

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

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

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

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

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

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

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

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

Crudites & 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,
Freshly shucked with all the trimmings	market price

Premium Passed Hors d'Oeuvres

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

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.

Bar Listings



Rail Options

STANDARD

Lamb's White Rum

Ballentine's Scotch

Polar Ice Vodka

Beefeater Gin

JP Wiser's Rye

Marquis de Villard Brandy

PREMIUM

Havana Club 3-Year Rum

Johnnie Walker Black or
Glenfiddich 12 Scotch

Bellevedere Vodka

Bombay Sapphire Gin

Crown Royal Rye

Marquis de Villard Brandy

Beer Options

DOMESTIC

Alexander Keith's

Steam Whistle

Bud Light

Shock Top

Triple Bogey Light

PREMIUM

Guinness

Stella Artois

Mill St. Organic

Muskoka Craft Lager

Subject to change without notice, comparable substitutions will be available