

Weddings at Sunningdale

The following is a list of suggested menu options to help you customize your wedding.

Please contact the catering department for additional suggestions.

Hot Hors D'oeuvres

- ❖ Bacon wrapped scallops
- ❖ Thai spring rolls
- ❖ Spanakopita
- ❖ Brie & cranberry in phyllo
- ❖ Chicken or beef satays
 - Tandoori or Indonesian
- ❖ Wild mushroom and leek tarts

Cold Hors D'oeuvres

- ❖ Smoked salmon bundles
- ❖ Herbed cream cheese in cherry tomatoes
- ❖ Prosciutto wrapped asparagus
- ❖ Smoked striploin with horseradish mayonnaise
- ❖ Cold-poached jumbo shrimp

Chef's choice assorted hors d'oeuvres - \$2.50 per piece

Shrimp \$3.25 per piece

Soup / Salad / Appetizer Options

- ❖ Wild mushroom bisque with basil and chives \$7
- ❖ Spring vegetable with roasted garlic \$7
- ❖ Swiss onion bisque \$7
- ❖ Harvest squash bisque with Grand Marnier crème \$7
- ❖ Lobster bisque \$10
- ❖ Crisp garden greens with an assortment of tomatoes, cucumbers, onions \$7.50
- ❖ Spinach salad with bacon bits and mushrooms or strawberries and almonds \$8
- ❖ Classic Caesar salad with herb croutons and maple smoked bacon bits \$8
- ❖ Bouquet of baby seedlings wrapped in a cucumber ring \$9
- ❖ Organic arugula salad with blackened shrimp \$12
- ❖ Organic greens with spiced roasted pear, gorgonzola, and almonds \$11
- ❖ Smoked salmon with a bouquet of crisp garden greens, diced onions and capers with dill sour cream \$13
- ❖ Grilled antipasto strudel with roasted red peppers and goats cheese \$10
- ❖ Assortment of sushi and sashimi (6 pieces) \$14
- ❖ Baked brie wrapped in phyllo with white chocolate and almonds, drizzled with raspberry coulis \$13

Entree Options

- ❖ Breast of chicken stuffed with wild mushrooms and herbs, topped with a chardonnay cream sauce \$29
 - other possibilities to stuff chicken with: apples and brie, spinach and feta, roasted red pepper and gorgonzola, asparagus and brie,
- ❖ Supreme of chicken topped with smoked tomato, olive and rosemary stew \$27
- ❖ Ontario pork loin topped with a warm Marsala, apple and cranberry chutney \$27
 - may also be topped with a cherry glaze or a peach maple butter
- ❖ Lemon and herb marinated turkey tenderloin laced with a wild mushroom and mustard ragout \$27
- ❖ Beef tenderloin topped with brandy-flamed wild mushrooms and a port wine sauce \$32
- ❖ Mixed grill of beef tenderloin and chicken breast \$36
- ❖ 10oz roasted prime rib of beef au jus \$29
- ❖ 10oz grilled Alberta striploin steak glazed with garlic and herbs \$30
- ❖ Grilled Atlantic salmon topped with a roasted tomato, corn and pepper salsa \$27
 - may also be topped with fresh fruit salsa or a spiced rum sauce
- ❖ Pan seared sea bass topped with capers, shallots and key lime butter \$33
- ❖ Rack of lamb with roasted garlic and a Dijon wine sauce \$34
- ❖ Grilled vegetable strudel topped with smoked red pepper coulis \$26
- ❖ Grilled Moroccan spiced tofu served with Asian vegetables and a coriander infused drizzle \$26

Dessert Options

(include coffee/tea service)

- ❖ New York style cheesecake with assorted coulis \$9.50
- ❖ Chocolate fudge cake \$9.50
- ❖ White and dark chocolate mousse \$9.50
- ❖ Lemon meringue tart \$9.50
- ❖ Raspberry mousse charlotte \$9.50
- ❖ Caramel cheesecake pyramid \$9.50
- ❖ Chocolate truffle mouse \$9.50
- ❖ Strawberry shortcake \$9.50
- ❖ Heart shaped raspberry cheesecake \$13
- ❖ Trio of mini desserts (i.e. mini cheesecake, lemon tart, chocolate pate) \$12

*Sunningdale Golf and Country Club strives to tailor each menu to your individual taste.
The following are examples of past menus to assist you in customizing your meal.*

Sample Menu #1

Assorted rolls, butter
~
Spinach salad with strawberries, red onions,
peppers and almonds, topped with a pommery
Marsala vinaigrette
~
Chicken stuffed with roasted red peppers and
gorgonzola, topped with a pommery
chardonnay sauce, served with oven roasted
potatoes and seasonal vegetables
~
New York style cheesecake
Coffee/tea
\$46.50 per person

Sample Menu #3

3 pieces hors d'oeuvres per person
~
Assorted rolls, butter
~
Spring vegetable soup with roasted garlic
~
Bouquet of baby seedlings wrapped in a
cucumber ring, with cherry tomatoes,
topped with a garden herb vinaigrette
~
Grilled Atlantic salmon topped with a
roasted corn, tomato and pepper salsa
~
Chocolate fudge cake
Coffee, tea
~
Late night buffet
Fresh fruit
Assorted cheese and crackers
Coffee, tea
\$66 per person

Sample Menu #2

3 pieces hors d'oeuvres per person
~
Assorted rolls, butter
~
Harvest squash bisque with Grand Marnier Crème
~
Beef tenderloin topped with brandy- flamed wild
mushrooms and a port wine sauce, served with
roasted potatoes and seasonal vegetables
~
Lemon meringue tart
Coffee, tea
\$56 per person

Sample Menu #4

3 pieces hors d'oeuvres per person
~
Assorted rolls, butter
~
Arugula salad with spiced pear, goat cheese, cherry
tomatoes, topped with a roasted Vidalia vinaigrette
~
Penne pasta tossed in a blush sauce, topped
with shaved Asiago cheese
~
Champagne Ice
~
Mixed grill of beef tenderloin and chicken,
served with roasted potatoes and seasonal vegetables
~
Black and white mousse round with fresh
berries
Coffee, tea
~
Late night buffet
Assorted pizzas
Fresh fruit
Coffee, tea
\$83 per person

**Prices are subject to applicable taxes and service charge*

Banquet Beverage Menu

Host Bar:

Prices below are subject to 10% pst, 5% gst, 15% service charge

Standard Drinks:

Domestic Bottled Beer \$4.20
Premium Bottled Beer \$4.95
Standard Bar Liquor \$4.20
Caesars, Coolers \$5.35
Soft Drinks / Juice \$1.74

Popular Wines By the Bottle (750 ml):

White

Chardonnay, Jackson Triggs, Niagara VQA \$28
Sauvignon Blanc, R.H. Phillips, Dunningan Hills, California \$30
Pinot Grigio, Fontamara, Atessa, Italy, \$30

Red

Cabernet Franc/Cabernet Sauvignon, Jackson Triggs, VQA Niagara \$28
Merlot, R.H. Phillips, Dunningan Hills, California \$30

Please ask to see our complete wine list for more selections.

Bring Your Own Wine License

Sunningdale Golf and Country Club's liquor license allows for parties to bring in their own wine as long as the following conditions are met:

Wine can not be homemade

Wine must be commercially bottled and purchased at either the LCBO or a winery

Each 750mL bottle is subject to an \$18 per bottle corkage fee

Miscellaneous

Tropical Fruit Punch \$1.50 per person
Champagne punch \$3 per person
Coffee / Tea bar \$2 per person

Cash bar:

Prices listed below include all taxes and service charges. Cost of 1 bartender and cashier is \$50 +\$25/ hour for parties less than 100. \$50+ \$40/hour for parties exceeding 100.

Domestic Bottled Beer \$5.50
Standard Bar Liquor \$5.50
Caesars, Coolers \$7
Glass of House Wine \$8
Soft Drinks \$2.25