

LET'S START PLANNING



Wedding Menu

2022

Lionhead Golf Club & Conference Centre
Royal Ontario Golf Club

Wedding Menu

Plated Dinner One

\$179 (pp Royal Ontario) \$199 (pp Lionhead)
Pricing includes tax, facility fee and room rental

Cocktail Hour

- Garden fresh crudités with house dips
- Imported and domestic cheese presentation
- A selection of hot and cold hors d'oeuvres
Chefs standard choice, 4pcs per person



Course 1: Soup or Pasta

Choose one. served with a selection of fresh baked breads

SOUP

- Mushroom bisque, basil pesto crostini
- Butternut squash, chives, crème fraiche, sage oil
- Caldo Verde, Portuguese kale soup, chorizo, potato and onion

PASTA

- Penne à la vodka, sweet pea, prosciutto, tomato vodka sauce
- Cheese and spinach tortellini, asiago blush sauce

Course 2: Salad

Choose one

- Traditional caesar salad, parmesan, crispy pancetta, herbed croutons
- Mixed greens with roasted pear, radish, almond and balsamic vinaigrette
- Roasted beet with arugula, spinach, candied walnuts, goat cheese and orange ginger vinaigrette

Course 3: Entrée

Choice of 2 for all plates. All entrées served with chef's complimenting starch and seasonal vegetables

- Beef tenderloin
- Braised beef short rib
- Lemon thyme chicken supreme
- Jumbo garlic roasted tiger shrimp
- Blackened salmon

Other inclusions:

- Floor length white or ivory table linens and napkins (upgraded linen available on request)
- Head table / staging risers
- Projector and screen
- Microphone and podium
- Complimentary parking
- Bridal suite
- Kids menu and pricing, vendor pricing

Bar Offering

- 6 hour host bar service
- Prosecco sparkling wine toast
- Unlimited bottles of wine during dinner service
- Upgraded bar rail stocked with rye, rum, vodka, gin, scotch and brandy
- Domestic and premium selection of beer
- Choice of 3 upgraded or premium liquors
- Customized signature drink during cocktail hour
- Water, pop and juices



Course 4: Dessert

Choose one. Served with freshly brewed coffee and tea

- Molten lava cake, berry compote, vanilla bean ice cream
- Warm pecan and cranberry butter tartlet with vanilla bean ice cream
- NY style cheesecake, berry compote
- Apple crumble tartlet with vanilla bean ice cream and cinnamon sugar

Late Night Buffet

- Fresh fruit platter
- Cutting of your wedding cake
- Poutine station – homemade fries, cheese curds, house bacon bits, beef and vegan gravies and assorted condiments
- Freshly brewed coffee and tea

Wedding Menu

Plated Dinner Two

\$155 (pp Royal Ontario) \$175 (pp Lionhead)
Pricing includes tax, facility fee and room rental

Cocktail Hour

- Garden fresh crudités with house dips
- Imported and domestic cheese presentation
- A selection of hot and cold hors d'oeuvres
Chefs standard choice, 4pcs per person



Course 1: Soup or Salad

Choose one. served with a selection of fresh baked breads

SOUP

- Mushroom bisque, basil pesto crostini
- Butternut squash, chives, crème fraiche, sage oil
- Caldo verde, Portuguese kale soup, chorizo, potato and onion

SALAD

- Traditional caesar salad, parmesan, crispy pancetta, herbed croutons
- Mixed greens with roasted pear, radish, almond and balsamic vinaigrette
- Roasted beet with arugula, spinach, candied walnuts, goat cheese and orange ginger vinaigrette

Course 2: Entrée

Choice of 2 for all plates. All entrées served with chef's complimenting starch and seasonal vegetables

- Beef tenderloin
- Braised beef short rib
- Lemon thyme chicken supreme
- Jumbo garlic roasted tiger shrimp
- Blackened salmon

Other inclusions:

- Floor length white or ivory table linens and napkins (upgraded linen available on request)
- Head table / staging risers
- Projector and screen
- Microphone and podium
- Complimentary parking
- Bridal suite
- Kids menu and pricing, vendor pricing

Bar Offering

- 5 hour host bar service
- 2 bottles of wine per table during dinner service (house wine)
- Bar rail stocked with rye, rum, vodka, gin, scotch and brandy
- Domestic selection of beer
- House wine by the glass
- Water, pop and juices



Course 3: Dessert

Choose one. Served with freshly brewed coffee and selection of teas

- Molten lava cake, berry compote, vanilla bean ice cream
- Warm pecan and cranberry butter tartlet with vanilla bean ice cream
- NY style cheesecake, berry compote
- Apple crumble tartlet with vanilla bean ice cream and cinnamon sugar

Late Night Buffet

- Fresh fruit platter
- Cutting of your wedding cake
- Freshly brewed coffee and tea

Wedding Menu

Dinner Buffet

\$135 (pp Royal Ontario) \$155 (pp Lionhead)
Pricing includes tax, facility fee and room rental

Cocktail Hour

- Garden fresh crudités with house dips
- Imported and domestic cheese presentation
- A selection of hot and cold hors d'oeuvres
Chefs standard choice, 4pcs per person

Salads

Served with a selection of fresh baked breads

- Traditional caesar salad, parmesan, crispy pancetta, herbed croutons
- Mixed greens with roasted pear, radish, almond and balsamic vinaigrette
- Roasted beet with arugula, spinach, candied walnuts, goat cheese and orange ginger vinaigrette
- Traditional greek salad, kalamato olives, feta, fresh herbs

Entrées

All entrées are served with chef's complimenting starch and seasonal vegetables

- Carved oven roasted striploin, pan jus
- Roasted chicken with bacon, mushroom and garlic ragout
- Fresh penne rigate, baby spinach, classic tomato sauce, fresh basil

Bar Offering

- 5 hour host bar service
- 2 bottles of wine per table during dinner service (house wine)
- Bar rail stocked with rye, rum, vodka, gin, scotch and brandy
- Domestic selection of beer
- House wine by the glass
- Water, pop and juices

Desserts

- Fresh fruit platter
- Assorted cakes, cheesecakes and flans
- Freshly brewed coffee and tea

Late Night Buffet & Sweet Table

- Cutting of your wedding cake
- Fresh fruit platter
- Freshly brewed coffee and tea

Other inclusions:

- Floor length white or ivory table linens and napkins (upgraded linen available on request)
- Head table / staging risers
- Projector and screen
- Microphone and podium
- Complimentary parking
- Bridal suite
- Kids menu and pricing, vendor pricing

Additions & Upgrades

All prices below exclude gratuity and taxes

Standard Passed Hors d'Oeuvres

Priced per dozen

MEATBALLS	\$18.50
SPRING ROLLS	\$17.50
SPANAKOPITA	\$24.00
VEGETARIAN SAMOSAS	\$24.00
CHICKEN SATAYS	\$35.00

Premium Passed Hors d'Oeuvres

SHRIMP SKEWERS	\$35.00
BEEF SATAYS	\$39.00
BABY ROASTED LAMB LOLLIPOPS	\$51.00

Bruschetta Platter

Marinated tomato, garlic, onion and herbs.
Served over Focaccia with Asiago.

SMALL – Serves 20	\$69.25
MEDIUM – Serves 40	\$115.25
LARGE – Serves 60	\$224.75

Assorted Cheeseboards

Selection of imported and domestic cheeses.
Garnished with grapes and crackers.

SMALL – Serves 20	\$85.75
MEDIUM – Serves 40	\$165.25
LARGE – Serves 60	\$230.25

Charcuterie Platter

European cured meats served with breads, candied nuts,
and pickled garnishes

SMALL – Serves 20	\$100.00
MEDIUM – Serves 40	\$180.00
LARGE – Serves 60	\$260.00

Crudité's & Dip

Garden fresh vegetables served with 3 dips

SMALL – Serves 20	\$40.75
MEDIUM – Serves 40	\$80.50
LARGE – Serves 60	\$115.25

Seafood

SHRIMP COCKTAIL	50pcs \$130.75
Served with homemade cocktail sauce	100pcs \$250.25

OYSTER BAR	Priced per dozen, market price
Freshly shucked with all the trimmings	

Food Stations

CHIPS & DIP House fried tortilla chips, pico de gallo and homemade guacamole	\$5 PP
POUTINE STATION Homemade fries, cheese curds, house bacon bits, beef and vegan gravies and assorted condiments	\$9 PP
SLIDER & TACO Turkey sliders with roma tomato, pickle and pesto aioli. Fried basa tacos with tropical salsa, chipotle aioli. Pulled pork sliders on brioche buns with oil and vinegar slaw	\$14 PP
DIY TACO BUFFET Pulled pork, roasted cauliflower and turkey with warm tortillas, fresh guac and salsas, and assorted condiments	\$16 PP
GRILLED CHEESE Grilled cheddar and bacon, grilled swiss and tomato and grilled 4-cheese sandwiches, assorted condiments	\$16 PP

Bar Additions & Upgrades

See club for individual beer/liquor and wine selections

EXTRA HOUR OF BAR TIME	\$10 PP
PREMIUM BAR UPGRADE	\$6 PP
PROSECCO SPARKLING WINE TOAST	\$51/BOTTLE

Rental Options

CHIAVARI CHAIR RENTAL	\$9.95 PP
CHIAVARI CHAIRS, SETUP, DELIVERY	\$350
CHAIR COVER RENTAL	\$5 PP
EXTRA HOUR HALL RENTAL	\$200

(Upgraded linens available upon request)

All prices exclude HST & gratuity. Prices subject to change without notice. Certain restrictions may apply. Additional requirements, labour and schedule times may be applicable to surcharge.