
WEDDING MENU



RATTLE SNAKE
POINT
G O L F C L U B

The RattleSnake Point 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



RATTLESNAKE POINT 'A LA CARTE' WEDDING MENU

COCKTAIL RECEPTION & LATE NIGHT CRAVINGS

COCKTAIL RECEPTION AND
LATE NIGHT CRAVINGS /2-6

THREE COURSE PLATED
DINNER SERVICE /7-8

BEVERAGES/BAR PACKAGES /9

THE WINE SELECTION /10

ALL INCLUSIVE
WEDDING PACKAGES /11-13

GENERAL INFORMATION
AND GUIDELINES /14

TRADITIONAL CHEESE BOARD

Cheddar, marble cheddar, Swiss, brie served with assorted crackers, garnished with grapes.

Small platter (serves approximately 20 guests) \$105

Medium platter (serves approximately 40 guests) \$205

Large platter (serves approximately 60 guests) \$305

FINE CANADIAN ARTISAN CHEESES

Canadian reserve three-year aged cheddar, Oka, Champfleury, Rondoux triple crème brie, Chevrita. Served with freshly baked baguettes and assorted crackers, garnished with grapes.

Small platter (serves approximately 20 guests) \$125

Medium platter (serves approximately 40 guests) \$245

Large platter (serves approximately 60 guests) \$365

CHARCUTERIE PLATTER

Fine cured and smoked meats garnished with olives, chutneys and baguette.

Small platter (serves approximately 20 guests) \$149

Medium platter (serves approximately 40 guests) \$289

Large platter (serves approximately 60 guests) \$429

VEGETABLE CRUDITÉS AND DIPS

Market-fresh cut vegetables – peppers, carrots, celery, cucumber and cherry tomatoes with peppercorn ranch and roasted red pepper dips.

Small platter (serves approximately 20 guests) \$65

Medium platter (serves approximately 40 guests) \$125

Large platter (serves approximately 60 guests) \$190

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, artichoke and asiago dip, hummus and salsa served with grilled pita triangles, baguette and nacho chips.

Small platter (serves approximately 20 guests) \$65

Medium platter (serves approximately 40 guests) \$125

Large platter (serves approximately 60 guests) \$190

BRUSCHETTA DUO PLATTER

Classic – vine ripened Roma tomatoes, garlic and fresh basil

Woodland mushroom – roasted oyster, shiitake and Portobello mushrooms in a herbed garlic olive oil. Served with toasted baguette and flatbreads

Small platter (serves approximately 20 guests) \$65

Medium platter (serves approximately 40 guests) \$125

Large platter (serves approximately 60 guests) \$190



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BAKED WHEEL OF BRIE

Brie wrapped in puff pastry served with crostini and berry compote.

Half wheel (serves approximately 30 guests) \$80

Full wheel (serves approximately 60 guests) \$130

SHRIMP TOWER

Black-tiger shell-off shrimp served with spicy cocktail sauce and fresh lemon wedges.

\$105 / 50 pieces

PUB-STYLE COMBO PLATTER

Chicken wings, onion rings, breaded chicken filets and nacho chips, served with plum sauce, barbecue sauce, hot sauces, salsa and sour cream.

\$9.25

MINI SLIDERS

Grilled mini all beef and chicken patties served with your choice of toppings: Cheddar, Swiss, goat cheese, blue cheese, caramelized onions, sautéed mushrooms, roasted red peppers, mustards and condiments (based on three sliders per guest).

\$10.95

GOURMET PIZZAS

Selection of house-made pizzas

\$13.00 per pizza / 8 slices

GOURMET POTATO BAR

Golden fries, sweet potato fries, poutine station and parmesan-rosemary chips served with garlic and onion aioli.

\$8.99

SIGNATURE OYSTER PLATTERS

Fresh oysters served in the half shell on ice, accompanied by lemon wedge, fresh horseradish and hot sauce.

\$5.50 (based on two per person)

EAST COAST OYSTER BAR

Freshly-shucked P.E.I Malpeques, Rocky Bays and New Brunswick Beau Soleils, served with signature mermaid sauces.

\$12.99 (based on three oysters per person)



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SUSHI BOAT

A beautifully plated assortment of sushi on a traditional wooden boat. Includes California rolls, yam tempura rolls, spicy tuna rolls, spicy salmon rolls, tuna sushi, salmon sushi, shrimp sushi. Accompanied by pickled ginger, soy sauce, and wasabi.

\$195.99/ 62 pieces

SUSHI BAR

Sushi making showcased in front of your guests by professionally trained sushi master chefs.

\$13.99 (three pieces per guest)

ANTIPASTO BAR (VEGETARIAN)

Grilled eggplant, zucchini, roasted peppers, onions, asparagus, mushrooms, marinated artichokes, olives, sun-dried tomatoes, and basil bocconcini cheese, served with rustic breads.

\$10.99

ANTIPASTO BAR (WITH CURED MEATS)

Vegetarian bar with parma prosciutto, capicola, Calabrese, salami.

\$13.99

ANTIPASTO BAR (WITH SEAFOOD)

Antipasto with cured meats, grilled and marinated calamari, shrimp, scallops and lobster.

\$21.99

CHEF-CARVED BEEF STATION

Served with gourmet multi-grain and sour dough buns, fine mustards and condiments.

\$16.99



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CHEF'S SELECTION OF COLD CANAPÉS

*Chef selected assortment. \$38/dozen
Minimum order of three dozen per item if
specifying choice.*

Smoked salmon rosettes topped
with capers
Vegetable and feta mini pita
Shrimp dream
Peking duck crepe
Prosciutto and melon
Thai chicken tulip
Crab meat crepe purse
Goat cheese truffle with grapes
Smoked chicken mini pita
Herb goat cheese crepe purse
Crab meat mini pita
Assorted sushi
Lobster mini pita
Vegetarian California roll

CHEF'S SELECTION OF HOT HORS D'OEUVRES

*Chef selected assortment. \$38/dozen
Minimum order of three dozen per item if
specifying choice.*

Cocktail chicken kebab
Thai salad bundle
Chicken quesadilla
Mini salmon wellington
Sesame chicken chow mein chopstick
Vegetarian cocktail spring roll
Cocktail beef kebab
Spanakopita
Szechuan beef satay
Feta and sun-dried tomato phyllo
Beef empanada
Breaded herb & cheese stuffed mushroom
Vegetarian samosa
Truffle mac & cheese fritter
Mini beef wellington
Arancini buffalo mozzarella
Mini shepherds pie
Mini grilled cheese with Granny Smith apple
Hawaiian shrimp satay
Duckling turnover with peppercorn and mango
Szechuan shrimp satay
Turkey tenderloin in bacon with root vegetables
Thai shrimp on lemon grass
Chicken and shrimp cocktail spring roll with
various dipping sauces
Butter pecan shrimp
Coconut shrimp
Crab & brie in phyllo
Bacon & scallop kebab



RATTLESNAKE POINT 'A LA CARTE' WEDDING MENU

COCKTAIL RECEPTION & LATE NIGHT CRAVINGS - SWEETS

COCKTAIL RECEPTION AND
LATE NIGHT CRAVINGS /2-6

THREE COURSE PLATED
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FRESH FRUIT PLATTER

A colourful array of honeydew, cantaloupe, watermelon, golden pineapple, grapes and berries.

Small platter (serves approximately 20 guests) \$85

Medium platter (serves approximately 40 guests) \$165

Large platter (serves approximately 60 guests) \$250

DESSERT BUFFET

(Minimum guest count of 25 people)

A decadent assortment of tortes, gateaux, cakes, pies, flans, mini pastries and freshly-baked cookies.

\$10.99

GOURMET DESSERT BUFFET

(Minimum guest count of 50 people)

Chocolate-dipped strawberries, hand-rolled chocolate truffles, croquembouche tower, French-style pastries, fresh fruit skewers, plus an assortment of cookies, tortes, gateaux, cakes, pies and flans.

\$13.99

PLATTERS OF ASSORTED BAKED GOODS

Freshly-baked cookies *\$17.99 per dozen*

Chocolate-dipped strawberries *\$29.99 per dozen*

Hand-rolled chocolate truffles *\$29.99 per dozen*

Assorted pastries *\$29.00 per dozen*

CHOCOLATE FOUNTAINS

(Minimum guest count of 50 people)

Melted milk, dark or white chocolate with strawberries, golden pineapple chunks, melon, marshmallows and mini cookies for dipping.

\$10.50

CREPE AND WAFFLE STATION

(Minimum guest count of 50 people)

Warm Grand Mariner flambéed crepes and waffles, accompanied by fresh fruit, berries, whipped cream and chocolate & caramel sauces.

\$9.99



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Includes fresh baked dinner rolls, choice of soup or salad, choice of one entree accompanied by fresh seasonal vegetables, potato or rice, sauces, choice of dessert, coffee/tea service.

MAIN COURSE

Grilled Chicken – six-ounce boneless, skinless chicken breast \$36.50
 Chicken Supreme – oven-roasted fresh eight-ounce Grade A chicken breast \$40.50
 Stuffed Chicken Supreme – spinach, roasted red pepper and ricotta \$44.30
 Salmon Fillet – pan-seared ECO-certified fresh eight-ounce Jail Island fillet \$46.50
 Pacific Ocean Wise Halibut – seven ounce \$57.50
 Beef Striploin Steak – grilled AA Grade eight ounce \$53.50
 Prime Rib – eight-ounce, Yorkshire pudding, horseradish, pan juices \$54.95
 Beef Tenderloin – pan-seared AA Grade eight-ounce steak \$57.50

COMBINATION PLATES

Beef Tenderloin (five ounce) and Chicken Supreme (six ounce) \$57.75
 Beef Tenderloin (five ounce) and Shrimp (three 16-20 size) \$57.75
 Chicken Supreme (six ounce) and fresh Salmon Fillet (four ounce) \$53.50
 Salmon Fillet (eight ounce) and Shrimp (three 16-20 size) \$55.50
 Beef Tenderloin (five ounce) and Broiled Lobster Tail – *price upon request*
Special meal requirements and children's menu recommendations available upon request.
Multiple entrée surcharge: Two choices \$2.99 per person

V - VEGETARIAN AND GF - GLUTEN-FREE OPTIONS:

V Grilled Vegetable and Forest Mushroom Wellington with roasted red pepper sauce
 V and GF Grilled Portobello, Peppers, Tomato, Goat Cheese Tian with balsamic glaze
 V and GF Tagine – Moroccan-style spicy vegetable stew with couscous and harissa sauce
 GF Chicken Tikka Marsala with steamed basmati rice
 V Grilled Vegetable Quinoa Stack

SOUP SELECTIONS

Roasted Tomato Bisque,
parmesan croutons
 Autumn Harvest, roasted apple,
chive crème Fraiche
 Leek and saffron with fried
oyster mushrooms
 Woodland Mushroom Puree,
mushroom medley, chive crème
fraiche. *Add \$2.25*
 Shrimp and Lobster Bisque with
grilled shrimp satay. *Add \$3.25*

SALAD SELECTIONS

Chef's Mixed Greens – lemon honey vinaigrette
 House Cut Garden Greens - aged balsamic vinaigrette
 Greek – greens, cucumber, tomato, peppers, red onions, olives, feta, house dressing.
 Heart of Romaine – Shaved Grand Padano, crisp pancetta, foccaccia crostini, buttermilk
Caesar dressing
 Spinach & Pear – baby spinach and frisée, pistachio crusted goat cheese, maple roasted pear,
poached baby beets, honey champagne dressing
 Tomato & Bocconcini –vine-ripened yellow and red tomatoes, bocconcini, mesclun greens, aged
balsamic, extra-virgin olive oil and fresh basil. *Add \$1.49*
 Grilled Vegetable Napoleon –grilled vegetable stack, organic sprouts and seedlings, basil olive oil.
Add \$1.49



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THREE COURSE PLATED DINNER SERVICE

COCKTAIL RECEPTION AND
LATE NIGHT CRAVINGS /2-6

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ENHANCEMENT ITEMS FOR PLATED DINNER SERVICE

Additional soup or
salad course
\$3.99

Pasta course
\$4.99-\$8.99

Antipasto/Antipasto
seafood course
\$6.99-\$18.99

Sorbet palate refresher
\$1.99

SIDE POTATO AND RICE SELECTIONS

Choice of one:
Rosemary fingerling potatoes
Herb-roasted potatoes
Roasted garlic-mashed potatoes
Sweet potato and Yukon Gold mash
Steamed basmati rice
Rice pilaf
Double-baked stuffed potato. *Add \$1.99*
Lemongrass scented dauphinoise potatoes. *Add \$1.99*

SIDE VEGETABLE SELECTIONS

Choice of three:
Green beans
Buttered carrots
Olive oil drizzled roasted asparagus
Portobello mushroom
Oven cured tomato
Bok Choy
Grilled market vegetables (counts as two)

DESSERT SELECTIONS

Baked Phyllo Wrapped Cheesecake – with fresh berries and mint
Sinful New York-style baked cheesecake with fresh berries and coulis
Hazelnut praline dacquoise – crunchy cocoa hazelnut meringue layered with hazelnut buttercream finished with milk chocolate glazed and crushed praline
Apple caramel crumble Euro Tart - fresh apples and gooey caramel baked in sweet dough crust, topped with golden buttery crumble
Double Fudge Euro Tart – Chewy dark chocolate filling baked in a dark chocolate crust topped with bittersweet ganache and a white chocolate chunk
Duo of sorbets – lemon & blueberry or raspberry & mango – served with sour cherry biscotti
Chocolate dipped brandy snap basket filled with fresh berries and fruit. *Add \$1.95*
Chef-made crème brûlée. *Add \$2.50*
Trio of mini cheesecakes – chocolate caramel, raspberry swirl, vanilla, berries and sauce. *Add \$1.95*
Baby truffle cake – flourless chocolate soufflé cake with creamy chocolate mousse, finished with a stunning chocolate ruffle and a dusting of edible gold. *Add \$2.99*
Trilogy of Dessert – chocolate macaroon, baked mini phyllo cheesecake, knotted fruit skewer, whiskey sabayon. *Add \$2.99*

DESSERT BUFFET

Alternative to individual plated desserts: Serve a dessert selection buffet after your entrée course
A decadent assortment of tortes, gateaux, cakes, pies, flans, mini pastries and freshly-baked cookies
\$3.99 per guest

GOURMET DESSERT BUFFET

Chocolate-dipped strawberries, hand-rolled chocolate truffles, croquembouche tower,
French-style pastries, fresh fruit skewers, cookies, tortes, gateaux, cakes, pies and flans.
\$4.99 per guest



BEVERAGES

COCKTAIL RECEPTION AND
LATE NIGHT CRAVINGS /2-6

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BEVERAGE SERVICE PACKAGES (OPTIONAL)

STANDARD BEVERAGE SERVICE

House bar spirits, red and white wine by
the glass

Domestic/imported bottled beer, Caesars,
minerals and juices

Two glasses of wine per guest with dinner
(house domestic)

Five Hours: \$46.80/per adult

Five and a Half Hours: \$50.80/per adult

DELUXE BEVERAGE SERVICE

House and Premium bar spirits

Red and white wine by the glass

Domestic/imported/bottled/draught beer

Caesars

Minerals and juices

House and premium liqueurs and martinis

Two glasses of wine per guest with dinner
(house domestic)

Five Hours: \$53.75/per adult

SOFT BAR PACKAGES

Seven hour unlimited non-alcoholic
beverages (juices, soft drinks, minerals)
\$14.95/per adult

Seven hour children's unlimited soft bar
\$7.95/per child

A LA CARTE BEVERAGE PRICES

Domestic Beer \$5.00

Domestic Premium Beer \$5.31

Imported Beer \$5.85

Smirnoff® Ice Cocktail \$6.38

Cocktails (1oz.) from \$6.95

House Bar Spirits:

Scotch/Rye/Rum/Vodka/Gin (1oz.) \$5.86

Premium Bar Spirits:

Scotch/Rye/Rum/Vodka/Gin (1oz.) \$6.46

Liqueurs (1oz.) \$5.66-\$6.83

Cognac V.S. only (1oz.) \$7.88

Red & White Wine (5oz.) glass
\$5.58 and up

Alcoholic Punch (Serves 50) \$187.50

Non-Alcoholic Punch (Serves 50) \$87.95

Virgin Cocktails \$3.25

Dasani Bottled Water (591ml) \$2.20

Eska Sparkling Bottled Water
(335 ml) \$2.95/ (750 ml) \$6.50

Fountain Soft Drinks \$2.60

Bottled Soft Drinks \$2.70

Bottled Minute Maid Juices (450ml) \$2.90

Powerade® \$3.10

Freshly-brewed regular and
decaffeinated coffee \$2.10/cup

Selection of traditional and herbal teas
\$2.10/cup



EVENT WINE SELECTIONS

COCKTAIL RECEPTION AND
LATE NIGHT CRAVINGS /2-6

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WHITE WINES

- 900 Grapes Sauvignon Blanc (New Zealand) \$53.95
- Meridian Chardonnay (California) \$47.95
- Beringer Stone Cellar Chardonnay (California) \$39.95
- Gabbiano Pinot Grigio (Italy) \$38.95
- Trius Sauvignon Blanc (Canada) \$36.95
- Lindeman's Bin 95 Sauvignon Blanc (Australia) \$34.95
- Crush Pinot Grigio (Canada) \$31.95
- Peller Estates Family Series Chardonnay (Canada) \$30.95

RED WINES

- Beringer Knights Valley Cabernet (California) \$70.00
- Chateau St. Jean Cabernet (California) \$59.95
- Saltram 1859 Shiraz (Australia) \$54.95
- Cellar No. 8 Zinfandel (California) \$49.95
- Gabbiano Chianti (Italy) \$39.95
- Beringer Stone Cellar Cabernet Sauvignon (California) \$40.95
- Wolf Blass Red Label Cabernet/Shiraz or Shiraz/Grenache (Australia) \$39.95
- Trius Merlot (Canada) \$36.95
- Lindeman's Bin 50 Shiraz (Australia) \$34.95
- Crush Midnight Cab Cabernet-Baco Noir (Canada) \$33.95
- Peller Estates Family Series Cabernet/Merlot (Canada) \$30.95

SPARKLING WINE

- Yellow Glen \$31.95
- Villa Sandi \$30.95
- Seaview \$35.95

Prices are subject to applicable taxes and administration fee.

Unforgettable

WEDDING PACKAGE

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PACKAGE INCLUDES

- Menu tasting for two
- Premium table linen
- Chair covers
- Complimentary parking
and coat check
- Complimentary entrée for
DJ and photographer
- Champagne service for the
head table

ENHANCEMENT ITEMS FOR WEDDING PACKAGES*

- Additional soup or
salad course
\$3.99
- Pasta course
\$4.99-\$8.99
- Antipasto/Antipasto
seafood course
\$6.99-\$18.99
- Sorbet palate refresher
\$1.99

*Plus applicable taxes and administration fee.

*Minimum guest count/date requirements. Please contact the Sales & Catering Manager for details.
\$149.99 (Per person. Inclusive of administration fee and HST)*

COCKTAIL RECEPTION

One Hour/One and One Half Hour Premium bar service during the Cocktail Reception
Fresh-cut vegetable crudité and dip platter
Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)
Gourmet dips & spreads platter – roasted red pepper dip, artichoke and asiago dip, hummus and salsa
Served with grilled pita triangles, baguette and nacho chips.

DINNER

Includes freshly baked dinner rolls and dairy butter, regular and decaffeinated coffee and tea

APPETIZER (choice of one)

Spinach & Pear Salad – baby spinach and frisée, pistachio crusted goat cheese, maple roasted pear,
poached baby beets, honey champagne dressing
or
Heart of Romaine Salad – shaved Grand Padano, crisp pancetta, foccaccia crostini, buttermilk
Caesar dressing
or
Choice of Soup (see selection)

ENTRÉE (choice of one)

BEEF TENDERLOIN AND ROASTED CHICKEN SUPREME COMBINATION PLATE
Whole roasted beef tenderloin and crisp skin chicken breast, rosemary fingerling potatoes, green bean,
carrot, Portobello mushroom, oven cured tomato, oyster mushroom bourbon sauce
or
ATLANTIC SALMON FILET AND DOUBLE TIGER SHRIMP SKEWER COMBINATION PLATE
Atlantic salmon, Szechuan panko crusted shrimp skewer, lemongrass scented dauphinoise potatoes, bok
choy and carrots, Sake and plum hoisin sauce
or
CLASSIC BEEF WELLINGTON served with roast garlic mashed potatoes, seasonal vegetables and
béarnaise sauce

DESSERT (choice of one)

DULCE DE LECHE – white biscuit filled with vanilla bean and dulce de leche finished with milk
chocolate glaze
or
CHOCOLATE DIPPED BRANDY SNAP BASKET – filled with fresh berries and seasonal fruit and
Chantilly cream

WINE SERVICE WITH DINNER

Two glasses of premium house wine during dinner service

LATE NIGHT SERVICE

Coffee/tea, fresh fruit platter, freshly baked cookies and fine dessert squares platter
Wedding cake cutting and platter display

BAR SERVICE

Four Hour Premium bar service following dinner

Celebrated

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*Minimum guest count/date requirements. Please contact the Sales & Catering Manager for details.
\$138.99 (Per person. Inclusive of administration fee and HST)*

COCKTAIL RECEPTION

One Hour/One and One Half Hour Standard bar service during the Cocktail Reception
Fresh-cut vegetable crudités and dip platter
Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)

DINNER

Includes freshly baked dinner rolls and dairy butter, regular and decaffeinated coffee and tea

APPETIZER (choice of one)

Mediterranean-style salad: bibb and radicchio greens, cucumber, tomatoes, trio peppers, black olives and feta tossed in a lemon oregano dressing

or

House cut garden greens with aged balsamic vinaigrette

or

Choice of Soup (see selections)

ENTRÉE (choice of one)

STUFFED CHICKEN BREAST SUPREME filled with woodland mushrooms, sundried tomato, fresh herbs and goat cheese. Garlic herb mash, medley of fresh vegetables and a tarragon chicken reduction

or

PAN-SEARED FRESH ATLANTIC SALMON FILLET served with roasted mini red potatoes, medley of fresh vegetables and lemon-thyme beurre blanc sauce

or

OVEN-ROASTED 10-OUNCE PRIME RIB OF BEEF with Yorkshire pudding, roasted garlic mashed potatoes, medley of fresh vegetables and rich beef jus

DESSERT (choice of one)

BAKED PHYLLO WRAPPED CHEESECAKE – with fresh berries and mint

or

DOUBLE FUDGE EURO TART – chewy dark chocolate filling baked in a dark chocolate crust topped with bittersweet ganache and a white chocolate chunk

or

VANILLA CRÈME BRULÉE – with whipped cream and fresh berries

WINE SERVICE WITH DINNER

Two glasses of house wine during dinner service

LATE NIGHT SERVICE

Coffee/tea, freshly baked cookies and fine dessert squares platter, wedding cake cutting and platter display

BAR SERVICE

Four Hour Standard bar service following dinner

PACKAGE INCLUDES

Menu tasting for two

Premium table linen

Chair covers

Complimentary parking
and coat check

Complimentary entrée for
DJ and photographer

Champagne service for the
head table

ENHANCEMENT ITEMS FOR WEDDING PACKAGES*

Additional soup or
salad course
\$3.99

Pasta course
\$4.99-\$8.99

Antipasto/Antipasto
seafood course
\$6.99-\$18.99

Sorbet palate refresher
\$1.99

**Plus applicable taxes and administration fee.*

RATTLESNAKE POINT'S

Distinguished

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*Minimum guest count/date requirements. Please contact the Sales & Catering Manager for details.
\$128.99 (Per person. Inclusive of administration fee and HST)*

COCKTAIL RECEPTION

One Hour/One and One Half Hour Standard bar service during Cocktail Reception
Chef's assorted hot hors d'oeuvres and cold canapés (based on three per person)
Platter of crudité and dip

DINNER

Includes freshly baked dinner rolls and dairy butter, regular and decaffeinated coffee and tea

APPETIZER (choice of one)

Fresh salad greens with your choice of raspberry vinaigrette or creamy lemon honey Dijon dressing
or
Choice of Soup (see selections)

ENTRÉE (choice of one)

OVEN-ROASTED EIGHT-OUNCE PRIME-RIB OF BEEF with Yorkshire pudding, roast garlic mashed potatoes, medley of fresh vegetables and rich beef jus
or
EIGHT-OUNCE GRAIN-FED CHICKEN BREAST SUPREME served with rosemary roasted mini potatoes, medley of fresh vegetables and pommery herb sauce

DESSERT (choice of one)

SINFUL NEW YORK CHEESECAKE with stewed berries and Chantilly cream
or
APPLE BLOSSOM served with Crème Anglaise and whipped cream

WINE SERVICE WITH DINNER

Two glasses of house wine during dinner service

LATE NIGHT SERVICE

Coffee/tea, platter of freshly-baked cookies, wedding cake cutting and platter display

BAR SERVICE

Four Hour Standard bar service following dinner

PACKAGE INCLUDES

- Menu tasting for two
- Premium table linen
- Chair covers
- Complimentary parking and coat check
- Complimentary entrée for DJ and photographer
- Champagne service for the head table

ENHANCEMENT ITEMS FOR WEDDING PACKAGES*

- Additional soup or salad course
\$3.99
- Pasta course
\$4.99-\$8.99
- Antipasto/Antipasto seafood course
\$6.99-\$18.99
- Sorbet palate refresher
\$1.99

**Plus applicable taxes and administration fee.*

GENERAL INFORMATION & GUIDELINES

The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request. Prices are subject to change without notice.

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 and are subject to such administration fees and/or labour charges as are deemed necessary by 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, 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 charges may be assessed for the function space and personnel involved.

FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier.

BEVERAGES

The Alcohol and Gaming Commission regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. ClubLink reserves the right to verify identification for any person who appears to be less than 25 years old.

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 convenors 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.

ClubLink is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department 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 minimum cleaning charge of \$150 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.

SOUND

We are also required by law to obtain a RE:Sound license. RE:Sound levies licensing fees and in turn compensates Artists and Record Companies. Similar to S.O.C.A.N, it is determined by seating and standing capacity and With Dancing or Without Dancing.

STORAGE/ROOM SET UP

The facility 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.

Prices are per guest (unless otherwise indicated) and are subject to administration fee and applicable taxes. All prices are subject to change without notice.