

ST. CATHARINES CLUB EST. 1878
CATERING PACKAGE



"THE PLACE TO BE"

77 Ontario Street
St. Catharines, ON
L2R5J5
905-684-1193

Founded in 1878 and located in the heart of the revitalized St. Catharines downtown core, the St. Catharines Club is nestled amongst the thriving business community. New industry, revitalization of existing industry and a commitment to progress, this is the epicentre of business in the Niagara Region.

Housed in one of Niagara's most distinguished historic buildings, the Club is the place where business leaders meet and the future economic change-makers shake hands and settle into the refined environment enjoyed as a social club for more than a century.

The St. Catharines Club has evolved to become the destination for Niagara's business leaders. The Club is a relaxed environment to discuss the arts, entertainment, industry, culture and enjoy the libations as well as a culinary experience crafted daily by the hospitality team.

The St. Catharines Club is an ideal location and venue for any event you are looking to plan. Our rooms vary from capacity of 6 people up to 100 people dependent on set up. Our experienced service staff is well versed in all kinds of events including office parties, weddings, bridal and baby showers celebrations of life, wine pairing dinners, events for all life's milestone, etc. Chef Leah Robertson is always happy to help design a menu for any occasion. Look no further than the St. Catharines Club for a wonderful experience at Niagara's Premium Private Social Club.

To make arrangements for a tour of our facilities or to meet with our General Manager, please contact
(905) 684 - 1193 or e-mail cthomson@stcatharinesclub.ca





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

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, Peameal Bacon, Farmer's Sausage
- > Fresh Danishes, Fresh Baked Muffins
- > Fresh Fruit Platter
- > Home Fries

Continental Breakfast \$5.75++

- > Fresh Baked Muffins
- > Chef's Choice of Breakfast Pastries
- > Fresh Fruit Platter

All Breakfast Buffets:

Coffee, Tea and Juice are billed by consumption

All prices are based on a per person rate

All prices are subject to HST and Gratuities



Lunch

Cold Sandwich Platters

- Traditional Sandwich Platter \$8.75++
> Egg Salad, Tuna Salad, Chicken Salad, Salmon Salad, Deli sliced Roast Beef and Cheese, Turkey and Swiss, Smoked Ham and Cheese served on Whole Wheat, White, Multigrain, Rye or in Wraps
- Salad Sandwich Platter \$7.25++
> Egg Salad, Tuna Salad, Chicken Salad, Turkey Salad, Salmon Salad served on Whole Wheat, White, Multigrain, Rye or in Wraps

Hot Sandwich Options

- Pulled Pork in a Housemade BBQ Sauce \$9.00++
- Shaved Beef on a Bun \$10.00++

Sides

Fresh Cut Fries	\$4.00	Pasta Salad	\$5.00
House Cut Chips	\$3.25	Potato Salad	\$5.00
Sweet Potato Fries	\$5.00	Broccoli Salad	\$5.25
Garden Salad	\$5.00	Housemade Soup	\$5.00
Greek Salad	\$6.00	Gazpacho	\$5.00
Caesar Salad	\$6.00	Coleslaw	\$4.00
Caprese Salad	\$6.50	Mac and Cheese	\$6.00
Quinoa Salad	\$5.25	3 Cheese Baked Penne	\$6.00

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



Plated Lunch

All Guests to have the same appetizer, entrée & dessert selection

Upcharge of \$5.00 per extra entrée selection

Add 3 Selections of Hors D'oeuvres for \$11 per person extra

All prices are subject to HST and Gratuities

Appetizer Selection: Soup or Salad (Choose One)

- > Soup du jour
- > Gazpacho Soup
- > Chef's House Salad
- > Caesar Salad
- > Greek Salad
- > Seasonal Spinach Salad

Entrée Selection (Choose One)

- > Almond Crusted Chicken Supreme topped with Dijon Mustard Sauce \$30++
- > Chicken Cordon Blue stuffed with Ham & Swiss Cheese \$30++
- > Chicken Parmesan served with Egg Noodles & Sautéed Spinach \$30++
- > Pepper Stuffed with Quinoa & Vegetables, finished with a Marinara Sauce \$30++
- > Fusilli Pasta with Sundried Tomatoes, Spinach, Roasted Garlic, Mushrooms, Peppers & Feta Cheese \$30++
- > Roast Ontario Turkey served with Stuffing & Topped with Gravy \$30++
- > 5 oz. Seared Atlantic Salmon with Sundried Tomatoes, Basil Cream Sauce \$30++
- > Mustard & Herb Crusted Pork Loin with Dijon Mustard Sauce \$31++
- > 6 oz. New York Striploin Steak with Sautéed Mushrooms \$32++
- > Penne, Tiger Shrimp & Scallops with Grilled Vegetables & Pesto \$33++
- > 5 oz. Baked Fillet of Halibut with a Port Wine, Tomato & Butter Sauce \$34++
- > 5 oz. Beef Tenderloin topped with a Red Wine Jus \$35++
- > Half Rack of Lamb with Rosemary Dijon Sundried Tomatoes \$35++

All Entrees will be served with Chef's Choice of Starch and Seasonal Vegetables

Dessert Selections (Choose one)

- > New York Style Cheesecake with Raspberry or Caramel Sauce
- > Carrot Cake with Cream Cheese Frosting
- > Decadent Chocolate Brownie with Vanilla Bean Ice Cream
- > Apple Crisp with Vanilla Bean Ice Cream
- > Crème Brule, Plain or Flavoured
- > Mud Pie with Chocolate Sauce



Buffet

All prices are subject to HST and Gratuities

Entrées

(Choose Two)

- > Chicken Parmesan
- > Roast Turkey served with Stuffing and Gravy
- > BBQ Chicken
- > Shaved Beef in Gravy
- > Baked Halibut served with Three Pepper Tomato Sauce
- > Maple Glazed Salmon
- > Homemade Meatloaf
- > Herb Roasted Chicken
- > Baked Chicken Penne
- > Mustard and Herb Pork Loin
- > Traditional Shepard's Pie
- > Beef Stroganoff
- > Curry Chicken
- > Moroccan Chicken

Carved Entrée *(additional charge of \$10.00 per person ++ per choice or \$5.00 per person ++ when one Entrée is chosen)*

- > New York Striploin
- > Beef Tenderloin
- > Honey Ham
- > Ontario Roast Turkey
- > Prime Rib Au Jus

Soups and Salads *(Choose Two)*

- > Garden Salad
- > Caesar Salad
- > Greek Salad
- > Spinach Salad
- > Quinoa Salad
- > Potato Salad
- > Roasted Red Pepper Soup
- > Tomato Basil Bisque
- > Gourmet Soup of the Day

Pastas *(Choose One)*

- > Baked Mac and Cheese
- > Roasted Red Pepper Penne
- > Cheese Lasagna
- > Penne with Roasted Vegetables
- > Fusilli with Meatballs
- > Pasta Primavera

Additional Sides *(Choose One)*

- > Herb Roasted Potatoes
- > Buttered Medley of Seasonal Vegetables
- > Buttermilk Whipped Potatoes
- > Whipped Sweet Potatoes
- > Maple Glazed Carrots
- > Brussel Sprouts with Smoked Bacon

Desserts *(Choose Two)*

- > Carrot Cake
- > New York Style Cheesecake with choice of sauce
- > Warm Apple Crisp
- > Pecan Pie
- > Seasonal Trifle
- > Mini Crème Brulee
- > Fresh Fruit Platter

\$35.00 per person ++

Additional options can be added to buffet. Price may vary depending on selection.



Plated Dinner

*All Guests to have the same appetizer, entrée & dessert selection
Upcharge of \$5.00 per extra entrée selection; selections to be confirmed prior to event
Add 3 Selections of Hors D'oeuvres for \$11 per person++ extra
All prices are subject to HST and Gratuities*

Appetizer Selection: Soup or Salad (Choose One)

- > Soup du jour
- > Gazpacho Soup
- > Chef's House Salad
- > Caesar Salad
- > Caprese Salad
- > Greek Salad

Entrée Selection (Choose One)

- > Pasta with Sundried Tomatoes, Spinach, Roasted Garlic, Mushrooms, Peppers & Feta Cheese \$32++
- > Almond Crusted Chicken Supreme with Dijon Mustard Sauce \$35++
- > Chicken Cordon Blue stuffed with Ham & Swiss Cheese \$35++
- > Roast Ontario Turkey served with Stuffing & Topped with Gravy \$35++
- > 6 oz. Seared Atlantic Salmon with Lemon Caper Sauce \$35++
- > Mustard & Herb Crusted Pork Loin with Dijon Mustard Sauce \$37++
- > 6 oz. Arctic Char with a Port Wine, Tomato & Butter Sauce \$37++
- > Penne, Tiger Shrimp & Scallops with Grilled Vegetables & Pesto \$38++
- > 8 oz. Prime Rib Au Jus \$40++
- > 6 oz. Baked Fillet of Halibut with a Port Wine, Tomato & Butter Sauce \$40++
- > 8 oz. New York Striploin Steak with Sautéed Mushrooms \$42++
- > 8 oz. Beef Tenderloin topped with Peppercorn Sauce \$45++
- > Half Rack of Lamb with Rosemary Dijon Sundried Tomatoes \$45++

All Entrees will be served with Chef's Choice of Starch and Seasonal Vegetables

Dessert Selections (Choose one)

- > New York Style Cheesecake with Raspberry or Caramel Sauce
- > Carrot Cake with Cream Cheese Frosting
- > Decadent Chocolate Brownie with Vanilla Bean Ice Cream
- > Chocolate Bourbon Pecan Tart
- > Crème Brule, Plain or Flavoured
- > Mud Pie with Chocolate Sauce



Station Options

All prices are subject to HST and Gratuities

Build your own Pasta Station \$13.00 per person++

Choice of Penne or Linguini Noodles
Choice of White Wine Sauce or Red Sauce
Chef's Choice Toppings

Poutine Bar

Fresh Cut Fries
Choice of Cheese Curds or Shredded Cheese \$10.00 per person++
Beef and Chicken Gravy
Pulled Pork
All Traditional Toppings

Mashed Potato or Baked Potato Bar \$8.00 per person++

Sour Cream, Chives, Bacon
Shredded Cheese
Broccoli and Cheese Sauce

Slider Bar \$14.00 per person++

Beef Sliders
Pulled Pork
Mini Hot Dogs and Buns
Shredded Cheese
Coleslaw
All Traditional Toppings
White and Whole Wheat Buns

Antipasto and Cheese \$12.00 per person++

Domestic Cheeses, Fresh Fruit and Crackers
Traditional Antipasto Cured Meats
Marinated Olives, Roasted Red Peppers
Focaccia Bread



Cocktail Reception

All prices are subject to HST and Gratuities

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
- > Crudit  Shooters
- > Gazpacho Sips

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
- > Vegetarian Spring Rolls
- > Chicken Satays
- > Mushroom & Goat Cheese Mini Quiche
- > Mini Beef Wellingtons

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

Any Five Hors D'oeuvres Choice for \$17.50 per person ++

After Five, Add an Extra Hors D'oeuvres for \$3.50 per choice, per person++

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 ++



Host Bar Packages

All prices are subject to HST and Gratuities

The Standard Host Bar Package \$35 per person++

- 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 Wine

The Club Host Bar Package \$45 per person++

- 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 Wine

House Wine Selections:

Reds:

Creekside Estate Winery - Cabernet Merlot

Fleur de Cap – Cabernet Sauvignon

Frescobaldi – Chianti

Whites:

Long Weekend Wine Co. – Chardonnay-Pinot Grigio

Peninsula Ridge Estate Winery – Semi-Dry Riesling

Fielding Estates Winery – Unoaked Chardonnay

Premium House Wine Selections:

Reds:

H3 – Cabernet Sauvignon

Columbia Crest – Merlot

Painted Gate – Pinot Noir

Whites:

Villa Maria – Sauvignon Blanc

Lamberti – Pinot Grigio

Columbia Crest - Chardonnay

Sparkling Wine Toast:

Vieni Esates – Momenti

\$4.50 per person++

La Delizia – Prosecco

\$5.50 per person++

Kew Vineyards – Rosalie

\$6.50 per person++



Terms and Conditions

The host is responsible for the attire of his or her guests. 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 10 days prior to your event unless otherwise approved by management.

Guaranteed numbers are required 5 days in advance of the function. The guaranteed numbers will be charged unless the guest numbers increase. The seating plan must be finalized 3 days in advance. All plated menus with multiple entrée selections must be confirmed prior to the event unless otherwise agreed to with management.

Member functions require a deposit of \$300. Non-member functions require a deposit of \$500. Deposits are due upon booking event. Deposits are non-refundable.

Products and equipment brought in are the responsibility of the vendor. Arrival and departure times must be arranged through the club staff.

All prices are subject to applicable taxes, corkage fees and gratuity. 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 15% gratuity.

Alcoholic beverages will be served in strict compliance with the requirements of the Alcohol and Gaming Commission 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 15% Gratuities.

Prices are guaranteed for 60 days and subject to change thereafter.

Deposits and Final Payments may be made by Visa, MasterCard, Amex, Debit, Cheque, Cash or on account. All invoices not on a member account must be paid at the conclusion of the event.

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 is the Club responsible for locking or securing valuable items

Room Rental Rates

Main Dining Room	\$250
Fireplace Lounge	\$100
Main Bar Lounge	\$150
Club 77	\$200
Birch Room	\$75
Boardroom	\$150
Top Cameo	\$150
Lower Cameo	\$150
Both Cameo Rooms	\$250
Crystal Room	\$250



Coady Thomson
General Manager

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Leah Robertson
Head Chef

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