

At Royal Niagara

# Banquets, Meetings and Weddings 2009



One Niagara-on-the-Green Blvd., Niagara-on-the-Lake, Ontario L0S 1J0  
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## From Our Chef

It is my privilege to extend an outstanding dining experience, with menus which are distinct in both selection and pricing. I am committed to using only ingredients which are of the finest quality.

Each selection is meticulously prepared in order to provide you, the customer, with a culinary delight.

Every dish receives personal attention, from start to finish, and you can be confident that the presentation is as significant as the taste.

If creating a customized dining masterpiece is something you are considering, we would also be pleased to prepare a menu specially suited to your taste and plans. Nothing is unattainable at Royal Niagara.



Adam Lucko  
Executive Chef

## MENU

Our Catering experts will work closely with you in choosing your menu selection. Royal Niagara does allow food and/or beverages to be brought onsite during an event, however it does have to be approved by our General Manager and Executive Chef and a corkage fee will apply. A liability form will must be signed by Facilitator that releases Kaneff Corporation from any health and/or legal accountabilities. Banquet prices are subject to change without notice, and special menus may be arranged and will be priced accordingly.

## GUARANTEED NUMBER

Royal Niagara Golf Club must be notified of the guaranteed attendance at least 72 hours prior to the function date. The guaranteed number must be within 15% of the original agreement.

Royal Niagara prepares all banquet meals based on the guaranteed number. We will not be responsible for providing the agreed menu and seating for a number which exceeds the guarantee. In the event that the attendance is less than the guarantee the client will pay for the guaranteed number. Due to health concerns, this client is not allowed to take extra food off premises.

## ROOM RENTAL

A room rental fee is additional.



## SAMPLING ALCOHOL

(Royal Niagara adheres strictly to all LCBO regulations)

In order for an event to bring in beverages to sample at Royal Niagara, the sample must be a product that Royal Niagara carries and is purchased from the licensee at a full menu price. The portion that the manufacturer purchases can only be one half the size of servings listed on the menu, or if less, the price is reduced no more than one half the menu price for the full serving. The licensee or its staff must serve the sample to the patron, who is responsible to ensure that the customer is of legal drinking age and is not served to a point of intoxication. For more information on this or any other LCBO regulations please refer to [www.lcbo.com](http://www.lcbo.com).



## CLUBHOUSE

Royal Niagara Golf Club must be advised of all entertainment being provided by the customer for functions. Also, please advise us as to the delivery time of any equipment, which is being used at your function. A charge will be added to all functions having a dance with their event. This charge represents the SOCAN fee, which is now being levied by SOCAN.

## DEPOSITS

Your deposit is due no later than seven (7) days after tentatively booking the room(s). In the event of a cancellation the deposit is non-refundable. If deposit has not been received by the due date, Royal Niagara has the right to release the space.

## WEDDING & SOCIAL FUNCTION POLICIES

Clients are provided with an estimate of their expenditure one month prior to the function. Royal Niagara Golf Club must receive payment of this amount one week prior to the function, either by cash or certified cheque. An itemized invoice will be forwarded following the event.

# Breakfast Options

## The Regal Get Up and Go

**\$5.25**

Please choose one of the following

To accompany your coffee or tea and Coffee Cake:

Freshly baked Muffin, Danish, Croissant, or a Scone

Served with preserves & butter



## The Crown Continental

**\$9.50**

Assorted Chilled Fruit Juices

(Orange, Apple and Cranberry)

Assortment of Breakfast Breads and Pastries

Served with Fruit Preserves and Fresh Dairy Butter

Freshly Brewed Coffee

Selection of Teas

## The Royal Breakfast

**\$15.75**

Assorted Chilled Fruit Juices

(Orange, Apple and Cranberry)

Country Fresh Scrambled Egg Gratin

Maple Smoked Bacon and Sausage Links

Homefried Potatoes

Assortment of Breakfast Breads and Pastries

Served with Fruit Preserves and Fresh Dairy Butter

Freshly Brewed Coffee & Selection of Teas

(Minimum 20 people)

### Enhancements

Fresh Fruit Skewers \$4.25

Assorted Yogurt with Granola \$2.25

Eggs Benedict \$3.25 (substitution)

Breakfast Quiche \$3.25 (substitution)

Sliced Fresh Fruit \$3.25

Roasted Roma Tomatoes \$2.25

French toast or Pancakes or Waffles \$3.25

Fresh Squeezed Juices \$2.25

(Prices are per person and subject to GST, PST and 15% Gratuity)



# Buffet Style

The Lion's Buffet to include:

Assorted Rolls, Loaves with Dairy Butter

Greens with Three Dressings

Tuscany Bean Salad, Redskin Potato Salad & Coleslaw

## The Lion's Den Buffet

**\$28.50**

Oven Roasted Chicken,

Rice Pilaf, Vegetable Medley,

Vegetarian Pasta,

Roast Medallions of Striploin Au Jus

Home Baked Cookies and Melon,

Coffee & Tea

## The Lion's Paw Buffet

**\$32.50**

Carved Roast Prime Rib with au jus and Horseradish

Relish / Crudités Platter

Vegetarian Pasta

Medley of Seasonal Vegetables and Roast Potato

Assortment of Tortes, Cakes, Pies and Squares

Coffee & Tea

## The Lion's Mane Buffet

**\$40.75**

Choose one of the following BBQ Options:

- |                                  |                                |
|----------------------------------|--------------------------------|
| ▪ 10oz. New York Striploin Steak | ▪ Pork Crown Roast             |
| ▪ 10oz. Choice Veal Chop         | ▪ Salmon Filet                 |
| ▪ BBQ Pork Back Ribs             | ▪ Chicken Breast and Back Ribs |

Relish / Crudités Platter, Baked Potato and Corn on the Cob

Assorted Tortes, Cakes, Pies, and Squares, Coffee & Tea



See our list of Enhancements to add to your buffet  
(Prices are per person and subject to GST, PST and 15% Gratuity)

# Buffet Enhancements

Grilled Shrimp Skewer \$4.50  
Peel and Eat Shrimp \$4.50  
Salmon Filet \$4.50  
Back Ribs \$7.25  
Breast of Chicken \$4.50  
(Chicken Substitution \$3.25)  
Roast Leg of Lamb \$6.25  
Pork Crown Roast \$4.25  
Roast Turkey with Trimmings \$4.25  
Honey Smoked Roast Ham \$3.25  
Potato & Corn on the Cob \$3.25  
Tomato and Feta Platter \$2.25  
Vegetable Kebobs \$3.25  
Vegetable Lasagna \$4.25  
(Pasta Substitution \$1.75)  
Homemade Soup \$2.25  
Imported & Domestic Cheese \$3.25  
European & Domestic Meat \$3.75  
Grilled Vegetable Antipasto \$3.25  
Assorted Delicatessen Salads (Coleslaw, Redskin Potato,  
Tuscany Bean, Greek Salad, Caesar Salad) \$2.25

## Desserts

Croqu'em Bouche \$1.75  
Assorted Squares \$2.25  
Assorted Pies \$2.75  
Fresh Sliced Fruit \$3.25  
French Pastries \$3.25  
Assorted Cakes and Tortes \$3.75



(Prices are per person and subject to GST, PST and 15% Gratuity)

# Plated Style

Each Dinner Menu will Include:

Freshly Baked Dinner Rolls and Flat Breads

Choice of Soup or Salad

Medley of Seasonal Vegetables, Choice of Potato or Rice

Choice of Dessert

Freshly Brewed Coffee and Selection of Teas



## **Pepper Crushed Striploin Steak** **\$47.25**

Served with a Thyme and Red Bell Pepper

Compound Butter

## **Air Chilled Supreme of Chicken** **\$43.25**

Stuffed with a duxelle of wild mushrooms and Port and

Balsamic reduction

## **Rack of Lamb & Chicken** **\$50.50**

with a Rosemary and Pommery mustard Glaze

## **Bacon Wrapped Beef Tenderloin Filet** **\$46.25**

& Oven Roasted Cutlet of Atlantic Salmon

Accompanied by Shallot Confit & Peach Cilantro Salsa

## **Bacon Wrapped Beef Tenderloin Filet** **\$46.25**

& Breast of Air Chilled Chicken

Thyme and Mustard Pan jus

Please choose one of the following to accompany your

Dinner Selection

- Roasted Tiny New Potatoes
- Baked Potato with Sour Cream and Chives
- Potatoes Au Gratin
- Braised White and Wild Rice
- Boulangere Potato

Soup or Salad as an additional Course \$6.25

(Prices are per person and subject to GST, PST and 15% Gratuity)



# Plated Accompaniments

## Soup Selection

- Classic Minestrone
- Consommé Brunoise
- Puree of Autumn Squash with ginger, sultanas and roasted almonds
- Wild Mushroom Bisque with Cognac and fresh Rosemary
- Cream of Asparagus with dill and gorgonzola



## Salad Selections

- Caesar Salad  
Romaine hearts tossed in a creamy garlic dressing and topped with oven roasted croutons
- Summer Berry  
Baby greens and seasonal local berries and house vinaigrette
- Kaneff Garden Greens  
Watercress, radicchio, and sweet baby lettuces topped with traditional garnish and finished with a house dressing
- Greek Salad  
Romaine and radicchio garnished with marinated red onion, charred peppers and feta cheese dressed with lemon oregano vinaigrette

## Dessert Selections

- Ginger Tulip Cup  
overflowing with fresh berries drizzled with a Grand Marnier and vanilla bean cream
- Chocolate Lattice  
filled with white chocolate mousse & berries
- New York Style Cheesecake  
surrounded by an extreme chocolate sauce
- Apple & Pear Hollandaise Tartlet  
garnished with fruits and coulis
- Passion Fruit Charlotte  
light passion fruit mousse nestled between layers of sponge cake

# Cocktail Reception

Please choose 4 items from the Hors D'oeuvres package that you select

## Package 1

Meatballs, Egg Rolls, Spring Rolls,  
Sausage Rolls, Chicken Wings, Cheese Bites,  
Breaded Vegetables  
\$16.75/dozen

## Package 2

Spanakopitas, Mini Quiche, Vegetable Kebobs,  
Sundried Tomato Filo, Mushroom Crescents,  
Moroccan Chicken, Ratatouille in Pastry  
\$26.25/dozen

## Package 3

Beef Satay's, Chicken Satay's, Shrimp Skewers  
Roasted Lamb, Lobster Empinadas, Coconut Shrimp,  
Double Smoked Bacon Wrapped Scallops  
\$34.55/dozen

Assorted Cocktail Canapés  
Southwestern Pinwheels  
Old Cheddar Horseradish  
Bouchees of Cream Cheese and Caviar  
\$25.75/dozen

Mussels with Curry Cream Cheese  
Scallop Zucchini Rounds  
Shrimp on a Seafood Mousse  
Crab on a Seafood Mousse  
\$29.75/dozen



(Prices are subject to GST, PST and 15% Gratuity)

# Cocktail Reception

## Assorted Cheeseboards

Selection of Imported and Domestic Cheeses

Garnished with Grapes and Crackers

Serves 20 - \$78.25 Serves 40 - \$152.25 Serves 60 - \$215.25

## Assorted Sandwich & Flavoured Wraps

Roast Beef, Ham and Cheese,

Turkey, Egg Salad and Tuna (40 pieces) \$49.50

## Snack Foods

Potato Chips \$4.50/basket, Peanuts \$5.75/bowl,

Pretzels \$4.50/basket, Cajun Snack Mix \$6.50/bowl

## Assorted Sushi Platter \$37.50 per dozen

Salmon, Tuna, California Roll, Shrimp, Vegetable Roll

## Oyster Bar (Priced Accordingly per dozen)

Freshly shucked Oysters with all the trimmings

## Baked Wedge of Brie Wrapped in Puff Pastry

served with Lingonberry sauce and Crostini

\$131.25 (serves 50 - 60 people)

## Crudités and Dip

Garden Fresh Vegetables served with three dips

Serves 20 - \$36.75 Serves 40 - \$73.50

Serves 60 - \$105.25

## Side of Smoked Salmon

Displayed with Traditional Condiments and Rye Melba

Full side \$173.25 Half side \$89.25

## Pyramid or Bowl of Shrimp

50 pieces \$120.75

100 pieces \$236.25



(Prices are subject to GST, PST and 15% Gratuity)

# Cocktail Reception

## Bruschetta Platter

Marinated Tomato, Garlic, Onion & Herbs

Served over Focaccia with Asiago

Small \$63.25 (25-30 people)

Medium \$105.25 (50-60 people)

Large \$204.75 (85-100 people)

## Fresh Sliced Fruit Mirror

Assorted Fresh Fruit

Serves 20 - \$42.25   Serves 40 - \$84.25

Serves 60 - \$126.25

## Deluxe Sweet Table

English trifle and French Pastries

Assorted Cakes and flans

Croqu'em Bouche, Fresh Sliced Fruit

Freshly Brewed Coffee and Selection of Teas

\$13.50 per person

\* Minimum 50 people

## Assorted French Pastries

\$36.75/dozen

## Home baked Cookies

\$8.25/dozen

## Freshly Brewed Coffee and

Selection of Teas

\$2.25/cup



(Prices are subject to GST, PST and 15% Gratuity)

# Dinner Reception

## Package 1

\$13.50

This package includes:

Assorted Snack Foods

Hot Hors D'oeuvres #1, Crudités and Relish

Assorted Regular Sandwiches



## Package 2

\$17.75

This package includes:

Bruschetta Platter

Hot Hors D'oeuvres #1, Crudités and Relish

Assorted Wraps and Sandwiches

## Package 3

\$21.75

This package includes:

Cheese & Fresh Fruit Mirror

Hot Hors D'oeuvres #2, Crudités and Relish

Assorted Canapés

(Prices are per person and subject to GST, PST and 15% Gratuity)

# Dinner Reception

## Package 4

\$26.25

This package includes:

Baked Brie & Crostini's

Hot Hors D'oeuvres #2, Fresh Oysters & Smoked Salmon

Assorted Canapés



## Package 5

\$30.50

This package includes:

Shrimp Pyramid, Assorted Canapé's

Hot Hors D'oeuvres #3, Crudités and Relish

Imported & Domestic Cheese with Fruit

Coffee & Tea

## Package 6

\$34.50

This package includes:

Assorted Sushi & Bruschetta Platter

Hot Hors D'oeuvres #3

Crudités, Relish, & Fruit Mirrors

Gourmet Sandwiches & French Pastries

Coffee & Tea

(Prices are per person and subject to GST, PST and 15% Gratuity)