



Victoria Park East Golf Club

Banquet Menu

Entrée Category 'A' \$36.50

- **Filet of Ontario Beef Tenderloin** with Red Wine Mushroom Sauce or Sauce Bearnaise
 - **Rack of Lamb** with Rosemary, Roasted Garlic & Porcini Mustard Sauce
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Entrée Category 'B' \$34.95

- **Chicken Victoria** stuffed with Sundried Tomatoes, Fresh Basil, Asiago Cheese and choice of Sauce
 - **Prime Rib of Beef Au Jus**, with Yorkshire Pudding and choice of Sauce
 - **Traditional Veal Parmagianna**
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Entrée Category 'C' \$33.95

- **Maple-Lime Glazed Salmon Filet** with Apple & Mint Relish
 - **Roast New York Striploin of Beef Au Jus**, with Yorkshire Pudding and choice of Sauce
 - **Traditional Chicken Parmagianna**
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Entrée Category 'D' \$31.95

- **Boneless Breast of Chicken** with White Wine Cream Sauce
- **Roast Loin of Pork Stuffed**, or with Apple Sauce
- **Baked Bone-In Smoked Ham** with Ontario Maple & Mustard Glaze

Choose a Combo Plate

Filet of Beef Tenderloin with Boneless Breast of Chicken

or

Filet of Beef Tenderloin with Fresh Grilled Salmon

\$38.95

Your entrée price includes: relish tray, variety bread basket with butter, choice of salad, potato or rice, seasonal vegetables, choice of *deluxe* dessert, coffee and tea.

~Above prices are per person, plus taxes and 15% service/gratuity~

From Entrée Categories A, B, C or D - choose *one* from each of the following:

Vegetables

Glazed Carrots with Roasted Peppers
Medley of Fresh Seasonal Vegetables
Maple Roasted Root Vegetables
Broccoli & Cauliflower

Potatoes or Rice

Roasted Baby Red Skin or White Potatoes
Smashed Garlic Potatoes
Cream Cheese & Scallion Mashed Potato
Basmati Rice or Rice Pilaf
Yukon Gold Potato Pancake
Gingered Sweet Potato Mash

Salads

Traditional Caesar with fresh-made Croutons, Bacon and Parmesan
Strawberry & Spinach Salad with Zesty Poppseed Raspberry Vinaigrette
Mixed Baby Greens and Vegetables with Creamy or Vinaigrette Dressing
Italian Romaine/Arugula/Radicchio with Olive Oil Vinaigrette
Greek Salad Romaine, Olives, Feta, Peppers, Cucumber, & Tomatoes & Oregano in a Red Wine Vinaigrette
Watermelon & Feta Salad presented in a Martini Glass –add \$1.50

Dessert

Choose one of the following Deluxe Desserts:
Raspberry Truffle Bombe, Triple Chocolate Truffle, Wellesley Apple Butter Flan,
White Chocolate & Raspberry Truffle, Maple Syrup Cream Flan.
Cheesecakes: Chocolate Marble, Citrus, Caramel, Plain with Raspberry Sauce.
Others: White Chocolate Fudge Cake, Chocolate Fountain

PASTA COURSES

Penne with Homemade Italian Tomato Sauce	\$5.00
Penne with Homemade Tomato-Meat Sauce	\$6.00
Meat Cannelloni with Tomato Sauce	\$8.00
Cheese Manicotti with Tomato Sauce	\$8.00
Lasagna – Meat or Vegetable	\$8.00
Seafood Lasagna	\$10.00

FISH & SEAFOOD COURSE:

Grilled Seasoned Tiger Shrimp – Cajun or Asian Style	\$10.00
Seared Maple-Lime Sea Scallops	\$10.00
Proscuitto-Wrapped Halibut with Lemon Butter Sauce	\$10.00

ALSO AVAILABLE:

Vegetarian/Vegan Entrees such as: Grilled Vegetable Stacks with Balsamic Glaze with or without Cheese, Pasta – many varieties, French Ratatouille, Moroccan Vegetable Tagine, Vegetarian Lasagna, Grilled Vegetable Skewers, Grilled or Roasted Vegetable Terrine

HORS D'OEUVRES & FINGER FOODS
for Cocktail Reception or Late Service

Decorated Cheeseboard with Crackers	\$4.50 per person
Fresh Vegetable Platter with Dip	\$3.00 per person
Fresh Fruit Tower	\$3.50 per person

Package One \$7.50:

Decorated Cheeseboard with Crackers
Fresh Fruit Tower
Veggies & Dip

Package Two \$8.50:

Decorated Cheeseboard with Crackers & Grapes
Spanakopita Phyllo Pastries
Dijon Sausage Rolls

Package Three \$9.50:

Decorated Cheeseboard with Crackers & Grapes
Thai Chicken Satay
Beef Wellington Puff Pastries
Hawaiian Mini Meatballs with Pineapple

Package Four \$10.50:

Decorated Cheeseboard with Crackers & Grapes
Shrimp Tower - Tiger Shrimp with Cocktail Sauce
Various Savoury Pastries (beef, goat cheese, brie, sausage, etc.)
Veggies with Dip

Package Five \$9.50:

Thai Baby Back Ribs
Cheddar Cheeseball with Crackers & Grapes
Veggies & Dip
Dijon Sausage Rolls

Other Options Available

DESSERT SELECTIONS

Premium Dessert Buffet: A fantastic assortment of Cakes, Tortes, Pies, Trifle and Fresh Fruit... a real Crowd Pleaser! \$7.00; or with Cheeseboard \$8.00

Other Deluxe Desserts included in Entrée Price

(Choose one)

Gelato – Sensual Fruit Ices, served with Berries

Tartuffo – served with a sprinkling of berries

Cheesecake – Chocolate, Chocolate Marble, Chocolate Marble, Chocolate Ginger, Citrus, Raspberry, Pumpkin, Chocolate Orange, Peach, Strawberry, Pina Colada, Coffee

Homemade Pies – Apple, Blackberry-Apple, Bumbleberry, Cranapple, Peach Raspberry, Blueberry Lemon, Pecan, Pumpkin, Coconut Cream, Chocolate Cream, Lemon Meringue, Strawberry Rhubarb, Mince

Bread Pudding with Whisky Sauce

English Sherry Trifle

Profiteroles – Cream Filled, Chocolate Glazed

Carrot Cake with Cream Cheese Icing

Carrot Ginger Cake with Cream Cheese Icing (or Buttercream)

Chocolate or white Cake with Berries

White Chocolate Fudge Cake with Whipped Cream Icing
& White Chocolate Curls, with Raspberry Filling

Chocolate Truffle Mousse Cake

Wedding Cake – We cut & serve Your Wedding Cake
with Ice Cream or Fresh Fruit

\$4.00

Prices are per person unless noted.

LATE SERVICE:

Chocolate Fountain – A flowing fountain of warm chocolate with Fresh Fruit, Rice Krispie Squares, Pound Cake, Brownies, Marshmallows, Pretzels to dip	\$8.50
Fancy Finger Desserts served with Coffee and Tea	\$5.00
Freshly Baked Cookies served with Coffee and Tea	\$4.00
Wedding Cake – we cut and serve your cake, with Coffee and Tea	\$4.00
Bring your own ready-to-serve trays of cookies, pastries, or dessert Squares, we will set them out and provide Coffee and Tea	\$3.50
“Build Your Own Sandwich” Buffet – cold sliced meats, cheese slices, tomatoes, onions, lettuce, fresh Kaiser buns, Relish Tray, and Choice of Salad	\$14.00
With No Salad	\$12.00
Specialty Sandwich Platter – an assortment of sandwiches on a variety of artisan breads and wraps, with Relish Tray, and Choice of Salad	\$15.00
With No Salad	\$13.00
Gourmet Pizza – a selection of deluxe toppings	\$5.00
Quesadillas – a live-action Quesadilla Station	\$5.00
Deluxe Dessert Buffet	\$7.00
With Cheeseboard & Crackers	\$8.00

Bar Prices*

Prices include bartenders, mix & ice

Bar Shots: Rye, Rum, Vodka, Gin, Scotch... \$3.95 per 1 oz.

Liqueurs: Irish Cream, Sambuca, Amaretto, Brandy, Peach Schnapps, Coffee Liqueur...
 \$4.00 per 1 oz.

Premium Liquor: Crown Royal, Cognac, Drambuie, Grand Marnier, Tequila...
 \$5.00 per 1 oz.

Coolers & Caesars... \$4.75 each

Beer: Regular Domestic... \$3.95 per bottle Premium... \$4.25 per bottle
 Import (Corona, Heineken)... \$4.95

Wine: House wine, per 5 oz. glass... \$3.95 House wine, 1 litre bottle... \$18.95
 Corkage Fee \$7.50 per bottle opened*

Fruit Punch bowl—served approximately 70 5-oz. glasses... \$49.00
 -with alcohol... \$90.00

Soft Drinks... \$1.25 each

Unlimited soft drink package, add \$1.50 per person

Victoria Park East is licensed by the AGCO.

*Corkage Fee applies only to wine that is home-made, or made at a winemaking store. Special Occasion Permit
 must be obtained by the customer. Above prices are subject to tax.

For Host/Ticket bars, add 15% Service & Gratuity

THANK YOU...

for visiting Victoria Park East Golf Club. Our Banquet Hall offers an incredible setting for your special event. Whether you're planning a wedding, birthday, anniversary, meeting or seminar, our professional staff will ensure that your day is a success.

Our Main Banquet Hall can accommodate up to 200 people for dinner & dancing, or up to 260 people if no dancing is required. We also have a second banquet room that can seat up to 50 people.

Our facility is climate-controlled and wheelchair accessible.

General Information

- Rental of our Main Hall is \$700.00 plus GST for banquets or weddings
- We require an initial deposit of \$500.00. An additional deposit of 50% of the quote is required 1 month before the event
 - Decorations and decorating are the responsibility of the customer
- The customer must agree to the terms and conditions listed on the back of the booking sheet

Contact

Wendy Gottmers, Banquet Manager (519) 821-2211
wendy@victoriaparkgolf.com