

Golf Events

2008



Dear Host

Message from the Chairman

It is with absolute pleasure that I welcome all new and returning patrons to the upcoming season with the KaneffGolf Group.

It is our mission to exceed your expectations each time you visit a KaneffGolf course. To that end, we have made some changes this year that are sure to delight you. We are offering, for the first time in the history of the golf division, the KaneffGolf Unlimited Play Membership. This reasonably-priced membership is your passport to golf anytime on any of the seven KaneffGolf tracks.

In addition, your patronage continues to be rewarded with the KaneffGolf Rewards Program. Earn points each time you golf towards complimentary rounds. If you have not yet become a Rewards member, now is the time.

Further, we continue to focus on and strengthen training in our core offerings: golf tournaments and corporate events. Our seasoned special event staff is here to help you plan your next corporate function.

I look forward to golfing at each KaneffGolf course in the 2008 season and I hope to see you out there!

Wishing you the very best,

Ignat Kaneff, LL.D. (Hon.)
Chairman,
Kaneff Group of Companies



Golf at its Best!

AWARDS AND DISTINCTIONS

Carlisle

- Honored as the Platinum Award winner (#1 Golf Course) for Best Golf Course rated by our local Flamborough Review for 2005.
- 1995 Gold Medal by Canada's Golf Course Ranking Magazine
- Toronto Life Golf Guide 2005 – 4 out of 5 stars

Century Pines

- 2003 The VP Buildings Hall of Fame Award – In recognition of excellent craftsmanship and construction of an outstanding building.
- 2005 Gold Medal – Voted the 2nd Best Golf Course by the Flamborough Community

Royal Niagara

- "Best Places to Play" Golf Digest 2004
- Favorite Golf Course Award - Niagara This Week Readers
- 2005 "Must Play" Buffalo News
- "First Class Facility" Hamilton Spectator
- "Finest Golf Experience" CTV Sportsnet



Royal Ontario

- 4 out of 5 stars – Toronto Life Golf Guide 2005



Lionhead G&CC

- Legends ranked Third Toughest in North America Golf Digest May 2000
- Masters: seventh highest slope rating GAO 2005
- Legends: "Highest Slope Rating" of 152 GAO
- 2001 Lionhead Masters ranked 4 out of 5 stars overall
- Toronto Star Bogey Man 2001 Lionhead voted best value in GTA- Toronto Star Bogey Man 2002
- Overall Legends rating: 5 out of 5 stars Toronto Star Bogey Man 2003
- Masters course was voted best hidden gem in In the city Toronto Star 2004
- Legends rated #1 in their ranking of "Ontario's 20 Highest Course Ratings" and "Ontario's 20 Highest Slope Ratings". RCGA
- Golf Digest Best Places to Play 2004 Lionhead receives 5 out of 5 stars



Breakfast Options

The Regal Get Up and Go

\$4.95

Please choose one of the following

To accompany your coffee or tea and Coffee Cake:

Freshly baked Muffin, Danish, Croissant, or a Scone

Served with preserves & butter



The Crown Continental

\$8.95

Assorted Chilled Fruit Juices

(Orange, Apple and Cranberry)

Assortment of Breakfast Breads and Pastries

Served with Fruit Preserves and Fresh Dairy Butter

Freshly Brewed Coffee

Selection of Teas



The Royal Breakfast

\$14.95

Assorted Chilled Fruit Juices

(Orange, Apple and Cranberry)

Country Fresh Scrambled Egg Gratin

Maple Smoked Bacon and Sausage Links

Homefried Potatoes

Assortment of Breakfast Breads and Pastries

Served with Fruit Preserves and Fresh Dairy Butter

Freshly Brewed Coffee & Selection of Teas

(Minimum 20 people)



Enhancements

Fresh Fruit Skewers \$3.95

Assorted Yogurt with Granola \$1.95

Eggs Benedict \$2.95 (substitution)

Breakfast Quiche \$2.95 (substitution)

Sliced Fresh Fruit \$2.95

Roasted Roma Tomatoes \$1.95

French toast or Pancakes or Waffles \$2.95

Fresh Squeezed Juices \$1.75

(Prices are per person and subject to GST, PST and 15% Gratuity)

BBQ Lunches

The Birdie

\$8

Guests will have the choice of:

Hamburger, Hotdog or Sausage

Buffet will include: Traditional Garnishes and choice of a Pop or Water

The Eagle

\$14.95

Guests will have the choice of:

Hamburger, Hotdog or Sausage

Buffet will include:

Mixed Greens with choice of dressings

Coleslaw, Potato Salad, Traditional Garnishes

Whole Fresh Fruit & Home Baked Cookies

Includes pop or water

The Albatross

\$17.95

Guests will have the choice of:

Hamburger, Italian Sausage & Chicken Breast

Buffet will include:

Mixed Greens with choice of dressings, Potato Salad, Coleslaw,

Traditional Garnishes, Potato Chips, Whole Fresh Fruit

Home Baked Cookies and Mini Pastries and choice

of a Pop or Water

The Signature BBQ

\$21.95

Guests will have the choice of:

6oz Striploin Steak Sandwich

Grilled Chicken and Sausage with Sautéed Peppers & Onions

Buffet will include: Same cold components as The Albatross Buffet, choice of a Pop or Water



(Prices are per person and subject to GST, PST and 15% Gratuity)

Buffet Lunches

The Mulligan Boxed Lunch

\$11.95

Box Lunch will include:

Fresh Deli Sandwich, Home Baked Cookies
Apple or Banana, Pop or Juice

Enhance your Box Lunch for

\$2 per person

Substitute the Sandwich with a Deli Wrap



The Bunker Build Your Own Buffet

\$8.95

Assorted Cold Cuts and Sandwich Fillings
Variety of Hearth Baked Loaves, Croissants
and Flavoured Wraps, Imported Mustards
Emmenthal and Cheddar, Sliced Field Tomatoes,
Onions, Lettuce, Kosher Dills, Banana Peppers, Mayo
(Minimum 20 people)



Hot Filling Enhancements:

\$4.95 per item

Meatballs, Taco, Souvlaki, Smoked Meat
Fajita, Veal Cutlet



See our list of Enhancements to add to your buffet

(Prices are per person and subject to GST, PST and 15% Gratuity)

Buffet Dinners

The Lion's Buffet to include:
 Assorted Rolls, Loaves with Dairy Butter
 Greens with Three Dressings
 Tuscany Bean Salad, Redskin Potato Salad & Coleslaw

The Lion's Den Buffet

\$25.95
 Oven Roasted Chicken,
 Rice Pilaf, Vegetable Medley,
 Vegetarian Pasta,
 Roast Medallions of Striploin Au Jus
 Home Baked Cookies and Melon,
 Coffee & Tea

The Lion's Paw Buffet

\$30.95
 Carved Roast Prime Rib with au jus and Horseradish
 Relish / Crudités Platter
 Vegetarian Pasta
 Medley of Seasonal Vegetables and Roast Potato
 Assortment of Tortes, Cakes, Pies and Squares
 Coffee & Tea

The Lion's Mane Buffet

\$38.95
 Choose one of the following BBQ Options:

- 10oz. New York Striploin Steak
- 10oz. Choice Veal Chop
- BBQ Pork Back Ribs
- Pork Crown Roast
- Salmon Filet
- Chicken Breast and Back Ribs

Relish / Crudités Platter, Baked Potato and Corn on the Cob
 Assorted Tortes, Cakes, Pies, and Squares, Coffee & Tea



See our list of Enhancements to add to your buffet

(Prices are per person and subject to GST, PST and 15% Gratuity)

Lunch and Dinner Buffet

Enhancements

- Grilled Shrimp Skewer \$4.25
Peel and Eat Shrimp \$4.25
Salmon Filet \$4.25
Back Ribs \$6.95
Breast of Chicken \$4.25
(Chicken Substitution \$2.95)
Roast Leg of Lamb \$5.95
Pork Crown Roast \$3.95
Roast Turkey with Trimmings \$3.75
Honey Smoked Roast Ham \$2.95
Potato & Corn on the Cob \$2.95
Tomato and Feta Platter \$1.95
Vegetable Kebobs \$2.95
Vegetable Lasagna \$3.95
(Pasta Substitution \$1.50)
Homemade Soup \$1.95
Imported & Domestic Cheese \$2.95
European & Domestic Meat \$3.50
Grilled Vegetable Antipasto \$2.95
Assorted Delicatessen Salads (Coleslaw, Redskin Potato,
Tuscany Bean, Greek Salad, Caesar Salad) \$1.95

Desserts

- Croqu'em Bouche \$1.50
Assorted Squares \$1.95
Assorted Pies \$2.50
Fresh Sliced Fruit \$2.95
French Pastries \$2.95
Assorted Cakes and Tortes \$3.50



(Prices are per person and subject to GST, PST and 15% Gratuity)

Plated Dinners

Each Dinner Menu will Include:

Freshly Baked Dinner Rolls and Flat Breads

Choice of Soup or Salad

Medley of Seasonal Vegetables, Choice of Potato or Rice

Choice of Dessert

Freshly Brewed Coffee and Selection of Teas

Pepper Crushed Striploin Steak \$44.95

Served with a Thyme and Red Bell Pepper
Compound Butter

Air Chilled Supreme of Chicken \$41

Stuffed with a duxelle of wild mushrooms and Port and
Balsamic reduction

Rack of Lamb & Chicken \$48

with a Rosemary and Pommery mustard Glaze

Bacon Wrapped Beef Tenderloin Filet \$43.95

& Oven Roasted Cutlet of Atlantic Salmon

Accompanied by Shallot Confit & Peach Cilantro Salsa

Bacon Wrapped Beef Tenderloin Filet \$43.95

& Breast of Air Chilled Chicken

Thyme and Mustard Pan jus

Please choose one of the following to accompany your
Dinner Selection

- Roasted Tiny New Potatoes
- Baked Potato with Sour Cream and Chives
- Potatoes Au Gratin
- Braised White and Wild Rice
- Boulangere Potato

Soup or Salad as an additional Course \$5.95

(Prices are per person and subject to GST, PST and 15% Gratuity)



Plated Dinner Accompaniments

Soup Selection

- Classic Minestrone
- Consommé Brunoise
- Puree of Autumn Squash with ginger, sultanas and roasted almonds
- Wild Mushroom Bisque with Cognac and fresh Rosemary
- Cream of Asparagus with dill and gorgonzola

Salad Selections

- Caesar Salad

Romaine hearts tossed in a creamy garlic dressing and topped with oven roasted croutons

- Summer Berry

Baby greens and seasonal local berries and house vinaigrette

- Kaneff Garden Greens

Watercress, radicchio, and sweet baby lettuces topped with traditional garnish and finished with a house dressing

- Greek Salad

Romaine and radicchio garnished with marinated red onion, charred peppers and feta cheese dressed with lemon oregano vinaigrette

Dessert Selections

- Ginger Tulip Cup

overflowing with fresh berries drizzled with a Grand Marnier and vanilla bean cream

- Chocolate Lattice

filled with white chocolate mousse & berries

- New York Style Cheesecake

surrounded by an extreme chocolate sauce

- Apple & Pear Hollandaise Tartlet

garnished with fruits and coulis

- Passion Fruit Charlotte

light passion fruit mousse nestled between layers of sponge cake



