



BANQUET & CATERING MENU

Cataraqui Golf & Country Club

As one of Canada's leading private clubs, we pride ourselves on offering a superior level of service with all of our events. Our Events & Catering Manager will work closely with you to ensure your event will be unforgettable for you and your guests.

GUARANTEES

Our Food and Beverage department require the exact number of guests confirmed no later than 10 business days prior to a function.

BUFFET STYLE EVENTS

Each menu has a minimum number of persons/ guests required. Buffets will be set out for a maximum of 1.5 hours.

SERVICE FEE

An eighteen (18) percent service fee and applicable sales tax will be added to all food and beverage charges.

FOOD AND BEVERAGE SERVICE

Cataraqui Golf & Country Club must provide all food and beverage items. The only outside food permitted are celebratory cakes/cupcakes.

KIDS PRICING

Cataraqui Golf & Country Club welcomes children into our facility.

- Children will receive a Kids Menu as discussed with our Food and Beverage department.
- Children 4 and under: Complimentary (no meal).

DIETARY RESTRICTIONS

We are more than happy to accommodate guests who have allergies, dietary concerns, or restrictions. Our Executive Chef will accommodate accordingly

based on the total amount of guests with special requirements for the specific event.

PATIOS AND SMOKING

Cataraqui Golf & Country Club is a smoke-free facility. Smoking and vaping is permitted outside our main doors, nine (9) meters from the entrance.

ENTERTAINMENT TARIFFS

(Music at Events)

All events with musical entertainment, live or recorded, are subject to both SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:sound (Royalties collected for Public Performance of Sound Recordings) charges. The fees collected by these two agencies are licensing fees and/or distributed as royalties to the original artists and do not represent any form of revenues to Cataraqui Golf & Country Club. Please note – Re:Sound / SOCAN is \$99.00 + HST.

CEREMONY REHEARSALS

(If Applicable)

Cataraqui Golf & Country Club does permit complimentary ceremony rehearsals. Please contact the Events & Catering Manager for more information and/or booking.

DEPOSIT STRUCTURE

We request the full venue rental fee upon signing to secure your date.

Final balance due two (2) days prior to event date.

Breakfast

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Assorted Breakfast Breads, Preserves, Assorted Yogurts, Assorted Fruit Juice, Coffee & Selection of Tea

HEALTHY START BUFFET

Assortment of Freshly Baked Low Fat Muffins, Yogurt, Berry & Granola Parfaits, Jams & Preserves, Dried Fruit & Nuts, Oatmeal, Seasonal Fruit, Fresh Berries, Assorted Fruit Juices, Coffee & Tea

HOT BREAKFAST BUFFET

Assorted Breakfast Breads, Preserves, Yogurt, Sliced Marinated Tomatoes, Scrambled Eggs, Buttermilk Pancakes, Local Maple Syrup, Smoked Bacon, Sausage, Assorted Juice, Coffee & Selection of Tea

DELUXE HOT BREAKFAST BUFFET

Assorted Breakfast Breads, Preserves, Yogurt, Sliced Fruit Platter, Sliced Marinated Tomatoes, Scrambled Eggs & Cheddar Cheese, or Eggs Benedict, Sausage, Peameal Bacon, Smoked Bacon, Pancakes, Local Maple Syrup, Home Fries, Assorted Fruit Juice, Coffee & Selection of Tea

BREAKFAST A LA CARTE

SLICED FRUIT

ASSORTED BREAKFAST PASTRIES

FRESH BAKED MUFFINS

CINNAMON BUNS

FRESHLY BAKED CROISSANTS

COFFEE CAKE SQUARES

FRUIT SKEWERS

BAGELS & CREAM CHEESE

SELECTION OF FRUIT JUICE

COFFEE & TEA

*Minimum guest count applicable
Applicable taxes & service charges
Prices may change without notice*

t. 613-546-1753 e. landrews@cataraqui.com

32 Country Club Drive, Kingston, ON K7M 0K1

Lunch & Dinner Buffets

THE EXECUTIVE WORKING LUNCH

Assorted Deli Sandwiches & Wraps, Mixed Baby Greens, Mediterranean Pasta Salad, Sliced Fruit & Berries, Assorted Dessert Squares, Assorted Cold Beverages, Coffee & Tea

BUILD YOUR OWN SANDWICH

Mixed Baby Greens, Crudités, Assorted Deli Meats, Sliced Cheese, Egg, Salad, Tuna Salad, Assorted Toppings & Condiments, Assorted Dessert Squares, Assorted Cold Beverages, Coffee & Tea

Add Daily Soup

EXTRAVAGANZA BUFFET

Assorted Rolls & Butter, New Potato Salad, Mixed Baby Greens, Marinated Sliced Tomatoes & English Cucumbers, Grilled Chicken, Three Cheese Tortellini Alfredo, Seasonal Vegetables, Fruit Skewers, Assorted Cookies, Assorted Cold Beverages, Coffee & Tea

THE CATARAQUI | Market Price

Assorted Rolls & Butter, Crudités, Caesar Salad, Caprese Salad, Mediterranean Salad, Beef Tenderloin or Striploin Steak, Grilled Vegetables, Roasted New Potatoes, Assorted Toppings, Fruit Skewers, Coffee & Tea

BUFFET ENHANCEMENTS

EAST COAST SALMON

CHICKEN BREAST

*Minimum guest count applicable
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Reception

PLATTERS | *30 people*

FRESH VEGETABLE PLATTER

Assortment of Fresh Vegetables: Carrots, Celery, Broccoli, Cauliflower, Green Peppers, Red Peppers, Radish, Cucumbers, Ranch Dip or Hummus

ANTIPASTO PLATTER

A savoury selection of Cheeses, Cured Meats, Spicy Honey, Pickled Vegetables, Olives, Fresh Fruit and Assorted Jams

JUMBO PEELED SHRIMP

Cocktail Sauce, Lemon

COLD POACHED SALMON

Atlantic Salmon, Traditional Garnishes

PIZZA PLATTER (choose 2 varieties)

Options include: Pesto Veggie, Classic Cheese, Pepperoni, or Meat Lovers

MEAT BALLS

Tender Beef and Pork Meatballs Smothered in a Tangy BBQ sauce

DOMESTIC CHEESE PLATTER

An Assortment of Local Cheeses Served with Crackers and Fresh Grapes

INTERNATIONAL CHEESE PLATTER

Featuring Swiss Gruyère, Romano, Smoked Mozzarella, Cambozola, accompanied by Crackers and Grapes

FRESH FRUIT PLATTER

Assortment of Fresh Fruit

ASSORTED SQUARES & TARTS

Petite Nanaimo Bars, Brownies, Carrot Cake

MINIATURE COCKTAIL SANDWICHES (80 pieces)

Turkey, Smoked Ham, Roast Beef, Chicken Salad, Egg Salad, Ham Salad, Tuna Salad, Salmon

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Reception

PASSED HORS D'OEUVRES | 35 per dozen |

Minimum order: 3 dozen per selection

MEAT

MINI BEEF WELLINGTON | Madeira Demi - Glaze (G)

MARINATED BEEF KEBABS | Chimichurri

PULLED PORK SLIDERS | Sesame Bun | Honey BBQ Sauce (G)

CHICKEN

CHICKEN SATAY | Spicy Peanut Sauce (N)

MINI CHICKEN SPRING ROLLS | Chicken, Spring Roll Wrapper, Soy Ginger Sauce (G)

CHICKEN LEEK CREAM CHEESE FILO CUP (G/D)

SOUTHERN POPCORN CHICKEN | Chili Honey Sauce (G/D)

SEAFOOD

COCONUT SHRIMP | Thai Sweet Chili Sauce

BACON WRAPPED SCALLOPS | Cocktail Sauce

SMOKED SALMON | Cucumber | Caper Aioli

VEGETARIAN

THREE CHEESE ARANCINI BALLS | Tomato Jam (G/D)

MINI VEGETABLE SPRING ROLLS | Sesame Plum Sauce (G)

GRAPE TOMATO BOCCONCINI SKEWERS | Balsamic Reduction (D)

HERBED GOAT CHEESE BALLS | Crostini (G)

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A La Carte

SALADS & APPETIZERS

MIXED GREENS | CAESAR SALAD

SPINACH & GOAT CHEESE SALAD | CAPRESE SALAD

BUTTERNUT SQUASH & APPLE PEAR SOUP | ROASTED PARSNIP & PEAR SOUP

ROASTED RED PEPPER & TOMATO SOUP

MAIN ENTREES

BEEF

PRIME RIB ROAST

Au Jus, Horseradish

BEEF TENDERLOIN

Red Wine Garlic Thyme Demi Glaze

GRILLED FILET MIGNON

Woodland Mushroom Sherry Sauce

STRIPLOIN ROAST

Peppercorn Brandy Demi Glaze

PORK

12OZ. GRILLED PORK LOIN

Dijon Maple Glaze, Grilled Apples

MAPLE SMOKED BACON WRAPPED
PORK TENDERLOIN

Roast Shallot, Maple Glaze

CHICKEN

STUFFED CHICKEN

Prosciutto, Asparagus, Brie Cheese, Creamy
White Sauce

STUFFED CHICKEN BREAST

Roasted Grape Tomato, Wild Mushroom
Ragout, Natural Pan Jus

FISH

EAST COAST SALMON

Ginger Miso Brown Butter

PICKEREL FILLET

Herb Citrus Compound Butter

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Creamy coconut curry sauce, baby spinach, grape
tomatoes, green onions, vegan cheese

CRISPY TOFU STIR-FRY

Panko-crusted tofu, assorted Asian vegetables,
steamed rice, hoisin-ginger soy glaze

EGGPLANT PARMESAN

Roasted eggplant, garlic basil tomato sauce, vegan
cheese, extra virgin olive oil

CAULIFLOWER STEAK

Garlic and herb-marinated roasted cauliflower
steak, seasonal vegetable medley, new potatoes

DESSERTS

DARK CHOCOLATE FLOURLESS TORTE

Chocolate Sauce, Chocolate Pencil

STICKY TOFFEE PUDDING

Salted Caramel Sauce, French Vanilla Ice

RASPBERRY LAYERED CREAM CAKE

Raspberry Coulis

NEW YORK CHEESECAKE

Mixed Berry Compote

TRADITIONAL CRÈME BRÛLÉE

Shortbread Cookie

Snacks & Breaks

AFTERNOON BREAK

Assorted Cookies, Brownies, Fruit Skewers, Coffee Cake Squares, Assorted Cold Beverages, Coffee & Tea

BREAK A LA CARTE

ASSORTED FRESHLY BAKED COOKIES
SQUARES, PASTRIES, TARTS
ASSORTED INDIVIDUAL GRANOLA BARS
ASSORTED FRUIT YOGURT
FRESH FRUIT KABOBS

BEVERAGES

ASSORTED CANNED BEVERAGES | PERRIER | MILK

Enhancements & Stations

ANTIPASTO PLATTERS

Cured Deli Meats | Pickles | Vegetables | Olives | Cheese

SLIDERS

Mini Angus Burgers | Pulled Pork | Crispy Chicken | Mini Kielbasa

TACO STATION

Hard & Soft Shells | Meat | Assorted Sauces & Toppings

CLASSIC SWEET TABLE

Assorted Cupcakes | Squares | Cookies | Brownies

ASSORTED PIZZA | *Choose 3*

Pesto Vegetable | Meat Lovers | Hawaiian | Greek | Canadian

POUTINE STATION

Cheese Curds | Gravy | Toppings

MAC & CHEESE

Bacon | Pulled Pork | Assorted Toppings | Spicy Ketchup

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