



# Come Celebrate



CATERING PACKAGE

# Welcome



*The Summit Golf & Country Club offers an unparalleled dining experience for weddings, showers, anniversary celebrations, birthday dinners, business meetings or holiday entertainment. The view surrounding the Clubhouse has been described by some as among the most beautiful in the Greater Toronto Area. The park-like setting of our Clubhouse is unmatched.*

*We can accommodate from 4 to 150 people, in our private meeting, banquet or dining rooms. Our professional catering team will be pleased to assist you in the planning of your special event and our Service Excellence trained staff will execute the plan flawlessly.*

*Whether you are looking for breakfast, lunch or dinner we can provide table service, reception stations, and buffet or*

*marché style food service. Our Catering package merely offers suggestions, as our Executive Chef will be pleased to prepare any menu of your choice or help you create a custom designed, truly unforgettable dining experience.*

*In addition to assisting you with your food and beverage selections, we can help arrange a disc jockey, live band, or other entertainment for your event.*



# Menu



## BREAKFAST BUFFETS

CONTINENTAL BREAKFAST  
PER PERSON

Add Eggs Benedict  
for \$6

\$7

*Selection of breakfast breads, muffins, Danishes, croissants with butter & assorted preserves | freshly brewed regular & decaf coffee | Selection of traditional & herbal teas*

BREAKFAST PLATE

\$11

*Scrambled eggs with chives, home fries, bacon or sausage, toast with butter & assorted preserves*

COFFEE BREAK

\$5

*Coffee, tea and a platter or freshly baked cookies*

Add chilled  
fruit juice for  
\$2

## A LA CARTE LUNCH

STARTERS

*Romaine salad - herb croutons, crispy bacon, creamy garlic dressing*

\$8

*Mixed greens - seasonal garnish, balsamic vinaigrette*

\$7

*Spinach salad - apple, fennel, chevre, orange, grapefruit, candied pecans, sherry vinaigrette*

\$10

*Caprese salad - heirloom tomatoes, mozzarella di buffalo, basil, olive oil (seasonal)*

\$14

*Roasted pepper & tomato soup with basil oil & goat cheese*

\$8

*Tortellini con brodo*

\$5

*Curried butternut squash soup with maple cream*

\$7

*Cream of wild mushroom soup with truffle oil & chives*

\$8

MAIN COURSES

*6oz Striploin Steak - roasted potatoes, seasonal vegetables, red wine jus*

\$26

*Grilled salmon - artichoke, roasted pepper & olive salad*

\$26

*Crispy sesame chicken - stir-fry rice noodles with seasonal Asian vegetables*

\$22

*Chicken supreme - wild mushroom ragout, 3-grain pilaf & seasonal vegetables*

\$23

*Seared tuna - watercress & arugula salad, bean sprouts, carrot, daikon radish, honey sesame dressing*

\$25

DESSERT

\$8

*Vanilla crème brulee with fresh berries & amaretti*

*Fresh berries with mint whipped cream & biscotti*

*Lemon tart with raspberries & whipped mascarpone*

*Warm chocolate tart with espresso crème Anglaise*

*Fresh fruit tart with raspberry sauce*

*Chocolate pecan tart with white chocolate sauce*

Add soup for  
\$4



BREAKFAST | A LA CARTE LUNCH

# Menu



## LUNCH BUFFETS

### BUILD YOUR OWN SANDWICH

\$22

*Selection of three chef's salads | assorted platter of deli meats, breads & buns | tuna, salmon & egg salad sandwich fillings | imported & domestic cheese board | assorted pickle tray | assorted house baked cookies & fresh seasonal fruit platter | coffee & tea*

### BBQ

\$23

*Hamburgers, Italian sausage, grilled chicken breast with buns & assorted condiments | mixed greens with seasonal garnish & assorted dressings | fingerling potato salad with green onions, egg & pommery mustard dressing | Mom's coleslaw | vegetable crudité's with peppercorn ranch dressing | platters of tomatoes, Bermuda onions, cheddar cheese & assorted pickles | assorted house baked cookies | fresh seasonal fruit platter*

*Add 6oz striploin steak for \$12*

### DELUXE LUNCH

\$25

*Assorted fresh baked bread with butter | seasonal vegetable crudité's | mixed seasonal greens with assorted dressings | Greek salad | Romaine Salad with herb croutons, bacon & creamy garlic dressing | Chef's choice of pasta | blackened salmon or rosemary garlic grilled chicken with lemon butter sauce (choice of 1) | seasonal vegetables | roasted potatoes | fresh seasonal fruit platter | assorted house baked cookies*

### SIGNATURE

\$30

*Assorted fresh baked bread with butter | seasonal vegetable crudité's | mixed seasonal greens with assorted dressing | Greek salad | Romaine salad with herb croutons, bacon & creamy garlic dressing | Chef's choice of pasta | blackened salmon or rosemary garlic grilled chicken with lemon butter sauce (choice of 1) | carved striploin of beef with red wine jus | seasonal vegetables | roasted potatoes | fresh seasonal fruit platter | assorted house baked cookies | assorted cakes & pies*

### BRUNCH

\$32

*Selection of breakfast breads, muffins, Danishes, croissants with butter & assorted preserves | grilled vegetable salad | Romaine salad | mixed greens with seasonal garnish & balsamic vinaigrette | marinated mushroom salad | shrimp with cocktail sauce & lemon | marinated artichoke hearts | scrambled eggs with chives | home fries | bacon & a choice of one: whole roasted peameal or breakfast sausage | Chef's pasta of the day | assorted house baked cookies, squares & tarts | fresh seasonal fruit platter | coffee & tea*

*\*\*add roasted striploin carving with condiments & mini kaisers \$10/person*

*Add omelette station for \$5*



LUNCH BUFFETS

# Menu



## COCKTAIL RECEPTION MENU SUGGESTIONS

### HORS D'OEUVRES (PRICED PER DOZEN)

#### HOT

<i>Mushroom Tart</i>	\$24
<i>Chicken Satay</i>	\$28
<i>Vegetable Samosa</i>	\$26
<i>Vegetable Spring Rolls</i>	\$19
<i>Fried Parmesan Artichoke</i>	\$27
<i>Chorizo Calzone</i>	\$24
<i>Curried Chicken Potstickers</i>	\$28
<i>Mini Crab Cakes</i>	\$36
<i>Bacon Wrapped Scallops</i>	\$36
<i>Beef Empanada</i>	\$28

#### COLD

<i>Smoked Salmon Roulade</i>	\$28
<i>Shrimp Cocktail</i>	\$32
<i>Thai Vegetable Rolls</i>	\$28
<i>Scallop Ceviche</i>	\$29
<i>Oyster Caesar Shots</i>	\$34
<i>Salmon Tartar</i>	\$30
<i>Asparagus Wrapped in Smoked Salmon</i>	\$32
<i>Pineapple Gazpacho Shooters with Shrimp Salad</i>	\$34
<i>Pineapple gazpacho "shooters" with spicy shrimp</i>	\$34



HORS D'OEUVRES

# Menu



## COCKTAIL RECEPTION MENU SUGGESTIONS

### ANTIPASTO PLATTER

*Assorted cured meats and smoked fish, grilled vegetables, Imported and Domestic cheese, olives, assorted pickles served with artisan breads with appropriate condiments*

SMALL- SERVES APPROXIMATELY 30 GUESTS \$225

MEDIUM- SERVES APPROXIMATELY 50 GUESTS \$285

LARGE- SERVES APPROXIMATELY 75 GUESTS \$350

### MEDITERRANEAN STATION

*Hummus, baba ghanouj, roasted red pepper & goat cheese dip, tzatziki, tapenade, and olives served with an assortment of fresh baked breads, pita and bagel crisps, flavoured olive oil and balsamic vinegar*

SMALL- SERVES APPROXIMATELY 30 GUESTS \$150

MEDIUM- SERVES APPROXIMATELY 50 GUESTS \$215

LARGE- SERVES APPROXIMATELY 75 GUESTS \$295

### VEGETABLE CRUDITÉS

*Assortment of seasonal vegetables served with peppercorn ranch and blue cheese dressing*

SMALL- SERVES APPROXIMATELY 30 GUESTS \$80

MEDIUM- SERVES APPROXIMATELY 50 GUESTS \$120

LARGE- SERVES APPROXIMATELY 75 GUESTS \$140

### FRUIT PLATTER

*Season fresh fruit with honey yogurt*

SMALL- SERVES APPROXIMATELY 30 GUESTS \$120

MEDIUM- SERVES APPROXIMATELY 50 GUESTS \$180

LARGE- SERVES APPROXIMATELY 75 GUESTS \$230

### IMPORTED & DOMESTIC CHEESE BOARD

*A selection of various artisan cheeses served with the appropriate garnishes, crackers and flatbreads*

SMALL- SERVES APPROXIMATELY 30 GUESTS \$200

MEDIUM- SERVES APPROXIMATELY 50 GUESTS \$275

LARGE- SERVES APPROXIMATELY 75 GUESTS \$350

### CARVING STATION

*Roasted beef tenderloin served with an assortment of fresh baked buns and appropriate condiments and sauces*

SMALL- SERVES APPROXIMATELY 30 GUESTS \$330

MEDIUM- SERVES APPROXIMATELY 50 GUESTS \$545

LARGE- SERVES APPROXIMATELY 75 GUESTS \$795



# Menu



## COCKTAIL RECEPTION MENU SUGGESTIONS

SHRIMP COCKTAIL \$300

*Gently poached black tiger shrimp served with lemons and cocktail sauce*

ASSORTED COCKTAIL SANDWICHES (20 HALVES PER TRAY) \$55

*An assortment of roast beef, tuna, egg, turkey, salmon and ham & cheese on wraps, mini buns and baguettes*

PHYLLO WRAPPED BAKED BRIE

*Brie wrapped in Phyllo with a cranberry compote served with fresh baguettes and gourmet crackers*

1/4 WHEEL- \$40

1/2 WHEEL- \$75

OYSTER STATION \$12 PER PERSON

*Based on 4 oysters per guest. A variety of freshly shucked oysters with appropriate accompaniments.*

BUILD YOUR OWN SALAD STATION \$12 PER PERSON

*Mixed baby greens, romaine lettuce, baby spinach, hard boiled eggs, bacon lardons, cucumber, red onion, julienne peppers, olives, croutons, grilled chicken, cottage cheese, chick peas, carrot, fennel, radishes, balsamic vinaigrette, ranch, blue cheese and Caesar dressing. Accompanied by an assortment of fresh baked breads with butter.*

PASTA STATION \$13 PER PERSON

*Choice of two pasta (penne, spaghetti, rigatoni, cheese ravioli and linguine)/ tomato, alfredo and pesto sauce/ parmesan cheese and chilli flakes/ choice of two meats/ choice of 6 vegetables/ choice of two seafood accompaniments/ freshly baked breads with butter and flavoured olive oil*

HORS D'OEUVRES



# Menu



## A LA CARTE DINNER

### SALADS

<i>Romaine salad with herb croutons, bacon, shaved Parmesan, creamy garlic dressing</i>	\$8
<i>Mesclun greens with seasonal garnish (choice of balsamic or sherry vinaigrette)</i>	\$7
<i>Caprese salad with tomatoes, mozzarella di buffalo, basil, olive oil (seasonal)</i>	\$14
<i>Arugula with pine nuts, goat cheese, pickled red onions, grilled mushrooms, red wine vinaigrette</i>	\$10

### ANTIPASTI

<i>Vegetable – grilled eggplant, zucchini, peppers, red onion, asparagus with shaved Parmesan &amp; balsamic vinegar</i>	\$9
<i>Antipasto Misto – prosciutto, roasted peppers, artichokes, marinated bocconcini, spiced olives, grilled zucchini</i>	\$13
<i>Seafood – shrimp, scallops, calamari, mussels with red onion, peppers marinated with lemon &amp; olive oil</i>	\$15

### SOUPS

<i>Aged white cheddar with bacon lardoons, Cajun popcorn &amp; chive oil</i>	\$ 8
<i>Curried cauliflower &amp; potato with cilantro cream</i>	\$ 7
<i>Roasted 3 onion soup with rye croutons &amp; Gorgonzola</i>	\$ 8
<i>Straciatella</i>	\$ 6
<i>Cream of asparagus soup with smoked chicken</i>	\$ 8
<i>Corn chowder with smoked salmon</i>	\$ 8
<i>Butternut Squash</i>	\$ 8

### PASTA

*Choice of pasta:*

*penne rigate | farfalle | linguine | fucilli | spaghetti | rigatoni | casareccia*

*Choice of sauce:*

*tomato basil | puttanesca | white wine cream | pesto or pesto cream | amatriciana*

A LA CARTE DINNER



# Menu



## MAIN COURSES

All entrees below come with Chef's selection of seasonal vegetables & choice of garlic mashed potatoes, roasted fingerling potatoes with rosemary or rice pilaf.

### BEEF

*Roasted prime rib of beef with Yorkshire pudding & red wine herb jus* \$26

*Guinness braised beef short ribs* \$26

### POULTRY

*8oz chicken supreme stuffed with roasted peppers, goat cheese & mushrooms with a pesto cream sauce* \$24

*Roasted game hen with natural thyme jus* \$26

### FISH

*Grilled Clare Island organic salmon with fig & leek marmalade, balsamic glaze* \$26

*Pan roasted halibut with citrus beurre blanc* \$29

*Grilled tuna (rare or medium rare), preserved lemon, putanesca sauce* \$30

### SIGNATURE DISHES

THE FOLLOWING SIGNATURE DISHES COME WITH A CHOICE OF:  
RED WINE JUS, PEPPERCORN OR POMMERY MUSTARD CREAM SAUCE

*12oz grilled veal chop* \$38

*6oz tenderloin of beef* \$35

*8oz tenderloin of beef* \$40

*10oz Striploin steak* \$33

*12oz Ribeye steak* \$34

*Pistachio crusted rack of Australian lamb, rosemary jus* \$38

### DUOS

*6oz tenderloin of beef with 4oz salmon* \$36

*6oz tenderloin of beef with 5oz chicken breast* \$37

*4oz salmon with 5oz chicken breast* \$28

*6oz tenderloin of beef with shrimp skewer* \$36

MAIN COURSES



# Menu



## DINNER BUFFETS

STANDARD

\$45/PERSON

*Assorted freshly baked breads with butter | seasonal vegetable crudité's | mixed greens with assorted dressings | Greek salad | romaine salad | spinach salad with mushrooms, red onions, pistachio | shrimp cocktail with lemons & cocktail sauce | Chef's choice of pasta | oven roasted salmon with Milanese rice or grilled chicken "cacciatore" style (choice of one) | seasonal vegetables | roasted potatoes | assorted house baked cookies & squares | fresh seasonal fruit platter*

DELUXE DINNER

\$55/PERSON

*Assorted fresh baked bread with butter | seasonal vegetable crudité's | mixed seasonal greens with assorted dressings | Greek salad | romaine salad | spinach salad with mushrooms, red onions, pistachio | shrimp cocktail with lemons & cocktail sauce | smoked salmon platter with traditional garnishes | Chef's choice of pasta | oven roasted salmon with Milanese rice or grilled chicken "cacciatore" style (choice of one) | carving station with whole roasted striploin of beef & red wine jus | seasonal vegetables | roasted potatoes | assorted cakes & flans | assorted mini French pastries | assorted house baked cookies | fresh fruit platter*

## VEGETARIAN SELECTIONS

\$22

*Lasagne – grilled vegetables with tomato basil sauce & Asiago cheese*

*Pad Thai – assorted seasonal vegetables with rice noodles & tofu in a spicy tamarind sauce*

*Spinach & Ricotta Cannelloni baked in a tomato basil sauce, served with grilled vegetables*

*Vegetable & chick pea curry on a bed of basmati rice served with pappadoms*

*Roasted Moroccan vegetable strudel on mushroom couscous*



DINNER BUFFET | VEGETARIAN OPTIONS

# Menu



## DESSERTS

### PLATED OPTIONS

\$ 8

*Berry brulee tart with raspberry sauce*

*Warm chocolate lava cake with espresso crème Anglaise*

*Milk chocolate & Frangelico crème brulee with biscotti*

*Fresh berries with whipped crème fraiche*

*Swiss apple flan with cinnamon ice cream*

### INTER MEZZO

\$ 3

*Lemon, grapefruit or raspberry*

### SWEET TABLE (PER PERSON COST)

\$ 11

*Assorted cakes, flans, cookies, mini French pastries, fresh seasonal fruit platter*

CHOCOLATE DIPPED STRAWBERRIES \$25 per dozen



DESSERTS

# Beverages



## HOUSE WINE

*Selection may change depending on availability of product. Club wine list available for alternate selections.*

## RED WINE (PER BOTTLE)

*Deloach Cabernet Sauvignon, California \$30*

*Santa Carolina Merlot, Chile \$30*

*Deakin Estates Shiraz, Australia \$30*

## WHITE WINE (PER BOTTLE)

*Fetzer Chardonnay, California \$30*

*Villa Sandi Pinot Grigio, Italy \$28*

*Caliterra Sauvignon Blanc, Chile \$26*



BAR ARRANGEMENTS

# Terms & Conditions



## DEPOSIT

*A deposit is required for all functions and deposit will be credited to the final statement for the function. A function is tentative until the convenor, responsible person or authorized representative remits the assigned deposit within the required time frame of seven (7) days. The minimum deposit required for a function is \$1,000 payable by cheque to The Summit Golf and Country Club.*

## PAYMENT PLAN FOR NON-MEMBERS

*An initial deposit of 15% or \$1,000 of the budget estimate (the greater amount) is required to guarantee the date of the event (non-refundable). The second deposit of 65% of the budget estimate is required by cheque 30 days prior to the date of the event. The remaining balance is due two (2) business days prior to the event. Refunds, if applicable, will be issued by accounting in a timely manner. An invoice detailing all charges will be forwarded. Any balance owing is due within seven (7) days of the event. A late payment fee of 2% will be charged per month after thirty (30) days of the event.*

## CREDIT CARDS

*Visa and MasterCard are accepted with a three (3) percent surcharge added to all balances.*

## TAXES & SERVICE CHARGES

*Thirteen (13) percent Harmonized Sales Tax will be applied on all food & non-alcoholic beverage purchases. Thirteen (13) percent Goods & Services Tax will be applied on all purchases & service charges. Fifteen (15) percent Service charge on all functions.*

## GUARANTEE

*In arranging guarantees for functions, it is the sole responsibility of the convenor/coordinator for any given function to contact the Club with the specific number of attendees for any food functions. A guaranteed number of persons is required a minimum of seven (7) business days in advance of the scheduled function. The number used for billing purposes will be either the guaranteed number or the actual number of persons in attendance, whichever is greater. If the guaranteed number has not been received, the billing will be made based on the number of persons for which the function was originally booked or the actual number of persons in attendance, whichever is greater.*

## CHOICE OF MENU

*Special dietary substitutions can be arranged in advance with the catering consultant. The Summit Golf and Country Club is a full service food and beverage operation. All food and beverage must be purchased through the Club. We do not allow any food and beverage to be brought onto the premises other than wedding cakes and, due to health and Safety Standards, The Summit Golf and Country Club does not allow any food prepared in their kitchen to leave the premises. Any exceptions to this rule will be made at the discretion of the Club management only. In such cases, the Club waives any liability whatsoever resulting from the transport, refrigeration or preparation of said food once it leaves the Club property.*

# Terms & Conditions



## ALCOHOL

*Ontario liquor laws will not permit alcoholic beverages of any kind to be brought into the Clubhouse. We offer a wide selection of spirits and quality wines from around the world. If you prefer to select items that are not from our regular stock we will do our best to source your selections. In some cases, the entire cost of product purchase, whether used or not, may be charged to your account. All alcoholic beverages served in strict compliance with LLBO regulation and with the laws of Ontario.*

## LIABILITIES

*The Summit Golf and Country Club will not be responsible for any articles left in the building and will not assume responsibility for personal property & equipment brought to the Club, outside our legal obligations. We reserve the right to inspect & control all private functions & any damages will be charged accordingly.*

