

AMENU

A LA CARTE SELECTION

ENTREES

Please choose one or two featured entrees.

ONTARIO TENDERLOIN OF BEEF	\$64
with Wild Mushroom-Peppercorn & Red Wine Sauce	
CHICKEN VICTORIA	\$54
Roasted Supreme of Chicken, dressed with Asiago Cheese, Sundried Tomato, Basil and	
Lemon Cream	
BONELESS BEEF SHORT RIBS	\$62
with Cognac & Wine Reduction	
ATLANTIC SALMON FILLET	\$52
with Mango Salsa or Red Pepper Sauce	Ψ)2
ROAST STRIPLOIN OF BEEF	¢
Programme and the second secon	\$55
with Caramelized Shallots & Red Wine Reduction	
ROASTED RACK OF PORK	\$55
with a Dried Fruit Dressing, Honey, Rosemary & Thyme Jus	
VEGETARIAN/VEGAN ENTREES	\$44
Select one: Moroccan Tagine, Grilled Vegetable Tower, or Vegetable Lentil & Mushroom	
	Louj
with Honey and Barbecue Glaze	

Entree Price Includes: Bread rolls with butter, choice of salad, potato, fresh seasonal vegetables, choice of deluxe dessert, coffee and tea.

All prices are per-person, unless noted and subject to change. Plus 15% service gratuity and HST.



A LA CARTE SELECTION

Choose an accompaniment from each category

SALADS

Please choose one

ROMAINE LEAF

Tossed with Grape Tomato, Red Onion, Feta, Cucumber, Oregano

Olive &Lemon Dressing

ARUGULA & SPINACH

Grape Tomato, Cranberries & Sunflower Seeds, Burnt Orange

Vinaigrette

DECONSTRUCTED CAESAR

Baby Romaine Strips, Pancetta, Parmesan Crisps & House Garlic

Dressing

POTATOES

Please choose one

BUTTERMILK AND CREAM

CHEESE MASH

ROASTED HERBED MINI RED POTATOES

GARLIC & HERBED SMASHED RED POTATOES

DAUPHINOISE

Thin sliced potatoes cooked in cream

SOUPS

\$5.95 per person

FRESH TOMATO & BASIL

ITALIAN MINESTRONE

CELERY & BLUE CHEESE

BUTTERNUT SQUASH & MAPLE

DESSERTS

Cut & serve your wedding cake with coffee & tea \$4.95 per person

DULCE DE LECHE CHEESECAKE TIRAMISU CAKE BELGIAN CHOCOLATE TRUFFLE

NEW YORK CHEESECAKE WITH FRESH

BERRIES

WHITE CHOCOLATE RASPBERRY TRUFFLE "DAY & NIGHT" TRUFFLE BOMBE (GF) TRIPLE CHOCOLATE CAKE (GF)

SORBET WITH FRESH BERRIES (GF, VG)

ADDITIONAL OFFERINGS

PASTA COURSE

GEMELLI WITH CHOICE OF SAUCE

POTATO GNOCCHI WITH CHOICE

OF SAUCE

\$9

CANNELLONI & MANICOTTI IN

BECHAMEL OR TOMATO

\$12

Choose a fresh house-made sauce for your pasta: Tomato, Alfredo, Classic Bolognese, Tomato-Cream Vodka Rose

LATE NIGHT MENU ASSORTED HOUSE-MADE PIZZA

\$8.95

SLIDER BURGER BAR

\$12.95

POUTINE BAR

\$9.95

COFFEE & TEA STATION

\$4.00

All prices are per-person, unless noted and subject to change. Plus HST and 15% service gratuity,



MENU APPETIZERS

PLATTERS	PER PERSON
FRESH VEGETABLE PLATTER WITH DIP	\$6
FRESH FRUIT PLATTER	\$6
DELUXE CHEESEBOARD WITH GRAPES	\$ I 2
CRACKERS & CROSTINI	
ANTIPASTO TABLE:	\$19
Grilled vegetables, seasonal tapas, select olives and pickles, Italian cold	
meats, assorted breads, domestic & imported cheeses.	
COFFEE, TEA & SOFT DRINK STATION	\$ 4
HORS D'OEUVRES	PER DOZEN
SAVOURY MEATBALLS	\$ 1 6
SAUSAGE ROLLS	\$ 1 6
MINI VEGETABLE SAMOSAS	\$ 1 6
CHEVRE BACON MINI QUICHE	\$ I 7
TRADITIONAL SPANAKOPITA	\$19
VEGETARIAN SPRING ROLL	\$19
SMOKED SALMON & CHEVRE ON CROSTINI	\$ 2 2
THAI CHICKEN SPRING ROLLS	\$ 2 2
CHICKEN SATAY SKEWERS	\$ 2 4
TIGER SHRIMP WITH COCKTAIL SAUCE &	
REMOULADE	\$ 2 8

BUFFET SELECTIONS

Please note: Our buffet options require a minimum 50 people Choose one:

THE VICTORIA PARK SIGNATURE

Grilled Vegetable Platter, Pickle & Olive Tray Bread Basket of Assorted Dinner Rolls & Butter

Choice of Two Salads

Choice of Potato

Pasta with our fresh-made Classic Bolognese

Sauce or Tomato Sauce

Grilled Atlantic Salmon with Asian Stir-Fried

Vegetables & Miso Glaze

Herb-Roast Breast of Chicken

Hot Seasonal Vegetables

Choice of Dessert, Coffee & Tea

\$62

THE VICTORIA PARK CLASSIC

Antipasto Table with Grilled Vegetables, Italian Cold

Cuts, Cheeses and Crostini

Choice of Two Salads

Bread Basket of Assorted Dinner Rolls & Butter

Choice of Potato

Cheese Tortellini with Mushroom Cream Sauce

Carvery Table with Prime Rib of Beef au jus & Yorkshire

Pudding

Grilled Atlantic Salmon with Asian Stir-Fried Vegetables & Miso Sauce OR Roasted Chicken with Butternut Squash

Cacciatore

Hot Seasonal Vegetables

Choice of Dessert, Coffee & Tea

\$72

All prices are per-person, unless noted and subject to change. Plus 15% service gratuity and HST.



Medding

ALL INCLUSIVE PACKAGES

THE PARKS PACKAGE

VEGETABLE TRAY WITH DIP

TWO PASSED HORS D'OEUVRES

Mini Quiche, Vegetarian Samosas, Mini Sausage Rolls, Spanakopita

SALAD COURSE

Choose one

Mediterranean Romaine Leaf, Arugula & Spinach, Deconstructed Caesar

ENTREE

New York Beef Striploin or Chicken Victoria

Served with choice of mashed or roasted potatoes, seasonal vegetables, buns & butter

DESSERT

Dulce de Leche Cheesecake, Tiramisu Cake, Belgian Chocolate Truffle, New York Cheesecake with Fresh Berries, White Chocolate Raspberry Truffle, "Day & Night" Truffle Bombe (GF), Triple Chocolate Cake (GF), Sorbet with Fresh Berries (GF, VG)

LATE NIGHT

Choose one Pizza, Poutine, Sliders

TABLE WINE

Choose two

Chateau des Charmes - Cabernet Sauvignon/Merlot Blend Fantini - Sangiovese IGT Chateau des Charmes - Unoaked Chardonnay Oggi Botter - Pinot Grigio DOC

HOST BAR

Closed for dinner 6 hours of domestic host bar

\$129.00



Medding

ALL INCLUSIVE PACKAGES

THE LINKS PACKAGE

ANTIPASTO TABLE

Select olives and pickles, Italian cold meats, assorted breads, domestic & imported cheeses.

SALAD COURSE

Choose one

Mediterranean Romaine Leaf, Arugula & Spinach, Deconstructed Caesar

ENTREE

Beef Tenderloin or Chicken Victoria

Served with choice of mashed or roasted potatoes, seasonal vegetables, buns & butter

DESSERT

Dulce de Leche Cheesecake, Tiramisu Cake, Belgian Chocolate Truffle, New York Cheesecake with Fresh Berries, White Chocolate Raspberry Truffle, "Day & Night" Truffle Bombe (GF), Triple Chocolate Cake (GF), Sorbet with Fresh Berries (GF, VG)

LATE NIGHT

Choose one

Pizza, Poutine, Sliders

TABLE WINE

Choose two

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Oggi Botter - Pinot Grigio DOC

HOST BAR

Closed for dinner
6 hours of domestic host bar

\$140.00



MENU BAR & BEVERAGES

We stock a variety of beer, liquor, liqueurs and wines. Your bar can be host, cash, ticket, or choose a combination.

Let us plan your bar service to suit your style and budget! Domestic beer from \$5.79 per bottle

Bar shots from \$5.79 each (1 oz serving)

House wines from \$27.95 per bottle

Corkage fee \$12.00

Let us know what you'd like... Signature Cocktails, Martini Bars, or Receiving Line Liqueurs. Our bar prices include mix, ice and bartenders.

Soft drink packages available.

OUR FACILITY WILL ACCOMMODATE UP TO 180 PEOPLE.

-Fully climate-controlled -Wheelchair accessible -Open year-round

We also offer,
Rehearsal Dinners
Showers
Anniversaries
Birthdays
Business Meetings
Any Special Occasions

VICTORIA PARK EAST GOLF CLUB 1096 Victoria Rd. S. Puslinch (Guelph) (519) 821-2211 www.victoriaparkgolf.com

All prices are per-person, unless noted and subject to change. Plus 15% service gratuity and HST.

WE ARE LICENSED UNDER THE AGCO.



THANK YOU

Thank you for visiting Victoria Park East Golf Club. Our Banquet Hall offers an incredible setting for your special event. Whether you're planning a wedding, birthday, anniversary, meeting or seminar, our professional staff will ensure that your day is a success.

Our facility is climate-controlled and wheelchair accessible.

DAILY HALL RENTAL RATES, WEDDINGS 2024

Prices plus HST.

Main Hall \$1,200.00 Small Hall \$350.00 Both halls booked together \$1,400.00

Main Hall Capacity: with dance floor 180 people; without dance floor 275 people.

HALL RENTAL INCLUDES: all furnishings, set-up and clean-up, use of microphone and lectern, wifi, and parking.

EXTRA CHARGE: Linen Charge \$1.50 per person (from our standard selection and colours).

You may bring your own sweets for an additional \$2.99 per person.

Entandem Music License Fee: (for all events with dancing) 1-100 people \$62.64, 100+ people \$92.12, plus HST.

Optional: LCD projector and Screen \$85.00; Wireless microphone (lapel or handheld) \$50.00.

Specialty table linens: (damask, satin, floor-length table cloths, chair covers) priced on request.

Staging: (18-inch risers) up to 8 feet \$150.00; up to 16 feet \$200.00. (maximum staging size is 16 feet by 8 feet, for seating up to 8 people).

Portable Sound System with Mixing Board: \$100.00

Outside On-Site Wedding Ceremony: \$450.00 (does not include chair rental for outdoor ceremony).

Please Note: Victoria Park does not allow outside catering services or self-catering. For decorating, if the hall is not booked the day before your wedding, you are welcome to come in and decorate at no extra charge; however, we do not guarantee this availability. Please review our "Rehearsal Offerings".

We require an initial deposit of \$500.00 to secure your date. An additional deposit of 50% of the quote is required 1 month before the event.

Please see the Terms and Conditions on the back of the booking form.