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# Weddings, Corporate Meetings and Special Events

The Arnprior Golf Club offers a truly unique setting for your event in a perfect atmosphere highlighted by a picturesque backdrop of the Ottawa River.

Our banquet facilities are famous for company and charitable golf tournaments and we take pride in catering weddings, holiday parties and corporate meetings. We are confident that the Amprior Golf Club will exceed your expectations while providing tremendous quality and value for your next special event.

Whether you have 25 people for a meeting or 200 for a wedding, we have the right size space, catering and event planning solutions to meet your every need. Our General Manager & Executive Chef, along with their team, will tend to all of the details so that you can relax and enjoy every aspect of your customized event.

Our Chef will dazzle your taste buds with delicious cuisine served to you and your guests when you host your next event at The Arnprior Golf Club.

We look forward to working with you and would be honored if you chose The Arnprior Golf Club for your important occasion.

We welcome your enquiries and look forward to serving you.

Tel: (613) 623 3234 Fax: (613) 623 4296 Email: agcclubmanager@yahoo.ca 1 Golf Club Road Sand Point, Ontario KOA 1GO www.arnpriorgolfclub.com

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#### PLATED DINNER SELECTIONS

A minimum of three courses are required.. All dinner selections include fresh rolls with butter and coffee/tea service. Vegetarian selections are also available. All prices exclude applicable service and taxes.

#### DINNER #1

Choice of Mandarin or Caesar Salad Chicken Breast Supreme or Chicken Marsala Rice Florentine or Roast Rosemary Potatoes Honey Glazed Carrots & Green Beans Choice of Dessert \$20.95

#### DINNER #2

Choice of Mandarin or Caesar Salad Chicken Kiev Topped with White Wine Sauce Rice Florentine or Roast Rosemary Potatoes Honey Glazed Carrots & Green Beans Choice of Dessert \$21.95

#### DINNER #3

Choice of Mandarin or Caesar Salad Seasoned Roasted Turkey Dinner Home-style Caraway Dressing & Cranberries Choice of Roasted or Mashed Potatoes Honey Glazed Carrots & Green Beans Choice of Dessert **\$21.95** 

#### **DINNER #4**

Choice of Mandarin or Caesar Salad 8 oz. Roast Sirloin of Beef Choice of Roasted or Baked Potatoes Choice of Dessert **\$22.95** 

Prices subject to change without notice. Applicable taxes and gratuities extra

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#### DINNER #5

Choice of Mandarin or Caesar Salad 8 oz. Prime Rib of Beef au Jus Choice of Roast or Baked Potato Honey Glazed Carrots and Green Beans Choice of Dessert **\$26.95** 

#### **DINNER #6**

Choice of Mandarin or Caesar Salad Cornish Game Hen with Long Grain & Wild Rice Carrots Lyonnaise Green Beans Choice of Dessert \$27.95

#### *DINNER* #7

Choice of Mandarin or Caesar Salad 8 oz. Filet Mignon with Mushroom Demi-Glaze Choice of Roast or Baked Potato Honey Glazed Carrots & Green Beans Choice of Dessert \$30.95

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#### **BUFFET DINNER SELECTIONS**

A minimum order of 40 guests is required for each dinner buffet. All buffet selections include fresh rolls with butter and coffee/tea service. Vegetarian selections are also available. All prices exclude applicable service and taxes.

#### Buffet #1

Honey & Brown Sugar Roast Leg of Ham Scallop Potatoes Creole Penne Pasta Glazed Carrots or Green Beans Almandine Spinach and Tomato Salad & Caesar Salad Fruit & Cheese Platter \$22.95

#### Buffet #2

Carved Roast Sirloin of Beef au Jus Szechwan Chicken Stir Fry Baked Four Cheese Lasagna Roast Rosemary Potatoes Glazed Carrots Mandarin Poppy seed Salad Devilled Eggs Vegetables and Dip Fresh Fruit Platter Assorted Cakes & Desserts \$24.95

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#### **BUFFET DINNER SELECTIONS**

#### CONTINUED

#### Buffet #3

Carved Prime Rib au Jus Seafood Newburg with Rice Florentine Oven Baked Tortellini Roast Parsienne Potatoess Mandarin Poppy seed Salad Devilled Eggs Vegetables and Dip Cheese & Fresh Fruit Platter Assorted Cakes & Desserts \$29.95

#### Choice of Desserts

Assorted Squares Butter Pecan Fudge Cake Vanilla Carmel Swirl Cake Strawberry Shortcake White Chocolate Mousse Cake \* Add \$2.00 per Slice

\*\*Specialty Desserts Available upon request\*\*

#### **Buffet Enhancements**

Assorted Deli Cold Cut Platter...... \$3.00/person Smoked Salmon Platter...... \$4.00/person Peel & Eat Shrimp....... \$4.00/person Whole Fresh Salmon....... \$4.50/person

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## BUFFET DINNER COURSE ADD ONS CONTINUED

#### <u>Soup</u>

Cream of Potato & Leek	\$3.75/person
Tomato Avocado	\$3.75/person
Roasted Red or Roasted Yellow Pepper	\$4.00/person
Salmon Bisque	\$4.50/person
Chipolte Chicken Chowder	\$4.50/person

## Salad

Hot Bacon	& Spinach	\$4.50/person
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Tomato, Mushroom & Artichoke......\$4.50/person

Baby Shrimp Caesar.....\$4.50/person

Mixed Greens & sun-dried Cherries with Blue Cheese.\$4.50/person

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## Party Trays and Late Night Selections

## **Assorted Pickles**

Small (Serves 10-15) \$29.95

Large (Serves 25-30) \$39.95

### Assorted Dessert Squares

Small (Serves 5-10) \$29.95

Medium (Serves10-20) \$39.95

Large (Serves 20-30) \$59.95

#### Fresh Fruit

Small (Serves 10-15) \$39.95

Large (Serves 25-40) \$69.95

Prices subject to change without notice. Applicable taxes and gratuities extra.

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# <u>A LA CARTE</u>

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Doughnuts	\$11.95 Doz
Croissants	
Muffins	\$17.95 Doz
Assorted Cookies	
Whole Fruit	\$1.75 Piece
Soft Drinks	\$1.50 Each
Bottled Water	\$2.00 Each
Iced Tea	\$9.50 1L
Milk or Juice	\$8.50 1L

## Coffee or Tea

10 people	\$12.50
24 people	\$30.00
<i>36 people</i>	\$45.00

## **Punches & Fountains**

Non-Alcoholic Punch 50 people	\$45.00
Alcoholic Punch 50 people	\$75.00
Punch Fountain Rental	\$50.00
Chocolate Fountain Rental with Chocolate	\$80.00
(Additional costs for fruit platter with chocola	te fountain)

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## Hors D'Oeurves

#### <u>Chilled</u>

Camambert & Red Pepper Relish on Toasted Rounds

Melon Ball & Cheese Skewers

Smoked Salmon & Dill Cream Cheese on Crackers

Tortilla Pinwheels stuffed with Smoked Gouda and Sun Dried Tomato or Spinach & Cream Cheese

Stuffed Baguette Slices with Roasted Red Pepper Cream Cheese or Smoked Salmon & Cream Cheese

\$14.95 per dozen

#### <u>Heated</u>

Chicken Skewers of Cajun or Szechwan Sesame

Sausage Rolls

Bruschetta on Mini Toasts with Parmesan Cheese

Spinach Dip with warm Pita Triangles

Mini Quiche: Choice of Smoked Salmon or Lorraine

Bacon wrapped Water Chestnuts

\$14.95 per dozen

Prices subject to change without notice. Applicable taxes and gratuities extra.

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## **Guarantee Policy**

We require that all menus be submitted to our Club Manager or Executive Chef at least three weeks prior to your function. A final guaranteed number is required ten days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number for which you will be charged. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location unless a room charge has been paid.

All food and beverage served must be prepared and served by The Arnprior Golf Club Staff. No outside food or beverage can be brought to a function (the exception is made for wedding cakes and home-made wines \*\*corkage fee applies).

## Dining

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 70 minute duration only. At the conclusion of each buffet function, all food and beverages (with the exception of wedding cakes) become the property of The Arnprior Golf Club and cannot be taken from the banquet function.

Due to the delicate preparation involved with food service, The Arnprior Golf Club shall not be responsible for food quality, should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime.

Functions served with less than the required minimum attendance of 25 people will be charged a per guest surcharge up to the 25 people minimum required. Only plated options are available for groups this size. Buffets are available for groups of 40 or more.

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#### **Beverage Service**

Please note you must be 19 or older to consume alcohol. It is against policy to bring in your own alcoholic beverages unless it is home-made wine with the permission of the Club Manager (\*\*corkage fee applies).

A cash or hosted banquet bar are available. For a hosted bar, charges are based on the number of drinks consumed. A gratuity charge of 15% will be added to each hosted bill.

## Décor

We are ready to assist you with all décor. Caution is requested when attaching items to the walls, doors or ceilings. No nails, pins or tacks of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to careless decorating will be the group's responsibility. See Room Charges policy for security deposit prices.

## Security/Engineering

The Amprior Golf Club cannot assume liability of responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Amprior Golf Club may require additional security staff for event functions. Your Event Manager can assist you with these arrangements.

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## Pricing

A maximum of one entree per plated event will be allowed, with the exception of any special dietary requirements. We require counts on entrées and any special dietary requirements ten working days in advance. All food and beverage functions are subject to a 15% service charge and the prevailing sales tax.

Prices are subject to change.

## **Room Charges**

There is a room charge is up to \$600 depending on the size of event, and depending on the requirements of additional items to be set-up such as a dance floor. Our Club Manager can work with you for your unique needs.

Specific requirements for the set up of a room must be confirmed a minimum of 72 hours prior to your event. Changes made to pre-arranged set up plans within 72 hours of the event are subject to a \$100 room change fee.

A security deposit of \$200 will be paid seven days prior to the event and refunded following the event providing the premises are not damaged.

## Payment

A deposit of \$500 is required to reserve a date for a banquet. The deposit is non-refundable if the event is cancelled within one month of the event. Full payment is due seven days before the event when the final guaranteed number to be served is given.