



*Kingsville*  
GOLF & COUNTRY CLUB

2020

Kingsville Golf is a picturesque setting to host your special event. Our dining room overlooks our beautiful, perfectly landscaped 27 hole golf course. You will be dazzled by the beauty of our natural environment, while at the same time enjoy the warm, friendly atmosphere provided by our experienced and dedicated staff. From outdoor wedding ceremonies to indoor receptions, special events, and family functions, our mandate is to exceed all of your expectations and make your day a memorable one. Our dining room supervisor and courteous staff will ensure all details of your event are executed exactly as planned. Kingsville Golf is determined to make your special day a truly wonderful experience.

### **Deposits/Method of Payment**

In order to confirm your reservation, a signed contract along with a non-refundable deposit will be required at the time of booking. Full payment is due the day of your event.

### **Socan Fee & Re-Sound Fee**

For events where music is being played, a Socan levy tax and a Re-Sound fee will be applied to all invoices (these fees are subject to change as per Socan and Re-Sound guidelines).

### **Pricing & Gratuity**

All prices quoted are plus 13% taxes, and 15% gratuity. Prices are subject to change.

### **Guest Count**

A total for your guest count is required 14 days prior to your event. If the actual number exceeds the guaranteed number, every effort will be made to accommodate your guests. You will be charged for the guaranteed number, or the actual number served, whichever is greater.

### **Menu Selection**

We will be pleased to assist you in planning a menu to suit your special requirements. Our banquet menu is designed so that substitutions are possible. The menu should be finalized 3 weeks prior to your event. Custom personalized menus are available at an additional cost (15 cents per colour menu).

## **Exclusivity**

Kingsville Golf retains exclusive rights to provide all food and beverage for your event. Guests are not permitted to bring in any food or beverage items with the exception of CAKE and/or HOMEMADE pastries. For any cake or desserts brought in, there will be \$1.00 per person charge. If you wish to have the additional service of cake cutting by our staff the fee will be \$1.99. We will provide a small scoop of vanilla ice cream as a bonus.

## **Decorations, Flowers & Setup**

If you plan to provide center pieces, party favours, flowers or other decorations, please contact our DINING ROOM SUPERVISOR to arrange a time for delivery, setup and tear down.

## **Linen**

The cost of any ordered linen is the responsibility of the patron.

## **Hall Rental**

Rental fee is determined by the number of people attending the event, the number of rooms required and more specifically the time of year the function is being held.

## **Audio Visual Equipment**

Kingsville Golf can provide any of the following equipment;

- 50" HD TV
- LAPTOP COMPUTER
- PROJECTOR AND SCREEN
- PODIUM/MICROPHONE
- FLIP CHART WITH PAPER/MARKERS
- EASEL WITH WHITE BOARD

There is NO CHARGE to use this equipment.

## **Liability**

The club is NOT responsible for lost, stolen, or damaged items. Any damages incurred to the Clubhouse will be charged to the final invoice.

## Dietary Concerns

Please inform our Food and Beverage team if you have any dietary concerns, and we will do our best to accommodate you.

## Alcohol Service

All alcohol must be purchased at the Club. As per A.G.C.O. regulations NO outside alcohol can be brought on our premises. Bartenders are fully certified as per “Smart Serve” regulations and are supplied by Kingsville Golf. Our staff reserves the right to enforce ‘Smart Serve’ regulations, they can, and will, suspend alcohol service to patrons who are deemed to be in violation of these standards.



## Hor d'Oeuvres

### *Priced Per Person*

Spring Rolls	\$4.50
Spinach Artichoke & Feta Phyllo Triangles	\$4.75
Brie Pear & Pine Nut Phyllo	\$4.75
Spinach & Bacon Stuffed Mushroom Caps	\$4.50
Vegetable Stuffed Mushroom Caps	\$4.50
Chicken Tenders with Sweet Chili Sauce	\$5.00
Peppered Beef Tips	\$5.00
Meatballs	\$4.50

### *Priced Per Platter*

Relish Tray	(Per 8 People)	\$22.00
	(Per 25 People)	\$60.00
Fruit Platter	(Per 8 People)	\$25.00
	(Per 25 People)	\$75.00
Vegetable & Dip Tray	(Per 8 People)	\$25.00
	(Per 25 People)	\$75.00
Bruschetta	(Per 8 People)	\$25.00
	(Per 25 People)	\$75.00
Cheese & Cracker Tray	(Per 8 People)	\$36.00
	(Per 25 People)	\$110.00
Add Kielbasa	(Per 8 People)	\$40.00
	(Per 25 People)	\$125.00
Calamari	(Per 8 People)	\$32.00
	(Per 25 People)	\$90.00
Shrimp Cocktail	(Per 8 People)	\$46.00
	(Per 25 People)	\$140.00
Antipasto Platters	(Per 8 People)	\$44.00
	(Per 25 People)	\$135.00

(Antipasto platters include: Prosciutto, Bocconcini Cheese, Roasted Red Pepper, Artichokes, Celery Hearts and Olives)

Plated Antipasto	Per Person	\$6.00
(Plated Antipasto includes: Prosciutto, Bocconcini Cheese, Roasted Red Pepper, Artichokes, Olives, Celery & Carrot Sticks)		

# **Kingsville Golf Breakfast**

Continental Breakfast - Freshly brewed coffee or tea, assorted juices, muffins, Danishes and a fruit tray.

\$12.99 per person

## **Served Country Style**

Scrambled eggs, bacon, sausage, French toast with raspberry sauce, home fries, sliced mixed fruit, chilled juice, and freshly brewed coffee and tea.

\$20.99 per person

Broccoli cheddar quiche, ham and Swiss quiche, berry yogurt parfait, bacon, home fries, fruit bowl and freshly brewed coffee and tea.

\$20.99 per person

## **Plated Lunch Options**

### **Ham & Swiss Quiche or Broccoli & Cheddar Quiche - \$16.00**

Served with rice pilaf & fresh garden vegetables

### **Chicken & Broccoli Crepe \$17.00**

Served with rice pilaf & fresh garden vegetables

### **Spinach Ricotta Manicotti \$17.00**

House made in our marinara sauce served with garlic bread

### **Lasagna \$17.00**

House made meat lasagna served with garlic bread

### **Stuffed Sole \$18.00**

Sole stuffed with cream cheese, crab & green onion topped with a lemon cream sauce served with rice pilaf & fresh garden vegetables.

### **Citrus Panko Tilapia \$18.00**

Tilapia breaded in a citrus panko breading served with rice pilaf & fresh garden vegetables.

**Caesar Salad OR Garden Salad \$4.25 Per Person**

# **Family Style Dinner**

**Assorted Rolls and Butter**  
**Caesar or Garden Salad Vinaigrette**

**Penne Pasta**

Choice of: Marinara, Blush or Meat Sauce

**Herb Roasted Potato**  
**Fresh Garden Vegetables**

## **Section #1**

1. Herb Roasted Chicken
2. Chicken Marsala
3. Chicken Parmesan
4. Lemon Chicken
5. Pork Tenderloin
6. Stuffed Chicken Breast with Wild Rice & Asparagus

## **Section #2**

1. Roast Striploin of Beef with Mushroom Au Jus
2. Prime Rib with Mushroom Au Jus
3. Veal Scaloppini
4. Veal Marsala
5. Pickerel
6. Salmon with Lemon Dill Sauce

Section #1 (1 meat) \$38.99

Section #1 (2 meats) \$41.99

Section #1 & #2 (1 meat from each) \$43.99

Section #2 (1 meat) \$42.99

Section #2 (2 meats) \$46.99

\*Perch available at market price

# **Buffet Menu**

## **Light Lunch- \$17.99 per person**

Garden Salad, Caesar Salad, Finger Sandwiches, Vegetable & Dip Tray, Fruit Tray, and Cookies

## **Get Away Lunch- \$21.99 per person**

Choice of Soup, Choice of 4 Salads, Garnish Platter, Cheese Platter, Assorted Breads, Roast Turkey, Roast Beef, Black Forest Ham, Condiments & Fruit Tray

**Soup Choices:** Cream of Broccoli & Cheddar, Cream of Mushroom, Roasted Red Pepper & Egg Plant, Chicken Pastini, Vegetable Noodle, Chicken Tortellini, Butternut Squash, and Beef Barley

**Salad Choices:** Garden, Caesar, Greek Pasta, Potato, Macaroni, Dijon Spinach, Broccoli or Creamy Coleslaw

## **Family Style Pasta**

\$19.99 Per Person

Caesar and Garden Salads, Rolls, and Garlic Bread

Choose 2 from the following:

### **Pasta**

Penne  
Spaghetti  
Fusilli  
Fettuccine

### **Sauce**

Marinara  
Blush  
Cream

Add a Meat Topping to one of your pastas - \$3.00

Add a Meat Topping to both of your pastas - \$6.00

### **Meat Toppings**

Add Chicken  
Add Sausage  
Add Meat Balls

## **Plated Dinner Entrees**

All entrees are served with country style garden salad or Caesar salad, Fresh Garden Vegetables and one of the following starch; Herbed Roasted Potatoes, Mashed Potatoes, Rice, Baked Potato or Fries

### **Chicken Montecchio \$29.00**

Asparagus and Asiago cheese stuffed chicken breast, wrapped with prosciutto. Pan seared finished in the oven then drizzled with a balsamic reduction and basil

### **Roasted Atlantic Salmon \$31.00**

8 oz. Canadian salmon roasted to perfection

### **Lake Erie Pickerel \$29.00**

Mouth-watering filets of pickerel served lightly breaded and fried golden brown. Garnished with fresh lemon and house made tartar sauce

### **Lake Erie Perch - Market Price**

Tantalizing filets of yellow perch lightly breaded and fried golden brown. Garnished with fresh lemon and house made tartar sauce

### **Perch & Pickerel Combo - Market Price**

Filets of yellow perch along with pickerel lightly breaded and fried golden brown. Garnished with fresh lemon and house made tartar sauce

### **10 oz. N.Y. Strip Loin Steak \$33.00**

We use Sterling Silver aged to 28 days, char broiled to your liking. Served with fried onion strings and a Cabernet Sauvignon demi-glace

## **Vegetarian Options**

### **Vegetarian Stir Fry \$20.00**

An assortment of fresh vegetables quickly sautéed with garlic, ginger, sesame oil and cilantro

### **Pasta Primavera \$21.00**

Fettuccine noodles tossed in our house made marinara sauce with garden fresh vegetables served with garlic bread

\*Gluten Free noodles available upon request\*



## Dessert Selections

*Cake cutting fee includes ice cream & sauce- \$1.99 per person*

### Pastries

Rice Pudding	\$4.00 per person
Ice Cream Parfait	\$3.50 per person
Raspberry Chocolate Mousse Parfait	\$4.50 per person
½ Ice Cream Crepe	\$4.75 per person
Apple Crisp (served buffet style)	\$5.75 per person
Key Lime Tart	\$7.00 per person
New York Style Cheesecake/ choice of sauce	\$7.00 per person
Brownie Sundae	\$7.00 per person
Ice Cream Crepe/sauce	\$8.00 per person

### Platters

1) Date Squares	(Per 8 People) \$27.00
Brownies	(Per 25 People) \$80.00
Triple Berry Squares	
Mini Lemon and Lime Tarts	
2) Cannoli	(Per 8 People) \$65.00
Éclairs	(Per 25 People) \$180.00
Custard Squares	
Mini Lemon and Lime Tarts	

# Late Night Options

## Nacho Bar \$10.99 per person

Tri-coloured corn chips with shredded lettuce, diced tomato, sliced black olives, cheddar cheese, jalapenos, salsa, sour cream and house-made guacamole.

Add seasoned ground beef for \$2.50 per person.

## Poutine Bar \$9.99 per person

French fries with cheese, gravy and condiments.

## Pizza \$22.00

16-piece pizza with sauce, cheese and choice of two toppings.

Additional toppings are \$2.00 each.



## **Terms & Conditions for Special Events**

The reserved date will not be held until the contract is signed and the deposit information has been received. Banquet packages are current and subject to change.

Guaranteed number of guests is required 14 days in advance. This is the minimum number for which you will be charged.

The Host/Convener, guests and invitees of the Host/Convener will abide by the rules and regulations of Kingsville Golf & Country Club, including all requirements of the Liquor Control Act. The Host/ Convener with the employees of Kingsville Golf & Country Club will assure that all guests and invitees conduct themselves in accordance with the said rules and regulations.

The Host/Convener will be responsible for and indemnify Kingsville Golf & Country Club from any/all damage suffered by the club or any of its members, as a result of guests/invitees of the Host/Convener. Kingsville Golf & Country Club is not responsible for lost or stolen articles.

### **Payment Terms**

A signed contract, along with a non-refundable deposit is required. Full payment is to be received the day of your event.

### **Other Requirements**

Terms and conditions are set forth in Kingsville Golf & Country Club's Banquet menu, receipt of which is hereby acknowledged, and applied to this contract.

The undersigned Host/Convener hereby consents to payment in accordance with terms and conditions set forth in this agreement.

### **Agreed on Behalf of Special Events**

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Name of Host/Convener  
(Please print)

Signature

Date

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Name of Host/Convener  
(Please print)

Signature

Date

