



SOCIAL CATERING PORTFOLIO

5501 TRAFALGAR RD. HORNBY (MILTON), ON.
905.864.1025 x3 • PIPERSHEATH.COM





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 130-inch retractable screen (plug and play support for Windows based PC), cordless microphone, and AUX 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.

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.

Pricing

All prices outlined in this package do not include taxes and service charges. Pricing and Menu Selections are Subject to Change Based on Market Conditions. Applicable taxes are those in place at the time of the function. An automatic gratuity of 17% 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.

Additional:

- Facility Fee Minimum: \$500 / 4hours. (Each additional hour above 4 hour min. = \$125/hr)
- S.O.C.A.N. / Re: Sound Fee: \$135.00

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 9:00 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.

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.

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.

Contracts & Deposits

A non-refundable deposit of \$500 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.

MORNING

CONTINENTAL BREAKFAST

*House Baked Muffins, Croissants, Danish
Bagels with Whipped Butter, Cream Cheese and Fruit Preserves
Yogurt, Berry and Granola Parfait Station
Fresh Brewed Regular, Decaf Coffee and Herbal Teas
Add Seasonal Fruit and Berry Platter - \$4.5*

\$19

HOT CONTINENTAL BREAKFAST

*(minimum of 30 guests)
Scrambled Eggs
Yukon Gold Home Fries with Roasted Onions and Rosemary
Roasted Bacon, Farmer's Sausage
Sourdough Toast, Fruit Preserves and Butter
Fresh Brewed Regular, Decaf Coffee and Herbal Teas
Add Fresh Sliced Fruit and Berries - \$4*

\$22

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
Add Mini Berry and Yogurt Smoothies - \$4*

\$25

BREAK OUT & SNACKS

**Choose one item. Pricing per guest.*

BREAK OUT #1 - Select One Option

Fresh Whole Fruit

Fresh Breads and Spreads Bottled Water

Cookies and Biscotti

\$3

BREAK OUT #2 - Select One Option

Cheese, Cured Meats and Crackers

Mini Smoothies and Granola Bars

Fresh Fruit and Berry Skewers

\$6

BREAK OUT #3 - Select One Option

Cheese, Fruit and Crudite platters with Hummus

Assorted Maki Rolls with Tamari and Wasabi

Salumi, Grilled Vegetables, Marinated Olives

\$9

***CHOOSE ONE SELECTION FROM EACH CATEGORY \$15 PER GUEST**

BRUNCH

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

\$35

PREMIUM BRUNCH BUFFET

(minimum of 40 guests)

House Baked Muffins, Croissants, Danish, Breads, Whipped Butter & Fruit Preserves

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

Maple Roasted Salmon with Pineapple and Mint

Fresh Fruit and Berries

Assorted Squares, Pastries and Cookies

Coffee and Tea Service, Espresso and Cappuccino

Upgrade Egg Frittata to Eggs Benedict - \$4

Upgrade Bacon and Sausages to Carved Whole Roasted Canadian Bacon - \$4

Upgrade Roasted Salmon to Smoked Salmon Platter with Bagels and Classic Garnishes - \$6

Add Belgian Waffle Bar with Macerated Fruit, Chocolate Whipped Cream, Maple Syrup - \$6

Upgrade Chicken to Grilled and Sliced Flank Steak with Smoked Pepper Jam - \$4

\$39

LUNCH 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

Add Penne with Roasted Tomato Sauce, Shaved Pecorino and Basil - \$7

\$25

PLOUGHMEN'S PLUS

(minimum of 30 guests)

Piper's Superfood Salad

Sweet and 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

\$30

LUNCH BUFFET (AVAILABLE BEFORE 3PM)

(minimum of 40 guests)

Classic Caesar Salad, Garlic Croutons, Fried Ham and Asiago

Black Bean, Chickpea and Lentil Salad with Herbs and Lemon 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

Freshly Baked Cookies and Fruit

Coffee and Tea Service

\$37

DINNER BUFFETS

DINNER BUFFET

(minimum of 40 guests)

*Mixed Bitter and Sweet Greens with Citrus, Goat Cheese and Red Wine Dressing
Roasted and Raw Beets, Pearl Bocconcini with Pomegranate, Fennel and Pistachio
Herb Roasted Striploin with Horseradish and Jus, Carved by the Chef
Whole Roasted Maple Salmon Fillets with Dill, White Wine Mustard Sauce
Grilled Chicken Breast with Lemon Thyme Jus
Grilled Asparagus and Gremolata
Roasted Fingerling Potatoes with Rosemary and Garlic
Penne with Roasted Tomato Sauce, Pecorino and Basil
Assorted Squares, Pastries and Cookies
Fruit and Berries
Coffee and Tea Service*

\$45

PREMIUM DINNER BUFFET

(minimum of 50 guests)

*Freshly Baked Breads and Rolls with Butter and Truffled White Bean Hummus
Piper's Superfood Salad
Classic Cobb Salad with House Made Bacon, Blue Cheese, Avocado, Hard Boiled Egg,
Buttermilk Dressing
Whole Roasted Beef Striploin with Red Wine Sauce, Carved by the Chef
Roasted Honey/Lemon Chicken Breasts, Thyme Jus
Grilled Steelhead Trout with Salsa Verde
Rapini with Fresh Lemon and Chilis
Roasted Garlic and Buttermilk Mashed Potato
Orchiette with Roasted Mushrooms, Chives and White Wine
Assorted Pastries and Petit Fours
Fresh Sliced Fruit and Berries
Coffee and Tea Service*

\$51

HORS D'OEUVRES

3pcs per person - \$13 | 4pcs per person - \$15

COLD SELECTIONS

- Salad Skewer – Pearl Bocconcini, Basil, Grape Tomato, Olive and Cucumber
- Cucumber and Mango Maki Rolls, Tamari and Wasabi
- Smoked Salmon Tartare on Yukon Gold Latke, Chive Crème Fraiche
- Mini Deli Sandwiches with Pastrami and Hot Mustard
- Beef Satay with Hoisin and Roasted Cashew
- Poached Tiger Shrimp with Cocktail Sauce
- Bruschetta Crostini, Aged Sheepsmilk cheese, Fresh Basil
- Cucumber Barrel with Crab Salad and Chives (\$1 Surcharge)

HOT SELECTIONS

- Crispy Asian Frenched Chicken Wing, Buttermilk and Blue Cheese Ranch
- Mac and Cheese Croquette, House BBQ Sauce
- Mini Quesadilla with Roasted Corn and Oaxaca Cheese
- Mini Grilled Cheese, Tomato Soup Shooter
- Vegetable Spring Rolls, Sweet Chili Plum Sauce
- Crab Dip Croquettes, Scallion Aioli (\$1 Surcharge)
- Mini Cheeseburger, Bread and Butter Pickles, Bacon (\$1 Surcharge)
- Mini Fried Chicken Sandwiches, B+B Pickles, Slaw (\$1 Surcharge)

COCKTAIL AND INTERACTIVE STATIONS

*Prices per guest

ITALY MEETS SPAIN

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

\$17

OYSTER BAR

Freshly Shucked East and West Coast Oysters by our Chef.

Garnishes Include Fresh Lemon, Cucumber Mignonette, Hot Sauces, Fresh Horseradish

Add Jumbo Shrimp Cocktail (2 per guest) - \$4

\$13

FRESH MARKET GARDEN

A Selection of Crudités, Flatbreads and Grilled Pita served with a selection of the following dips and spreads: Spinach and Goat Cheese, Roasted Red Pepper Hummus, Herbed Yogurt and Feta, Picco de Gallo, Roasted Corn and Avocado Guacamole

\$12

PLATTERS

**Prices per guest*

CHEESE AND SALUMI PLATTER

A variety of Canadian and International Cheeses, Cured Meats and Pate served with Breads and Crostini, Fresh and Dried Fruits, Roasted Nuts, Jams and Condiments

\$7.5

FANCY CHEESE PLATTER

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

\$11

BREADS AND SPREADS

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

\$7.5

FRUITS AND BERRIES PLATTER

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

\$7.5

GARDEN PLATTER

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

\$7.5

WHOLE SMOKED SALMON FILLET

Crostini, Sauce Gribiche, Pickled Onion, Crème Fraiche

\$8

PLATED DINNER OPTIONS

Three Course | Add \$2 for 2 main course options

*Entrees pre-selected in advance of event, vegetarian options available

THREE COURSE #1

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

Second – Choose One:

- Roasted Salmon with Fennel Pollen, Granny Smith Apple Mostarda
- Roasted Chicken Supreme with Lemon and Rosemary, White Wine Sauce
- Grilled Ontario Beef Sirloin with Peppercorn Jus Served with Roasted Garlic Mashed Potato and Seasonal Veggies

Third – Apple Crumble with Fresh Berries

\$45

THREE COURSE #2

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

Second – Choose One:

- Roasted Striped Bass, Radish and Citrus Salad, Maple Vinaigrette
- Grilled Striploin Steak, Red Wine Sauce
- 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

\$51

ADD A FOURTH COURSE

- Roasted Butternut Squash and Bartlett Pear Soup, Birch Syrup and Chives - \$9
- Curried Cauliflower and Smoked Cheddar Soup - \$9
- Penne with Roasted Tomato Sauce, Aged Sheepmilk Cheese and Basil - \$11
- Cavatelli, Smoked Corn, Tarragon, White Wine Sauce - \$11
- Ricotta Gnocchi, House Smoked Pork Belly, Parmesan Sauce - \$13

DRINK SELECTIONS

Domestic/Imported Beer - \$8.85/ea

Mixed Drink - \$8.40/ea

Mimosas - \$7.25/ea

Alcoholic Punch - \$7.25/person

Non-alcoholic Punch - \$3/person

Non-alcoholic Bar Package (Soft Drinks, Fruit Juices) - \$5/ea

Sparkling Water Bottles on Tables - \$8/bottle

Open Bar Packages and Specialty Drinks available upon request

All prices subject to HST and gratuity.

PIPER'S HEATH GOLF CLUB

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EVENTS@PIPERSHEATH.COM

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