

SIGNATURE MENU

suggestions



GENERAL INFORMATION

MENU

The following suggestions are only a few of the many exquisite items available. Our Event Coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request. Prices are subject to change without notice.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the Client without the written permission of the Club and are subject to such service and/or labour charges as are deemed necessary by the Club.

GUARANTEES

The Event Coordinator requires notification of the guaranteed attendance by noon, seven (7) days prior to the function date. If a guaranteed number is not provided before the requested date, then the estimated number will be used as the guaranteed number.

The club prepares all banquets based on the guaranteed number; we are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour charges may be assessed for the function space and personnel involved.

FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room no earlier than 5 p.m.. Prior arrangements must be made if the room is required later or earlier.

BEVERAGES

The Alcohol and Gaming Commission / Régie des alcools, des courses et des jeux regulates the sale of alcoholic beverages. As a licensee this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property.

The earliest bar service is 11:00 am (Ontario) or 8:00 am (Quebec) and the latest is 1:00 am (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 01:30 a.m.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment 7 days prior to the date of the event.

An itemized statement of your account will be forwarded and payment is due no later than seven (7) business days from the completion of your event.

DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The convenors for any functions are held responsible for the other members of their group.

ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

All municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of food and beverage must and will be strictly enforced.

DECORATIONS AND ENTERTAINMENT

Please advise us on your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A cleaning charge of 150.00 (minimum) will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labelled with the name of the organization, contact name, date of the function and meeting room name.

BREAKFAST MENU SUGGESTIONS

TOUR EVENT BREAKFAST BUFFET (Minimum number of guests required)

**GREAT
VALUE**

A tempting assortment of freshly baked muffins, Danish pastries, croissants,
apple cranberry and blueberry breakfast breads served with creamery butter and premium fruit preserves
Scrambled eggs and country style potatoes
Choice of two: maple cured bacon, smoked Virginia ham, peameal bacon or farmer's sausage
Selection of chilled apple, cranberry, grapefruit and orange fruit juices
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas

19.99

Tour Event Breakfast Buffet with three breakfast meats 20.50

Tour Event Breakfast Buffet with four breakfast meats 21.25

*Add a Chef's omelet &
egg station, made fresh
to order with a
selection of fine fillings*
6.50

MATCHPLAY BREAKFAST BUFFET (Minimum number of guests required)

A tempting assortment of freshly baked muffins, Danish pastries, croissants,
apple cranberry and blueberry breakfast breads served with creamery butter and premium fruit preserves
Variety of yogurts, muesli & cereals
Selection of freshly sliced seasonal fruit
Scrambled eggs with chives and mushrooms, Canadian smoked bacon,
peameal bacon, farmer's sausage and country style potatoes
Selection of chilled apple, cranberry, grapefruit and orange fruit juices
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas

23.99

*Add Belgian waffles
with real maple syrup,
cinnamon whipped
butter, whipped cream
and berries 6.25
(Minimum guests required)*

BREAKFAST TEE OFF (Boxed to go only)

Fresh baked jumbo sized muffin
Chef selected piece of seasonal fruit
Orange or apple Minute Maid breakfast juice
Granola bar
9.99

PREMIUM BREAKFAST TEE OFF (Boxed to go only)

Fresh baked jumbo sized muffin
Bagel with cream cheese
Fresh fruit salad cup
Orange or apple Minute Maid breakfast juice
Granola bar
11.99

THE POWER BREAKFAST

Freshly baked light carrot & golden raisin bran muffins served with premium fruit preserves
Assortment of freshly sliced seasonal fruit
Variety of yogurts, muesli & cereals
Selection of chilled apple, cranberry, grapefruit and orange fruit juices
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas

14.99

*Add an Assortment
of Granola Bars*
1.50

BREAKFAST MENU SUGGESTIONS

PRO'S PREMIUM SELECTION

NEW

Selection of fresh toasted breads,
Scrambled eggs, bacon & sausage and country style herbed potatoes
Selection of chilled apple, cranberry, grapefruit and orange fruit juices
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas
13.99

*Add fresh fruit salad
bowl
3.95*

PRO'S SIGNATURE SELECTION

Selection of fresh baked muffins,
Scrambled eggs, bacon & sausage and country style herbed potatoes
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas
11.99

SIGNATURE CONTINENTAL

A tempting assortment of freshly baked muffins, Danish pastries, croissants,
served with creamery butter and premium fruit preserves
Assortment of freshly sliced seasonal fruit
Selection of chilled apple, cranberry, grapefruit and orange fruit juices
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas
15.99

CHAMPIONSHIP CONTINENTAL

Assortment of freshly baked muffins, Danish pastries, croissants,
served with creamery butter and premium fruit preserves
Selection of chilled apple, cranberry, grapefruit and orange fruit juices
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas
12.99

Classic eggs Benedict
5.95
(Minimum guests required)

THE FAIRWAY BREAKFAST

Assortment of bagels & cream cheese,
served with creamery butter and premium fruit preserves
Selection seasonal fruit
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas
6.99 With Juice 8.99

BREAKFAST ON THE GO

A tempting assortment of fresh baked jumbo sized muffins
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas
5.99 / 3.99**

**When combined with any lunch menu selection.

*Add chilled fruit juice
2.00*

BREAKFAST MENU SUGGESTIONS

ADDITIONAL ITEMS TO ENHANCE YOUR BREAKFAST SELECTION

Freshly brewed regular & decaffeinated coffee or selection of traditional & herbal teas (by the pot) 18.40

Selection of chilled fruit juices (by the pitcher) 20.45

Basket of market fresh fruit (per piece) 1.50

Individual cereal 1.95

Selection of fresh bagels with cream cheese 2.95

Sliced seasonal fresh fruit with yogurt dip 4.95

Variety of yogurts, muesli & cereals 3.25

Your choice of Cinnamon French toast or Blueberry Pancakes with real maple syrup and fresh berries 5.35
(Minimum number of guests required)

Grilled 6oz center cut striploin steak 7.95
(Minimum number of guests required)

CORPORATE MEETING PACKAGE

CONTINENTAL BREAKFAST

Assortment of freshly baked muffins, Danish pastries, croissants,
served with creamery butter and premium fruit preserves
Selection of chilled apple, cranberry, grapefruit and orange fruit juices
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas

MID-MORNING BREAK

Selection of granola bars
Basket of fresh seasonal fruit
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas

LUNCH "Buffet Style"

Mediterranean style roasted tomato & herb soup

Fresh crisp garden salad with dressings

Add your choice of one (1) of the following selections:

Chef's finest selection of open-faced style sandwiches, pita's & wraps
or

Grilled chicken breast with Pommery mustard sauce served with
Mini roasted potatoes & fresh steamed vegetables

or

Penne pasta Polermo

Served with assorted fresh baked breads

Assorted dessert squares & cookies

Selection of fruit juices, soft drinks, mineral water
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas

MID-AFTERNOON BREAK

Assortment of home baked cookies
Selection of fruit juices
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas

57.99

*All food prices are per person and are subject to applicable taxes and service charge
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BREAK
ALTERNATIVES

COFFEE BREAK

Platter of assorted freshly baked gourmet cookies
Freshly brewed regular & decaffeinated coffee
Selection of traditional & herbal teas
5.25

SUMMER BREAK

Assorted seasonal fresh fruit kabobs with dip
Ice cold lemonade, iced tea
7.30

WINTER BREAK

Platter of assorted freshly baked cookies & dessert squares
Hot chocolate, mulled apple cider
6.30

POWER BREAK

Selection of Granola bars
Assortment of freshly sliced seasonal fruit
Selection of mineral water, chilled apple, cranberry, grapefruit and orange fruit juices
8.70

JUMP START

Variety of chocolate bars
Assorted chips, nachos & dips
Selection of soft drinks & mineral water
9.45

AFTERNOON TEA

Selection of traditional & herbal teas
Assortment of finger sandwiches
Freshly baked scones served with Devonshire clotted cream, creamery butter and premium fruit preserves
11.55

ICE CREAM BREAK

Assortment of delicious ice cream bars.
Selection of soft drinks & mineral water
6.25

SNACK FOOD ITEMS

Premium selection of potato chips
or Pretzels
6.30 per basket

Choice of dry roasted, cajun spiced or
salted peanuts
9.80 per bowl

Signature Snack Mix
8.40 per bowl

Assorted Tray of Fresh Oven Baked Cookies
(Oatmeal & raisin, white chocolate macadamia, chocolate chunk and double chocolate)
17.45 per dozen

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LUNCH MENU

BUFFET STYLE

SUGGESTIONS

(For Corporate Golf Events the following five (5) selections are only available prior to shotgun.)
 *All BBQ options offer a vegetarian and low fat alternative.

FAIRWAYS LUNCH BBQ

(Minimum number of guests required)

GREAT
VALUE

Selection of three (3) of the Chef's finest salads

Vegetable crudité's platter with assorted dips

Selection of charbroiled chicken breast, sirloin beef burger, hot Italian sausage

Accompanied with all the fine condiments: hot peppers, corn relish, sauerkraut, dijon & pommery mustard,
 ketchup, relish, tomatoes, pickles and purple onions

Variety of fresh Kaiser buns & egg poppyseed buns

Fresh oven baked oatmeal & raisin, white chocolate macadamia,

chocolate chunk and double chocolate cookies and assorted dessert squares

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

24.99

SIGNATURE DELI STYLE SANDWICH BUFFET

(Minimum number of guests required)

*Chef's freshly tossed
Caesar salad station*
4.95

Selection of three (3) of the Chef's finest salads

Vegetable crudité's platter with assorted dips

A vast assortment of freshly sliced deli meats, Swiss and cheddar cheese slices, fine sandwich fillings with all the great condiments: dijon
 & pommery mustard, sliced field tomatoes, sprouts, pickles, hot peppers and purple onions

Bakery basket of fresh sandwich buns and breads

Fresh oven baked oatmeal & raisin, white chocolate macadamia,

chocolate chunk and double chocolate cookies and assorted dessert squares

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

23.99

POWER LUNCH

(Boxed to go only)

Grilled veggie or Smoked turkey wrap

Crisp vegetable crudité's & dip

Market fresh piece of fruit

Or

Fresh fruit cup

Bottle water

14.99

ON THE TEE

(Boxed to go only)

Premium deli style sandwich

Bag of chips

Fresh baked gourmet cookies

Soft drink

13.99

PREMIUM ON THE TEE

(Boxed to go only)

Premium deli style sandwich

Bag of chips

Chef selected piece of seasonal fruit

Granola bar or chocolate bar

Fresh baked gourmet cookie

Soft drink

16.99

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LUNCH MENU

BUFFET STYLE

SUGGESTIONS

(For Corporate Golf Events the following two (2) selections are only available prior to shotgun.)

*All BBQ options offer a vegetarian and low fat alternative.

CHAMPIONSHIP LUNCH BBQ

(Minimum number of guests required)

GROUP
FAVOURITE

Charbroiled sirloin beef burger & hot Italian sausage accompanied with
all the fine condiments: hot peppers, corn relish, sauerkraut, dijon & pommery mustard, ketchup, relish,
tomatoes, lettuce, pickles and purple onions

Variety of fresh Kaiser buns, pita , wraps & egg poppyseed buns

Harvest style salad – trio of iceberg, romaine and radicchio lettuce topped with English cucumbers,
field tomatoes & mixed bell peppers served with an assortment of dressings

Vegetable crudités platter with assorted dips

Fresh oven baked oatmeal & raisin, white chocolate macadamia,
chocolate chunk and double chocolate cookies and assorted dessert squares

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

19.99

CHAMPIONSHIP SANDWICH BOARD

(Minimum number of guests required)

Kettle of homemade
soup 4.05
(Choice of hot or chilled)

Selection of fresh deli style sandwiches prepared with all the fine fillings and variety of baked breads

Harvest style salad – trio of iceberg, romaine and radicchio lettuce topped with English cucumbers,
field tomatoes & mixed bell peppers served with an assortment of dressings

Vegetable crudités platter with assorted dips

Fresh oven baked oatmeal & raisin, white chocolate macadamia,
chocolate chunk and double chocolate cookies and assorted dessert squares

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

17.99

SIGNATURE BBQ LUNCH BUFFET

(Minimum number of guests required)

Harvest style salad with a selection of house dressings, Mediterranean salad, Italian style pasta salad

Vegetable crudités platter with assorted dips

Selection of 6 oz Alberta centre cut striploin steak, hot Italian sausage and grilled chicken souvlaki
Accompanied with all the fine condiments: hot peppers, corn relish, sauerkraut, dijon & pommery mustard,
ketchup, relish, tomatoes, pickles, purple onions and tzatziki

Bakery basket of selected fresh breads

Fresh oven baked oatmeal & raisin, white chocolate macadamia,
chocolate chunk and double chocolate cookies & variety of cakes and pastries

Freshly brewed regular & decaffeinated coffee, selection of traditional & fine herbal teas

35.99

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LUNCH MENU BUFFET STYLE SUGGESTIONS

(For Corporate Golf Events the following two (2) selections are only available prior to shotgun.)

CHEF'S FAJITA STATION (Minimum number of guests required)

Made fresh by the chef right in front of your guests,
warm tortilla filled with your choice of
grilled chicken strips & grilled striploin steak strips,
served with sour cream, grated cheese, salsa, tomatoes,
fresh lettuce & sauté onions & peppers.

Selection of three (3) of the Chef's finest salads.

Fresh oven baked oatmeal & raisin, white chocolate macadamia,
chocolate chunk and double chocolate cookies & variety of cakes and pastries
Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

21.99

CHEF'S NEW YORK STYLE DELI LUNCH

Hot sliced corn beef, pastrami & roast beef.

Selection of breads including – dark rye, light rye, multigrain, kaisers & onion buns.

Fine condiments – hot mustard, Dijon mustard, dill pickles, sauerkraut, tomato, onions & hot peppers.

Crudités & assorted dips.

Harvest Style Salad with assorted dressings.

Fresh oven baked oatmeal & raisin, white chocolate macadamia,
chocolate chunk and double chocolate cookies

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

21.99

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LUNCH MENU

BUFFET STYLE

SUGGESTIONS

(For Corporate Golf Events the following selection is only available prior to shotgun.)

THE LINKS LUNCH BBQ

(Minimum number of guests required)

Tossed organic baby greens with lite strawberry vinaigrette dressing

Mediterranean grilled vegetable and cous cous salad

Vine-ripened tomatoes, bocconcini cheese and fresh basil

Crisp fresh garden vegetable crudités

Fine humus, roasted red pepper and artichoke dips & spreads

Variety of artisan breads, pita and wraps

Citrus & thyme marinated & grilled boneless skinless grain fed chicken breast

Char-grilled maple salmon

Fresh sliced golden pineapple, watermelon, cantaloupe, grapes and strawberries

Coffee, tea or bottled water

29.99

Chef's Fresh Pasta Station prepared from a choice of pasta noodles,
fine fillings and fresh pasta sauces 7.15

THE LINKS GOURMET LUNCH BUFFET

(Minimum number of guests required)

Butternut squash & chive crème fraîche soup Or Mediterranean roasted tomato & fresh herb soup

Spinach & spring greens tossed with pears, toasted pecans & Roquefort

Thai noodle salad with julienne of fine vegetables & chili vinaigrette

Organic baby greens with orange segments, fresh strawberries, blueberries & slivered almonds

White Albacore tuna & mesclun greens pita pocket

Shaved oven roasted turkey breast & Brie on fresh croissant with grain mustard aioli

Char-grilled peppers, zucchini, Portobello with crumbled herbed goat cheese & humus spread in a spinach wrap

Grilled salmon, crisp Romaine leaves with lemon dill dressing served open faced on focaccia

Combination platter of fine cheeses & fresh seasonal fruit

Coffee, tea or bottled water

29.99

Space restrictions may not allow for buffets at all locations

Theme buffets can be customized to complement your function

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LUNCH MENU

BANQUET STYLE

SUGGESTIONS

Each lunch menu selection includes fresh baked dinner rolls, your choice of soup or salad, your choice of dessert, and fresh brewed regular and decaffeinated coffee and traditional & herbal teas

MAIN COURSE

GRILLED CHICKEN BREAST

Boneless breast of chicken served with rice pilaf, medley of fresh seasonal vegetables with a roasted red pepper sauce
28.55

PAN SEARED ATLANTIC SALMON FILET

Served with rice pilaf, medley of fresh seasonal vegetables and accompanied by a citrus butter sauce
29.80

CANNELLONI

Cheese, meat or vegetarian style served with a spicy tomato sauce
24.15

PENNE NOODLES

Cooked al dente with roasted peppers, artichokes and spicy sausage in a chunky tomato sauce
22.90

8OZ. GRILLED NEW YORK STEAK

served with a medley of fresh market vegetables, roasted potatoes and fine peppercorn sauce
32.90

FARFALLE CON POLLO STYLE

Bowtie pasta tossed with grilled chicken, sundried tomatoes and wild mushrooms in a fresh basil tomato cream sauce
27.55

ROAST PRIME RIB OF BEEF

8oz slice of classic roast prime rib of beef served with steamed vegetables, roast potatoes, Yorkshire pudding, rich beef jus and Horseradish sauce
38.00

PAN-SEARED PACIFIC SNAPPER FILLET

Served with stir-fry vegetables, rice pilaf and warm grilled pineapple & red pepper cilantro salsa
31.85

OVEN ROASTED SPINACH & FETA STUFFED CHICKEN SUPREME

served with steamed vegetables, mini new potatoes and lemon grain mustard sauce
34.95

*Prearranged Children's portions and Vegetarian selections are available.
Please arrange details with our Event Coordinator.

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LUNCH MENU

THEMED BUFFET STYLE

SUGGESTIONS

ITALIAN TRATTORIA STYLE BUFFET

(Minimum number of guests required)

GROUP
FAVOURITE

Classic minestrone soup with Parmigiano cheese

Selection of fine foccacia breads & baguettes

Tri-coloured pasta salad with grilled zucchini and peppers, black olives and zesty basil dressing

Tuscan style salad – trio of iceberg, romaine and radicchio lettuce tossed with Roma tomatoes, purple onions, herb croutons, pepperonchinis & Caesar vinaigrette.

Lasagne Bolognese – generous layers of minced veal, rich tomato sauce, lasagne noodles and Parmigiano

Chicken Parmigiana – quality boneless skinless chicken breast covered with a tomato basil sauce, gratinated with mozzarella & Parmigiano cheeses

Tiramisu, cakes & assorted gourmet cookies

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

33.99

ENHANCE YOUR ITALIAN TRATTORIA STYLE BUFFET

Antipasto Platter – Collection of tomato & bocconcini, prosciutto & melon, olive oil & balsamic marinated and grilled vegetables, grilled calamari, capicola and salami 6.95

Chef's freshly tossed Caesar salad station 4.95

Penne Arrabiatta – sweet & hot peppers bound in a rich garlic tomato sauce 4.95

Chef's fresh pasta station prepared from a choice of pasta noodles, fine fillings & fresh pasta sauces 6.95

Veal Piccata – white wine, Italian parsley, capers and lemon 6.95

Paella – to add a European flair – saffron scented Spanish rice with chicken, chorizo sausage, shrimp and mussels 7.95

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LUNCH MENU

THEMED BUFFET STYLE

SUGGESTIONS

CANADIANA THEME BUFFET

(Minimum number of guests required)

Country vegetable noodle soup

Market Fresh Greens - Trio of iceberg, romaine and radicchio lettuce topped with peppers,
carrot, celery, cucumbers & tomatoes accompanied with assorted dressings
hot house tomatoes and Bocconcini cheese platter dressed with basil pesto vinaigrette

Maple mountain barbecued chicken

Cedar planked salmon

Peaches and cream corn on the cob

Baked potato with all of the fixings – bacon bits, green onions, cheddar cheese & sour cream

Selection of fine breads & baguettes

Caramel apple cheesecake, Nanaimo bars, brownies & butter tart squares

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

34.99

ENHANCE YOUR CANADIANA THEME BUFFET

Market garden greens topped with woodland mushrooms, charred corn, cherry toms & crumbled woolwich cheese
jazzed with a cider & dijon vinaigrette 3.95

North American style Caesar salad 4.95

Serious BBQ pork ribs served with tons of sauce 7.95

Herb roasted quarter chicken 6.95

Beef & mushroom & ale pie 6.95

Hip of beef with beef jus & horseradish sauce 8.25
(Minimum 75 guests)

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BRUNCH MENU

SUGGESTION

(Minimum number of guests required)

Fresh artisan breads, croissants, pastries and mini muffins

Omega-3 scrambled eggs with fresh chives.

Maple bacon, Canadian back bacon and pork sausages.

Home-fried potatoes.

Mescun greens, grape tomatoes, cucumber and fine-cut peppers with
assorted dressings and vinaigrettes

Caesar salad, hearts of romaine spears, shaved Parmigianino and a crisp crostini, drizzled
with lemon-garlic dressing

Tomato & bocconcini salad, sliced vine ripened yellow and red tomatoes with bocconcini, drizzled with aged balsamic, extra virgin olive
oil and topped with fresh basil

Lunch Selections

Broiled salmon & shrimp with lemon-thyme sauce

Grilled grain-fed chicken supreme with a grain mustard sauce

Steamed garden vegetables

Alternative selections available as substitutions to lunch selections:

Deep-dish baked asparagus and woodland mushroom quiche

Whole wheat penne pasta with grilled chicken, spinach, artichoke and roasted peppers in a
tomato-basil olive oil sauce

Chicken & shrimp pad Thai

Oven-baked halibut filet topped with Provencal crumb crust

Spicy ginger chili beef tenderloin tips with sautéed Chinese greens

Chicken tikka with basmati rice and naan bread

Twelve-vegetable spicy stir-fry

Selection of pastries, cookies and fruit kebabs

Freshly brewed regular & decaffeinated coffee, selection of traditional & herbal teas

34.99

ADDITIONAL ITEMS TO ENHANCE YOUR BRUNCH SELECTION

Toaster station of variety of fresh bagels accompanied with a selection of cream cheeses 2.95

Eggs Benedict 5.95

Chef's omelet station 6.25

Additional salad selection for 1.00 per salad

Peel & eat shrimp 3.95

Seafood platter 9.95

Antipasto platter 6.95

Stir-fry station with twelve vegetables, shrimp & chicken 6.95

Chef's interactive pasta station 6.95

One (1) additional cavery item 4.95 - Two (2) additional cavery items 7.95

Chef's chocolate fountain 5.95

Fresh fruit & berries 4.95

COCKTAIL RECEPTION

MENU SUGGESTIONS

FINE ARTISAN CHEESES

Canadian reserve 3-year aged cheddar, oka, champfleury, rondoux triple crème and chevrita.
Served with fresh baked baguette and assorted crackers, garnished with grapes, deluxe nuts and dried fruit
5.99

TRADITIONAL CHEESE BOARD

Cheddar, marble, Swiss and brie served with assorted crackers, garnished with grapes
4.99

FRESH FRUIT PLATTER

An array of honeydew, cantaloupe, watermelon, pineapple, grapes and berries
3.99

TROPICAL FRUIT PLATTER

Fresh and juicy mango, papaya, kiwi, golden pineapple, cantaloupe and dragon fruit
5.99

VEGGIE CRUDITÉS & DIPS

Market-fresh cut vegetables – peppers, carrot, celery, cucumber, cherry tomatoes and broccoli with humus
and peppercorn ranch and roasted red pepper dips
2.99

MIXED-GRILL PLATTER

Grilled shrimp skewers, lamb chops, beef kebabs, chicken satays and hot Italian sausage & peppers kebabs
11.99

GOURMET MINI SANDWICHES

Artisan baked multi-grain and sour dough mini buns with a variety of gourmet fillings: grilled chicken & peppers,
roasted Angus prime rib & caramelized onions, smoked ham avocado & brie,
poached Atlantic salmon & pea sprouts, finest albacore tuna, grilled vegetables 7.99

CLASSIC SANDWICH PLATTER

Assorted cocktail sandwiches - blackforest ham & cheddar, roast turkey & Swiss, roast beef & horseradish, tuna salad and egg salad.
5.99

SIGNATURE OYSTER BAR

Selection of the finest fresh oysters & condiments
Priced according to required content & market price

SUSHI BAR

Selection of the finest sushi
Priced according to required content & market price

SELECTION OF THE CHEF'S COLD CANAPÉS

One dozen each of:
Smoked salmon rosettes topped with capers & fresh dill, Shrimp salsa on cucumber rounds
Prosciutto & melon, Antipasto & bocconcini on calabrese, Herb goat cheese barquettes
(60 pieces per tray)
165.00 per tray
(No substitution available for the above tray selection)

SELECTION OF THE CHEF'S HOT HORS D'OEUVRES

One dozen each of:
Chicken satay, Butter-pecan shrimp, Mini vegetable spring rolls, Mushroom tarts, Feta & sun-dried tomato phyllo,
Various dipping sauces
(60 pieces per tray)
165.00 per tray
(No substitution available for the above tray selection)

COCKTAIL RECEPTION

MENU SUGGESTIONS

BRUSCHETTA DUO PLATTER

Classic - vine ripened Roma tomatoes, garlic and fresh basil
Woodland mushroom - pan roasted oyster, shiitake and portobello mushrooms tossed in herbed-garlic olive oil
and served on toasted baguette and flatbreads
4.99

PUB-STYLE COMBO PLATTER

Chicken wings, onion rings, breaded chicken filets and nacho chips, served with plum sauce, barbeque sauce,
hot sauces, salsa and sour cream
8.99

GOURMET DIPS & SPREADS WITH PITA, BAGUETTE AND NACHO CHIPS

Roasted red pepper dip, artichoke & asiago dip, hummus, salsa and guacamole served
with grilled pita triangles, baguette and crisp nacho chips
4.99

SMASHED POTATO MARTINIS

Smashed roasted-garlic, truffled Yukon gold, or sweet potatoes.
Toppings – grilled shrimp, pan seared scallops, beef tenderloin or grilled vegetables
Sauces – red Thai curry, saffron crème, merlot demi glace or roasted garlic
19.99

SHRIMP SHOOTERS

Black tiger shrimp with spicy cocktail sauce in a shooter glass
5.99 (based on 3 shooters per guest)

INTERACTIVE FOOD STATIONS

(Minimum number of guests required)

SUSHI CHEF

Sushi making showcased in front of your guests by professionally trained sushi master chefs.
12.99
(based on 3 pieces of sushi per guest)

EAST COAST OYSTER BAR

Fresh-shucked PEI Malpeques, Rocky Bays and New Brunswick BeauSoleils, served with
signature mermaid sauces to bring out flavour
11.99

CHEF-CARVED BEEF TENDERLOIN

Served with gourmet multi-grain and sour dough buns, fine mustards and condiments
15.99

*All food prices are per person and are subject to applicable taxes and service charge
All prices are subject to change without notice.

COCKTAIL RECEPTION

MENU SUGGESTIONS

SIGNATURE SELECTION OF COLD CANAPÉS

Antipasto bocconcini crostini
Prosciutto & cantaloupe
Mini crostini of beef & balsamic caramelized onion
Shrimp salsa on cucumber
Smoked salmon with chive cream cheese

38.80 per dozen
(Minimum order of 2 doz.)

SIGNATURE SELECTION OF HOT HORS D'OEUVRES

Asian Flavours:

Chicken satay
Szechwan beef satay
Panang shrimp
Dragon shrimp
Mini cashew chicken spring rolls
Mini shrimp spring rolls
Mini vegetable spring rolls
Szechuan beef spring rolls
Crab rangoon

Southwest Flavours:

Chicken chilito
Chicken quesadilla
Southwest spring rolls
Santa Fe chicken
Beef empanadas
Shrimp-andouille kebabs

Mediterranean Flavours:

Feta & sun-dried tomato phyllo
Spanakopita
Artichoke & kalamata olive tart
Portobello puff pastry
Chorizo sausage calzone
Breaded parmesan artichoke hearts
Wild mushroom in phyllo beggar's purse

Comfort Flavours:

Mushroom tarts
Mini beef wellingtons
Mini chicken wellingtons
Breaded herb & cheese stuffed mushrooms
Vegetable samosas
Brie & raspberry en croute

Specialty Seafood Flavours:

Coconut shrimp
Butter-pecan shrimp
Bacon-wrapped scallops
Shrimp, herb & cheese phyllo purse

38.80 per dozen
(Minimum order of 2 doz.)

ASSORTED FRENCH PASTRIES

Individual portions of assorted delectable cakes and pastries
29.85 dozen

DECADENT CHOCOLATE FOUNTAIN

A mouthwatering combination of Belgian, white OR milk chocolate with an array of seasonal exotic fruit.
10.25 per guest

ASSORTED TRAY OF FRESH BAKED GOURMET COOKIES

Oatmeal & raisin, white chocolate macadamia, chocolate chunk and double chocolate
17.45 per dozen

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DINNER MENU

BANQUET STYLE

SUGGESTIONS

Each dinner menu selection includes, fresh baked dinner rolls, your choice of soup or salad, your choice of dessert, and fresh brewed regular and decaffeinated coffee & traditional and herbal teas

MAIN COURSE

COMBINATION PLATES

Oven-Roasted Chicken Supreme & Beef Tenderloin
with port wine and shallot reduction
52.99

GROUP
FAVOURITE

Oven-Roasted Chicken Supreme & Fresh Atlantic Salmon
with a grain mustard sauce
49.99

Beef Tenderloin & Black Tiger Shrimp
with garlic & herb butter
52.99

Grilled Atlantic salmon & jumbo shrimp
with saffron essence
49.99

GREAT
VALUE

Mixed Grill Trio Double lamb chop, veal tenderloin and pork tenderloin
with natural pan jus reduction
58.99

Beef Tenderloin & Broiled Lobster Tail
with béarnaise sauce
65.99

Chicken Supreme
stuffed with roasted red pepper, spinach & ricotta cheese
47.99

Prosciutto-wrapped pork tenderloin
with apple jus
42.99

Butter Chicken
boneless chicken marinated in an Indian-spiced rich butter sauce served
with steamed basmati rice and naan
39.99

Pan-seared Jail Island Atlantic salmon
with lemon-thyme sauce
42.99

Roasted beef tenderloin
with and a port wine reduction
48.99

Prime rib with Yorkshire pudding, horseradish and rich pan juices
49.99

12oz Veal chop
with wild mushroom sauce
52.99

Grilled Alberta centre-cut striploin steak
49.99

* Prearranged Children's portions and Vegetarian selections are available. Please arrange details with our Event Coordinator

Add Soup or Salad
as an extra course
3.99

Add Sorbet or
Champagne Ice to
refresh your
palate 1.99

ADDITIONAL COURSES TO PAIR WITH DINNER BANQUET STYLE MENUS

Chilled Jumbo Tiger Shrimp Cocktail -on lettuce with lemon wedges and spicy cocktail sauce 13.99

Vegetarian Antipasto Plate - grilled and marinated eggplant, zucchini, roasted peppers, asparagus, mushrooms, marinated artichokes, olives, sun-dried tomatoes, basil bocconcini. 11.99

Antipasto Plate - parma prosciutto, capicola, calabrese salami, grilled and marinated eggplant, zucchini, roasted peppers, asparagus, mushrooms, marinated artichokes, olives, sun-dried tomatoes and basil bocconcini 14.99

Seafood Antipasto Plate - grilled & marinated calamari, shrimp, scallops, mussels, grilled and marinated eggplant, zucchini, roasted peppers, asparagus, mushrooms, marinated artichokes, olives, sun-dried tomatoes and basil bocconcini 17.99

SOUP, SALAD, VEGETABLE & SIDE SELECTIONS TO PAIR WITH LUNCH & DINNER BANQUET STYLE MENUS

SOUP SELECTIONS

Roasted tomato bisque with parmesan croutons
Classic minestrone

Carrot & ginger puree with chive sour cream

Autumn harvest-butternut squash, sweet yams and carrots garnished with glazed apples

Roasted Yukon gold potato and leek, garnished with crispy leek strands

Fire-roasted three-onion with three-cheese croutons (Add 1.49)

Woodland mushroom puree garnished with sautéed medley of mushrooms & herb crème fraîche

Roasted vegetable bisque garnished with basil-pesto and focaccia croutons

Chicken, lemongrass and fine cut-vegetable consommé

Shrimp & lobster bisque garnished with grilled shrimp satay (Add 2.49)

Seafood chowder (Add 1.49)

Duo of white and green asparagus soups (Add 1.99) *seasonal availability.*

SALAD SELECTIONS

ClubLink Harvest Salad, trio of crisp iceberg, romaine & radicchio lettuce topped with English cucumbers, field tomatoes, celery & carrot accompanied with poppyseed dressing.

Mesclun salad greens with aged balsamic vinaigrette or a creamy lemon honey dressing.

Mediterranean salad, bibb lettuce & radicchio, cucumber, field tomatoes, red onions, trio of peppers, black olives and feta tossed in a lemon oregano dressing.

Classic Caesar salad with shaved Parmagianno and crispy garlic croutons (Add 1.99)

Mesclun greens wrapped in a cucumber ribbon dressed with cherry tomatoes and three berry dressing (Add 1.99)

Sliced vine ripe tomatoes & bocconcini around mesclun greens with aged balsamic, olive oil & fresh basil (Add 1.49)

VEGETABLE SELECTIONS

Choice of two:

Medley of market fresh vegetables (counts as two choices)

Broccoli florets

Buttered carrots

Green and yellow beans

Vegetable bundles (Add 1.99)

Asparagus bundles (Add 1.99)

Grilled market vegetables (Add 1.99)

SIDE SELECTIONS

Choice of one:

Herb-roasted mini potatoes

Garlic mashed potatoes

Sweet potato and Yukon mash

Double-baked stuffed potato (Add 1.99)

Steamed basmati rice

Rice pilaf

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VEGETARIAN OPTIONS TO PAIR WITH DINNER BANQUET STYLE MENUS

Vegetable Strudel

Grilled vegetables, assorted mushrooms and chevre rolled in a phyllo pastry served with a roasted tomato-basil sauce

Agnolotti Pasta

Stacked medallions stuffed with spinach and cheese OR butternut squash and grilled vegetables

Twelve-Vegetable Stir Fry

Flash-sautéed fresh vegetables, tossed in a ginger coriander broth with Shanghai noodles

Woodland Mushroom & Asparagus Flan

Sautéed medley of shitake, oyster, cremini and portobello mushrooms with asparagus baked in a savoury crust, served with a roasted red pepper sauce

Eggplant Parmesan

Layers of breaded eggplant with basil-tomato sauce and parmesan cheese baked and served with herb risotto
Vegetarian items will be charged as main course selection.

DESSERT SELECTIONS TO PAIR WITH DINNER BANQUET STYLE MENUS

Gourmet Individual Style Desserts

(Add 1.99)

Trio of mini cheesecakes: Tahitian vanilla, mango and pistachio cheese cakes set on a chocolate ribbon

Warm brioche & butter pudding- steamed bread & butter pudding topped with a rich caramel-butterscotch sauce

Molten chocolate lava bombes- warm dark chocolate sponge cakes with molten chocolate centers

Blueberry clafouti: blueberry pudding with a hint of lemon

Warm apple croustade with crème anglaise

Vanilla crème brulee: classic individual vanilla custards with a caramelized crust

Red velvet cup cakes with cream cheese frosting

Lemon meringue kisses: zesty lemon butter-baked tarts topped with meringue kisses

Tropical pineapple cream cake: a light vanilla sponge cake, layered with pineapple whipped cream

Cassis teardrop, white chocolate filled with blackcurrant cream and marbled cassis reduction.

Chocolate truffles, dark Swiss chocolate galette with chocolate truffle cream topped with chocolate ganache.

Classic NY style baked cheesecake, garnished with fresh berries and fruit coulis

Individual strawberry tarts

Lemon-blueberry whipped cheesecake

*Any dessert
À la mode
Add 1.49*

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All prices are subject to change without notice.

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DINNER BUFFET

STYLE SUGGESTIONS

CHAMPIONSHIP BBQ DINNER MARCHÉ

(Minimum number of guests required)

Salad Station - ClubLink Harvest Salad, trio of crisp iceberg, romaine & radicchio lettuce topped with English cucumbers, field tomatoes, celery & carrot accompanied with assorted dressings

Mediterranean salad, Italian style pasta salad, Thai noodle salad

Basil & balsamic marinated tomato, bocconcini platter

Vegetable crudités with assortment of dips

Grill station - maple BBQ chicken

Grilled 10oz center cut striploin steak topped with caramelized onions & sautéed button mushrooms

Oven baked salmon fillet with roasted tomato salsa

Medley of garden fresh seasonal vegetables, steamed new potatoes & rice pilaf

Variety of freshly baked breads and rolls

Dessert station - fresh sliced seasonal fruit

Dessert buffet including a selection of the finest assorted cakes & pastries

Freshly brewed regular & decaffeinated coffee, selection of traditional & fine herbal teas

62.99

PREMIERE CARVER DINNER MARCHÉ

(Minimum 75 guests)

Salad Station - ClubLink Harvest Salad, trio of crisp iceberg, romaine & radicchio lettuce topped with English cucumbers, field tomatoes, celery & carrot accompanied with assorted dressings

Mediterranean salad, Italian style pasta salad

Vegetable crudités with assortment of dips

Chef's carver station - hip of beef with beef jus & horseradish sauce

Chicken Parmigiana, boneless chicken breast covered with tomato basil sauce & mozzarella

Vegetarian lasagna topped with Parmigiano cheese sauce

Medley of garden fresh vegetables and roasted potatoes

Variety of freshly baked breads and rolls

Dessert station - including a selection of the finest assorted cakes & pastries

Freshly brewed regular & decaffeinated coffee, selection of traditional & fine herbal teas

54.99

ENHANCE YOUR DINNER BUFFET

Antipasto Platter – Collection of tomato & bocconcini, prosciutto & melon, olive oil & balsamic marinated and grilled vegetables, grilled calamari, capicola and salami 8.95

Smoked Atlantic salmon platter decorated with traditional garnishes 6.95

Chef's fresh pasta station prepared from a choice of pasta noodles, fine fillings & fresh pasta sauces 6.95

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DINNER BUFFET

STYLE SUGGESTIONS

ROAST PRIME RIB BUFFET

(Minimum number of guests required)

Salad Station - ClubLink Harvest Salad, trio of crisp iceberg, romaine & radicchio lettuce topped with English cucumbers, field tomatoes, celery & carrot accompanied with assorted dressings

Mediterranean salad, Italian style pasta salad, Thai noodle salad

Basil & balsamic marinated tomato, bocconcini platter

Vegetable crudité's with assortment of dips

Chef's carver station - roasted prime rib of beef with beef jus & horseradish sauce

Pan seared salmon filet with fresh lemon dill sauce

Tri-colour penne noodles with grilled herb vegetables and tomato pesto sauce

Medley of garden fresh vegetables, roasted mini potatoes and rice pilaf

Variety of freshly baked breads and rolls

Dessert station - including a selection of the finest assorted cakes & pastries

Mirror of fresh sliced seasonal fruit

Freshly brewed regular & decaffeinated coffee, selection of traditional & fine herbal teas

58.99

SIGNATURE DINNER BUFFET

(Minimum number of guests required)

Salad Station - ClubLink Harvest Salad, trio of crisp iceberg, romaine & radicchio lettuce topped with English cucumbers, field tomatoes, celery & carrot accompanied with assorted dressings

Mediterranean salad, Italian style pasta salad, Thai noodle salad

Vegetable crudité's with assortment of dips

Chicken Grand-Mère, tender chicken bound in a mushroom, pearl onion, bacon & fresh herb sauce

Penne Arrabiatta – sweet & hot peppers tossed in a rich garlic tomato sauce

Medley of garden fresh vegetables, roasted mini potatoes and rice pilaf

Variety of freshly baked breads and rolls

Dessert station - Including a selection of the finest assorted cakes & pastries

Freshly brewed regular & decaffeinated coffee, selection of traditional & fine herbal teas

49.99

Add Chef carved top sirloin of Alberta beef with beef jus & horseradish sauce

5.75

Theme buffets can be customized to complement your function

Space restrictions may not allow for buffets at all locations

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BEVERAGE PRICES

Domestic Beer	4.59 per bottle
Domestic Premium Beer	4.96 per bottle
Imported Beer	5.31 per bottle
Domestic Beer Cans	4.59 per can
Smirnoff® Ice	5.95 per bottle
Cocktail (1oz)	6.40 per serving & up
Gin, Vodka, Rum, Rye, Scotch (1 oz)	5.50 per serving & up
Regular Liqueurs (1oz)	5.50 per serving & up
Premium Liqueurs (1oz)	6.50 per serving & up
Cognac V.S. only (1oz)	7.50 per serving
White Wine per 6oz glass	6.95 & up
Red Wine per 6oz glass	7.25 & up
Alcoholic Punch	185.50 (50 guests)

*Above beverage prices are per drink and are subject to applicable taxes and service charge

Non Alcoholic Punch	84.85 (50 guests)
Virgin Cocktail	3.15 per serving
Eska Natural Spring Carbonated Water	2.59 per 355 ml bottle 4.99 per 750 ml bottle
Dasani® Purified Water	1.99 per 591 ml bottle
Fountain Softdrink	2.39 per serving
Bottled Softdrink	2.39 per bottle
Minute Maid® Juice	2.59 per serving
Powerade®	2.69 per bottle
Fresh brewed regular & decaffeinated coffee	2.05 per cup
Selection of traditional & herbal teas	2.05 per cup

*Above beverage prices are per drink and are subject to applicable taxes and service charge

ClubLink proudly serves Coca-Cola products.

All prices include: Bartender, Mix and Bar Supplies

*NOTE: A labour charge of twenty dollars (\$20.00) per hour (per bartender) will be applied if beverage sales do not exceed two hundred and fifty dollars (\$250.00) per bar. (Minimum four hours)

All prices are subject to change without notice.

EVENT WINE LIST

WHITE WINES

BERINGER STONE CELLAR - CHARDONNAY
37.95

GALLO FAMILY VINEYARDS – PINOT GRIGIO
28.95

STERLING VINTNERS – CHARDONNAY
39.95

GABBIANO – PINOT GRIGIO
38.95

PELLER ESTATES FAMILY SERIES - CHARDONNAY
28.95

TRIUS - REISLING
34.95

WOLF BLASS EAGLE HAWK - CHARDONNAY
34.95

LINDEMAN'S CAWARRA – SEMILLON CHARDONNAY
31.95

LOS ARBOLES – CHARDONNAY
35.95

These wines were carefully selected to complement all of our main dishes.
Wine selection subject to availability from L.C.B.O. & S.A.Q.

SPARKLING WINE

SEAVIEW
35.95

EVENT WINE LIST

RED WINES

BERINGER STONE CELLAR - CABERNET
37.95

STERLING VINTNERS – MERLOT
39.95

BAREFOOT – CABERNET SAUVIGNON
29.95

GABBIANO – CHIANTI
38.95

TRIUS - MERLOT
34.95

WOLF BLASS EAGLE HAWK - SHIRAZ
36.95

PELLER ESTATES FAMILY SERIES – CABERNET / MERLOT
28.95

LINDEMAN'S CAWARRA – SHIRAZ / CABERNET
31.95

LOS ARBOLES – MALBEC
31.95

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Private Membership

ClubLink Scorecard

Wedding Receptions

Meeting & Conference Services

Corporate Golf Events

Golf Instruction

Corporate Merchandise

Banquet Services