



## WELCOME TO CATARAQUI GOLF AND COUNTRY CLUB

Thank you for your interest in hosting your special event at The Cataraqui Golf & Country Club. Cataraqui Golf and Country Club was founded on May 16th, 1917. The original clubhouse was officially opened in June 1922, but was destroyed by fire in August 1973. The existing building was officially opened on July 5th, 1975 and renovated in 2010.

The relaxed atmosphere of the clubhouse and the panoramic view of the lake and our golf course have made Cataraqui Golf and Country Club a popular choice for special events. The versatile nature of our facility allows us to cater to various types of private functions, from small business meetings to formal dinners and dance for 150 or even a cocktail reception for 250.

This package has been designed as a guide to assist you with your arrangements. These affairs can easily be designed to suit your personal needs.

Please contact me should you have any questions or concerns.

*Corinne Dixon*

Corinne Dixon  
Director of Food & Beverage Services  
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# GUIDELINES, FACILITIES AND SERVICES

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## Guidelines

The Club's facilities are ideal for all your social and business gatherings. Our professional Food and Beverage team is dedicated to the success of your event. They will assist you with the planning and organization of the arrangement for your function. Please feel free to draw upon the wealth of experience available to you. The member/sponsor is responsible for all actions of his/her guests at these functions.

**Reservations:** The Club's facilities may be reserved for private meetings or dinners by calling the Club at (613) 546-1753. All reservations will be confirmed in writing by contract with the Club. All private meetings and functions must be sponsored by a member in good standing who will be responsible for the payment of the account and for the conduct of the invited guests. Reservation of the Club's facilities is subject to management approval.

A deposit may be required to reserve space for any function at the Club. The number of persons expected at a private function should be estimated by the Convenor when they are reserving the Club's facilities. A guaranteed number must be confirmed by the Convenor five days prior to the function. Whenever the number of persons actually served is less than the guaranteed number, the guaranteed number will be charged. Prices quoted herein are subject to change without notice but may be guaranteed at the time of confirmation of menus.

**Coat Check:** The Club will not assume any liability for items taken from the coat check facilities. If an attendant is desired, one can be provided at the rate of \$20.00 per hour for a minimum of four hours.

**Parking:** Ample free parking is available at the Club to your guests.

**Photographs:** The Clubhouse and Grounds provide many attractive backgrounds for wedding photographs and group pictures. Some areas are restricted. Please consult the Clubhouse Manager for details.

**Decorations:** Those wishing to decorate must make prior arrangements with the Clubhouse Manager. It is generally accepted that nothing permanent or damaging to the Club's finished surfaces is permissible. Confetti is not permitted. All decorations must be removed from the premises by 10 am the following day.

**Food Service:** All food consumed at the Club must be purchased through the Club with the exception of specialty cake where a charge of \$2.50 per person will be added to the bill.

A service charge of 15% will be applied to the total food and beverage sales charged to an account for a private function.

Plus Taxes, Service Charge and Room Charge  
All prices subject to change without notice  
(Prices as at January 15, 2018)

# GUIDELINES, FACILITIES AND SERVICES

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**Equipment:** The following items can be supplied to your group at no extra charge, subject to their availability:

## **Audio Visual**

Flip Charts

P.A. System

Wireless Internet

## **Business Meetings & Social Functions**

Wall Pack (boardroom only)

Skirted Head Table

Cake and Gift Table

Lectern (Podium)

## **The Club also offers:**

**Free Guest Parking**

Markers

Easel

Fax/PDF at modest charge

Photocopies at modest charge

Private Bar Facilities (modest charge may apply)

Outdoor BBQ & Patio Facilities



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# BANQUET FACILITIES

Room	Casual Reception	Banquet	Theatre
Dining Room	200	155	150
Board Room	30	25	25
Curling Lounge	200	150	200
Dick Green Lounge	100	75	60

## Dick Green Lounge

Buffet service is available to groups wishing to dine in this area. The tremendous 'green house' view of the grounds from the Dick Green Lounge makes it an extremely popular spot for dinner and receptions during the winter season. The Dick Green Lounge is not available from April 1<sup>st</sup> through October 31<sup>st</sup>.

## Dining Room

The panoramic view from the Club's Dining Room makes it an extremely popular venue for receptions and dinner parties. If your group exceeds 100 people, use of the Curling Lounge for dancing after dinner is recommended.

## Boardroom

The Club's Board Room is suitable for business meetings and seminars and for intimate dinner parties of up to 24 persons. Luncheon reservations may be made if your group is meeting in the Boardroom.

## Curling Lounge

The Curling Lounge on the main floor is ideal for receptions and dances of up to 200 persons. Buffet service is available to groups wishing to dine in the Curling Lounge.

## Room Rentals

<b>Boardroom</b>	\$150.00 Full Day	\$100.00 Half Day	\$150.00 Evening
<b>Dining Room</b>	Day \$4.00 pp. (minimum \$150) Evening \$4.00 pp. (minimum \$150) Full Day \$8.00 pp. (minimum \$300)		
<b>Dick Green Lounge</b>	Winter only - \$350.00 min.		
<b>Curling Lounge</b>	Summer only - \$350.00 min.		
<b>Dining Room and Curling Lounge</b>	(Dinner & Dance) Combines \$750.00		
<b>Wedding # 1</b>	Ceremony, Dinner & Dance in Dining Room / Club Café \$975.00 (room rental)		
<b>Wedding # 2</b>	Ceremony, Dinner & Dance in Dining Room / Club Café & Curling Lounge \$1300.00 (room rental), max capacity 150 ppl.		

Plus Taxes, Service Charge and Room Charge

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# BEVERAGE SERVICE

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**Beverage Service:** Beverages will be served only in strict compliance with the requirements of The Liquor Control Act of Ontario and Regulations there under. Members and guests are also required to observe strict compliance. Violations shall render members and guest subject to liabilities. Any questions regarding liquor laws, regulations and liabilities should be directed to the Clubhouse Manager. All beverages must be purchased from the Club in accordance with the L.L.B.O. regulations. Liquor, beer, and wine purchased at the Club may not be removed from the licensed room (s) here the function is being held.

**Host Bar:** A host bar is recommended if the Convenor wishes to provide his guests with complimentary beverage services. All charges for beverage service will be paid for by the Convenor. A 13% HST will be added to the total of the beverage sales charged, as well as a 15% service charge before tax.

**Wine Service:** A complete list of popular wines is available to accompany your menu selection. We will be pleased to assist you in choosing a wine that will compliment your menu.

## **Punch Bowl:**

(Punch serves up to 50 people)

Punch with Alcohol

Punch - No Alcohol



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# BREAKFASTS AND BREAKS

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## Breakfast Suggestions:

### Buffet Breakfast

(for 25 or more persons)

\$20.00 per person

Fruit Juice	Buttermilk Pancakes & Maple Syrup
Scrambled Eggs	Muffins, Danish and Croissant
Breakfast Meats	Coffee & a Selection of Teas
Toast & Preserves	Sliced Marinated Tomatoes

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### Continental Breakfast

(for 25 or more persons)

(Buffet Style)

\$12.00 per person

Fruit Juice	Muffins, Danish & Croissants
Preserves	Coffee & a Selection of Teas

Fresh Fruit Cocktail Add \$7.00

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## Coffee Break Suggestions

Coffee / Tea / Decaf

Fruit Juice

## Coffee Combo Suggestions

Coffee and Danish, Muffins, Croissant	per person - \$10.00
Coffee and Cookie Combo	per person - \$8.00
Coffee and French Pastry Combo	per person - \$10.00
Coffee and Fruit Skewers Combo	per person - \$10.00

Plus Taxes, Service Charge and Room Charge

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# LUNCHEON MENU SUGGESTIONS

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<p>Menu # 1</p> <p>Daily Soup</p> <p>Niçoise salad, tomatoes, black olives, garlic, red onions, green beans and hard boiled egg in a honey citrus vinaigrette.</p> <p>Choice of: White Wine Poached Salmon or Chicken</p> <p>Coffee &amp; Tea</p> <p>\$23.00 per person</p>
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<p>Menu # 2</p> <p>Garlic Bread</p> <p>Baked Chicken and Asparagus Crepes with an Alfredo sauce</p> <p>Mixed greens, tomato and shoots.</p> <p>Coffee &amp; Tea</p> <p>\$22.00 per person</p>
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<p>Menu # 3</p> <p>Fresh Baked Sesame Rolls</p> <p>Oriental Vegetable Stir Fry with Steamed Basmati Rice and Soy Sauce.</p> <p>Coffee &amp; Tea</p> <p>\$19.00 per person</p>
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\*Minimum of 25 or more people  
Choice of one menu only\*

## MORE LUNCHEON ITEMS

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Chicken Pot Pie with Salad	\$19.00 per person
Mediterranean Breast of Chicken with salad	\$23.00 per person
Baked Vegetable and Cheese Quiche with salad	\$20.00 per person
Lasagne, meat or vegetable, with Caesar salad and garlic toast	\$20.00 per person
Grilled vegetables, feta, pesto mayonnaise on whole wheat wrap & salad	\$20.00 per person
Add Dessert	\$5.00 per person
Add Daily Soup	\$5.00 per person

\*Minimum of 25 or more people\*

Plus Taxes, Service Charge and Room Charge  
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# WORKING LUNCHEONS

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\$20.00 per person

Assorted Deli Sandwiches

Mixed Baby Greens

Penne Pasta Salad

Fresh Fruit and Berries

Sweet Tray

Coffee & Tea

Daily Soup add \$5.00 per person

\*Minimum of 25 or more people\*

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## AFTERNOON BREAKS

Coffee Cake Squares \$8.00 per person

Brownies \$8.00 per person

Assorted Cookies \$8.00 per person

Fruit Skewers \$10.00 per person

Coffee & Tea



Plus Taxes, Service Charge and Room Charge



## Cocktail Receptions:

### Cold Canapés

\$27.00 a dozen

Chicken and leek cream cheese on melba toast;  
Smoked Salmon with red onion dill relish on English cucumber;  
Brie cheese with a mango, papaya cilantro salsa on honey toasted flour tortilla chip;  
Cherry tomatoes filled with snow crab, chives and cream cheese;  
Smoked Breast of Duck with red onion maple jam;  
Smoked Salmon, honey Dijon mayo and baby spinach wrapped in a flour tortilla;  
Endive with chevre cheese and mandarins

*25 to 49 people, pick 2 of the above items*

*50 to 99 people, pick 3 of the above items*

*100 plus, pick 4 of the above items*

### Hot Hors D'Ouevres

\$29.00 a dozen

Mini Beef Wellington with Madeira demi-glace;  
Chicken Satays with spicy peanut sauce;  
Lamb and blue cheese meat balls;  
Monterey jack cheese, black bean cilantro salsa wrapped in filo pastry;  
Mini pickles ginger vegetable spring rolls;  
Bacon wrapped scallops;  
Mini quiche;  
Coconut shrimp;  
Spinach, feta cheese in filo pastry;  
Escargot and roasted garlic in puff pastry;  
Wild mushroom ragout turnovers

*25 to 49 people, pick 2 of the above items*

*50 to 99 people, pick 3 of the above items*

*100 plus, pick 4 of the above items*

Plus Taxes, Service Charge and Room Charge

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# RECEPTIONS

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**Finger Sandwiches**  
(Approximately 80 pieces)  
\$100.00

Turkey, Smoked Ham, Roast Beef, Chicken Salad, Egg Salad, Ham Salad, Tuna Salad, Salmon Salad, Crab Salad, Smoked Salmon and Herb Cream Cheese, Cucumber and Blue Cream Cheese.

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**Vegetable Tray**  
(Serves approximately 30 people)  
A crisp selection of fresh vegetables served with dip.  
\$60.00

**Pâté Platter**  
Market price

**Fresh Fruit Platter**  
(Serves approximately 30 people)  
\$75.00

**Classic Cheese Tray**  
(Serves approximately 30 people)  
Imported \$160.00  
Domestic \$130.00

**Assorted Squares Tray**  
(Serves approximately 30 people)  
\$45.00

**Meat Ball Chaffer**  
(Serves approximately 30 people)  
\$80.00

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# DINNER MENU SUGGESTIONS

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## Menu # 1

Vegetable Greek Salad

Roast Breast of Chicken Supreme stuffed with feta cheese, pesto, and roasted red peppers with a chardonnay cream sauce.

Raspberry Vanilla Cream Cake with a raspberry coulis and cream.

\$42.00

## Menu # 2

Mixed Baby Greens with a citrus vinaigrette

Roast Prime Rib of Beef au jus, medley of vegetables and baked potatoes.

Dark Chocolate Mousse Cake with an Oreo cookie crust, chocolate sauce, whipped cream and Corinthian wafer.

\$48.00

## Menu # 3

Baby Spinach Salad with a Raspberry Vinaigrette

Slow Roasted Loin of Pork with maple wild ginger apricot glaze with green beans and roasted sweet potatoes.

Warm Dark Chocolate Brownie with chocolate sauce and vanilla ice cream.

\$38.00

## Menu # 4

Daily Soup

Maple Ginger Sesame Seed East Coast Salmon Fillet with a cucumber and red onion cilantro relish. Served with stir fry vegetables and steamed Basmati rice.

New York Style Cheesecake with a raspberry mango coulis, whipped cream and mint.

\$41.00

## Menu # 5

Romaine Artichoke Hearts Salad

Roasted Herb Mustard Crusted Strip Loin with a marsala wine reduction.  
Served with baby carrots and stuff potato.

Fresh fruit and berries.

\$48.00

## Menu #6

Vichyssoise, Chive Oil Squeeze

Chicken Breast Supreme stuffed with woodland mushroom brie and dried cranberries in a sherry thyme jus with parisienne potatoes and honey ginger root vegetables.

Tiramisu with strawberries and mint.

\$42.00

All served dinners include an array of fresh baked breads and rolls, coffee & tea  
Minimum of 25 people - One Menu Only  
Plus Taxes, Service Charge and Room Charge  
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# DINNER SUGGESTIONS

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## Beef / Veal

Slow Roasted Prime Rib of Beef, Au Jus and Horseradish	\$48.00
Grilled Filet Mignon, Three Peppercorn Brandy Sauce (Colossal Shrimp)	\$Market Price
Roasted Herb Mustard Crusted Strip Loin, Marsala Wine Reduction	\$48.00
Slow Roasted Top Sirloin, Cabernet Portobello Jus	\$42.00

## Pork / Lamb

Slow Roasted Loin of Pork, Maple & Wild Ginger Apricot Glaze	\$38.00
Pork Tenderloin, Apple Red Onion Confit, Apple Cider Cumin Seed Jus	\$42.00
Grilled French Pork Chop, Dijon Maple Glaze	\$44.00

## Seafood / Fish

Maple Ginger Sesame Seed East Coast Salmon Fillet with a Cucumber Red Onion Relish	\$41.00
Pesto Romano Cheese Crusted East Coast Salmon Fillet With a chardonnay cream sauce	\$41.00

## Chicken / Turkey

Chicken Breast Supreme stuffed with feta, pesto, roast red peppers And chardonnay cream	\$42.00
Chicken Breast Supreme stuffed with woodland mushrooms, brie, And dried cranberries	\$42.00
Maple Ginger BBQ Glazed Breast of Chicken with crisp onions	\$40.00
Maple Glazed Roasted Turkey with sage mushroom onion stuffing And rich gravy cranberry sauce	\$38.00

Brochettes, Skewers, Kabobs	\$Market Price
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Minimum of 25 people - plated meal

# DINNER BUFFET ITEMS

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All buffets are accompanied with the items listed below.  
(Minimum 50 persons)

Assorted Rolls, Breads and Rolls	Cheese and Crackers
Mixed Baby Greens and Dressing	Fresh Fruit Tray
Pasta Salad	Marinated Tomatoes
New Potato Salad	Assorted Cold Meats
Fresh Vegetable Platter with Dip	Sweet Tray
Coffee & Tea	

One of the following items may be added to the cold buffet to round out your dinner buffet menu:

Carved Slow Roasted Prime Rib of Beef, Au Jus, Horseradish	\$55.00
Carved Roasted Top Sirloin of Beef, Portobello Mushroom Jus	\$45.00
Carved Herb Mustard Crusted Strip Loin Roast with a Marsala Wine Reduction	\$55.00
Carved Slow Roasted Loin of Pork with Maple & Wild Ginger Apricot Glaze	\$40.00
Carved Maple Roasted Turkey Breast with Sage Mushroom Onion Stuffing and A Rich Gravy	\$40.00
Lemon Rosemary BBQ Chicken	\$40.00
Chicken Breast Stuffed with Woodland Mushroom Brie Cheese	\$48.00
Pesto Romano Salmon Fillet	\$48.00

See Starches and Vegetables. Choose one of each.

We are not restricted to the above listed items.

Please ask if you have any special requests, food and/or dietary concerns.

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# ALL SERVED DINNERS INCLUDE ONE CHOICE FROM THE FOLLOWING

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## Salads & Soups

Mixed Baby Greens, Tossed Iceberg, Romaine Artichoke Hearts, Baby Spinach, Vegetable, Greek, Caesar, Marinated Tomatoes, Daily Soups, Chilled Soups

## Starches

Roast Sweet Potatoes, Parisienne Potatoes, Roast New Potatoes, Stuffed Potatoes, Roasted Garlic Whipped Potatoes, Rice Pilaf, Seven Grain Pilaf, (Potato Dauphinoise (\$1.99 extra))

## Vegetables

Stir fry Vegetables, Baby Carrots, Honey Ginger Root Vegetables, Sugar Snap Peas, Medley of Vegetables, Green Beans, Julienne Sweet Bell Peppers

## Dessert

Raspberry Vanilla Cream Cake, Dark Chocolate Mousse Cake, Cheese Cake, Crème Brule, Warm Dark Chocolate Brownie, Tiramisu, Fresh Fruit and Berries

We are not restricted to the above listed items.

Please ask if you have any special suggestions, food or dietary concerns.



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