

**CLUBLINK**  
one membership. more golf.

# EVENTS and MEETINGS

## MENU



PHOTO: AMY CHESHIRE PHOTOGRAPHY

[clublink.ca](http://clublink.ca)

Some restrictions apply.

The ClubLink 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.

## BONUS OFFERS

Book a \$10,000 event and receive a **complimentary one-night stay for two at Rocky Crest Golf Resort.**

Book a \$5,000 event and receive a **complimentary foursome of golf.**

# Breakfast

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### Coffee and Tea Station

Regular and Decaffeinated Coffee, Selection of Regular and Herbal Teas

\$2.60

### Coffee and Muffins

Muffin with Coffee and Tea

\$4.40

**Add Minute Maid Juice** \$3.25 Each

### Continental Breakfast

Fresh Baked Danish, Muffins

Toaster Station with Preserves and Whole Fruit Selection

Coffee/Tea and Juice Station

\$12.90

### Breakfast Buffet

Toaster Station - Selection of Breads with Butter and Preserves

Scrambled Eggs, Bacon, Sausage and Chef's Home Fries

Coffee/Tea and Juice Station

\$15.90

### Enhancement Items

Selection of Bagels with Cream Cheese \$3.05

Eggs Benedict \$4.75

Turkey Sausage \$3.50

# Lunch / Dinner Buffet

## ClubLink Lunch

Beef Burgers, Veggie Burgers and Spicy Italian Sausage  
Burger and Sausage Buns

Mustard, Relish, Ketchup, Pickles, Hot Peppers, Onions,  
Sauerkraut and Tomatoes

Mixed Greens Salad with House-Made Dressing

Fresh Baked Cookies

Water or Can of Coca-Cola Brand Soft Drink

\$19.60

**Add Sliced Cheddar Cheese** \$2.45

**Add Chef's Choice Salad** \$3.50

**Add Chicken Breast** \$6.50

## Roast Beef Carvery

Chef-Carved Roasted Top Sirloin

Rich Beef Jus, Horseradish and Grainy Mustard

Herb Roasted Potatoes

Seasonal Vegetables

Mixed Greens Salad with Assorted Dressings

Chef's Choice Salad

Freshly Baked Bread Rolls

Assortment of Squares and Cookies

\$34.10

**Add Roasted Striploin** \$5

**Add Slow Roasted Prime Rib with  
Yorkshire Pudding** \$10

## Signature Barbecue

Grilled Sirloin Steak with Peppercorn Sauce

Grilled Chicken Breast with BBQ Jus

Roasted Seasonal Vegetables

Garlic Roasted Potatoes

Mixed Greens Salad with Assorted Dressings

Chef's Choice Salad

Freshly Baked Bread Rolls

Assortment of Squares and Cookies

\$36.50

**Add Glazed Salmon with Chimichurri Sauce** \$7

## Taste of Little Italy

Chicken and Eggplant Parmesan, Rustic Tomato Sauce and  
Mozzarella

Lasagna with a Rich Tomato and Beef Ragù

Balsamic Roasted Vegetables

Vine Ripened Tomato Caprese Salad with Fresh Basil and  
Drizzled with Balsamic Reduction

Orzo Pasta and Vegetable Salad Dressed with Basil Pesto  
Vinaigrette

Romaine and Radicchio Green Salad with Tomatoes and  
Pepperoncini Peppers with Red Wine Vinaigrette

Assortment of Desserts - Mini Cheesecakes, Squares and  
Cookies

\$38.25

## Enhancement Items

Additional Salad from Chef's Gourmet Salad Selection (Eg. Spinach, Greek, Caesar, Quinoa) \$3.70

Penne Pasta Tossed with Fresh Grilled Vegetables, Tomato Basil Sauce and Parmesan Cheese \$4.40

Stir-Fry – Sautéed Fresh Vegetables with Ginger Hoisin Sauce Served with Basmati Rice \$5.75

Chicken \$6.50

Shrimp Skewers (Three 16-20 Size Shrimp) \$7.25

Cookie platter \$2

# Lunch / Dinner Plated

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Plated Service Includes Fresh Baked Dinner Rolls, Your Choice of Salad or Soup, Choice of Main, Family Style Platter of Cookies and Squares. Coffee and Tea.

## Appetizer

**Mixed Greens** - Lemon Basil Vinaigrette

**Minestrone** - Fresh Vegetables, Orzo and Cannelloni Beans, Basil Pesto

**Caesar Salad** - Crisp Romaine, Creamy Garlic Dressing, Croutons, Bacon and Shaved Parmigiano

**Butternut Squash** - Cider Crème Fraiche

## Main

### Grilled Chicken

7 oz Chicken Breast, Roasted Fingerling Potatoes, Seasonal Vegetables and Rich Tarragon Jus  
\$34.10

### Seared Salmon Fillet

Jail Island Salmon, Wild Rice Pilaf and Sautéed Kale, Tomato Confit  
\$38.60

### Grilled NY Striploin Steak

10 oz AAA, Garlic Mashed Potatoes, Green Bean Bundle and Peppercorn Sauce  
\$45.60

### Chipotle Roasted Pork Tenderloin Medallions

Lime Grilled Sweet Potato, Corn Succotash and Chimichurri  
\$26.25

## Add on Plated Desserts \$6.25

### Triple Chocolate Mousse Tower

Fresh Berries

### Apple Blossom

Salted Caramel Sauce and Vanilla Ice Cream

### NY Cheesecake

Fresh Strawberries, Raspberry Coulis

# Cocktail Reception

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## Passed Hors D'oeuvres

Chef's Selection of Appetizers

\$35 per dozen

**Premium Selection** +\$9 per dozen

## Traditional Cheese Board

Cheddar, Swiss and Brie Served with Assorted Crackers and Garnishes

\$6.50

## Fresh Fruit Platter

An array of Honeydew, Cantaloupe, Watermelon, Pineapple, Grapes and Berries.

\$5.25

## Veggie Crudités and Dips

Peppers, Carrots, Celery, Cucumbers, Cherry Tomatoes and Broccoli with Peppercorn Ranch and Roasted Red Pepper Dips

\$2.50

## Gourmet Dips and Spreads

Pita, Baguette and Tortilla Chips Served with Roasted Red Pepper, Artichoke and Asiago, Hummus and Salsa

\$3.75

## Classic Sandwich Platter

Assorted Cocktail Sandwiches: Black Forest Ham and Cheddar, Roast Turkey and Swiss, Roast Beef and Horseradish, Tuna Salad and Egg Salad Made with Various Breads and Wraps

\$10.99

# \$99 All Inclusive Plated Event Package (+HST)

All Inclusive Plated Package Includes Hors D'oeuvres (based on three per person), Fresh Baked Dinner Rolls, Choice of Appetizer, Choice of Main, Choice of Dessert and Coffee and Tea

## Appetizer

**Market Green Salad** - Fresh Greens Garnished with Grape Tomatoes, Cucumber, Peppers, Carrots and Red Wine Vinaigrette

**Creamy Tomato Bisque** - Basil Oil

**Caesar Salad** - Fresh Chopped Romaine, Garlic Crostini, Grana Padano, Pancetta Crisp, Lemon Garlic Dressing

**Spring Pea Soup** - Bacon Lardons

## Main

### Herb Roasted Chicken Supreme

Garlic Roasted Fingerling Potatoes, Green Bean Bundle and Tarragon Jus

### Herb Seared Salmon

Jail Island Salmon, Orzo Pasta "Paella" Sautéed Spinach and Tomato Confit

### Mushroom Ravioli (Vegetarian)

Wild Mushrooms, Arugula, Grana Padano and Truffle Cream Sauce

### Upgrade your main to Grilled NY Striploin

With Herb Roasted Potatoes, Seasonal Vegetables and Peppercorn Jus

\$5

## Desserts

**Warm Chocolate Lava Cake** with Mint Ice Cream

**Apple Blossom** with Salted Caramel Sauce and Vanilla Ice Cream

**Flourless Chocolate Torte** with Sour Cherry Compote

**NY Cheesecake** with Fresh Strawberries, Raspberry Coulis

## Beverage Service

Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea.

One hour standard beverage service during cocktail reception.

Two glasses of house wine during dinner service.

Three hours standard beverage service following dinner.

*Additional bar hours and premium bar available upon request.*

## Late Night Enhancements

### Gourmet Potato Bar

Crispy Golden fries, Sweet potato fries, and Kettle Chips. Rich Gravy, Cheddar Cheese Curds and a selection of Aiolis and Dips  
\$10.25

### Pub Platter

Nachos, Onion Rings, Wings, Deep Fried Pickles and Chicken Tenders with assorted Dips and Sauces  
\$17

### Gourmet Pizzas

Have our Chef prepare a selection of wood-fired pizzas for your late-night buffet. Includes Vegetarian and Meat options. All pizzas are cut into eight slices.  
14.50 per pizza.

### Dessert Selection

Chef's Selection of French Style Pastries, Fresh Baked Cookies and a Fresh Sliced Fruit Platter  
\$16.99

# \$99 All Inclusive Buffet Event Package <sup>(+HST)</sup>

All Inclusive Buffet Package Includes Hors D'oeuvres (based on three per person) and Coffee and Tea

## Dinner

Roast Beef Carvery – Chef-Carved Roasted Top Sirloin with Rich Beef Jus, Horseradish and Grainy Mustard

Herb Roasted Potatoes

Seasonal Vegetables

Mixed Greens Salad with Assorted Dressings

Two Chef's Choice Salads

Freshly Baked Bread Rolls

Assortment of Squares and Cookies

Coffee and Tea

## Upgrade your Buffet

**Slow Roasted Prime Rib with Yorkshire Pudding** \$10

**Enhanced Dessert Buffet** \$6

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*Additional bar hours and premium bar available upon request.*

**Ask us about enhancing your reception with fruit platters, live action stations and late night tables.**

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