

Wedding MENU 2018

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



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

LINDA MAGLIOCCHI
Catering Sales Coordinator

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CLUBLINK
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THE Distinguished PACKAGE

\$122 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



CEUBLINK
ONE MEMBERSHIP
more golf

THE Celebrated PACKAGE

\$130 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

We will gladly customize a menu to suit your needs.



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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 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 fris e 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-crusting 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 ONE MEMBERSHIP more golf

THE Unforgettable PACKAGE

\$143.99 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

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 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)

8oz carved beef tenderloin, lump crab, buttery mash with roasted asparagus and hollandaise sauce
 or
 Pan-roasted Arctic char, corn puree, double-smoked bacon and summer vegetable succotash, chive beurre blanc
 or
 Duo of duck, truffle soy-glazed duck leg, crispy breast with citrus-scented sticky rice, Asian vegetables and orange duck jus

Dessert

Parmesan pound cake with whipped mascarpone, raspberries and basil sugar
 or
 Triple chocolate Bavarian mousse with Nutella biscotti
*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