

EVENTS PACKAGE

By Millcroft Catering

Thank you for considering **Millcroft Catering** for all your catering needs. We are pleased and proud to offer a fresh approach to food and service. We believe that our customers know what they want and what they wish to pay. Our function is to guide and facilitate, making the whole process an enjoyable and smooth experience.

Millcroft Golf Club Perfectly located in north Burlington we are ready to make your event one to remember. Seating up to 80 people the banquet & dining rooms open onto our two-tiered back deck which overlooks the 18th fairway and greens providing a spectacular setting for your next event. With ample parking and a climate-controlled club house paired with our experienced staff and on site event planner look no further for all your event needs.



Indian Wells Golf Club offers the ideal setting for corporate and private events. Our remodeled banquet facility can accommodate up to 160 people and features a spectacular view of the surrounding golf course, ample onsite parking, private entrance and large wrap-around deck. The room is equipped with air conditioning, dimmer lights and a cordless microphone system. A fully stocked bar, neutral décor, permanent dance floor and lighted ceiling feature makes the banquet room a complete venue for any event.



All Events Include:

- Exclusive coordination with our planner and executive chef who will be directly involved in the process from start to finish
- Exclusive use of the Banquet Room- We only host one event at a time
- Linen in a variety of colours
- Set up, tear down and wait staff



Millcroft Catering makes for a worry-free event experience. We have a professional staff ready to help you with all the details to ensure your event is a grand success

Contact us today and let the planning begin!

2155 Country Club Drive - Burlington, ON L7M 4A8
(905) 332-5111 ext 34
www.millcroftcatering.ca

Cocktail Reception Menu Options

Passed Hors D'oeuvres

Hot

Beef sliders with cheddar and bacon
Pulled pork slider with apple slaw
Turkey and brie sliders
Ricotta and spinach arancini
Vegetable spring roll
Assorted quiche
Coconut crusted tiger prawns
Maple glazed bacon scallops
Chicken satay with peanut sauce
Hoisin glazed beef satay
Beef Wellington
Mini grilled cheese
Mini French fry cups

Cold

Bruschetta
Pate en croute
Smoked salmon and dill cream cheese
Smoked duck with cherry compote
Freshly shucked oysters
Assorted sushi
Shrimp cocktail
Mango chicken with tropical salsa
Pear, blue cheese and candied walnut cup
Summer salad cup
Tomato and bocconcini cup
Strawberry and goat cheese bruchetta

Stations

Carved Roast Beef Au Jus with Yorkshire Pudding
Carved Beef Wellington
Sushi Bar
Oyster Bar
Taco Bar

Platters and Dips

Vegetable Crudité and Dip
Fresh Fruit and Berries
Charcuterie Board
A variety of Local and Imported Cheeses artfully presented with Grapes, Berries and Crackers
Hummus, Baba Ganoush, Spinach Dip
Pickle Tray
Shrimp served with Cocktail Sauce and Lemon
Smoked Salmon, with Red Onion, Capers and Lemon
Assorted Sushi



Dinner Menu Options

Appetizers

Salad-plated

- Mixed Greens with julienned carrot, cucumber and grape tomato drizzled with balsamic dressing
- Caesar Salad with fresh bacon, croutons and parmesan cheese
- Arugula Salad with tropical fruit, slivered almonds and shaved coconut drizzled with poppy seed dressing
- Heritage Mixed Greens with sundried cranberries, candied walnuts and goat cheese drizzled with balsamic dressing
- Bib Lettuce Salad with grilled pear and stilton cheese with rice wine vinaigrette
- Waldorf Salad, raisins, celery, apple, candied walnuts all tossed together in a creamy dressing on bib lettuce
- Heirloom Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette
- Raw Summer Squash Salad with fresh herbs and red onion with rice wine vinaigrette
- Mixed Heritage Greens topped with shaved fennel and apple salad with citrus dressing
- Marinated Baby Beet Salad with arugula with a black pepper vinaigrette

Salads-buffet

- Mixed Greens with assorted dressings
- Caesar Salad with fresh bacon, croutons and parmesan cheese
- Grilled Vegetable Salad marinated with basil and balsamic
- Summer squash salad with fresh herbs and red onion with rice wine vinaigrette
- Rustic Style Potato Salad with bacon, capers, red onion, herbs bound with a creamy Dijon dressing
- Pasta Salad with fresh red peppers, zucchini, red onion and herbs tossed in sundried tomato dressing
- Creamy Coleslaw with julienne carrot and fresh herbs
- Grilled Mushroom Salad marinated in balsamic and honey
- Tomato Salad with fresh basil and bocconcini marinated in a red wine vinaigrette
- Seafood Salad, shrimp, calamari, mussels and clams marinated in fresh peppers, red onion and dill

Soup- plated or buffet

Mushroom with Herb Cream

Carrot and Ginger

Roast Eggplant and Tomato

Roast Garlic and Potato with Bacon

Asparagus (seasonal)

Roast Vegetable with Thyme Cream

Turkey and Wild Rice

Asian Style Chicken Noodle

Potato and Leek

Roasted Butternut Squash

Main Entrees

Plated options served with choice of Potato and Seasonal Vegetables

Beef-

- Grilled Striploin Steak with red wine sauce
- Grilled Rib Eye Steak with mushroom jus
- Prime Rib with Yorkshire pudding au jus
- Roast Striploin with Bordelaise sauce
- Sirloin Steak with blue cheese
- Pan Seared Tenderloin with béarnaise sauce



Seafood-

- Pan Seared Salmon Filet with lemon butter sauce
- Pan Seared Rainbow Trout with crab compound butter
- Lake Erie Pickerel with caper butter sauce
- Stuffed rainbow trout, stuffed with fresh vegetables and herbs then grilled and served with lemon butter sauce

Poultry-

- Oven Roast Chicken Supreme with thyme butter sauce
- Half BBQ Chicken
- Grilled Lemon Herb Chicken
- Jerk Chicken
- Butter Chicken
- Chicken Parmesan
- Stuffed Chicken Supreme with goat cheese and sundried tomato
- Duck Confit Stuffed Chicken Supreme

Lamb-

- Braised Lamb Shank with rosemary jus
- Oven Roast Leg of Lamb
- Maple Pecan Crusted Rack of Lamb
- Herb Crusted Rack of Lamb

Pork-

- Grilled Double Cut Chop with apple compote
- Grilled tenderloin with apricot and prune chutney
- Stuffed Pork Loin
- Shaved Pork Loin with grilled pineapple

- Grilled Tuna with tropical fruit salsa
- Blackened Catfish with black bean salsa

Pasta-

- Penne a la Vodka
- Cheese Tortellini with tomato sauce and grated parmesan cheese
- Cheese Ravioli with mushroom cream sauce
- Hand Fashioned Potato Gnocchi in a gorgonzola cream sauce

- Farfalle with prosciutto, olives and spinach in a tomato sauce
- Lasagne, meat or vegetarian
- Spaghetti Bolognese

Optional 4th Course

Served between the Appetizer and Entrée

- Mushroom Risotto with Grilled Quale
- Smoked Duck Breast with cherry compote and goat cheese
- Antipasto- prosciutto, melon, bocconcini, marinated olives and artichoke
- Seafood Antipasto- marinated shrimp, calamari, scallop, mussels
- Shrimp Cocktail with seafood sauce and lemon
- Oysters Rockefeller
- Beef Carpaccio with frisse, grain mustard dressing, freshly shaved parmesan and cracked black pepper
- Tempura Prawns with tropical fruit and greens
- Country Style Pate with currant jelly and toast points
- Pepper Crusted Ahi Tuna with apple slaw
- Herb Crusted Lamb Chop with horseradish whipped potato
- Citrus Sorbet

Dessert

- Apple Crumble with French Vanilla Ice Cream
- Homemade Pie and Ice Cream
- Strawberry Short Cake
- Carrot Spice Cake with cream cheese frosting
- Chocolate Truffle Cake
- Belgian Chocolate Cake
- Ebony and Ivory Cake
- Double Chocolate Molten Lava Cake
- Crème Brule
- NY Cheese Cake with berry compote
- Tiramisu



Late Night

- Assorted Cakes
- Assorted Pizzas
- Beef Sliders with aged cheddar cheese / Turkey Sliders with brie and apple
- Pulled pork
- Poutine
- Candy Bar
- Donut Bar
- Chocolate Fountain
- Jumbo Pretzel with Dips

Seafood Bar- steamed mussels, calamari, shrimp, poached salmon and scallops

Chilled Seafood Display- shrimp served with cocktail sauce and lemon, smoked salmon, with red onion, capers and lemon, assorted sushi boat, poached salmon

Platters- vegetable crudité and dip | fresh fruit and berries | deli- assorted deli meats served with bread and assorted condiments | cheese- a variety of local and imported cheeses, artfully presented with grapes, berries and crackers

Breakfast Packages

Includes: Juice, coffee and tea service

Plated A

Scrambled eggs, with bacon, hash browns, toast and fruit garnish

Plated B

Eggs Benedict, 2 pieces topped with our house made hollandaise sauce and served with hash browns and fruit garnish

Plated C

Eggs Florentine, 2 pieces topped with our house made hollandaise sauce and served with hash browns and fruit garnish

Buffet A

Assorted breakfast pastries and baked goods

Buffet B

Assorted breakfast pastries and breads, fruit salad, scrambled eggs, bacon and sausage

Buffet C

Assorted breakfast pastries and breads, fruit salad, eggs benedict, pancakes

Brunch

Includes: coffee and tea service

Buffet A

Assorted bakery items
Mixed seasonal greens with assorted dressings
Charcuterie board
Fruit salad
Hash browns
Scrambled eggs
Bacon and sausage

Buffet B

Assorted bakery items
Mixed seasonal greens with assorted dressings
Grilled vegetable medley
Charcuterie board
Fruit salad
Hash browns
Eggs Benedict
Bacon and sausage
Carved roast beef with horseradish

Optional Additions

French toast, pancakes, waffles, omelet station, smoked salmon and bagels, yogurt, oatmeal, scones with fruit preserves and devon cream



Lunch Packages

Includes: Bread and butter, coffee and tea service

Plated A

Soup

-

Quiche Loraine with garden salad

-

Apple crisp with vanilla ice cream

Plated B

Soup or salad

-

Grilled chicken breast on a warm potato salad with green beans and a Dijon dressing

-

Home-made pie and ice cream

Plated C

Soup

-

Grilled Salmon salad with julienne vegetables with balsamic dressing

-

Carrot cake

Buffet A

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, soup, assorted sandwiches, plated apple crisp

Buffet B

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, grilled vegetable salad, soup, grilled pesto chicken penne with Alfredo sauce, eggplant parmesan, plated strawberry short cake

Buffet C

Mixed greens with assorted dressings, Caesar salad, tomato and bocconcini salad, grilled vegetable salad, soup, pan seared salmon with apple butter, carved roast pork loin with pan sauce, plated chocolate truffle cake

Plated Dinner Menu Suggestions

Includes: bread and butter, coffee and tea service

Plated A

Chef's Selection of Hors D'oeuvres (3 per person)

Homemade Soup (see page 3 for selection)

or

Mixed Seasonal Greens with tomato, julienne carrot and cucumber with balsamic vinaigrette

Oven Roast Chicken Supreme with Thyme Butter Sauce

-

Pan Seared Salmon Filet with Lemon Butter Sauce

or

Grilled Striploin Steak with Red Wine Sauce

Belgian Chocolate Cake

Plated B

Chef's Selection of Hors D'oeuvres (3 per person)

Mixed Seasonal Greens with tomato, julienne carrot and cucumber with balsamic vinaigrette

Homemade Soup (see page 3 for selection)

Grilled Beef Striploin Steak and Chicken Supreme Duo with herb butter sauce

Double Chocolate Molten Lava Cake

Plated C

Chef's Selection of Hors D'oeuvres (3 per person)

Arugula Salad with tropical fruit, slivered almonds and shaved coconut drizzled with poppy seed dressing

Grilled Beef Tenderloin and Grilled Jumbo Shrimp with béarnaise sauce

Crème Brule



Buffet Menu Suggestions

Includes: coffee and tea service

Buffet A

Chef's Selection of Hors D'oeuvres (3pieces per person)
Artisan bread basket
Mixed greens with assorted dressings
Caesar salad
Grilled vegetable salad marinated with basil and balsamic
Tomato salad with fresh basil and bocconcini marinated in a red wine vinaigrette
Roasted yam and lentil salad with feta cheese
Roasted new potatoes
Seasonal vegetable medley
Grilled herb chicken
Carved roast beef with horseradish and red wine sauce
Apple crumble with french vanilla ice cream

Buffet B

Chef's Selection of Hors D'oeuvres (3pieces per person)
Artisan bread basket
Mixed greens with assorted dressings
Caesar salad
Grilled vegetable salad marinated with basil and balsamic
Tomato salad with fresh basil and bocconcini marinated in a red wine vinaigrette
Seafood salad, shrimp, calamari, mussels and clams marinated with fresh peppers, red onion and dill
Yukon mashed potatoes
Seasonal vegetable medley
Pan seared salmon with lemon butter
Carved prime rib with Yorkshire pudding au jus
Assorted dessert station

Pasta Buffet

Artisan bread basket
Mixed greens with assorted dressings
Caesar salad
Choice of two pastas (see page 2)
Tiramisu

BBQ Buffet

Mixed greens with assorted dressings
Caesar salad
Coleslaw
Beef burger, sausage and hot dogs
Buns and condiments
Apple crumble with vanilla ice cream

-Buffets require a minimum of 40 people

Weddings

With over 40 years of combined experience our team will make your wedding the best it can be. From the initial planning stages, through to event finale, we will oversee every detail with consideration, attention and great care to ensure your event is a success. All packages include:

- On site professional event coordinator
- Room set up with base linen, colour overlay and head table
- Ample onsite parking
- Complimentary champagne toast
- Complimentary cake service
- Coffee and tea service with dessert course
- Tasting of the proposed menu for two guests within two months of your wedding date
- Special menu items for guests with dietary restrictions



Bar Options

Consumption Bar

Choose what you would like to offer your guests, and items are charged based on consumption.

Open Bar Packages

Standard Domestic Beer Bottles- Bud, Bud light, Blue, Alexander Keith's
Basic Bar Shots- Vodka, Rye, Rum, Gin
House Red and White Wine
Virgin Cocktails, Pop and Juice

Non-Alcoholic

Assorted soft drinks and juices

Premium

Domestic and Import Bottled Beer- Bud, Bud light, Blue, Alexander Keith's, Stella, Corona
Bar Shots- Vodka, Rye, Rum, Gin, Scotch, Tequila, Jägermeister
House Red and White Wine
Virgin Cocktails, Pop and Juice



Frequently Asked Questions

Here are some of our most frequently asked questions. If you have any additional questions, please feel free to contact us.

CAN EVENT PACKAGES BE ADJUSTED TO MEET THE NEEDS OF MY EVENT?

Absolutely! We realize each event is unique and specific needs vary, we can tailor a package to meet all your requirements

CAN WE BRING IN AN OUTSIDE CATERER AND OUR OWN ALCOHOL?

No and no, all alcohol must be purchased through our licence. If you require a special wine, liquor or favorite beer we will source it and bring it in for your event

CAN WE TAKE HOME THE LEFTOVERS OFF THE BUFFET?

No, eat what you like but at the end of the night no doggie bags

HOW DO WE PAY?

We accept all major credit cards, cheque, cash and E transfer. A 25% , non refundable, down payment is required at the time of booking. Final payment is due 7 working days prior to the event

CAN WE GET MARRIED ON SITE, WHAT IF IT RAINS?

Yes, we have locations at both venues for outdoor ceremonies. In the event of rain, we would move the ceremony indoors to the reception hall. Alternatively, we can tent your ceremony for an extra cost, one month's notice required to ensure availability

CAN WE TAKE PHOTOS ON THE GOLF COURSE?

Yes, there are lots of great photo opportunities to be had and we provide a guide to ensure you stay aware of golfers

WHEN CAN WE SET UP?

The night before if the room is available, if not you can drop off your décor, etc. and we will set it up for you when the room becomes available

CAN WE BRING OUR OWN FOOD?

No, we do not allow any outside food or beverage. We do allow a celebration cake or cupcakes and of course grandmas famous cookies!

DO YOU KNOW A DJ?

We have a complete list of vendors from DJ services to flowers to cakes!