



WINDERMERE

Golf & Country Club

Established 1919

Event & Banquet Planner





Congratulations on your engagement and thank you for considering Windermere Golf & Country Club as the venue for your wedding celebration or special gathering. Our post & beam facility is the perfect choice for your memorable event and we await your decision with eager anticipation.

With the capacity to host a maximum of 140 guests, our spacious banquet room with its cathedral ceiling permits natural light to compliment our floor-to-ceiling windows creating a space that is both elegant and inviting. Neutral décor allows the room to be customized with flowers and linens to suit your tastes. The gracious interior is complemented by a breath-taking view of the rolling fairway, mature trees and signature green of our 18th hole.

From the dining room, three sets of French doors open onto a large flagstone patio where guests can enjoy drinks and hors d'oeuvres as they soak up the sunshine and the fresh Muskoka air. Our tent can be raised over the entire patio to remove the prospect of inclement weather impacting your celebration. Our expansive grounds offer several wonderful vistas for your bridal party photos and to-course transportation can be provided.

Dressing rooms are available for the bride and groom. We offer you the convenience of holding your rehearsal dinner at the Club if you so desire.

The service and cuisine at Windermere Golf & Country Club are exceptional. Our events and catering team will work with you to thoughtfully plan every detail of your wedding day. We have an assortment of entrée and hors d'oeuvres choices available à la carte to suit your specific needs. With an array of packages to choose from, or one that can be custom designed to satisfy your needs, our on-site staff will be close-at-hand to ensure that your wedding day wishes are flawlessly carried out.

Our all-inclusive* event consists of:

- One hour each of pre-reception and after dinner bar service
- Cocktail platters, hors d'oeuvres before dinner
- Three course family-style meal service
- Wine with dinner
- Professional uniformed bartender(s) and servers
- Complimentary meals for Photographer and DJ
- Event Co-ordinator consultation with pre-wedding food tasting
- On-site photos with transportation (photographer not included)
- Ample free parking

** Taxes and 15% gratuity are extra.*



1012 Golf Avenue, P.O. Box 65 • Windermere, Ontario P0B 1P0
Toll Free: (888) 464-4414 • Telephone: (705) 769-3381 • Fax: (705) 769-3711
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– Cocktail & Reception Items –

HORS D'OEUVRES

All hors d'oeuvre prices based on one plate of one dozen. Please inform our food and beverage manager of any inquiries, changes, or requests you may have.

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| Bocconcini & Campari_____ | \$28.00 / per dozen |
| Spring Rolls_____ | \$25.00 / per dozen |
| Spanakopita_____ | \$21.00 / per dozen |
| Prosciutto wrapped Melon_____ | \$25.00 / per dozen |
| Bruschetta_____ | \$18.00 / per dozen |
| BBQ Meatballs_____ | \$18.00 / per dozen |
| Assorted Mini Quiche_____ | \$20.00 / per dozen |
| Camembert and Strawberry on baguette_____ | \$25.00 / per dozen |
| House Smoked Salmon with Dill Cream cheese on Pumpernickel rounds_____ | \$26.00 / per dozen |
| Marinated chicken sautéed with Thai sauce_____ | \$28.00 / per dozen |
| Marinated Beef sautéed with an Asian sauce_____ | \$28.00 / per dozen |
| Tiger shrimp with Traditional cocktail sauce_____ | \$26.00 / per dozen |
| Sausage Rolls_____ | \$21.00 / per dozen |

PLATTERS

(Prices based per tray)

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|---|-----------------------------------|
| Vegetable Tray (80 – 100 ppl)_____ | \$105.00 / per platter |
| Fruit Tray (35 – 40 ppl)_____ | \$85.00 / per platter |
| Assorted Cheese Platter_____ | \$150.00 / per platter |
| Bowl of Shrimp_____ | \$26.00 / per dozen |
| Assorted Sandwich Tray (30 – 45 ppl)_____ | \$99.00 to \$145.00 / per platter |



– Event Plated Dinner Options –

All Entree selections come with Chef's choice of potato, season vegetables, baked rolls, freshly brewed coffee and tea.

STARTERS:

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|--------------------------|---------------------|
| Mixed greens salad | \$8.00 / per plate |
| Asiago Caesar salad | \$9.00 / per plate |
| Tri-Colour Quinoa salad | \$9.00 / per plate |
| Chef's daily soup | \$7.00 / per bowl |
| Crab cakes (for 2 cakes) | \$12.00 / per plate |

PLATED ENTREES:

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| Phyllo wrapped Stuffed Chicken breast with Kale blend and cream cheese Chef's choice of seasoned vegetables and roasted potato | \$29.95 |
| 7 oz Chicken supreme with a mushroom cream sauce, and chef's choice of seasoned vegetables and roasted potato | \$29.95 |
| Roast prime rib with a red wine demi glaze, choice of chef's seasoned vegetable and roasted potato | \$31.95 |
| 8 oz Grilled N.Y. Strip loin steak with a peppercorn sauce, with chef's choice of seasoned vegetable and roasted potato | \$32.95 |
| 6 oz Sirloin with seasonal root vegetables | \$29.95 |
| Fresh filet of Atlantic salmon cooked to perfection served with our house made Maple sauce | \$26.00 |
| 10 oz cut of black angus ribeye steak served with a red wine jus | \$35.00 |
| 6 oz Alberta Beef tenderloin on a red wine reduction | \$38.00 |

PLATED DESSERTS:

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| New York Cheese cake with chef's choice of sauce | \$7.00 |
| Apple pie a la mode | \$7.00 |
| Ice cream or Sorbet | \$4.00 |
| Crepes filled with french vanilla ice cream and Berry Coulis | \$7.00 |
| Flourless Chocolate Torte | \$7.00 |
| Chocolate Raspberry Tartufo | \$8.00 |



– Barbeque Buffet Dinners –

BBQ BUFFET #1 _____ \$26.95 PP (MINIMUM 20 PPL)

Chefs Choice of Two Salads
French Fries / Sweet Fries
Fresh Vegetable Crudités with Dip

Your Choice of Two of the following:

6 oz. Angus Beef Burger All Beef Hot Dog Bratwurst or Chicken Breast

Assorted Buns and Condiments
Fresh Fruit Platter
Selection of Cookies & Squares
Freshly Brewed Coffee, Decaffeinated Coffee and select Tea

BBQ BUFFET #2 _____ \$39.95 PP (MINIMUM 40 PPL)

Chef's choice of three salads
French Fries / Sweet Fries
Fresh Vegetable Crudités with Dip
Roasted Seasonal Vegetables
Baked Potato with Sour Cream and Butter
Freshly Baked Garlic Bread / Rolls

Your Choice of Two of the Following:

Fresh Herb Marinated Chicken Breast 6 oz. Top Sirloin Steak
 6 oz. Marinated Salmon 6 oz. Pork Tenderloin
 Mixed Kabobs (Pork, Chicken, Beef, or Vegetable)

Fresh Fruit Platter
Selection of Cakes & Squares
Fruit Crumble
Freshly Brewed Coffee, Decaffeinated Coffee and select Tea

Additional Choice of the Following:

(must be ordered per person for full amount of guests)

Skewer of Shrimp (4) _____ \$8.95
BBQ Pork Back Ribs _____ \$9.95



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– Event Buffet Dinner Options –

ROSSEAU LAKE DINNER BUFFET _____ \$42.95 PP (MINIMUM 40 PPL)

Assorted Rolls and Butter
Chef's Choice of three salads
Peel & Eat Shrimp with Seafood sauce
Crudités Platter / Comes with choice of Potato and Seasonal Vegetables

Please choose one of the following:

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| <input type="checkbox"/> Top Sirloin with red wine sauce | <input type="checkbox"/> Grilled Atlantic Salmon with lemon butter sauce |
| <input type="checkbox"/> Grain Fed 5 oz. Chicken Breast with mushroom cream sauce | <input type="checkbox"/> Pan Seared Rainbow Trout with wine and dill cream sauce |
| <input type="checkbox"/> Pork loin with a maple brandy sauce | |

Please choose two of the following:

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| <input type="checkbox"/> Penne Pasta tossed in rose sauce finished with seasonal vegetables and Parmesan cheese | <input type="checkbox"/> Spinach and Ricotta Cannelloni |
| <input type="checkbox"/> Vegetable Stir Fry on wild rice tossed with an Asian glaze | <input type="checkbox"/> Sliced Fruit Platter |
| <input type="checkbox"/> Ratatouille with pesto | <input type="checkbox"/> Assorted Squares and Cakes |
| | <input type="checkbox"/> Freshly brewed Coffee, Decaffeinated Coffee and select Tea |

FRONT 9 DINNER BUFFET _____ \$49.95 PP (MINIMUM 40 PPL)

Assorted Rolls and Butter
Chef's choice of three salads
Imported Cheese Platter
Sliced Tomato and Boccocini Platter
Crudités and dip
Comes with Chef's choice of Potato and seasonal vegetables

Please choose one of the following:

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| <input type="checkbox"/> Alberta Beef Tenderloin with port jus | <input type="checkbox"/> Apple and Sage Stuffed Pork Tenderloin in a light cream sauce. |
| <input type="checkbox"/> Grain Fed 7 oz. Chicken Supreme with a wild mushroom broth | <input type="checkbox"/> Beef Short Ribs tossed in a BBQ sauce and finished on the grill |
| <input type="checkbox"/> Roast leg of Lamb in rosemary infused braising reduction | <input type="checkbox"/> Roast Prime Rib of Beef / Yorkshire Pudding, au jus |

Please choose two of the following:

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| <input type="checkbox"/> Seafood Medley over rice with a Dill Cream sauce | <input type="checkbox"/> Roasted Bell Peppers stuffed with wild rice, vegetables and topped with cheddar cheese |
| <input type="checkbox"/> Panko Crusted Salmon on wild rice brushed with a Maple Glaze | <input type="checkbox"/> Stir Fry Vegetables tossed in sesame oil and soy on Rice Noodles |
| <input type="checkbox"/> Pan Seared Trout with Citrus Salsa | <input type="checkbox"/> Sliced Fruit Platter |
| <input type="checkbox"/> Corn Fried Pickerel on basmati with fresh Herb Butter | <input type="checkbox"/> Fruit Crumble |
| <input type="checkbox"/> House made Vegetarian Lasagna | <input type="checkbox"/> Assorted Cakes and Tortes |
| <input type="checkbox"/> Farfalle noodles mixed with Seasonal Vegetables and tossed in a Sun-dried Tomato Pesto | <input type="checkbox"/> Freshly brewed Coffee, Decaffeinated Coffee and select Tea |



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– Late Night Food and Beverage –

| | |
|---------------------------------|---|
| Cheese or Pepperoni Pizza _____ | \$18.00 (plus \$2.00 for each additional topping) |
| Sandwich Tray (30 ppl) _____ | \$105.00 |
| Fruit and Vegetable Tray _____ | \$85.00 |
| Coffee and Tea _____ | \$2.50 per cup |

Rentals:

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| Windermere Club House and Dining room rental _____ | \$2,500.00 |
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** Catering rental varies, please ask our food and beverage manager.*

– Catering Guidelines –

- All food and beverages consumed in the Country Club must be supplied by Windermere Golf & Country Club.
- Alcohol is to be consumed only between the hours of 11 am to 1 am.
- Prices are subject to change without notice unless confirmed within 60 days.
- A 15% service charge and applicable sales tax will be added to all food and beverage.
- A guaranteed number of guests is required 72 hours before any function. Should no guarantee be given the Club will prepare and charge for the original agreed number of guests in attendance. The group would then be charged for the larger amount of either the agreed number of guests in attendance or for the amount of guests in attendance.
- Nothing is permitted to be put onto the walls, floors, or ceiling without written permission from the Golf Course.
- A change in the room set-up within 24 hours will result in an additional charge.
- The individual in charge of the function will be responsible for any damages brought upon Windermere Golf & Country Club.
- Function room rental is subject to all applicable taxes at time of function.
- Alternate menus are always available upon request.



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