



eagles nest  
GOLF • CLUB

# *2011/2012 Corporate & Social Package*





# 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
Iago 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. 200 guests), Lago Restaurant (max. 40 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.

### **ROOM RENTAL AND MINIMUM SPEND REQUIREMENTS**

Please inquire about our room rental and minimum spend requirement policies.



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## 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, Breakfast Sausage, & Scrambled Eggs with Scallions Hash Brown Potatoes, Freshly Baked Mini Muffins, Croissants & Breakfast Breads Seasonal Fresh Fruit Served with Whipped Butter & Preserves Assorted Juices, Coffee and Tea	
• Add crepes to your breakfast buffet /working station (min 50ppl)	<b>\$4.00/\$9.00</b>
• Add waffles to your breakfast buffet/working station (min 50ppl)	<b>\$4.00/\$9.00</b>
• Add working omelet station (min 50 ppl)	<b>\$12.00</b>
<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>
<b>Beverages</b>	
Assorted Juices (Per pitcher: Orange, Grapefruit, Cranberry & Apple Cider)	<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>
Café Latte	<b>\$3.95</b>
Coffee or Tea	<b>\$2.50</b>
Hot chocolate	<b>\$2.50</b>

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



## **PLATED LUNCH**

### **Appetizers**

Boston lettuce with Sweet & Bitter Greens, sliced strawberries, toasted pecans and Honey Dijon vinaigrette,	<b>\$8.00</b>
Baby Spinach Salad with Crumbled Goat Cheese, Toasted almonds and Raspberry Vinaigrette	<b>\$10.00</b>
Spring Mix Salad with Seasonal Garnish & Balsamic Dressing	<b>\$7.00</b>
Wild Arugula, Treviso, Frisee with Toasted Pine Nuts, Crumbled Feta Cheese & Red Wine Vinaigrette	<b>\$10.00</b>
Romaine Hearts with Caesar Dressing, Parmigiano, Pancetta & Herb Croutons	<b>\$8.00</b>
Caprese Salad with Fiore di Latte, Roasted Tomato, Aged Balsamic Vinegar and Fine Olive Oil	<b>\$9.00</b>
Seasonal Soup	<b>\$6.00</b>

### **Main Courses (all entrees served with chefs choice potatoes and vegetables)**

AAA Tenderloin of Alberta Beef with Red Wine Jus (6oz.)	<b>\$34.00</b>
AAA Striploin of Alberta Beef with Red Wine Jus (10oz)	<b>\$34.00</b>
Roast Breast of La Ferme Chicken with Natural Jus (5oz.)	<b>\$19.00</b>
Grilled Atlantic Salmon Citrus Beurre Fondue (5oz.)	<b>\$22.00</b>
Roasted Game Hen with Preserved Lemon & Rosemary (half)	<b>\$21.00</b>

### **Desserts**

Homespun Ice Cream/Sorbet	<b>\$8.00</b>
B52 Chocolate Mousse	<b>\$9.00</b>
Strawberry Short Cake	<b>\$9.00</b>
Lemon Meringue Tart with seasonal Berries	<b>\$9.00</b>
Warm Seasonal Fruit Crumble with Vanilla Ice Cream	<b>\$9.00</b>
Classic New York Cheesecake with Seasonal Berries	<b>\$10.00</b>
Crème Brulée with Biscotti	<b>\$10.00</b>

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## **LUNCH BUFFETS**

**Minimum of 50 people**

### **Hot Working Lunch**

**\$21.00**

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

### **Italian Picnic**

**\$23.00**

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  
Homemade Cookies  
Assorted Canned Soft Drinks and Bottled water

### **Deli Lunch**

**\$21.00**

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  
Assorted Canned Soft Drinks and Bottled water

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**BRUNCH BUFFET**  
**(minimum 50 people)**

**\$40.00**

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

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

Poached Shrimp with Cocktail Sauce  
Garden Salad with Seasonal Garnish

Baby Spinach with Ruby Grapefruit & Almonds  
Bocconcini with Herbs & Olive Oil

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

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 add \$175.00/Cook/100 guests.



**LUNCH /DINNER BUFFET**  
**(minimum 50 people)**

**\$50.00**

A selection of breakfast breads, croissants, danishes & muffins

Freshly whipped creamery butter & house made preserves

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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 chilies

Poached shrimp with cocktail sauce

Garden salad with seasonal garnish

Baby spinach with ruby grapefruit & almonds

Bocconcini with herbs & olive oil

~

Slow Roasted Striploin

Grilled Chicken Breast or Salmon Filets (please choose one)

Chef's selection of potato

Seasonal Vegetables

~

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

† For working stations add \$175.00/Cook/100 guests.



**LUNCH/DINNER BUFFET**  
**(minimum 50 people)**

**\$65.00**

Grilled & marinated vegetables that may include – eggplant, zucchini, roast peppers, slow Roasted or fresh tomato, marinated mushrooms, rapini & pepperoncino, cauliflower jardinière & marinated artichokes

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Seasonal Soup

Calamari salad with basil & cracked chilies, poached shrimp with cocktail sauce

Garden salad with seasonal garnish

Baby spinach with ruby grapefruit & almonds

Smoked Salmon Platter

Mediterranean Pasta Salad

Potato Salad

Bocconcini with herbs & olive oil

~

Slow Roasted Striploin

Grilled Chicken Breast or Salmon Filets (please choose one)

Chef's selection of potato

Seasonal Vegetables

~

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

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## **RECEPTION STATIONS**

**(minimum 80 people)**

<b>Antipasto Table</b>	<b>\$24.00</b>
Grilled & Marinated Vegetables Mediterranean Pasta and Artichoke Salad Prosciutto & Assorted Artisan Cold Cuts Fried Calamari with lemon wedges and Chipotle Aioli Poached Shrimp with Tomato-Horseradish Sauce Mussels a la Marinara Smoked Salmon with Capers and Red Onions Bocconcini & Roma Tomato Salad with Basil Marinated Rapini with Pepperoncino & Garlic Mixed Bean Salad Bruschetta and Crostini	
<b>Salad bar</b>	<b>\$10.00</b>
Mixed Green Salad with seasonal garnish and Balsamic Vinaigrette Caesar Salad with Hearts of romaine, croutons, bacon bits, and grated Parmigiano Mediterranean Pasta Salad Potato Salad Quinoa Salad Bocconcini & Roma Tomato Salad with Basil Spinach Salad with Crumbled Goat Cheese, toasted almonds, raspberry vinaigrette Marinated Beet Salad	
<b>Seafood Antipasto Station</b>	<b>\$28.00</b>
Poached Shrimp, Crab Legs, Sea Scallops, Marinated Mussels, Smoked Salmon, Cod Croquettes & Calamari served with Lemon Wedges, Cocktail Sauce, Citrus Remoulade, Caper Berries, Garlic Aioli, Shaved Red Onion Salad and selection of fresh breads Add Lobster Tails (\$15) Add Shrimp Empanadas (\$6)	
<b>Prosciutto &amp; Parmigiano (Working Station Minimum 100ppl)</b>	<b>\$14.00</b>
Pingues Prosciutto, chunked Parmigianino Reggiano, aged balsamic, grissini & seasonal fruits	
<b>Carvery – All Stations are served with Assorted Dinner Rolls and traditional accompaniments</b>	
Slow roasted striploin of AAA Alberta beef	<b>\$325.00 (serves approx. 25 people)</b>
Slow roasted Bone on Prime Rib	<b>\$350.00 (serves approx. 25 people)</b>
Slow Roasted Beef Tenderloin	<b>\$325.00 (serves approx. 15ppl)</b>
Whole Roasted Porketta	<b>\$500.00 (serves approx. 100ppl)</b>
Beef Wellington	<b>\$335.00 (serves approx. 20ppl)</b>
Roast leg of Alberta lamb	<b>\$200.00 (serves approx. 20 people)</b>
Herb roasted Cornish hens	<b>\$20.00 (minimum 25 hens)</b>

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**Pasta**

Served in Chaffing Dish and accompanied by grated Parmigiano and sautéed pepperoncino peppers.

**Choose From:**

**Dried Pasta – \$7**

- Penne Rigate
- Fussili
- Farfalle
- Fettuccini
- Orecchiette
- Bucatini
- Corn Penne
- Rice Spaghetti

**Fresh Pasta – \$8**

- Paglie e Fino (Green and white Spaghetti)
- Rigatoni
- Penne
- Linguine
- Fettuccini
- Cassarecchi

**Stuffed Pasta - \$9**

- Ricotta and Spinach Agnolotti
- Mushroom Agnolotti
- Butternut Squash Ravioli
- Lobster Ravioli
- Veal Ravioli
- Spinach and Ricotta Cannelloni

**Choose from Sauces of Puttanesca, Tomato Basil, White Wine Cream, Amatriciana or Brown Butter & Sage.**

**Chef Attended Pasta Station**

**\$8.00**

Includes assortment of seasonal vegetable garnishes such as zucchini, eggplant, sautéed mushrooms, peppers, onions, sliced olives, tomato concassé, garlic, and proteins to include diced chicken, scallops and shrimp

**Hand Made Pasta Station (Minimum 100 ppl)**

**\$16.00**

Two chefs will roll, cut, cook and serve pasta to guests a la minute  
Gnocchi, Papardalle, Fettuccini, Spaghetti Station  
All served with Tomato Basil Sauce, grated Parmigianino and sautéed pepperoncino

**Sushi**

**\$17.50**

Assortment of Negiri & Hand rolled Maki Sushi  
Served with pickled ginger, wasabi & soy sauce  
(Minimum 50 people, Hiro Sushi provides all sushi for Eagles Nest)

**Artisan Cheese**

**\$11.00**

To include such cheeses as; Quebec Oka, Goats cheese, Val Deon, Brie d’or, Aged Cheddar, Pierre Robert triple cream, Smoked Gouda, Manchengo, Asiago and Parmigiano Reggiano, served with a selection of fresh and dried fruits, toasts, water crackers, nuts and marmalades.

**Harvest Table**

**\$6.00**

Raw, grilled & marinated vegetables to include: mushrooms, asparagus, rapini, eggplant, cherry tomatoes, fennel, carrots, bell peppers & zucchini.  
Served with Hummus, Red Pepper OR Basil Dip and Warm Artichoke Dip.



<b>Breads &amp; Spreads</b>	<b>\$4.00</b>
Freshly Baked Artisan Breads to include French Baguette, Brown Loaf, Multigrain and sourdough bread. Served with Babaghanouj, Tapenade, Hummus, Roast Garlic & Extra Virgin Olive Oil	
<b>French Fry Bar</b>	<b>\$5.00</b>
Fresh cut fries served with ketchup, gravy, cheese curds served in paper cones.	
<b>Street Meat Station</b>	<b>\$10.00</b>
Foot long Sausage and hotdogs, rustic buns, sauerkraut and Eagles Nest Signature condiment bar	
<b>Mini Corned Beef Sandwich Station</b>	<b>\$12.00</b>
Warm Corned Beef, cocktail rye bread, mustards and dill pickles	

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## **PRE-SET DINNER PACKAGES**

### **3-Course Package** **\$55.00**

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

### **4-Course Package** **\$75.50**

Chef's Selection of Hors D'oeuvres (3 pieces per person)  
Wild Arugula, Treviso, Frisee with Toasted Pine Nuts, Crumbled Feta Cheese  
& Red Wine Vinaigrette  
Penne Rigate with Tomato Basil Sauce  
8 oz AAA Tenderloin of Alberta Beef with Red Wine Jus  
Lemon Meringue Tart with seasonal Berries  
Coffee and Tea

### **5-Course Package** **\$85.00**

Chef's selection of Hors D'oeuvres (3 pieces per person)  
Antipasto Misto with Roast Pepper, Marinated Eggplant, Spiced Olives,  
Prosciutto, Poached Shrimp & Roasted Tomato, bocconcini, spiced olives, marinated mushrooms  
Penne with Tomato Basil Sauce  
AAA Tenderloin of Alberta Beef & Grilled Atlantic Salmon  
Mesclun Salad with Seasonal Garnish & Red Wine Vinaigrette  
B52 Chocolate Mousse  
Coffee and Tea

## **CHILDREN'S MEALS**

**Children 10 and under** **\$40.00**

**Children over 10** **\$50.00**

### **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 - \$11.00 per person**

**Choose 5 - \$13.00 per person**

### **Vegetarian**

Gazpacho in shooter glasses (Available June until August)  
Seasonal Soup served in espresso cups with garnish  
Seasonal Risotto served in espresso cup  
Vegetarian Spring Rolls with dipping Sauce  
Broccoli & Cheddar Quiche Tartlets  
Twice Baked Mini Yukon Potatoes  
Wild Mushroom Duxelle in filo cups  
Spanakopita in filo cups  
Vegetarian Samosa with dipping Sauce  
Potato Gnocchi with Spinach, Almonds & Fine olive oil  
Caramelized Onion Tart with Puff Pastry  
Bruschetta  
Sourdough with Marinated Bocconcini, Tapenade & Sundried Tomato  
Country Toasts with Gorgonzola, Pear Chutney & Spiced Pecans  
Artichoke and Goat Cheese Bruschetta

### **Meat**

Foie Gras Torchon with macerated cherries, reduced port on brioche (Add \$3)  
Smoked Duck Breast with Fig Preserve, Gorgonzola Cheese, on Herb Crostini  
Rosemary and Lemon Chicken Satays  
Asian Marinated Beef Satays  
Moroccan Spiced Lamb Chops with yogurt Riata or Mint sauce  
Beef Carpaccio with shaved Parmigianino Regianno, Arugula and Olive Oil  
Mini Burgers with Windowpane Onions & White Cheddar  
Joy Stick Wrapped with Prosciutto, served with Fig Preserve

### **Fish and seafood**

Smoked Salmon on Pumpernickel Coin with Capers and Cream Cheese  
Grilled Shrimp with Lemon Aioli  
Atlantic Lobster Salad on Brioche with Chive Remoulade  
Bacon Wrapped Scallops with green onion and sundried tomato salsa  
Mini Crab Cakes with Spicy Mayo  
Assorted Sushi (Add \$1.50)

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## **PLATTERS**

For reception or late night services

Side of maple and soya glazed salmon with crostini and chive sour cream	<b>\$150.00/platter</b>
Bite Size Assorted Sandwiches, Selection to include	<b>\$90.00/dozen</b>
Roast Beef, Turkey, Ham, Tuna and Grilled Vegetables on Assorted Breads	
Parmigiano Wheel, Served with Seasonal Fruit Platters, Honey, Bread sticks. (Minimum 1 wheel)	<b>\$1000.00/wheel</b>
Oysters on the Half Shell	<b>\$3.00/pc(minimum 150)</b>
Assorted Sushi (100 pieces)	<b>\$450.00/platter</b>
Crudités and Dip	<b>\$4.00 per person</b>
Fruit Platters (Serves 20ppl)	
Domestic	<b>\$50.00</b>
Exotic	<b>\$80.00</b>

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## A LA CARTE

### FIRST COURSES

#### Salads

Boston lettuce with Sweet & Bitter Greens, sliced strawberries, toasted pecans and Honey Dijon vinaigrette,	\$8.00
Baby Spinach Salad with Crumbled Goat Cheese, Toasted almonds and Raspberry Vinaigrette	\$10.00
Spring Mix Salad with Seasonal Garnish & Balsamic Dressing	\$7.00
Wild Arugula, Treviso, Frisee with Toasted Pine Nuts, Crumbled Feta Cheese & Red Wine Vinaigrette	\$10.00
Romaine Hearts with Caesar Dressing, Parmigiano, Pancetta & Herb Croutons	\$8.00
Caprese Salad with Fiore di Latte, Roasted Tomato, Aged Balsamic Vinegar and Fine Olive Oil	\$9.00

#### Antipasti

Grilled Shrimp with Small Seedling Salad, Citrus Emulsion, Caper Berries	\$12.00
Grilled Shrimp with Sauce Puntancesa, Herb Crostini and Seedling Salad	\$12.00
Prosciutto, Chunked Parmigianino with Arugula, Sliced Pear, Herb Crostini & Black Pepper	\$11.00
Vegetable Antipasto Tower with Marinated Eggplant, Grilled Zucchini, Roasted Peppers, Marinated Artichokes, Grilled Asparagus, Parmigiano Reggiano & Aged Balsamic	\$8.50
Antipasto Misto with Roast Pepper, Marinated Eggplant, Spiced Olives, melon, Prosciutto, Poached Shrimp & Roasted Tomato, bocconcini, spiced olives, marinated mushrooms	\$15.25
Mozzarella di Bufala with Roasted Tomato, Arugula & Prosciutto and Olive Oil	\$14.50
Seafood Antipasti with Crisp Skinned Spiggola, Marinated Seafood Salad; including Shrimp, calamari, octopus and clams, Petite Salad, Lemon, Caper Berry, Atlantic Sea Salt & Fine Olive Oil	\$16.25
Mushroom Parcel stuffed with assorted field and forest mushrooms, seedling salad, asparagus spears and Porcini jus.	\$12.00

#### 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
Roasted Pepper and Tomato Soup	\$7.00
Chicken Noodle Soup	\$7.00
New England clam chowder	\$8.00



**Pasta**

**Choose From:**

**Dried Pasta – \$7**

- Penne Rigate
- Fussili
- Farfalle
- Fettuccini
- Orrechetti
- Bucatini
- Corn Penne
- Rice Spaghetti

**Fresh Pasta – \$8**

- Paglia e Fino (Green and white Spaghetti)
- Rigatoni
- Penne
- Linguine
- Fettuccini
- Cassarecchi

**Stuffed Pasta - \$9**

- Ricotta and Spinach Agnolotti
- Mushroom Agnolotti
- Butternut Squash Ravioli
- Lobster Ravioli
- Veal Ravioli
- Spinach and Ricotta Cannelloni

Choose from Sauces of Puttanesca, Tomato Basil, White Wine Cream, Amatriciana or Brown Butter & Sage.

**Risotto**

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



## MAIN COURSES

### Meats

AAA Tenderloin of Alberta Beef with Red Wine Jus (8oz.)	<b>\$43.00</b>
AAA Tenderloin of Alberta Beef with Red Wine Jus (6oz.)	<b>\$36.00</b>
AAA Striploin of Alberta Beef with Herb Jus (10oz.)	<b>\$36.00</b>
AAA Rib Eye of Alberta Beef with Thyme Jus (12oz.)	<b>\$38.00</b>
Frenched Veal Chop with Porcini Sauce (12oz.)	<b>\$43.00</b>
Veal T-Bone (10oz.)	<b>\$38.00</b>

### Poultry

Roast Breast of La Ferme Chicken with Natural Jus (8oz.)	<b>\$28.00</b>
Whole Roasted Game Hen with Preserved Lemon & Rosemary (16-20oz.)	<b>\$32.00</b>
La Ferme Chicken Breast Stuffed with Sundried Tomato and Goat Cheese	<b>\$31.00</b>

### Fish

Miso Glazed Black Cod with Thyme Jus	<b>\$38.00</b>
Grilled Atlantic Salmon with Citrus Beurre Fondue	<b>\$33.00</b>
Roast Pacific Halibut with Lemon Butter Sauce ( <i>available April-November</i> )	<b>\$38.00</b>
Herb Crusted Tilapia with Dill Butter Sauce	<b>\$31.00</b>

### Duos

6oz Tenderloin of Beef and 4 oz Salmon	<b>\$44.00</b>
6oz Tenderloin of Beef and 5 oz Chicken Breast	<b>\$44.00</b>
4oz Grilled Salmon & 5 oz Chicken Breast	<b>\$35.00</b>

### ADD ON

Add grilled white shrimp to any entrée (3pcs)	<b>\$ 9.00</b>
Add Butter Poached Scampi (3-4oz)	<b>\$12.00</b>
Add Lobster Tail to any entrée (5-6oz)	<b>\$18.00</b>

### Platters

Warm Seafood Platter with Grilled Shrimp, Seared Scallops, Steamed Calamari and Butter Poached Scampi	<b>\$17.50</b>
Grilled Prawns, Oysters on the Half Shell, Crab claws, Fruti Di Mare salad	<b>\$16.00</b>
Bowls of Steamed Mussels – Alla Marinara or White Wine and Garlic.	<b>\$4.00</b>

### Vegetarian Options

Risotto stuffed Pepper	<b>\$28.00</b>
Vegetable Strudel with Red Pepper Coulis	
Mushroom Stuffed Puff Pastry Pouch	
Eggplant Parmesan	
Spanakopita	



## DESSERT

### Plated Options

Homespun Ice Cream/Sorbet	<b>\$8.00</b>
B52 Chocolate Mousse	<b>\$9.00</b>
Strawberry Short Cake	<b>\$9.00</b>
Lemon Meringue Tart with seasonal Berries	<b>\$9.00</b>
Warm Seasonal Fruit Crumble with Vanilla Ice Cream	<b>\$9.00</b>
Classic New York Cheesecake with Seasonal Berries	<b>\$10.00</b>
Crème Brulée with Biscotti	<b>\$10.00</b>

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

Gourmet Cookies to include Chocolate Chip, White Chocolate Chip, Biscotti, Amaretti, Miniature Squares & Tarts including: Nanaimo bars, carrot cake, brownies and lemon tarts, Platters of Fruit, Bread Pudding, Cakes to include : Cheesecake, Chocolate Mousse, Red Velvet Cake, Coffee and Tea Station

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

### Ice cream bar (minimum 100 ppl) **\$13.00**

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

### Inter mezzo **\$3.00**

Lemon, Grapefruit, Green Apple, Lime

### Chocolate Fountain (minimum 100 guests) **\$7.00**

Includes milk chocolate, strawberries, pineapple, cigar wafers, biscotti and

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

Berry compote, bananas foster, chocolate sauce, butterscotch sauce & whip cream.

### Crepe Station OR Waffle Station (working) **\$12.00**

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

### Celebratory Cake

As Dessert Course - Plated with Berry Coulis **\$3.50**

As accompaniment with Sweet Table **No**

### Charge

6" Cake	<b>\$30.00</b>
9" Cake	<b>\$45.00</b>
12" Cake	<b>\$60</b>



**Slab Cake**

<b>One Quarter Slab</b>	<b>\$110.00</b>
<b>Half Slab</b>	<b>\$140.00</b>
<b>Full Slab</b>	<b>\$200.00</b>

Vanilla Layer, Milk Chocolate Vanilla, Chocolate Fudge, Red Velvet, Carrot Cake, Banana Cream, Lemon, Mocha, and Golden Cake

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



**OPEN BAR PACKAGES**

**8 hour consecutive Bar**

**PREMIUM PACKAGE**

**\$45.00**

- Sparkling Wine (Toast Only)
- Vodka, Gin, Rye, Rum, Scotch
- Campari, Aversa
- Domestic, Premium and Imported Bottled Beers
- House Wine Selections
  - Eagles Nest Reserve Red & White Wines OR
  - Murelle Montepulciano & Trebbiano
- Soft Drinks, Juices, Bottled Water
- Coffee, Tea, Cappuccino, and Espresso,
- Choose one of A or B**
  - A. Martinis:** Apple, Chocolate, Cosmopolitan, Classic Gin or Vodka, Lychee
  - B. Liqueurs:** Bailey's, Kahlua, Drambuie, Cognac VS, Sambucca, Melon Liqueur, Peach Schnapps, Grappa Stravecchia
- Add \$5.00 per person to include both A and B**

**PLATINUM PACKAGE**

**\$65.00**

- Prosecco (Toast Only)
- Grey Goose Vodka, Bombay Gin, Crown Royal Rye, Appleton VX Rum, Glenlivet Scotch
- Campari, Sweet and Dry Vermouth, Aversa
- Domestic, Premium and Imported Bottled Beers
- Upgraded Wine Selections
  - Vineland Estates Chardonnay and Cabernet Franc Wines OR
  - Rodney Strong Chardonnay & Cabernet
- Soft Drinks, Juices, Bottled Water
- Coffee, Tea, Cappuccino, and Espresso
- Martinis:** Apple, Chocolate, Cosmopolitan, Classic Gin or Vodka, Soho Lychee
- Liqueurs:** Bailey's, Kahlua, Drambuie, Grand Marnier, Cognac VSOP, Sambucca, Melon liqueur, Southern Comfort, Peach Schnapps, Amaretto, Lemoncello, Opal Nera, Frangelico, Sarpa di Poli Grappa

**ADDITIONAL SELECTIONS (additional charge)**

- Rum Punch **\$5.00/person**
- Champagne Punch **\$5.00/person**
- Non-alcoholic Punch **\$3.00/person**
- Mimosas (champagne and orange juice) **\$7.95/glass**

**NON-ALCOHOLIC PACKAGES**

- Soft Drinks, Juices, Bottled Water, Espresso, Cappuccino Coffee, and Tea **\$10.00/person**

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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



**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	<b>\$750.00</b>
LCD Projector with screen	<b>\$300.00</b>
Easel	<b>\$10.00</b>
Flip Chart with Markers	<b>\$20.00</b>
Projector Screen	<b>\$35.00</b>
Lapel or Cordless microphone	<b>\$75.00</b>
Votive Candle Holders - The Nest	<b>\$25.00</b>
- The Great Hall	<b>\$150.00</b>

### **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 \_\_\_\_\_

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