



Piper's Heath
Golf Club

Social and Catering Package



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MORNING

Continental Breakfast \$20

House Baked Muffins, Croissants, Danishes
Bagels with Whipped Butter, Cream Cheese and Fruit Preserves
Yogurt, Berry and Toasted Granola Parfait
Fresh Brewed Regular and Decaf Coffee, Herbal Teas
Add Seasonal Fruit and Berry Platter - \$4.50



Hot Continental Breakfast \$27

(minimum of 40 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

Fresh Sliced Fruit and Berries



Healthy Breakfast \$28

(minimum of 40 guests)

Egg White and Grilled Vegetable Frittata

Berry Parfait with Balkan Style Honey Yogurt

Roasted Sweet Potatoes with Rosemary

Freshly Baked Muffins

Turkey Farmer's Sausage

Fresh Fruit Skewers

Add Mini Berry and Yogurt Smoothies - \$4



BREAK OUT & SNACKS

*Pricing is per person

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 \$40

House Baked Muffins, Croissants, Danishes and Fruit Preserves
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 \$46

House Baked Muffins, Croissants, Danishes, Breads and Fruit Preserves
Classic Caesar Salad
Organic Quinoa with Dried Fruit and Nuts
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
Ricotta Cheese Crêpes with Blueberry Compote
Assorted Squares, Pastries and Cookies
Fresh Fruit and Berries
Coffee and Tea Service

Upgrades:

Add Spiced Roasted Salmon with Pineapple and Mint - \$7 pp

**Add Belgium Waffles, Pancakes or French Toast with
Macerated Fruit, Whipped Cream, Maple Syrup - \$6 pp**

LUNCH BUFFETS

Available before 4pm only

Minimum of 50 guests

Ploughman's Plus \$35

Roasted Pear with Arugula, Balsamic Dressing and Blue Cheese

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

Summer BBQ \$37

Cool Cucumber Salad with Dill Vinaigrette

Loaded Potato Salad with Cheese, Bacon and Onion

Sweet Potato Fries and Onion Rings with Chipotle Dip

Sticky Spiced Chicken and BBQ Beef Brisket

A Selection of Sweet and Hot Mustards

Jalapeno Corn Bread

Freshly Baked Cookies

Coffee and Tea

Lunch Buffet \$42

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 60 guests

Dinner Buffet \$57

Freshly Baked Breads and Rolls

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

Classic Caesar Salad

Herb Roasted Stirploid with Peppercorn Jus

Roasted Fresh Pickerel with Celeriac Remoulade

Grilled Chicken Breast with Lemon Thyme Jus

Chef's Seasonal Vegetables

Roasted Potatoes with Rosemary and Garlic

Penne with Roasted Tomato Sauce, Pecorino and Basil

Assorted Squares, Pastries and Cookies

Fruit and Berries & Coffee and Tea Station

Premium Dinner Buffet \$63

Freshly Baked Breads and Rolls

Classic Caesar Salad

Heirloom Tomato, Pearl Bocconcini, Cucumber, Olives and Oregon Vinaigrette

Prime Rib with Horseradish and Jus, Carved by Chef

Grilled Salmon with Dill Mustard Sauce

Stuffed Chicken Breast with Mushroom and Goat Cheese

Chef's Seasonal Vegetables

Roasted Garlic and Buttermilk Mashed Potato

Cheese Ravioli with Sundried Tomato Rose Sauce

Assorted Pastries and Petit Fours

Sliced Fruit and Berries & Coffee and Tea Station

*** Ask about our Halal Options**



HORS D'OEUVRES

\$18 per guest (4 pc. per guest, 4 selections) | \$20 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 rosette on a marble rye crostini
- Sundried tomato and goat cheese tapenade(vg)
- Flank steak satay with hoisin sauce and cashews
- Poached tiger shrimp with steak spice cocktail sauce (gf)
- Bruschetta on toasted baguette with micro basil (vg)
- Chilled tomato gazpacho shooter (vg) (gf)
- Mini lox and cream cheese bagel with cucumber and pickled onion (\$1 surcharge)
- Crostini 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)
- Field mushroom strudel with truffle aioli (v)
- Vegetable samosa with mango chutney (v)
- Coconut prawns with sweet chilli sauce
- Yakitori chicken skewer with grilled scallion (gf)
- Sharp cheddar and ale on toast "welsh rarebit" (\$1 surcharge)
- Mini fried chicken bao, honey garlic sauce and cilantro slaw (\$1 surcharge)
- Crunchy loaded fish tacos with jalapeno pico and lemon sauce (\$1 surcharge)



COCKTAIL AND INTERACTIVE STATIONS

*Price per guest

Chilled Shrimp Lettuce Wraps

\$12

Chilled shrimp duo, with butter lettuce cups, and rice paper rolls with spicy peanut sauce, slaw and cilantro garnish

Spanish Tapas

\$16

Fresh cheese and grilled onion tarts, peppercorn beef tenderloin carpaccio, warm olives, breads, chili and lemon grilled prawns, grilled peppers and hot chorizo, mussels with tomato and herbs

Oyster Bar (3-4 / guest) [GF]

\$14

East and west coast oysters freshly shucked by our chef. Garnishes include fresh citrus, cucumber mignonette, classical mignonette, hot sauces, and fresh horseradish

Add jumbo shrimp cocktail (2 per guest) - \$6

Sushi Display (3pcs / guest)

\$21

Authentic assortment of maki roll, sushi, sashimi, and California rolls with wasabi, tamari, and pickled ginger. Presented on customary platters and sushi boats

Cheese Display

\$16

A variety of Canadian and international cheeses served with breads and crostini, fresh and dried fruits, roasted nuts, jams, and condiments

Add a paired wine sampling - \$4

Steakhouse Experience

\$24

Chilled tiger shrimp cocktail, escargots in butter, warm breads, grilled asparagus, wedge salad, smoked salmon with classical garnishes and marinated feta cheese

Hot & Cold Seafood Feast

\$24

Oysters, house smoked maple salmon fillet, jumbo prawns, mussels provencal with saffron aioli, cider braised clams, baguette, sauces and garnishes

Italy Meets Spain

\$23

Artisanal Charcuterie, Crispy Calamari, Chorizo Sausage, Marinated Fior di Latte, Parmesan, Grilled Vegetables, Marinated Olives, House Pickles, Freshly Baked Breads and Spreads



PLATTERS AND FOOD STATIONS

*Price per guest

Fancy Cheese Platter \$12

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

Assorted Sandwiches \$12

A variety of Premium Assorted Wraps and Sandwiches (egg salad, tuna salad, deli meat and vegetarian options)

Fruit and Berries Platter \$9

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

Cheese and Salumi Platter \$14

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

Garden Platter \$9

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

Sweet Table (min. 60 people) \$16

The perfect end to a Festive Evening; our Sweet Table Consists of Assorted Cakes, Selection of Mini Pastries, Cookies and Fresh Seasonal Berries

Traditional Sausage Cart \$10

Selection of Gourmet Sausages and Hot Dogs served on COBS Buns with all the Traditional Accompaniments

Chinese Take Out \$13

Spring Rolls, Shrimp Chow Mein and Sweet and Sour Chicken

Thin Crust Pizza's \$14

A Selection of Homemade Gourmet Pizzas

Piper's Poutine \$14

Yukon Gold Fries and Sweet Potato Fries with Quebec Cheese Curds, Dark Chicken Gravy, Goat cheese, Bacon Lardons, Green Onions and Roasted Mushrooms

Taco Station \$14

Spicy Braised Pulled Chicken and Grilled Skirt Steaks served with Warm Flour Tortillas, Crema, Shredded Cabbage, Queso Fresco, Hot Sauces, Chips and Picco de Gallo

Slider Bar \$16

Mini Cheeseburgers, Pulled Pork Sliders, Smoked Brisket Sliders

Porchetta \$17

Whole Roasted Pork Belly rubbed with Rosemary and Fennel. Served with Slider Buns, Mustards and Spreads. (Chef attended)

PLATED DINNER OPTIONS

Choose one salad, one entrée and one dessert

**Please note a \$250 surcharge applies if two meat entrées are chosen. Vegetarian is included

All entrée's served with seasonal vegetables and roasted potatoes
Minimum of 40 guests

Salads

Mixed Greens with with tomatoes, cucumbers, carrots, beets and radishes with honey chive vinaigrette and a pastry cheese twist

Traditional Caesar salad with crispy bacon, garlic croutons, pecorino and creamy dressing

Vine tomato caprese with arugula, buffalo mozzarella, balsamic vinegar and basic sprouts (add \$5)

Entrees

8oz Sirloin - Grilled with horseradish jus- \$54

Chicken supreme - marinated in lemon, honey and thyme, served with roasted mushroom sauce - \$49

Maple glazed filet of salmon with whiskey beurre blanc - \$53

8oz Striploin - Grilled California cut with red wine rosemary reduction - \$61

Roasted Mushroom Wellington with asparagus and creamy spinach (v) - \$47

Desserts

Caramel Apple Crumble with Coconut Streusel and Vanilla Whipped Cream

New York Style Cheesecake, Fresh Berries and Compote

Chocolate Truffle Mousse with fresh berries

Add a Fourth Course

Fusilli with fire-roasted tomato sauce, aged sheeps milk cheese and basil - \$12

Rigatoni with roasted field mushrooms in a creamy garlic sauce with basil pesto and romano cheese - \$13

DRINK SELECTIONS

Specialty Cocktails (One Hour)

• Mojito Bar	\$600	• Martini Bar	\$800
• Caesar Bar	\$600	• Alcoholic Punch (rum or champagne)	\$8p.p.
• Italian Negroni & Spritz Bar	\$600	• Espresso bar	\$350
• Mimosa Bar	\$450		

Consumption Bar

Draught Beer - \$11 | Mixed Drinks - \$10

House Wine Bottles - \$38 | Cocktails - \$16.00

**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 - \$6 per person (3 hours)

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. There is a room rental fee of \$200 per hour for all social functions

Room Equipment, Decor and Entertainment:

We provide full audio/visual equipment, including an 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 requirements. 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 event 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 event, 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.

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 event. 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.

Guarentees

The minimum guaranteed number of guests attending your event is required fourteen (14) 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 prepare 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. 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 reservest he 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 onto the property of Piper's Heath Golf Club. Piper's Heath Golf Club may, at our discretion, apply a surcharge for the service of said food. Please ask your coordinator for outside food fees. 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 event 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.