

Sunningdale

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



2017 CATERING PACKAGE



THANK YOU FOR CHOOSING SUNNINGDALE GOLF & COUNTRY CLUB!

We want your special event to be as successful as you do, and we will 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. Please note that these items are merely suggestions and we will gladly customize a menu to suit your special event.

Please contact us directly with any questions or visit our website for additional information:
www.sunningdalegolf.com

We look forward to helping you plan your special day!

Elizabeth McNally
Catering & Events Manager
519-660-8063 x250
emcnally@sunningdalegolf.com

JoAnne Hosack
Clubhouse Manager
519-660-8063 x224
jhosack@sunningdalegolf.com



BREAKFAST BUFFETS

The Continental

Selection of chilled fruit juices

Chef's daily assortment of muffins, Danish pastries, and butter croissants, with fruit preserves

Freshly brewed coffee and tea

\$9

With carved fresh fruit

\$11

The Sunningdale Breakfast

Scrambled eggs

Maple cured bacon and sausage

Homefries

Muffins, Danish and croissants

Coffee and juice

\$14

Add: Grilled tomatoes and whole fruit \$17

Add: Grilled tomatoes, fresh carved fruit platter, yogurt and granola \$19

BREAKFAST ENHANCEMENTS

- Individual low fat yogurt \$2
- French toast with maple syrup with chunky apple compote \$4
- Buttermilk pancakes with maple syrup \$4
- Bagels with cream cheese and fruit preserves \$2
- House made baked assorted large cookies \$2.50
- Smoked Nova Scotia salmon or dill-cured gravad lox with capers, red onions, cream cheese, mini bagels \$7.50
- Poached eggs "Benedict" or "Florentine" on toasted English muffins with back bacon and hollandaise \$6
- Poached eggs "Nova Scotia" with smoked Atlantic salmon and dill flavoured hollandaise \$7
- Chef attended made-to-order omelette station \$7
- Chef attended Belgian waffle station with assorted toppings (berries, whipped cream, maple syrup, chocolate chips, strawberry compote) \$7

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

GOURMET BRUNCH

40PPL MINIMUM

Choose a Total of 4 of the Following Options:

Salad Options

- Garden salad with assorted dressings on the side
- Greek salad with Feta
- Classic Caesar salad
- Baby spinach salad with mandarins, red onions and a raspberry vinaigrette
- Marinated tomatoes
- Potato salad
- Curried quinoa and fruit
- Roasted cauliflower & chickpea salad
- Roasted beet & apple
- Assorted pasta salad
- Coleslaw
- Mixed bean
- Grilled Mediterranean vegetable presentation
- Deviled eggs
- Assorted vegetable crudité's with dip

Soup Options

- Roasted red pepper & Asiago
- Wild mushroom bisque
- Minestrone soup
- Sweet onion & herb puree
- Creamy garden vegetable
- Harvest butternut and apple bisque
- Carrot & ginger
- Tomato basil

Choose 2 Hot Entrée Options:

Chicken

- Whole roasted
- Grilled breast topped with:
 - Chardonnay cream sauce;
 - Wild mushroom sauce; Tomato & black olive ragout; Herbed pan jus

Fish

- Grilled salmon topped with:
 - Citrus & dill butter; Roasted corn & tomato salsa; Teriyaki glaze
- Oven roasted sole with garlic herb butter
- Pacific snapper topped with tomato & roasted garlic confit

Pork

- Pork loin topped with:
 - Apple & cranberry chutney;
 - Dijon cream sauce
- Bone-in Virginia ham with pineapple glaze

Vegetarian / Pasta

- Baked cheese cannelloni
- Lasagna
 - Traditional meat; Spinach & Ricotta
- Vegetable curry with rice

*Brunch buffet includes:

Selection of chilled fruit juices

Chef's daily selection of breakfast pastries

Assorted fresh baked rolls and butter

Scrambled eggs

Bacon & sausage

Fresh seasonal vegetables and choice of rice, roasted or mashed potatoes

Dessert Buffet - Assorted cakes, pies, pastries, squares

Fresh fruit

Freshly brewed coffee and tea

\$30 per person

Brunch Enhancements

- upgrade to Eggs Benedict - \$1.50pp
- upgrade to made-to-order omelette station - \$4pp
- Add a 3rd hot item - \$3pp
- Include striploin of beef as an entree item - \$2.50pp
- Charcuterie platter with black forest ham, Genoa salami, smoked turkey breast, sliced cheeses, dill pickles, marinated olives, Dijon mustard - \$2.50pp

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

LUNCH BUFFETS

Sandwich Buffets

Your Choice of 3 of the Following:

Salad Options

- Garden salad with assorted dressings
- Classic Caesar salad
- Greek salad with Kalamata olives and Feta
- Sundried tomato pasta salad with grilled vegetables
- Red skinned potato salad
- Quinoa with honey, almonds and dried fruit

Soup Options

- Tomato basil puree
- Lemon chicken & rice
- Potato & leek
- Wild mushroom bisque

Build Your Own Sandwich Buffet

- Smoked turkey breast, Virginia ham, Genoa salami, corned beef, egg salad, tuna salad, grilled vegetables
- Sliced Cheddar & Swiss, lettuce, tomatoes, onions
- Basket of house baked buns, deli loaves, sliced breads

OR

Chef Prepared Sandwich Buffet

On an assortment of focaccia, wraps, sliced bread and house made buns

- Curried chicken salad
- Virginia ham with honey mustard & Swiss
- Salmon salad with dill & lemon
- Tuna salad
- Smoked turkey with Havarti
- Shaved roast prime rib, horseradish mayo, Cheddar
- Grilled vegetables with hummus

Desserts

Includes a selection of assorted cakes, pies, fresh carved fruit
Fresh brewed coffee and tea

\$18 per person

LUNCH BUFFETS

CONTINUED

Hot Lunch Buffets

Your Choice of 3 of the Following:

Salad Options

- Garden salad with assorted dressings
- Classic Caesar salad
- Greek salad with Kalamata olives and Feta
- Baby spinach salad with mandarins and red onions
- Assorted vegetable crudité's with dip

Soup Options

- Tomato basil
- Roasted red pepper & Asiago
- Minestrone
- Potato & leek
- Wild mushroom

Choose 2 Hot Buffet Entrée Options:

- Pork loin (with an apple & cranberry chutney OR a Dijon cream sauce)
- Grilled chicken breast (with a chardonnay cream sauce OR a wild mushroom sauce OR a tomato & black olive ragout)
- 1/4 roasted chicken
- Cheese cannelloni (topped with traditional tomato sauce, or a duo of tomato & cream sauces)
- Grilled salmon (topped with a citrus & dill butter OR roasted corn & tomato salsa)
- Oven roasted sole with a garlic herb butter
- Pacific snapper with topped with a tomato & roasted garlic confit
- Vegetable curry with rice

Buffet includes mixed seasonal vegetables and choice of rice, roasted or mashed potatoes

Desserts

Includes a selection of assorted cakes, pies, fresh carved fruit
Fresh brewed coffee and tea

\$27 per person

Buffet Enhancements:

- Add a 3rd hot entree item \$3
- Include striploin of beef as an entree item \$2.50
- Assorted cheese and cracker display \$3

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

PLATED LUNCH OPTIONS

One Choice of Soup OR Salad

Salad Options

- Mixed green salad with your choice of dressing
- Greek salad
- Classic Caesar salad
- Baby spinach & arugula with dried fruit & almonds, topped with your choice of dressing
- Roasted beets & caramelized apples with arugula & Sunningdale honey vinaigrette

Soup Options

- Roasted red pepper & Asiago
- Vichyssoise
- Cream of potato & leek
- Wild mushroom bisque
- Squash bisque
- Sweet potato & coconut

One Choice of Entree

Entree options:

- Pork tenderloin*
- Roasted Dijon crusted pork loin*

- Grilled chicken breast*
- Oven roasted chicken breast*

- Grilled salmon*
- Pan-seared salmon*

- Cannelloni with julienne vegetables
- Ravioli with baby spinach
 - can be stuffed with mushrooms OR tomato & mozzarella OR butternut squash

- Chicken a la king "en crouete"

- Crepes with julienne vegetables
 - filled with chicken & mushrooms OR Brie & asparagus

Sauce Recommendations:

- Apple & cranberry chutney
- Herb pan juices
- Mango chutney

- Chardonnay cream
- Pommery chardonnay
- Herbed pan juices
- Tomato & black olive ragout
- Pesto veloute
- Sundried tomato pesto cream

- Fruit salsa
- Dill chardonnay
- Citrus & dill beurre blanc

- Duo of tomato & cream sauce
- Blush sauce
- Pesto olive oil; sundried tomato olive oil
- Light cream
- Browned butter (with butternut squash ravioli)

- White wine cream sauce

* These entrees are served with mixed seasonal vegetables and choice of rice, roasted or mashed potatoes

One Choice of Dessert

- Creme brulee (classic, citrus cranberry, espresso, mixed berry)
- Crustless cheesecake with mixed berry & cinnamon coulis
- Strawberry shortcake
- Chocolate fudge brownie & vanilla ice cream
- Apple & raisin bread pudding with vanilla bean crème Anglaise

\$25 per person

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

HORS D'OEUVRES

ALL HORS D'OEUVRES \$3 PER PIECE

Gourmet Hot Hors D'oeuvres

Indonesian peanut glazed beef satays
Smoked BBQ beef & bell pepper spiedini
Mini beef Wellington with sweet onion confit

Indonesian chicken satay with curried pineapple glaze
Tandoori chicken kebob with coriander yogurt
Creole spiced chicken and andouille sausage skewer
Sweet soy glazed chicken drumette with sesame

Farmers sausage in puff pastry with crunchy honey mustard
Mini smoked bacon quiche Lorraine

Asian shrimp & vegetable purse
Bacon wrapped scallop with chipotle tartar sauce
Grilled shrimp lollipop with spiced pineapple glaze
Panko crusted fried shrimp with Sunningdale honey aioli
Atlantic shrimp and salmon cake with cucumber dill sauce
Herbed lamb chop with tomato & garlic confit

Twice baked mini red potato, chives and sour cream drizzle
Ratatouille vegetables topped with goat cheese
Quebec Brie with cranberry chutney
Spinach & feta spanakopita with chili & lime dip
Handcrafted vegetarian Thai spring roll with sweet chili sauce

Gourmet Cold Hors D'oeuvres and Canapés

Smoked Atlantic salmon tartar in a sesame cone
Smoked Atlantic salmon on toasted rye points with herbed cream cheese
Assorted hand rolled sushi
Curried chicken and mango in a crisp shell
Grilled prosciutto wrapped asparagus
Whipped country pate, with housemade chutney
Smoked duck breast with an apple & cherry compote
Peppered beef carpaccio crostini with Asiago & mustard
Mini cone with whipped goat cheese & spicy tomato jam
Cinnamon poached pear & blue cheese mousse
Jumbo poached tiger shrimp with coconut pineapple sauce or traditional cocktail sauce

Gourmet Soup Shooters

Puréed parsnip & pear with truffle cream
Corn chowder with blue crab fritter
Butternut squash bisque with maple crème fraîche
Tomato & basil purée with Feta

DINNER BUFFET OPTIONS

40PPL MINIMUM

Choose a Total of 5 of the Following Options:

Salad Options

- Garden salad with assorted dressings on the side
- Greek salad with Feta
- Classic Caesar salad
- Baby spinach salad with mandarins, red onions and a raspberry vinaigrette
- Waldorf Salad
- Tabbouleh salad
- Marinated tomatoes
- Potato salad
- Mussels Provençale
- Curried quinoa and fruit
- Thai noodle salad
- Roasted cauliflower & chickpea salad
- Marinated artichoke, bocconcini & tomatoes
- Roasted beet & apple
- Assorted pasta salad
- Coleslaw
- Mixed bean
- Grilled asparagus (seasonal)
- Asian julienne salad
- Grilled Mediterranean vegetable presentation
- Toasted pitas and assorted dips
- Deviled eggs

Soup Options

- Roasted red pepper & Asiago
- Wild mushroom bisque
- Minestrone soup
- Sweet onion & herb puree
- Creamy garden vegetable
- Harvest butternut squash and apple bisque
- Carrot & ginger
- Tomato basil

Choose 2 Hot Entrée Options:

Chicken

- Whole roasted
- Grilled breast topped with:
 - Chardonnay cream sauce;
 - Wild mushroom sauce; Tomato & black olive ragout; Herbed pan jus;
 - Lingonberry jus

Fish

- Grilled salmon topped with:
 - Citrus & dill butter; Roasted corn & tomato salsa; Teriyaki glaze
- Oven roasted sole with garlic herb butter

Pork

- Pork loin topped with:
 - Apple & cranberry chutney;
 - Dijon cream sauce
- Bone-in Virginia ham with pineapple glaze

Vegetarian / Pasta

- Baked Cannelloni
 - Veal; Cheese; Roasted vegetable
 - Sauce: duo of tomato & cream
- Stuffed Ravioli
 - Wild mushroom; Tomato & Mozzarella; Butternut squash; Four cheese
 - Sauces: duo of tomato & cream; blush; pesto olive oil; sundried tomato pesto olive oil; light cream; browned butter (for butternut squash ravioli)
- Lasagna
 - Traditional meat; Spinach & Ricotta
- Vegetable curry with rice

***All buffets include:**

Fresh baked rolls and butter

Assorted vegetable crudités with dip

Choice of starch (mini roasted, mashed, fingerling or scalloped potatoes, basmati rice)

Choice of vegetables (steamed, julienne, ratatouille)

Chef's dessert buffet – to include assorted cakes, pies, pastries, fresh sliced fruit

Coffee, tea service

\$37

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

DINNER BUFFET ADDITIONS

- Marinated olive & sliced meat display **\$3**
- Ontario & Quebec farmhouse cheeses **\$3**
- Cold poached shrimp with traditional cocktail sauce **\$6**
- Smoked, cured and candied salmon & mackerel display **\$3**

Add a third **hot** entrée item **\$3**

Include beef as an entrée item **\$2.50**

- Chef carved prime rib au jus with horseradish
- Chef carved herb crusted striploin

Include lamb as an entrée item **\$1.50**

- Roasted and seasoned with rosemary & thyme

PLATED DINNER OPTIONS

INCLUDES ASSORTED ROLLS & BUTTER

Soups all soups \$8

- Field & forest mushroom bisque
- Purée of Roma tomatoes & sweet basil
- Mediterranean savoury vegetables
- Sweet onion & herb bisque
- Maple roasted butternut squash & apple bisque with crème fraiche
- Roasted red pepper & Asiago bisque
- Pear & parsnip purée

Salads

- Crisp garden greens with cherry tomatoes, cucumbers and red onions tossed in a Tuscan lemon & honey dressing \$9
- Classic Caesar salad with sourdough croutons, Asiago cheese and double smoked bacon bits \$9
- Tender leaf spinach with aged Cheddar, spiced pecans, seasonal berries, maple apple cider \$10
- Shaved roasted red & golden beets topped with massaged kale, rocket arugula, candied nuts and Feta cheese \$10
- Fire roasted peppers, onions, mushrooms and tomatoes tossed with mixed greens, Feta cheese, Kalamata olives and Greek dressing
- Bouquet of baby greens wrapped in a cucumber ribbon, with sweet peppers, red onions and a roasted cherry tomato vinaigrette \$11
- Peppery arugula, goat cheese, beets and pears, topped with confit pork belly \$12

Appetizers

- Four cheese cannelloni with choice of tomato or cream sauce, topped with julienne vegetables \$7
- Grilled Mediterranean vegetable strudel, fire roasted red pepper coulis, barrel-aged balsamic vinegar reduction \$9
- Butternut squash ravioli tossed with brown butter, sage dust and Romano cheese \$10
- Garlic sautéed tiger shrimp nestled in herbed angel hair pasta \$10
- Antipasto Plate – grilled zucchini & peppers, marinated olives & artichokes, Genoa salami, prosciutto, cantaloupe & honeydew melons, aged Cheddar, shaved Asiago and warm ciabatta \$12

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

PLATED DINNER OPTIONS

CONTINUED

Entree Options

- Stuffed Chicken Breast \$24

Stuffing options for chicken

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

Sauce options for chicken

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

- Atlantic Salmon \$24

- Irish Organic Salmon \$27

- Rainbow Trout \$24

- Black Cod \$31

- Sea Bass market price

Sauce options for fish

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

- Ontario Pork Tenderloin \$25

- Topped with cranberry-apple, peach, or mango chutney; or fig & balsamic reduction

- Beef Tenderloin \$34

- Topped with wild mushroom & port wine jus; or black garlic & red wine reduction

- Rack of lamb with a rosemary thyme demi glaze \$32

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

- half chicken breast \$35
- herbed chicken skewer \$35
- crab cake \$36
- grilled shrimp \$37

- Grilled Mediterranean vegetable and goat cheese strudel topped with smoked red pepper coulis \$20

- Wild mushroom risotto and grilled vegetable kebabs with a pesto cream sauce \$20

- Ravioli stuffed with roasted Portobello & Cremini mushrooms topped with a Riesling cream sauce and grated Parmesan \$22

Starch options for entrees

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

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

DESSERT OPTIONS

INCLUDES COFFEE & TEA SERVICE \$10

- Trio of crème brûlée, cheesecake with berry compote and chocolate fudge brownie
 or chocolate mousse
- Individual Belgian chocolate truffle
- Crustless cheesecake with cinnamon-berry compote (no gluten added)
- Crème brûlée with berry garnish (depending on flavouring, no gluten added)
- Dulce de leche cheesecake
- Raspberry truffle bombe
- Raspberry white chocolate truffle
- Triple chocolate pyramid (flourless)
- Chocolate pecan tart with whipped cream

Please inquire for additional house-made desserts.



Sunningdale Golf and Country Club

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 facility 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. A Music Licensing Fee (for the copyright of music played both live and recorded) will be added to the final invoice. \$85.80 +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. No open flames are permitted on property at any time. Decorations on the exterior of the Clubhouse are not allowed.
- Confetti and the like are not allowed on Club property at anytime.
- Outdoor fireworks **may** be permitted with proper notice, along with obtaining permits and adhering to the city of London bylaws. Please see Sunningdale management for further information.

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

Name and Date of Event:

Signature/Date:

Sunningdale Authorization:
