

LET'S START PLANNING



All-Inclusive

# Wedding Packages

2023

Carlisle Golf & Country Club  
Royal Niagara Golf Club  
Century Pines Golf Club

**KANEFF**  
*Weddings*

  
**GOLF**

# Wedding Menu

## Dinner Buffet

**\$135 per person | Capacity of 60-150 persons**

*Pricing includes tax, facility fee and room rental  
Available for 8 hours inclusive of set-up and breakdown of the event*

## Cocktail Hour

- Garden fresh crudités with house dips
- Imported and domestic cheese presentation
- A selection of hot and cold hors d'oeuvres  
*Chefs standard choice, 4pcs per person*

## Salads

*Served with a selection of fresh baked breads*

- Traditional caesar salad, parmesan, crispy pancetta, herbed croutons
- Mixed greens with roasted pear, radish, almond and balsamic vinaigrette
- Roasted beet with arugula, spinach, candied walnuts, goat cheese and orange ginger vinaigrette
- Traditional greek salad, kalamato olives, feta, fresh herbs

## Entrées

*All entrées are served with chef's complimenting starch and seasonal vegetables*

- Carved oven roasted striploin, pan jus
- Roasted chicken with bacon, mushroom and garlic ragout
- Fresh penne rigate, baby spinach, classic tomato sauce, fresh basil

## Bar Offering

- 5 hour host bar service
- 2 bottles of wine per table during dinner service (house wine)
- Bar rail stocked with rye, rum, vodka, gin, scotch and brandy
- Domestic selection of beer
- House wine by the glass
- Water, pop and juices

## Desserts

- Fresh fruit platter
- Assorted cakes, cheesecakes and flans
- Freshly brewed coffee and tea

## Late Night Buffet & Sweet Table

- Cutting of your wedding cake
- Fresh fruit platter
- Freshly brewed coffee and tea

### Other inclusions:

- Floor length white or ivory table linens and napkins (upgraded linen available on request)
- Head table / staging risers
- Projector and screen
- Microphone and podium
- Complimentary parking
- Bridal suite
- Kids menu and pricing, vendor pricing

# Additions & Upgrades

All prices below exclude gratuity and taxes

## Standard Passed Hors d'Oeuvres

Priced per dozen

MEATBALLS	\$18.50
SPRING ROLLS	\$17.50
SPANAKOPITA	\$24.00
VEGETARIAN SAMOSAS	\$24.00
CHICKEN SATAYS	\$35.00

## Bruschetta Platter

Marinated tomato, garlic, onion and herbs.

Served over Focaccia with Asiago.

SMALL – Serves 20	\$69.25
MEDIUM – Serves 40	\$115.25
LARGE – Serves 60	\$224.75

## Assorted Cheeseboards

Selection of imported and domestic cheeses.

Garnished with grapes and crackers.

SMALL – Serves 20	\$85.75
MEDIUM – Serves 40	\$165.25
LARGE – Serves 60	\$230.25

## Charcuterie Platter

European cured meats served with breads, candied nuts,

and pickled garnishes

SMALL – Serves 20	\$100.00
MEDIUM – Serves 40	\$180.00
LARGE – Serves 60	\$260.00

## Crudités & Dip

Garden fresh vegetables served with 3 dips

SMALL – Serves 20	\$40.75
MEDIUM – Serves 40	\$80.50
LARGE – Serves 60	\$115.25

## Seafood

SHRIMP COCKTAIL	50pcs \$130.75
Served with homemade cocktail sauce	100pcs \$250.25

OYSTER BAR	Priced per dozen,
Freshly shucked with all the trimmings	market price

## Premium Passed Hors d'Oeuvres

SHRIMP SKEWERS	\$35.00
BEEF SATAYS	\$39.00
BABY ROASTED LAMB LOLLIPOPS	\$51.00

## Food Stations

CHIPS & DIP House fried tortilla chips, pico de gallo and homemade guacamole	\$5 PP
POUTINE STATION Homemade fries, cheese curds, house bacon bits, beef and vegan gravies and assorted condiments	\$9 PP
SLIDER & TACO Turkey sliders with roma tomato, pickle and pesto aioli. Fried basa tacos with tropical salsa, chipotle aioli. Pulled pork sliders on brioche buns with oil and vinegar slaw	\$14 PP
DIY TACO BUFFET Pulled pork, roasted cauliflower and turkey with warm tortillas, fresh guac and salsas, and assorted condiments	\$16 PP
GRILLED CHEESE Grilled cheddar and bacon, grilled swiss and tomato and grilled 4-cheese sandwiches, assorted condiments	\$16 PP

## Bar Additions & Upgrades

See club for individual beer/liquor and wine selections

EXTRA HOUR OF BAR TIME	\$10 PP
PREMIUM BAR UPGRADE	\$6 PP
PROSECCO SPARKLING WINE TOAST	\$51/BOTTLE

## Rental Options

CHIAVARI CHAIR RENTAL	\$9.95 PP
CHIAVARI CHAIRS, SETUP, DELIVERY	\$350
CHAIR COVER RENTAL	\$5 PP
EXTRA HOUR HALL RENTAL	\$200

(Upgraded linens available upon request)

All prices exclude HST & gratuity. Prices subject to change without notice. Certain restrictions may apply. Additional requirements, labour and schedule times may be applicable to surcharge.

# 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 Black or  
Glenfiddich 12 Scotch

Bellevedere Vodka

Bombay Sapphire Gin

Crown Royal Rye

Marquis de Villard Brandy

## *Beer Options*

### DOMESTIC

Alexander Keith's

Steam Whistle

Bud Light

Shock Top

Triple Bogey Light

### PREMIUM

Guinness

Stella Artois

Mill St. Organic

Muskoka Craft Lager

*Subject to change without notice, comparable substitutions will be available*