



2007 GOLF EVENTS

#1 – Best New Course in Canada, 2004/2005
Score Golf, Aug/Sept 2006

#1 – Best New Course in Ontario
Ontario Golf, Fall 2004

#1 – Best Public Course in GTA
Toronto Golf, 2006

Among Ten Best New International Courses 2004
Travel + Leisure Golf, Jan/Feb 2005

“Eagles Nest is best new course”
Lorne Rubenstein, Globe and Mail, June 2004

EAGLES NEST GOLF CLUB INC.

10,000 Dufferin Street, Box 403, Maple, Ontario L6A 1S3 • T 905 417-2300 F 905 417-0525 • eaglesnestgolf.com



eagles nest
GOLF • CLUB

GOLF EVENTS Structure & Pricing[†]

| | |
|---|----------------------------|
| The Executive 7:30am Modified Shotgun Start Maximum of 40 players | \$6,400.00 |
| Weekend Afternoons Tee Time Starts after 12:00pm Shotgun Starts after 1:00pm, Maximum of 144 players | \$140.00 per player |
| Morning Shotgun 8:00am Shotgun Start Maximum of 100 players | \$19,500.00 |
| Afternoon Shotgun 1:30pm Shotgun Start Maximum of 144 players | \$25,500.00 |
| Golf Course Closure Shotgun start anytime between 8:00 and 2:00 Maximum of 144 players Special rates available for off peak periods – please inquire | \$35,000.00 |
| Modified Shotgun Start times vary according to group size Minimum of 32, Maximum of 80 players | \$195.00 per player |
| Tee Time Events | \$185.00 per player |

[†]Golf fees include green fees and cart fees, and do not include applicable taxes.

Included Event services:

- Custom cart plates and scorecards
- Tournament Scoring
- On-course contest set-up
- Practice facilities
- Day lockers and towel service

Optional Event services:

- Golf Professional services
- Golf club rentals
- Event branding packages
- Merchandise packages

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BANQUETS & CATERING

Menu Options and Pricing

THE EXECUTIVE

\$35.00 per person

Breakfast and lunch package available only for AM Tee-time and Modified Shotgun Groups of 24 -48 players

Quick Breakfast

Hot Peameal Wraps, Fruit Kebobs, Coffee, Tea, and Juice

Post Golf Lunch Buffet

Working Pasta Station to serve guests' choices of short or long pasta, cream or tomato sauce, and extras of peppers, mushrooms,, sausage, onions, and zucchini.
Grilled Sausage, Pepper and Eggplant Parmeggiana, Tabouli and Romaine Salads
Fruit and Cookies

BREAKFAST BUFFETS

Continental Breakfast

\$11.00 per person

Freshly Baked Mini Muffins, Croissants, Bagels & Danish Pastries served with Cream Cheese, Country Butter & Assorted Preserves
Platters of Seasonal Fruit
Assorted Juices, Coffee and Tea

Champion's Breakfast (Minimum 25 people)

\$17.00 per person

Scrambled Eggs with Scallions, Bacon & Canadian Peameal, Hash Brown Potatoes
Freshly Baked Mini Muffins, Croissants, Bagels and Danish served with Sterling Butter, Cream Cheese & Preserves
Assorted Juices, Coffee and Tea

BOXED LUNCH

\$14.00 per person

Shaved Roast Sirloin of Beef with Roast Garlic & Brie **OR**
Herb Crusted Roast Turkey with Tomato, Cheddar & Pommery-Dijon Mayonnaise
Whole Fresh Fruit, Trail Bar, Potato Chips
Canned Pop

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BUFFET LUNCHES

\$5.00 per person surcharge for Post-Golf Buffets

\$175.00 fee for a working BBQ station for groups less than 50 people

Backyard BBQ

\$18.00 per person

Grilled Chicken Breast, Hamburgers and Italian Sausage with Rustic buns and assorted condiments (**Substitute 6oz. Striploin – add \$15.00 per person**)

Simple Greens with Summer Garnish & Red Wine Vinaigrette

Creamer Potato Salad with Scallion, Bermuda Onion & Pommery Dressing

Platters of Sliced Beefsteak Tomato, Sweet Onion, Bread & Butter Pickles

Platters of Fresh Fruit and Housemade Cookies

Canned Pop & bottled water

Deli Lunch

\$20.00 per person

Roast Sirloin of Beef, Turkey Breast & Prosciutto Cotto

Grilled Eggplant, Zucchini & Peppers

Sliced Cheddar & Provolone, Lettuce, Sweet Onion, Tomato, Assorted Mustards,

Horseradish, Sweet 'n Sour Pickles, Olives & Pepperoncino

Traditional Coleslaw, Potato Salad with Pommery Mustard Vinaigrette, and Garden Salad with Buttermilk Dressing

Whole Fresh Fruit and Homemade Cookies

Canned Pop & bottled water

Italian Picnic

\$22.00 per person

Breaded Cutlets of Grain Fed Veal & Herb Marinated Chicken with Rustic Buns

Tomato Compote, Banana Peppers, Sweet Pickled Peppers, Marinated Mushrooms

Pickled Eggplant, Provolone Cheese, Roast Garlic Aioli

Pasta Salad with Artichoke, Olives, Oven Dried Tomato, & Basil

Romaine Hearts with Roast Garlic Vinaigrette, Pancetta & Croutons

Sliced melon, Biscotti & Espresso

Canned Pop & bottled water

Pub Night (for functions of 16-40 people in Jim & Garry's Pub)

\$18.00 per person

Bar-B-Que Pork Side Ribs

Fresh Corn-on-the-cob and Baked Potatoes with all the fixings

Sandwich Spread

\$90.00 per dozen

Wraps of Chicken Salad and Smoked Salmon with avocado

Whole Wheat Padas with Turkey and Cheddar

Focaccia filled with Ham, Brie, and Apple

Rustic Buns with Roast Beef and Fire Roasted Peppers

Porchetta Carvery (Serves approx. 50 people)

\$600.00

Slow roast whole pig served with Rustic Buns

Assorted mustards, Sautéed peppers & onions

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POST GOLF RECEPTION

Hors D'oeuvres (priced per piece)

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|---------------|--|--------------|
| Veggie | Vegetarian spring rolls with chilli dipping sauce | \$3.00 |
| | Toasted sourdough with poached tomato, basil & truffle oil | \$2.50 |
| | Tempura asparagus with lemon emulsion (seasonal availability) | \$3.00 |
| | Broccoli & fourme d'ambert tart | \$2.50 |
| | Wild mushroom filo tart with sweet onions & brie | \$3.00 |
| | Mushroom ravioli with a scallion-herb jus | \$2.50 |
| | Fried artichokes with lemon aioli | \$3.00 |
| | Potato gnocchi with spinach, almonds, garlic & olive oil | \$2.50 |
| Bread | Herb crostini with goat's cheese, dried tomato & basil | \$3.00 |
| | Shallot crouton with brie d'or & caramelized vanilla pear | \$3.00 |
| | Sourdough toast with marinated bocconcini, tapenade & tomato salsa | \$2.50 |
| | Country toasts with gorgonzola, ripe pear & spiced pecans | \$3.00 |
| | Grilled cheese on brioche | \$3.00 |
| Meat | Chili marinated chicken with cilantro & basil | \$3.00 |
| | Roast sirloin of AAA beef with roast garlic & brie | \$2.50 |
| | Bite size beef carpaccio with parmigiano & olive oil | \$3.00 |
| | Duck confit with braised apples in a filo tart | \$3.00 |
| | Mini Veal sandwiches with plum tomato, arugula & sweet onion | \$3.00 |
| | Mini burgers with windowpane onions, wild mushrooms & brie | \$4.00 |
| | Roast figs with prosciutto & gorgonzola (seasonal) | \$5.00 |
| | Roast baby lamb chops with Rosemary | \$5.00 |
| | Roast baby lamb chops with mint aioli | \$5.00 |
| | Joy sticks wrapped with prosciutto, served with fig conserve | \$3.00 |
| Fish | Smoked salmon roll with cucumber & dill | \$3.00 |
| | Poached white shrimp with cocktail sauce | \$3.00 |
| | Grilled prawns with lemon aioli | \$3.00 |
| | Lobster salad on brioche with citrus-chive remoulade | \$4.00 |
| Bowls | Fried artichokes with lemon-garlic aioli | market price |
| | House made Crispy Yukon chips with sea salt, black pepper & fine olive oil | \$8.00 |
| | Spiced mixed nuts with pecans, almonds, peanuts, & hazelnuts | \$15.00 |
| | Salted Peanuts | \$6.00 |
| | Pretzels | \$6.00 |
| | Chips with scallion dip | \$6.00 |
| | Variegated olives with bay laurel, citrus, peperoncino & rosemary | \$10.00 |

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3 COURSE DINNERS

FIRST COURSE

Market Greens Seasonal Garnish & Red Wine Vinaigrette

or

Hearts of Romaine Parmigiano Reggiano, Pancetta & Herb Croutons

or

Seasonal Soup & Garnish

MAIN COURSE

(Served with roast Yukon Gold potatoes and seasonal vegetables)

10oz. AAA Alberta Striploin, Natural Jus **\$48.00**

Grilled Naturally Raised Veal Chop, Marsala Jus **\$53.00**

12oz. Dry Aged Rib Eye of Corn Fed Beef, Horseradish Jus **\$50.00**

8oz. Roast La Ferme Chicken Suprême, Natural Jus **\$41.00**

6oz. AAA Tenderloin of Alberta Beef & Choice of Salmon or Chicken
Redwine Jus **\$55.00**

8oz. Roast AAA Striploin of Alberta Beef & Choice of Prawns or Salmon
Redwine Jus **\$51.00**

Roast Naturally Raised Chicken & Grilled Clare Island Salmon
Lemon Herb Jus **\$43.00**

DESSERT

Chocolate Gateau with Seasonal Garnish & Fruit Coulis

or

Seasonal Fruit Crumble with Vanilla Bean Ice Cream

or

Lemon Tart with Raspberry Sorbet

or

House Spun Ice Cream with Biscotti & Chocolate Sauce

or

Crème Brûlée with amaretti & biscotti

or

Poached Pear with chocolate ganache & port reduction

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OPEN BAR PACKAGES

Priced per person.

Groups of 150 people or less will be provided with one bar during service. Satellite bar is available for \$350.00 + taxes and service charges (no charge for groups of 150 or more).

THREE HOUR PACKAGE \$25.00

Includes bar rail liquors, domestic and imported beer, house wine and non-alcoholic alternatives.

PREMIUM PACKAGE \$40.00

Vodka, Gin, Rye, Rum, Scotch, Campari, Sweet and Dry Vermouth, Averna
Domestic, Premium and Imported Bottled Beers
Eagles Nest Reserve Red & White Wines
Soft Drinks and Juices
Cappuccino and Espresso
San Benedetto Natural Water

DELUXE PACKAGE \$50.00

Vodka, Gin, Rye, Rum, Scotch, Campari, Sweet and Dry Vermouth, Averna
Domestic, Premium and Imported Bottled Beers
Eagles Nest Reserve Red & White Wines
Soft Drinks and Juices
Cappuccino and Espresso
San Benedetto Natural Water
Martinis - Apple Martini, Chocolate Martini, Cosmopolitan, Classic Gin or Vodka Martinis
Liqueurs - Bailey's, Kahlua, Drambuie, Cognac VS, Sambucca, Melon Liqueur, Peach Schnapps, Grappa

PLATINUM PACKAGE \$65.00

Grey Goose Vodka, Bombay Gin, Crown Royal Rye, Appleton VX Rum,
Glenlivet Scotch, Campari, Sweet and Dry Vermouth, Averna
Domestic, Premium and Imported Bottled Beers
Vineland Estates Chardonnay and Cabernet Franc Wines
Soft Drinks and Juices
Cappuccino and Espresso
San Benedetto Natural Water
Martinis - Apple Martini, Chocolate Martini, Cosmopolitan, Classic Gin or Vodka Martinis,
Soho Lychee Martini
Liqueurs - Bailey's, Kahlua, Drambuie, Grand Marnier, Cognac VSOP, Sambucca, Melon
liqueur, Southern Comfort, Peach Schnapps, Amaretto, Lemoncello, Opal
Nera, Frangelico, Stravecchia Grappa

AVAILABLE EXTRAS

| | |
|----------------------------------|-----------------|
| Non- alcoholic Punch (Serves 30) | \$85.00 |
| Alcoholic Punch (Serves 30) | \$125.00 |
| Champagne Punch (Serves 30) | \$150.00 |

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HOST CONSUMPTION and CASH BAR PRICING

Applicable when guest drinks are applied to a host tab or on a cash bar basis. Liquor is based upon 1.25 ounces per drink. All prices are per drink.

| | |
|-----------------------------------|---------|
| Martinis | \$8.50 |
| Premium Liquor | \$5.50 |
| Deluxe Liquor | \$6.50 |
| Cocktails | \$6.95 |
| Premium Liqueurs | \$5.50 |
| Deluxe Liqueurs | \$6.50 |
| Domestic Beer | \$5.00 |
| Premium Beer | \$6.00 |
| Imported Beer | \$6.50 |
| Draught Beer- Pub only | \$5.00 |
| House Wine (glass) | \$6.00 |
| Bottle of house wine | \$28.00 |
| Soft Drinks | \$2.50 |
| Juice | \$2.95 |
| Bottled sparkling and still water | \$5.50 |
| House Champagne (bottle) | \$39.00 |
| Coffee and tea | \$2.50 |
| Cappuccino | \$3.50 |
| Espresso | \$2.75 |
| Caffe Latte | \$3.95 |

All prices are subject to change without notice

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