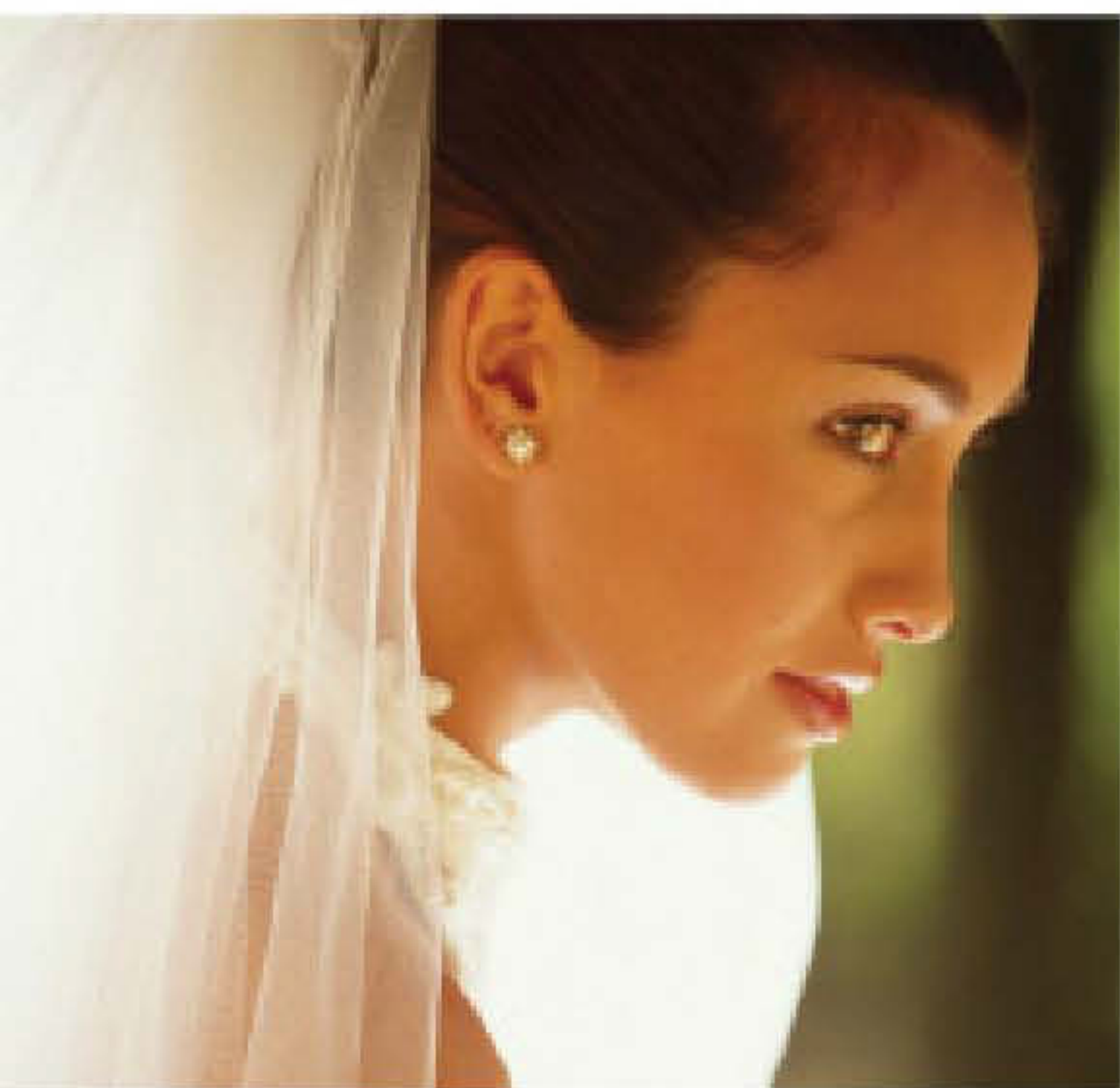


*Pure Destination.
Pure Passion.*

Pure Romance

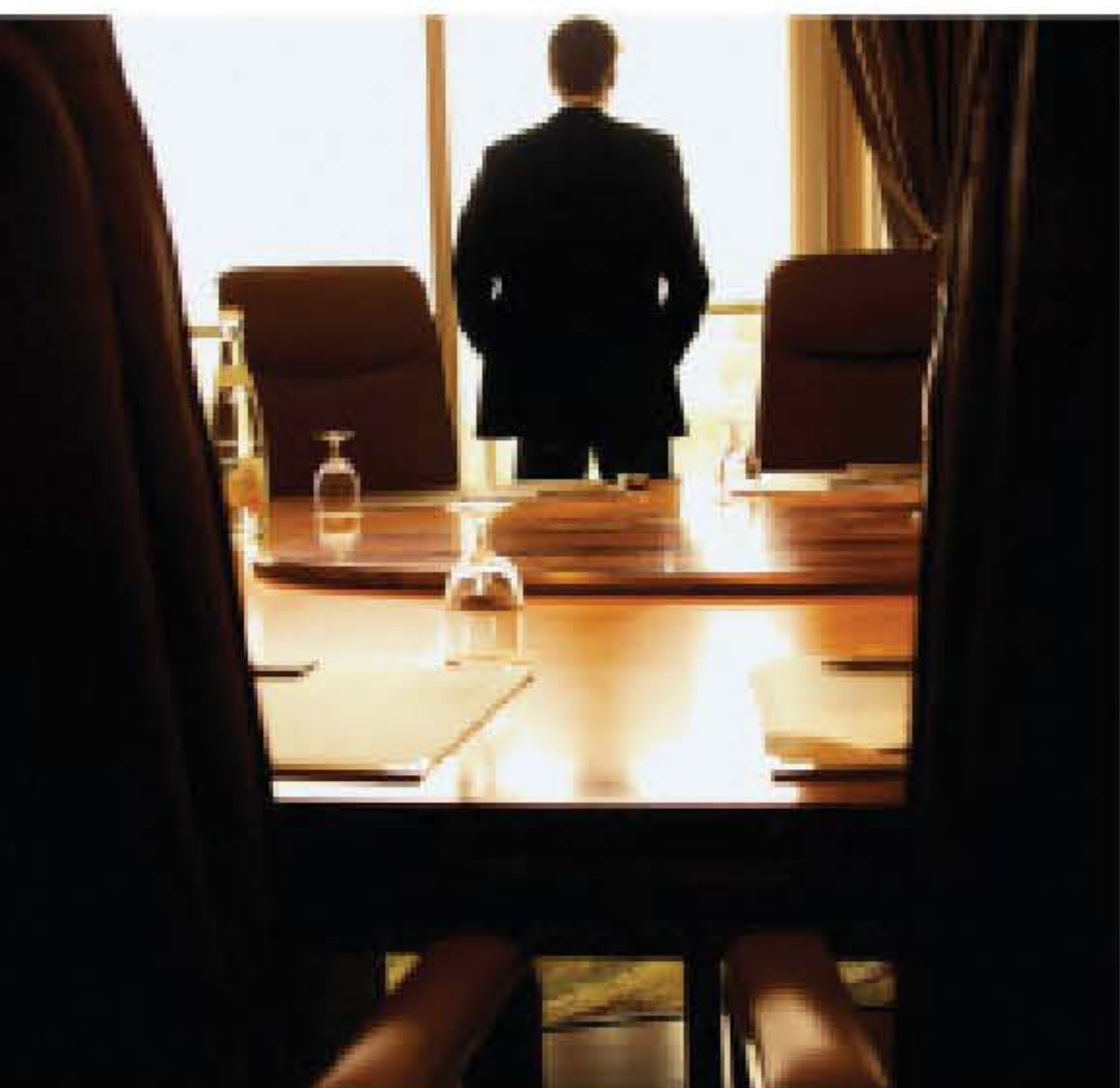


Pure Challenge



2009-2010

Weddings



Pure Success



Pure Taste





To the Bride and Groom to be:

Congratulations on your upcoming nuptials and thank you again for considering Eagles Nest Golf Club as the site for your wedding celebrations.

We are committed to helping you create lasting memories of your wedding day. Please allow us the opportunity to show you what Eagles Nest has to offer. Whether your wedding is a small intimate affair or a large gathering of friends and family, we can accommodate up to 250 people.

Scenic photos can be taken by our beautiful outdoor gardens, our terrace overlooking the lake or in front of our fireplace.

Eagles Nest Golf Club will provide you with organized and attentive service from the initial stages of planning your event through to the end of your special day.

Your dinner is an integral part of your event and on the following pages you will find copies of some sample menus and pricing guidelines. If you are looking for a more specific menu, working with your Sales Coordinator we can customize a menu to fit your needs. Guests with dietary restrictions or food allergies are accommodated without hesitation. Bridal showers, engagement dinners and gentleman's evenings are also an important part of your wedding and Eagles Nest Golf Club is happy to assist you with all of the arrangements.

Thank you again for considering Eagles Nest Golf Club as the host site of your wedding celebration. If you have any questions please feel free to contact our Sales Team at 905-417-2300 for further details, or speak to speak directly with a Sales Coordinator please contact Leanne Ruest at 905-653-2006 or Loryn Crothers at 905-653-6378.



BOOKING INFORMATION

GENERAL INFORMATION

ROOM OPTIONS & CAPACITIES

Boardroom	12
The Nest	60
Jim & Garry's Pub (seasonal availability)	100
The Great Hall - with Dance Floor	250
- without Dance Floor	275
- Cocktail Function	350
Iago Restaurant (Sat. & Sun. only)	40

ROOMS, EQUIPMENT, & DÉCOR

Each banquet room is equipped with its custom tables and chairs. Standard linens include white napkins and table cloth; and table settings include china, glassware, and silverware.

Guests may supplement room decor using their own decorations (centerpieces, flowers, etc.). Rental linens must be delivered the day before your event and picked up the same evening as your event. **We are not responsible for lost linens.**

Not permitted are sparkles, rice, sequins, flower petals or candles with exposed flame. Also prohibited is the use of tacks or adhesives to affix decorations to room walls and trim.

Dance Floor & Staging is available for functions booked in The Great Hall only. The dance floor is 24' x 24'. Staging units are 6' x 8' each (3 total).

Each room is also equipped with full audio/visual capabilities (see list of rental costs on last page).

MENUS AND NUMBER OF GUESTS

The **minimum guaranteed** number of persons attending your event and **final** menu selections are required **10 days** prior to your event. You are required to confirm both by providing a signed copy of the **Banquet Event Order (BEO)** or written notice. **If not provided, a default menu will be prepared for a guest count equal to the capacity of the room booked.** Inside the 10-day deadline, menu selections cannot change and the minimum guarantee of guests cannot be reduced.

CONTRACTS AND DEPOSIT

A non-refundable \$2,000.00 deposit and signed contract are required to confirm your reservation of banquet space for the specified date and time. Secondary payments and final payment details will be outlined in the event contract.

PRICING

All prices outlined in this package do not include taxes and service charges. Current menu prices are guaranteed at the time of signing the event contract. Applicable taxes are those in place at the time of the function. Service charges of 17% are automatic and applicable to all Eagles Nest goods and services except room rental fees (GST only).



FLOOR PLANS

Function floor plans are required 5 days before the event, after which changes will not be permitted.

CATERING

Eagles Nest caters all functions on our premises. Exclusive of your celebration cake, no food and beverage of any kind may be brought on the premises. Eagles Nest may, at their discretion, apply a surcharge for the service of said food. No food and beverage prepared by Eagles Nest Golf Club is permitted to be taken off premises.

STORAGE

Due to limited storage space, Eagles Nest may not be able to accommodate requests to store personal or third party items prior to and following your function. **Eagles Nest is not responsible for any lost, damaged, or stolen items. Any items left behind after an event for more than 48 hours will be disposed of.**

CEREMONIES

On-site ceremonies may be booked for an added fee of \$2,000.00. This fee includes the use of a fabric backdrop for indoor ceremonies only. Locations include: Lower Courtyard (up to 120 guests), Lago Restaurant (up to 80 guests) or Great Hall Terrace (up to 120 guests). Ceremonies may also take place inside The Great Hall (up to 250 guests). With regards to weather conditions, Eagles Nest reserves final decision on the location of the ceremony.

SOCAN

A charge of \$59.17 plus GST will be applied to all events that have a live band or disc jockey. Socan is the Society of composers, authors and music publishers of Canada.

THIRD PARTY CONTRACTORS/SUPPLIERS

To facilitate the coordination and service of your function, please provide the contact information for each contractor (see form on last page). Please note that Eagles Nest is not responsible for, nor guarantees, goods, services, or equipment of third parties.

MINIMUM SPEND REQUIREMENTS

The following are minimum (pre-tax and service charge) requirements, or room rental fees where noted, for the function rooms at Eagles Nest Golf Club. Food & Beverage totals that do not reach the minimum requirement for the function room will be charged the difference as a room rental (plus applicable taxes). Please note that for functions requiring more than one room, the minimum is in effect for each room.

ROOM	8:00am – 4:00pm	4:00pm – 1:00am
Boardroom	\$250.00 (rental fee)	\$250.00 (rental fee)
The Nest	\$500.00 (rental fee)	\$500.00 (rental fee)
The Great Hall (Monday to Friday)	\$2,500.00	\$7,500.00
The Great Hall (Saturday & Sunday)		
➤ May to October	\$5,000.00	\$20,000.00
➤ November to April	\$5,000.00	\$15,000.00



MENU OPTIONS AND PRICING

The Ultimate Wedding Package - \$165.00 per person

Let Eagles Nest take care of everything with our all inclusive package:

Food tasting for four
Premium Bar Package
Four pieces of Hors D'Oeuvres per person (during cocktail reception)
European and domestic cheese platter (during cocktail reception)
Crudités and dip (during cocktail reception)
Four course dinner of your choice from our a la carte menu selections
Butlered Champagne Toast
Sweet Table with Chocolate Fountain
Chair covers with matching table cloths and napkins
Three votives per table
Menu card displayed on each table
Use of podium, microphone, screen and LCD machine
Table numbers

Upgrade to Platinum Bar Package \$185.00 per person

All pricing, unless otherwise noted, is per person and does not include taxes and service charges

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HORS D'OEUVRES

Choose 3 - \$9.00 per person

Choose 4 - \$11.00 per person

Choose 5 - \$13.00 per person

Vegetarian

Vegetarian Spring Rolls with dipping sauce
Broccoli & Cheddar Quiche Tartlets
Wild Mushroom Duxelle in filo cups
Quesadillas – cheese and vegetables
Cucumber Cup with Village Salad
Potato Gnocchi with Spinach, Almonds & fine olive oil

Toasts

Bruschetta
Sourdough with Marinated Bocconcini, Tapenade & Tomato Salsa
Country Toasts with Gorgonzola, Ripe Pear & Spiced Pecans
Artichoke and Goat Cheese Bruschetta

Meat

Rosemary and Lemon Chicken Satays
Chipotle Pepper Beef Satays
New Zealand Lamb Chops with dipping sauce (add \$1.50)
Mini Roast Sirloin Sandwiches with Brie and Dijon mayonnaise
Mini Burgers with Windowpane Onions & Brie
Sweet and Sour Meatballs
Joy Stick Wrapped with Prosciutto, served with Fig Conserve

Fish and Seafood

Smoked Salmon on Cucumber Coin with Capers and Cream Cheese
Poached or Grilled Shrimp with Cocktail Sauce or Lemon Aioli
Lobster Salad on Brioche with Citrus-Chive Remoulade (add \$1.50)
Salmon Tartar with Dill and Lemon
Oysters on the half shell – market price

All pricing, unless otherwise noted, is per person and does not include taxes and service charges



RECEPTION STATIONS

(MINIMUM OF 80 PEOPLE)

Antipasto Table \$24.00

Grilled & Marinated Vegetables
Pasta and Artichoke Salad
Prosciutto & Assorted Artisan Cold Cuts
Grilled Calamari Salad
Poached Shrimp with Tomato-Horseradish Sauce
Mussels with Tomato, Pepperoncino & Parsley
Salmon – Smoked and Cured with Capers and Red Onions
Spiced Olives
Field Tomato & Bocconcini with Basil
Marinated Rapini with Pepperoncino & Garlic
Braised White Beans with Pork Hock, Tomato & Thyme
Bruschetta and Crostini

Seafood Antipasto Station \$28.00

Poached Shrimp, Crab Legs, Sea Scallops, Marinated Mussels, Smoked Salmon, Steamed Clams, & Calamari served with Lemon Wedges, Cocktail Sauce, Citrus Remoulade, Caper Berries, Garlic Aioli, Shaved Red Onion Salad and selection of fresh breads

Affettato \$19.00

Sliced artisan meats & cheese to include:
Salami, mortadella, sopressata, dry cured capicola, speck & provolone
Rustic buns, olive oil, roast garlic & tapenade
Pickled & grilled vegetable antipasti, pasta salad with penne rigate, peppers, onion, picholine olives, garlic & basil, platters of field tomatoes & bocconcini cheese
Biscotti, amoretti and prosciutto

Prosciutto & Parm \$14.00

Pingues Prosciutto, chunked parmigiano reggiano, aged balsamic, grissini & figs

Carvery

Slow roasted striploin of AAA Alberta beef **\$325.00** (serves approx. 25 people)
Slow roasted tenderloin of AAA Alberta beef **\$325.00** (serves approx. 15 people)
Roast leg of Alberta lamb **\$200.00** (serves approx. 20 people)
Slow roasted loin of naturally raised veal **\$175.00** (serves approx. 20 people)
Slow roasted leg of spice rubbed Cape Breton pork **\$250.00** (serves approx. 30 people)
Slow roasted Cape Breton suckling pig **\$450.00** (serves approx. 40 people)
Baby back ribs with chipotle bbq sauce **\$35.00** (full rack - minimum 20 racks)
Herb roasted Cornish hens with preserved lemon & rosemary **\$20.00** (minimum 25 hens)
Baked potato & fixings OR Seasonal vegetable medley \$7.00 per person
2 salad selections \$6.00 per person



Pasta	\$11.00
Choice of two types of pasta	
Risotto	\$14.00
Choice of 2 types of risotto	
Sushi	\$17.50
Assortment of Negiri & Maki Sushi Served with pickled ginger, wasabi & soy sauce (minimum 50 people, Hiro Sushi provides all sushi for Eagles Nest) Add Saki or Sapporo, consumption based	
Artisan Cheese	\$11.00
To include such cheeses as; Quebec Oka, tournevent goats cheese, Colston & Basset stilton, brie d'or, fourme d'ambert, Pierre Robert triple cream, zamorano, fiore sardo pecorino, parmigiano reggiano. Served with appropriate garnish, toasts & water crackers. Add Port, consumption based	
Harvest Table	\$6.00
Raw, grilled & roast vegetables to include mushrooms, asparagus, rapini, eggplant, cherry tomatoes, fennel, carrots, bell peppers & zucchini. Served with various dipping sauces & marinated olives.	
Breads & Spreads	\$5.00
Freshly Baked Artisan Breads to include Olive Loaf, herb Focaccia, grissini, Ancient Grain, Walnut-Raisin Baguette & sourdough bread. Served with Babaghanouj, Tapenade, Hummus, Roast Garlic & Extra Virgin Olive Oil	
Greek	18.00
Tzaiki, hummus, pita, olives, Greek salad, chicken or pork souvlaki, rice, Greek style potatoes.	
Pan Asian	\$17.00
Steamed mushroom gyoza, vegetarian spring rolls, laotian salad rolls, asian noodle salad, bbq pork, garlic fried bok choy & chicken satay with peanut sauce	

All pricing, unless otherwise noted, is per person and does not include taxes and service charges



PLATTERS

For reception or late night services

Poached Shrimp with Cocktail Sauce or Lemon Aioli (50 pieces)	\$150.00/platter
Herb Chicken & Chipotle Beef Satays with dipping sauce (50 pieces)	\$150.00/platter
Side of Maple and Soy Glazed Salmon with crostini and chive sour cream (serves 25 people)	\$150.00/platter
Smoked Salmon and Gravlax with sliced red onions and capers (serves 50 people)	\$150.00/platter
Bite Size Assorted Sandwiches , Chef's Selection	\$90.00/dozen
Parmigiano Wheel	\$1000.00/wheel
Assorted Sushi (100 pieces)	\$450.00/platter
French Fry Bar with ketchup, gravy, cheese curds served in paper cones	\$5.00 per person
Tempura Platters with shrimp or vegetables	\$5.00 per person
Crudités and Dip (serves 20 people)	\$40.00 per platter
Assorted Cheeses	\$8.00 per person
Street Meat Station Sausage, hotdogs, meat balls with sweet and sour sauce, rustic buns, sauerkraut, accompanying condiments	\$14.00 per person
Domestic Fruit Platters (serves 20 people)	\$50.00 per platter
Exotic Fruit Platters (serves 20 people)	\$75.00 per platter

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A LA CARTE

FIRST COURSES

Salads

Boston Lettuce with Sweet & Bitter Greens, Sliced Pears and Toasted Pecans Honey Dijon vinaigrette	\$8.00
Mesclun Salad with Seasonal Garnish & Dressing	\$7.00
Wild Arugula with Toasted Pine Nuts, Crumbled Goat Cheese & Sherry Vinaigrette	\$10.00
Romaine Hearts with Caesar Dressing, Parmigiano, Pancetta & Herb Croutons	\$8.00
Caprese Salad with Fiore di Latte, Tomato, Aged Balsamic Vinegar and Fine Olive Oil	\$9.00
Field & Forest Mushroom Salad with Mixed Greens, Lemon & Fine Olive Oil	\$9.00

Antipasti

Prosciutto, Chunked Parmigiano with Arugula, Pears, Herb Crostini & Black Pepper	\$11.00
Vegetable Antipasto with Marinated Eggplant, Grilled Zucchini, Roasted Peppers, Parmigiano Reggiano & Aged Balsamic	\$8.50
Anipasto Misto with Pickled Roast Pepper, Marinated Eggplant, Spiced Olives, Prosciutto, Poached Shrimp & Fried Artichoke	\$13.00
Mozzarella di Bufala with Roasted Tomato, Arugula & Prosciutto	\$14.50
Seafood Antipasti with Poached Shrimp, Crisp Skinned Spiggola, Steamed Calamari, Petite Salad, Lemon, Caper Berry, Atlantic Sea Salt & Fine Olive Oil	\$15.75

Soups

Butternut Squash with Spiced Cream & Pecans (<i>available October to April</i>)	\$7.00
Leek & Potato Puree with Chives	\$7.00
Field and Forest Mushroom Puree	\$7.00
Stracciatella	\$8.00
Carrot & Ginger Puree with Spiced Cream	\$7.00

Pasta

Choose from Pastas of Penne Rigate, Fettuccine, Farfalle, Fussili, Cassarechi, Orrecetti, Linguine and Spaghetti	
Choose from Sauces of Puttanesca, Tomato Basil, White Wine Cream, or Amatriciana	\$7.00

Risotto

Field Mushroom Risotto with Parmigiano Reggiano	\$9.00
Butternut Squash Risotto (<i>available October to April</i>)	\$9.00
Beet Risotto	\$9.00
Asparagus Risotto with Pecorino (<i>available June to August</i>)	\$9.00
Wild Mushroom Risotto with Truffle Oil & Parmigiano Reggiano	\$13.00

Combine Risotto and Pasta for \$13.00

All pricing, unless otherwise noted, is per person and does not include taxes and service charges



MAIN COURSES

Meats

AAA Tenderloin of Alberta Beef with Red Wine Jus (8oz.)	\$43.00
AAA Tenderloin of Alberta Beef with Red Wine Jus (6oz.)	\$36.00
AAA Striploin of Alberta Beef with Herb Jus (10oz.)	\$36.00
AAA Rib Eye of Alberta Beef with Thyme Jus (12oz.)	\$38.00
Naturally Raised French Veal Chop with Porcini Sauce (14oz.)	\$43.00
Naturally Raised Loin of Veal with Lemon Herb Jus (8oz.)	\$37.00
Braised Lamb Shank	\$37.00
Osso Bucco	\$38.00

Poultry

Roast Breast of La Ferme Chicken with Natural Jus (8oz.)	\$28.00
Whole Roasted Game Hen with Preserved Lemon & Rosemary (16-20oz.)	\$32.00
La Ferme Chicken Breast Stuffed with Leek and Mushroom	\$31.00

Fish

Skin Roasted Arctic Char with Thyme Jus	\$35.00
Grilled Atlantic Salmon with Citrus Beurre Fondue	\$33.00
Roast Pacific Halibut with Lemon Butter Sauce (<i>available April-November</i>)	\$38.00

Duos

6 oz Tenderloin of Beef and 4 oz Salmon	\$44.00
6 oz Tenderloin of Beef and 5 oz Chicken Breast	\$44.00
4 oz Grilled Salmon & 5 oz Chicken Breast	\$35.00
5 oz Veal Striploin & 4 oz Salmon	\$42.00
5 oz Veal Striploin & 5 oz Chicken Breast	\$42.00
Add grilled white shrimp to any entrée (3pcs)	\$9.00

All above entrees are served with chef's selection of seasonal vegetables and your choice of roast garlic mash or herb roasted Yukon potatoes

Platters

Warm Seafood Platter with Grilled Shrimp, Seared Scallops and King Crab Legs	\$175.00
Seafood Platters with Shrimp, Scallops, Calamari and Sea Bass, Mussels with Lemon, Parsley and Olive Oil	\$150.00

Vegetarian Options

Risotto stuffed Red Pepper	\$28.00
Vegetable Strudel with Red Pepper Coulis	

All pricing, unless otherwise noted, is per person and does not include taxes and service charges



Children's Meal

Please choose one option from each course

Appetizer

Market Greens Salad, Veggies and Dip, Penne with Tomato Basil Sauce

Entrée

Spaghetti and Meat Balls, Chicken Fingers and Fries, 5 oz Chicken Breast with potatoes and vegetables

Dessert

Ice Cream Sundae, Fresh Fruit Plate, Brownies and Cookies

Pop and Juice

\$50.00 per child 10 and under

\$60.00 per child over 10

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DESSERT

Plated Options

Lemon Parfait with Vanilla Cream and Raspberry Sorbet	\$8.00
House Spun Ice Cream with Almond Biscotti and Seasonal Fruit Garnish	\$8.00
Warm Seasonal Fruit Crumble with Vanilla Bean Ice Cream	\$9.00
Chocolate Gateau with Seasonal Fruit Garnish & Passion Fruit Coulis	\$9.00
Chocolate Panna Cotta with Vanilla Sauce & Fruit Compote	\$9.00
Pecan Pie with Butterscotch Ice Cream and Crème Anglaise	\$9.00
Crème Brulée with Biscotti	\$10.00
Fresh Berry Bowl with Crème Fraiche	Market price

Sweet Table (minimum 50 people) **\$14.00**

Gourmet Cookies, Miniature Squares & Tarts, Platters of Fruit, Cheesecake
Seasonal Fruit Crumble, Chocolate Mousse, Chocolate Gateau, Lemon Tart,
Biscotti, Amaretti, Bread Pudding
Coffee and Tea Station

Chocolate dipped Strawberries (minimum 2 dozen) **\$36.00 (per dozen)**

Ice Cream Bar (minimum 100 ppl) **\$13.00**

Chef's selection of Ice Cream & Sorbet Served with Mini Cones and Sables
(includes ice sculpture)

Inter mezzo **\$3.00**

Lemon, Grapefruit, or Watermelon with Black Pepper

Chocolate Fountain (minimum 100 guests) **\$8.00**

With 6 dipping items

Crepe Station (non-working) **\$8.50**

Berry compote, apple chutney, chocolate, butterscotch sauce and whipped cream.

Crepe Station (working) **\$12.00**

Macerated berries, fresh seasonal fruit, chocolate sauce, butterscotch sauce,
whipped cream, bananas foster

Celebratory Cake

As Dessert Course - Plated with Fruit Garnish and Coulis **\$3.50**

As accompaniment with Sweet Table **No Charge**

Coffee and Tea **\$3.00**

Seasonal Selection of Fruit **\$6.00**

Assorted Cookies & Biscotti **\$12.00 (per dozen)**

All pricing, unless otherwise noted, is per person and does not include taxes and service charges



OPEN BAR PACKAGES

PREMIUM PACKAGE

\$45.00

Sparkling Wine (Toast Only)
Vodka, Gin, Rye, Rum, Scotch
Campari, Sweet and Dry Vermouth, Averna
Domestic, Premium and Imported Bottled Beers
Vineland Estates Cabernet- Baco & Vidal OR
Farnese Montepulciano & Cesari Chardonnay
Soft Drinks, Juices, Bottled Water
Cappuccino and Espresso

Choose one of A or B

A. Martinis: Apple, Chocolate, Cosmopolitan, Classic Gin or Vodka, Lychee
B. Liqueurs: Baileys, Kahlua, Drambuie, Cognac VS, Sambucca, Melon Liqueur, Peach Schnapps, Grappa Stravecchia

PLATINUM PACKAGE

\$65.00

Prosecco (Toast Only)
Grey Goose Vodka, Bombay Gin, Crown Royal Rye, Appleton VX Rum, Glenlivet
Campari, Sweet and Dry Vermouth, Averna
Domestic, Premium and Imported Bottled Beers
Vineland Estates Chardonnay and Cabernet Franc Wines OR
Maculan Pinot Grigio and Cabernet Sauvignon
Soft Drinks, Juices, Bottled Water
Cappuccino and Espresso
Martinis: Apple, Chocolate, Cosmopolitan, Classic Gin or Vodka, Soho Lychee
Liqueurs: Baileys, Kahlua, Drambuie, Grand Marnier, Cognac VSOP, Sambucca, Melon liqueur, Southern Comfort, Peach Schnapps, Amaretto, Lemoncello, Opal Nera, Frangelico, Sarpa di Poli Grappa

PUNCH OPTIONS (additional charge)

Rum **\$5.00 per person**
Champagne **\$5.00 per person**
Non-alcoholic **\$3.00 per person**

NON-ALCOHOLIC PACKAGE

\$13.00 per person

Soft Drinks, Juices, Bottled Water, Cappuccino, Espresso, Coffee, and Tea

CASH BAR POLICY

Net sales must be greater than \$500.00. If sales fall below this amount, a bar tending fee of \$200.00 will apply.

All Ontario liquor laws apply.

All alcohol consumed on site must be purchased through Eagles Nest Golf Club's license and sold to functions at retail rates. Third parties wishing to supply your function with alcohol product must do so by purchasing the product through Eagles Nest on your behalf.

NO EXCEPTIONS

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ADDITIONAL ITEMS

Linen Package (includes napkin, tablecloth and chair cover of your choice)	\$10.50 per person
DJ or Band Hook-up for use of Eagles Nest sound system	\$750.00
LCD Projector with screen	\$300.00
Easel	\$10.00
Projector Screen	\$35.00
Lapel or Cordless microphone	\$75.00
Frosted white votives - The Nest	\$25.00
- The Great Hall	\$150.00
Menu cards with table easel (1 per dinner table)	\$3.00 each
Menu cards (1 per person)	\$2.00 each

HELICOPTER BOOKINGS

Four Seasons Aviation, David Tommasini (Eagles Nest has a Helicopter pad on site)
1-905-671-9644 or dave@fourseasonsaviation.com

SUPPLIER CONTACT INFORMATION

Please include the contact's name and phone number(s)

Band _____

DJ _____

Coordinator _____

Florist _____

Bakery _____

Decorator _____

Photographer _____

Videographer _____

Transportation Company _____

Valet Parking _____