

Wedding MENU 2017

ALL-INCLUSIVE
PACKAGES



THE
COUNTRY CLUB

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

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

CLUBLINK
ONE MEMBERSHIP
more golf



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more golf®

About The Country Club...

In the heart of Greater Toronto, The Country Club's spectacular clubhouse and spacious outdoor patios offer magnificent views of the property. With 62,000 square feet, the expansive facility is elegant and large enough for any event. Four meeting rooms and two large banquet halls add to its allure as a prime place to host an event—big or small.

Venue includes the following amenities:

- Open year-round
- Grand entrance and front foyer
- Versatile banquet rooms
- Beautiful indoor and outdoor spaces for ceremonies with stunning views of rolling hills and gorgeous countryside
- Private outdoor area for ceremony and photos
- Menus and packages customized to suit your every need
- 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, projectors, screens and wireless microphone (available upon request)
- Superior customer service and attention to detail
- Golf carts for photos
- Photography permit not required
- Private wrap around terrace overlooking our championship golf courses
- Abundant complimentary parking
- Experience hosting ethnic weddings of all types
- Dedicated in-house catering coordinator
- Bridal suite with en-suite available for use for the day

All wedding packages include...

- Menu tasting for two
- Floor-length premium linen
- Chair covers
- Complimentary parking
- Complimentary entrée for DJ and photographer (two people)
- Special children's menu
- Preferred rate for on-site ceremony
- Champagne service for the head table

LINDA MAGLIOCCHI
Catering Sales Coordinator

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CLUBLINK
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THE Distinguished PACKAGE

\$114.99 PER PERSON
ALL INCLUSIVE

Package Includes:

- Menu tasting for two
- Floor-length premium linen
- Chair covers
- Complimentary parking
- Complimentary entrée for DJ and photographer (two people)
- Special children's menu
- Preferred rate for on-site ceremony
- Champagne service for the head table

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We will gladly customize a menu to suit your needs.



*We will be happy to accommodate any dietary preferences upon request.
ClubLink proudly serves Coca-Cola products.*

All-inclusive prices are per person and include beverages, tax and administration fee.
All prices are subject to change without notice.

COCKTAIL RECEPTION

One hour regular bar service
Your selection from Chef's hot and cold creative hors d'oeuvres, plated with appropriate garnish and sauces
(Based on three per person)
Crudités and dips, plated on small platters throughout the reception hall
*Add Chef's live barbecue hors d'oeuvres station for \$1 per person**

DINNER (three-course meal)

Ace Bakery dinner rolls, garlic sticks and flat breads served with whipped butter
Regular and decaffeinated coffee and tea

Soup or Salad (choice of one)

Garden salad with cherry tomatoes, English cucumbers, curly carrots in a balsamic dressing
or
Greek salad with sliced Roma tomatoes, cucumbers, red onions, kalamata olives in a feta-oregano dressing
or
Classic tomato soup with a focaccia crouton and asiago cheese

Entrée (choice of one)

Maple glazed bourbon grain-fed chicken breast with sweet potato mash, sautéed kale and a tarragon pan jus
or
Grilled Bay of Fundy salmon with saffron rice pilaf, roasted asparagus and butter carrots, chive beurre blanc
or
Chef's cut roasted prime rib with herbed mashed potato, roasted garlic pan jus, topped with crumbled goat cheese, pommes frites and seedlings, French beans, buttered carrots

Dessert (choice of one)

Vanilla bean crème brûlée
Fresh whipped cream and berries
or
New York cheesecake
Raspberry sauce and fresh berries
*Add espresso and cappuccino for \$3.25 per person**

WINE SERVICE WITH DINNER

Two glasses of wine served during dinner

LATE NIGHT SERVICE

Mini grilled cheese sandwiches (two pieces per person)
Fresh baked cookies
Coffee and tea

BAR SERVICE

Premium beverage service during your cocktail reception, dinner and after-dinner (up to seven hours in total of service)
Premium and domestic beers, premium house rail liquors,
Premium red and white house wine, soft drinks, coffee and tea



CLUBLINK ONE MEMBERSHIP more golf

THE Celebrated PACKAGE

\$121.⁹⁹ PER PERSON ALL INCLUSIVE

Package Includes:

- Menu tasting for two
- Floor-length premium linen
- Chair covers
- Complimentary parking
- Complimentary entrée for DJ and photographer (two people)
- Special children's menu
- Preferred rate for on-site ceremony
- Champagne service for the head table

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We will gladly customize a menu to suit your needs.



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COCKTAIL RECEPTION

One hour of regular bar service
Your selection from Chef's hot and cold creative hors d'oeuvres, plated with appropriate garnish and sauces
(Based on three per person)

Crudités and dips, plated on small platters throughout the reception hall
Chef's Mushroom Sauté Station

Selection of mushrooms sautéed live for your guests, finished in a porcini truffle cream, béarnaise sauce and a selection of breads

*Add Chef's live barbecue hors d'oeuvres station for \$1 per person**

DINNER (three-course meal)

Ace Bakery dinner rolls, garlic sticks and flat breads served with whipped butter
Regular and decaffeinated coffee and tea

Soup or Salad (choice of one)

Tossed field greens with sunchoke chips, Grana Padano cheese, lemon truffle dressing
or

Composition salad of pea shoots, radicchio, blonde frisee and Belgian endive, crumbled blue cheese, sherry-walnut vinaigrette
or

Creamy butternut squash soup with Maple Chantilly

Entrée (choice of one)

Grilled grain-fed chicken breast, fricassee of wild mushroom, roasted fingerling potato, roasted carrots and green beans
or

Grilled Bay of Fundy salmon, Szechwan panko-crusted shrimp skewer, lemongrass-scented dauphinoise potato with sake and plum hoisin sauce, baby bok choy and gai lan
or

Whole roasted beef tenderloin, goat cheese fondant, rosemary fingerling potato, celery root puree, buttered beans, oyster-mushroom bourbon sauce

Dessert (choice of one)

Caramel tartufo, Italian hot chocolate, topped with burnt meringue and fresh figs
or

Phyllo-wrapped vanilla cheesecake served warm with raspberry sauce and fresh berries

*Add espresso and cappuccino for \$3.25 per person**

WINE SERVICE WITH DINNER

Two glasses of wine served during dinner

LATE NIGHT SERVICE

Mini grilled cheese sandwiches (two pieces per person)

Fresh baked cookies

Coffee and tea

BAR SERVICE

Premium beverage service during your cocktail reception, dinner and after-dinner (up to seven hours in total of service)

Premium and domestic beers, premium house rail liquors, Premium red and white house wine, soft drinks, coffee and tea



CLUBLINK
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THE Unforgettable PACKAGE

\$134.99 PER PERSON
ALL INCLUSIVE

Package Includes:

- Menu tasting for two
- Floor-length premium linen
- Chair covers
- Complimentary parking
- Complimentary entrée for DJ and photographer (two people)
- Special children's menu
- Preferred rate for on-site ceremony
- Champagne service for the head table

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All prices are subject to change without notice.

COCKTAIL RECEPTION

One hour of regular bar service
 Your selection from Chef's hot and cold creative hors d'oeuvres, plated with appropriate garnish and sauces served by our staff
 (Based on three per person)
 Crudités and dips, plated on small platters throughout the reception hall
 Chef's Mushroom Station
 Selection of mushrooms sautéed live for your guests finished in a porcini-truffle cream, béarnaise sauce and a selection of breads
 Flaming Saganaki Station
 Fried halloumi cheese, grape chutney and baguettes
 Add Chef's live barbecue hors d'oeuvres station for \$1 per person*

DINNER (three-course meal)

Ace Bakery dinner rolls, garlic sticks and flat breads served with whipped butter
 Regular and decaffeinated coffee and tea

Soup or Salad (choice of one)

Hearts of romaine caesar salad
 Shaved Grana Padano, crisp pancetta, crispy focaccia in a buttermilk caesar dressing
 or
 Pistachio-cruste goat cheese on a bed of field greens, maple-roasted pear, poached baby beets in a caraway vinaigrette
 or
 Leek and saffron soup with fried oyster mushrooms

Entrée (choice of one)

Chef's glazed game hen with celery root mash, roasted shitake mushroom, roasted asparagus, truffle, pommery mustard sauce
 or
 Wild Pacific Cod with saffron rice pilaf, roasted corn and shrimp salsa, caramel lime beurre blanc with asparagus and blistered tomatoes
 or
 Eight-ounce whole roasted beef tenderloin, panko-cruste jumbo prawn, celery root puree, fingerling potatoes, shitake mushroom, sundried tomatoes and green beans

Dessert

House-made flourless chocolate torte with curvature chocolate shavings and Niagara cherry compote, fresh cream and berries
 or
 Individual lemon meringue

Add espresso and cappuccino for \$3.25 per person*

WINE SERVICE WITH DINNER

Two glasses of wine served during dinner

LATE NIGHT SERVICE

Mini grilled cheese sandwiches (two pieces per person)
 Fresh baked cookies, assorted pastries, fresh sliced fruit
 Coffee and tea

BAR SERVICE

Premium beverage service during your cocktail reception, dinner and after-dinner (up to seven hours in total of service)
 Premium and domestic beers, premium house rail liquors,
 Premium red and white house wine, soft drinks, coffee and tea