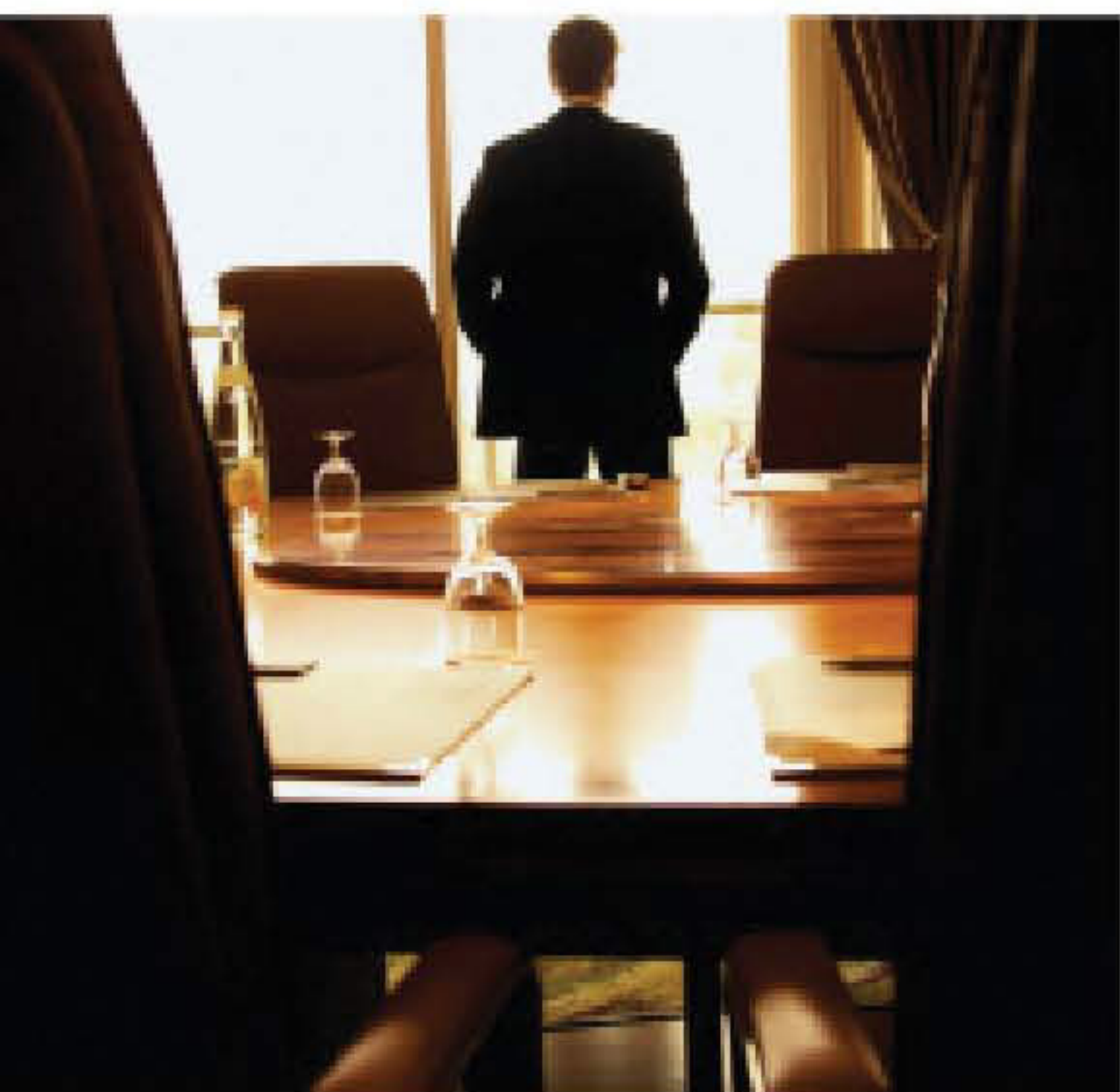


*Pure Destination.
Pure Passion.*

Pure Romance



Pure Challenge



Pure Success



Pure Taste



eagles nest
GOLF CLUB

2010-2011 Corporate Social Package



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 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 decor 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, 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 also 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 of our choice 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).

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. 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 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 48 hours will be disposed of.**

CEREMONIES

A fee will be applied for on-site ceremonies accompanying booked receptions. Locations include; Lower Courtyard (max. 140 guests), Lago Restaurant (max. 80 guests) or Great Hall Terrace (max. 100 guests). Ceremonies may also take place inside The Great Hall (Max 250 guests). Ceremony fee is \$2,000.00. This fee includes the use of a fabric backdrop (for indoor ceremonies only). Eagles Nest Golf club reserves final decision on location of ceremony with regards to weather conditions.

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, nor equipment of said parties.

ROOM RENTALS AND MINIMUM SPEND REQUIREMENTS

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

MENU OPTIONS AND PRICING

BREAKFAST BUFFETS

Minimum of 20 people

Continental Breakfast **\$11.00**
Baskets of Freshly Baked Mini Muffins, Croissants, & Danish Pastries served with Cream Cheese,
Country Butter & Assorted Preserves
Fresh Fruit Platter
Assorted Juices
Coffee and Tea

Hot Breakfast Buffet **\$17.00**
Sliced 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

AM Break

Coffee, Tea, Juice and Assorted Pastries **\$5.00**

PM Break

Coffee, Tea, Soft Drinks and Assorted Cookies **\$5.00**

Add crepes or pancakes to your breakfast buffet **\$4.00**

Add omelette station (minimum 50 people) **\$8.00**

Beverages

Assorted juices (orange, grapefruit, cranberry & apple)	\$17.00/ pitcher
Dole bottled juice	\$ 2.95
San Benedetto sparkling & still water (750ml)	\$ 6.50
Espresso	\$ 2.75
Cappuccino	\$ 3.50
Caffe Latte	\$ 3.95
Coffee or tea	\$ 3.00
Hot chocolate	\$ 3.00

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

LUNCH IN THE GREAT HALL

From 11 am to 2 pm

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 reggiano, pancetta & herb croutons	\$8.00
Caprese salad with fiore di latte, basil, red onion & aged balsamic vinaigrette	\$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 Curd 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

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

LUNCH BUFFETS

(minimum of 50 people)

Hot Working Lunch

\$19.00

Seasonal soup, sweet and bitter greens with citrus vinaigrette,
Bruschetta with crostini,
La ferme chicken cacciatore, vegetable cannelloni,
Grilled sausage with peppers and onions
Dinner rolls with sweet butter
Fruit platters
Assorted canned soft drinks

Italian Picnic

\$22.00

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 Dried Tomato, Parsley & Basil
Romaine Hearts with Roast Garlic Vinaigrette, Pancetta & Croutons
Rustic Buns
Sliced Melon Platter
Assorted canned soft drinks

Deli Lunch

\$21.00

Traditional Coleslaw
Potato Salad with Pommery Mustard Vinaigrette
Garden Salad with Buttermilk Dressing
Sweet and Sour Pickles
Roast Sirloin of Beef, Turkey Breast & Prosciutto Cotto
Grilled Eggplant, Zucchini & Peppers
Sliced Cheddar & Provolone
Focaccia & Rustic Buns
Lettuce, Sweet Onion, Tomato, Assorted Mustards & Horseradish
Olives & Pepperoncino
Whole Fresh Fruit
Homemade Cookies
Assorted canned soft drinks

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

Brunch Buffet
(minimum 50 guests)

\$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

~

Slow roasted peameal bacon & grilled farmers coil

Scrambled Eggs

Slow cooked yukon potatoes with peppers, parsley & onions

~

Grilled Chicken Breast or Salmon Filets (please choose one)

Chefs 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

Assorted juices

Add Striploin \$325.00 per 25 people

Add Omelet Station

\$8.00 per person

Add Crepe Station

\$5.00 per person (non-working)

\$12.00 per person(working)

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 Cannelini Beans with Smoked Ham , Tomato & Basil	
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 & 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 (serves approx. 25 people)	\$325.00
Slow roasted tenderloin of AAA Alberta beef (serves approx.15 people)	\$325.00
Roast leg of Alberta lamb (serves approx. 20 people)	\$200.00
Slow roasted loin of naturally raised veal (serves approx. 20 people)	\$175.00
Slow roasted leg of spice rubbed Cape Breton pork (serves approx. 30 people)	\$250.00
Slow roasted Cape Breton suckling pig (serves approx. 40 people)	\$450.00
Glazed Smoked Ham (serves approx. 30 people)	\$150.00
Baby back ribs with chipotle bbq sauce (full rack - minimum 20 racks)	\$35.00
Herb roasted Cornish hens with preserved lemon & rosemary (minimum 25 hens)	\$20.00
Add seasonal vegetable and roasted potatoes	\$5.00
Pasta	\$11.00
Penne rigate tossed with fresh tomato sauce, Italian sausage, basil & pepperoncino	
Fussili with olives, mushrooms, plum tomato, slivered garlic, parsley & fine olive oil	
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)	

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.

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 **\$4.00**

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

French Fry Bar

Fresh Cut Fries served with ketchup, gravy, cheese curds in paper cones.

\$5.00

Street Meat Station

Sausage, hotdogs, meat balls with sweet and sour sauce, rustic buns, sauerkraut, accompanying condiments

\$14.00

Mini Corned Beef Sandwich Station

Warm Corned Beef, cocktail rye bread, mustards and dill pickles

\$10.00

Street Meat Station: sausage, hotdogs, meat balls with sweet and sour sauce, rustic buns, sauerkraut, accompanying condiments
(as late night station only)

\$14.00

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	\$150.00/platter
Smoked Salmon and Gravlax with sliced red onions and capers	\$150.00/platter
Bite Size Assorted Sandwiches , Chef's Selection (48 pieces)	\$90.00/platter
Parmigiano Wheel (minimum 1 wheel)	\$1000.00/wheel
Assorted Sushi (100 pieces)	\$400.00/platter
Vegetable Tempura Platters	\$4.00 per person
Crudités and Dip (for 50 people)	\$95.00 per platter
Assorted Cheeses	\$8.00 per person

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

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 \$2.00)
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
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

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, Slivered Red Onion, Crumbled Goat Chees, 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 Parmigiana with Arugula, Pears, Herb Crostini & Black Pepper	\$13.00
Vegetable Antipasto with Marinated Eggplant, Grilled Zucchini, Roasted Peppers, Parmigiano Reggiano & Aged Balsamic	\$8.50
Antipasto Misto with Pickled Roast Pepper, Marinated Eggplant, Spiced Olives, Prosciutto, Poached Shrimp & Marinated Mushrooms	\$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
Plum Tomato with Basil & Croutons	\$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 **\$6.00**

Risotto

Field Mushroom Risotto with Parmiggiano 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 & Parmiggiano Reggiano	\$13.00

Combine Risotto and pasta for \$13.00

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.)	\$35.00
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	\$33.00

Poultry

Roast Breast of La Ferme Chicken with Natural Jus (8oz.)	\$28.00
Grilled Cornish Game Hen with Preserved Lemon & Rosemary	\$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 Butter Sauce	\$31.00
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
4oz Grilled Salmon & 5 oz Chicken Breast	\$35.00
5 oz Veal Striploin & 4oz Salmon	\$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, Mussels with Lemon Parsley and Olive Oil	\$150.00

Vegetarian Options

Risotto stuffed Red Pepper	\$28.00
Vegetable Strudel with Red Pepper Coulis	
Vegetable Lasagna	
Grilled Portobello Mushroom	

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

DESSERT

Plated Options

Lemon Parfait 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 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/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 sauce, butterscotch sauce & whip cream.	

Crepe Station (working)	\$12.00
Mascerated berries, fresh seasonal fruit, chocolate sauce, butterscotch sauce, whip cream, bananas foster	

Celebratory Cake	
As Dessert Course - Plated with Fruit Garnish & Coulis	\$3.50
As accompaniment with Sweet Table	No Charge

Coffee and Tea	\$2.50
Seasonal Selection of Fruit	\$6.00
Assorted Cookies & Biscotti	\$12.00/dozen

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

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

\$79.00

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 Tenderloin of Alberta Beef with Red Wine Jus
Pecan Pie with Butterscotch Sauce & Chocolate Ice Cream
Coffee and Tea

5 Course Package

\$87.00

Chefs Selection of Hors D'oeuvres (3 pieces per person)
Antipasto 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

OPEN BAR PACKAGES

PREMIUM PACKAGE

\$45.00

Sparkling Wine (Toast Only)
Vodka, Beefeater Gin, Rye, Rum, Scotch
Campari, Sweet and Dry Vermouth, Averna
Domestic, Premium and Imported Bottled Beers
Vineland Estates Cabernet- Baco & Vidal Wines
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: Bailey's, 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
Soft Drinks, Juices, Bottled Water
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

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

All Ontario liquor laws apply.

All alcohol 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

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

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
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 _____