



# Markland Wood Golf Club Catering Package 2021



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Host your upcoming gathering with us here at Markland Wood Golf Club. With our spacious and functional banquet facilities we can offer a variety of configurations to host small intimate gatherings of 10 people or large functions for up to 200 guests.

Our Main Ballroom room can be divided into three smaller spaces (The Willow, Maple and Sycamore Rooms) which are adjacent to a private covered terrace with scenic views of the golf course.

Our catering package offers a variety of menu selections. We are able to customize our packages to fit your event.

#### **Room Capacities and Rental Charges**

<b>Room Rental</b>	<b>Capacity</b>	<b>Day Rental</b>	<b>Evening</b>
The Maple Room	70 people	\$200	\$300
The Willow Room	60 people	\$200	\$300
The Sycamore Room	35 people	\$200	\$300
Main Banquet Room (Maple, Willow & Sycamore)	200 people	\$600	\$900
The Pines Board Room	10 people	\$75	\$75

#### **AV Equipment Available**

Podium and Microphone	No charge
LCD Projector	\$50
LED 60" Television	\$35
Screen	\$10
Flip Charts and Markers	\$15 (each)
Wireless Microphone	\$50

# Function Information

## Deposit & Minimum Spend

A deposit of \$1,000.00 is required to confirm all bookings. Your deposit can be made by credit card, certified cheque made payable to Markland Wood Golf Club or by cash. This deposit is non-refundable. In the event of a cancellation, the function deposit will be lost and not refunded. The deposit is non-transferable to another individual or to another date. A minimum spend of \$5000.00 is required for every event.

## Menu Selections

Menus should be confirmed no later than 30 days prior to your event. In compliance with Health Department regulations, no leftover food and beverage prepared by Markland Wood will be permitted to be taken off the premises.

## Special Cakes

Clients are allowed to bring in special cakes (i.e. birthday, wedding, shower etc.). There is a cake cutting fee of \$2.50 per person for Markland Wood Chef to cut and plate the cake. Cakes that are required to be refrigerated should be delivered no earlier than the morning of the scheduled event.

## Attendance Guarantee

The guaranteed number of attendees is required 7 days prior to your event and will not be decreased after this date for billing purposes. The number used for your final billing will be the guaranteed number or the actual number of people in attendance; whichever is greater.

## Function Estimates & Final Payment

Upon receiving your guaranteed numbers, you will then be provided with a final estimate of your expenditure prior to your event. Payment for the total outstanding balance must be paid 7 days before the function.

## Facilities Fee & Taxes

A facilities fee of 18% is applied to all food and beverage orders. All applicable taxes will be charged to food, beverages and services accordingly and must be paid by the client.

## Storage

Markland Wood Golf Club must be notified of the expected delivery of materials for a function. Upon previous agreement, articles will be stored no more than 24 hours prior to the scheduled date of the function. Markland Wood is not responsible for materials stored on or about the premises before, during or following the function. All storage is subject to the facility's approval.

## Socan License

Socan fees are required for any events that have live entertainment or DJ services. Socan is the Society of Composers, Authors and Music Publishers of Canada. The charges are stipulated by the size of the event and will be stated on the function agreement.

## Baby Grand Piano

There is no rental charge to use the piano. Please confirm with the Catering Manager to reserve the piano for your event. The piano is tuned regularly, if you would like it tuned before your event, there are additional fees.

## Dress Code

Markland Wood has a strict dress code in effect. Members or guests of the Club are not permitted to wear distressed, faded or ripped jeans. Short shorts, cut offs, team shirts, tank tops, shirts with slogans or sweat suits are also not permitted. Hats should be removed when entering the Clubhouse. We request that conveyors inform their guests regarding this policy by stating the Club has a business casual dress code.

## Alcohol Policy

Markland Wood is the only licensed authority to sell beverages on the premises. All beverages must be purchased through the Club. Therefore, no alcoholic beverages can be brought onto or removed from our licensed premises. No alcohol will be served prior to 11:00 am and after 1:00 am as per our policy.

# Breakfast Menus

## **Continental Breakfast**

\$17 per person

Minimum order of 10 people

Assorted yogurt

Freshly baked mini muffins, croissants, Danish

Butter, honey, jam & marmalade

Chilled orange, apple & cranberry juices

Regular & decaffeinated coffee & tea

## **Healthy Continental Breakfast**

\$22 per person

Minimum order of 20 people

Low fat yogurt, honey & maple syrup

Natural granola with skim milk

Sliced fruit & berries

Chilled orange, apple & cranberry juices

Regular & decaffeinated coffee & tea

## **Hot Breakfast**

\$26 per person

Minimum order of 20 people

Country fresh scrambled eggs

Honey cured bacon & farmer sausage

Yukon gold home fries

Freshly baked mini muffins, croissants & Danish

Toast, butter, honey, jam, & marmalade

Chilled orange, apple, & cranberry juices

# Breakfast Menus

## Additional Breakfast Options

Freshly baked mini muffins, croissants, Danish	\$2.50 per person
Plain or whole-wheat bagel with cream cheese	\$4 per person
Smoked Salmon	\$4 per person
Assorted breakfast breads	\$6 per person
Smoked ham or peameal bacon	\$5 per person
Sliced fruit & berries	\$8 per person
Buttermilk pancakes with syrup & butter	\$7 per person
Brioche French toast & Maple Syrup	\$7 per person
Chef attended omelet station	\$15 per person
Breakfast parfait station: granola, fresh berries, fruit compote & Balkan yoghurt	\$8 per person



# Plated Breakfast & Brunch

Plated breakfast can be made to accommodate a group of maximum 15 attendees.

## **The Markland Breakfast**

\$17 per person

The Markland Breakfast Sandwich: peameal bacon with two fried eggs & cheddar cheese

Crisp Yukon home fries

Sliced fruit

Regular & decaffeinated coffee & tea

## **The Golfer's Breakfast**

\$19 per person

Eggs benedict, poached egg, toasted English muffin & Hollandaise sauce

Crisp Yukon home fries

Sliced fruit

Regular & decaffeinated coffee & tea

## **The Front Nine**

\$26 per person

Brioche French toast & Maple Syrup

Crisp Yukon Home fries

Sliced fruit

Regular & decaffeinated coffee & tea

## **On the Fairway**

\$33 per person

Freshly baked rolls & butter

Quiche with smoked ham & swiss cheese

Hand cut greens with champagne vinaigrette dressing

Sliced fruit

Regular & decaffeinated coffee & tea

## **Opening Day**

\$30 per person

Freshly baked rolls & butter

Daily soup

Cobb salad with egg, chicken, bacon & blue cheese

Fruit sorbet

Regular & decaffeinated coffee & tea

# Brunch Menus

Minimum Brunch order of 30 people

## Traditional Brunch

\$38 per person

Freshly baked mini muffins, croissants & Danish

Assorted breakfast breads

Plain & whole-wheat bagels with cream cheese

Butter, honey, jam & marmalade

Field Greens with garden vegetables & fine herb dressing

Classic Caesar salad with smoked bacon, rosemary & parmesan croutons & Grana  
Pandano cheese

Smoked Norwegian salmon, capers, shaved red onion & fresh lemon

Natural granola with skim milk

Sliced fruit & berries

Eggs benedict

Honey cured bacon & farmer sausage

Yukon Gold home fries

Homestyle cookies, lemon squares, cheesecake & brownies

Fresh sliced fruit & berries

Chilled orange, apple, & cranberry juices

Regular & decaffeinated coffee & tea

# Brunch Menus

Minimum Brunch order of 30 people

## Markland Brunch

\$45 per person

Freshly baked mini muffins, croissants & Danish

Assorted breakfast breads

Plain & whole-wheat bagels with cream cheese

Butter, honey, jam & marmalade

Field Greens with garden vegetables & fine herb dressing

Classic Caesar salad with smoked bacon, rosemary & parmesan croutons & Grana

Pandano cheese

Chef attended omelet station

Station includes ham, cheddar cheese, scallions, mushrooms, tomatoes & sweet peppers

Honey cured bacon & farmer sausage

Yukon gold home fries

Grilled boneless, skinless chicken with mushroom & tarragon jus

Baked Atlantic salmon with sauce vierge

Fusilli alla vodka, vodka rose sauce & goat cheese gratin

Seasonally inspired starch & vegetables

Homestyle cookies, lemon squares, cheesecake & brownies

Fresh sliced fruit & berries

Chilled orange, apple, & cranberry juices

Regular & decaffeinated coffee & tea



# Buffet Lunches

Minimum Lunch order of 20 people

## Markland Deli Lunch

\$30 per person

Market-fresh soup

Garden salad with house dressing

Classic Caesar salad with smoked bacon, rosemary & parmesan croutons & Grana Padano cheese

Creamy potato salad with dill pickle

Artisan Sandwiches & wraps (2pcs per person)

Tuna salad on whole grain bread with cucumber & tomato

Egg salad on a brioche bun with cucumber & watercress shoots

Marinated tomato & provolone on a fresh baguette with arugula, basil & Baba Ghanoush

Herb grilled chicken wrap with lettuce, tomato, sprouts & tzatziki

Shaved roast beef on a baguette with asiago, lettuce, tomato & horseradish mayonnaise

Chef's choice of seasonal pie

Regular & decaffeinated coffee & tea

# Buffet Lunches

Minimum Lunch order of 20 people

## Markland Lunch

\$40 per person

Assorted bakery rolls & butter

Market-fresh soup

Garden salad with house dressing

Classic Caesar salad with smoked bacon, rosemary & parmesan croutons & Grana Padano cheese

Creamy potato salad with dill pickle

Grilled Atlantic salmon, pickled shallots, with red wine & tarragon butter

Roasted Chicken Supreme, savoury Bing cherry & thyme bread pudding with peppercorn sauce

Butternut Squash, wilted spinach & goat cheese ravioli, toasted pumpkin seeds & sage cream

Garden herb-roasted mini potatoes

Seasonal vegetables

Assorted pastries & pies

Fresh sliced fruit & berries

Regular & decaffeinated coffee & tea

# Buffet Lunches

Minimum Lunch order of 20 people

## Italian Lunch

\$35 per person

Freshly sliced baguette & butter

Old-world Minestrone soup

Tuscan salad with oregano vinaigrette

Classic Caesar salad with smoked bacon, rosemary & parmesan croutons & Grana Padano cheese

Grilled red pepper, zucchini & asparagus, citrus & chili marinated olives, sliced prosciutto, & smoked mozzarella platter

House-made ricotta cannelloni

Roasted chicken supreme topped with traditional cacciatore sauce

House-made tiramisu

Sliced melon & field berries

Regular & decaffeinated coffee & tea

# Lunch Entrée Selections

Includes a choice of appetizer & dessert selection

Entrées served alongside medley of seasonal vegetables & chef selection of starch

## Entrée Options

Spicy Italian Sausage Penne

Grilled portobello mushrooms, tomato, & basil

\$35 per person

Markland Butter Chicken

Grilled naan & basmati rice

\$36 per person

Grilled Atlantic Salmon

Seasonal accompaniments, pickled shallots with tarragon butter

\$40 per person

Roasted Chicken Supreme

Seasonal accompaniments, wild mushroom & peppercorn sauce

\$38 per person

8oz Grilled New York Steak

Seasonal accompaniments, red wine jus

\$48 per person

Spiced Grilled Cauliflower Steak

Chimichurri sauce, roasted cherry tomatoes, olives & feta

\$34 per person

Butternut Squash Ravioli

Wilted Spinach & goat cheese, toasted pumpkin seeds & sage cream

\$35 per person

All prices are subject to 18% Facility fee & HST. Prices are subject to change at any time

# Dinner Entrée Selections

Includes a choice of appetizer & dessert selection

Entrées served alongside medley of seasonal vegetables & chef selection of starch

## Entrée Options

Roasted Chicken Supreme

Savoury bread pudding with red currant & peppercorn sauce

\$44 per person

Pan Seared Arctic Char

Blistered Provencal tomatoes, herb butter

\$50 per person

Grilled Atlantic Salmon

Micro herb salad with sauce vierge

\$48 per person

Slow Roasted Prime Rib

Yorkshire pudding & Jus

\$46 per person

10oz Grilled New York Steak

Double smoked bacon, bearnaise sauce

\$56 per person

8oz Grilled AAA Beef Tenderloin

Red wine jus

\$62 per person

Spiced Grilled Cauliflower Steak

Chimichurri sauce, roasted cherry tomatoes, olives & feta

\$34 per person

Butternut Squash Ravioli

Wilted spinach & goat cheese, toasted pumpkin seeds & sage cream

\$35 per person

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# Plated Selections

Select from the following options to finish creating your three or four course meal  
All selections are served with freshly baked breads & creamy butter

## Soup

Butternut squash & apple with five spice crème fraîche

Potato & leek with leek crisps & truffle oil

Wild mushroom with porcini cream

Cream of tomato with basil pesto

Roasted Red Pepper Bisque with balsamic reduction

## Salad

Classic Caesar with grated Parmigiana-Reggiano, herb garlic croutons, bacon & fresh lemon

Garden Greens with cherry tomatoes, radish, shaved fennel, cucumber & house dressing

Fresh baby arugula salad with strawberries, goat cheese, chia seeds, champagne dressing

Greek salad, chopped romaine, cucumber, red onion, tomato, Kalamata olives, bell peppers, feta cheese, oregano dressing

## Upgraded Appetizer Selections

All upgraded appetizers are an additional \$5 per listed entrée price

Classic shrimp cocktail, shredded lettuce, tomato, cucumber, lemon & cocktail sauce

Caprese salad: mozzarella, hot house tomatoes, basil, balsamic reduction

Charcuterie: cured meats, artisanal cheeses, pickles & crostini

Wild mushroom Risotto, green asparagus, truffle oil, Parmigiana-Reggiano

## Dessert

All desserts are served with regular & decaffeinated coffee & tea

Traditional Crème Brulee with fresh berries

Toffee apple crumble with vanilla ice cream

Chocolate fudge cake with espresso whipped cream

House-made Tiramisu with Chantilly cream

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# Additional Courses

Additional soup or salad Selections listed on previous page	\$7 per person
Add tiger shrimp to any entrée (3 pieces)	\$10 per person
Classic shrimp cocktail Chilled jumbo shrimp with house-made fiery cocktail sauce, fresh lemon (3 pieces per person)	\$16 per person
Pasta course Roasted pepper penne with chives & goat cheese Orecchiette with cremini, oyster & king mushrooms, toasted pine nuts & basil	\$9 per person
Risotto Barley & spinach risotto with pecorino cheese & garden thyme Classic sweet pea	\$9 per person
House-made ravioli Spinach & ricotta ravioli with Kalamata olive & sundried tomato sauce	\$11 per person

## Children Menus

Children aged 3-12 (Children below 3 are complimentary)

Plated Chicken Fingers and French Fries	\$12 per child
Penne Pasta with tomato sauce	\$12 per child
Grilled Chicken with seasonal vegetables and potatoes	\$12 per child
Three Course Plated Children Meal Vegetable sticks & dip *** Chicken fingers & fries 5oz. Chicken breast with seasonal potatoes & vegetables Penne with tomato basil sauce *** Ice cream sundae Includes unlimited soft drinks & juice	\$27 per child

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# Buffet Dinners

Minimum buffet order of 40 people

## The Markland

\$55 per person

Assorted bakery rolls & creamy butter

Field Greens with garden vegetables & fine herb dressing

Greek Salad with oregano vinaigrette

Classic Caesar salad with smoked bacon, rosemary & parmesan croutons & Grana Padano cheese

Grilled chicken breast with thyme mushroom sauce

Seared Atlantic salmon with tarragon cream sauce

Cheese tortellini alla vodka with vodka rose sauce & goat cheese

Crushed red skin potatoes with boursin cheese

Steamed seasonal vegetables

Sliced fruit platter

Homestyle cookies, lemon squares, cheesecake & brownies

Regular & decaffeinated coffee & tea

# Buffet Dinners

Minimum buffet order of 40 people

## The Master

\$62 per person

Assorted bakery rolls & creamy butter

Field greens with garden vegetables & fine herb dressing

Greek salad with oregano vinaigrette

Classic Caesar salad with smoked bacon, rosemary & parmesan croutons & Grana Padano cheese

Antipasto platter with marinated grilled vegetables, prosciutto, peppered bocconcini, olives & crostini

Beer braised boneless rib

Grilled chicken breast with thyme mushroom sauce

Seared Atlantic salmon with tarragon cream sauce

Cheese tortellini alla vodka with vodka rose sauce & goat cheese

Herb roasted fingerling potatoes

Maple roasted root vegetables

Sliced fruit platter

Homestyle cookies, lemon squares, cheesecake & brownies

Regular & decaffeinated coffee & tea

# Reception Menu

## Hors D'oeuvres Selections \$38 per dozen

Minimum order of 2 dozen per selection

### Cold Hors D'oeuvres

Mini bocconcini & cherry tomato skewer, fresh basil  
Watermelon compression, mint & feta skewer  
Smoked Atlantic salmon with lemon caper aioli on a cucumber disk  
Classic bruschetta on baguette crostini  
Poached black tiger shrimp with cocktail sauce  
Prosciutto, arugula & blue cheese grissini  
Chilled gazpacho shooters  
Vegetable rice paper rolls (minimum 5 doz order)

### Hot Hors D'oeuvres

Crisp vegetable spring roll with Asian dipping sauce  
Mushroom & mozzarella arancini with marinara sauce  
Indonesian coconut shrimp with orange ginger sauce  
Southern fried chicken skewers  
Gourmet grilled cheese with classic ketchup  
Vegetable samosas with mango dip  
Lamb satay with tzatziki sauce  
Duck confit croquette with stone fruit chutney

# Reception Menu

Take your cocktail reception to the next level with our gourmet mini sliders

## Gourmet Mini Sliders

Minimum order of 2 dozen per selection

### Top Sirloin Slider

Brie, bread & butter pickle on brioche

\$48 per dozen

### Ale Braised Pulled Pork

Aged cheddar on a mini bun

\$46 per dozen

### Beer Battered Fish

Served on a brioche bun with crisp slaw & tartar sauce

\$52 per dozen

### Lamb Patty

Served with tzatziki & vegetable pickle on a mini brioche

\$52 per dozen

# Reception Menu

## **Assorted Tea Sandwiches**

\$29 per person

An assortment of wraps & tea sandwiches (white & whole wheat)

Roast beef with horseradish & leaf lettuce

Egg salad & cress

Tuna salad & cucumber

Smoked salmon with dill cream cheese

Chicken salad & leaf lettuce

Domestic cheese board

Served with crackers & cheese biscuits

Vegetable crudités & dip

Fresh fruit platter

House-baked cookies, lemon squares, decadent brownies

Regular & decaffeinated coffee & tea

## **Artisan Sandwich Board**

\$37 per person

Grilled chicken, spinach wrap, tomato, sprouts & tzatziki

Smoked salmon, rye bread, caper cream cheese, lettuce & cucumber

Shaved prime rib, baguette, asiago, lettuce, tomato & horseradish mayonnaise

Ham & swiss, focaccia, lettuce, tomato & grain mustard

Domestic cheese board

Served with crackers & cheese biscuits

Vegetable crudités & dip

Fresh fruit platter

House-baked cookies, Nanaimo bars, Rocky Road squares

Regular & decaffeinated coffee & tea

**Vegetarian options to be added or exchanged for any of the above sandwiches at no additional cost**

Egg salad, cucumber & cress

Tomato, swiss, arugula & basil pesto

# Reception Menu

## Savoury Reception Platters

Mediterranean dip platter Hummus, black olive tapenade & Baba Ghanoush Served with grilled baguette & naan	\$8 per person
Domestic Cheese Board Aged white & medium cheddar, Oka, Maytag blue, Ontario goat cheese, dried & fresh fruits & assorted crackers	\$15 per person
Smoked Norwegian salmon Served with capers, sliced red onion, lemon dill crème fraiche	\$12 per person
Shrimp Cocktail Platter Chilled jumbo poached shrimp with house-made fiery cocktail sauce, fresh lemon (3 pieces per person)	\$12 per person
Italian Antipasto Platter Grilled red pepper, zucchini & asparagus, citrus & chili marinated olives, sliced prosciutto, & peppered bocconcini platter, served with crostini	\$9 per person
Selection of Garden Crudité Fresh chilled garden veggies with house-made buttermilk ranch dip	\$7 per person
Fresh fruit platter with fresh seasonal fruit & berries	\$10 per person
Assorted mini pastries	\$32 per dozen
Assorted fresh baked cookies	\$26 per dozen

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# Bar | Wine List

## Cash Bar

(prices include taxes & gratuity)

Domestic Beer	\$8.50
Premium Beer	\$10.00
Liquor (1.25oz)	\$9.75
House Wine (6 oz glass)	\$10.75
House Wine bottle	\$43.00
Soft Drinks & Juices	\$4.50
(includes bottled water)	

## Host Bar on Consumption

Domestic Beer Bottle	\$6.25
Premium Beer Bottle	\$7.50
Draft Beer (12oz)	\$7.25
Bar Liquor (1.25oz)	\$6.50
House Wine (6oz glass)	\$7.75
House Wine Bottle	\$32.00
Soft Drinks & Juices	\$3.50
(includes bottled water)	

## Host Bar Package \$40 per person

Four-hour host bar (Your choice of time allocation)

Domestic & premium beers

House wine

Standard bar rail

Soft drinks & juices

Unlimited wine service with dinner

## Wine List— priced per bottle

### House Wine

Cabernet Merlot, Colio Estates	\$32.00
Sauvignon Blanc, Colio Estates	\$32.00

### Red Wines

Septima, Malbec, Argentina	\$40.00
Santa Carolina Cabernet Sauvignon, S. A	\$41.00
Stoneleigh Pinot Noir, New Zealand	\$43.00

### Whites Wines

Tenuta Santome, Pinot Grigio, Italy	\$38.00
Santa Carolina Chardonnay, S. A	\$34.00
Stoneleigh Sauvignon Blanc New Zealand	\$38.00

### Sparkling Wine

Lily Sparkling Wine, Colio Estates	\$44.00
Troffoli Prosecco, Italy	\$48.00
Mimosa— charged per bottle	\$56.00

For any Cash bar services, a mandatory ticket seller will be setup. A \$100.00 fee will be applied to the client's master account. There will be no refunds or exchanging of tickets. Visa & MasterCard also accepted.

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