

CONNAUGHT GOLF CLUB - Catering Menu

**WHAT' S FOR BREAKFAST?**

**Classic Continental** | muffins | Danish | yogurt berry parfait | butter | preserves | coffee

|Tea

\$15 per person

**Omelette Sandwich** | diced veggies | ham |cheese | vegetarian | English muffin

\$15 per person

**Gourmet Omelette Sandwich** | spinach & feta | mushroom, asparagus | roasted red

pepper, pesto & parmesan | bacon, tomato & cheddar | English muffin

\$17 per person

**Rosewood Classic Breakfast** | scrambled eggs | thick cut bacon |

Breakfast sausage |

home fries | English muffins | butter | preserves

\$18 per person

**French Toast Breakfast** | cinnamon French toast | scrambled eggs | thick cut bacon |

Breakfast sausage | butter | syrup

\$ 20 per person

**Yogurt & Berry Parfait** | vanilla yogurt | crunchy granola | assorted fresh berries

\$7.50 per person

**Fruit Cup**| honey dew | cantaloupe | oranges | pineapple | grapes

\$9 per person

**Fresh Fruit Platter** | freshly sliced melons | tropical fruit | grapes | fresh berries

\$11 per person

## ARTISAN SANDWICHES

**Assorted Sandwich Platter** | black forest ham & cheese | roast beef with horseradish aioli | smoked turkey with mango chutney | tuna salad tortilla wrap | egg salad croissants | vegetarian on whole wheat \$17 per person

**Deluxe Sandwich Platter** | black forest ham with brie | roasted turkey breast with caramelized red onions | shrimp with mango relish | grilled vegetable wrap with goat cheese & pesto mayonnaise | Italian salami with olive relish \$21 per person

**Assorted Wraps** | roast beef with horseradish aioli | grilled chicken with roasted red peppers | oven roasted turkey with caramelized onions | salmon & capers with soya ginger glaze | shrimp with lemon parsley butter \$23 per person

## SANDWICH BUFFET

Your Choice of Sandwich Platter (above)  
Daily Soup or One Salad of Your Choice  
Assorted Dessert Tray  
Add \$9 per person to Sandwich Platter Price

\*one serving = 1½ sandwiches

## SALADS

**Caprese** | local tomatoes | fresh bocconcini cheese | basil pistou (nut free) | balsamic glaze \$6 per person

**Artisan Tossed** | greens |grilled vegetables | goat cheese | almonds |cranberries | balsamic \$5 per person

**Mediterranean Pasta** | short-cut pasta | fresh herbs | Kalamata olives | sun dried tomatoes | bell peppers | red onion | feta | olive oil dressing \$4 per person

**Picnic Potato** | potatoes | peppers | green onion | celery | grainy mustard & dill dressing \$6 per person

**Greek** | mixed greens | cucumber | tomato | red onion | bell peppers | Kalamata olives | feta | citrus oregano dressing \$7 per person

**Traditional Caesar** | romaine | parmesan | garlic croutons | asiago Caesar dressing \$7 per person

**Quinoa** | quinoa | edamame | spinach | tomato | corn | black beans | onion | citrus dressing \$7 per person

**Couscous** | couscous | parsley | red pepper | caramelized onion | fresh lemon \$7 per person

## LIGHT MEALS

**Pasta Primavera** | penne pasta | grilled chicken | roasted vegetables | tomato herb sauce | garlic bread | Caesar salad \$23 per person

**Chicken Souvlaki** | marinated chicken breast | bell pepper | red onion | mushrooms | Greek salad | tzatziki | naan bread | basmati rice \$27 per person

**Traditional Lasagna** | beef or roasted vegetable | tomato herb sauce | mozzarella cheese |garlic bread | Caesar salad \$25 per person

**Butter Chicken** | tender chicken | cream | tomato | curry | basmati rice | naan bread \$25 per person

## CATERING MENU

**Asian Stir Fry** | chicken, beef or shrimp | assorted fresh vegetables | stir-fry sauce | rice \$25 per person

**BBQ Beef on a Bun** | marinated BBQ beef | kaiser buns | baked beans | Caesar salad \$26 per person

### MAKE IT A FULL MEAL

Additional Daily Soup OR Salad, Assorted Dessert Tray, Add \$9 per person.

\*\*FOR Outdoor caterings Soup not available.

## DINNER MENUS

**Grilled Chicken Breast with White Wine & Parmesan Cream Sauce**  
**\$35**

**Slow Roasted Alberta Beef \$40**

**Oven Roasted Atlantic Salmon Teriyaki glaze \$40**

**AAA Roast Prime Rib with Au Jus & Yorkshire Puddings \$65**

**AAA Roast Alberta Beef Tenderloin with Au Jus \$70**

**Traditional Turkey Dinner with Stuffing & Cranberry Compote \$37**

**Premium Buffet** – Choose 2 of the above entrees and add \$10 to the highest meal price.

### **All Dinner Buffets Include:**

Dinner Rolls, Butter

Chef's Choice Salad

Caesar Salad or Tossed Mixed Greens

Pasta with Marinara sauce chicken and Veg

Creamy Mashed Potatoes or Roasted Red Potatoes or Rice Pilaf  
Fresh Seasonal Vegetables

Cheesecake with Berry Coulis/ Or Sticky Toffee Pudding / Or Assorted  
Dessert Squares

**Please speak to us for plated dinners options.**

**PLATTERS**

*(EACH PLATTER SE RVES 8-10)*

**Smoked Salmon Platter** | smoked salmon | cream cheese | capers | red onions | bagels \$90

**Premier Cheese Plate** | cheddar | Gouda | marble cheese | brie | crackers | fruit garnish \$90

**Deluxe Cheese Plate** | fine European hard & soft cheeses | assorted crackers, bread sticks & crisps | fresh fruit garnish \$150

**Charcuterie Board** | fine European cheese | local specialty meats & sausage | olives | preserves | grainy mustard | crackers \$130

**Deli Meat Tray** | black forest ham | smoked turkey | salami | roast beef | sliced cheddar | Swiss cheese | fresh rolls | mustard | butter | assorted pickles \$95

**Mediterranean Platter** | falafel balls | spiced Kalamata olives | hummus | tabouli | babaganoush | chicken skewers | tzatziki | pita bread \$145

**Grilled Vegetables** | assorted grilled seasonal vegetables | olive oil | balsamic | fresh herbs \$75

**Grilled Salmon & Shrimp- 10 salmon and 40 shrimp** | salmon | shrimp | teriyaki | lemon herb marinade | served cold \$125

**Grilled Chicken Platter 10 chicken breasts** | teriyaki | Cajun | mustard | mediterranean | grilled vegetable garnish | hummus | pita | served cold \$90

**Pickles & Olives** | dills, baby gherkins, Kalamata & assorted spiced olives \$55

**Assorted Crudités** | raw fresh vegetables | ranch dip \$55

**Breads & Spreads** | assorted dinner rolls | flatbreads | flavoured & natural butters \$45

**Cheese & Chocolate** | Fine European cheeses | chocolates | fresh & dried fruit | mixed nuts \$135

**HORS D'OEUVRES**

**Price per dozen**

Crispy vegetable spring rolls with sweet chili sauce \$36

Crab cakes with roasted red pepper aioli \$95

Assorted cold canapés – vegetarian and savoury meat varieties \$65

Spanakopita \$36

Grilled chicken satay with spicy peanut & sweet soya dip \$55

Teriyaki shrimp skewers \$55

Wild mushroom & leek tartlets \$55

Gourmet Deli Sliders \$55

Mini vegetarian samosas with mango chutney \$35

Pinwheels of smoked salmon & roasted red pepper \$55

German sausage & caramelized onions in puff pastry \$55

Creamy seafood tartlets \$65

Feta & olive tartlets \$48

Mini beef wellingtons \$65

Leek & goat cheese quiche \$55

Asparagus & mushroom vol au vents \$75

Curried potato & leek turnovers \$60

Cocktail meatballs with honey garlic or madras curry sauce \$48

Boneless chicken wings – salt & pepper, mild, medium, hot, or teriyaki \$25

Beef Tenderloin Crostini with watercress, garlic aioli, parmesan & fried capers \$95

## DESSERTS

*(EA CH PL ATTER SE RVES 8-10)*

**Assorted Dessert Tray** | assorted squares | tarts | pastries | gourmet cookies \$59

**French Pastries** | mini-French pastries | petit fours | eclairs \$95

**Cheese & Chocolate** | fine cheeses | assorted chocolates | fresh & dried fruit | nuts \$125

**Fresh Fruit Platter** | freshly sliced melon | tropical fruit | grapes | fresh berries \$110

**Custom Dessert** | ask about our chef's dessert specialties.

## BEVERAGES

**Hot Beverages** | coffee | assorted black & herbal teas | cream | sugar \$3 per person

**Cold Beverages** | bottled water | assorted juices | soft drinks \$3.50 each

## LICENSED BEVERAGE SERVICE

All prices include professional bartender service, and can be set up as either host or cash

bar, or a combination. Connaught golf club must provide all liquor served in public function

rooms, as licensed by the AGLC.

Customers may bring in their own wine to the Connaught golf club and/or remove partially

consumed bottles. A Corkage fee of \$15.00 plus Gst & gratuity per bottle will be charged to BYOW.

Homemade wine is not allowed, nor is hard liquor - only commercially manufactured wines as per AGLC regulations.

## EVENT PROCEDURES & POLICIES DEPOSIT, PAYMENT AND INVOICING

**Rental Fees – \$300 + GST.**

The room rental fee of \$300 is required to hold your event date. This is due within 30 days of booking the event. Charges will be invoiced to the organizer within 3 days after the event. Payment is due upon receipt of the invoice, payable to - **2306870 Alberta Ltd.**

All contracts must be signed and returned to Connaught golf club at [souravsah@gmail.com](mailto:souravsah@gmail.com), within 30 days of reserving an event date.

### **CANCELLATION POLICY**

Full rental deposits will be refunded if the cancellation is received 120 days or more prior to the event. Cancellations received within 30 days of the event date may result in loss of the deposit unless the date can be rebooked.

Catered events cancelled within 2 days of the event date will be charged the entire invoice amount, based on the latest confirmed numbers.

### **NUMBER OF GUESTS**

An estimated head count is required at the time of booking, and will be reviewed 30 days

prior to the event. Your meal selection should be made at least 2 weeks in advance so that

staffing and preparations can be planned. Final numbers for catering are due a minimum of

3 days prior to the event date. This will be your minimum final billing amount. If additional

meals are required after the final numbers are submitted; they will be subject to availability.

### **ROOM RENTAL HOURS**

Music and Dances must end at 1:00 AM, and the room must be vacated by 2:00 AM.

### **FOOD AND BEVERAGE**

o All food and beverages consumed during your event must be purchased through Connaught golf club. Any special items such as cakes may be approved by the Food & Beverage Manager. The customer is to indemnify and hold harmless the Clubhouse, their employees and agents.

o **Health Regulations prohibit the removal of any food products from the premises.**

**Buffet products will be displayed for a maximum of 2 hour at any function to ensure the quality and integrity of the product. A 1-hour**



**time is allowed for the service of all plated meals. If your function is delayed, an additional charge may be applied.**

- o the service of alcohol beverages is subject to the inclusion of food. Connaught golf club is licensed to serve alcohol for special events from 10:00 AM to 1:00 AM. Connaught golf club staff must serve all alcohol.
- o We serve alcohol in a reasonable and professional manner. We adhere to applicable laws and regulations outlined by the AGLC. Groups or individuals who choose to disregard the laws and regulations will be asked to leave the premises.

### **GENERAL FACILITY POLICIES**

- o The Events Manager will be happy to offer guidance for your decorating needs. Tacks, pins, nails or staples may not be used in the facility, but painters' tape (not scotch tape) can be provided. In addition, the use of helium balloons, confetti, sparkles, rice, or sand is not permitted.
- o Only battery-operated candles are permitted.
- o Access to the room for decorating will depend upon other facility bookings. Decorations must be removed upon conclusion of the function unless other arrangements have been made with Connaught golf club. Connaught golf club will be happy to assist with setup or the removal of decorations, at an additional cost of \$50/hr.
- o Event hosts are responsible for the actions of their guests. Damage to the facility or property, including undue cleanup required will be billed to the event.
- o Connaught golf club is not responsible for injuries to guests or lost/stolen items.