



2010 Wedding Package



LIONHEAD ROYAL ONTARIO ROYAL NIAGARA CARLISLE CENTURY PINES

WELCOME TO KANEFFGOLF

FROM OUR CHEF

It is my privilege to extend an outstanding dining experience to you, with menus which are distinct in both selection and pricing. I am committed to using only ingredients which are of the finest quality. Each selection is meticulously prepared in order to provide you, the customer, with a culinary delight. Every dish receives personal attention, from start to finish, and you can be confident that the presentation is as significant as the taste. If creating a customized dining masterpiece is something you are considering, we would also be pleased to prepare a menu specially suited to your taste and plans. Nothing is unattainable at KaneffGolf.

Grant Carson
Executive Chef

MENU

Our catering experts will work closely with you in choosing your menu selection. KaneffGolf does allow food and/or beverages to be brought onsite during an event, however it does have to be approved by our General Manager and Executive Chef and a corkage fee will apply. A liability form will must be signed by the Facilitator that releases Kaneff Corporation from any health and/or legal accountabilities. Banquet prices are subject to change without notice, and special menus may be arranged and will be priced accordingly.

GUARANTEED NUMBER

The KaneffGolf facility must be notified of the guaranteed attendance at least 72 business hours prior to the function date. The guaranteed number must be within 15% of the original agreement. The Facility prepares all banquet meals based on the guaranteed number. We will not be responsible for providing the agreed menu and seating for a number which exceeds the guarantee. In the event that the attendance is less than the guarantee the client will pay for the guaranteed number. Due to health concerns, the client is not allowed to take extra food off premises.

ALCOHOL POLICY

(KaneffGolf adheres strictly to all LCBO regulations)
Visit www.kaneffgolf.com for House alcohol rules and regulations.

CLUBHOUSE

The KaneffGolf facility must be advised of all entertainment being provided by the customer for functions. Also, please advise us as to the delivery time of any equipment, which is being used at your function. A charge will be added to all functions having music with their event. This charge represents the SOCAN fee, which is now being levied by SOCAN.

DEPOSITS

Your deposit is due no later than seven (7) days after tentatively booking the room(s). In the event of a cancellation the deposit is non-refundable. If deposit has not been received by the due date, Lionhead has the right to release the space.

WEDDING & SOCIAL FUNCTION POLICIES

Clients are provided with an estimate of their expenditure one month prior to the function. The KaneffGolf Facility must receive payment of this amount one week prior to the function, either by cash, credit card or certified cheque. An itemized invoice will be forwarded following the event.

PACKAGE #1

(Buffet service)

Complimentary Bride and Groom's dinner or Tasting for up to four (4) people
Non-alcoholic punch during reception
Five (5) hours open bar (standard rail, domestic beer)
Two (2) bottles of wine per table TIER 1. Sparkling wine excluded.
Unlimited soft bar (juice, pop, coffee, tea)
Complimentary cake cutting
Late night table (Lionhead enhances your wedding cake with coffee and sliced fruit)
Lionhead standard linens
Use of bridal suite
On site gazebo for pictures
Use of our in house audio visual equipment
Applicable Room rental, SOCAN Fee
Wireless internet and Complimentary parking

MENU:

Assorted freshly baked rolls, loaves and dairy butter
Lionhead spring mix salad with house vinaigrette
Wheatberry salad with sultanas tossed in a honey ginger vinaigrette
Tuscan bean salad garnished with peppers and infused with a sundried tomato pesto
Wild and tame rice salad with roasted butternut squash and air dried cranberries tossed in a maple sherry vinaigrette.
Medallions of oven roasted striploin with a pan jus and frizzled onions
Roast air chilled chicken with a nage
of smoked side bacon, button mushrooms and pearl onions.
Penne rigate tossed with a rocket arugula and grape tomato salad perfumed with white truffle oil and parmesan
Herb roasted white and red baby potatoes
Medley of yellow and green beans
Assortment of cakes and flans
Freshly brewed coffee and selection of teas

\$99 per person
(including tax and service charge)

PACKAGE #2

Complimentary Bride and Groom's dinner or Tasting for up to four (4) people
Non-alcoholic punch during reception
Five (5) hours open bar (standard rail, domestic beer)
Two (2) bottles of wine per table TIER 1. Sparkling wine excluded.
Unlimited soft bar (juice, pop, coffee, tea)
Complimentary cake cutting
Late night table (Lionhead enhances your wedding cake with coffee and sliced fruit)
Lionhead standard linens
Use of bridal suite
On site gazebo for pictures
Use of our in house audio visual equipment
Applicable Room rental, SOCAN Fee
Wireless internet and Complimentary parking

MENU:

Assorted freshly baked rolls, flatbreads and dairy butter

APPETIZER

Choice of either:

SOUP or FAMILY SERVICE SALAD

ENTRÉE

Grain Fed Chicken Supreme
Thyme and mustard pan jus
Herb roasted white and red baby potatoes
Medley of seasonal vegetables

DESSERT

Decadent mocha fudge torte
Drizzled with fruit coulis
Freshly brewed coffee and selection of teas

\$115 per person
(Including tax and service charge)

PACKAGE #3

Complimentary Bride and Groom's dinner or Tasting for up to four (4) people
Non-alcoholic punch during reception
Five (5) hours open bar
(premium liquor and liqueurs, imported beer, Martini, cocktails & Sparkling Wine Toast)
Two (2) bottles of wine per table TIER 2. Sparkling wine excluded.
Premium soft bar
(To include: espressos, cappuccinos and bottled still and mineral water)
Complimentary cake cutting
Reception and Late Night Table
Four (4) Course Meal
On site gazebo for pictures
The use of our in house audio visual equipment
Applicable Room rental, Socan Fee
Wireless internet and Complimentary parking
Full length white tablecloths, Lionhead white chair covers with your choice of sash
Use of the executive boardroom for your bridal party

RECEPTION

Imported and domestic cheese presentation
Garden fresh crudite with house dipping sauce
Assorted hot hors d'oeuvres (2.5 pieces p.p.) to include: Braised meatballs, Vegetarian spring rolls
Mini quiche, Chicken satay, Beef satay, Spanakopitas, Forest mushroom in puff pastry

MENU:

Assorted freshly baked rolls, flatbreads and dairy butter
Choice of Soup and Family Service Salad

ENTRÉE

Choice of two (2). Duplicates permitted.
Bacon wrapped beef tenderloin, air chilled chicken breast, black tiger shrimp skewer, dorne of atlantic salmon
with Gorgonzola and portobello nage, Peach and cilantro salsa
Pearl barley risotto with fresh peas and baby spinach medley of fresh vegetables

DESSERT

French crepes stuffed with amarena cherry ice cream, blood orange fruit ice truffle, infused berry compote
Freshly brewed coffee and selection of teas

LATE NIGHT TABLE

Assorted sandwich trays, Chocolate fountain and fresh fruit display
Your wedding cake cut and presented
Freshly brewed coffee and selection of teas

\$130 per person
(Including tax and service charge)

PACKAGE #4

Complimentary Bride and Groom's dinner or Tasting for up to four (4) people
Non-alcoholic punch during reception
Five (5) hours open bar
(premium liquor and liquers, imported beer, Martini, cocktails & Sparkling Wine Toast)
Two (2) bottles of wine per table TIER 3. Sparkling wine excluded.
Premium soft bar
(To include: espressos, cappuccinos and bottled still and mineral water)
Complimentary cake cutting
Reception and Late Night Table
Five (5) Course Meal
On site gazebo for pictures
Use of our in house audio visual equipment
Applicable Room rental, Socan Fee
Wireless internet and Complimentary parking
Full length white tablecloths, Lionhead white chair covers with your choice of sash
Use of the executive boardroom for your bridal party
Lionhead gold or silver charger plates

RECEPTION

Imported and domestic cheese presentation, Garden fresh crudite with house dipping sauce
Assorted hot hors d'oeuvres (2.5 pieces per person) to include:
Baby lamb chops, Vegetarian spring rolls, Mini quiche, Chicken satay, Beef satay, Braised meatballs, Spanakopitas
Bacon wrapped scallops, Forest mushroom in puff pastry

MENU:

Assorted freshly baked rolls, flatbreads and dairy butter
Choice of Soup and Family Service Salad
Choice of Pasta or Sorbet

ENTREE

Roast provimi veal striploin and king crab legs
béarnaise mousseline, marsalla mushroom ragout
Rosemary and olive oil roasted fingerling potatoes, medley of fresh vegetables

DESSERT

Chocolate lattice tower filled with hazelnut mousse, Kiwi passion fruit drizzle
Freshly brewed coffee and selection of teas

LATE NIGHT TABLE

Assorted sandwich trays, Chocolate fountain and fresh fruit display
Your wedding cake cut and presented,
Freshly brewed coffee and selection of teas

\$145 per person
(Including tax and service charge)

Soup, Salad and Pasta Options

SOUP

Classic Minestrone

- Cream of Fire Roasted Plum Tomato with sharp English cheddar
- Puree of Autumn Squash with ginger, sultanas and roasted almonds
- Wild Mushroom Bisque with Cognac and fresh rosemary
- Fire Roasted Tomato with sharp English Cheddar
- Charred Corn and Andouille Chowder

SALAD

- Caesar Salad Romaine hearts tossed in a creamy garlic dressing & topped with oven roasted croutons
- Summer Berry Hand picked field greens with seasonal berries, red onion, pepitas dressed with roibios tea vinaigrette
- Kaneff Greens Sweet and bitter greens, grape tomatoes, feta and cucumber drizzled with aged balsamic olive oil

PASTA

(Premium Course)

- Cannelloni Meat and cheese filled with red and white sauces parmesan and chive
- Agnolotti Venison and Chianti filled pasta with Porcini cream
- Gnocchi Lemon and sage Sicilian pasta, brown butter, tomato and olive
- Gemilli Beet infused pasta twists, yellow zucchini and saffron nage

SORBET

(Premium Course)

(served in a martini glass with fresh fruit)

- Champagne
- Chai tea
- Blood orange
- Pink grapefruit

LATE NIGHT AND RECEPTION ENHANCEMENTS

SEAFOOD BUFFET

Assorted hot and cold fish and shellfish, rice, potatoes, breads, oils

\$17.95 per person

ANTIPASTO BAR

Grilled vegetables, sliced Italian meats, cheeses, Assorted mini pizzas, foccaccia, calabrese oils and vinegars

\$13.95 per person

SWEET TABLE

Assorted cakes, flans and tortes, Sliced fruit presentation, Coffee/tea

\$12.50 per person

PYRAMID OF SHRIMP 100 pieces served with cocktail sauce and lemon

\$236.25

ASSORTED FRESH SUSHI

\$37.75/dozen

BAKED BRIE wrapped in puff pastry served with lingonberry preserve and crostini (serves 50-60)

\$131.25

ASSORTED SANDWICH TRAY

\$49.50/tray

BRUSCHETTA PLATTER

Marinated tomato, garlic, onion and herbs served with toasted foccaccia

\$105.25 serves 50-60 ppl

CRUDITES AND DIP Garden fresh vegetables

\$105.25 serves 60 ppl

ASSORTED CHEESEBOARD Selection of domestic and imported cheeses

\$215.25 serves 60 ppl

SIDE OF SMOKED SALMON

displayed with traditional condiments and Melbas **\$173.25**

CHOCOLATE FOUNTAIN

Milk chocolate or white chocolate fountain served with sponge, pretzels and fresh fruit

\$9.95 per person

HOT HORS D'OEUVRES

Baby lamb chops **\$42.00/dozen**

Mini quiche **\$14.50/dozen**

Beef satay **\$30.00/dozen**

Forest mushroom puff pastry **\$20.00/dozen**

Vegetarian spring rolls **\$14.50/dozen**

Chicken satay **\$30.00/dozen**

Bacon wrapped scallops **\$30.00/dozen**

Spanakopitas **\$20.00/dozen**

Meatballs **\$14.00/dozen**

Prices are exclusive of applicable taxes and 15% service charge

ALa CARTE

- Additional hour standard bar **\$10.00 per person**
- Up grade to Premium host bar **\$5.00 per person**
- Additional hour premium bar **\$15.00 per hour**
- Upgrade wine service **\$3.00 per person** (per tier)
- Receiving line shots, charged per bottle **\$110.00**
(Bailey's, Sambucca, Amaretto, Grappa, Scotch)
- Sparkling wine toast, charged accordingly
(can be passed during reception or served at the table)

- Additional course (soup or salad) **\$7.50 per person**
- Individually plated salad instead of family service **\$3.50 per person**
- Substitute soup or salad for premium course **\$5.00 per person**
- Pasta or sorbet as an additional course **\$12.50 per person**
- Add a shrimp skewer or salmon cutlet to plated salad **\$5.50 per person**

- Full length tablecloths (white only) **\$2.50 per person**
- Chair covers (white only) **\$5.00 per person**
- Coloured Sashes (many available) **\$1.50 per person**
- Charger plates (silver or gold) **\$2.50 per person**
- Coloured overlays **\$1.50 per person**

Ceremony Fee starting from **\$500**

ALa Carte prices are exclusive of applicable taxes and 15% service charge

SPECIAL PRICING*

special pricing	package 1	package 2	package 3	package 4
Age 0-5	\$12.00	\$12.00	\$22.00	\$22.00
Age 6-12	\$33.00	\$49.00	\$64.50	\$71.00
Age 13-18	\$54.00	\$65.00	\$89.00	99.00
Vendor	\$54.00	\$65.00	\$89.00	\$99.00

* SPECIAL PRICING is inclusive of taxes and gratuities.

Note: All inclusive package pricing is designed to make budgeting easy. The packages are NOT all you can drink for your guests. Due to liability for Kaneff Golf and yourself we can not condone unlimited consumption of alcoholic beverages. All Kaneff Golf bartenders are Smart Serve certified and have the authority to refuse service to any guest, prior to the point of intoxication.

SPARKLING WINES

Canei VINO Frizzante Mellow White Wine, Italy (Included in Package 3 and Package 4) TIER 1

Off-dry, fruity & floral notes, lightly effervescent.

Terra Serena, Italy TIER 2

Aromas of fresh citrus, juicy pear and jasmine flowers. Toasty finesse with a very refreshingly crisp finish.

Zardetto Prosecco, Italy TIER 3

A brilliant straw-yellow, characterized by rich aromas of citrus fruit. Pleasant hints of bread crust showing through.

WINE LIST

TIER 1

RED WINE

Reserve 44 Cabernet Sauvignon VQA, 2004, Niagara

A unique blend of Cabernet Sauvignon, Cabernet Franc and Pinot Noir that offers wonderful flavours of blackberry and raspberry.

Domaine Boyar Cabernet Sauvignon, Bulgaria

Ruby purple in colour; plum, black cherry/cassis, liquorice and a touch of spice on the nose; dry, medium body, with ripe fruit, mint and vanilla flavours.

Barefoot Merlot, California

Warm dark berries aroma. Flavours of boysenberry and chocolate with hints of anise. Finishes with soft, subtle tannins.

Altana di Vico Merlot 2007, Italy

An elegant, well-structured wine with typical ruby-red colour. Clean bouquet with notes of currants and violets.

WHITE WINE

Reserve 44 Chardonnay VQA, 2006, Niagara

A unique blend of Chardonnay, Auxerrois and Aligote that offers butter and citrus aromatics with melon flavours.

Barefoot Pinot Grigio, California

Citrus and fresh green apple flavours with a slight sweetness to balance acidity.

Altana di Vico Pinot Grigio 2007, Italy

Intense straw colour. Ample lasting fruity bouquet. Palate is dry, soft and well-balanced.

Barefoot Sauvignon Blanc, California

Aromas of honeydew, nectarines & flavours of pear and lime that complement the soft, smoky finish.

TIER 2 RED WINE

WINE LIST

Vina Bisquet Merlot 2009, Chile

Attractive shades of black olive, spices and cherry liquor, flawless and harmonious with pats of wood bringing soft hints of bitter chocolate and vanilla.

Miguel Torres Santa Digna Cabernet Sauvignon 2006, Chile

Ruby colour with fiery reflections. Exquisite varietal aroma over rich hints of leather and liquorice.

Chateau des Charmes Cabernet Merlot 2005, Niagara

A classically styled blend of Cabernet Franc, Cabernet Sauvignon and Merlot. Medium-bodied with flavours of spicy bell pepper, raspberry and cassis.

Chateau des Charmes Cabernet Franc 2007, Niagara

Concentrated currant and cassis aromas and flavours. Touch of spice and smoke.

Barefoot Cabernet Sauvignon, California

Jammy with robust flavours of wild berries and currants. Hints of toasted oak complete the velvety finish.

Robertson Shiraz 2008, South Africa

Full bodied with a hint of crushed pepper, cinnamon and cloves; intense plums and raspberries.

Washington Hills Syrah, 2007, Washington State

Rich flavours of leather and black cherry are interwoven on the mid-palate. The finish provides supportive tannins and lingering fruit.

Tilia Malbec 2007, Argentina

Dark purple with violet highlights, with aromas of bright black cherry with light floral notes & a touch of toast.

Peller Estates Family Select Cabernet Merlot 2008, Niagara

Garnet colour, with a bouquet of currant, red berry, black cherry, and plum. Medium-bodied, with silky tannins, and fruit-forward flavours of red and black berries, plus a touch of spice.

WHITE WINE

Dowie Doole Hunt Chardonnay 2007, South Australia

Pale straw in colour with aromas of apple and melon complexed by partial oak fermentation.

Villa Rubini Pinot Grigio 2008, Italy

Intensively fruity and pleasant. Evolves to exotic fruits, banana and mango. Crisp and dry in the mouth.

Peller Estates Family Series Riesling, 2008, Niagara

Clear and bright, with aromas of green apple, honeydew melon, pear, and citrus. Light to medium-bodied.

Henry of Pelham VQA Dry Riesling 2007, St. Catharines

Dry with the vitality of fruity crispness balanced by a slight residual sweetness on the palate. Citrus and rose petal aromas.

Humberto Canale Estate Sauvignon Blanc 2008, Argentina

Forward flavours of ripe figs, honeydew melons and nutmeg-like spices. Creamy-textured, round and supple.

Robertson Sauvignon Blanc 2009, South Africa

Pineapple, melon, green apple. Good structure, balanced acidity.

Hillebrand Artist Series Gewurztraminer 2008, Niagara

Clear and bright, with aromas of melon, pear, and delicate rose petals. Light to medium-bodied, off-dry.

Washington Hills Gewurztraminer 2007, Washington State

Fragrant notes of pear, lychee and cloves fill this delicious wine. Creamy mouth feel with balanced acidity and a clean finish.

WINE LIST

TIER 3

RED WINE

Wente Southern Hills Cabernet Sauvignon 2007, California

Plum and vanilla aromas, medium-bodied, chocolate, and jammy fruit flavours.

Henry of Pelham VQA Merlot 2006, St. Catharines

Aromas of toast, black plums, cherries and cedar, balanced by medium tannins and lively acidity leading to a medium-long finish.

Grant Burge Miamba Shiraz 2007, Australia

Rich and opulent wine with a chewy texture, ripe juicy mixed berry and vanilla flavours balanced by firm grainy tannins leading to a lengthy finish.

Lotus Syrah Paso Robles 2006, California

Rich blackberry fruit and subtle, smoky earth on the nose, with a hint of white pepper.

Humberto Canale Estate Pinot Noir 2008, Argentina

Aromas of fresh raspberries and cherries, with a subtle hint of aromatic herbs and vanilla.

Patriarche Pinot Noir Vin de Pays d'Oc 2007, France

Light cherry aroma, sweet fresh fruit and a soft finish.

Joseph Drouhin "Cote de Beaune-Village" Burgundy 2006, France

Nice purple hue. Nose offers pretty and delicate flavours of red berries.

Estrada Creek Zinfandel 2005, Niagara

Medium-bodied and fruit-forward. Moderate tannins.

Four Vines Zinfandel OVC 2006, California

Blackberry and spicy plum fruit with a rich mouth feel. Big and opulent on the mid-palate with plenty of structure, tailing to a velvety toasted oak finish.

Luigi Righetti Valpolicella Classico 2008, Niagara

Light body, with cherry fruit flavours, and a hint of almond.

Luigi Bosca "Finca La Linda" Malbec 2007, Argentina

Cherry and spicy aromas. Velvety, elegant and modern wine with a sound structure.

Alamos Selección Malbec 2007, Argentina

Deep purple. Good concentration, ripe aromas of plum and black cherry, well-integrated oak.

WHITE WINE

Ironstone Chardonnay 2007, California

Fresh citrus fruit content, creamy mouth-feel and hints of butter. Long crisp finish.

Alsace Willm Riesling 2004, France

Light, delicate and fine bouquet; elegant and smooth.

Appleby Lane Sauvignon Blanc 2008, Niagara

Aromatic nose of citrus, and gooseberry. Light to medium-bodied, with a clean, fresh finish.

Henry of Pelham VQA Gewurztraminer 2007, St. Catharines

Grapefruit and lychee with hints of rose petal and spice are apparent in waves on the nose and in the flavours of the palate.