpeque oyster bruschetta. 100 pieces.
Market price
Citrus-poached shrimp, saffron aioli, caviar
Toasted brioche triangle
Beef Gribiche
Diced beef tenderloin bound in gherkin, caper aioli, toasted
baguette

HOT

Breaded garlic mushroom caps, roasted garlic aioli
Chef's Stilton cheese beignets with honey truffle
Double-smoked bacon and aged white cheddar tart
Mushroom, spinach and Stilton cheese tart
Crisp vegetable spring roll, plum hoisin
Brie and raspberry en croute
Spanakopita
Coconut shrimp, sweet chili sauce
Mini beef Wellington
Sesame-crust chicken skewer, peanut sauce
Errol's famous butter chicken kabob
Barbecued Korean beef satay
Minted lamb and portobello shish kabob

CHEF'S LIVE STATIONS

\$7.25 per person

Selection of mushrooms sautéed and finished in a porcini-truffle cream, béarnaise sauce and a selection of breads
Charred Ricotta with Shitake Mushroom served with herb crostini
Flaming Saganaki Station - Fried Kefalotyri cheese, grape chutney and baguettes

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DINNER

VEGETARIAN SUGGESTIONS

VEGETABLE STRUDEL

Grilled vegetables, assorted mushrooms and goat cheese rolled in phyllo pastry served with a roasted tomato-basil sauce

AGNOLOTTI PASTA

Medallions stuffed with spinach and cheese in a tomato-basil sauce
Grilled vegetables

TWELVE-VEGETABLE STIR-FRY

Flash-sautéed fresh vegetables, tossed in a ginger coriander broth with basmati rice.

GRILLED POLENTA

Tomato-braised ratatouille vegetables topped with grilled herb polenta

WOODLAND MUSHROOM AND ASPARAGUS QUICHE

Sautéed medley of shitake, oyster, cremini and portobello mushrooms with asparagus baked in a savoury crust, served with a roasted red pepper sauce.

EGGPLANT PARMESAN

Layers of breaded eggplant with tomato-basil sauce and parmesan cheese baked and served with herbed risotto

Gluten-free

Mushroom Risotto

Gluten-free penne pasta in a tomato-basil sauce

CHILDREN'S MENU SUGGESTIONS

*\$26.95 per child
(12 years and under)*

Pre-determined choice of one appetizer, one entrée and one dessert
Includes soft drinks and juice

APPETIZERS

Freshly cut carrot, celery, cucumbers, oranges and grapes served with dipping sauce

Mini pasta dish

Caesar salad

ENTREES

Pasta with tomato sauce

Super cheesy mac and cheese

Cheese and tomato pizza

Chicken fingers, fries, and crudités with a trio of dipping sauces:
Plum, ketchup and ranch

Grilled boneless skinless chicken breast served with mashed potatoes and steamed vegetables

Oven-baked salmon filet with mini roasted potatoes and steamed vegetables

Desserts

Vanilla ice cream with whipped cream and chocolate sauce

Chocolate brownie topped with vanilla ice cream and whipped cream

Chocolate chip cookie and ice cream stack

Banana Split: Vanilla ice cream, banana and whipped cream with chocolate and caramel sauce

Knickerbocker Glory: Layers of fruit cocktail, vanilla, chocolate and strawberry ice cream, crushed cookies, whipped cream and chocolate shavings

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LATE-NIGHT MENU

SWEET

PLATTERS OF ASSORTED BAKED GOODS

Italian pastries, freshly baked cookies
and chocolate-dipped strawberries.

\$12.25

Freshly baked cookies
\$18.90 per dozen

Chocolate-dipped strawberries
\$29.99 per dozen

Hand-rolled chocolate truffles
\$29.99 per dozen

Assorted pastries
\$29.50 per dozen

FRESH FRUIT PLATTER

A colourful array of honeydew,
cantaloupe, watermelon, golden
pineapple, grapes and berries.

\$5

TROPICAL FRUIT DISPLAY

Fresh and juicy mango, papaya, kiwi,
golden pineapple, cantaloupe and
dragon fruit.

\$6.99

CREPE AND WAFFLE STATION

Warm Grand Mariner-flambéed crepes
and waffles, accompanied by fresh fruit,
berries, whipped cream and chocolate
and caramel sauces.

\$9.50

*(This station is generally very popular.
We recommend you base your order on
your total number of guests.)*

SAVOURY

GOURMET POTATO BAR

Golden fries, sweet potato fries, poutine station and parmesan-rosemary
chips served with garlic and onion aioli \$8.75
or Poutine only \$7.75

GOURMET PIZZAS

Have our chef prepare a selection of thin-crust pizzas for your late-night buffet
\$14.45 per pizza (all pizzas are cut into eight slices)

See Bistro Menu

TRADITIONAL CHEESE BOARD

Cheddar, marble cheddar, Swiss, and brie served
with assorted crackers, garnished with grapes

Small platter (serves approximately 20 guests) \$105

Medium platter (serves approximately 40 guests) \$205

Large platter (serves approximately 60 guests) \$305

FINE CANADIAN ARTISAN CHEESES

Canadian reserve three-year aged cheddar, Oka,
Champfleury, Rondoux triple crème brie, Chevrita.

Served with freshly baked baguettes and assorted crackers, garnished with grapes

Small platter (serves approximately 20 guests) \$125

Medium platter (serves approximately 40 guests) \$245

Large platter (serves approximately 60 guests) \$365

BAKED WHEEL OF BRIE

Brie wrapped in puff pastry served with crostini and berry compote
(serves approximately 60 guests) \$130

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, artichoke and asiago dip, hummus and salsa served with grilled
pita triangles, baguette and nacho chips

Small platter (serves approximately 20 guests) \$65

Medium platter (serves approximately 40 guests) \$125

Large platter (serves approximately 60 guests) \$190

MINI SLIDERS

Barbecued all-beef patties served with your choice of toppings: cheddar, Swiss, goat cheese, blue
cheese, caramelized onions, sautéed mushrooms, roasted red peppers, mustards and condiments
\$14.99 per person (based on three sliders per person)

OLD-SCHOOL GRILLED CHEESE

Mini grilled cheese sandwiches passed around to guests
\$4.25 per person (Two pieces or ½ a grilled cheese per person)

Prices are per person and subject to applicable tax and administration fee.