

STRATHMORE GOLF CLUB TOURNAMENT DINING PACKAGES

PREMIER PACKAGE — \$56 per guest

Includes:

- Choice of **3 Entrées**
 - Choice of **2 Salads**
 - Choice of **2 Starch**
 - Choice of **1 Vegetable**
 - Choice of **1 Dessert**
 - Fresh Buns, Butter, Coffee & Tea
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CLASSIC PACKAGE — \$46 per guest

Includes:

- Choice of **2 Entrées**
- Choice of **2 Salads**
- Choice of **1 Starch**
- Choice of **1 Vegetable**
- Choice of **1 Dessert**
- Fresh Buns, Butter, Coffee & Tea

VALUE PACKAGE — \$38 per guest

Includes:

- **Preset Entrée:**
 - Roast Beef (Inside Round) w/ Au Jus
- Choice of **2 Salads**
- Choice of **1 Starch**
- Choice of **1 Vegetable**
- Choice of **1 Dessert**
- Fresh Buns, Butter, Coffee & Tea

Entrée Options:

- Pan Roasted Chicken Breast – DF | GF
- Alberta Top Sirloin Roast w/ Au Jus and Horseradish (+\$4 Per Guest) – DF | GF
- Roasted Turkey Breast w/ House-Made Gravy – DF | GF
- Honey Glazed Ham – DF | GF
- Slow-Braised Beef Brisket w/ Au Jus (+\$4 Per Guest) – DF | GF
- Prime Rib Burgers w/ condiments and toppings (lettuce, tomato, onion, pickles)
Add Bacon or Cheddar Slices \$4 each – DF
- Striploin Steak (+\$8 per guest) w/ Au Jus and Horseradish – DF | GF

Chef Attended Carving/Grilling Station (+\$8 per guest)

SALADS

- Classic Caesar Salad - GF
- Mixed Greens w/ House Dressings - DF | V | VE | GF
- Pasta Salad w/ House Made Vinaigrette- DF | V | VE
- Creamy Dill Potato Salad - V | GF

STARCH

- Creamy Mashed Potatoes - VE | GF
- Rice and Vegetable Pilaf - DF | V | VE | GF
- Oven Baked Mac & Cheese - V
- Baked Potato with Sour Cream, Bacon Bits & Green Onion - DF | V | VE | GF

VEGETABLE

- Seasonal Vegetables - DF | V | VE | GF

Additional vegetable selections available upon request (market pricing may apply)

DESSERT

- Cookies & Fresh Fruit - V
- Assorted Dessert Bars
- Assorted Pies & Cakes
- Sundae Bar (+\$3 per guest) - DF | V | VE | GF

PASSED APPETIZERS (Optional Add-On)

Pricing:

- \$9 per guest – choice of 2
- \$14 per guest – choice of 3
- \$18 per guest – choice of 5

Options:

- Wagyu Beef Gyoza w/ Chipotle Mayo - *DF*
- Caprese Skewers (cherry tomato, pesto bocconcini) - *V | GF*
- Chicken Satay Skewers - *DF | GF*
- Savoury Bruschetta Tart Bites - *DF | V | VE*
- BBQ Meatballs - *DF*

Dietary Index

- *GF* = Available in or is Gluten Free
- *GFF* = Gluten Free but may contain due to cross contamination
- *V* = Available in or is Vegetarian
- *VE* = Available in or is Vegan
- *DF* = Available in or is Dairy Free

LATE NIGHT SNACKS (Optional Add-On)**Pricing (per guest):**

- \$8 – Choice of 1 Item
- \$14 – Choice of 2 Items
- \$18 – Choice of 3 Items

Minimum 25 guests required

- Flatbread Pizzas (*Pepperoni, Cheese, Hawaiian*)
- Crispy Chicken Tenders and Fries with Plum Sauce
- Loaded Nachos (*Add Beef, Brisket, or Chicken \$4 Per Guest*)
- Poutine Station (cheese curds, gravy)
- Chicken Wings

ON-COURSE FOOD (Optional Add-On)

Convenient on-course service designed to keep players fuelled and on pace throughout the tournament.

ON-COURSE BBQ STATION (Staffed)

\$18 per guest

- Prime Rib Burgers
- All-Beef Hot Dogs
- Smokie Sausages
- Condiments & Toppings

Chef-attended grilling station. Ideal for shotgun starts and sponsored holes.

TACO STATION

\$18 per guest

- Beef & Chicken Tacos
- Shredded Lettuce, Cheese, Salsa, Sour Cream, Hot Sauce

BREAKFAST SANDWICH STATION

\$8 per guest

- Bacon, Egg & Cheddar Breakfast Sandwiches with Chipotle Mayo

Perfect for morning tee times and early shotgun starts.