

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 vegetable spring rolls with sweet chili sauce
- ❖ Mini beef Wellington with sweet onion confit
- ❖ Chicken, beef or shrimp skewers
- ❖ Quiche Lorraine tartlet with bacon
- ❖ Asian shrimp & vegetable purse
- ❖ Ratatouille vegetables topped with goat cheese

Cold Hors D'oeuvres

- ❖ Chèvre cheese and sundried cranberry lollipop
- ❖ Cherry tomato with garlic boursin
- ❖ Grilled prosciutto wrapped asparagus
- ❖ Peppered beef carpaccio crostini with Asiago & mustard
- ❖ Cinnamon poached pear with blue cheese mousse
- ❖ Smoked Atlantic salmon tartar in a sesame cone
- ❖ Whipped goat cheese cone with spicy tomato jam
- ❖ Poached tiger shrimp with coconut pineapple sauce or traditional cocktail sauce

Chef's choice assorted hors d'oeuvres - \$3 per piece

Soup / Salad / Appetizer Options

- ❖ Field and forest mushroom bisque \$8.50
- ❖ Roasted Roma tomato & basil bisque with Asiago \$8.50
- ❖ Garden vegetable soup \$8.50
- ❖ Parsnip & pear purée with truffle cream \$8.50
- ❖ Ontario maple roasted butternut squash & apple bisque with crème fraiche \$8.50
- ❖ Heritage greens with grape tomatoes, cucumbers and red onions with a basil, lemon & honey dressing \$9.50
- ❖ Classic Caesar salad with focaccia croutons, Asiago cheese and smoked bacon bits \$9.50
- ❖ Baby spinach leaves with aged cheddar, spiced pecans, and blueberries, drizzled with maple apple cider vinaigrette \$10.50
- ❖ Shaved roasted red & golden beets topped with massaged kale, rocket arugula, candied nuts & Feta cheese \$10.50
- ❖ Bouquet of baby greens wrapped in a cucumber ribbon, with sweet pepper & red onion confetti, drizzled with roasted tomato vinaigrette \$11.50
- ❖ Grilled Mediterranean vegetable strudel, fire roasted red pepper coulis and aged balsamic vinegar reduction \$10
- ❖ Butternut squash ravioli with brown butter, sage dust and shaved Asiago cheese \$10

Entree Options

❖ Stuffed Chicken Breast \$25

Stuffing options for chicken

- Goat cheese & leeks
- Roasted red pepper & Gorgonzola
- Asparagus & Asiago
- Apples & Brie
- Spinach, pinenuts & Parmesan

Sauce options for chicken

- Pommery Chardonnay
- Blush cream
- Red currant & port
- Herbed pan jus

❖ Atlantic Salmon \$25

❖ Irish Organic Salmon \$28

❖ Rainbow Trout \$25

❖ Black Cod \$32

Sauce options for fish

- Lemon & dill chardonnay
- Sweet coconut curry
- Corn & black bean salsa
- Citrus & teriyaki glaze
- Maple rum beurre blanc

❖ Ontario pork tenderloin \$26 (Topped with apple, peach, or mango chutney; or fig & balsamic reduction)

❖ Beef tenderloin \$35 (Topped with wild mushroom & port wine jus; or black garlic & red wine reduction)

❖ Tenderloin of beef duos: 4oz. beef tenderloin with your choice of:

- half chicken breast \$36
- herbed chicken skewer \$36
- grilled shrimp \$38
- crab cake \$37

❖ Grilled Mediterranean vegetable and goat cheese strudel topped with smoked red pepper coulis \$22

❖ Wild mushroom risotto and grilled vegetable kebabs \$22

Starch options for all entrees

- Herb roasted potatoes
- Fingerling potatoes
- Mashed Yukon gold potatoes
- Rosti potato
- Duchesse potato
- Basmati scented rice

Dessert Options

\$11 includes coffee and tea service

- ❖ Homemade crustless cheesecake with assorted toppings
- ❖ Warm phyllo wrapped cheesecake with berry coulis
- ❖ Belgian chocolate truffle
- ❖ Pecan chocolate tart
- ❖ Homemade strawberry shortcake
- ❖ Homemade crème brûlée
- ❖ Trio of mini desserts (chocolate brownie, NY cheesecake, crème brûlée)
- ❖ Your wedding cake - cut, plated and served with berries and coulis \$6.50

Late Night Buffet Options

(includes coffee and tea bar)

- ❖ Assorted cheese and crackers, fresh carved fruit, finger pastries \$9
- ❖ Assorted flatbread pizzas \$6
- ❖ Build-your-own poutine station \$6.50
- ❖ Tuscan antipasto station \$9
- ❖ Assorted mini slider station \$8.50
- ❖ Authentic vegetarian Pad Thai \$7, with chicken \$8
- ❖ Dry chicken wings served with assorted sauces \$8

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
~
Tender leaf spinach with aged cheddar, spiced pecans, seasonal berries, maple apple cider
~
Chicken stuffed with asparagus and Asiago, topped with pommery chardonnay sauce, served with herbed roasted potatoes and seasonal vegetables
~
Pecan chocolate tart
Coffee/tea
\$46.50 per person

Sample Menu #2

3 pieces hors d'oeuvres per person
~
Assorted rolls, butter
~
Sweet onion and herb bisque
~
Beef tenderloin with a Madeira infused demi-glaze and fingerling potatoes
~
Belgian chocolate truffle
Coffee, tea
\$63.50 per person

Sample Menu #3

3 pieces hors d'oeuvres per person
~
Assorted rolls, butter
~
Ontario maple roasted butternut squash & apple bisque with crème fraiche
~
Crisp garden greens with cherry tomatoes, cucumbers and red onions in a Tuscan lemon and honey dressing
~
Grilled Atlantic salmon with a lemon & dill chardonnay sauce and herbed roasted potatoes
~
Homemade cheesecake
Coffee, tea
~
Late night buffet
Fresh fruit
Assorted cheese and crackers
Coffee, tea
\$69.50 per person

Sample Menu #4

3 pieces hors d'oeuvres per person
~
Assorted rolls, butter
~
Bouquet of tender artisan greens wrapped in a cucumber ribbon, with sweet peppers, red onions and a roasted cherry tomato vinaigrette
~
Butternut squash ravioli tossed with brown butter, sage dust and Romano cheese
~
Champagne Ice
~
Mixed grill of 4oz beef tenderloin and herbed chicken skewer
~
Sunningdale dessert trio
Coffee, tea
~
Late night buffet
Assorted pizzas
Fresh fruit
Coffee, tea
\$87.50 per person

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

Banquet Beverage Menu

Host Bar:

Prices below are subject to 13% HST and 15% facility charge.

Standard Drinks:

Domestic Bottled Beer (341mL) \$5.40
Standard Bar Liquor (1oz) \$5.40
Caesars (1oz) \$5.95
Soft Drinks / Juice \$1.92

Popular Wines By the Bottle (750 ml):

White

Chardonnay, Jackson Triggs, Niagara VQA \$34
Sauvignon Blanc, Echeverria, Chile \$38
Pinot Grigio, La Delizia, Italy \$38

Red

Cabernet Franc/Cabernet Sauvignon, Jackson Triggs, Niagara VQA \$34
Merlot, Echeverria, Chile \$38
Shiraz, Tall Poppy, Australia \$38

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 a \$22 per bottle corkage fee

Cash bar:

Prices listed below include all taxes and facility charges.

Cash bar fee for 1 bartender and a cashier is \$250.

Domestic Bottled Beer (341mL) \$7
Standard Bar Liquor (1oz) \$7
Caesars (1oz) \$7.75
Glass of House Wine (6oz) \$9
Soft Drinks \$2.50