



Social Catering Portfolio

5501 Trafalgar Rd. Hornby (Milton), ON. · 905 864 1025 · pipersheath.com

Booking & General Information

Room Capacity

One Hundred and Eighty (180) persons

Room Equipment, Décor and Entertainment

We provide full audio / visual equipment, including a LCD projector and a 92-inch retractable screen (plug and play support for Windows based PC), cordless microphone, and iPod audio support.

Our banquet space can be set-up to accommodate groups of all sizes: parties, meetings, presentations, working lunches, and more.

Please advise your Event Coordinator of your plans for décor and entertainment and we will be delighted to assist in arranging your decorative or entertainment requirements.

Beverages

The Alcohol and Gaming Commission regulates the sale of alcoholic beverages and as a licensee we are responsible for the administration of those regulations. No alcoholic beverages can be brought in from any outside sources or taken out of our licensed establishment; this includes all donated alcohol products. It is the law that all alcohol products consumed on the property must be purchased through the L.C.B.O. or Brewer's Retail by this property under our license. The earliest bar service is 11:00 a.m. and the latest bar service is 1:00 a.m. All entertainment should conclude at this time in order to vacate the facility by 2 a.m.

Catering

Piper's Heath Golf Club caters all functions that take place on the property / grounds. No food or beverage of any kind may be brought on the property of Piper's Heath Golf Club. No food / beverage prepared by Piper's Heath Golf Club may be taken off premises. If any non standard beverages are purchased by Piper's Heath for the event on behalf of the event convener a 25% surcharge will be added to the total cost of the beverages and added to the final invoice.

Guarantees

The minimum guaranteed number of guests attending your event is required ten (10) days prior to the event date and should be submitted to your Event Coordinator. If a guaranteed number is not provided before the requested date, a guest count equal to the capacity of the room will be used.

Piper's Heath Golf Club prepares all events based on the guaranteed number provided; we are unable to ensure that we will be able to provide the agreed menu and seating for numbers exceeding the confirmed attendance.

If attendance is lower than the guaranteed total provided, the client is responsible for payment for the guaranteed number.

Contracts & Deposits

A non-refundable deposit of 15% of the event total along with a signed contract, is required to confirm your event reservation at Piper's Heath Golf Club for the specified time and date. All deposits will be credited toward the total charge of your event.

Payments and Terms

Piper's Heath accepts the following forms of payment for the deposit: Cash, Cheque, Draft, Debit. Final payment must be made by cheque only. All overdue accounts are subject to an interest charge of 15% per annum.

Pricing

All prices outlined in this package do not include taxes and service charges. Current menu prices are guaranteed at the time of signing the event contract. Applicable taxes are those in place at the time of the function. An automatic gratuity of 15% is applicable to all Piper's Heath goods and services. Please note that tax is calculated on all service charges as per Revenue Canada guidelines.

Morning

Continental Breakfast

House Baked Muffins, Croissants, Danish
Bagels with Whipped Butter, Cream Cheese and Fruit Preserves
Seasonal Fruit Platter
Yogurt, Berry and Granola Parfait Station
Coffee and Tea

\$15

Hot Continental Breakfast

(minimum of 30 guests)

Scrambled Eggs
Yukon Gold Home Fries with Roasted Onions and Rosemary
Roasted Bacon, Breakfast Sausage
Pancakes
Sourdough Toast, Fruit Preserves and Table Syrup
Coffee and Tea

\$17

A La Carte

(100% of guest count required)

Mini Smoothies (Mango, Mixed Berry and Banana)

\$3

Cured Meats and Cold Cuts Platter with Baguette

\$5

Fresh Breads and Rolls with butter

\$3

Egg Muffin with one of the following

- Pancetta, Smoked Cheddar and Pepper Jam
- Smoked Salmon, Creamed Leeks and Arugula
- Peameal, Roasted Mushroom and Swiss Cheese

\$6

Breakfast Burrito with one of the following:

- Grilled Chicken, Black Bean, Salsa, Cheddar
- Smoked Salmon, Goat Cheese, Capers and Spinach
- Grilled Vegetables and Mushrooms, Arugula

\$6

Frittata with Chevre and Grilled Vegetables

\$6

Scrambled eggs, bacon and homefries

\$10

Break Out & Snacks

AM (choose one) \$6 per guest

- Cheese, cold cuts and crackers
- Mini Smoothies and Granola Bars
- Croissants and Danish

PM (choose one) \$9 per guest

- Nacho Bar with Guacamole and Picco de Gallo
- Assorted Maki Rolls with Tamari and Wasabi
- Grilled Vegetables, Marinated Olives

Anytime \$3 per guest

- Fresh Whole Fruit
- Coffee and Tea
- Bottled Water

***Choose one selection from AM and PM, plus anytime \$15 per guest**

Classic Brunch

(minimum of 40 guests)

- House Baked Muffins, Croissants, Danish, Fruit Preserves
- Classic Caesar Salad
- Mixed Greens and Fresh Vegetables with Citrus Dressing
- Scrambled Eggs with Gruyere and Chives
- Roasted Bacon, Farmer's Sausages
- Yukon Gold Home Fries with Roasted Onions and Rosemary
- Roasted Chicken Breast with Sweet Herbs and Lemon
- Fresh Fruit and Berries
- Coffee and Tea Service

\$28

Premium Brunch Buffet

(minimum of 40 guests)

- House Baked Muffins, Croissants, Danish, Breads, Whipped Butter & Fruit Preserves
- Classic Caesar Salad
- Mixed Greens and Fresh Vegetables with Citrus Dressing
- Mediterranean Pasta Salad with Olives and Grilled Peppers
- Egg Frittata with Goat Cheese, Roasted Peppers and Sweet Herbs
- Scrambled Eggs with Gruyere and Chives
- Roasted Bacon, Farmer's Sausages
- Yukon Gold Home Fries with Roasted Onions and Rosemary
- Roasted Chicken Breast with Sweet Herbs and Lemon
- Grilled Salmon with Mango and Cilantro
- Fresh Fruit and Berries
- Assorted Squares, Pastries and Cookies
- Coffee and Tea Service, Espresso and Cappuccino

\$35

Upgrade Scrambled Eggs to Eggs Benedict **\$4**

Add Smoked Salmon Platter with Bagels and Classic Garnishes **\$5**

Add Belgian Waffle Bar with Macerated Fruit, Chocolate Whipped Cream, Maple Syrup **\$5**

Add Grilled and Sliced Flank Steak with Roasted Pepper Jam **\$4**

Lunch and Dinner Buffets

Ploughman's Lunch

(minimum of 30 guests)

Green Salad with Citrus Dressing
Creamy Potato Salad with Pickles and Scallions
Freshly Baked Breads, Rolls, Buns
Assorted Charcuterie, Cold Cuts, Roast Beef, Grilled Chicken
Lettuces, Pickles, Tomatoes, Onion
Sliced Cheeses, Mustards, Condiments
Coffee and Tea Service

\$20

Add Roasted Butternut Squash and Sweet Potato Soup with Chive Crème Fraiche **\$5**

Add Potato and Scallion Soup with Grilled Bacon and Smoked Cheddar **\$6**

Add Penne with Roasted Tomato Sauce, Shaved Pecorino and Basil **\$5**

Social Lunch Buffet

(minimum of 40 guests)

Classic Caesar Salad, Roasted Garlic Croutons, Pecorino, Bacon
Pasta Salad with Olives, Roasted Peppers, Feta and Sweet Herbs
Baby Kale and Quinoa Salad with Dry Fruits and Herbs
Grilled Salmon with Dill, White Wine Mustard Sauce
Grilled Cajun Chicken Breast with Fresh Lemon
Seasonal Vegetables
Roasted Fingerling Potatoes with Rosemary
Assorted Squares and Cookies
Coffee and Tea Service

\$30

Premium Buffet

(minimum of 40 guests)

Mixed Green Salad with Fresh Veggies,
Spiced Pecans, Goat Cheese and Red Wine Dressing
Creamy Potato Salad with Pickles and Spring Onion
Cherry Tomato and Pearl Bocconcini with Fresh Basil and Good EVOO
Herb Roasted Striploin with Horseradish and Jus, Carved by the Chef
Roasted Salmon with Dill, White Wine Mustard Sauce
Grilled Chicken Breast with Lemon Thyme Jus
Grilled Vegetable Platter
Mac and Cheese with Grilled Bacon, Oven Cured Tomato and Gruyere
Assorted Squares, Pastries and Cookies
Fruit and Berries
Coffee and Tea Service

\$39

Dinner Buffet

(minimum of 50 guests)

Freshly Baked Breads and Rolls with Butter
Mixed Greens with Poached Pears, Goat Cheese and Spiced Pecans
Baby Kale Caesar Salad with Shaved Pecorino
Chickpea, White Beans with Lentils with Herbs and Lemon Dressing
Herb Roasted Striploin with Red Wine Sauce, Carved by the Chef
Roasted Chicken Supremes, Thyme Jus
Grilled Steelhead Trout with Lemon and Dill Crème Fraiche
Grilled and Marinated Vegetables
Rapini with Fresh Lemon and Chilis
Roasted Garlic Mashed Potato
Orecchiette with Roasted Mushrooms, Chives and White Wine
Assorted Dessert Pastries
Coffee and Tea

\$44

Hors D'Oeuvres

4pcs per person **\$11.95**

3pcs per person **\$8.95**

Cold Selections

Caprese Skewer – Pearl Bocconcini, Basil, Grape Tomato
Cucumber and Mango Maki Rolls, Tamari and Wasabi
Smoked Salmon Salad on Yukon Gold Latke, Chive Crème Fraiche
Watermelon Barrels with Feta and Mint
Beef Satay with Hoisin and Roasted Cashew
Poached Tiger Shrimp with Cocktail Sauce
Cucumber Barrel with Crab Salad and Chives
Country Pate, Toasted Brioche, Pickled Red Onion
Bruschetta Crostini, Pecorino, Micro Basil

Hot Selections

Crispy Asian Frenched Chicken Wing, Buttermilk and Blue Cheese Ranch
Mac and Cheese Croquette, House BBQ Sauce
Crab Cakes, Grilled Scallion Aioli
Chili Lime Grilled Prawn, Blini, Charred Pineapple Salsa
Mini Quesadilla with Roasted Corn and Oaxaca Cheese
Mini Cheeseburger, Bread and Butter Pickles, Bacon
Bacon Wrapped Scallops, Grilled Jalapeno Aioli
Mini Grilled Cheese, Tomato Soup Shooter
Vegetable Spring Rolls, Sweet Chili Plum Sauce

Interactive Stations

Build Your Own Salad Bar \$13.95 per guest

Assorted Fresh Lettuces and Green Things, Proteins, Cheeses, Vegetables, Nuts, Fruit and Dressings

Italy Meets Spain \$14.95 per guest

Assorted Niagara Charcuterie, Grilled Calamari, Merguez Sausage, Marinated Fior di Latte, Parmesan, Grilled and Marinated Portabella Mushrooms, Vegetables, Marinated Olives, House Pickles, Freshly Baked Breads, Spreads

Oyster Bar \$13.95 per guest

Freshly Shucked East and West Coast Oysters by our Chef. Garnishes Include Fresh Citrus, Cucumber Mignonette, Classical Mignonette, Hot Sauces, Fresh Horseradish

Carving Station \$19.95 per guest

Herb Roasted Beef Striploin with Red Wine Sauce, Freshly Baked Rolls and Butter, Roasted Garlic Mashed Potato, Grilled Brussels Sprout Salad

Fresh Market Garden \$9.95 per guest

A Selection of Crudités, Flatbreads, Grilled Pita, Grissini served with a Selection of Dips and Spreads, Including Warm Spinach and Chevre, Roasted Red Pepper Dip, Hummus, Herbed Yogurt and Feta, Picco de Gallo, Roasted Corn and Avocado

Platters

Cheese Platter \$9 per guest

A Selection of Canadian Cheeses, Spiced Pecans, Flatbreads and Baguette, along with Seasonal Fresh Fruit

Breads and Spreads \$5 per guest

A Variety of Freshly Baked Breads served with Butter, Roasted Pepper Hummus, Baba Ghanoush, and Olive Tapenade

Fruits and Berries Platter \$6 per guest

Assorted Berries, Honey Dew Melon, Cantaloupe, Watermelon, Pineapple, Kiwi,

Garden Platter \$5 per guest

Fresh Vegetables Including Carrots, Celery, Tomatoes, Broccoli, Cauliflower, Asparagus, Cucumber, Sweet Peppers served with Blue Cheese Ranch and Red Pepper Hummus

Plated Options

Three Course

*pre-selected entrees

\$35

First - House Cut Organic Greens, Heirloom Baby Vegetables,
White Balsamic Dressing

Second - Choice of:

Pistachio Crusted Salmon with Lemon Beurre Blanc

-or-

Roasted Chicken Supreme with White Wine Jus

-or-

Zucchini 'Cannelloni' with Spiced Chickpeas, Stewed White Beans, Tomato, Olive

Served with Roasted Garlic Mashed Potato and Seasonal Veggies

Third – Apple Crumble with Fresh Berries

Three Course

*pre-selected entrees

\$42

First – Butter Lettuce with Heirloom Beets, Radishes, Cured Tomato,
Buttermilk and Chive Dressing

Second – Choice of:

Maple Glazed Arctic Char, Fresh Citrus and Tarragon Salad

-or-

Grilled Striploin Steak, Red Wine Sauce

-or-

Zucchini 'Cannelloni' with Spiced Chickpeas, Stewed White Beans, Tomato, Olive

Served with Roasted Garlic Mashed Potato and Seasonal Veggies

Third – NY Style Cheesecake with Fresh Berries and Coulis

Add a Fourth Course

Potato and Scallion Soup with Grilled Bacon and Smoked Cheddar **\$6**

Roasted Butternut Squash and Sweet Potato Soup with Crème Fraiche **\$5**

Sweet Pea Soup with Fresh Lemon, Ricotta and Smoked Chili Oil **\$6**

Penne with Roasted Tomato Sauce, Shaved Pecorino and Basil Sprouts **\$5**

Orchiette with Sweet peas, Pancetta, Cream and Crispy Garlic **\$7**

Ricotta Gnocchi, White Wine Sauce, Fresh Herbs and Parmesan **\$7**

Drink Selections

Domestic Beer **\$7/ea**

Imported Beer **\$8/ea**

Mimosa's **\$6/ea**

Mixed Drink **\$6/ea**

House Wine Red/White **\$8.50/glass** **\$30/bottle**

Non-Alcoholic Punch **\$3/person**

Alcoholic Punch **\$5/person**

Open Bar Packages and Specialty Drinks available upon request

All prices subject to HST and gratuity.

Contact Us:

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