

CATARAQÛI CATERING





WELCOME TO CATARAQUI GOLF AND COUNTRY CLUB

Thank you for your interest in hosting your special event at The Cataraqi Golf & Country Club.

Cataraqi Golf and Country Club was founded on May 16th, 1917. The original clubhouse was officially opened in June 1922, but was destroyed by fire in August 1973. The existing building was officially opened on July 5th, 1975 and renovated in 2010.

The relaxed atmosphere of the clubhouse and the panoramic view of the lake and our golf course have made Cataraqi Golf and Country Club a popular choice for special events. The versatile nature of our facility allows us to cater to various types of private functions, from small business meetings to formal dinners and dance for 150 or even a cocktail reception for 250.

This package has been designed as a guide to assist you with your arrangements. These affairs can easily be designed to suit your personal needs.

Please contact me should you have any questions or concerns.

Corinne Dixon

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Director of Food & Beverage Services

(613) 546-4221 EXT. 138

cdixon@cataraqui.com

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GUIDELINES, FACILITIES AND SERVICES

Guidelines

The Club's facilities are ideal for all your social and business gatherings. Our professional Food and Beverage team is dedicated to the success of your event. They will assist you with the planning and organization of the arrangement for your function. Please feel free to draw upon the wealth of experience available to you. The member/sponsor is responsible for all actions of his/her guests at these functions.

Reservations: The Club's facilities may be reserved for private meeting, dinners and events by calling the Club at (613) 546-4221 EXT 138. All reservations will be confirmed in writing by contract with the Club. Reservation of the Club's facilities is subject to management approval.

A deposit may be required to reserve space for any function at the Club. The number of persons expected at a private function should be estimated by the Convener when they are reserving the Club's facilities. A guaranteed number must be confirmed by the Convener five days prior to the function. Whenever the number of persons actually served is less than the guaranteed number, the guaranteed number will be charged. Prices quoted herein are subject to change without notice but may be guaranteed at the time of confirmation of menus.

Coat Check: The Club will not assume any liability for items taken from the coat check facilities. If an attendant is desired, one can be provided at the rate of \$20.00 per hour for a minimum of four hours.

Parking: Ample free parking is available at the Club to your guests.

Photographs: The Clubhouse and Grounds provide many attractive backgrounds for wedding photographs and group pictures. Some areas are restricted. Please consult the Clubhouse Manager for details.

Decorations: Those wishing to decorate must make prior arrangements with the Clubhouse Manager. It is generally accepted that nothing permanent or damaging to the Club's finished surfaces is permissible. Confetti is not permitted. All decorations must be removed from the premises by 10 am the following day.

Food Service: All food consumed at the Club must be purchased through the Club with the exception of specialty cake where a charge of \$2.50 per person will be added to the bill.

A service charge of 15% will be applied to the total food and beverage sales charged to an account for a private function.

Plus Taxes, Service Charge and Room Charge
All prices subject to change without notice
(Prices as at January 28, 2020)

GUIDELINES, FACILITIES AND SERVICES

Equipment: The following items can be supplied to your group at no extra charge, subject to their availability:

Audio Visual

Flip Charts

P.A. System

Wireless Internet

Business Meetings & Social Functions

Wall Pack (boardroom only)

Skirted Head Table

Cake and Gift Table

Lectern (Podium)

The Club also offers:

Free Guest Parking

Markers

Easel

Fax/PDF at modest charge

Photocopies at modest charge

Private Bar Facilities (modest charge may apply)

Outdoor BBQ & Patio Facilities

Plus Taxes, Service Charge and Room Charge

All prices subject to change without notice

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BANQUET FACILITIES

Room	Casual Reception	Banquet	Theatre
Dining Room	200	155	150
Board Room	30	25	25
Curling Lounge	200	150	200
Dick Green Lounge	100	75	60

Dick Green Golf Lounge

Buffet service is available to groups wishing to dine in this area. The tremendous 'green house' view of the grounds from the Dick Green Lounge makes it an extremely popular spot for dinner and receptions during the winter season. The Dick Green Lounge is not available from April 1st through October 31st.

Dining Room

The panoramic view from the Club's Dining Room makes it an extremely popular venue for receptions and dinner parties. If your group exceeds 100 people, use of the Curling Lounge for dancing after dinner is recommended.

Boardroom

The Club's Board Room is suitable for business meetings and seminars and for intimate dinner parties of up to 24 persons. Luncheon reservations may be made if your group is meeting in the Boardroom.

Curling Lounge

The Curling Lounge on the main floor is ideal for receptions and dances of up to 200 persons. Buffet service is available to groups wishing to dine in the Curling Lounge.

Room Rentals

Boardroom	\$150.00 Full Day	\$100.00 Half Day	\$150.00 Evening
Dining Room	Day \$4.00 pp. (minimum \$150) Evening \$4.00 pp. (minimum \$150) Full Day \$8.00 pp. (minimum \$300)		
Dick Green Golf Lounge	Winter only - \$350.00 min.		
Curling Lounge	Summer only - \$350.00 min.		
Dining Room & Curling Lounge	(Dinner & Dance) Combined \$500.00		
Wedding # 1	Dinner & Dance in Dining Room / Club Café \$975.00 (room rental)		
Wedding # 2	Dinner & Dance in Dining Room / Club Café & Curling Lounge \$1300.00 (room rental); max capacity 150 ppl.		

Additional Charges will apply for Ceremonies
Plus Taxes, Service Charge and Room Charge
All prices subject to change without notice

BANQUET FACILITIES



BANQUET FACILITIES



OUTDOOR FACILITIES



BEVERAGE SERVICE

Beverage Service: Beverages will be served only in strict compliance with the requirements of The Liquor Control Act of Ontario and Regulations there under. Members and guests are also required to observe strict compliance. Violations shall render members and guest subject to liabilities. Any questions regarding liquor laws, regulations and liabilities should be directed to the Clubhouse Manager. All beverages must be purchased from the Club in accordance with the L.L.B.O. regulations. Liquor, beer, and wine purchased at the Club may not be removed from the licensed room (s) here the function is being held.

Host Bar: A host bar is recommended if the Convenor wishes to provide his guests with complimentary beverage services. All charges for beverage service will be paid for by the Convenor. A 13% HST will be added to the total of the beverage sales charged, as well as a 15% service charge before tax.

Wine Service: A complete list of popular wines is available to accompany your menu selection. We will be pleased to assist you in choosing a wine that will compliment your menu.

Punch Bowl:

(Punch serves up to 50 people)

Punch with Alcohol - \$125

Punch - No Alcohol - \$ 65

Plus Taxes, Service Charge and Room Charge

All prices subject to change without notice

(Prices as at January 28, 2020)

Breakfast

Continental Breakfast Buffet \$24

Fruit juice	Sliced marinated tomatoes
Assorted fruit yogurts	Scrambled eggs
Breakfast pastries	Buttermilk pancakes with real maple syrup
Preserves	Bacon & sausage
Coffee & selection of teas	

Express Breakfast Buffet \$25

Fruit juice	Toasted Thomas's English muffins
Assorted fruit yogurts	Scrambled egg & cheddar cheese
Breakfast pastries	Tomato, lettuce & red onion
Preserves	Chorizo sausage, ham & bacon
Sliced fruit platter	Home-fries
Coffee and selection of teas	

Continental Breakfast \$15

Fruit juice	Breakfast pastries
Assorted fruit yogurt	Preserves
Coffee & selection of teas	Fresh fruit cocktail add \$6

Morning Break Combo Suggestions

Coffee decaf coffee selection of teas	\$3
Fruit juice	\$4
Coffee decaf tea & breakfast pastries	\$8
Coffee decaf tea & assorted cookies	\$8
Coffee decaf tea & fruit skewers	\$8
Coffee decaf tea & coffee cake squares	\$8



Lunch

Working Lunch

\$24 (for 25 or more persons)

Assorted deli sandwiches & Wraps
Mixed baby greens
Mediterranean pasta salad
Sliced fruit & berries
Variety of sweets
Coffee, selection tea, assorted cold beverages
Add daily soup \$5

Build your own sandwich bar \$24 (for 25 or more persons)

Selection of cold meats
Sliced cheese
Egg & tuna salads
A variety of breads & buns
Assorted toppings & condiments
Crudit 
Mixed baby greens
Variety of sweets
Coffee, selection tea, assorted cold beverages
Add daily soup \$5

Afternoon Breaks

\$10

Assorted cookies
Brownies
Fruit skewers
Coffee cake squares
Coffee, selection tea, assorted cold beverages

Buffet Lunch

\$26 (for 25 or more persons)

Baguette or rolls
Creamy, grainy mustard new potato salad
Mixed baby greens
Marinated sliced tomatoes and English cucumber
Rotisserie chicken with whiskey BBQ sauce
Seasonal vegetable medley
Fruit skewers
Assorted cookies
Coffee, selection tea, assorted cold beverages

Patio BBQ

Lunch Quick

\$16

Angus beef burger or mild Italian sausage with assorted toppings
Greek pasta salad
Coleslaw
Nacho chips

Lunch

\$24

Grilled tender beef kebabs or chicken breast with whiskey BBQ sauce and assorted toppings
New potato salad
Greek pasta salad
Crudit  platter
Sliced fruit tray

Dinner

Market Price

Beef tenderloin or striploin steak | colossal shrimp
Grilled vegetables
Baked potatoes with assorted toppings
Crudit  platter
Sliced fruit tray
Baked beans and Corn on the cob with chive butter
Caesar salad
Caprese salad
Quinoa salad
Sliced fruit platter

Carvery

Market Price

Marinated beef striploin roast
Maple glazed pork loin
Garlic rosemary leg of lamb
Assorted side dishes, toppings and sauces



Plated Lunch Menu suggestions

#1

\$26

Daily soup

Niçoise salad (grape tomatoes, black olives, garlic, red onion, steamed green beans, hard-boiled egg, mixed greens, white balsamic vinaigrette)

Choice of white wine poached east coast salmon or chicken breast

Rolls

#2

\$25

Baked broccoli chicken French crepe with a cream Romano cheese sauce

Mixed baby greens salad

Rolls

#3

\$25

Butternut squash ravioli with bruschetta, caper sauce & shredded Romano cheese

Caesar salad

Garlic bread

More Luncheon Items

Served with rolls, choice of Caesar, baby spinach or mixed greens salad

Mediterranean breast of chicken with tzatziki sauce Roast vegetable & herb, cheese quiche \$25

Roast vegetable & herb cheese quiche \$22

Lasagna – tomato meat sauce or tomato, vegetable, garlic sauce \$23

Grilled vegetable, feta, pesto mayonnaise flour tortilla wraps \$24

Above Luncheon Menus include coffee & tea service. For add-on desserts, please see page 20



Plated Dinner Menu suggestions

Beef

- ❖ Slow roasted prime rib of beef, au jus, horseradish \$50
- ❖ Grilled filet mignon, woodland mushroom sherry sauce Market price
- ❖ Carved strip loin roast, mixed peppercorn brandy sauce \$50

Pork

- ❖ Grilled Frenched pork chop, Dijon maple glaze, grilled apple \$47
- ❖ Pork tenderloin, apple cider cumin seed glaze \$45

Chicken

- ❖ Chicken supreme, natural rosemary pan jus \$42
- ❖ Stuffed chicken supreme, dried cranberry, woodland mushroom & brie \$46
- ❖ Stuffed chicken supreme, roasted red pepper, pesto & feta cheese \$46

Fish

- ❖ Maple, ginger, sesame seed encrusted salmon filet, red onion & cucumber relish \$46
- ❖ Pesto Romano cheese crusted east-coast salmon, chardonnay cream sauce \$46
- ❖ Maple bacon wrapped haddock loin, shallot herb, citrus, compound butter \$45

Pasta

- ❖ Butter squash ravioli, herb, pecan beurre noisette \$38
- ❖ Three cheese tortellini, sundried tomato, garlic rosa sauce \$35

Vegetarian

- ❖ Stuffed portabella mushroom, herb grilled pepper & goat cheese \$38

Vegan

- ❖ Seven bean vegetable cassoulet, tomato basil coulis \$35

Soup Course

- ❖ Yukon Gold potato & aged cheddar soup
- ❖ Roasted red pepper, tomato, basil & feta cheese soup
- ❖ Pureed butternut squash ginger soup

Salad Course

- ❖ Traditional Caesar salad
- ❖ Baby spinach, heirloom beets, goat cheese, apple salad with white balsamic honey vinaigrette
- ❖ Heritage blend greens, grilled bell peppers, toasted almond salad with apple cider, herb dressing
- ❖ Crisp romaine, artichoke hearts, pickled red onion, heirloom grape tomato salad, with Dijon mustard, cream vinaigrette

*Above Dinner Menus include bread basket with butter, coffee & tea service,
and your choice from our dessert menu on page 20*

Buffet Dinner # 1

Hors d'ouervres

Crudités & Cheese Tray

Salads

Traditional Caesar Salad

Baby spinach, apple, heirloom beet with white balsamic honey vinaigrette

Heritage blend greens, grilled bell peppers & toasted almonds with apple cider herb dressing

Mains (choose three of the four following choices)

Pesto Romano cheese crusted East coast salmon, chardonnay cream sauce

Roast breast of chicken, natural herb pan jus

Slow roasted striploin served with mixed peppercorn brandy sauce

Three cheese tortellini, sundried tomato garlic Rosa sauce (*Vegetarian*)

Side Dishes

Fresh Breads

Seasonal Vegetable Medley

Choice of Potato or Rice side

Dessert

Assorted Sweets—pastries, squares, tarts

Coffee & tea

\$60 (for groups of 50 or more persons)



Buffet Dinner # 2

Hors d'ouervres

Crudités

Cheese Tray

Fruit & berries

Salads

Mediterranean Pasta Salad

Creamy Grainy Dijon New Potato Salad

Heritage blend greens, medley of vegetables with assorted dressings (*Vegetarian / Vegan*)

Mains (choose three of the six following choices)

Maple sesame seed East coast salmon

Roast breast of chicken, natural herb pan jus

Slow roasted striploin served with mixed peppercorn brandy sauce

Three cheese tortellini, sundried tomato garlic Rosa sauce (*Vegetarian*)

Stuffed portabella mushrooms with goats cheese, herbs & grilled bell peppers

Side Dishes

Fresh Breads

Seasonal Vegetable Medley

Choice of Potato or Rice side

Dessert

Assorted Sweets—pastries, squares, tarts

Coffee & tea

\$70 (for groups of 50 or more persons)



RECEPTIONS

Finger Sandwiches

(Approximately 80 pieces)

\$100.00

Turkey, Smoked Ham, Roast Beef, Chicken Salad, Egg Salad, Ham Salad, Tuna Salad, Salmon Salad, Crab Salad, Smoked Salmon and Herb Cream Cheese, Cucumber and Blue Cream Cheese.

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Vegetable Tray

(Serves approximately 30 people)

A crisp selection of fresh vegetables served with dip.

\$60.00

Chilled Shrimp Cocktail Platter

(Serves approximately 30 people)

lemon | seafood sauce

Market price

Fresh Fruit Platter

(Serves approximately 30 people)

\$75.00

Classic Cheese Tray

(Serves approximately 30 people)

Imported \$160.00

Domestic \$130.00

Assorted Squares Tray

(Serves approximately 30 people)

\$45.00

Meat Ball Chaffer

(Serves approximately 30 people)

\$80.00

Plus Taxes, Service Charge and Room Charge

All prices subject to change without notice

(Prices as at January 28, 2020)

Cold Canapés

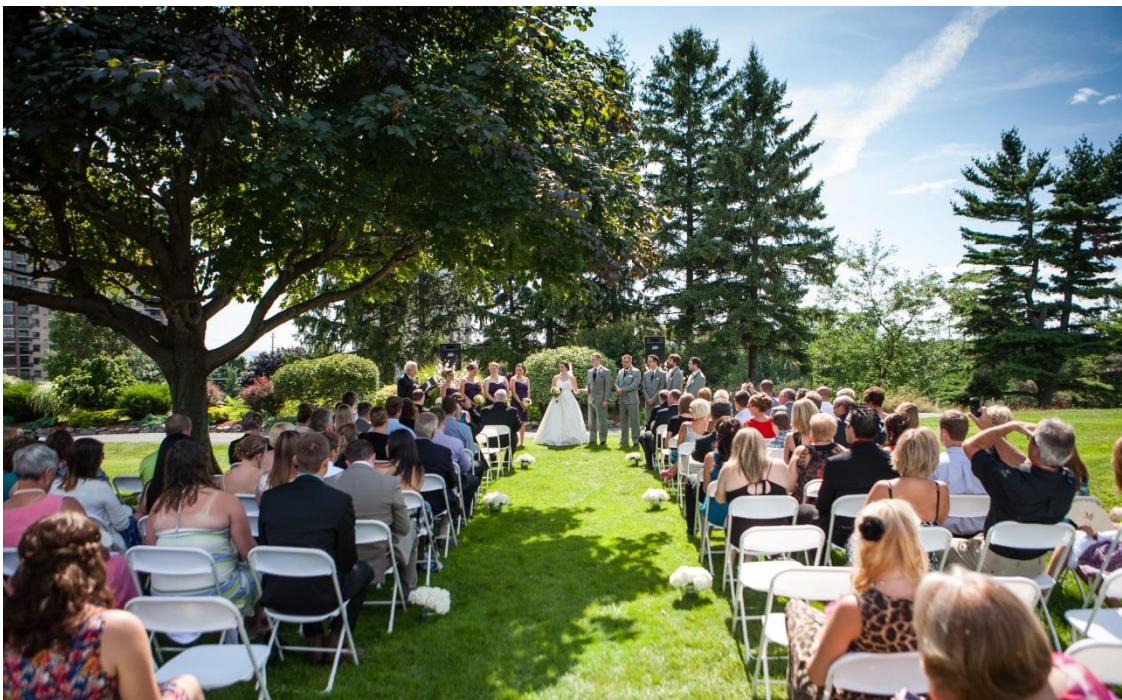
Chicken and leek cream cheese on melba toast
Smoked Salmon with red onion dill relish on English cucumber
Brie cheese with a mango, papaya cilantro salsa on honey toasted flour tortilla chip
Cherry tomatoes filled with snow crab, chives and cream cheese
Smoked Breast of Duck with red onion maple jam
Smoked Salmon, honey Dijon mayo and baby spinach wrapped in a flour tortilla
Endive with chèvre cheese and mandarins

\$27.00 per dozen

Hot Hors d'oeuvres

Mini Beef Wellington with Madeira demi-glace
Chicken Satays with spicy peanut sauce
Lamb and blue cheese meat balls
Monterey jack cheese, black bean cilantro salsa wrapped in filo pastry
Mini pickles ginger vegetable spring rolls
Bacon wrapped scallops
Mini quiche

\$29.00 per dozen



Dessert Course

Dark chocolate mousse cake with Oreo® crust and chocolate sauce

Cataraqui house-made traditional crème brûlée with ginger snap cookies

Warm sticky toffee pudding with honey marinated strawberries

Raspberry layered cream cake with raspberry coulis

Dark chocolate torte with chocolate sauce, vanilla whipped cream & chocolate pencil

New York style cheese cake





Contact

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