



Photo: Brian Reilly

RATTLE  SNAKE
POINT
GOLF CLUB

WEDDING AND SPECIAL EVENT MENU 2020/21

WHERE HOSPITALITY SETS THE SCENE

MAKE EVERY MOMENT UNFORGETTABLE

Your wedding is a special day of love and family. It is a day for union, for forming a partnership in life... a day when two become one. We think you deserve the joy a well-made wedding brings. We think you deserve a wonderful beginning that will resound throughout your lives together. The arrangements must be just right.

There can be no second-best.

Our job is to be attentive to the tiniest details of timing, quality and atmosphere. Your job is to share the joy and revel in the feeling.

FOR A DAY YOU'LL REMEMBER, A DAY THAT BEGINS A LIFE TOGETHER

Our purpose is to make our guests feel comfortable and at home during their visit, so we get excited about the little details. Let our professional staff customize menus and room layouts to ensure your special day unfolds better than you imagined.

We understand the importance of proper planning and go out of our way to make your wedding a spectacular and memorable day.

IT'S A SPECIAL DAY FOR US TOO

At ClubLink our clubhouses and function rooms render the perfect atmosphere for a joyful wedding. Highlighted by spectacular scenery and attentive service, we can provide you with exactly the ambiance that you are expecting for your affair.

Our team will work closely with you to assure every detail of your wedding or reception with ClubLink is exactly as planned. As soon as you enter one of our facilities, our goal is to exceed all expectations. Visit us soon.

VENUE INCLUDES THE FOLLOWING AMENITIES:

Open year-round

Versatile banquet rooms can accommodate intimate to large-scale events

Beautiful indoor and outdoor spaces for ceremonies

Menus and packages customized to suit your every need

Catering to guests with dietary restrictions

Men's and ladies' locker rooms with showers

Wireless high-speed internet access

Photography permit not required

Abundant complimentary parking

Experience hosting ethnic weddings of all types

Dedicated in-house catering coordinator

Audio-visual equipment, projectors, screens and wireless microphone – available upon request at preferred rates

ALL WEDDING PACKAGES INCLUDE...

One hour of standard bar service during cocktail reception

Wine service with dinner

Four or five hours of standard bar service after dinner

Menu tasting for two (\$150 value)

Complimentary meal for DJ and photographer (\$150 value)

Special children's menu (\$30)

Chair covers and premium linen at preferred rates

On-site ceremony at a preferred rate

Menu upgrades and special requests available

*Soft bar only packages available.
Additional bar hours and premium bar
available upon request.*



Photo: Images by Paulo

RattleSnake Shower Menu

- Non-alcoholic punch
- Freshly Baked Breads with whipped butter
- Selection Of Mini Lettuces with heirloom tomatoes, charred onions and balsamic vinaigrette
- Crisp Garden Vegetable Crudités with hummus
- Roma Tomato Platter with roasted peppers, crumbled feta, lemon herb vinaigrette, basil
- Quinoa Salad with cranberries, seeds, pine nuts
- Rigatoni with pesto olive oil, sundried tomato, capers, arugula, pecorino
- Roasted Tuscan Style Chicken with Chianti demi glaze
- Garlic Confit Green Beans
- Fresh Fruit Platter
- Mini Cheesecakes / Swiss Brownies / Butter Tarts
- Assorted Traditional and Herbal Teas
- Columbian Coffee

\$34

RattleSnake Cocktail Shower Menu

- Crisp Garden Vegetable Crudités with hummus
- Roma Tomato Platter with roasted peppers, crumbled feta, lemon herb vinaigrette, basil
- Domestic and Imported Cheeses with whole grapes and water biscuits
- Lemon Poached Shrimp with gin infused cocktail sauce
- Assorted Cocktail Sandwiches with egg and watercress, turkey and avocado, smoked ham and grainy mustard, smoked salmon and dill crème fraiche
- Selection of French Pastries
- Mini Cheesecakes / Swiss Brownies / Butter Tarts
- Assorted Traditional and Herbal Teas
- Columbian Coffee

\$34

RattleSnake's Afternoon Tea

- Assorted Traditional and Herbal Teas
- Columbian Coffee
- Freshly Baked Scones with clotted cream and preserves
- Assorted French Pastries
- Assorted Cocktail Sandwiches with egg and watercress, turkey and avocado, smoked ham and grainy mustard, smoked salmon and dill crème fraiche
- Seasonal Fruits and Berries
- Freshly Baked Cookies

\$28

ClubLink proudly serves Coca-Cola products.

Vegetarian, vegan, lactose-free, gluten-free options are available. We will be happy to accommodate any dietary preferences upon request. Prices are per person (unless otherwise indicated) and are subject to administration fee and applicable taxes.

Available to groups of 50 or more guests

The Sidewinder Brunch

- Freshly Baked Croissants & Danishes
- Honey Yogurt with toasted granola
- Eggs Benedict with hollandaise
- Home Fried Potatoes
- Maple Strip Bacon / Farmers Sausage
- Mesclun Greens & Caramelized Niagara Pear Salad with candied pecans, goat cheese, maple vinaigrette
- Baked Cavatappi with zucchini, garlic confit, tarragon cream, shaved asiago
- Herb Crusted Roasted Ontario Chicken with shallot & Madeira chicken jus
- Fresh Fruit / Butter Tarts / Lemon Curd Tarts / Swiss Brownies
- Coffee / Tea

\$35.50

The Copperhead Brunch

- Freshly Baked Scones with clotted cream & preserves
- Pain Au Chocolat's
- Honey Yogurt with toasted granola
- Eggs Benedict with hollandaise
- Mesclun Greens & Caramelized Niagara Pear Salad with candied pecans, goat cheese, maple vinaigrette
- Fingerling Potato Salad with crunchy mustard aioli
- Baked Cavatappi with zucchini, garlic confit, tarragon cream, shaved asiago
- Pan Seared Atlantic Salmon with black pepper maple glaze, whiskey Veloute
- Grilled Seasonal Vegetables
- Fresh Fruit / Cheesecakes
- Coffee / Tea

\$38.95

ClubLink Dinner BBQ

- Herb-marinated AAA bavette steak and citrus grilled chicken breast
- Herb roasted potatoes
- Seasonal vegetables
- Baked rigatoni with grilled vegetables, fire roasted bell pepper cream, shaved asiago
- Sweet and bitter green salad with sundried tomato vinaigrette and balsamic vinaigrette
- Veal reduction with horseradish and dijon
- Ciabatta and multigrain clusters with whipped butter
- Freshly baked cookies and milk chocolate brownies

\$42.50

Add on 4 ounce salmon filet \$7.75

Fresh Lifestyle Buffet

- Ciabatta and multigrain clusters with whipped butter
- Baby Spinach Salad with blueberries, shaved red onion, crumbled feta, spiced pecans, white balsamic vinaigrette
- Mediterranean couscous salad
- Moroccan spiced chicken breast with eggplant ratatouille
- Tuscan salmon with caper, oregano and tomato salsa
- Fresh fruit platter

\$33

Southern BBQ

- Apple-brined quarter chicken and Memphis-style pork side ribs
- Baked potato with sour cream, scallions, mixed cheese, bacon bits
- Sweet and bitter green salad with sundried tomato vinaigrette and balsamic vinaigrette
- Creamed poppyseed coleslaw
- Triple crunch potato salad
- Ciabatta and multigrain clusters with whipped butter
- Caesar salad
- Freshly baked cookies

\$45.50

UPGRADE TO PORK BABY BACK RIBS \$2

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THE UNFORGETTABLE PACKAGE

COCKTAIL RECEPTION

- Chef's assorted hot hors d'oeuvres and cold canapés (based on five per person)

DINNER (THREE-COURSE MEAL)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection

APPETIZER (CHOICE OF ONE)

- Local field greens with red oak, green oak, arugula, beet tops, cherry tomatoes, bell peppers, sundried tomato vinaigrette
- Roasted tomato bisque with herbed crème fraîche

ENTRÉE

- Chicken Supreme, grilled vegetable bundle, rosemary roasted baby Yukons, pommery maple cognac chicken jus

DESSERT (CHOICE OF ONE)

- Tahitian vanilla cheesecake with raspberry reduction, fresh berries
- Cappuccino and Swiss chocolate dacquoise (gluten free)

LATE NIGHT

- Coffee and tea service
- Wedding cake station – cut and platter-display (cake supplied by wedding)
- Jumbo salted caramel and peanut butter cookies

BEVERAGE SERVICE

- One hour standard beverage service during cocktail reception
- Two glasses of house wine during dinner service - Bar closed during dinner
- Three hours standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

\$129.99

UPGRADE THE ENTRÉE TO MANHATTAN CUT AAA STRIPLOIN MEDALLIONS FOR \$7.25

ADD AN EXTRA HOUR OF BAR SERVICE FOR \$9.95

UPGRADE TO PREMIUM BAR FOR \$7.50

Package Includes

- Menu tasting for two
- Chair covers and premium linen at preferred rates
- Complimentary parking and coat check
- Complimentary entrée for DJ and photographer

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THE DISTINGUISHED PACKAGE

COCKTAIL RECEPTION

- Gourmet dips and spreads platter with roasted red pepper, hummus, artichoke and asiago, naan bites and nacho chips
- Chef's assorted hot hors d'oeuvres and cold canapés (based on five per person)

DINNER (THREE-COURSE MEAL)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection

APPETIZER (CHOICE OF ONE)

- Local Field Greens with red oak, green oak, arugula, beet tops, cherry tomatoes, bell peppers, sundried tomato vinaigrette
- Baby spinach and frisse salad with blueberries, toasted almonds, crumbled feta, creamed raspberry vinaigrette
- Zucchini and creamed French brie soup

ENTRÉE (CHOICE OF ONE)

- Herb crusted skin on chicken supreme, grilled vegetable bundle, rosemary roasted baby Yukons, pommery maple cognac chicken jus
- Manhattan Cut AAA Striploin Medallion with Port reduction, grilled vegetable bundle, rosemary roasted baby Yukons, port reduction

DESSERT (CHOICE OF ONE)

- Salted chocolate and caramel Euro tart with seasonal berries
- Cappuccino and Swiss chocolate dacquoise (gluten free)
- Fresh fruit cheesecake with citrus custard

LATE NIGHT

- Coffee and tea station
- Wedding cake station - cut and platter-display (cake supplied by wedding)
- Assorted pizzas

BEVERAGE SERVICE

- One and a half hour standard beverage service during cocktail reception
- Two glasses of house wine during dinner service - Bar closed during dinner
- Four hours standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

\$157.50

UPGRADE TO PREMIUM BAR FOR \$7.50

Package Includes

- Menu tasting for two
- Chair covers and premium linen at preferred rates
- Complimentary parking and coat check
- Complimentary entrée for DJ and photographer
- Champagne service for the head table

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THE CELEBRATED PACKAGE

COCKTAIL RECEPTION

- Chef's assorted hot hors d'oeuvres and cold canapés (based on five per person)
- Continental and International cheese board
- Charcuterie board

DINNER (THREE-COURSE MEAL)

Includes: fresh baked dinner rolls and butter; regular and decaffeinated coffee and tea selection

APPETIZER (CHOICE OF ONE)

- Fior De Latte and Heirloom tomato salad with marinated pesto cherry tomatoes, balsamic, extra virgin olive oil, basil seedlings
- Baby spinach and frisse salad with blueberries, toasted almonds, crumbled feta, creamed raspberry vinaigrette
- White bean, roasted cauliflower and truffle purée with Grana Padona crisp

ENTRÉE (CHOICE OF ONE)

- Pan seared chicken supreme and Manhattan cut striploin combo plate with grilled vegetable bundle, rosemary roasted baby Yukons, port reduction, rosemary Dijon cream
- Pan seared chicken supreme and Atlantic salmon combo plate with grilled vegetable medley, roasted baby Yukons, eggplant caponata, shallot pommery chicken jus
- Pan seared Ontario beef tenderloin with grilled vegetable medley, roasted baby Yukons, creamed peppercorn reduction, triple crunch mustard

DESSERT (CHOICE OF ONE)

- Caramel Dacquoise
- Turtle Cheesecake
- Flourless chocolate truffle mousse

LATE NIGHT

- Coffee and tea station
- Wedding cake station – cut and platter-display (cake supplied by wedding)
- Assortment of pizzas or grilled cheese station
- Poutine bar with veal demi, cheese curds, crisp fries

BEVERAGE SERVICE

- One hour standard beverage service during the cocktail reception
- Two glasses of house wine during dinner service - Bar closed during dinner
- Four hours standard beverage service following dinner (Domestic beers, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

\$179.99

Package Includes

- Menu tasting for two
- Chair covers and premium linen at preferred rates
- Complimentary parking and coat check
- Complimentary entrée for DJ and photographer
- Champagne service for the head table

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PACKAGE OPTIONS

Kid's Menu

APPETIZER (choose one)

Crudités with fresh cut vegetables, grapes, buttermilk ranch dip

Caesar salad with herbed croutons, shaved asiago, creamed garlic and lemon dressing

ENTRÉE CHOICES (choose one)

Breaded chicken fingers with crisp fries and plum sauce

Spaghetti Bolognese with shaved parm

DESSERT

Swiss Chocolate Brownie

Includes non-alcoholic beverages

\$30

Vegan Options

ROASTED CAULIFLOWER

With Baba Ganoush drizzle, toasted nuts, apricots, king oyster mushroom and cous cous phyllo parcel, tomato basil coulis

SWEET POTATO AND LENTIL THAI CURRY

With lemongrass scented basmati rice, chili oil, green onion and ginger relish

LAYERED GRILLED VEGETABLE STACK

With basil scented lentil puree

Additional Courses

Additional soup or salad course
\$5.50

Vegetarian Antipasto with eggplant, zucchini, asparagus, mushrooms, artichoke, olives, tomatoes, Bocconcini
\$14

Cured Meat and Vegetable Antipasto with capicola, calabrese, salami, grilled and marinated vegetables
\$17.50

Pasta Courses

PENNE/FARFALLE
With roasted tomato and basil sauce or garlic confit cream, shaved grana padona
\$5.60

RICOTTA AND SHITAKE CANNELLONI
With creamed roasted red pepper bisque
\$8.99

TRIO SQUASH RAVIOLI
With acorn, butternut and kabocha, sage pesto cream, crispy leeks
\$8.99

Entrée Upgrade Options

Gruyere potato gratin
\$3

Caramelized shallot and roasted garlic whipped potatoes
\$1.50

Four 21/25 black tiger shrimp
\$6

Manhattan cut AAA striploin medallions
\$7.25

Hors D'Oeuvres and Canapes

Select any of the following to enhance your cocktail reception or late-night buffet.

PLATINUM HOT HORS D'OEUVRES

Truffle mac and cheese fritter
Brie and pumpkin arancini
Spicy crab roll
Salmon Wellington
Snow crab coquette
Prosciutto and apricot en croute
Duck confit croquette
Coconut shrimp
Wild mushroom and gorgonzola tourtiere
\$48 per dozen

CHEF'S HOT HORS D'OEUVRES

Beef Wellington
Cocktail chicken kebab
Chicken quesadilla
Vegetarian cocktail spring roll
Cocktail beef kebab
Spanakopita
Szechuan beef satay
Feta and sundried tomato phyllo
Vegetarian samosa
Chorizo empanada
Mini vegetarian quiche
\$44 per dozen

PLATINUM COLD CANAPES

Crab meat, mango and cherry tomato cup
Lobster crepe purse
Lobster salad with cherry tomato
Foie gras waffle cup
Peking duck crepe
Smoked trout with fresh herb crème fraiche
Seared tuna and cucumber
\$48 per dozen

CHEF'S COLD CANAPES

Smoked chicken pita
Crab meat pita
Grilled vegetable and goat cheese pita
Prosciutto mousse with asparagus
Thai salad bundle
Thai chicken tulip
Salmon rosette with golden caviar
Cherry tomato with herbed cream cheese
Herbed goat cheese baguette with thyme
\$44 per dozen

ADDITIONAL ENHANCEMENTS

VEGETABLE CRUDITÉS AND DIPS

Peppers, carrots, celery, cucumber, cherry tomatoes with peppercorn ranch and roasted red pepper dips.

Small platter (serves approximately 20 guests) \$74

Medium platter (serves approximately 40 guests) \$143

Large platter (serves approximately 60 guests) \$217

ANTIPASTO BAR (VEGETARIAN)

Grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.

Small platter (serves approximately 20 guests) \$155

Medium platter (serves approximately 40 guests) \$305

Large platter (serves approximately 60 guests) \$455

ANTIPASTO BAR (VEGETABLES AND CURED MEATS)

Parma prosciutto, capicola, Calabrese salami, grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.

Small platter (serves approximately 20 guests) \$182

Medium platter (serves approximately 40 guests) \$353

Large platter (serves approximately 60 guests) \$525

GOURMET SANDWICH PLATTER

With assorted cocktail sandwiches

\$7.25

ANTIPASTO BAR (WITH SEAFOOD)

Grilled and marinated calamari, shrimp, scallops, mussels, with eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini, served with artisan breads.

Small platter (serves approximately 20 guests) \$321

Medium platter (serves approximately 40 guests) \$642

Large platter (serves approximately 60 guests) \$963

FINE CANADIAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrita. Served with assorted crackers, grapes.

Small platter (serves approximately 20 guests) \$145

Medium platter (serves approximately 40 guests) \$278

Large platter (serves approximately 60 guests) \$418

CHARCUTERIE BOARD

Fine-cured and smoked meats garnished with olives, chutney, baguettes.

Small platter (serves approximately 20 guests) \$173

Medium platter (serves approximately 40 guests) \$334

Large platter (serves approximately 60 guests) \$490

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, hummus and artichoke asiago dip served with naan bites and nacho chips.

Small platter (serves approximately 20 guests) \$74

Medium platter (serves approximately 40 guests) \$145

Large platter (serves approximately 60 guests) \$217



ADDITIONAL ENHANCEMENTS

SUSHI BOAT

Finest assortment of sushi; California rolls, yam tempura rolls, spicy tuna rolls, salmon rolls, tuna sushi, salmon sushi, shrimp sushi, accompanied with pickled ginger, soy sauce, wasabi.

62-piece sushi boat (one sushi boat serves approximately 20 guests) \$216

SUSHI CHEF

Professional sushi master chef making sushi in front of your guests.

\$16 per person

(Based on three pieces of sushi per person)

EAST COAST OYSTER BAR

Freshly-shucked P.E.I. Malpeques, Rocky Bays, New Brunswick Beausoleils, served with signature sauces.

\$16 per person

(Based on three oysters per person)

BAKED BRIE WHEEL

Brie wrapped in puff pastry served with crostini and berry compote.

\$160 (Serves approximately 60 guests)

Half wheel \$80 (Serves approximately 30 guests)

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce.

50 pieces \$112.35

100 pieces \$224.70

PUB-STYLE COMBO PLATTER

Chicken wings, onion rings, breaded chicken filets and nacho chips, served with plum sauce, barbecue sauce, hot sauces, salsa and sour cream.

\$17

SLIDER STATION

Pulled pork sliders, beef sliders and chicken sliders with assorted toppings, cheeses and condiments.

\$16 (based on three sliders per person)

SHANGHAI NOODLE BAR

Create your own stir-fry.

Noodles: Shanghai, rice vermicelli, lo mein, udon

Vegetables: Snow peas, bean shoots, water chestnuts, bok choy, Chinese greens, peppers and shiitake mushrooms

Proteins: Tofu, shrimp, ginger-chicken, Szechuan beef

Sauces: Hoisin, teriyaki or sweet and spicy Thai chili sauce

\$16.99

TUSCAN PASTA BOWL

Create your own pasta.

Pasta: Regular or whole wheat penne, farfalle, cheese tortellini, linguine

Fillings: Peppers, mushrooms, tomatoes, zucchini, onions, spinach, artichokes, olives

Proteins: Shrimp, grilled chicken, hot Italian sausage

Sauces: Tomato-basil, white wine cream, basil pesto

\$16.99

LATE NIGHT OPTIONS

FUNNEL CAKE FRIES

With strawberry reduction, cinnamon spiked sugar, fresh whipped cream.

\$6.50

GOURMET GRILLED CHEESE STATION

With applewood smoked cheddar and tomato jam, creamed French brie and caramelized grapes, aged white cheddar and double smoked bacon.

\$10

STREET MEAT STATION

With hot dogs, Italian sausages, condiments, fresh baked buns.

\$8

INDIVIDUAL GRAB AND GO FISH AND CHIPS

With Alexander Keith's batter, fresh cut fries and house made tartar sauce.

\$12

FRENCH TOAST STICK STATION

With maple syrup, Chantilly cream and berry coulis.

\$8

CHEF'S POUTINE STATION

Fresh cut french fries, classic St-Albert cheese curds, rich gravy.

\$8.50

GOURMET PIZZAS

Selection of chef's stone baked pizzas with assorted toppings.

\$15 per pizza (eight slices)

10 pizzas serve approximately 50 people

INDIVIDUALLY WRAPPED GRAB & GO CHEESEBURGERS

With chuck beef, aged white cheddar, house ketchup, pickles, mustard

\$7 per burger

MINI ITALIAN CIABATTAS

With salami, calabrese, artichoke spread, hot peppers

\$5

JAMAICAN BEEF PATTY STATION

With mild, hot and vegetarian Jamaican Patties with spicy ketchups

\$3.50 per piece

PEROGIES BAR

With assorted potato Perogies, sautéed onions, sour cream

\$6



SWEET ENHANCEMENTS

FRESH FRUIT PLATTER

A colourful array of honeydew, cantaloupe, watermelon, golden pineapple, grapes and berries

Small platter \$91 (serves approximately 20 guests)

Medium platter \$176.35 (serves approximately 40 guests)

Large platter \$267.50 (serves approximately 60 guests)

TROPICAL FRUIT DISPLAY

Fresh and juicy mango, papaya, kiwi, golden pineapple, cantaloupe and dragon fruit

Small platter \$115 (serves approximately 20 guests)

Medium platter \$230 (serves approximately 40 guests)

Large platter \$375 (serves approximately 60 guests)

DESSERT BUFFET

A decadent assortment of tortes, gateaux, cakes, pies, flans, mini pastries and freshly-baked cookies

\$15.99 (Minimum 25 guests required)

GOURMET DESSERT BUFFET

Chocolate-dipped strawberries, hand-rolled chocolate truffles, croquembouche tower, French-style pastries, fresh fruit skewers, plus an assortment of cookies, tortes, gateaux, cakes, pies and flans

\$18.99 (Minimum 50 guests required)

PLATTERS OF ASSORTED BAKED GOODS

Freshly-baked cookies \$20.99 per dozen

Chocolate-dipped strawberries \$35.99 per dozen

Assorted pastries \$37 per dozen

PLATED 3-COURSE SERVICE

Price includes fresh artisan multigrain and sourdough breads, your choice of salad or soup, choice of main course, choice of dessert, coffee and tea service.

Salad Selections

- House cut garden greens with sundried tomato vinaigrette
- Greek – greens, cucumber, tomato, peppers, red onions, olives, feta with house dressing. Add \$2.70
- Caesar – crisp romaine, creamy garlic dressing, house-made croutons, shaved parmigiano. Add \$2.70
- Apple Romaine – baby romaine, crisp Macintosh apple, aged white cheddar, spiced pecans, apple cider vinaigrette. Add \$3.25
- Baby spinach and frisse salad with blueberries, toasted almonds, crumbled feta, creamed raspberry vinaigrette. Add \$2.70
- Fior De Latte and Heirloom tomato salad with marinated pesto cherry tomatoes, balsamic, extra virgin olive oil, basil seedlings. Add \$4

Soup Selections

- Roasted tomato bisque with parmesan crostini
- Yukon gold, caramelized leeks and chive
- Roasted acorn and buttercup squash puree with cinnamon spiked apples. Add \$1.25
- Local zucchini and triple creamed French brie puree. Add \$1.50
- Wild mushroom purée and stilton crostini. Add \$1.50

Dessert Selections

- Fresh fruit cheesecake
- Caramel Dacquoise
- Turtle cheesecake
- Salted chocolate and caramel Euro tart with seasonal berries
- Cappuccino and Swiss chocolate dacquoise (gluten free)
- Flourless chocolate truffle mousse

PLATED 3-COURSE SERVICE

Price includes fresh artisan multigrain and sourdough breads, your choice of salad or soup, choice of main course, choice of dessert, coffee and tea service.

Main Course

HERB CRUSTED CHICKEN SUPREME
with pommery maple cognac chicken jus, grilled
vegetable bundle, rosemary roasted baby Yukons

Lunch \$39

Dinner \$42.75

PAN SEARED HALIBUT
with eggplant caponata, grilled vegetable bundle,
rosemary roasted baby Yukons

Lunch \$43.95

Dinner \$52.95

MANHATTAN CUT AAA STRIPLOIN MEDALLION
with grilled vegetable bundle, rosemary roasted
baby Yukons and port jus

Lunch \$41

Dinner \$50

PAN-SEARED AAA BEEF TENDERLOIN
with grilled vegetable bundle, rosemary roasted
baby Yukons

Lunch \$48

Dinner \$64

PAN-SEARED ATLANTIC SALMON
with tomato orange chutney, grilled vegetable
bundle, rosemary roasted baby Yukons

Lunch (six ounce) \$42.50

Dinner (eight ounce) \$51.75

BEEF TENDERLOIN AND CHICKEN SUPREME
5 oz. beef tenderloin and 6 oz. chicken supreme
served with grilled vegetable bundle, rosemary
roasted baby Yukons and herbed cream

\$64.30

BEEF TENDERLOIN AND SHRIMP
5 oz. beef tenderloin and three shrimp (16/20)
served with grilled vegetable bundle, rosemary
roasted baby Yukons. Served with port jus and
basil lemon butter

\$64.30

CHICKEN SUPREME AND SALMON
6 oz. chicken supreme and 4 oz. salmon served
with grilled vegetable bundle, rosemary roasted
baby Yukons, herbed cream, tomato beurre
blanc and red onion marmalade

\$59.60

Taste Of Canada Marché

ONTARIO AND MANITOBA

- Granny Smith Apple Salad with baby romaine, arugula, aged Niagara white cheddar, spiced pecans, roasted bosc pears and maple vinaigrette.
- Mini Creamer Potato Salad with double smoked bacon, whole grain mustard aioli, chives and malt vinegar
- Seasonal Local Greens with assorted vinaigrettes
- Herb Crusted Pan Seared Chicken Breast with local apple cider and rosemary glaze

ALBERTA

- Dry Aged Herb and Horseradish Top Sirloin Carvery with veal reduction and mustards
Substitute striploin add \$5
Substitute prime rib add \$7
- Medley of seasonal vegetables

QUEBEC

- Artisan Roll, Baguettes, Focaccia with whipped butter and oils
- Poutine with russet potato fries, sweet potato fries, veal reduction, local cheese curd, maple double smoked bacon chips

BRITISH COLUMBIA AND TERRITORIES

- Pan Seared Salmon with Macintosh apple and spearmint jam

PEI WHIPPED POTATOES

DESSERTS

- Funnel cake fries, butter tarts, Nanaimo bars, cookies, assorted fruit pies

\$59.95

The Copperhead Marché

Assorted Artisan Rolls, baguettes and focaccia with whipped butter

- Thai noodle salad
- Tomato and bocconcini
- Wild rice and cranberry
- Scallion and dijon potato
- Caesar salad
- Baby field greens with vinaigrettes

Cured meat platter with capicola, salami, calabrese, marinated olives and pickles

PASTA SAUTEE STATION

- Penne, tortellini, fettuccine, GF fusilli
- Garlic confit cream, tomato and oregano, basil pesto, olive oils, balsamic
- Italian sausage, pulled chicken, black tiger shrimps
- Mushrooms, onions, olives, roasted peppers, tomatoes, zucchini, parmesan

CHEF'S CARVERY STATION

- Herb Crusted Alberta Beef Striploin with local mustards, veal reduction, horseradish's

CHAFFERED ITEMS

- Seafood skewers
- Caramelized shallot and oregano whipped Yukon potatoes
- Steamed market vegetables with honey butter
- Pan-seared salmon with tomato beurre blanc and red onion marmalade

DESSERTS

- Cakes, cheesecakes, flans, tortes, fresh fruit

\$67.50

Create Your Own Marché

Assorted artisan rolls with whipped butter

CHEFS SALADS (CHOOSE FOUR)

- Classic caesar
- Scallion and dijon potato
- Spinach and pear
- Thai noodle
- Tuscan penne
- Wild rice and cranberry
- Tomato and bocconcini
- Greek salad
- Baby field greens
- Apple romaine
- Coleslaw

LIVE STATION

- Pasta sautee station or Thai noodle station

CARVERY/BBQ (CHOOSE THREE)

- Beef striploin carvery
- AAA beef striploin steaks
- AAA grilled top sirloin
- Maple bourbon St. Louis-style pork ribs
- Hickory glazed quarter chicken
- Shrimp skewers
- Spiced pork loin carvery
- Salmon Wellington carvery
- Cedar plank salmon off the grill
- Tandoori chicken skewers
- Prime rib carvery (add \$7.00)

POTATO DISH (CHOOSE ONE)

- Caramelized shallot and oregano whipped Yukon potatoes
- Rosemary roasted baby potatoes
- Baked potatoes with fixings

VEGETABLE OPTIONS (CHOOSE ONE)

- Steamed market vegetables
- Honey buttered peaches and cream corn on the cob
- Green and yellow beans and baby carrots

DESSERTS

- Cakes, flans, tortes, cookies, fresh fruit

\$63.95

SOUTH ASIAN WEDDINGS — AT — RATTLESNAKE POINT



PACKAGE INCLUDES:

- ◆ Tables and chairs
- ◆ Floor-length table cloths with coordinating dinner napkins
- ◆ Cutlery, glassware and China dinnerware
- ◆ Buffet ware
- ◆ Private terrace overlooking the golf course with market lighting
- ◆ Exclusive use of venue on your special day
- ◆ Podium and microphone
- ◆ Bridal/Family suite
- ◆ Easels
- ◆ Vases for headtable
- ◆ Votive candles
- ◆ Table numbers
- ◆ Dedicated service staff to assist you and your guests
- ◆ Experienced event coordinator
- ◆ Culinary team to assist caterer
- ◆ Pop, Juice, Coffee and Tea
- ◆ Complimentary parking

Friday/Sunday AM Event: \$36++ per person

Friday/Sunday PM Event: \$46++ per person

Saturday AM Event: \$42++ per person

Saturday PM Event: \$52++ per person

FEES

Room Set Up: \$1,500 plus HST | On-site Ceremony: \$450 plus HST

Outside catering vendor welcome upon approval (paid separately)

CONTACT

Tanya Grove, Catering Sales Manager

tgrove@clublink.ca | 905-878-6222 ext. 2007

RATTLE SNAKE
POINT
GOLF CLUB



www.rattlesnakepoint.clublink.ca

Make it a
CLUBLINK
Wedding

Beverage Service Packages

STANDARD BEVERAGE SERVICE

- House bar spirits
- Red and white wine by the glass
- Domestic/imported bottled beer
- Caesars
- Minerals and juices
- Two glasses of wine per guest with dinner (house domestic)

Five Hours: \$47.50/per adult

DELUXE BEVERAGE SERVICE

- House and Premium bar spirits
- Red and white wine by the glass
- Domestic/imported/bottled/draught beer
- Caesars
- Minerals and juices
- House and premium liqueurs and martinis
- Two glasses of wine per guest with dinner (house domestic)

Five Hours: \$53.75/per adult

SOFT BAR PACKAGES

Seven hour unlimited non-alcoholic beverages (juices, soft drinks, minerals)
\$14.95/per adult

Seven hour children's unlimited soft bar
\$7.95/per child

A La Carte Beverage Prices

Domestic Beer \$5.25

Domestic Premium Beer \$5.55

Imported Beer \$6.10

Palm Bay \$7.75

Cocktails (1oz) from \$6.75

House Bar Spirits:

Scotch/Rye/Rum/Vodka/Gin (1oz) \$6.05

Premium Bar Spirits:

Scotch/Rye/Rum/Vodka/Gin (1oz) \$6.75

Liqueurs (1oz) \$5.90-\$7.00

Cognac V.S. only (1oz) \$8.25

Red and White Wine (5oz) glass \$7.25 and up

Alcoholic Punch (Serves 50) \$187.50

Non-Alcoholic Punch (Serves 50) \$86.85

Virgin Cocktails \$3.25

Dasani Bottled Water (591ml) \$2.50

Eska Sparkling Bottled Water
(355 ml) \$2.50 / (750 ml) \$6.25

Fountain Soft Drinks \$2.75

Bottled Soft Drinks \$2.95

Bottled Minute Maid Juices (450ml) \$3.25

Powerade® \$3.25

Freshly-brewed regular and decaffeinated
coffee \$2.25/cup

Selection of traditional and herbal teas
\$2.25/cup

White Wines

- Meridian Chardonnay (California)
\$38.95
- Beringer Stone Cellar Chardonnay (California)
\$39.95
- Trius Sauvignon Blanc (Canada)
\$37.45
- Lindeman's Bin 95 Sauvignon Blanc
(Australia)
\$35.45
- Crush Pinot Grigio (Canada)
\$32.25
- Peller Estates Family Series Chardonnay
(Canada)
\$31.25

Sparkling

- Mionnetto Prosecco
\$44.95
- Henkel Sparkling Wine
\$44.95
- Villa Sandi Prosecco
\$36.50

Red Wines

- Beringer Knights Valley Cabernet (California)
\$71.00
- Saltram 1859 Shiraz (Australia)
\$50.00
- Cellar No. 8 Zinfandel (California)
\$49.95
- Gabbiano Chianti (Italy)
\$39.95
- Beringer Stone Cellar Cabernet Sauvignon
(California)
\$40.95
- Wolf Blass Yellow Label Cabernet/Sauvignon
(Australia)
\$48.95
- Trius Cabernet Sauvignon (Canada)
\$37.45
- Lindeman's Bin 50 Shiraz (Australia)
\$35.55
- Crush Merlot (Canada)
\$34.25
- Peller Estates Family Series Cabernet/Merlot
(Canada)
\$31.25

GENERAL INFORMATION

The preceding suggestions are only a few of the many exquisite items available. Our event coordinator looks forward to assisting you with your menu selection, and will be pleased to customize menus at your request. Prices are subject to change without notice.

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the Client without the written permission of the Club and are subject to such administration fees and/or labour charges as are deemed necessary by the Club.

All prices are subject to change without notice.

GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number. We are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour charges may be assessed for the function space and personnel involved.

FACILITY FEE

A facility fee will be levied for all events. The facility fee is additional and varies according to the function room and Club. Facility fee is based on day and evening functions. Day functions must vacate the facility no later than 5 p.m. and evening functions cannot have possession of the room earlier than 5 p.m. Prior arrangements must be made if the room is required later or earlier.

BEVERAGES

The Alcohol and Gaming Commission regulate the sale of alcoholic beverages. As a licensee, this property is responsible for the administration of these regulations. Therefore, no alcoholic beverages can be brought onto or taken out of our licensed establishment from any outside sources, which includes all donated alcohol products. It is the law that all alcohol products consumed at this property must be purchased through the L.C.B.O., Brewer's Retail or S.A.Q. by this property. The earliest bar service is 11 a.m. (Ontario) or 8 a.m. (Quebec) and the latest is 1 a.m. (Ontario and Quebec). All entertainment should cease at that time in order to vacate all the function rooms by 1:30 a.m. ClubLink reserves the right to verify identification for any person who appears to be less than 25 years old.

DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the

event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The convenors for any functions are held responsible for the other members of their group. ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

ClubLink is committed to the responsible serving of alcohol because we aim to provide a safe and friendly environment for our guests and staff and want to abide by all municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of alcohol. All our staff are trained in the responsible service of alcohol. We seek the co-operation of patrons to assist us in achieving our aim to provide the best possible experience for you and your guests.

DECORATIONS AND ENTERTAINMENT

Please advise us about your intentions of decorating the function room and what form of entertainment you will have for your function. Our events department will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A minimum cleaning charge of \$150 will be levied against parties ignoring this rule.

S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. *S.O.C.A.N. fee is subject to change without notice.

RE:SOUND

We are also required by law to obtain a RE:Sound license. RE:Sound levies licensing fees and in turn compensates Artists and Record Companies. Similar to S.O.C.A.N, it is determined by seating and standing capacity and With Dancing or Without Dancing.

STORAGE/ROOM SET UP

The facility must be advised as to any special deliveries and room set-up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.

Prices are per guest (unless otherwise indicated and are subject to administration fee and applicable taxes (unless an all-inclusive price). All prices are subject to change without notice.