



Social and Catering Package



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MORNING

Continental Breakfast \$19

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



Hot Continental Breakfast \$22

(minimum of 30 guests)

Scrambled Eggs

Yukon Gold Home Fries with Caramelized Onions and Rosemary

Roasted Bacon, Maple Sausage

Sourdough Toast, Fruit Preserves and Butter

Fresh Brewed Regular, Decaf Coffee and Herbal Teas

"Add Fresh Sliced Fruit and Berries - \$4



Healthy Breakfast \$25

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



BREAK OUT & SNACKS

Breakout #1 (select one option) \$3

Fresh Whole Fruit

Toasted Crostini with Caramelized Onion & Truffle Dip

Cookies and Biscotti

Bottled Water



Breakout #2 (select one option) \$6

Cheese, Cured Meats and Crackers

Mini Smoothies and Granola Bars

Fresh Fruit and Berry Skewers

Breakout #3 (select one option) \$9

Cheese, Fruit and Crudite Platters with Hummus

Assorted Maki Rolls with Tamari and Wasabi

Salumi, Grilled Vegetables, Marinated Olives



BRUNCH

(minimum of 50 guests)

Classic Brunch Buffet \$36

House Baked Muffins, Croissants, Danishes and Fruit Preserves

Classic Caesar Salad

Mixed Greens and Fresh Vegetables with Citrus

Scrambled Eggs with Smoked Cheddar and Chives

Roasted Bacon, Maple Sausage

Roasted Chicken Breast with Sweet Herbs and Lemon

Yukon Gold Home Fries with Caramelized Onions and Rosemary

Fresh Fruit and Berries

Coffee and Tea Service



Premium Brunch Buffet \$41

House Baked Muffins, Croissants, Danishes, Breads and Fruit Preserves

Classic Caesar Salad

Garden Pasta Salad

Eggs Florentine with Housemade Hollandaise Sauce

Canadian Bacon, Maple Sausages

Yukon Gold Home Fries with Caramelized Onions and Rosemary

Roasted Chicken Breast with Sweet Herbs and Lemon

Spice Roasted Roasted Salmon with Pineapple and Mint

Assorted Squares, Pastries and Cookies

Fresh Fruit and Berries

Coffee and Tea Service

Upgrade Eggs Florentine to Eggs Benedict - \$3

Upgrade Roasted Salmon to Smoked Salmon Platter with Bagels and Classic Garnishes - \$4

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

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

LUNCH BUFFETS

Available before 4pm
(minimum of 50 guests)

Ploughman's Lunch \$27

Green Salad with Citrus Dressing

Creamy Potato Salad with Pickles and Scallions

Freshly Baked Breads, Rolls and Buns

Assorted Charcuterie, Cold Cuts, Roast Beef, Smoked Turkey,

Lettuce, Pickles, Tomatoes and Onions

Sliced Cheeses, Mustards and Condiments

Coffee and Tea

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

Ploughman's Plus \$33

Pipers Superfood Salad

Sweet and Bitter Greens with Citrus and Fennel

Premium Assorted Wraps and Sandwiches on Artisanal Breads

Chef's Seasonally Inspired Soup

Freshly Baked Cookies

Fruit and Berries

Coffee and Tea

Lunch Buffet \$37

Classic Caesar Salad

Garden Pasta Salad

Blackened Salmon with Chimmichurri Sauce

Grilled Chicken Breast with Lemon and Herbs

Seasonal Market Vegetables

Roasted Fingerling Potatoes with Rosemary

Freshly Baked Cookies and Fruit

Coffee and Tea



DINNER BUFFETS

(minimum of 50 guests)

Dinner Buffet \$51

Mixed Bitter and Sweet Greens with Citrus, Goat Cheese and Red Wine Dressing

Roasted and Raw Beets, Pearl Bocconcini with Pomegranate, Fennel and Pistachios

Herb Roasted Stiploin with Horseradish Jus

Whole Roasted Maple Salmon Fillets with Dill, White Wine Mustard Sauce

Grilled Chicken Breast with Lemon Thyme Jus

Chef's Seasonal Vegetables

Roasted Fingerling Potatoes with Rosemary and Galirc

Penne with Roasted Tomato Sauce, Pecorino and Basil

Assorted Squares, Pastries and Cookies

Fruit and Berries

Coffee and Tea

Premium Dinner Buffet \$56

Freshly Baked Breads and Rolls

Piper's Superfood Salad

Classic Cobb Salad with Buttermilk Dressing

Prime Rib with Horseradish and Jus, Carved by Chef

Grilled Salmon with Salsa Verde

Grilled Chicken Breast with Lemon Thyme Jus

Chef's Seasonal Vegetables

Roasted Garlic and Buttermilk Mashed Potato

Orecchiette with Roasted Mushrooms, Chives and White Wine

Assorted Pastries and Petit Fours

Sliced Fruit and Berries

Coffee and Tea



HORS D'OEUVRES

\$16 per guest (4 pc. per guest, 4 selections) | \$19 per guest (5 selections)
*(v) vegetarian *(vg) vegan *(gf) gluten free

Cold Selection

- Salad skewer with pearl bocconcini, basil, and grape tomato (v) (gf)
- Inside outside avocado rolls, tamari, and wasabi (vg) (gf)
- Smoked salmon on potato latke, chive crème fraiche, capers (gf)
- Kalamata olive tapenade on sourdough crostini (vg)
- Flank steak satay with hoisin sauce and salted peanuts
- Poached tiger shrimp with steak spice cocktail sauce (gf)
- Bruschetta crostini with micro basil (vg)
- Chilled tomato gazpacho shooter (vg) (gf)
- Mini lox and cream cheese bagel with cucumber and pickled onion (\$1 surcharge)
- Cucumber barrel with crab salad and chives (gf) (\$1 surcharge)

Hot Selection

- Sticky spiced chicken wings with tamari lime aioli (gf)
- Mac and cheese croquette with house BBQ sauce (v)
- Mini grilled cheese with tomato soup shooter (v)
- Vegetable spring rolls with tangy peanut sauce (v)
- Coconut prawns with sweet chili sauce
- Yakitori chicken skewer with grilled scallion (gf)
- Crunchy mahi mahi mini tacos with radish slaw (\$1 surcharge)
- Crab dip croquettes with grilled scallion aioli (\$1 surcharge)
- Mini fried chicken bao, honey garlic sauce and cilantro slaw (\$1 surcharge)



COCKTAIL AND INTERACTIVE STATIONS

*Price per guest

Italy Meets Spain - \$19

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 and Spreads

Oyster Bar - \$13

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

Fresh Market Garden - \$14

A selection of Crudites, Flatbreads and Grilled Pita served with 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



PLATTERS

*Price per guest

Cheese and Salumi Platter - \$13

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

Fancy Cheese Platter - \$11

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

Breads and Spreads- \$7.5

A variety of Freshly Baked Bread served with Butter, Roasted Red Pepper Hummus, Baba Ghanoush and Olive Tapenade

Fruit and Berries Platter- \$7.5

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

Garden Platter - \$7.5

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

Whole Smoked Salmon Fillet - \$8

Crostini, Sauce Gribiche, Pickled Onion and Creme Fraiche



PLATED DINNER OPTIONS

Choose one salad, one entrée and one dessert
All entrée's served with seasonal vegetables and roasted potatoes

Salads

Mixed Greens with Tomatoes, Cucumbers, Carrots, Beets and Radishes with Maple-Citrus Vinaigrette
Tender Endives with Orange, Grapefruit, Edamame and Fennel with Lemon Vinaigrette
Traditional Caesar Salad with Crispy Bacon, Garlic Croutons, Pecorino and Creamy Dressing

Entrees

8oz Grilled Sirloin with Horseradish Jus - \$50
Chicken Supreme Marinated in Lemon, Honey and Thyme served with White Wine Sauce - \$45
Maple Glazed Filet of Salmon with Whiskey Beurre Blanc - \$51
8oz Striploin - Grilled California cut with Red Wine Rosemary Reduction - \$57
Chicken Supreme - stuffed with Arugula, Asiago and Italian Sausage, served with Natural Jus - \$56

Desserts

Warm Individual Apple Crumble Tart with Fresh Berries
New York Style Cheesecake, Fresh Berries and Compote
Warm Molten Lava Cake, Coulis and Blackberries

Add a Fourth Course

Penne with Fire Roasted Tomato Sauce, Aged Sheeps milk Cheese and Basil - \$11
Orecchiette with Brown Butter Leeks, Smoked Corn, Tarragon Cream, Fresh Buffalo Ricotta - \$13
Ricotta Gnocchi, Spring Onion Coulis, House Smoked Bacon and Parmesan Butter Sauce - \$13

DRINK SELECTIONS

Specialty Cocktails

- | | | | |
|--|-------|--------------------------------------|---------|
| • Mojito Bar (one hour) | \$550 | • Martini Bar | \$800 |
| • Caesar Bar (one hour) | \$550 | • Alcoholic Punch (rum or champagne) | \$8p.p. |
| • Italian Negroni & Spritz Bar(one hour) | \$550 | • Espresso bar | \$300 |
| • Mimosa Bar (one hour) | \$400 | | |

Consumption Bar

Draught Beer - \$10 | Mixed Drinks - \$8.40

House Wine Bottles - \$35 | Cocktails - \$12.00

Consumption bar will be charged what is consumed by the event guests. The consumption bar bill must be paid at the conclusion of the event.

Non-Alcoholic

Non- Alcoholic Bar Package includes Soft Drinks and Juices - \$5 per person

Non- Alcoholic Punch - \$4 per person

Inclusive Bar Packages

All inclusive Bar Packages Available. Please speak to your event planner to inquire about the options.

*Piper's Heath reserves the right to swap brands for equal value, based on availability. Applicable when guests' drinks are applied to a host tab. NOTE: All Ontario liquor laws apply. All alcohol consumed on site must be purchased through Piper's Heath Golf Club's license and sold to functions at retail rates. Third parties wishing to supply your function with alcohol products must do so by purchasing the product through Piper's Heath Golf Club on your behalf.

*Above beverage prices are per person and are subject to 13% HST and 17% gratuity. All prices are subject to change. Prices include bartender and all mixes for beverages.



BOOKING AND GENERAL INFORMATION

Reception Capacity:

One Hundred and Eighty (180) persons.

Room Equipment, Decor and Entertainment:

We provide full audio/visual equipment, including and LCD Projector and 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 on your plans for decor and entertainment and we would be delighted to assist in arranging your decorative or entertainment requirement. The following are not permitted: sparklers, confetti, rice, candles with exposed flame, and tacks or adhesives to affix decorations to walls, trim, floors and windows. Piper's Heath Golf Club is also pleased to offer a dance floor and staging.

Menus:

Final menu selections are required fourteen (14) days prior to your wedding date. Piper's Heath Golf Club requires you to submit written notice to finalize your menu selections. If written notice is not submitted fourteen (14) days prior to the wedding, a default menu will be prepared for the number of guests equal to the capacity of the room. Inside the fourteen (14) day period, menu choices and the minimum guarantee of guest numbers cannot be changed. Additional service/labour charges may be necessary as determined by the Club.

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.

Storage / Room Set-Up / Removal:

Piper's Heath Golf Club must be advised as to any special deliveries and room set-up requirements prior to the wedding date. Delivery of materials will only be accepted the day of the event between the hours of 9 a.m. and 5 p.m. All deliveries must be clearly labeled with the name of the supplier, the supplier contact name and the event date.

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 prepared all events based on the guaranteed numbers 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 the payment for the guaranteed number.

Contracts & Deposits:

A non-refundable deposit of \$500.00 along with a signed contract, is required to confirm your event reservation at Piper's Heath Golf Club for the specified time and date. F. 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. Piper's Heath reserved the right to adjust pricing based on market value. 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.

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. Piper's Heath Golf Club may, at our discretion, apply a \$250.00 surcharge for the service of said food. No food/beverage prepared by Piper's Heath Golf Club may be taken off premises.

Damage and Security:

Piper's Heath Golf Club is not responsible for any lost, damaged or stolen items; any items left behind after an event for more than 24 hours will be disposed of. Piper's Heath Golf Club reserves the right to inspect and control all private functions held on the property / grounds. Liability for damages to the premises will be charged accordingly. The hosts of the function are held responsible for all wedding guests. All municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of food and beverages must and will be enforced.

S.O.C.A.N / Re:Sound:

Piper's Heath Golf Club is required by law to collect royalties and tariffs, on behalf of the Society of Composers, Authors, and Music Publishers of Canada, and Re:Sound when copyright or recorded music is played. Royalties and tariffs will appear on all event invoices that have a live band or DJ. Fees are subject to change as per law.

Third-Party Contractors / Suppliers:

To better assist you, please provide contact information for each contractor / supplier you use. Please note that Piper's Heath Golf Club is not responsible for, nor guarantees, third-party goods and services, or equipment of said parties.