



2012 Meeting & Special Event Menus



From Our Chef

It is my privilege to extend an outstanding dining experience, with menus which are distinct in both selection and pricing. I am committed to using only ingredients which are of the finest quality. Each selection is meticulously prepared in order to provide you, the customer, with a culinary delight. Every dish receives personal attention, from start to finish, and you can be confident that the presentation is as significant as the taste.

If creating a customized dining masterpiece is something you are considering, we would also be pleased to prepare a menu specially suited to your taste and plans. Nothing is unattainable at Lionhead.

Grant Carson
Executive Chef

MENU

Our Catering experts will work closely with you in choosing your menu selection. Lionhead does allow food and/or beverages to be brought onsite during an event; however, it must be approved by our General Manager and Executive Chef and a corkage fee will apply. A liability form must be signed by Facilitator that releases Kaneff Corporation from any health and/or legal accountabilities. Banquet prices are subject to change without notice, and special menus may be arranged and will be priced accordingly.

GUARANTEED NUMBER

Lionhead Golf & Country Club must be notified of the guaranteed attendance at least 72 hours prior to the function date. The guaranteed number must be within 15% of the original agreement.

Lionhead prepares all banquet meals based on the guaranteed number. We will not be responsible for providing the agreed menu and seating for a number which exceeds the guarantee. In the event that the attendance is less than the guarantee, the client will pay for the guaranteed number. Due to health concerns, the client is not allowed to take extra food off premises.

ROOM RENTAL

A room rental fee is additional.

SAMPLING ALCOHOL

(Lionhead adheres strictly to all LCBO regulations)

In order for an event to bring in beverages to sample at Lionhead, the sample must be a product that Lionhead carries and purchased from the licensee at full menu price. The portion that the manufacturer purchases can only be one half the size of servings listed on the menu, or if less, the price is reduced no more than one half the menu price for the full serving. The licensee or its staff must serve the sample to the patron, and is responsible to ensure that the customer is of legal drinking age and is not served to a point of intoxication. For more information on this or any other LCBO regulations please refer to www.lcbo.com.

ENTERTAINMENT

Lionhead Golf & Country Club must be advised of all entertainment being provided by the customer for their function. Also, please advise us as to the delivery time of any equipment, which is being used at your function. A Socan fee will be added to all functions having a dance with their event. This charge is levied by SOCAN (Society of Composers, Authors and Music Publishers of Canada).

DEPOSITS

Your deposit is due no later than seven (7) days after tentatively booking the room(s). In the event of a cancellation the deposit is non-refundable. If deposit has not been received by the due date, Lionhead has the right to release the space.

WEDDING & SOCIAL FUNCTION POLICIES

Clients are provided with an estimate of their expenditure one month prior to the function. Lionhead Golf & Country Club must receive payment of this amount one week prior to the function, either by cash or certified cheque. An itemized invoice will be forwarded following the event.

BREAKFAST

Continental

\$11.50

Chilled Apple, Grapefruit, Orange and Cranberry Juices
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and Fresh Dairy Butter
Freshly Brewed Coffee and Selection of Teas

Health Breakfast

\$12.85

Chilled Apple, Grapefruit, Orange and Cranberry Juices
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and Fresh Dairy Butter
Seasonal Fruit Segments accompanied by
Natural Yogurt, Dried Fruit and Nut Muesli
Freshly Brewed Coffee and Selection of Teas

Traditional

\$17.50

Chilled Apple, Grapefruit, Orange and Cranberry Juices
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and Fresh Dairy Butter
Country Fresh Scrambled Egg Gratin
Maple Smoked Bacon and Sausage Links
Homefried Potatoes
Freshly Brewed Coffee and Selection of Teas
(Minimum 15 people)

Executive Continental

\$15.95

Freshly Squeezed Orange and Grapefruit Juices
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and Fresh Dairy Butter
Fresh Seasonal Fruit Skewers
Freshly Brewed Coffee and Selection of Teas

Get Up and Go

\$9.25

Blueberry Scones and Coffee Cake
Served with Fruit Preserves and Fresh Dairy Butter
Freshly Brewed Coffee and Selection of Teas

*Prices are exclusive of applicable taxes and gratuities.
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LUNCH BUFFETS

All Buffets Include:

Freshly Baked Rolls, Loaves with Butter

Selection of Assorted Squares

Freshly Brewed Coffee and Selection of Teas

Four (4) of the following salads:

- Traditional Caesar
- Five Bean Salad
- Oil & Vinegar Coleslaw
- Mediterranean Seven Grain Salad
- Lionhead Mixed Greens
- Potato Salad
- Pasta Salad

Build Your Own Buffet (Minimum 16 people) **\$22.25**

Assorted Cold Cuts and Sandwich Fillings

Variety of Hearth Baked Rolls, Loaves, Croissants and Flavoured Wraps

Imported Mustards, Emmenthal and Cheddar Slices

Shredded Lettuce, Sliced Field Tomatoes And Kosher Dills, Whole Fresh Fruit

Build on Additional Items (prices per person)

- Sloppy Joes \$2.95
- Beef Tacos \$3.95
- Chicken Souvlaki \$4.25
- Grilled Vegetable Antipasto \$2.95

Fresh Sliced Brisket of Beef (Minimum 16 people) **\$23.75**

Assortment of Kaisers and Rye Breads

Imported Mustards and Sliced Emmenthal

Sauerkraut, Kosher Dills and Banana Pepper Rings

Tijuana Chicken **\$24.25**

Grilled Breast of Chicken Smothered with an Apricot Mole Sauce and Glazed with a Jalapeno Havarti Served with Mexican Style Rice and, Medley of Seasonal Vegetables

Sweet & Sour Pork **\$25.75**

Crispy Pork Tossed in an Orange Chile and Lime Sauce Served with Mushroom

Fried Rice And Chinese Vegetables

Substitute Pork with Chicken: Additional \$1.50 per person

Rigatoni with Smoked Chicken Sausage **\$24.50**

Fresh Tri Colour Rigatoni Served with our Signature Smoked Chicken and Shiitake Mushroom Sausage, Grilled Vegetables Tossed in a Tomato Basil Sauce

Veal Cutlets (16 people or less will be plated) **\$25.75**

Dipped in Egg and Parmesan Covered with Tomato Sauce and Provolone

Served with Basil and Garlic Noodles and Jump Fried Zucchini

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Lionhead Dinner Buffet (Minimum 60 people)

\$42.00

Assorted Rolls and Loaves, Dairy Butter
Traditional Crudite Platter with Various Dips
Mediterranean Seven Grain Salad, Potato Salad
Oil & Vinegar Coleslaw, Five Bean Salad
Pasta Salad, Lionhead Mixed Greens With Three Dressings

Hot Items

Hip of Beef with Mini Kaisers and Condiments
Honey Mustard Crusted Chicken
Baked Vegetable Lasagna
Roasted New Potatoes
Medley of Seasonal Vegetables

Desserts

Assortment of Cakes
Fresh Fruit Cocktail
Freshly Brewed Coffee and Selection of Teas

Gourmet Dinner Buffet (Minimum 80 people)

\$63.85

Assorted Fresh Breads, Rolls and Flat Breads with Dairy Butter
Traditional Crudite Platter with Various Dips
Traditional Caesar Salad, Lionhead Mescalun Greens With Choice of Dressing
Three Potato Salad, Charred Corn, Black Bean And Smoked Chicken Salad
Greek Salad, Salad Nicoise, Chilled Seafood Ceviche
Grilled Vegetable Antipasto Platter
Shrimp Pyramid, Smoked Salmon and Sushi Platter
Decorated Meat Platter and Condiments

Hot Items

Carved Roast Prime Rib
Air Chilled Chicken Breast with a Pommery Cream Sauce
Oven Roasted Atlantic Salmon a top Braised Nappa and Bok Choy
Penne Noddles tossed with Pesto and Grilled Woodland Mushrooms
Roasted Chateau Potatoes
Fresh Medley of Seasonal Vegetables

Dessert Items

Assorted Truffles and Petit Fours, Fresh Sliced Fruit Mirror
Assorted Cakes and Flans, English Trifle
Croqu'em Bouche, Domestic and Imported Cheese Board
Freshly Brewed Coffee and Selection of Teas

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PLATED DINNERS

All Plated Dinners Include:

Freshly Baked Dinner Rolls and Flat Breads with butter

Choice of Soup or Salad

Entrée served with Medley of Seasonal Vegetables and your choice of Starch

Choice of Dessert

Freshly Brewed Coffee and Selection of Teas

(see page 7 for selections)

Roast Prime Rib Tender Roast of Albertan Beef (Minimum 16 people) **\$47.50**

Served with Yorkshire Pudding and an Herb Jus

Pepper Crushed Roast Striploin (Minimum 16 people) **\$44.25**

Served with a Five Peppercorn Sauce

10oz. Grilled Canadian AAA Striploin **\$48.75**

Basted with Montpellier Butter and Served with a Trio of Mushrooms

Stuffed Grain Fed Chicken **\$42.65**

Lightly Breaded and Stuffed with Spinach Leaves, Ricotta and Mascarpone Cheeses Served with a Warm Tomato and Onion Relish

Bacon Wrapped Beef Tenderloin Filet and Rack of Lamb (Maximum 120 people) **\$51.95**

Served with a Roasted Garlic Puree and Rosemary Jus

Bacon Wrapped Beef Tenderloin Filet and Breast of Chicken **\$45.95**

Served with Wild Mushrooms, Caramelized Onions and Finished with Whole Grain Mustard and Port

Bacon Wrapped Beef Tenderloin Filet and Oven Roasted Cutlet of Atlantic Salmon **\$45.95**

Accompanied by Madagascan Pepper and Dry Riesling Watercress Cream Sauces

Supreme of Chicken And Skewer of Grilled Black Tiger Shrimp **\$46.50**

Topped with a Grilled Golden Pineapple Salsa

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Starch

Garlic and Dill Roasted Potatoes
Baked Potato with Sour Cream and Chives
Roasted Tiny New Potatoes
Braised White and Wild Rice

Soup

Classic Minestrone

Cream of Fire Roasted Plum Tomato With sharp English cheddar

Puree of Autumn Squash With ginger, sultanas and roasted almonds

Wild Mushroom Bisque With Cognac and fresh rosemary

Potato and Fennel With stilton

Cream of Asparagus Garnished with fresh parmesan cheese

*please inquire about available cold soups

Salad

Caesar Salad Romaine hearts tossed in a creamy garlic dressing & topped with oven roasted croutons

Organic Greens With air dried cranberries, walnuts and honey mustard vinaigrette

Lionhead Greens Watercress, treviso, endive and sweetbaby lettuces served with hickory-smoked bacon, sliced mushrooms, and mandarins finished with a honey-yogurt dressing

Tomato and Cucumber Salad Served on a bed of bibb lettuce, topped with fennel, shaved parmesan and drizzled with a sundried tomato vinaigrette (maximum 120 people)

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

Dessert

Caramelized Sugar Nest

Overflowing with fresh seasonal berries drizzled with a Grand Marnier and vanilla bean cream

Double Chocolate Fudge Cake

Served with a Kahlua Chocolate sauce and berry coulis

Three Berry Brulee

Topped with Maple Walnut Brittle Ice Cream

Cappuccino Brownie Chunk Cheesecake

Surrounded by an extreme chocolate sauce

Deep Dish Apple Pie

Studded with toffee and caramel served with French Vanilla Ice Cream

Chocolate Terrine

White and dark mousses covered with ganache served with a strawberry coulis

Additional Appetizers

Smoked Salmon	\$10.95
With vegetable antipasto and crème fraiche	
Meat Canneloni, Cheese Canneloni	\$9.95
With two colour sauces, Parmesan cheese and green onion	
Shrimp Cocktail	\$11.95
Served with traditional cocktail sauce	
Grilled Wild Mushroom Salad	\$11.95
With baby lettuce drizzled with extra virgin olive oil and balsamic vinegar	
Antipasto Plate	\$12.95
As assortment of grilled vegetables, marinated cheeses and sliced Italian delicatessen meats	
Soup or Salad	\$6.00
As an additional course	

COCKTAIL RECEPTION

Hot Hors D'Oeuvres

Sausage Rolls	Thai Chicken Satay
Assorted Mini Quiches	Beef Tenderloin Satay with Oregano
Honey Garlic Meatballs	Spicy Vegetarian Spring Rolls
Filo Purses with Goat Cheese and Sundried Tomatoes	
\$24.95/dozen	

Assorted Cocktail Canapes

Smoked Salmon with Dill	Foie Gras
Baby Shrimp and Cilantro	Smoked Virginia Ham
Cream Cheese and Caviar	Genoa Salami
Old Cheddar and Horseradish	
\$25.95/dozen	

No Substitutions for above

Side of Smoked Salmon

Displayed with Traditional Condiments and Rye Melba (40 to 50 slices)
\$165.00

Assorted Sandwich & Flavoured Wraps

Roast Beef, Ham and Cheese, Turkey, Egg Salad, Tuna Salad
\$47.25 (40 pieces)

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Assorted Cheeseboard

Selection of Imported and Domestic Cheeses, Garnished with Grapes and Crackers
\$175.00 (Serves 50)

Crudités and Dips

Garden Fresh Vegetables served with Three Dips
~Small \$35.00 (Serves 20) ~Medium \$70.00 (Serves 40) ~Large \$100 (Serves 60)

Fresh Sliced Fruit Mirror

Assorted Fresh Fruit
~Small \$35.00 (Serves 20) ~Medium \$70.00 (Serves 40) ~Large \$100 (Serves 60)

Pyramid or Bowl of Shrimp

~100 pieces - \$219.50 ~ 50 pieces - \$109.75

Deluxe Sweet Table (Minimum 50 people)

French Pastries, Assorted Cakes and Flans, English Trifle, Croqu'em Bouche
Fresh Sliced Fruit, Freshly Brewed Coffee and Selection of Teas
\$10.95 per person

COFFEE BREAK SUGGESTIONS

Freshly Brewed Coffee and Selection of Teas

\$2.25/cup

Assorted Juices Grapefruit, Apple, Orange, Cranberry

\$15 per pitcher

Assorted Soft Drinks & Bottled Water

\$2.70 each

Assorted Bite Size Cookies

\$6.50/dozen

Assorted Danish/Muffins/Croissants

\$22.95/dozen

Assorted French Pastries

\$30.95/dozen

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