



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, Farmer's Sausage
Buttermilk Pancakes
Sourdough Toast, Fruit Preserves and Table Syrup
Coffee and Tea

\$17

Healthy Breakfast

Egg White and Grilled Vegetable Frittata
Berry Parfaits with Seed-Nut Muesli
Roasted Sweet Potatoes with Rosemary
Yogurt and Raspberry Muffins
Turkey Farmer's Sausage
Fresh Fruit Skewers
Fresh Juices

\$19

Add-Ons

Mini Smoothies (Mango, Mixed Berry and Banana)

\$3

Cured Meats and Cold Cuts Platter with Baguette

\$5

Fresh Breads and Rolls with butter

\$3

Toasted English Muffin with Egg and 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

Break Out & Snacks

\$3 per guest

Fresh Whole Fruit
Coffee and Tea
Bottled Water
Biscotti

\$6 per guest

Cheese, cold cuts and crackers
Mini Smoothies and Granola Bars
Croissants and Danish
Fresh Fruit and Berry Skewers

\$9 per guest

Cheese, Fruit and Crudite platters with Hummus
Assorted Maki Rolls with Tamari and Wasabi
Salumi, Grilled Vegetables, Marinated Olives

***Choose one selection from each category \$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 Smoked Cheddar and Chives
Roasted Bacon, Farmer's Sausages
Roasted Chicken Breast with Sweet Herbs and Lemon
Yukon Gold Home Fries with Roasted Onions and Rosemary
Fresh Fruit and Berries
Coffee and Tea Service

\$29

Premium Brunch Buffet

(minimum of 40 guests)

House Baked Muffins, Croissants, Danish, Breads, Whipped Butter & Fruit Preserves
Garden Kale Caesar Salad with Fried Country Ham and Asiago
Mediterranean Pasta Salad with Olives and Grilled Peppers
Egg Frittata with Goat Cheese, Roasted Peppers and Sweet Herbs
Roasted Bacon, Farmer's Sausages
Yukon Gold Home Fries with Roasted Onions and Rosemary
Grilled Chicken Breast with Sweet Herbs and Lemon Maple
Roasted Salmon with Pineapple and Mint
Fresh Fruit and Berries
Assorted Squares, Pastries and Cookies
Coffee and Tea Service, Espresso and Cappuccino

\$35

Upgrade to Eggs Benedict **\$4**

Add Carved Whole Roasted Canadian Bacon **\$4**

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

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

Upgrade Chicken to Grilled and Sliced Flank Steak with Roasted Pepper Jam **\$4**

Lunch and Dinner Buffets

Ploughman's Lunch

(minimum of 30 guests, pre-made sandwiches and wraps upon request)

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

\$21

Add Roasted Celery Root 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**

Upgrade Salads to Piper's Superfood and Classic Cobb **\$5**

Ploughmen's Plus

(minimum of 30 guests)

Piper's Superfood Salad
Bitter Greens with Citrus and Fennel
Assorted wraps and Sandwiches on Artisanal Breads including:
-House Smoked Turkey and Avocado Club
-House-made Pastrami Swiss and Sauerkraut
-Grilled Vegetables and Goat Cheese Spread
-Classic Cuban Sandwiches
Choice of soup (your call)
Freshly Baked Cookies
Fruit and Berries
Coffee and Tea Service

\$27

Social Lunch Buffet

(minimum of 40 guests)

Classic Caesar Salad, Garlic Croutons, Fried Ham and Asiago
Piper's Superfood Salad (Frisee, Kale, Assorted Pulses, Cashews,
Pepitas, Tomato, Quinoi, Sesame Dressing
Blackened Steelhead Trout with Chimmichurri Sauce
Grilled Cajun Chicken Breast with Fresh Lemon and Chives
Seasonal Market (or Garden) Vegetables
Roasted Fingerling Potatoes with Rosemary
Assorted Squares and Cookies
Coffee and Tea Service

\$32

Dinner Buffet

(minimum of 40 guests)

Mixed Bitter and Sweet Greens with Citrus, Goat Cheese and Red Wine Dressing
Classic Cobb Salad with Egg, Smoked Turkey, Avocado, Tomato, Blue Cheese and Bacon
Roasted and Raw Beets, Pearl Bocconcini with Pomegranate, Fennel and Pistachio
Herb Roasted Striploin with Horseradish and Jus, Carved by the Chef
Maple Roasted Salmon with Dill, White Wine Mustard Sauce
Grilled Chicken Breast with Lemon Thyme Jus
Grilled Asparagus and Gremolata
Mac and Cheese with House Bacon, Cured Tomato and Gruyere
Assorted Squares, Pastries and Cookies
Fruit and Berries
Coffee and Tea Service

\$39

Premium 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 and Pancetta
Chickpea, White Beans with Lentil Salad with Herbs and Lemon Dressing
Roasted Striploin with Red Wine Sauce, Carved by the Chef
Roasted Chicken Supremes, Thyme Jus
Grilled Steelhead Trout with Salsa Verde
Rapini with Fresh Lemon and Chilis
Roasted Garlic and Buttermilk Mashed Potato
Cavatelli with Roasted Mushrooms, Chives and White Wine
Assorted Dessert Pastries and Petit Fours
Coffee and Tea

\$44

Hors D'Oeuvres

4pcs per person **\$11.95**

3pcs per person **\$8.95**

Cold Selections

Salad Skewer – Pearl Bocconcini, Basil, Grape Tomato, Olive and Cucumber

Cucumber and Mango Maki Rolls, Tamari and Wasabi

Hot-Smoked Salmon Salad on Yukon Gold Latke, Chive Crème

Mini Deli Sandwiches with Pastrami and Hot Mustard

Beef Satay with Hoisin and Roasted Cashew Poached

Tiger Shrimp with Cocktail Sauce

Cucumber Barrel with Crab Salad and Chives

Duck Rillettes, Toasted Brioche, Pickled Red Onion and Pommery Mustard

Bruschetta Crostini, Aged Sheeps milk cheese, Fresh Basil

Hot Selections

Crispy Asian Frenched Chicken Wing, Buttermilk and Blue Cheese Ranch

Mac and Cheese Croquette, House BBQ Sauce

Crab Dip Croquettes, 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

Mini Fried Chicken Sandwiches, B+B Pickles, Slaw

Mini Grilled Cheese, Tomato Soup Shooter

Vegetable Spring Rolls, Sweet Chili Plum Sauce

Cocktail and Interactive Stations

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 \$12.95 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 \$18.95 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

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

Platters

Cheese Platter \$6 per guest

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

Fancy Cheese Platter \$9 per guest

French and Italian Cheeses, Crostini, Grillini, Honeycomb, Assorted Fresh Fruits and Nuts

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

Whole Smoked Steelhead Trout Fillet \$6 per guest

Crostini, Sauce Gribiche, Crème Fraiche, Pickled Onion

Plated Options

Three Course

*pre-selected entrees, vegetarian options available

\$35

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

Second – Choose Two:

Roasted Salmon with Fennel Pollen, Granny Smith Apple Mostarda

-or-

Roasted Chicken Supreme with Lemon and Rosemary, White Wine Sauce

-or-

Grilled Ontario Beef Sirloin with Peppercorn Jus

Served with Roasted Garlic Mashed Potato and Seasonal Veggies

Third – Apple Crumble with Fresh Berries

Three Course

*pre-selected entrees, vegetarian options available

\$42

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

Second – Choose Two:

Roasted Striped Bass, Radish and Citrus Salad, Maple Vinaigrette

-or-

Grilled Striploin Steak, Red Wine Sauce

-or-

Roasted Chicken Supreme with Roasted Garlic, Smoked Cheddar and Mushroom Stuffing

Served with Roasted Garlic Mashed Potato and Seasonal Veggies

Third – NY Style Cheesecake with Fresh Berries and Coulis

Add a Fourth Course

Roasted Celeriac and Bartlett Pear Soup Birch Syrup and Chives **\$5**

Golden Puree of Cauliflower and Smoked Cheddar **\$6**

Penne with Roasted Tomato Sauce, Aged Sheepmilk Cheese and Basil **\$5**

Cavatelli, Smoked Corn, Tarragon, White Wine Sauce **\$7**

Ricotta Gnocchi, Spring Onion Coulis, House Smoked Pork Belly, Parmesan Sauce **\$8**

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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