



Sunningdale

G O L F & C O U N T R Y C L U B



Thank you for choosing Sunningdale

We want your special event to be as successful as you do and we'll do everything we can to ensure a positive experience that will please you and your guests.

The following are options of exciting menu selections for you to consider. Menu items contained in this brochure are merely suggestions. We pride ourselves in our ability to custom design an unlimited selection of menus to suit your taste. All menu items are prepared from the finest ingredients including prime cuts of meat and seasonal, market fresh vegetables. Please contact us directly with any questions, or visit our website for additional information: <http://www.sunningdalegolf.com>

We look forward to working with you!

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Coffee Breaks / Breakfast Meetings

Fresh brewed coffee and tea (regular or decaffeinated)

Per Person \$2

Assorted drinks

Soft drinks \$2 each

Individual juices (473 ml) \$3 each

Freshly squeezed juices (Orange, Ruby Red Grapefruit, Apple, Cranberry juice)

\$2 per person

Nestea \$3 each

Perrier (330ml) \$3 each

Bottled water \$3 each

Milk or chocolate milk \$17 per pitcher

Continental fare

Freshly baked muffins, danishes or croissants \$24 per doz

Granola bars \$20 per doz

Assorted yogurt \$3 each

Banana bread, lemon or cranberry loaf \$18 per doz

Bagels and assorted cream cheese \$36 per doz

Whole fresh fruit basket (1 doz) \$15

Tropical fresh fruit brochettes \$24 per doz

Fresh fruit salad \$3 per person

Plain or flavoured scones \$24 per doz

Homemade assorted large cookies \$18 per doz

Assortment of Haagen-Dazs ice cream bars \$4 each

Apple, raspberry or blueberry turnovers \$18 per doz

Assorted French pastries \$38 per doz



Intermission

Assorted soft drinks
Jumbo soft pretzels with mustard
Potato chips
Assorted chocolate bars
Coffee and assorted teas
\$10 per person



The Clubhouse Grand Foyer

Power breaks

Assorted fruit juices
Sliced fresh fruit display
Assorted yogurts
Granola bars
\$11 per person

High tea break

Scones served with assorted jams
Assortment of finger sandwiches
Selection of teacakes
Assortment of breakfast teas
\$10 per person

Cookie break

Variety of large homemade cookies
Peak Freans
Granola bars
Assorted soft drinks
Coffee and assorted teas
\$11 per person



Breakfast Buffets

The continental buffet

Selection of chilled fruit juices

Freshly baked danishes, muffins and croissants

Fruit preserves and butter

Fresh brewed coffee

\$11 per person

With sliced fresh fruits and seasonal berries

\$13 per person

The health watch buffet

Chilled orange and grapefruit juices

Sliced fresh fruit with seasonal berries

Assortment of low fat yogurts

Low fat muffins and Becel margarine

Assorted cereals and milk

Fresh brewed coffee

\$14 per person

Canadian country buffet

(Minimum 25 people)

Assorted chilled fruit juices

Selection of cold cereals with 2% milk and skim milk

Sliced fresh fruit with seasonal berries

Scrambled eggs with chives

Maple cured bacon and country sausage

Grilled half tomato and homefries

Freshly baked danishes, muffins and croissants

Fruit preserves and butter

Fresh brewed coffee

\$18 per person



Sunrise breakfast buffet

(Minimum 25 people)

Chilled orange juice

Buttermilk pancakes or French toast served with

Canadian maple syrup

Bacon, sausage and homefries

Freshly baked danishes, muffins and croissants

Fruit preserves and butter

Fresh brewed coffee and tea

\$16 per person



The 5th green on our historic Stanley Thompson designed course, one of two 18-hole courses featured at Sunningdale

The Senate buffet

(Minimum 25 people)

Chilled orange juice

Eggs Benedict, farm fresh eggs, poached and served on an English muffin

Canadian back bacon, velvety hollandaise sauce and homefries

Fresh brewed coffee and tea

\$16 per person

Buffet breakfasts - additional items

Individually prepared waffles (buttermilk or chocolate)

Served with Canadian maple syrup and fruit toppings

\$7 per person

Omelette station

prepared by uniformed chefs to each guests' specification

\$7 per person

Assorted bagels with cream cheese

\$3 per person

With smoked salmon or gravlox

\$10 per person



The Great Brunch

(Minimum 50 people; served between 10:30 and 2:00)

Appetizers

Assorted fruit juices

Freshly baked muffins, danishes, croissants and rolls

Preserves and butter

Crisp garden greens with assorted dressings

Mediterranean salad with Feta cheese

Roasted garlic potato salad with chives

Floral arrangement of fresh vegetables with dip

Tomato onion with herb vinaigrette

Assorted European cold cuts

Scrambled eggs with chives, maple cured bacon and sausage

Pancakes or French toast

Entrée

(choice of two)

Peppered Atlantic salmon fillet

Roast Ontario turkey with cranberry marmalade

Oven roasted sirloin of Alberta beef with pan juices

Grilled breast of chicken accompanied by a woodland mushroom sauce

All of the above include fresh market vegetables and potatoes or rice

Desserts

An array of cakes and tarts with a display of sliced fresh fruit

Coffee and Tea

\$28 per person



Luncheon Buffets

(Minimum 25 people)

Soups and Salads (Choice of three included with each buffet)

Soup of the day

P.E.I. potato salad

Mediterranean salad with Feta cheese

Assorted crisp vegetable display, relishes and dips

Crisp garden greens with assorted dressings

Tomato onion and herb vinaigrette

Caesar salad with herb croutons and maple smoked bacon bits

Grilled vegetable pasta tossed in pesto

Make your own sandwich buffet

Smoked black forest ham, Genoa salami, smoked turkey, Capicola and Canadian cheddar cheese, served with freshly baked breads, lettuce, tomatoes and onions with appropriate condiments. \$20 per person

Scandinavian open faced sandwiches

Smoked salmon, black forest ham, egg salad, salmon salad and roast Alberta beef, all arranged on an open-faced baguette with appropriate garnishes. \$21 per person

Country style sandwiches

Grilled chicken salad, ham and cheese, sockeye salmon, tuna, and vegetarian options, served on a fresh Kaiser or French baguette. \$20 per person

Mediterranean wraps

Pesto chili and herb flavoured wraps filled with curried chicken salad, teriyaki beef, grilled vegetable with hummus and dilled salmon. \$20 per person

Desserts (Choice of two included with each buffet)

Assorted French pastries

Sliced fresh fruit

A selection of freshly baked cakes and pies



Hot Luncheon Buffets

Soups and salads

(choice of three)

Soup of the day

Mediterranean salad with Feta cheese

Crisp garden greens with assorted dressings

Tomato onion and herb vinaigrette

Caesar salad with herb croutons and maple smoked bacon

Grilled vegetable pasta tossed in pesto

P.E.I. potato salad

Assorted crisp market vegetable display with dip

Entrées

(choice of one \$25; two \$28; or three \$31 per person)

Chicken cacciatore with penne pasta

Braised beef bourguignon

Carved grilled lemon pepper Atlantic salmon

Roast striploin of Alberta beef with red wine sauce

Cannelloni with tomato sauce and Parmesan cheese

Chicken fajitas with appropriate condiments

Beef or chicken stir fry

Carved Montreal smoked meat and condiments

Desserts

(choice of two)

Freshly baked fruit pies

Assorted fresh fruit platter

A selection of cakes



Served Luncheon Choices

Prices include soup or salad, assorted rolls and butter, entrée and dessert (Served between 10:30 and 2:00)

Soups and salads

Turkey, vegetables and noodles

Cream of leek and potato

Beef and barley

Cream of mushroom and basil

Chilled tomato bisque

Garden fresh vegetables

Crisp garden greens with raspberry vinaigrette

Caesar salad with herb croutons and maple smoked bacon

Baby spinach salad with mandarin oranges and a grapefruit ginger dressing

Beefsteak tomato and Feta



The Medway Room offers beautiful views of the Medway Valley

Entrées

Grilled breast of chicken topped with a roasted corn salsa finished with steamed baby new potatoes and fresh market vegetables \$30

Citrus ginger marinated filet of Atlantic salmon topped with a bouquet of steamed vegetables and cumin scented basmati rice \$30

Turkey breast schnitzel with braised Bermuda onion compote and savory spatzle \$26

Penne pasta with Cajun spiced breast of chicken accompanied with roasted peppers and onion finished with a herb infused smoked tomato sauce \$26

Beef stir fry with baby bok choy, water chestnuts, bamboo shoots and crisp vegetables served on a bed of fried noodles \$26

Grilled marinated vegetables wrapped in phyllo pastry served with a roasted beet and shallot beurre blanc \$23

Cheese or veal filled tortellini laced with a roasted garlic tomato sauce and fresh market vegetables \$24

Roasted sirloin of Alberta beef served with merlot reduced pan juices, roasted herb potatoes and fresh market vegetables \$31

Dessert

Choose from our selection of tempting desserts.



Served Dinner Choices

Soup

- Cream of carrot and ginger \$7
- Wild forestière mushrooms with basil and chives \$7
- Double beef or chicken consommé en croute \$8
- Spring vegetable with roasted garlic \$7
- New England clam chowder \$7
- Chicken gumbo \$7
- Roasted corn and potato with fresh herbs \$7
- Swiss onion bisque \$7
- Harvest squash soup with Grand Marnier crème \$7
- Minestrone soup \$7
- Lobster bisque \$10
- Chilled two melon with a hint of mint \$7
- Chilled gazpacho with garlic croutons \$7
- Vichyssoise \$7



Salads

- Crisp garden greens with an assortment of baby greens, tomatoes, cucumbers and Bermuda onions \$7.50
- Bouquet of baby seedlings wrapped in a cucumber ring with baby cherry tomatoes and vinaigrette \$9
- Spinach salad with bacon bits and mushrooms served with a grapefruit ginger vinaigrette (can also be served with strawberries and a pommery Marsala vinaigrette) \$8
- Beefsteak tomato and feta salad with herb vinaigrette \$8
- Classic Caesar salad with herb croutons and maple smoked bacon bits \$8
- Smoked duck with crisp garden greens, lychee fruit, sundried cherries and blackened shallot vinaigrette \$12
- Asian noodle salad with coriander and key lime marinated shrimp \$12
- Baby arugula seedlings topped with blackened shrimp with fresh horseradish vinaigrette \$12
- Boston Bibb lettuce with fresh strawberries and strawberry peppercorn dressing (or with mandarin oranges and grapefruit ginger vinaigrette) \$10



Appetizers

Smoked Atlantic salmon with a bouquet of crisp garden greens, diced Bermuda onions and capers, with dill sour cream \$13

Baked brie wrapped in phyllo pastry with white chocolate and almonds finished with raspberry coulis \$13

Tiger shrimp cocktail served with tropical fruit and cocktail sauce \$14

European antipasto plate to include Genoa salami, prosciutto and grilled marinated vegetables \$14

Three melon cocktail with shaved prosciutto ham and mint \$9

New Orleans crab cakes with lime and chili aioli \$13

Grilled antipasto strudel with roasted red peppers and goats cheese \$10

Assortment of sushi and sashimi \$14

Entrées

Poultry and Pork

Breast of chicken stuffed with wild mushrooms and herbs, finished with a chardonnay cream sauce (can also be stuffed with apple and brie, spinach and feta, asparagus and brie, roasted red pepper and gorgonzola) \$29, or shrimp and lobster (add \$4)

Oven roasted supreme of chicken laced with a smoked tomato, olive and rosemary stew \$27

Roasted pork tenderloin finished with a warm Marsala apple and cranberry chutney \$27

Lemon and herb marinated turkey tenderloin laced with a wild mushroom and mustard ragout \$27



Fish

Grilled Atlantic salmon topped with a roasted tomato, corn and pepper salsa (or Chardonnay cream sauce) \$27

Pan seared oven baked sea bass with capers, shallot and key lime butter \$33

Beef, Lamb, Venison

Grilled 8 oz tenderloin of beef with brandy flamed wild mushrooms and a port wine sauce \$32

Mixed grill of beef tenderloin and chicken breast, topped with port jus and lingonberry glaze \$36

Roasted prime rib of beef aux jus with Yorkshire pudding
8oz \$28, 10oz \$29, 12oz \$32

Roast rack of lamb with roasted garlic and a Dijon wine sauce \$34

Spiced loin of venison with buttered spaetzle and a Lingonberry port sauce \$32

10 oz grilled Alberta striploin steak glazed with garlic and herbs \$30

Vegetarian

Grilled vegetable strudel wrapped in puff pastry, served with a smoked red pepper coulis \$26

Papardelle noodles with julienne curried vegetables and chick peas, tossed in a light olive oil \$26

Grilled Moroccan spiced tofu served with Asian vegetables and a coriander infused drizzle \$26

African lentil strudel wrapped in phyllo with a carrot, ginger and caraway coulis \$26



Dessert

Choose from our amazing selection of tempting desserts including such features as:

Belgian chocolate truffle
Pecan caramel tart
White chocolate cappuccino
Black and white mousse pyramid
Raspberry teardrop
Double chocolate brownie
Franjelica bombe
Berry brule tart
Mango and passion fruit mousse cake
New York style cheesecake
Individual apple tart with cinnamon crème Anglais
Chocolate fudge cake
Traditional carrot cake
Mocha torte
Strawberry shortcake
Chocolate Grand Marnier cake
Lemon brownie cheesecake



All desserts \$9.50

Price includes coffee and tea

Please contact Catering Department for additional options.



Dinner Buffets

(Minimum 50 people)

Soup and salad station

(choice of four)

Beet and orange salad

Deli coleslaw

Wild mushroom bisque

Floral vegetable display with dip

Roasted potato salad

Crisp garden greens with assorted dressings

Beefsteak tomato and feta

Classic Caesar salad

Grilled vegetables and pesto pasta

Mediterranean bean salad

Crab salad

Deli display

European style smoked fish and cold meats

Hot selections

(choice of one \$37; two \$39; or three \$42)

Roast striploin of Alberta beef

Grilled breast of chicken with a wild mushroom sauce

Layered ricotta, basil and tomato lasagna

Maple glazed ham

Roasted supreme of turkey

The above is served with mini herb new potatoes and fresh seasonal vegetables

Desserts

Fresh fruit platter

Assorted cakes and tarts

Mini French pastries



Chef's Buffet

(Minimum 50 people)

Soup and salad station

(choice of four)

Shrimp and bean sprouts in sesame dressing

Beefsteak tomato and feta

Thai noodle salad

Marinated mushrooms

Crisp garden greens with assorted dressings

Asparagus with orange Vidalia dressing

Classic Caesar salad

Swiss onion bisque

Assorted Seafood salad



The Thompson Banquet Hall
decorated for a wedding reception

Deli display

European style smoked fish and cold meats with International and domestic cheeses

Hot selection

(choice of two)

Roast loin of Ontario pork

New York strip loin of beef

Breast of chicken with wild mushrooms

Lemon pepper grilled fillet of Atlantic salmon

Roast leg of lamb

The above is served with mini herb new potatoes and fresh seasonal vegetables

Dessert table

Fresh fruit and assorted European cheeses

Selection of French pastries

Chocolate croquenbouches

Assorted cakes and tarts

\$45 per person



Hors d'oeuvres

Hot hors d'oeuvres

Price per dozen

Wild mushroom and leek tartlets \$27
Harbour shrimp cakes \$30
Montego Bay patties \$30
Indonesian beef satays \$27
Indonesian chicken satays \$27
Lobster thermidor \$34
Bacon wrapped scallops \$30
Thai spring roll \$27
Tandoori chicken kebobs \$27
Coconut lobster satays \$36
Antipasto strudel \$25
Spanakopita \$27
Brie and cranberry \$27
Country sausage wrapped in puff pastry \$25
Mini beef Wellington \$30
Chicken quesadilla \$25
Beef kebobs \$30
Chicken kebobs \$27
Thai shrimp toast \$30
Panko crusted shrimp \$30

Cold canapés

Price per dozen

Smoked salmon bundles \$30
California kappamaki roll (vegetarian) \$30
Prosciutto wrapped asparagus \$30
Jumbo cold-poached tiger shrimp \$39
Fresh oysters in the half shell \$32
Herbed cream cheese stuffed in cherry tomatoes \$27
Pan seared scallops with mango chutney \$30



Spiced steak tartar \$30

Fine liver pâté served on rye bread \$27

Brie and curried apples \$27

Smoked rare strip loin with horseradish mayonnaise \$30

Peking duck crêpes with hoisin sauce \$32

Pan seared rare tuna with wasabi cream \$32

Asparagus wrapped with rare beef tenderloin \$30

Cocktail reception

Chilled jumbo shrimp display with lemon and cocktail sauce

13-15 \$39 per dozen

Personalized ice carvings (priced per order)

Assorted pâtés with flat breads, chutney and mixed pickles

\$4 per person

Imported and domestic cheese served with grapes and berries accompanied by an assortment of crackers

\$4 per person

A colourful presentation of crudités with assorted dips

\$3 per person

Smoked Atlantic salmon presented with capers and onions

\$10 per person

Exotic fresh fruit display

\$4 per person

Baked brie wrapped in phyllo pastry with almond raspberry topping, served with roasted jalapeno drizzle and water crackers

\$6 per person

Assorted pinwheel and quarter cocktail sandwiches

\$7 per person (6 pieces)



Themed Food Stations

Themed food stations are a unique way to impress your guests with a wide range of culinary delights. All stations include a uniformed chef to highlight your evening.

Buffet packages are custom made to suit your needs and priced accordingly.

Below are a few of our more popular features. Please contact the Catering Department for prices.

Oriental stirfry bar

Bok Choy, seasonal vegetables, water chestnuts and ginger, stir fried with your guests choice of beef tender tips, or marinated chicken. Served with a sesame soy sauce on a bed of oriental noodles

Mediterranean bar

Slow roasted leg of lamb with fine herbs and lemon, refreshing taboullie, hummus with toasted pita points, grilled vegetable couscous and bruschetta garlic bread

Caribbean bar

Palm heart and mango salad, Montego Bay patties, jerked chicken satays, fried flying fish and chutney, brown rice and peas, curried vegetables and plantain chips

Sushi bar

Authentic sushi and sashimi hand rolled with an assortment of fresh fish

Oyster bar

Fresh shucked seasonal oysters in the half shell with an assortment of dipping sauces

Alberta bar

Smoked Alberta tenderloin of beef carved tableside with an assortment of mini rolls and mustards

Italian pasta bar

Focaccia, garlic bread, Caesar salad and custom made to order pasta samplings with tri-coloured penne and fettuccini

Stirfry bar

Assorted vegetables, meats, and seafood with rice



Barbeque

Great Beginnings

Assorted rolls
Crisp garden greens
Roasted garlic potato salad
Creamed coleslaw
Classic Caesar salad
Floral arrangement of fresh vegetables with dip
Baked potatoes
Herbed roasted seasonal corn on the cob
Fresh vegetable medley

The Feast

Choice of two
B.B.Q. 8 oz New York strip loin
B.B.Q. breast of chicken
B.B.Q. Atlantic salmon
Tender back ribs
\$38 per person

The Picnic

B.B.Q. 7 oz burgers
Italian spiced sausage
\$26 per person

Desserts

Assorted pies and tarts
Sliced fresh fruit



Rooms – Size and Capacity

Multi-function Banquet and Meeting Rooms:

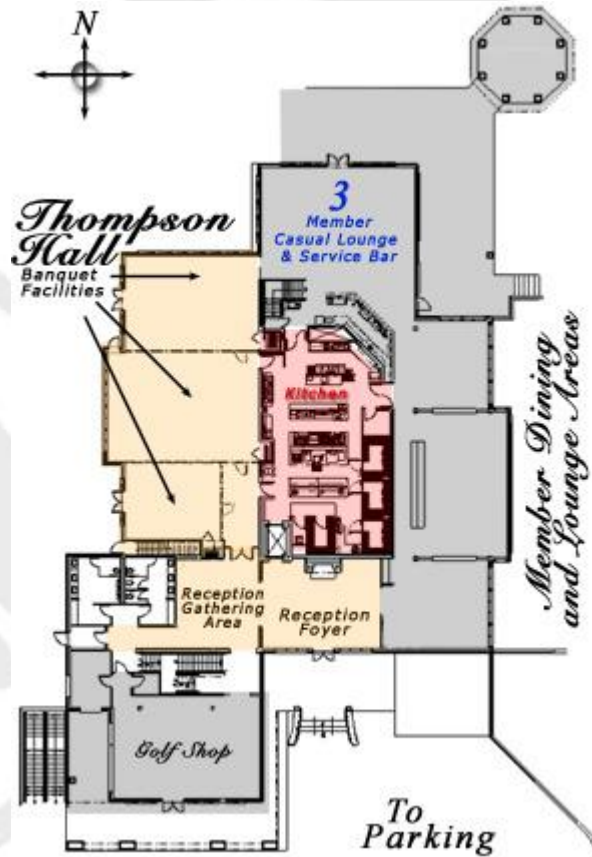
200 persons seated/350+ standing

Minimum Food & Beverage charge of \$500 per section, before taxes.

Reception Foyer/Banquet Patio:

Can be used in conjunction with banquet rooms

The Golf Courses are considered off limits to Non-Golfing Club guests at all times.



Banquet rooms can seat up to 200 people when fully opened.

- Customizable room sizes (North 36' x 26'; Middle 41' x 29'; South 36' x 26')
- Outdoor access
- Multi-size dance floor
- Reception area
- State-of-the-art internet and presentation connections



Details of Event Planning and Payment
(Terms and Conditions)

- Sunningdale Golf & Country Club is a private golf club available to service the social and business entertainment needs of its members and guests. As such we ask that the Club’s Dress Code be respected at all events. For example, jeans and cargo style pants or shorts are not permitted on Club property at any time. Please ensure all your guests are made aware well ahead of time. Our full dress code is available on our website at www.sunningdalegolf.com, or by request to club management.
- **All prices are subject to change without notice**, to reflect market fluctuations. A guaranteed cost of food can be requested no earlier than 90 days prior to your event.
- All Saturday events from May to December will require a minimum of \$10,000 in Food and Beverage purchases, before taxes and other charges. Any event with a shortfall will be assessed an additional charge on the final invoice to equal that amount. (This condition does not apply to members of Sunningdale Golf and Country Club.)
- All prices quoted are subject to HST (13%) and a service charge of 15% (plus 13% HST).
- Menu selection must be submitted to the Food and Beverage Office at least three weeks prior to the function to ensure availability of menu selections, proper staffing and co-ordination of your function.
- Sunningdale Golf and Country Club, with the exception of wedding cakes must provide all food and beverage items. All food and beverage items must be consumed on site.
- A guaranteed number of guests and confirmed room set ups must be submitted to the Catering Department no later than 14 days before the event. All billing will be based on the guaranteed number or actual attendance, whichever is greater. Additional guests added within 48 hours, may have an extra surcharge of 25% levied.
- **A non-refundable deposit may be required at time of confirmation. A prepayment may be required and due two weeks prior to event. Settlement of account in full is due upon receipt of the final invoice. All payments are payable by cheque only.**
- Cancellation Policy: In the unlikely event that the customer should cancel the event for any reason, the cancellation penalty will be equal to the amount of any agreed food and beverage revenue and golf related revenues. It is agreed that the following schedule shall represent the cancellation policy of Sunningdale Golf and Country Club. 91-120 days prior to event 25%, 61-90 days 50%, 31-60 days 75%, 30 days or less 100%.
- The client shall advise and confirm with Sunningdale Golf and Country Club all arrangements for music or any other entertainment services prior to the event. SOCAN (for the copyright of music played both live and recorded) charges are added to the final invoice. \$59.17 + 13% hst (subject to change without notice)
- Room rental charges include room set-up, staffing and hosted bartending. Cash bars may have an additional labour charge. Also included is use of our regular inventory of tables, chairs, tablecloths, napkins, china, silverware, and glassware. Should rental items be required, an additional charge will occur.
- Sunningdale Golf and Country Club reserves the right to inspect and control all private functions, including the conduct and performance of entertainers and audible level of music played. Liability for all damages to the premises will be charged to the representative in charge of the arrangements with the club.
- All interior decorations, signage and posters require prior approval of the Club Management. Decorations on the exterior of the Clubhouse are not allowed.
- Confetti and the like are not allowed on Club property at anytime.

I have read, understand and agree to all terms as listed above.

Name and Date of Event:

Signature/Date:

Sunningdale Authorization:

