

*Pure Destination.  
Pure Passion.*



eagles nest  
GOLF CLUB

*Pure Romance*



*Pure Challenge*



# 2009 Corporate & Social Events



*Pure Success*

*Pure Taste*





# BOOKING INFORMATION

## GENERAL INFORMATION

### ROOM OPTIONS & CAPACITIES

Boardroom	12
The Nest	60
Jim & Garry's Pub (seasonal availability)	110
The Great Hall - with Dance Floor	250
- without Dance Floor	275
- Cocktail Function	350
lago Restaurant (Sat. & Sun. only)	50

### ROOMS EQUIPMENT & DÉCOR

Each banquet room is equipped with its own tables and chairs. Standard linens for each room are white napkins and table cloths; and table settings include china, glassware, and silverware.

Functions may supplement room decors using their own decorations (centerpieces, flowers, etc.). Rental linens are also an option (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, or flower petals. Also prohibited is the use of tacks or adhesives to affix decorations to room walls and trim.

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

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, OR food orders (types and quantities) will default to those on the last BEO issued prior to the 10 day deadline. 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 deposits 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. These 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.



**FLOORS PLANS**

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

**CATERING**

Eagles Nest Golf Club caters all functions that take place on site. Exclusive of your celebration cake, no food and beverage of any kind may be brought on the premises. Eagles Nest Golf Club may, at their discretion, apply a surcharge for the service of said food.

**STORAGE**

Due to limited storage space, Eagles Nest Golf Club may not be able to accommodate requests to store personal or third party items prior to, and following, your function. Eagles Nest Golf Club is not responsible for any lost, damaged, or stolen items; and any items left behind after an event for more than 72 hours will be disposed of.

**CEREMONIES**

A fee will be applied for on-site ceremonies accompanying booked receptions. Locations include; Lower Courtyard (max. 120 guests), Lago Restaurant (max. 100 guests) or Great Hall Terrace (max. 120 guests). Ceremonies may also take place inside The Great Hall (floor will be reset for dinner seating following the ceremony).

Outdoor ceremony fee is \$1,250.00; Indoor Ceremony fee is \$2,000.00

**SOCAN**

A charge of \$59.17 will be applied to all event invoices 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 better coordinate and service your function, please provide the contact information for each contractor (see form on last page). Please note that Eagles Nest Golf Club is not responsible for, nor guarantees, third party goods and services.

**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)	\$5,000.00	\$20,000.00 May to December \$15,000.00 January to April



## MENU OPTIONS AND PRICING

### BREAKFAST BUFFETS

minimum of 20 people

<b>Continental Breakfast</b>	<b>\$11.00</b>
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	
<b>Hot Breakfast Buffet</b>	<b>\$17.00</b>
Bacon, Canadian Peameal, & Scrambled Eggs with Scallions Hash Brown Potatoes, Freshly Baked Mini Muffins, Croissants & Breakfast Breads Seasonal Fresh fruit salad Served with Stirling Creamery Butter & Preserves Assorted Juices, Coffee and Tea	
<b>AM Break</b>	
Coffee, Tea, Juice and Assorted Pastries	<b>\$5.00</b>
<b>PM Break</b>	
Coffee, Tea, Soft Drinks and Assorted Cookies	<b>\$5.00</b>
• Add crepes to your breakfast buffet	<b>\$4.00</b>
• Add omelette station (min 50 ppl)	<b>\$12.00</b>

### **Beverages**

Assorted Juices (Orange, Grapefruit, Cranberry & Apple Cider) (per pitcher)	<b>\$17.00</b>
Dole Bottled Juice	<b>\$2.95</b>
San Benedetto Sparkling & Still Water (750ml)	<b>\$5.50</b>
Espresso	<b>\$2.75</b>
Cappuccino	<b>\$3.50</b>
Caffe Latte	<b>\$3.95</b>
Coffee or Tea	<b>\$2.50</b>
Hot chocolate	<b>\$2.50</b>

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## **LUNCH IN THE GREAT HALL**

for service in The Great Hall from 11am to 2pm only

### **Appetizers**

Mesclun Salad with Seasonal Garnish & Red Wine Vinaigrette	\$6.00
Wild Arugula with Toasted Pine Nuts, Slivered Red Onion & Sherry Vinaigrette	\$8.00
Romaine Hearts with Caesar Dressing, Parmigiano, Pancetta & Croutons	\$8.00
Caprese Salad with Fiore di Latte, Basil, Red Onion & Aged Balsamic	\$8.00
Seasonal Soup	\$6.00

### **Main Courses**

AAA Tenderloin of Alberta Beef with Red Wine Jus (6oz.)	\$34.00
Naturally Raised Loin of Veal with Lemon Herb Jus (6oz.)	\$27.00
Roast Breast of La Ferme Chicken with Natural Jus (5oz.)	\$19.00
Grilled Atlantic Salmon Citrus Beurre Fondue (5oz.)	\$22.00
Roasted Game Hen with Preserved Lemon & Rosemary (half)	\$21.00

### **Desserts**

Lemon Tart with Italian Meringue & Raspberry Sorbet	\$8.00
House Spun Ice Cream with Almond Biscotti & Seasonal Fruit Garnish	\$8.00
Pecan Pie with Chocolate Ice Cream and Butterscotch Sauce	\$8.00
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
Crème Brulée with Biscotti	\$10.00
Vanilla Cheese Cake on Graham Cracker Crust, in Jellied Cherry Soup	\$11.00

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## **LUNCH BUFFETS**

minimum of 50 people

<b>Hot Working Lunch</b>	<b>\$22.00</b>
Seasonal Soup, Sweet and Bitter Greens with Citrus Vinaigrette, Bruschetta La ferme Chicken Cacciatore, Vegetable Cannelloni, Grilled Sausage with peppers and onions Dinner Rolls with sweet butter Fruit Platters Assorted Canned Soft Drinks and Bottled Water	
<b>Italian Picnic</b>	<b>\$24.00</b>
Breaded Grain Fed Veal Cutlet & Paillard of Herb Marinated Chicken Tomato Compote, Banana Peppers, Sweet Pickled Peppers, Marinated Mushrooms Eggplant Pickle, Provolone Cheese, Roast Garlic Aioli Pasta Salad with Artichoke, Spiced Olives, Oven Cured Tomato, Parsley & Basil Romaine Hearts with Roast Garlic Vinaigrette, Pancetta & Croutons Rustic Buns Sliced Melon Platter Bottled water and pop	
<b>Deli Lunch</b>	<b>\$22.00</b>
Old Fashioned Coleslaw Potato Salad with Pommery Mustard Vinaigrette Garden Salad with Buttermilk Dressing Sweet 'n Sour Pickles Roast Sirloin of Beef, Turkey Breast & Prosciutto Cotto Grilled Eggplant, Zucchini & Peppers Sliced Cheddar & Provolone Country Baguette & Rustic Buns Lettuce, Sweet Onion, Tomato, Assorted Mustards & Horseradish Olives & Pepperoncino Whole Fresh Fruit Homemade Cookies Bottled water & pop	

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### Brunch Buffet

\$40.00

A selection of Breakfast Breads, Croissants, Danish & Muffins  
Freshly Whipped Creamery Butter & Housemade Preserves

Grilled & Marinated Vegetables that may include – Eggplant, Zucchini, Roast Peppers, Slow  
Roasted or Fresh Tomato, Marinated Mushrooms, Rapini & Pepperoncino, Cauliflower Jardinière &  
Marinated Artichokes

Calamari Salad with Basil & Cracked Chiles, Poached Shrimp with Cocktail Sauce  
Garden Salad with Seasonal Garnish

Baby Spinach with Ruby Grapefruit & Almonds  
Bocconcini with Herbs & Olive Oil  
Cheese Straws with Parmigiano, Onion and Rosemary

Scrambled Eggs†  
Slow Roasted Peameal Bacon & Grilled Farmers Coil  
Slow Cooked Yukon Potatoes with Peppers, Parsley & Onions

Penne Prima Vera†  
Chef's Selection of Stuffed Pasta  
Chef's Selection of Tossed Pasta

Miniature Squares, Cookies & Tarts  
Seasonal Fruit Crumble  
Platters of Seasonal Fruit

Coffee or Tea  
Assorted Juices

† For working stations (ie. Omelettes and/or Pastas) add \$175.00/Cook/40 guests.

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## RECEPTION STATIONS

(A minimum of 100 people & 5 reception stations must be combined)

<b>Maritime Seafood Station</b>	<b>\$25.00</b>
Crushed ice piled high with Poached Shrimp, Crab Legs, Sea Scallops, & Marinated Mussels House Cured & Smoked Salmon, Steamed Clams, Peppered Mackerel, Smoked Cod, and Calamari served with Lemon Wedges, Cocktail Sauce, Citrus Rémoulade, Caper Berries, Garlic Aioli & Shaved Red Onion Salad	
<b>Affettato</b>	<b>\$19.00</b>
Sliced Artisan Meats to include; Salami, Mortadella, Sopressata, Capicola, & Speck 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 and Amaretti	
<b>Carvery</b>	
Slow Roasted Striploin of AAA Alberta Beef (serves approx. 25 people)	<b>\$325.00</b>
Slow Roasted Tenderloin of AAA Alberta Beef (serves approx. 15 people)	<b>\$325.00</b>
Roast Leg of Alberta Lamb (serves approx. 20 people)	<b>\$200.00</b>
Slow Roasted Veal Loin (serves approx. 20 people)	<b>\$175.00</b>
Slow Roasted Leg of Spiced Cape Breton Pork (serves approx. 30 people)	<b>\$250.00</b>
Slow Roasted Cape Breton Suckling Pig (serves approx. 40 people)	<b>\$450.00</b>
Baby Back Ribs with Chipotle BBQ Sauce (per rack - minimum 20 racks)	<b>\$35.00</b>
Herb Roasted Cornish Hens with Preserved Lemon & Rosemary (per hen – minimum of 25 hens)	<b>\$20.00</b>
All Roasts are served with Rustic Buns & Assorted Condiments	
<b>Pasta (non-working, add \$2.00 for working)</b>	<b>\$11.00</b>
Penne Rigate tossed with Fresh Tomato Sauce, Italian Sausage, Basil & Pepperoncino Fussili with Olives, Mushrooms, Plum Tomato, Slivered Garlic, Parsley & Fine Olive Oil	
<b>Sushi (working station, Hiro Sushi provides all sushi for Eagles Nest) (minimum of 50 guests)</b>	<b>\$17.50</b>
Assortment of Negiri & Maki Sushi Served with Pickled Ginger, Wasabi & Soy Sauce	

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## RECEPTION STATIONS (continued)

**Pan Asian** **\$17.00**  
Steamed Mushroom Gyoza, Vegetarian Spring Rolls, Laotian Salad Rolls,  
Asian Noodle Salad, BBQ Pork, Garlic Fried Bok Choy, & Chicken Satays with Peanut Sauce

**Artisan Cheese** **\$8.00**  
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 Garnishes, Toasts & Water Crackers.

\*\*Cheeses may be substituted due to availability & ripeness

**Harvest Table** **\$6.00**  
Raw, Grilled, & Roasted Vegetables to include; Mushrooms, Asparagus, Rapini, Eggplant, Cherry  
Tomatoes, Fennel, Carrots, Bell Peppers & Zucchini.  
Served with Various Dipping Sauces & Marinated Olives.

\*\*Vegetables offered on the table are seasonal and will be substituted based on their availability & quality

**Breads & Spreads** **\$4.00**  
Freshly Baked Artisan Breads to include; Olive Loaf, Herb Focaccia, Grissini Bread Sticks, Ancient  
Grain, Walnut-Raisin Baguette & Sourdough Bread.  
Served with Babaghanouj, Tapenade, Hummus, Roast Garlic & Extra Virgin Olive Oil

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## PRE-SET DINNER PACKAGES

<b>3-Course Package</b>	<b>\$55.00</b>
Chef's Selection of Hors D'oeuvres (3 pieces per person) Mesclun Salad with Seasonal Garnish & Red Wine Vinaigrette Roast Breast of La Ferme Chicken with Natural Jus House Spun Ice Cream with Almond Biscotti & Seasonal Fruit Garnish Coffee and Tea	
<b>4-Course Package</b>	<b>\$75.50</b>
Chef's Selection of Hors D'oeuvres (3 pieces per person) Wild Arugula Salad with Toasted Pine Nuts, Slivered Red Onion & Sherry Vinaigrette Penne Rigate with Tomato Basil Sauce 8 oz AAA Tenderloin of Alberta Beef with Red Wine Jus Pecan Pie with Butterscotch Sauce & Chocolate Ice Cream Coffee and Tea	
<b>5-Course Package</b>	<b>\$85.00</b>
Chef's selection of Hors D'oeuvres (3 pieces per person) Anti Pasto Misto – Pickled Roast Pepper, Marinated Eggplant, Spiced Olives, Prosciutto, Poached Shrimp, Fried Artichoke Penne with Tomato Basil Sauce AAA Tenderloin of Alberta Beef & Grilled Atlantic Salmon Mesclun Salad with Seasonal Garnish & Red Wine Vinaigrette Chocolate Gateau with Seasonal Fruit Garnish & Passion Fruit Coulis Coffee and Tea	

## CHILDREN'S MEALS

Children 10 and under	<b>\$40.00</b>
Children over 10	<b>\$50.00</b>

**3 Courses (Includes unlimited soft drinks and juice)**

Veggies and Dip **Or** Caesar Salad **Or** Market Greens Salad

Penne Pasta with Tomato Sauce **Or** Chicken Fingers and Fries **Or**  
5 oz Chicken Breast with Chef's Selection of Potato and Vegetable (\$6.00 surcharge) **Or**  
Tenderloin of Beef with Chef's Selection of Potato and Seasonal Vegetables (\$10.00 surcharge)

Ice cream Sundae **Or** Cookies & Brownies **Or** Jello **Or** Chocolate Pudding

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## **HORS D'OEUVRES**

Choose 3 - \$9.00 per person

Choose 4 - \$12.00 per person

Choose 5 - \$15.00 per person

### **Vegetarian**

Vegetarian Spring Rolls with Chilli Dipping Sauce  
Toasted Sourdough with Poached Tomato and Basil  
Tempura Asparagus with Lemon Emulsion (June to Aug.)  
Broccoli & Alex's Farm Cheddar Quiche  
Wild Mushroom Filo Tart with Sweet Onions & Brie  
Potato Gnocchi with Spinach, Almonds, Garlic & Olive Oil

### **Toasts**

Herb Crostini with Goat's Cheese & Basil  
Sourdough with Marinated Bocconcini, Tapenade & Tomato Salsa  
Country Toasts with Gorgonzola, Ripe Pear & Spiced Pecans  
Grilled Cheese on Brioche

### **Meat**

Chili Marinated Chicken Satays  
Mini Roast Sirloin Sandwiches with Roast Garlic & Brie  
Mini Burgers with Windowpane Onions, Wild Mushrooms & Brie  
Grilled Rosemary Beef Brochettes  
Roast Baby Lamb Chops with Rosemary (\$2.00 surcharge)  
Roast Baby Lamb Chops with Mint Aioli (\$2.00 surcharge)  
Joy Stick Wrapped with Prosciutto, served with Fig Conserve

### **Fish and seafood**

Smoked Salmon on Cucumber, Basil & Mint  
Poached Shrimp with Cocktail Sauce  
Grilled Prawns with Lemon Aioli  
Lobster Salad on Brioche with Citrus-Chive Remoulade

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## ANTIPASTO TABLES

<b>Antipasti table – 1</b>	<b>\$27.00</b>
Grilled & Marinated Vegetables	
Pasta and Artichoke Salad	
Pinguine Prosciutto & Assorted Artisan Cold Cuts	
Grilled Calamari Salad	
Poached Shrimp with Tomato-Horseradish Sauce	
Steamed Mussels with Tomato, Pepperoncino & Parsley	
Marinated Scallops with Lemon & Thyme	
Salmon – Smoked and Cured	
Spiced Olives	
Field Tomato & Bocconcini with Basil	
Marinated Rapini with Pepperoncino & Garlic	
Braised White Beans with Pork Hock, Tomato & Thyme	
Seasonal Frittata	
24-Hour Tomatoes with Sea Salt & Fine Olive Oil	
<b>Antipasti table – 2</b>	<b>\$35.00</b>
Crushed ice piled high with Poached Shrimp, Crab Legs, Sea Scallops, Marinated Mussels, Smoked Salmon, Steamed Clams, Peppered Mackerel, Smoked Cod & Calamari served with Lemon Wedges, Cocktail Sauce, Citrus Remoulade, Caper Berries, Garlic Aioli & Shaved Red Onion Salad	
<b>Antipasti table – 3</b>	<b>\$19.00</b>
Baguette and Grissini	
Sliced Artisan Meats & Cheese to include Salami, Mortadella, Sopressata, Capicola, Speck & Chunk Parmiggiano	
Olive Oil, Roast Garlic & Tapenade	
Orzo Salad with Cucumber and Tomato	
Pickled & Grilled Vegetable Antipasti	
Field Tomatoes, Bocconcini Cheese, and Prosciutto	

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## **PLATTERS**

For reception or late night services

Poached Shrimp with Tomato-Horseradish Dipping Sauce (50 pieces)	\$150.00/platter
Grilled Prawns with Citrus-Chili Dipping Sauce (50 pieces)	\$150.00/platter
Chicken & Beef Satays with Dipping Sauce (50 pieces)	\$150.00/platter
Smoked Salmon, Vodka Cured with Lemon Crème Fraîche, Red Onion, Capers & Dill Crostini (serves 25)	\$150.00/platter
Assorted Sandwiches, Chef's Selection	\$90.00/dozen
Parmigiano Wheel (minimum 1 wheel)	\$1000.00/wheel
Assorted Sushi (100 pieces)	\$450.00/platter
Pingues Proscuitto with Seasonal Fruit Garnish	\$13.00/person
Mini Sandwiches, Chef's Selection (minimum 2 dozen)	\$36.00/dozen

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## A LA CARTE

### FIRST COURSES

<b>Salads</b>	Boston Lettuce with Sweet & Bitter Greens, Toasted Pecans Grapefruit Vinaigrette	\$8.00
	Mesclun Salad with Seasonal Garnish & Red Wine Vinaigrette	\$6.50
	Wild Arugula with Toasted Pine Nuts & Sherry Vinaigrette	\$8.00
	Romaine Hearts with Caesar Dressing, Parmigiano, Pancetta & Herb Croutons	\$8.00
	Caprese Salad with Fiore di Latte, Basil, Red Onion & Aged Balsamic Vinaigrette	\$9.00
	Field & Forest Mushroom Salad with Mixed Greens, Lemon & Fine Olive Oil	\$9.00
<b>Antipasti</b>	Prosciutto with Arugula, Pears, Herb Crostini & Black Pepper	\$11.00
	Vegetable Antipasto with Marinated Eggplant, Grilled Zucchini, Roasted Peppers, Parmigiano Reggiano & Aged Balsamic	\$8.50
	Seafood Salad with Lemon, Parsley, Olive Oil & Sea Salt	\$14.00
	Beef Carpaccio with Arugula, Parmigiano Reggiano & Fine Olive Oil	\$11.00
	Antipasto 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
<b>Soups</b>	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 with White Truffle Oil & Chives	\$8.00
	Plum Tomato with Basil & Croutons	\$7.00
	Stracciatella	\$8.00
	Carrot & Ginger Puree with Spiced Cream	\$7.00
	Potato Corn Chowder and Smoked Bacon	\$8.00
<b>Pasta</b>	Choose from Pastas of Penne Rigate, Fettuccine, Farfalle, Fussili, Linguine and Spaghetti; AND choose from Sauces of Tomato Basil, White Wine Cream, or Amatriciana	\$6.00
<b>Risotto</b>	Field Mushroom Risotto with Parmigiano Reggiano	\$8.00
	Butternut Squash Risotto ( <i>available October to April</i> )	\$8.00
	Beet Risotto	\$8.00
	Asparagus Risotto with Pecorino ( <i>available June to August</i> )	\$8.00
	Wild Mushroom Risotto with Truffle Oil & Parmigiano Reggiano	\$13.00

Combine Risotto and pasta for \$12.00

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## MAIN COURSES

### Meats

AAA Tenderloin of Alberta Beef with Red Wine Jus (8oz.)	\$41.00
AAA Tenderloin of Alberta Beef with Red Wine Jus (6oz.)	\$35.00
AAA Striploin of Alberta Beef with Herb Jus (10oz.)	\$36.00
AAA Rib Eye of Alberta Beef with Thyme Jus (12oz.)	\$36.00
Seared Australian Lamb Chops with Rosemary Jus.	\$55.00
Naturally Raised French Veal Chop with Porcini Sauce (14oz.)	\$41.00
Naturally Raised Loin of Veal with Lemon Herb Jus (8oz.)	\$37.00
Veal Striploin with Marsala Mushroom Sauce	\$37.00

### 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	\$30.00

### Fish

Skin Roasted Arctic Char with Thyme Jus	\$35.00
Grilled Atlantic Salmon with Citrus Beurre Fondue	\$31.00
Roast Pacific Halibut with Lemon Butter Sauce ( <i>seasonal availability</i> )	\$38.00

### Vegetarian Options

	\$28.00
Risotto stuffed Red Pepper	
Vegetable Strudel with Red Pepper Coulis	
Pasta primavera with Tomato Sauce	

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

### Seafood Platters (serve 8-10 guests)

Warm Seafood Platter with Grilled Shrimp, Scallops and Crab	\$175.00/platter
Cold Seafood Platter with Shrimp, Scallops, Calamari, Sea Bass, and Mussels with Lemon, Parsley and Olive Oil	\$150.00/platter

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## DESSERT

### Plated Options

Lemon Tart with Vanilla Cream & Raspberry Sorbet	\$8.00
House Spun Ice Cream with Almond Biscotti & 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 chocolate Ice Cream and Butterscotch Sauce	\$9.00
Crème Brûlée with Biscotti	\$10.00
Vanilla Cheesecake on Graham Cracker Crust in Jellied Cherry Soup	\$11.00
<b>Sweet Table</b> (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, Chocolate Pecan Pies, Bread Pudding	
<b>Chocolate dipped Strawberries</b> (minimum 2 dozen)	\$36.00/dozen
<b>Ice cream bar</b> (minimum 100 ppl)	\$13.00
Chef's selection of Ice Cream & Sorbet Served with Mini Cones and Sables (includes illuminated ice sculpture)	
<b>Inter mezzo</b>	\$3.00
Lemon, Grapefruit, or Watermelon with Black Pepper	
<b>Chocolate Fountain</b> (minimum 100 guests)	\$7.00
<b>Crepe Station</b>	\$6.00
<b>Celebratory Cake</b>	
As Dessert Course - Plated with Fruit Garnish & Coulis	\$3.50
As accompaniment with Sweet Table	No Charge
<b>Coffee and Tea</b>	\$2.50
<b>Seasonal Selection of Fruit</b>	\$6.00
<b>Crudités &amp; Dipping Sauce</b>	\$5.00
<b>International Cheese Selection with Toasts</b>	\$8.00
<b>Assorted Cookies &amp; Biscotti</b>	\$12.00/dozen

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

EAGLES NEST GOLF CLUB INC.

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## OPEN BAR PACKAGES

8 hour consecutive Bar

Groups of 150 people or less will be provided with one bar during service.

\$350.00 for satellite bar set-up (no charge for groups greater than 150 people)

<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	
Coffee, Tea, 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>
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	
Coffee, Tea, Cappuccino, and Espresso	
<b>Martinis:</b> Apple, Chocolate, Cosmopolitan, Classic Gin or Vodka, Soho Lychee	
<b>Liqueurs:</b> Bailey's, Kahlua, Drambuie, Grand Marnier, Cognac VSOP, Sambucca, Melon liqueur, Southern Comfort, Peach Schnapps, Amaretto, Lemoncello, Opal Nera, Frangelico, Sarpa di Poli Grappa	
 <b>PUNCH OPTIONS (additional charge)</b>	
Rum	\$5.00
Champagne	\$5.00
Non-alcoholic	\$3.00
 <b>NON-ALCOHOLIC PACKAGES</b>	
Soft Drinks, Juices, Bottled Water, Coffee, and Tea	\$10.00

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## HOST CONSUMPTION and CASH BAR PRICING

Applicable when guests' drinks are applied to a host tab or paid by cash.

Liquor is based on 1 ounce 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

**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**



## AUDIO/VISUAL

DJ or Band Hook-up for use of Eagles Nest sound system	\$750.00
LCD Projector with screen	\$300.00
Easel	\$10.00
Flip Chart with Markers	\$20.00
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  
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 \_\_\_\_\_