



Rivermead Golf Club



Banquet & Event Menu 2020

BREAKFAST OPTION (per person)

The Sunrise Continental 14,95

Baker's Corner / Pastries / Muffins / Jam / Marmalades / Honey / Butter / Fruit Platter / Juice / Coffee / Decaf / Tea

Healthy Start 16,95

Fruit Smoothie / Hard-boiled Eggs / Bread – whole grain, Rye, White & Gluten Free / Jam / Butter / Yogurts / Berries Compote with Honey / Granola of Quinoa, Almonds, Cranberries & Oats with Almond Milk / Fruit Platter / Juice / Coffee / Decaf / Tea

The Rivermead Cup Breakfast 18,95

Baker's Corner / Waffle Station / Chocolate Sauce / Maple Syrup / Berries Compote / Jam / Marmalade / Honey / Butter / Meat (2 choices) Pork Sausage or Bacon or Ham / Scrambled Eggs / Roasted Breakfast Potatoes / Fruit Platter / Juice / Coffee / Decaf / Tea

The Club Championship Breakfast 25,95

Baker's Corner / Waffle Station / Chocolate Sauce / Maple Syrup / Berries Compote / Jam / Marmalade / Honey / Butter / Meat (2 choices) Pork Sausage or Bacon or Ham / Eggs Benedict / Omelet Station / Roasted Breakfast Potatoes / Fruit Platter / Juice / Coffee / Decaf / Tea

To complete your breakfast

French Toast 2,95

English Muffin with Cream Cheese 2,95

Scrambled Eggs, Bacon & Cheese wrap 3,95

Crepes with Fresh Fruit & Maple Syrup 3,95

Sausage, Bacon or Ham 1,95

Assorted Muffins / Pastries / Croissants 36/dz

Omelet Station 4,95

Ham / Cheese / Chicken / Smoked Salmon / Matane Shrimps / Peppers / Mushrooms

LUNCH MENUS (per person)

The 9-Hole 19,95

Assortment of Sandwich / Vegetables & Dips / Pickles / Chefs Green Salad / Fresh Cookies

The 18-Hole 22,95

Assortment of Sandwich / Vegetables & Dips / Pickles / Chefs Green Salad / Classic Caesar Salad / Potato Salad / Soup of the Day / Fresh Fruit Platter / Variety of Pastries

BBQ Buffet 22,95

Beef Hamburgers / Italian Sausages / Chicken Breasts / Assorted Condiments / Cheese / Lettuce / Tomatoes / Onions / Fries / Chefs Green Salad / Classic Caesar Salad / Potato Salad / Coleslaw / Variety of Pastries

Lunch Buffet 28,95

Bakers Corner

Seasonal Salad Bar (4 to 5 kinds)

Mains:

- Marengo Pork with Olives & Herbs of Provence
- Dijon Chicken
- Cheese & Ratatouille Tortellini with Dried Tomato Sauce
- (Mains will be accompanied with vegetables and potatoes)

Assortment of Desserts / Fruit Platter

Coffee & Tea

PLATTERS & MIRRORS (per person)

- Fresh Fruit 5,95
- Vegetable & Dip 5,95
- Artisanal Cheeses 9,95
- Charcuterie, Cold Cuts & Terrine 12,95
- Antipasto 7,95
- Assorted Sandwiches 8,95
- Smoked Salmon, Gravalax & Condiments 14,95
- Shrimp on Ice, Cocktail Sauce & Aioli 40/doz.
- Fresh Oysters by the dozen Market Price

PLATED DINNER SERVICE (per person)

Bronze Option (3 services)

54,95

Soups & Starters (choose one soup **OR** one starter)

Soups

- Cream of Butternut Squash, Gnocchi, Truffle Essence Espuma
- Cream of Carrot Soup with Orange, Ginger and Roasted Parsnips
- Vichyssoise of Potato and Leeks with Nutmeg

Starters

- Bouquet of Fine Organic Lettuce, Seasonal Vegetables, Olive Oil, Lemon and Chive Vinaigrette
- Terrine of Four Types of Wild Game, Dried Fruit and Rillettes, Marmalade of Sweet Onions, Port Aspic
- Rillettes of Two Types of Coho Salmon, Beet, Apple & Carrot Tian, Baby Lettuce with Honey Dill Vinaigrette

Main Course

Choose **TWO** Main Courses

- Grilled Angus AAA Beef Flank Steak, Maître d'hôtel Butter, Mashed Potatoes and Candied Shallots, Light Cream with Ermite Blue Cheese and Tarragon
- Ballotine of Marinated Farm Chicken Breast, Stuffed with Goat Cheese, Red Pepper Emulsion with Basil and Dried Tomatoes
- Sesame Grains-Crusted Grouper Filet, Coconut Milk & Kaffir Lime Sauce

Desserts

Choose **ONE** dessert

- Three Chocolate Mousse with Mango & Vanilla Sauce
- Apple & Caramel Bavarian Mousse Cake
- Strawberry & Lemon Shortcake, Caramel & Basil Emulsion

Coffee, Decaf & Tea

Silver Option (3 services)

59,95

Soups & Starters (choose one soup **OR** one starter)

Soups

- Bronze Options
- Cream of Asparagus, Citrus and Cardamom, Crumble of Fresh Goat Cheese
- Lobster Bisque & Pike Dumplings with Tarragon & Cognac
- Cucumber Coconut Gazpacho, Mini Brochette of Flambéed Shrimp

Starters

- Bronze Options
- Cabriole Salad Niçoise Style with Goat Cheese, Quail Eggs and Roasted Almonds
- Home-Made Coho Salmon Gravlax, Beetroot, Carrot and Apple Tian, Baby Lettuce and Honey Dill Vinaigrette
- Goat Cheese Crème Brûlée with Pears and Thyme, Confetti of Organic Lettuce Shoots, Marmalade of Sweet Onions with Port

Main Course

Choose **TWO** main courses

- Bronze Options
- Braised Glazed Lamb Shank, Jus of Cumin and Dried Tomatoes
- Roast Nagano Pork Tenderloin Medallions, Old-Fashioned Mustard and Calvados Sauce
- Salmon Steak, Sauce Vierge with Eggplant Caviar, Herbs and Saffron

Desserts

Choose **ONE** dessert

- Bronze Options
- Crème Brûlée with Strawberries, Grand Marnier & Basil, Seasonal Fruits
- Hazelnut Pastries with Maple Mousse & English Cream
- Tiramisu with Manjari Chocolate Sauce & Sortilege Maple Cream

Coffee, Decaf & Tea

Gold Option (4 services)

65,95

Soups

Choose **ONE** soup

- Bronze + Silver Options
- Cream of Mushrooms, Sautéed Mushrooms, Truffle
- Cream of Roasted Peppers, Salpicon of Grilled Vegetables with Basil, Goat Cheese Espuma

Starters

Choose **ONE** starter

- Bronze + Silver Options
- Crème Brulée with Duck Foie Gras and Brandy, Sweet Onion Confit and Warm Cranberry Aspic
- Gray Snail Flamiche, with Cheese and Dried Tomatoes, Parsley Sauce with Sweet Garlic*
- Seafood Corolla with Marinated Seaweed, Julienne of Crunchy Vegetables, Saffron, Lemon and Dill Whipped Butter*

*Hot Starter

Main Course

Choose **TWO** main courses

- Bronze + Silver Options
- 6 Oz Angus AAA Beef Filet with Maître d'hôtel Butter, Duchesse Potatoes with Pecans, Madagascar Green Pepper and Jack Daniels Sauce
- Ballotine Duo of Saddle of Rabbit and Preserved Farm-Fresh Rabbit Shoulder with Prunes and Apricots
- Grain-Fed Veal Chop, Yukon Potato Purée with Truffle Essence, Thyme and Apple Cider Jus (**\$5 extra per person**)
- Braised Glazed Lamb Shank, Sweet Garlic Mashed Potatoes, Jus of Cumin, Sundried Tomatoes & Ancient Grain Mustard

Desserts

Choose **ONE** dessert

- Bronze + Silver Options
- Rosemary Tarte Tatin, Vanilla Ice Cream, Butterscotch Sauce
- Crispy Royal with Dark Chocolate, Seasonal Fruit Compote, Mango Coulis
- Pyramid of Two Chocolates with Melting Heart, Mango and Passion Fruit

Coffee, Decaf & Tea

BUFFET OPTIONS (per person)

Signature Buffet

46,95

Bakers Corner / Seasonal Soup / Caesar Salad / Beet, Carrot & Apple Salad / Couscous, Grilled Vegetables & Mint Salad / Greek Salad / Ham & Smoked Salmon Mini Sandwich / Quiche Lorraine / Antipasti

Mains (choice of 3)

- Spinach & Ricotta Cheese Manicotti Gratin
- Piglet Knuckle & Meatball Casserole
- Lamb Stew with Turnips, Tomatoes, Olives & Thyme Flowers
- Minced Dijon Chicken Breasts with Estragon
- Rice, Seafood & Fish Jambalaya
- Mains will be accompanied with potatoes & vegetables

Mini Dessert Platter / Fruit Salad / Coffee, Decaf & Tea

Chef's Buffet

54,95

Baker's Corner / Cold or Hot Soup

Caesar Salad / Chef's Salad / Waldorf Salad / Beet & Carrot Salad / Greek Salad / Couscous Salad

Cold Section

Charcuterie & Terrine Mirror / Cheese Platter / Antipasti / Vegetables & Dip Platter / Sushi & Sashimi with Wasabi Mustard Platter / Smoked Salmon, Gravalax & Rillettes / Cocktail Shrimps

Hot Section

- Roasted Angus Beef Striploin, Thyme Jus
- Grilled Dijon Chicken Breasts, Mushroom Cream Sauce & Madere Wine
- Salmon, Grouper, Shrimp, Leek Fondue & Fennel Confit Meli-Melo with Dill Lobster Sauce
- Seasonal Vegetables & Roasted Potatoes

Mini Dessert Platter / Fruit Salad / Coffee, Decaf & Tea

HORS D'OEUVRES

37\$ / dozen

Cold

- Chef's Selection (34\$/dozen)
- Bocconcini & Cherry Tomatoes with Pesto
- Smoked Salmon Rillettes
- Ham & Cheese Crepes
- Salami, Cheese & Olive Cone
- Shrimp & Pineapple Brochette
- Beef or Salmon Tartare
- Tuna Pita Rolls
- Wild Game Terrine
- Herb & Goat Cheese Mini Cucumbers
- Andalou Gaspacho & Smoked Oyster Shooter

Hot

- Chef's Selection (34\$/dozen)
- Mini Quiches
- Candied Apricots & Prunes Wrapped in Bacon
- Coconut Tempura Shrimp
- Chicken & Pineapple Satay
- Potato Skin & Snails
- Mini Chicken Vol-au-vent
- Mini Pizza with Kalamata Olives & Anchovies
- Spanakopita (Spinach & Feta)
- Variety of Homemade vol-au-vent & Tartelettes

LATE NIGHT SNACKS (per person)

*if chef assistance necessary ~ \$125

Taco & Nacho Bar

17,95

Taco Station – Tortilla Chips / Black Olives / Onions / Tomatoes / Marinated Cabbage / Peppers / Jalapenos / Chili con carne / Fish & Seafood Ceviche

Nacho Station – Warm Nacho Cheese / Guacamole / Sour Cream / Salsa

Poutine Bar

13,95

Fries, Cheese Curdles & Gravy

Pizza Station

15,95

Margherita / Pepperoni / Hawaiian / All-Dressed

Room Capacities

	Banquet	Cocktail	Theatre	U- Shape	Rental Fee
Banquet Room	(80-110)*	130	75	30	700 \$
Covered Veranda	160	150	n/a	n/a	700 \$
Uncovered Veranda	80	75	n/a	n/a	400 \$
Meeting Room	14	14	n/a	n/a	75 \$
Dining Room **	25	35	20	16	150 \$
Cocktail Salon **	25	35	20	16	150 \$

* Round Tables (80) – Round & Rectangular Tables (110)

** The dining room & the cocktail salon are only available during the off-season (November to April)

Additional information & fees

Tables will be covered with linen, cutlery & glasses.

If the host prefers certain linen, chair covers, decorative centerpieces, flowers or any element of décor, the host must provide them.

- Ceremony fee 2,50 \$ per person
- Cake cutting fee 1,00 \$ per person

Cancellation Policies

If you are to cancel your event, here are the penalties:

6 weeks prior to the event	No penalty
6 weeks to 8 days prior to the event	You lose your original deposit
7 days to 72 hours prior to the event	25% of the final quote must be paid
72 hours to 48 hours prior to the event	75% of the final quote must be paid
Within 48 hours of the event start	100% of the final quote must be paid

Conditions

1. Rivermead will be the sole supplier of food & beverage except wedding cakes and special permissions.
2. Service fees of 18% will be applied to all food & beverage expenses as well as applicable taxes.
3. Prices of food & beverages are subject to change.
4. If your guests have restrictions pertaining to food, please inform us at least 7 days in advance to give us the opportunity to accommodate them.
5. Menu must be selected 30 days prior to the event.
6. Seven (7) working days prior to the event, the host must provide the final guaranteed number of guests. After this point, if attendance decreases or increases Rivermead Golf Club will accommodate where possible. The club will charge the number of guests served or the number of guests guaranteed, whichever is greater.
7. A \$250 cleaning charge will be added if guests use confetti, rose petals, silly string etc.
8. Rivermead Golf Club policy on last call for alcoholic beverages is 1 am, and the facilities must be cleared by 2 am
9. The law on buffet services states that the club may not leave a buffet out for more than two (2) hours. The law also states that we cannot let guests leave the club with leftovers.

Facilities Requirements

1. Rivermead Golf Club retains the right to cancel an event for reasons beyond the control of the club (e.g., strike, public emergency, acts of God). If the club cancels the event, we will refund the deposit and will have no other obligations to the client.
2. All decorations installed by the host or its agents (bunting, draperies, curtains, etc.) must be made of non-combustible materials. Any activities or decorations involving the use of an open flame are prohibited.
3. No items may be attached to floors, walls, ceilings, etc., inside or outside of the facilities without the approval from club management
4. Fire exits, aisles, and equipment may not be blocked in any way.
5. Function hosts are responsible for the protection of walls, furnishings and carpeting to prevent damage, both during preparation and continuation of activities. Damages or loss will be billed to the function sponsor. It is forbidden to repeatedly hit on glassware and or dance on chairs/tables.
6. Electrical outlets in most meeting rooms have a maximum load capacity of 110V-20 amps. If special or unusual arrangements are required for setup, please advise the club 30 days in advance, and the club will take the necessary measures (where possible) and charge all associated costs to the event coordinator or host.
7. Extension overloads are strictly prohibited. Higher amp service is subject to additional charges.

8. Due to limited storage space any storage of items within the club before or after a banquet event must be negotiated with club management. Final terms, conditions and charges to be agreed to in writing.
9. The client is guaranteed access to the function room at the time stated on the contract; earlier access must be arranged in advance with the club's Events Coordinator. The room is reserved until the end time stated on the contract; after that time the Club reserves the right to request that clients leave so that the room may closed.
10. Rivermead Golf Club shall not bear liability for the loss, theft or damage to any property belonging to the function sponsor or any participant.
11. Function rooms are assigned by the number of people anticipated. Charges for function rooms are based on your program as outlined on the reverse of this Agreement including the group food and beverage functions. Should your program change, additional charges may apply to your function rooms. We also reserve the right to change function space reserved following changes in anticipated attendance, with notification to your organization.