

KING VALLEY
Wedding
MENU



The King Valley 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[®]



Cocktail Reception

COLD CANAPES

\$38 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
- Brie and fig on crostini
- Herbed goat cheese "truffles" coated in toasted almond flakes
- Chilled wine tomato gazpacho soup shooter
- Roma tomato bruschetta on crostini
- Salmon pinwheel on a cucumber slice and herb toast

HOT CANAPES

\$38 per dozen

- Spicy shrimp and chorizo sausage pops
- Crispy fried vegetable spring roll, sweet chili dip
- Mushroom, leek and asiago quiche
- Spicy crab rolls
- 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
- Vegetable pakora with mint chutney



Soups

Aromatic carrot and ginger bisque with chopped cilantro \$8.50

Cream of asparagus soup with parmesan croutons \$10

Exotic Canadian wild forest mushroom soup with truffle essence \$12

Roasted butternut squash and apple soup with caramelized squash cubes, garnished with chive crème fraîche \$8.50

East Coast lobster bisque with fresh dill crème fraîche \$12

Salads From The Garden

MARKET SALAD

Bitter and sweet greens, cherry tomatoes, toasted flax seeds, dried cranberries, aged sherry vinaigrette \$7.50

Add cheese \$1

CRISP ROMAINE SALAD

Herb croutons, creamy caesar dressing, crisp bacon \$9.75

WATERCRESS AND GOAT CHEESE SALAD

Hydroponic watercress and salad greens topped with Ontario goat cheese and heirloom beet julienne, tarragon buttermilk dressing \$8.50

ROASTED WOODLAND MUSHROOM SALAD

Arugula, shaved Grana Padano, sherry reduction, white balsamic dressing, roasted almond slices \$9.75

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 \$10

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 \$10



Entrée Suggestions

ROASTED ONTARIO CHICKEN BREAST SUPREME
 Yukon Gold potato purée, seasonal vegetables, thyme pan jus
 \$33

ROASTED ONTARIO CHICKEN BREAST SUPREME
 STUFFED WITH LEEK AND ONTARIO GOAT CHEESE
 Yukon Gold potato purée, thyme pan jus
 \$35

ONTARIO CITRUS AND THYME CHICKEN SUPREME
 STUFFED WITH CHANTERELLES AND GORGONZOLA
 Baby fennel and mini red potatoes, Calvados jus
 \$35

HORSERADISH MUSTARD-CRUSTED TENDERLOIN
 Roasted garlic rösti potato, port-glazed shallot jus
 \$39

RASPBERRY MAPLE-GLAZED ATLANTIC SALMON
 Seasonal roasted mushrooms, lemon-scented rice pilaf,
 citrus-tarragon beurre blanc
 \$36

MISO ORANGE-GLAZED
 NORTH PACIFIC HALIBUT FILLET
 Braised shiitake mushrooms, chive mashed potato,
 garden pea emulsion
 \$39

GRILLED ALBERTA AAA TENDERLOIN,
 SEARED ATLANTIC SALMON FILLET
 Sweet pea rice pilaf, vegetable bundle
 \$41

SEARED BEEF TENDERLOIN,
 GRILLED JUMBO PRAWNS
 Aged Ontario cheddar and buttermilk Yukon Gold mashed
 potato, natural pan reduction, seasonal vegetable bundle
 \$42

CORIANDER GRILLED CHICKEN AND
 PINK PEPPERCORN-CRUSTED SALMON FILLET
 Northern woods mushrooms, asparagus, Yukon Gold mashed
 potato, Niagara citrus beurre blanc
 \$37

GRILLED ALBERTA AAA TENDERLOIN,
 OVEN-ROASTED CHICKEN SUPREME
 Yukon Gold garlic mashed potato, seasonal vegetables, port
 wine and shallot reduction
 \$43

VEGETARIAN SELECTIONS

ROASTED VEGETABLE WELLINGTON
 Balsamic-marinated roasted vegetable, baked in puff pastry,
 served with sweet Roma tomato coulis
 \$30

EGGPLANT PARMESAN
 Layers of breaded eggplant with basil tomato sauce,
 served with mushroom risotto
 \$30



Pasta Selections

- Casareccia pasta served with fresh tomato basil sauce \$8
- Cheese tortellini in alfredo sauce \$9
- Regular or whole-wheat penne in a fresh tomato-basil sauce with roasted eggplant, pesto and pine nuts \$8
- Mushroom risotto \$9
- Agnolotti cheese and spinach \$11
- Medallion cheese and spinach \$11
- Heart-shaped ravioli with cheese and spinach \$11

SAUCE SELECTIONS

- Fresh tomato-basil
- White wine cream
- Rose (Tomato-basil with cream)
- Vodka (Tomato-basil with bacon, cream and vodka)
- Arrabiata (Spicy tomato)

Antipasto Bar

STANDARD ANTIPASTO BAR

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.

\$13.99

ENHANCED ANTIPASTO BAR

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



Dessert

- Grand Marnier-infused bittersweet chocolate dome \$9
- White chocolate, strawberry tequila mousse pyramid \$9
- Amarula tiramisu \$9
- Chocolate mousse filled with marble chocolate cup (Milk, dark or white chocolate) \$11
- Crème Brûlée (Classic Vanilla or Espresso) \$9
- Tulip shell filled with seasonal fresh berries \$9
- Warm apple croustade with crème anglaise \$8
- NY Style Cheesecake with Berry Compote \$9

Late Night Stations

GOURMET POUTINE

Golden fries, kettle chips, cheese curds and house made gravy
\$11

GRILLED CHEESE SANDWICH

Choice of whole wheat or white bread, crispy french fries,
served with ketchup and chipotle mayo
\$8

OVEN-ROASTED PORCHETTA

Slow-roasted porchetta with crusty Italian bun,
banana peppers and caramelized onion
\$ 10

GOURMET PIZZAS

Chef prepared selection of wood-fired pizzas.
All pizzas are cut into eight slices.
\$14 (per pizza)

Hawaiian: Double-smoked ham and golden pineapple

Four cheese: Parmesan, cheddar, goat, mozzarella

Pesto chicken: Grilled chicken breast, grilled peppers

Meat lover's: Bacon, pepperoni, sausage, mozzarella cheese

FRESH FRUIT PLATTER

Seasonal fresh fruit platter \$6
Add cookies \$2

GOURMET SWEET TABLE

\$15
Add chocolate fountain \$7



Children's Menu

PRE-SELECTED CHOICE OF ONE APPETIZER, ONE ENTRÉE AND ONE DESSERT
\$28.99 per child

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 and 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



Beverages

4-HOUR STANDARD BEVERAGE PACKAGE

House bar spirits + red wine / white wine by the glass
 Domestic bottled beer + minerals + juices
 36.49

4-HOUR DELUXE BEVERAGE PACKAGE

Premium liquors + liqueurs + caesars + martinis
 Ketel one + bacardi + tanqueray + crown royal
 Johnny walker red + remy martin VS + Kahlua
 Baileys + sambucca + Imported bottled beer
 Draught beer -one domestic + one premium
 White wine / red wine by the glass
 41.49

5-HOUR STANDARD BEVERAGE PACKAGE

House bar spirits + red wine / white wine by the glass
 Domestic bottled beer + minerals + juices
 45.44

5-HOUR DELUXE BEVERAGE PACKAGE

Premium liquors + liqueurs + caesars + martinis
 Ketel one + bacardi + tanqueray + crown royal
 Johnny walker red + remy martin VS + Kahlua
 Baileys + sambucca + Imported bottled beer
 Draught beer -one domestic + one premium
 White wine / red wine by the glass
 50.44

6-HOUR PRESTIGE BEVERAGE PACKAGE

Bottle of Prosecco for bridal party upon arrival
 Charcuterie + cheese board for bridal party upon arrival
 Bridal concierge throughout the event
 Ultra premium liquors + liqueurs + wine upgrade
 Grey goose + tanqueray 10 + johnny walker black + bacardi dark
 Jack daniels + remy martin VSOP + glenlivet 12 yr. + bulliet bourbon
 Captain morgan spiced rum + hypnotiq
 Colores del sol malbec + crush pinot grigio
 Draught beer + all bottled beers available
 Bottles of flat + sparkling water service during dinner
 59.99

UNLIMITED SOFT BAR

Youth and adults
 14.95
 Children 12 years and under
 7.95

PUNCH

Alcoholic punch (serves 50 guests)
 185.50
 Non-alcoholic punch (serves 50 guests)
 84.85

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. Prices are subject to change without notice.

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.