



Kingsville
GOLF & COUNTRY CLUB

2023

BANQUET PACKAGE

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 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) three weeks prior to your event. Custom personalized menus are available at an additional cost ((15) fifteen 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 & 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	\$5.00
Spinach Artichoke & Feta Phyllo Triangles Brie	\$6.00
Pear & Pine Nut Phyllo	\$6.00
Spinach & Bacon Stuffed Mushroom Caps	\$5.25
Vegetable Stuffed Mushroom Caps	\$5.25
Chicken Tenders with Sweet Chili Sauce	\$6.50
Peppered Beef Tips	\$8.00
Arancini (Italian style rice ball)	\$7.00
Meatballs	\$7.00

Priced Per Platter



Relish Tray	(Per 8 People)	\$35.00
	(Per 25 People)	\$110.00

Fruit Platter	(Per 8 People)	\$50.00
	(Per 25 People)	\$150.00

Vegetable & Dip Tray	(Per 8 People)	\$40.00
	(Per 25 People)	\$125.00

Bruschetta	(Per 8 People)	\$40.00
	(Per 25 People)	\$125.00

Cheese & Cracker Tray	(Per 8 People)	\$70.00
	(Per 25 People)	\$210.00

- Add Kielbasa	(Per 8 People)	\$85.00
	(Per 25 People)	\$225.00

Calamari	(Per 8 People)	\$75.00
	(Per 25 People)	\$225.00

Shrimp Cocktail	(Per 8 People)	\$90.00
	(Per 25 People)	\$250.00

Antipasto Platter	(Per 8 People)	\$90.00
	(Per 25 People)	\$225.00

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

Plated Antipasto	(Per Person)	\$12.00
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(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.

\$16.99 per person

Served Country-Style

Option #1: Scrambled eggs, bacon, sausage, French toast with raspberry sauce, home fries, sliced mixed fruit, chilled juice, and freshly brewed coffee and tea.

\$26.99 per person

Option #2: Broccoli Cheddar Quiche, Ham & Swiss Quiche, berry yogurt parfait, bacon, home fries, fruit bowl, and freshly brewed coffee and tea.

\$26.99 per person



Plated Lunch Options

\$30.99 Per Person

Caesar Salad OR Garden Salad served Country-Style with Plated Choice of the following:

Chicken Parmesan & Penne Marinara

Served with garlic bread

Chicken Marsala

Served with rice pilaf and fresh buttery vegetables

Lake Erie Pickerel

Served with herb roasted potatoes and fresh buttery vegetables

Prime Rib Beef

Served with mushroom au jus, mashed potatoes and fresh buttery vegetables

Buffet Menu

Light Lunch

Garden Salad, Caesar Salad, Finger Sandwiches, Vegetable & Dip Tray, Fruit Tray, and Cookies
\$23.99 per person

Get Away Lunch

Choice of (1) One Soup, Choice of (4) Four Salads, Garnish Platter, Cheese Platter, Assorted Breads, Roast Turkey, Roast Beef, Black Forest Ham, Condiments & Fruit Tray
\$26.99 per person

Soup Choices:

- Cream of Broccoli & Cheddar
- Cream of Mushroom
- Roasted Red Pepper & Eggplant
- Chicken Pastini
- Vegetable Noodle
- Chicken Tortellini
- Butternut Squash
- Beef Barley

Salad Choices:

- Garden
- Caesar
- Greek Pasta
- Potato
- Macaroni
- Dijon Spinach
- Broccoli
- Cream Coleslaw

Country-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

Option #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

Option #2

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

Option #1	One Meat	\$46.99
	Two Meats	\$49.99
Option #1 & #2	One Meat From Each Option	\$51.99
Option #2	One Meat	\$50.99
	Two Meats	\$54.99

**Perch available at market price*

Country-Style Pasta

\$26.99 Per Person

Caesar Salad and Garden Salad, rolls, garlic bread and choice of (2) two from the following:

Pasta Choices:

- Penne
- Spaghetti
- Fusilli
- Fettucine

Sauce Choices:

- Marinara
- Blush
- Cream

Add (1) one meat topping to one of your pastas - *Add \$6.00 per person*

Add (1) one meat topping to both of your pastas - *Add \$12.00 per person*

Meat Choices:

- Chicken
- Sausage
- Meat Balls



Plated Dinner Entrees

All entrees are served with country-style Garden Salad or Caesar Salad, Fresh Garden Vegetables, and (1) one of the following starch: Herb Roasted Potatoes, Mashed Potatoes, Baked Potato, Rice or Fries

Stuffed Chicken Breast - \$28.00

Boneless chicken breast stuffed with baby spinach and goat cheese, seared and finished in the oven. Topped with roasted red pepper cream sauce

Roasted Atlantic Salmon - \$38.00

8 oz. Canadian salmon roasted to perfection

Lake Erie Pickerel - \$35.00

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 and pickerel, lightly breaded and fried golden brown. Garnished with fresh lemon and house-made tartar sauce

10 oz. New York Strip Loin Steak - \$39.00

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

Vegetarian Stir Fry - \$22.00

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

Pasta Primavera - \$26.00

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 and sauce - \$1.99 per person

Pastries

Rice Pudding	\$4.50 per person
Ice Cream Parfait	\$4.50 per person
½ Ice Cream Crepe	\$6.00 per person
Key Lime Tart	\$8.50 per person
New York Style Cheesecake with Choice of Sauce	\$9.50 per person
Brownie Sundae	\$6.50 per person
Ice Cream Crepe and Sauce	\$9.00 per person



Platters

Option #1:	<i>(Per 8 People)</i>	\$42.00
<ul style="list-style-type: none"> • Date Squares • Brownies • Triple Berry Squares • Mini Lemon and Lime Tarts 	<i>(Per 25 People)</i>	\$130.00
Option #2:	<i>(Per 8 People)</i>	\$112.00
<ul style="list-style-type: none"> • Cannoli • Eclairs • Custard Squares • Mini Lemon and Lime Tarts 	<i>(Per 25 People)</i>	\$325.00

Late Night Options

Nacho Bar - \$16.99 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 \$4.00 per person

Poutine Bar- \$15.99 Per Person

French fries with cheese, gravy and condiments

Pizza - \$18.00

8-slice pizza with sauce, cheese, and choice of (2) two toppings

Additional toppings are \$3.00 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 numbers of guests is required (14) fourteen 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

Name of Host/Convener (Please print)	Signature	Date
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