BANQUET
MENU 2016/17

THE CLUB AT
BOND HEAD

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

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

CLUBLINK
ONE MEMBERSHIP
more golf®

About The Club at Bond Head...

The Club at Bond Head is just minutes west of Highway 400, a few kilometres north of Aurora, Ont., easily accessible for all our guests. We specialize in meetings, banquets, weddings and corporate outings.

Venue includes the following amenities:

Open year-round

Grand entrance and front foyer

Versatile banquet rooms

Breathtaking views, including a water fountain

Beautiful indoor and outdoor spaces for ceremonies with stunning views of rolling hills, reflecting pond and gorgeous countryside

Private gazebo for ceremony and photos

Customizable menus and packages

Catering to guests and children with dietary restrictions

Men's and ladies' locker rooms with showers and key lock lockers

Wireless high-speed internet access

Audio-visual equipment, projector, screen and wireless microphone

Superior customer service and attention to detail

Golf carts for photos

Photography permit not required

Private terrace overlooking our property with beautiful flowerpots and hanging baskets

Abundant complimentary parking

Experience hosting ethnic weddings of all types

Personalized planning services

Dedicated in-house catering coordinator

CHRISTINE MOUNTAIN
Catering Sales Manager
905-778-9400 ext. 2227 • cmountain@clublink.ca

THE CLUB AT BOND HEAD

BANQUET
MENU 2016/17

Cocktail Reception

Cold Canapes

$36 per dozen

Vegetarian California roll, soya, pickled ginger, wasabi

Cajun-marinated shrimp on savory toast served with a mango and lemon salsa

Antipasto skewer with cherry tomatoes, bocconcini and Genoa salami

Applewood-smoked salmon with a caper cream cheese on a pumpernickel slice

Smoked chicken mousse, red grape vols au vent

Herbed goat cheese "truffles" coated in toasted almond flakes

Chilled wine tomato gazpacho soup shooter

Roma tomato bruschetta on a crostini

Salmon pinwheel on a cucumber slice and herb toast

Hot Canapes

$36 per dozen

Spicy shrimp and chorizo sausage pops

Crispy fried vegetable spring roll, sweet chili dip

Mushroom, leek and asiago quiche

Spinach and onion pakora, tangy mint yogurt

Penang chicken satay, peanut sauce

Grilled cheddar cheese sandwich triangles

Roasted tandoori chicken thighs with shaved onions, cucumber, tangy mint yogurt

Maple-scented roasted butternut squash soup shooter

Tempura-fried shrimps with sweet and sour sauce

Soups

Aromatic carrot and ginger bisque with chopped cilantro

Hearty minestrone with orzo pasta and basil pesto

Exotic Canadian wild forest mushroom soup (add $1.75)

Truffle essence, herb crème fraîche

Roasted butternut squash and apple soup with caramelized squash cubes, garnished with chive crème fraîche

East Coast lobster bisque with fresh dill crème fraîche (add $2.75)

Salads from the Garden

MARKET SALAD
Bitter and sweet greens, cherry tomatoes, toasted flax seeds, dried cranberries, aged sherry vinaigrette

CRISP ROMAINE SALAD
Herb croutons, creamy caesar dressing, crisp bacon

WATERCRESS AND GOAT CHEESE SALAD
Hydroponic watercress and salad greens topped with Ontario goat cheese and heirloom beet julienne, tarragon buttermilk dressing
(add $1.75)

ROASTED WOODLAND MUSHROOM SALAD
Arugula, shaved Grana Padano, sherry reduction, white balsamic dressing, roasted almond slices
(add $1.75)

CAPRESE SALAD
Slices of vine-ripened tomatoes with bocconcini and mesclun greens drizzled with aged balsamic glaze, extra-virgin olive oil, topped with fresh basil
(add $1.75)

BOUQUET SALAD
Mesclun greens wrapped in a cucumber ribbon, garnished with crispy wonton julienne, red grape tomato, julienne of carrot, segments of mandarin with Asian sesame dressing
(add $1.75)

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

THE CLUB AT BOND HEAD

Entrée Suggestions

Pricing is for a three-course meal: Soup or salad to start, fresh dinner rolls and butter one entrée, one dessert, coffee and tea with dessert

Roasted Ontario chicken breast supreme stuffed with leek and Ontario goat cheese, Yukon Gold potato purée, thyme pan jus
$46.99

Ontario citrus and thyme chicken supreme stuffed with chanterelles and gorgonzola, baby fennel and mini red potatoes, Calvados jus
$46.99

Horseradish mustard-crusted tenderloin, roasted garlic roesti potato, port-glazed shallot jus
$54.99

Raspberry maple-glazed Atlantic salmon, seasonal roasted mushrooms, lemon-scented rice pilaf, citrus-tarragon beurre blanc
$47.99

Miso orange-glazed North Pacific halibut fillet, braised shiitake mushrooms, chive mashed potato, garden pea emulsion
$47.99

Grilled Alberta AAA tenderloin, seared Atlantic salmon fillet, sweet pea rice pilaf, vegetable bundle
$56.99

Seared beef tenderloin, grilled jumbo prawns, aged Ontario cheddar and buttermilk Yukon Gold mashed potato, natural pan reduction, seasonal vegetable bundle
$56.99

Coriander grilled chicken and pink peppercorn-crusted salmon fillet, northern woods mushrooms, asparagus, Yukon Gold mashed potato, Niagara citrus beurre blanc
$52.99

Grilled Alberta AAA tenderloin, oven-roasted chicken supreme, Yukon Gold garlic mashed potato, seasonal vegetables, port wine and shallot reduction
$55.99

Pasta Selections

Casareccia pasta served with fresh tomato basil sauce $5.99
Cheese tortellini in alfredo sauce $6.99
Regular or whole-wheat penne in a fresh tomato-basil sauce with roasted eggplant, pesto and pine nuts $6.99
Mushroom risotto $7.99
Agnolotti cheese and spinach $7.99
Medallion cheese and spinach $7.99
Heart-shaped ravioli with cheese and spinach $9.89

SAUCE SELECTION
Fresh tomato-basil
White-wine cream
Rose (tomato-basil with cream)
Vodka (tomato-basil with bacon, cream and vodka)
Arrabiata (spicy tomato)

Potato and Rice Selections

Herb-roasted mini red potatoes
Garlic mashed potatoes
Sweet potato and Yukon Gold mashed
Roasted sweet and mini red potatoes
Rice pilaf
Scalloped potatoes (add $1.99)

Vegetarian Selections

ROASTED VEGETABLE WELLINGTON
Balsamic-marinated roasted vegetable, baked in puff pastry, served with sweet roma tomato coulis

EGGPLANT PARMESAN
Layers of breaded eggplant with basil tomato sauce, served with mushroom risotto

STUFFED CABBAGE ROLLS
Green cabbage leaves stuffed with root vegetable stew with apple and cashews on roasted red pepper emulsion.

THE CLUB AT BOND HEAD

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

Antipasto Bar

STANDARD
Assorted artisan breads, grilled vegetables with garlic and balsamic glaze, roasted peppers with red-wine vinegar and garlic, marinated mushrooms, fried cauliflower with sundried tomato relish, assorted olives, caprese salad, build-your-own caesar salad station, village Greek salad, roma tomato bruschetta, Mediterranean seafood salad, sliced Parma prosciutto wrapped cantaloupe, Parmigiano chunks from the wheel, domestic and imported cheese board with dried fruits and charcuterie platter with pickles.
$16.99

ENHANCED
All items in the Standard Antipasto Bar, plus P.E.I. mussels with tomato-white wine broth, grilled Italian sausage with peppers, crispy and spicy calamari rings.
$19.99

Children's Menu

Pre-selected choice of one appetizer, one entrée and one dessert

APPETIZERS

Freshly cut carrots, celery, cucumbers, oranges and grapes with ranch dipping sauce

Breaded mozzarella sticks with warm tomato dipping sauce

Classic caesar salad

ENTREES

Super cheesy macaroni & cheese

Chicken fingers, fries and crudités with trio of dipping sauces

Pepperoni and cheese pizza

Grilled boneless skinless chicken breast on creamy mashed potatoes and steamed vegetables

DESSERTS

Chocolate brownie topped with vanilla ice cream and whipped cream

Trio of vanilla, chocolate, strawberry ice cream with chocolate sauce and whipped cream

Fresh fruit salad

Dessert Selections

Grand Marnier-infused bittersweet chocolate dome ($1.75)

White chocolate, strawberry tequila mousse pyramid ($1.95)

Amarula tiramisu ($1.95)

Chocolate mousse filled with marble chocolate cup ($1.95)
(Choice of milk chocolate, dark chocolate or white chocolate)

Crème Brûlée (Choice of classic vanilla or espresso)

Tulip shell filled with seasonal fresh berries ($1.95)

Warm apple croustade with crème anglaise

Late Night Stations

GOURMET POUTINE STATION
Golden fries, kettle chips, cheese curds and housemade gravy. $9.99

GRILLED CHEESE SANDWICH STATION
Choice of whole-wheat or white bread, crispy french fries, served with ketchup and chipotle mayo. $7.99

OVEN-ROASTED PORCHETTA STATION
Slow-roasted porchetta with crusty Italian bun, banana peppers and caramelized onion. $7.99

GOURMET PIZZAS
Chef prepared selection of wood –fired pizzas for your late-night buffet. All pizzas are cut into eight slices. $13 per pizza.

Hawaiian: Double-smoked ham and golden pineapple
Four cheese: Parmesan, cheddar, goat, mozzarella
Pesto chicken: Grilled chicken breast, grilled peppers
Meat lovers: Bacon, pepperoni, sausage, mozzarella cheese

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

THE CLUB AT BOND HEAD

A la carte beverage prices

Bottle beer
from $5.05

Scotch, rye, rum, vodka, gin
from $5.86

Cocktails
from $6.95

Wine (5 ounce glass)
from $5.63

Bottle soft drinks
$2.60

Bottled water (591ml)
$2.15

Sparkling water (750ml)
$6.12

Coffee/Tea
$2.12

Espresso
$2.85

Cappuccino
$3.35

White Wines

Peller Family Series Chardonnay
$29.95

Lindeman's Bin 95 Sauvignon Blanc
$33.95

Lindemans Bin 85
Pinot Grigo $33.95

Wolf Blass Semillon Sauvignon Blanc
$35.95

Meridian Chardonnay
$46.95

Annie's Lane Riesling
$46.95

Sparkling

Yellowglen
$32.95

Red Wines

Peller Family Series Cabernet Merlot
$29.95

Crush Midnight Cab
$32.95

Lindeman's Bin 50 Shiraz
$33.95

Lindemans Bin 45 Cabernet Sauvignon
$33.95

Colores Del Sol Malbec
$36.95

Cellar No. 8 Zinfandel
$48.95

Beverage service packages

FIVE HOUR STANDARD
BEVERAGE SERVICE PACKAGE

House bar spirits, red and white wine by the glass, domestic bottle beer, minerals and juices.

One-hour of bar service prior to dinner, wine service during dinner (house domestic) and four-hour bar service following dinner.

$39.99 per person

FIVE HOUR DELUXE
BEVERAGE SERVICE PACKAGE

premium varieties of the beverages listed in the standard package. Includes upgraded liquors, liqueurs, martinis and imported bottled beers.

$44.99 per person

Please ask your catering sales manager for a list of specific brands included.

Prices are subject to applicable taxes and administration fee.

General Information

MENU

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the client without the written permission of the Club.

GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, then the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number; we are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour changes may be assessed for the function space and personnel involved.

BEVERAGES

All ClubLink properties are in compliance with the Liquor Licence Act and adhere to the requirements set by The Alcohol and Gaming Commission of Ontario (AGCO), and the RACJ (Régie des alcools, des courses et des jeux) in Quebec. Requirements include the sale and service of beverage alcohol for consumption, and the laws governing beverage alcohol being brought onto or removed from the premise.

STORAGE/ROOM SET UP

The facilities must be advised as to any special deliveries and room set up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The conveners for any functions are held responsible for the other members of their group.

ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

All municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of food and beverage must and will be strictly enforced.

DECORATIONS AND ENTERTAINMENT

Please advise your event coordinator on your intentions of decorating the function room and what form of entertainment you will have for your function. Your coordinator will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A cleaning charge of $150 (minimum) will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

RE:SOUND

We are required by law to collect, on behalf of Re:Sound, royalties when copyright music is played. Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. On behalf of its members, representing thousands of artists and record companies, Re:Sound licenses recorded music for public performance, broadcast and new media.