

*Pure Destination.  
Pure Passion.*



eagles nest  
GOLF CLUB

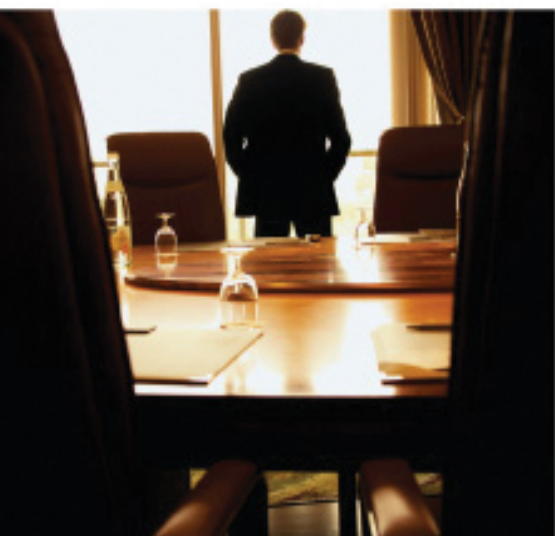
*Pure Romance*



*Pure Challenge*



# 2008 Golf Events



*Pure Success*



*Pure Taste*





# GOLF

## Structure & Pricing<sup>†</sup>

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

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

**Included Event services:**

- Custom cart plates and scorecards
- Practice facilities
- Tournament Scoring
- Day lockers and towel service
- On-course contest set-up
- Foursome of golf (\*\*full shotgun bookings only)

**Optional Event services:**

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



# BANQUETS & CATERING

## Menu Options and Pricing

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### 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**



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



## POST GOLF RECEPTION

Hors D'oeuvres (priced per piece)

<b>Veggie</b>	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 Scallion-Herb Jus	\$2.50
	Fried Artichokes with Lemon Aioli	\$3.00
	Potato Gnocchi with Spinach, Almonds, Garlic & Olive Oil	\$2.50
<b>Bread</b>	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
<b>Meat</b>	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 & Borgonzola (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
<b>Fish</b>	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
<b>Bowls</b>	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, Pepperoncino & 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
or	
Grilled Naturally Raised Veal Chop, Marsala Jus	\$53.00
or	
12oz. Dry Aged Rib Eye of Corn Fed Beef, Horseradish Jus	\$50.00
or	
8oz. Roast La Ferme Chicken Suprême, Natural Jus	\$41.00
or	
6oz. AAA Tenderloin of Alberta Beef & Choice of Salmon or Chicken Redwine Jus	\$55.00
or	
8oz. Roast AAA Striploin of Alberta Beef & Choice of Prawns or Salmon Redwine Jus	\$51.00
or	
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 (groups of 48 or less)

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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).

<b>THREE HOUR PACKAGE</b>	<b>\$25.00</b>
Includes bar rail liquors, domestic and imported beer, house wine and non-alcoholic alternatives.	
<b>PREMIUM PACKAGE</b>	<b>\$45.00</b>
Sparkling Wine (Toast Only)	
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, Juices, Bottled Water	
Cappuccino and Espresso	
<b>Choose one of A or B</b>	
<b>A. Martinis:</b> Apple, Chocolate, Cosmopolitan, Classic Gin or Vodka, Lychee	
<b>B. Liqueurs:</b> Bailey's, Kahlua, Drambuie, Cognac VS, Sambucca, Melon Liqueur, Peach Schnapps, Grappa Stravecchia	
<b>PLATINUM PACKAGE</b>	<b>\$65.00</b>
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	
Coffee, Tea, 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	
<b>AVAILABLE EXTRAS</b>	
Non- alcoholic Punch (Serves 30)	<b>\$85.00</b>
Alcoholic Punch (Serves 30)	<b>\$125.00</b>
Champagne Punch (Serves 30)	<b>\$150.00</b>



## 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	\$6.50
House Wine (glass)	\$6.00
House Wine (bottle)	\$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**

