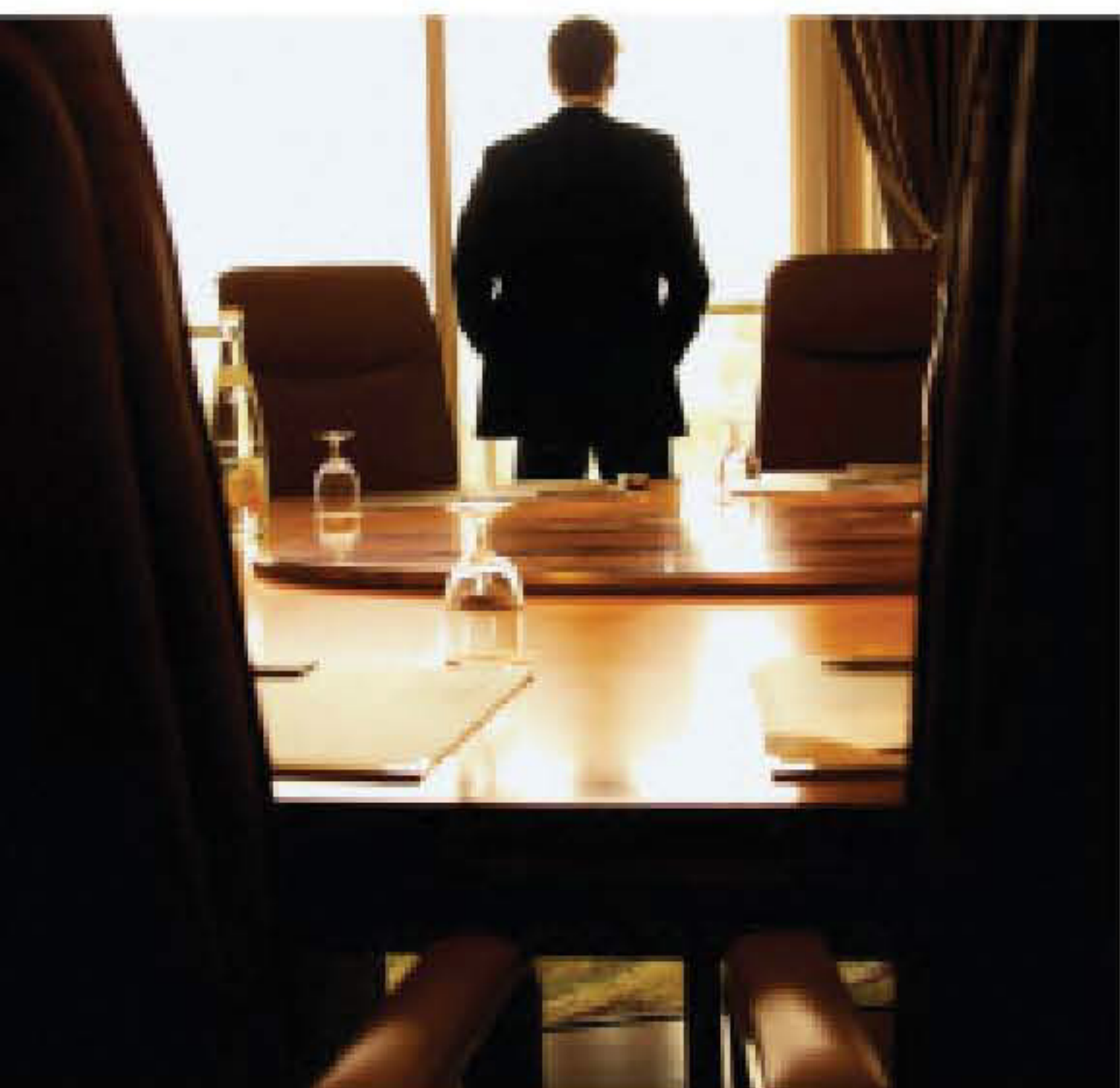


*Pure Destination.
Pure Passion.*

Pure Romance



Pure Challenge



Pure Success



Pure Taste



eagles nest
GOLF CLUB

2010-2011 Wedding Package





To the Bride and Groom to Be:

Thank you for considering Eagles Nest Golf Club as the host site of your wedding celebration.

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. We can accommodate groups of 2 to 250 people; whether your wedding is a small intimate affair or a large gathering of friends and family.

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

No matter which details you require, Eagles Nest Golf Club will provide you with organized and attentive service from the initial stages of your event through to the end of your special day.

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

Congratulations on your upcoming nuptials and thank you again for considering Eagles Nest Golf Club as the site for your wedding celebrations. If you have any questions, please feel free to contact our Event Coordinator directly at 905-653-2006 for further details.



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 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.



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. 120 guests), Lago Restaurant (max. 80 guests) or Great Hall Terrace (max. 120 guests). Ceremonies may also take place inside The Great Hall (Max 250 guests). Outdoor ceremony fee is \$1,250.00; Indoor Ceremony fee is \$2,000.00. This fee includes the use of a fabric backdrop. 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

The Ultimate Wedding Package - \$165.00 per person

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

Food Tasting for 4
Premium Bar Package
4 course dinner of your choice from our a la carte menu selections
4 pieces of Hors D'oeuvres per person (during cocktail reception)
European and domestic cheese platter (during cocktail reception)
Crudités and dip (during cocktail reception)
Chair covers, matching table cloths and napkins
3 votives per table
1 menu card displayed on each table
Screen and LCD machine
Butlered Champagne Toast
Sweet Table with Chocolate Fountain

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

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

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

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ANTIPASTO TABLES

Antipasti 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, Warm Bacala in tomato sauce & Calamari served with Lemon Wedges, Cocktail Sauce, Citrus Remoulade, Caper Berries, Garlic Aioli, Shaved Red Onion Salad and selection of fresh breads

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	\$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



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, Capers 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	

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Sushi Assortment of Negiri & Maki Sushi Served with pickled ginger, wasabi & soy sauce (minimum 50 people, Hiro Sushi provides all sushi for Eagles Nest)	\$17.50
Artisan Cheese 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.	\$11.00
Harvest Table Raw, grilled & roast vegetables to include; mushrooms, asparagus, rapini, eggplant, cherry tomatoes, fennel, carrots, bell peppers & zucchini. Served with various dipping sauces & marinated olives.	\$6.00
Breads & Spreads 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	\$4.00
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



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 with Arugula, Pears, Herb Crostini, Chunked Parm & Black Pepper	\$11.00
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 & Fried Artichoke	\$13.00
Mozzarella di Bufala with Roasted Tomato, Arugula & Prosciutto	\$14.50
Seafood Antipasti with Poached Shrimp, Crisp Skinned Spiggiola, Steamed Calamari, Petite Salad, Lemon, Caper Berry, Atlantic Sea Salt & Fine Olive Oil	\$15.75
Calamari and Octopus Salad	\$11.00

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
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	\$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

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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 Beurre Fondue	\$31.00
Roast Pacific Halibut with Lemon Butter Sauce (<i>seasonal availability</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	\$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	

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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 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**

Crepe Station with berry compote, apple chutney, chocolate sauce, butterscotch sauce & whip cream. **\$8.50**

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**

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OPEN BAR PACKAGES

PREMIUM PACKAGE

\$45.00

Sparkling Wine (Toast Only) –
Vodka, Gin, Rye, Rum, Scotch
Campari, Averna
Domestic, Premium and Imported Bottled Beers
Eagles Nest Reserve Red & White 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 OR
Vino E Pinot Grigio and Monteliano Cabernet
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 PACKAGES

Soft Drinks, Juices, Bottled Water, Coffee, and Tea	\$13.00 per person
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All pricing, unless otherwise noted, is per person and does not include taxes and service charges



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 _____

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