





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, on 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, you're 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 one of our Event Coordinators at 905-417-2300 for further details.



## BOOKING INFORMATION

### GENERAL INFORMATION

#### ROOM OPTIONS & CAPACITIES

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

#### ROOM EQUIPMENT & DÉCOR

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

Functions may supplement room décor 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 deposit and signed contract are required to confirm your reservation of banquet space for the specified date and time. All 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 (HST 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, Iago Restaurant or Great Hall Terrace. Ceremonies may also take place inside The Great Hall. Ceremony fee is \$2,000.00. This fee includes the use of a fabric backdrop (for indoor ceremonies only). Eagles Nest Golf Club reserves the right to determine the final decision on the location of a ceremony as it pertains 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.

**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

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



## MENU OPTIONS & 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 four  
Premium Bar Package  
Four course dinner of your choice from our a la carte menu selections  
Four pieces of hors d'oeuvres per person (during cocktail reception)  
European and domestic cheese platter (during cocktail reception)  
Crudités & Dip (during cocktail reception)  
Chair covers, matching table cloths, & napkins from Have a Seat  
Three Votives per table  
Use of podium, microphone, screen, & LCD projector  
Table numbers  
Sweet table with chocolate fountain

### **Upgrade to Platinum Bar Package \$185.00 per person**

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



## 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 to August)  
Seasonal Soup served in espresso cups with garnish  
Seasonal Risotto served in espresso cups  
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 & Goat Cheese Bruschetta

### Meat

Foie Gras Torchon with macerated cherries, reduced port on brioche (Add \$3/piece)  
Smoked Duck Breast with Fig preserve, Gorgonzola cheese, on Herb Crostini  
Rosemary & Lemon Chicken Satays  
Asian Marinated Beef Satays  
Moroccan Spiced Lamb Chops with yogurt Raita or Mint sauce (Add \$3/piece)  
Beef Carpaccio with shaved Parmigiano Regianno, Arugula & 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 & cream cheese  
Grilled Shrimp with Lemon Aioli in shooter glasses  
Atlantic Lobster Salad on Brioche with Chive Remoulade  
Bacon Wrapped Scallops with green onion & Sundried Tomato salsa  
Mini Crab Cakes with spicy mayo  
Assorted Sushi (Add \$1.50 /piece)

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## RECEPTION STATIONS

(MINIMUM OF 80 PEOPLE)

### Antipasto Table

\$24.00

Grilled & Marinated Vegetables  
Mediterranean Pasta & Artichoke Salad  
Prosciutto & Assorted Artisan Cold Cuts  
Fried Calamari with lemon wedges & Chipotle Aioli  
Poached Shrimp with Tomato-Horseradish sauce  
Mussels a la Marinara  
Smoked Salmon with capers & red onions  
Bocconcini & Roma Tomato Salad with basil  
Marinated Rapini with pepperoncino & garlic  
Mixed Bean Salad  
Bruschetta & Crostini

### Seafood Antipasto Station

\$28.00

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 & selection of fresh breads  
Add Lobster Tails (\$15)  
Add Shrimp Empanadas (\$6)

### Salad Bar

\$10.00

Mixed Green Salad with seasonal garnish & Balsamic vinaigrette  
Caesar Salad with hearts of romaine, croutons, bacon bits, & grated Parmigiano  
Mediterranean Pasta Salad  
Potato Salad  
Quinoa Salad  
Bocconcini & Roma Tomato Salad with basil  
Spinach Salad with crumbled Goats Cheese, toasted Almonds, Raspberry vinaigrette  
Marinated Beet Salad

### Affettato

\$19.00

Sliced artisan meats & cheese to include:  
Prosciutto, Salami, Sopressata, dry cured Cacitorini, & Asiago cheese  
rustic buns, olive oil, roast garlic, & tapenade  
Grilled & marinated vegetable antipasti, Mediterranean pasta salad, marinated olives,  
Bocconcini cheese Roma tomato salad & marinated mushrooms  
Assorted breads & spreads

### Prosciutto & Parmigiano (Working Station Minimum 100ppl)

\$14.00

Pingues Prosciutto, chunked Parmigiano Reggiano, aged balsamic, grissini, & seasonal fruits



## Carvery

All Stations are served with assorted dinner rolls & traditional accompaniments

<b>Slow roasted Striploin of AAA Alberta Beef</b>	<b>\$325.00</b> (serves approx. 25 people)
<b>Slow roasted Bone in Prime Rib</b>	<b>\$350.00</b> (serves approx. 25 people)
<b>Slow roasted Beef Tenderloin</b>	<b>\$325.00</b> (serves approx. 15 ppl)
<b>Whole roasted Porketta</b>	<b>\$500.00</b> (serves approx. 100 ppl)
<b>Beef Wellington</b>	<b>\$335.00</b> (serves approx. 20 ppl)
<b>Roast leg of Alberta Lamb</b>	<b>\$200.00</b> (serves approx. 20 people)
<b>Herb roasted Cornish Hens</b>	<b>\$20.00</b> (minimum 25 hens)

## Pasta

Served in chaffing dish and accompanied by grated Parmigiano & sautéed Pepperoncino peppers.

### Choose From:

#### Dried Pasta – \$7

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

#### Fresh Pasta – \$8

- Paglia e Fieno
- 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**

**Add \$8.00**

Includes an assortment of seasonal vegetable garnishes such as; Zucchini, Eggplant, sautéed Mushrooms, Peppers, Onions, sliced Olives, tomato Concassé, garlic, & proteins to include; diced Chicken, Scallops & shrimp

### **Hand Made Pasta Station (min 100 ppl)**

**\$16.00**

Two chefs will roll, cut, cook, & serve pasta to guests a la minute.

Please choose one from the following pasta options:

Gnocchi, Pappardelle, Fettuccini, Spaghetti

All served with Tomato Basil Sauce, grated Parmigiano & sautéed Pepperoncino

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### **Sushi**

**\$17.50**

Assortment of Negiri & Maki Sushi  
Served with pickled ginger, wasabi, & soy sauce  
(Minimum 50 people)

### **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, Manchego, Asiago & Parmigiano Reggiano, served with a selection of fresh & dried fruits, toasts, water crackers, nuts, & 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, & basil dip.

### **Breads & Spreads**

**\$4.00**

Freshly baked artisan breads to include: French Baguette, Brown Loaf, multigrain, & Sourdough bread. Served with: Babaghanouj, Tapenade, hummus, roast garlic, & Extra Virgin olive oil

### **French Fry Bar**

**\$5.00**

Fresh cut fries served with: ketchup, gravy, & cheese curds served in paper cones.

### **Street Meat Station**

**\$10.00**

Foot long Sausage & Hotdogs, Rustic buns, Sauerkraut & Eagles Nest signature condiment bar

### **Mini Corned Beef Sandwich Station**

**\$12.00**

Warm Corned beef, Cocktail Rye bread, mustards, & Dill pickles

## **CHEF'S SIGNATURE STATIONS**

### **Chocolate Wonderland**

**\$32.00**

Chocolate truffles, chocolate brownies, chocolate cake, chocolate dipped strawberries, chocolate fountain with seasonal fruit, chocolate mousse, chocolate cookies, chocolate chip cookies, chocolate lollipops, chocolate cupcakes, & chocolate pudding

### **Speducci Station**

**\$10.00**

Lamb, pork, & chicken speducci served with: hot sauce, sautéed onions, & banana peppers with rustic buns.

### **Cheese, Port & Cigar Station**

**\$18.00**

Quebec Oka, Goats cheese, Val Deon, Brie D'or, Aged cheddar, Pierre Robert triple cream, smoked Gouda, Manchego, Asiago, Parmigiano Reggiano, served with a selection of fresh & dried fruits, toasts, water crackers, nuts, & marmalades

Grahams 10 year old Port & a selection of cigars to be purchased by the box or on consumption at additional cost

EAGLES NEST GOLF CLUB INC.

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## PLATTERS

For reception or late night services:

<b>Side of maple &amp; soya glazed salmon</b> with Crostini & Chive sour cream	<b>\$150.00/platter</b>
<b>Bite Size Assorted Sandwiches</b> Selections to include: roast beef, turkey, ham, tuna, & grilled vegetables on assorted breads	<b>\$5.00 per person</b>
<b>Parmigiano Wheel</b> Served with: seasonal fruit platters, honey & bread sticks. (Minimum 1 wheel)	<b>\$1000.00/wheel</b>
<b>Oysters on the Half Shell</b>	<b>\$3.00/pcs(minimum 150)</b>
<b>Assorted Sushi (100 pieces)</b>	<b>\$450.00/platter</b>
<b>Crudités &amp; Dip</b>	<b>\$4.00 per person</b>
<b>Fruit Platters (Serves 20 ppl)</b>	
Domestic	<b>\$50.00</b>
Exotic	<b>\$80.00</b>

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## FIRST COURSES

### Salads

Boston Lettuce with Sweet & Bitter greens, sliced strawberries, toasted pecans & Honey Dijon vinaigrette	<b>\$8.00</b>
Baby Spinach Salad with crumbled Goats cheese, toasted almonds, & raspberry vinaigrette	<b>\$10.00</b>
Spring Mix Salad with Cherry tomato, cucumber, & Balsamic dressing	<b>\$7.50</b>
Wild Arugula, Treviso, Frisee with toasted Pine nuts & 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, & Fine olive oil	<b>\$9.00</b>

### Antipasti

Grilled Shrimp with small seedling salad, citrus emulsion, & Caper berries	<b>\$12.00</b>
Prosciutto & Chunked Parmigiano with Arugula, sliced pear, Herb Crostini & Black pepper	<b>\$13.50</b>
Vegetable Antipasto Tower with marinated eggplant, grilled zucchini, roasted peppers, marinated artichokes, grilled asparagus, & aged balsamic	<b>\$8.50</b>
Antipasto Misto with roast pepper, marinated eggplant, spiced olives, melon, Prosciutto, poached shrimp, & roasted tomato, Bocconcini, spiced olives, & marinated mushrooms	<b>\$15.25</b>
Mozzarella di Bufala with roasted tomato, arugula, & Prosciutto with olive oil	<b>\$14.50</b>
Mushroom Parcel stuffed with assorted Field & Forest mushrooms, seedling salad, Asparagus spears & Porcini jus	<b>\$12.00</b>

### Soups

Butternut Squash with spiced cream & pecans ( <i>available October to April</i> )	<b>\$7.00</b>
Leek & Potato puree with chives	<b>\$7.00</b>
Field and Forest Mushroom puree	<b>\$7.00</b>
Roasted Pepper & Tomato	<b>\$7.00</b>
Chicken Noodle	<b>\$7.00</b>
New England Clam Chowder	<b>\$8.00</b>

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**Pasta**

**Choose From:**

**Dried Pasta – \$7**

- Penne Rigate
- Fussili
- Farfalle
- Fettuccini
- Orrechtti
- Bugatini
- Corn Penne
- Rice Spaghetti

**Fresh Pasta – \$8**

- Paglia e Fieno
- Rigatoni
- Penne
- Linguine
- Fettuccini
- Cassarecchi

**Stuffed Pasta - \$9**

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

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

**Risotto**

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

**Combine Risotto & Dried Pasta **\$13.00****

(Excluding Wild Mushroom Risotto with Truffle Oil and Seafood Risotto)

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



**MAIN ENTREES**

**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>
Provimi French Veal Chop with Porcini jus (14oz.)	<b>\$43.00</b>
Provimi 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	<b>\$34.00</b>
La Ferme Chicken Breast Stuffed with Sundried tomato & Goats 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 to November</i> )	<b>\$38.00</b>
Herb Crusted Tilapia with Dill Butter sauce	<b>\$31.00</b>

**Duos**

6oz Tenderloin of Beef & 4 oz Salmon	<b>\$44.00</b>
6oz Tenderloin of Beef & 5 oz Chicken Breast	<b>\$44.00</b>
4oz Grilled Salmon & 5 oz Chicken Breast	<b>\$35.00</b>
5oz Veal Striploin & 4oz Salmon	<b>\$42.00</b>
5oz Veal Striploin & 5 oz Chicken Breast	<b>\$42.00</b>

**ADD ON**

Add Grilled White Shrimp (3pcs)	<b>\$ 9.00</b>
Add Butter Poached Scampi (3-4oz)	<b>\$12.00</b>
Add Lobster Tail to (5-6oz)	<b>\$15.00</b>

**Platters**

<b>Warm Seafood Platter</b> with grilled Shrimp, seared Scallops, steamed Calamari, & butter poached Scampi	<b>\$175.00</b>
Grilled Prawns, Oysters on the Half Shell, Crab claws, Fruti Di Mare salad	<b>\$160.00</b>
<b>King Crab Legs</b>	<b>\$Market Price</b>

**Vegetarian Options**

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



## **Children's Meal**

**Please choose one option from each course**

### **Appetizer**

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

### **Entrée**

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

### **Dessert**

Ice Cream Sundae, Fresh Fruit Plate, Brownies & Cookies

Pop & Juice

**\$50.00 per child 10 & under**

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## DESSERTS

### Plated Options

B52 Chocolate Mousse	\$8.00
Chocolate Raspberry Bomb with Chocolate Truffle sauce	\$8.00
Classic New York Cheesecake with seasonal berries	\$9.00
Strawberry Short Cake	\$9.00
Lemon Meringue Tart with seasonal berries	\$9.00
Warm Apple Crumble with homespun vanilla ice cream	\$9.00
Crème Brulée with biscotti	\$10.00
Homemade Tartufo	\$10.00
Sorbet Bomb	\$10.00
Fresh Berry Bowl with Crème Fraiche	Market price

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

Gourmet Cookies to include: Chocolate Chip, White Chocolate Chip, Biscotti, & Amaretti, Miniature squares & tarts including: Nanimo bars, Carrot Cake, Brownies, & Lemon tarts, Cheesecake, Bread Pudding, Chocolate Mousse, Red Velvet Cake, Platters of Fruit  
Coffee & 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 & sables  
(Includes ice sculpture)

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

Lemon, Grapefruit, Green Apple, Lime

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

With 6 dipping items

### Crepe or Waffle Station

Berry compote, Bananas Foster, fresh seasonal fruit, Chocolate sauce, Butterscotch sauce, Maple syrup, & whip cream

**Non-working** **\$8.50**

**Working** **\$12.00**

### Celebratory Cake

As Dessert Course - plated with berry coulis	\$3.50
As accompaniment with Sweet Table	No Charge
6" Cake	\$30.00
9" Cake	\$45.00
12" Cake	\$60



**Slab Cake**

<b>One Quarter Slab</b>	<b>\$90-\$110</b>
<b>Half Slab</b>	<b>\$120-140</b>
<b>Full Slab</b>	<b>\$150-200</b>

**Please choose from:** Vanilla Layer, Milk Chocolate Vanilla, Chocolate Fudge, Red Velvet, Carrot Cake, Banana Cream, Lemon, Mocha, & Golden Cake

<b>Coffee &amp; Tea</b>	<b>\$2.50</b>
<b>Fruit Platters (Serves 20 ppl)</b>	
<b>Domestic</b>	<b>\$50.00</b>
<b>Exotic</b>	<b>\$80.00</b>
<b>Assorted Cookies &amp; Biscotti</b>	<b>\$12.00/dozen</b>
<b>Assorted Pastry Platters</b>	<b>\$22.00/dozen</b>

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## OPEN BAR PACKAGES

### PREMIUM PACKAGE

**\$45.00**

Sparkling Wine (Toast Only)  
Absolut Vodka, Beefeater Gin, Canadian Club Rye, Appleton Rum,  
Johnny Walker Red Label Scotch  
Campari, Averna  
Domestic, Premium, & Imported Bottled Beers  
House Wine Selections  
Eagles Nest Reserve Cabernet- Baco & Vidal OR  
Murelle Montepulciano & Trebbiano  
Soft Drinks, Juices, San Benedetto Bottled Water  
Cappuccino & 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, Rialto Grappa, Jagermeister, Lemoncello

### PLATINUM PACKAGE

**\$65.00**

Prosecco (Toast Only)  
Grey Goose Vodka, Bombay Gin, Crown Royal Rye, Appleton VX Rum, Glenlivet Scotch  
Campari, Sweet & Dry Vermouth, Averna  
Domestic, Premium, & Imported Bottled Beers  
Wine Selections  
Vineland Estates Cabernet Franc & Chardonnay Wines OR  
Rodney Strong Cabernet & Chardonnay  
Soft Drinks, Juices, Bottled Water  
Cappuccino & 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, Sauza Silver Tequila, Jagermeister

### 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, San Benedetto Bottled Water, Cappuccino, Espresso, Coffee, & Tea

**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**

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



**AUDIO/VISUAL**

LCD Projector with screen	<b>\$300.00</b>
Easel	<b>\$10.00</b>
Projector Screen	<b>\$35.00</b>
Lapel or Cordless microphone	<b>\$75.00</b>
Frosted white votives - 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 \_\_\_\_\_