Holiday Event Menu

KNEFF GOLF

Lunch / Brunch

HOLIDAY LUNCH BUFFET

- Selection of buns and loaves with dairy butter
- Chefs choice of 3 seasonal salads
- Garlic roasted potatoes
- Medley of seasonal vegetables
- Tomato basil penne
- Assorted dessert squares
- Fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

Includes...

- Roasted turkey, sage dressing and pan gravy
- Honey glazed ham
- Braised beef brisket

$42 *pp*

BUFFET ENHANCEMENTS

• Omelette station	**$8** pp
• Yogurt and berries	**$3** pp
• Soup	**$4** pp
• Dessert upgrade *(cakes,pies etc)*	**$5** pp
• Tomato basil penne	**$5** pp
• Salmon filet	**$6** pp
• Substitute ham for salmon	**$4** pp
• Halal chicken surcharge	**$4** pp
• Roasted butternut squash with quinoa and vegetables *(veg/vegan entree)*	**$4** pp

SOCIAL BRUNCH

- Variety of breakfast breads, pastries and spreads
- Smoked salmon platter
- Charcuterie board
- Cheese board
- Maple smoked bacon
- Sausage links
- Home fried potatoes
- Spinach, goat cheese and pico de gallo frittata
- Country fresh scrambled eggs au gratin
- Live waffle station served with ice creams, chocolate sauce, berry compote, maple syrup, whipped cream and icing sugar
- Assorted bite sized desserts, cookies and squares
- Fresh sliced fruit presentation
- Chilled apple, grapefruit and orange juices
- Freshly brewed coffee and selection of teas

$46 *pp*

Minimum guest count of 60 people. Pricing is plus room rental, applicable taxes and 18% facility fee. Minimum revenue spends may be applicable. Products and pricing subject to change. Room rental is 6 hours inclusive of set-up and breakdown of the event. Extra hour of rental is $300/hour.

Holiday Dinner

HOLIDAY DINNER BUFFET

- Selection of buns and loaves with dairy butter
- Chefs choice 3 seasonal salads
- Cheese board
- Grilled vegetable platter
- Garlic roasted potatoes
- Medley of seasonal vegetables
- Tomato basil penne
- Assorted seasonal desserts
- Assorted cakes, dessert
- squares and pastries
- Fresh sliced fruit presentation
- Freshly brewed coffee and selection of teas

Includes...

- Roasted turkey with sage dressing and pan gravy
- Honey glazed ham
- Striploin Steak au jus
- Specialty vegetarian/vegan dish

$69 *pp*

BUFFET ENHANCEMENTS

• Soup	**$4** pp
• Salmon filet	**$6** pp
• Substitute ham for salmon	**$4** pp
• Halal chicken surcharge	**$4** pp
• Vegan/Vegetarian Entrée	**$5** pp
• Substitute striploin for prime rib	**$6** pp

BUILD YOUR OWN PLATED DINNER

Plated 3 course meal service
Served with assorted baked breads

Choose 1 – Soup or Salad

SOUP

- Roasted tomato and fennel bisque
- Butternut squash, chives, crème fraiche, sage oil
- Mushroom bisque with creme fresh

SALAD

- Traditional caesar salad, parmesan, bacon, herbed croutons
- Mixed greens with seasonal, garnishes and house vinagrette
- Roasted beet, arugula, baby frisée, candied walnuts, orange ginger vinaigrette

DUO PLATE ENTREE

All entrées served with chef's complementing starch and seasonal vegetables

Choose 2 proteins.

Add a 4th course | **$6** pp

- Beef tenderloin
- Beef short rib
- Lemon thyme chicken supreme
- Herbed salmon
- Jumbo shrimp

(Vegan and vegetarian options available)

DESSERT

Choose One

- Molton lava cake with vanilla bean ice cream
- Apple crumble tartlet with vanilla bean ice cream and cinnamon
- New York style cheesecake with extreme berry compote
- Warm pecan and cranberry butter tartlet with vanilla bean ice cream
- Freshly brewed coffee and selection of teas

$70 *pp*

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Addition & Upgrades

STANDARD HORS D'OEUVRES

Priced per dozen

Meatballs	$21
Spring rolls	$18
Spanakopita	$24
Vegetable samosas	$24
Arancini with tomato sauce	$28
Chicken satays	$35
Beef satays	$39

BRUSCHETTA PLATTER

Marinated tomato, garlic, onion and herbs.
Served over focaccia

Medium - Serves 40	$115
Large - Serves 60	$225

CHEESE BOARD

Imported and domestic cheeses.
Garnished with grapes and crackers

Medium - Serves 40	$165
Large - Serves 60	$230

CHARCUTERIE PLATTER

European cured meats served with
breads, candied nuts and pickled garnishes

Medium - Serves 40	$180
Large - Serves 60	$260

CRUDITÉS & DIP

Garden fresh vegetables served with 3 dips

Medium – Serves 40	$80
Large – Serves 60	$115

FRUIT PLATTER

Medium - Serves 40	$95
Large - Serves 60	$136

SMOKED SALMON PLATTER

Gamished with capers and red onion with crostini

Medium - Serves 40	$215
Large - Serves 60	$305

SHRIMP COCKTAIL

Served with cocktail sauce (50 pcs)	$130
Served with cocktail sauce (100 pcs)	$250

FOOD STATIONS

CHIPS & DIP | $5

House fried tortilla chips, pico de gallo and homemade guacamole

POUTINE STATION | $9

Homemade fries, cheese curds. house bacon bits, beef and vegan gravies and assorted condiments

SLIDER AND TACO | $14

Turkey sliders with roma tomato, pickle & pesto aioli, fried basa tacos with tropical salsa & chipotle aioli, pulled pork sliders on brioche buns with oil & vinegar slaw

TACO BUFFET | $16

Pulled pork, roasted cauliflower & turkey with warm tortillas, fresh guac & salsas. and assorted condiments

DESSERT BUFFET | $12

Assorted cookies, brownies, squares, pastries, mini desserts and cheesecake lollipops

RENTAL OPTIONS

BASIC AV

Wireless or lapel microphone	$250
Projector / Screen	$250
AV Tech - Based on event requirements	$TBD/hr

OTHER

Chiavari chairs	$10/Chair
(Set up and Delivery)	$350
Full length linens	$17/table

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GOLF

Bar Listings

Rail Options

STANDARD

Lamb's White Rum
Ballentine's Scotch
Polar Ice Vodka
Beefeater Gin
JP Wiser's Rye
Marquis de Villard Brandy

PREMIUM

Havana Club 3-Year Rum
Johnnie Walker Red or
Glenfiddich 12 Scotch
Bellevedere vodka
Bombay Sapphire gin
Crown Royal rye
Marquis de Villard Brandy
Olmeca Tequila

Beer Options

DOMESTIC

Alexander Keith's
Steam Whistle
Budweiser
Rolling Rock
Triple Bogey Light

PREMIUM

Guinness
Stella Artois
Corona
Mill St. Organic
Muskoka Detour

Subject to change without notice. Comparable substitutions will be available.
Bar is billed on Consumption. Each drink is charged to the individual customer or event account based on drink selection, cost and quantity.

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