



*St. Catharines Club*

*Catering Package 2016*

St. Catharines Club  
77 Ontario Street L2R 5J5  
St. Catharines, Ontario  
905-684-1193

## Breakfast

Plated Breakfast \$12.95++

- *Choice of Scrambled Eggs or Over Easy*
- *Choice of Maple Smoked Bacon, Peameal Bacon or Farmer's Sausage*
- *Choice of White or Brown Toast*
- *Home Fries*
- *Coffee and Tea*

Traditional Breakfast Buffet \$15.00++

- *Scrambled Eggs*
- *Maple Smoked Bacon or Peameal Bacon*
- *Fresh Danishes, Fresh Baked Muffins*
- *Fresh Fruit Platter*
- *Home Fries*

Premium Breakfast Buffet \$20.00++

- *Two Kinds of Scrambled Eggs*
- *Maple Smoked Bacon, Farmer's Sausage, Peameal Bacon*
- *Fresh Danishes, Fresh Baked Muffins*
- *Fresh Fruit Platter*
- *Home Fries*

*Breakfast Buffets Coffee, Tea and Juice are billed by consumption*

*All prices are based on per person rate  
All prices are subject to HST and Gratuities*

## Cocktail Reception Items

### *Cold Hors D'oeuvres*

- *Fresh Tomato & Cheese Bruschetta*
- *Goat Cheese & Ratatouille Tart*
- *Smoked Salmon & Dill Cream on English Cucumber*
- *Beef Carpaccio Crostini with Horseradish Cream & Parmesan*

### *Hot Hors D'oeuvres*

- *Veggie Samosa with Peach Relish*
- *Mushroom & bacon Risotto Croquettes*
- *Spicy Sausage Parcels with Cranberry Compote*
- *Charred Sesame Glazed Tiger Shrimp*
- *Teriyaki Beef Skewers*
- *Chicken Satays*
- *Mushroom & Goat Cheese Mini Quiche*

Each Hors D'oeuvres Choice \$4.00 per person ++

Any Five Hors D'oeuvres Choice for \$17.25 per person ++

Add an Extra Hors D'oeuvres for \$3.45 per choice ++

### Plattered Choice

Assorted Sandwich Platter	\$8.75 per person ++
Vegetables & Dip	\$5.00 per person ++
Fresh Fruit Tray	\$7.00 per person ++
Domestic Cheese Platter with Fruit	\$5.50 per person ++
Assorted Dessert Tray	\$5.00 per person ++
Shrimp Cocktail	\$9.00 per person ++
Lamb Chops	\$9.00 per person ++

*All prices are subject to HST and Gratuities*

## Private Function Menu Selections

### Appetizer Choices

#### Soups

- *Minestrone*
- *Butternut Squash Bisque*
- *Tomato Basil Bisque*
- *Hearty Chicken & Vegetable*
- *Potato Puree with Crumbled Blue Cheese*
- *Mushroom*
- *Seasonal & Chilled Soups Also Available*

#### Salads

- *Garden Green Salad with Grape Tomatoes, Cucumber, Carrot with Shallot Vinaigrette*
- *Traditional Caesar Salad*
- *Greek Salad*
- *Four Leaf Salad, Julienne Strips of Grilled Peppers, Maple Citrus Vinaigrette*
- *Signature Salad Cucumber Ring, Heritage Lettuces, Balsamic Drizzle, Grape Tomatoes*
- *Spinach Salad, Sundried Cranberries, Almonds, Warm Bacon Balsamic Drizzle*

#### Main Entrees

All Entrée Selections are accompanied by the appropriate starch and vegetable

#### Poultry Options

- *Roast Breast of Chicken Supreme with pan jus*
- *Almond Crusted Breast of Chicken Supreme with Dijon Mustard Sauce*
- *Grilled Breast of Chicken with Mushroom Sauce*
- *Breast of Chicken Supreme stuffed with Sundried Tomatoes, Spinach, Goat Cheese*
- *Supreme of Chicken Cordon Blue stuffed with Ham & Swiss Cheese*

#### Red Meat Options

- *Roast Beef Contre Fillet with Red Wine Sauce*
- *Roast Prime Rib of Beef with Yorkshire Pudding, Beef jus*
- *Roast Beef Tenderloin with Three Peppercorn Sauce \**
- *Bone in Rib Steak with a Red Wine Mushroom Sauce*
- *New York Strip Loin Steak with Sautéed Mushrooms*
- *Grilled Filet Mignon with Béarnaise Sauce \**

- *Roast Half Rack of Lamb with Rosemary Dijon Sundried Tomatoes*
- *Lamb Shank with White Bean Ragout*
- *Roast Loin of Veal with a Creamy Sage Sauce*
- *Veal Parmesan with Egg Noodles & Mediterranean Sauce*
- *Mustard & Herb Crusted Roast Loin of Pork with Dijon Mustard Sauce*
- *Pork Stuffed with Mushrooms, Herbs, Goat Cheese, Spinach & Sundried Tomatoes, finished with a Creamy White Wine, Sundried Tomato & Basil Sauce*

\* Pricing may vary

### Fish and Seafood Options

- *Seared Fillet of Atlantic Salmon with Sundried Tomatoes, Basil Cream Sauce*
- *Baked Fillet of Halibut with a Port Wine, Tomato & Butter Sauce \**
- *Rainbow Trout Amandine*
- *Sole Roulade with Seafood finished with a White Wine Creamy Mushroom Sauce*
- *Seared Arctic Char on a Tomato & Rainbow Pepper White Wine Sauce*
- *Penne, Tiger Shrimp & Scallops with Grilled Vegetables & Pesto \**

\* Pricing may vary

### Vegetarian Options

- *Warm Quinoa & Vegetable Salad, Grilled Vegetables tossed in Pesto, finished with Almonds & a Goat Cheese Crumble*
- *Pasta with Sundried Tomatoes, Spinach, Roasted Garlic, Mushrooms, Peppers & Feta Cheese*
- *Pepper Stuffed with Quinoa & Vegetables, finished with a Marinara Sauce, served with Potatoes & Vegetables*

### Dessert Options

- *New York Style Cheesecake with Raspberry Sauce*
- *Chocolate Cheesecake with Caramel Sauce*
- *Carrot Cake with Cream Cheese Frosting*
- *Decadent Chocolate Brownie with Vanilla Bean Ice Cream*
- *Apple Crisp with Ice Cream*
- *Crème Brulee, Plain or Flavoured*
- *Mud Pie with Chocolate Sauce*
- *Apple Strudel with Cream Anglaise*
- *Chocolate Crepe with Double Cream Filling & Raspberry Sauce \**
- *Baileys Irish Cream Ice Cream Cookie Sandwiches \**

\* Pricing may vary

## Private Function Pricing Options

### *Traditional Club Dinner Package*

Choice of:

One Appetizer

One Main

One Dessert

Coffee/Tea service included

\$35.00 plus HST & Gratuity

### *Ontario Street Dinner Package*

Choice of:

One Appetizer

2 Mains

1 Dessert

Coffee/Tea service included

\$40.00 plus HST & Gratuity

### *Downtown Dinner Package*

Choice of:

Two Appetizers

Two Mains

One Dessert

Coffee/Tea service included

\$45.00 plus HST & Gratuity

### *Est. 1878 Dinner Package*

Choice of:

Two Appetizers

Three Mains

Two Desserts

Coffee/Tea

\$50.00 plus HST & Gratuity

\* Item Choices marked with an asterisk, add \$5.00

*Buffet Dinner Pricing Available upon request*

## Host Bar Packages:

*The Standard Host Bar Package* \$35

- 5 Hour Domestic Host Bar (Closed During Dinner)
- Domestic Bottled Beer, House Brands of Rye, Rum, Vodka, Gin & scotch
- Unlimited Red & White Wines served Through Dinner – Choice of House Wines

*The Club Host Bar Package* \$45

- 5 Hour Club Host Bar (Closed During Dinner)
- Domestic Bottled and Draught Beer, House Brands of Rye, Rum, Vodka, Gin & scotch, Martinis (2 styles), Liqueurs
- Unlimited Red & White Wines served Through Dinner – Choice of Premium House Wines

### *House Wine Selections:*

Reds:

Creekside Estate Winery - Cabernet Merlot  
Stoney Ridge Estate Winery - Pinot Noir  
Fielding Estate Winery – Fireside Cabernet

Whites:

Long Weekend Wine Co. – Chardonnay-Pinot Grigio  
Mike Weir Winery – Vinyasa  
Cave Spring Cellars – Chardonnay Dolomite

### *Premium House Wine Selections:*

Reds:

McManis Family Vineyards – Cabernet Sauvignon  
Columbia Crest – Merlot  
Kew Vineyards – Soldier Grant’s Cabernet

Whites:

Villa Maria – Sauvignon Blanc  
Lamberti – Pinot Grigio  
Fielding Estate Winery – Riesling

### *Sparkling Wine Toast:*

Vieni Esates – Momenti	\$4.00 per person
Santa Margarita – Prosecco	\$6.00 per person
Kew Vineyards – Rosalie	\$7.00 per person

### Contact Information:

Coady Thomson  
General Manager  
[cthompson@stcatharinesclub.ca](mailto:cthompson@stcatharinesclub.ca)  
905-684-1193

Leah Robertson  
Head Chef  
[chefleahrobertson@outlook.com](mailto:chefleahrobertson@outlook.com)  
905-684-1193

## St. Catharines Club Terms and Conditions

- The host is responsible for the attire of his or her guest. The Club has a dress code which must be adhered to by all who are coming to the Club.
- Menu, bar and function details must be finalized at least 14 days prior to your event unless otherwise agreed to by management.
- Guaranteed numbers are required 5 days in advance of the function. The guaranteed numbers will be charged unless the numbers increase. The seating plan must be finalized 3 days in advance.
- Non-member functions require a deposit of \$500. Deposits are non-refundable after 48 hours of payment.
- Products and equipment brought in are the responsibility of the vendor. Arrival and departure times must be arranged through the catering office.
- All prices are subject to applicable taxes, corkage fees and service charges. All prices are set well in advance and are subject to change (without notice) if circumstances arise beyond our control.
- Food and beverages may only be purchased through the Club. All food, non-alcoholic beverages, and sundry items are subject to 13% HST and 10% service charge (please note – HST is paid on the service charge).
- Alcoholic Beverages will be served in strict compliance with the requirements of the Liquor Control Act of Ontario and regulations thereunder. No outside alcohol may be brought into the club for service at a function. All alcoholic beverages are subject to 13% HST and 10% service charge.
- Prices are guaranteed for 60 days and subject to change thereafter.
- Any theft, damage or excessive cleaning to Club property will result in additional charges to your final invoice & is the responsibility of the individual with whom the billing has been arranged.
- St. Catharines Club is not responsible for lost, stolen or damaged items anywhere on Club property (inside or outside). Nor are we responsible for locking or securing valuable items.

