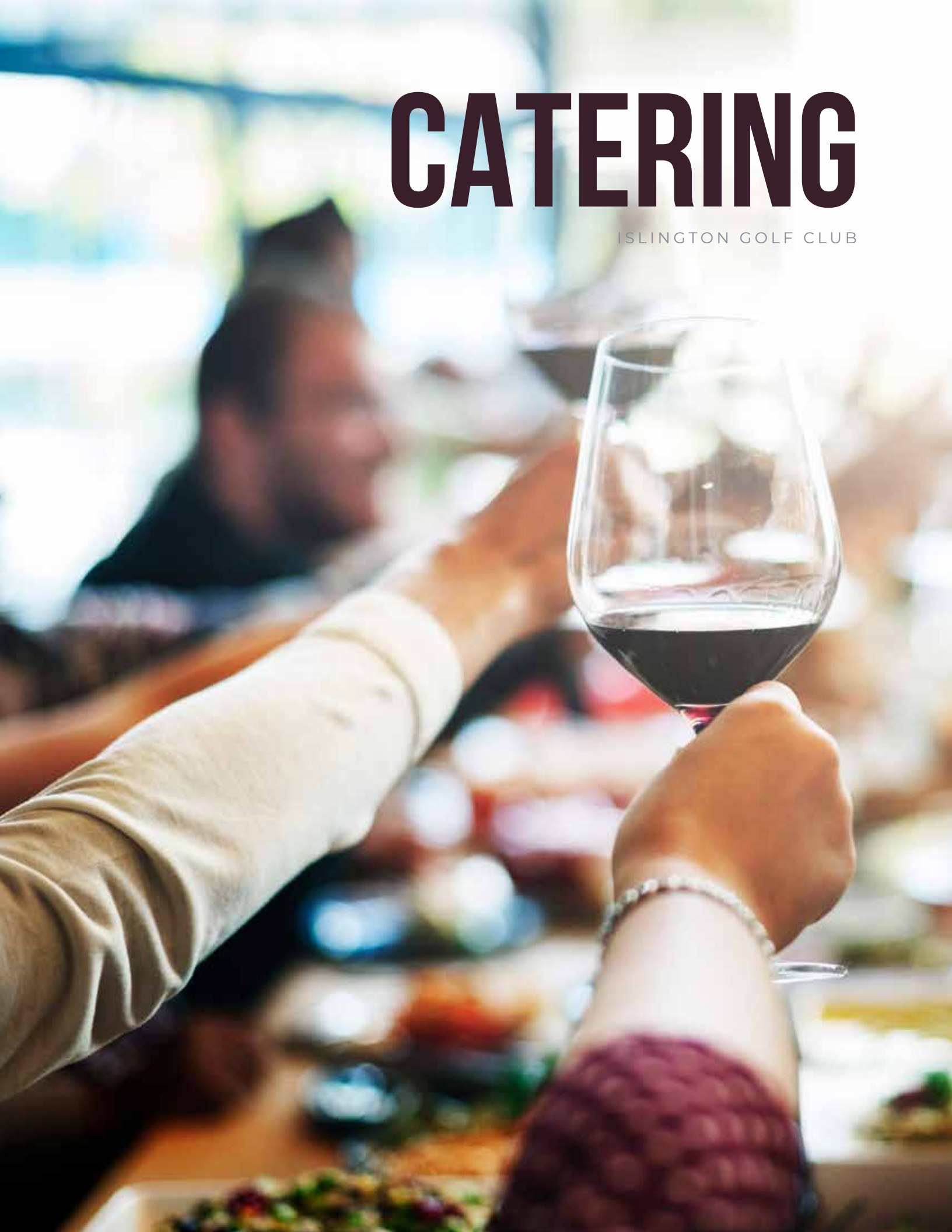


CATERING

ISLINGTON GOLF CLUB



Just minutes from Toronto's downtown, Islington Golf Club is a private club surrounded by 6500 yards of manicured golf course parkland.

Our event rooms are designed to host a wide range of social events, from meetings to conferences and wine tastings to weddings. Our spacious salon is the centrepiece of our party space. With its natural light and view across the golf course, it serves up an impressive spot for celebrations, parties, seminars and conferences. The salon accomodates up to 180 guests for a sit-down dinner and 250 for a cocktail reception, but it can also be divided into two sections for a more intimate affair.

Your corporate events have options: reserve our boardroom for your meetings or our salon for conferences and cocktail receptions. We also have everything on site to meet your audio-visual needs.

Review our Catering Package, and let's coordinate a site tour and answer any questions you have for planning your day.

Jennifer Alexander, Catering Manager

Islington Golf Club

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jennifer@islingtongolfclub.com

www.islingtongolfclub.com



*“From the details of setting up, the superb and delicious food,
to the professional service, we could not have asked for more.”*

~ Larry & Bernice



BREAKFAST BUFFET

The Classic Continental | \$16 per person | minimum 10 people

Assorted baked croissants, muffins and Danishes

Sweet butter, honey and preserves

Whole fruits

Orange and apple juices

Herbal and imported tea selection

Spitfire Roaster's regular and decaffeinated coffee

The Islington Healthy | \$22 per person | minimum 10 people

Yogurt parfait with granola and berries

Fresh sliced fruits and berries

Sliced turkey

Sliced cheese

Orange and apple juice

Herbal and imported tea selection

Spitfire Roaster's regular and decaffeinated coffee

The Golfer's Breakfast | \$26 per person | minimum 10 people

Whole fruits

Fresh baked croissants, muffins and Danishes

Scrambled eggs, aged Ontario cheddar

Sausage and bacon

Home fried potatoes

Toasts with assorted imported preserves

Orange and apple juices

Herbal and imported tea selection.

Spitfire Roaster's regular and decaffeinated coffee

BREAKFAST BUFFET

Buffet Additions

Bacon	\$4 per person
Sausage	\$4 per person
Thyme and shallow roasted mushrooms	\$4 per person
Grilled tomato	\$4 per person
Maple baked beans	\$4 per person
Canadian peameal bacon	\$4 per person
Banana breakfast loaf (serves 8)	\$3 per person
Lemon cranberry breakfast loaf (serves 8)	\$3 per person
Brioche French toast Ontario maple syrup	\$4 per person
Buttermilk pancakes Ontario maple syrup	\$4 per person
Steel cut oats dried cranberry, brown sugar	\$4 per person
Eggs benedict	\$5 per person
Bagels, cream cheese	\$4 each
Yogurt parfait granola and berries	\$6 each
Mini brie quiche bites	\$3 each
Chia pudding cups with blueberries, almonds, real vanilla and pure maple syrup	\$6 each
Egg 'n' muffin whole egg, ham and cheddar cheese in a toasted English muffin	\$5 each

Buffet Stations

Additional \$10 per person / minimum of 35 guests

Chef attended station for 2-hour minimum

Chef attendant \$40/hour per 35 guests

Omelet Station

Made-to-order omelets with free range eggs

With a wide variety of fresh fillings: sautéed mushrooms, cheddar cheese, roasted peppers, cherry tomatoes, Virginia ham, spring onions, sautéed spinach

Peameal Station

Carved roast peameal bacon glazed in house-made maple syrup served on a brioche bun

PLATED BREAKFAST

Golfer's Breakfast | \$22 per person | maximum 30 guests

Basket of assorted baked goods imported preserves, honey, sweet butter
Fluffy scrambled eggs with snipped garden chives
English breakfast bangers smoked bacon
Hearty home fried potatoes with peppers and onions

Assorted fresh juice
Selection of herbal and imported teas
Spitfire Roaster's regular and decaffeinated coffee

Farmer's Breakfast | \$24 per person | maximum 30 guests

Basket of assorted baked goods imported preserves, honey, sweet butter
3-piece cinnamon brioche French toast or buttermilk pancakes with candied pecans, Ontario maple syrup
Country-style farmer's sausage, smoked bacon
Hearty home fried potatoes with peppers and onions

Assorted fresh juice
Selection of herbal and imported teas
Spitfire Roaster's regular and decaffeinated coffee

The Executive Breakfast | \$26 per person | maximum 30 people

Basket of assorted baked goods imported preserves, honey, sweet butter

Eggs Florentine soft poached free-range eggs, smoked salmon, sautéed spinach, mornay sauce, toasted English muffin
or
Classic Eggs Benedict soft poached free-range eggs, Canadian back bacon, hollandaise sauce, toasted English muffin

Breakfast sausage and smoked bacon
Home fried mini potatoes
Fresh berries

Assorted fresh juice
Selection of herbal and imported teas
Spitfire Roaster's regular and decaffeinated coffee

A la Carte Additions

Buttermilk Pancakes (two pc) Ontario maple syrup	\$4 per person
Basket of Whole Fresh Fruits	\$3 per person
Yogurt Parfait granola and berries	\$6 per person
Bagels whipped cream cheese	\$4 per person
Fruit Skewer honey yogurt dip	\$5 per person

MEETING BREAKS

Opening Day assorted croissants, danishes and muffins	\$14 per person
On Par assorted house baked cookies	\$12 per person
The Back Nine assorted nuts and trail mix	\$15 per person
Game Day paprika-spiced kettle chips	\$12 per person
On the Fairway international and domestic cheese, dried fruits, crackers	\$21 per person

Includes freshly brewed coffee (regular and decaf) and a selection of fine teas



LUNCH

Chef's Soup of the Day

Salads (choose 2)

Mixed Green Salad cherry tomatoes, cucumber, white balsamic vinaigrette

Red Cabbage Slaw peppers, carrot, creamy dressing

Mini White Potato Salad boiled eggs, pommery mustard, celery, buttermilk dressing

Baby Arugula Salad shaved fennel, pecans, orange, red wine vinaigrette

Classic Caesar Salad romaine heart, bacon, croutons, Caesar dressing

Baby Carrot and Quinoa Salad arugula, sultana, toasted almond, maple vinaigrette

Finger Sandwiches (choose 4 fillings)

\$30 per person | minimum 25 guests

Virginia Ham and Cheddar

Roast Beef

Smoked Turkey

Grilled Vegetable and Goat Cheese

Tuna Salad

Cucumber and Cream Cheese

Egg Salad

Deli Sandwich Board (choose 3 fillings)

\$34 per person | minimum 25 guests

Montreal smoked meat pommery mustard, sauerkraut

Roast beef, horseradish mayo

Smoked turkey apple slaw

Grilled portobello hummus, roasted onion

Ham and brie mayo

Pesto roasted vegetable

Gourmet Sandwiches (choose 3 fillings)

\$38 per person | minimum 25 guests

Sandwiches filled with arugula, tomato, gouda on baguette:

BBQ Pulled Pork

Cajun Grilled Chicken

Pesto Roasted Vegetable

Grilled Steak

Calabrese Salami

Prosciutto Mustard, Roasted Pepper

Chef's Selection of Mini Desserts and Pastries

A selection of herbal and imported teas

Spitfire Roaster's regular and decaffeinated coffee

LUNCH BUFFET

Chef's Soup of The Day

Artisan breads and butter

Salads (choose 2)

Mixed Green Salad cherry tomatoes, cucumber, white balsamic vinaigrette

Red Cabbage Slaw peppers, carrot, creamy dressing

Mini White Potato Salad boiled eggs, pommery mustard, celery, buttermilk dressing

Baby Arugula Salad shaved fennel, pecans, orange, red wine vinaigrette

Classic Caesar Salad romaine heart, bacon, croutons, Caesar dressing

Baby Carrot and Quinoa Salad arugula, sultana, toasted almond, maple vinaigrette

Hot Entrées (choose 1)

All entrées are served with chef's choice of starch and vegetables

Pan-seared Salmon Filet tomato fennel stew

Roasted Chicken Supreme wild mushroom demi

Hot Italian Sausage caramelized onion

Roasted Beef Striploin peppercorn jus

Add another protein for \$10 per person

Pastas (choose 1)

Cheese and Spinach Cannelloni ricotta, tomato sauce

Truffle Mac and Cheese cheddar cream

Penne Arrabiata spicy tomato sauce, roasted vegetable

Chef's Selection of Mini Desserts and Pastries

A selection of herbal and imported teas

Spitfire Roaster's regular and decaffeinated coffee

\$42 per person | Minimum 25 people

Buffet Upgrades

Mustard Crusted Pork Loin apple chutney	\$10 per person
Pan Seared Halibut citrus cream, blistered tomato	\$20 per person
Beef Short Ribs Port wine reduction	\$15 per person
Lake Huron Whitefish fried capers, brown butter	\$12 per person
Chicken Cacciatore tomato, pepper, white wine stew	\$9 per person
Grilled Lemongrass Chicken scallions	\$9 per person
Beef Stew red wine, mushrooms, caramelized onion	\$10 per person
BBQ Pork Ribs smoked BBQ sauce	\$11 per person
Cheese Board selection of cheeses, preserves, fruits	\$10 per person
Fruit Platter selection of fruits and berries	\$7 per person

PLATED LUNCH

Soup or Salad (choose 1)

- Cream of Tomato basil sour cream, croutons
- Roasted Sweet Potato, coconut cream paprika oil
- Potato and Leek crispy onion
- Cream of Mushroom croutons
- Green Salad cherry tomato, cucumber, white balsamic vinaigrette
- Caesar Salad croutons, bacon, homemade Caesar dressing
- Baby Arugula Salad shaved fennel, pecans, orange, red wine vinaigrette

Entrées (choose 2)

Served with whipped potato and market vegetables

- Grilled Striploin Steak Port reduction
- Pan Seared Salmon dill cream
- Roasted Chicken Breast rosemary lemon jus

3rd entrée choice add \$10 per person

Protein Substitutions

- Rack of Lamb \$18 per person
- Pork Loin \$10 per person
- Seared Steelhead Trout \$12 per person
- Cornish Hen \$14 per person
- Grilled Beef Tenderloin \$18 per person

Desserts (choose 1)

- Strawberry Cheesecake macerated berries
- Flourless Chocolate Cake Chantilly cream
- Nutella Tiramisu Dome mixed berries

A selection of herbal and imported teas
Spitfire Roaster's regular and decaffeinated coffee

\$48 per person

DINNER BUFFET

Chef's Soup of the Day

Artisan breads and butter

Salads (choose 2)

Add a third salad for \$5 per person

Mixed Green Salad cherry tomatoes, cucumber, white balsamic vinaigrette

Baby Arugula Salad shaved fennel, pecans, orange, red wine vinaigrette

Classic Caesar Salad romaine heart, bacon, croutons, Caesar dressing

Baby Carrot and Quinoa Salad arugula, sultana, toasted almond, maple vinaigrette

Caprese plum tomato, bocconcini, pesto, balsamic

Baby Spinach Salad roasted sweet potato, dried cranberry, pumpkin seed, white balsamic vinaigrette

Hot Entrées (choose 2)

All entrées served with chef's choice of starch and vegetables

Pan Seared Salmon Filet lemon cream

Roasted Chicken Supreme rosemary thyme reduction

Pork Tenderloin caramelized onion, Dijon demi

Peppercorn Crusted Tenderloin Madeira jus

Roasted Cornish Hen wild mushroom demi

Duck Confit orange reduction

Braised Beef Cheeks carrots

Pan Seared Halibut citrus cream, blistered tomato

Mustard Crusted Pork Loin apple chutney

Seared Branzino caper brown butter

Pastas (choose 1)

Smoked Turkey Penne sundried tomato, broccoli, olive oil, parmesan

Truffle Mac and Cheese cheddar cream

Penne Arrabiata spicy tomato sauce, roasted vegetable

Ricotta and Spinach Agnolotti butternut squash cream

Mushroom Agnolotti thyme cream

Cheese and Spinach Cannelloni ricotta, tomato sauce

Chef's Selection of Mini Desserts and Pastries

Selection of herbal and imported teas

Spitfire Roaster's regular and decaffeinated coffee

\$75 per person | Minimum 25 people

Buffet Add-ons

Cheese Board selection of cheeses, preserves, fruits \$12 per person

Charcuterie Board selection of cured meats, mustard \$11 per person

Fruit Platter selection of fruits and berries \$7 per person

Crudité selection of vegetables and buttermilk dip \$7 per person

PLATED DINNER

Appetizers

Maple Cinnamon Butternut Squash Soup roasted wild mushroom, crispy onion
 Cream of Mushroom Boursin crostini
 Roasted and Pickled Beet Salad orange, goat cheese, mint oil
 Caesar Salad croutons, bacon, homemade Caesar dressing
 Baby Arugula Salad shaved fennel, pecans, orange, red wine vinaigrette
 Smoked Trout crostini, pickled onion
 Poached Shrimp cocktail sauce, pickled fennel

Starch (choose 1)

Truffle Mashed Potato
 Tomato Saffron Pilaf
 Lemon Chive Crushed Potato

Entrées (choose 2)

Served with market vegetables

Roasted Beef Tenderloin peppercorn jus
 Pan-seared Salmon tomato chutney
 Seared Cornish Hen rosemary lemon jus
 Roasted Halibut citrus beurre blanc
 Cola-braised Beef Short Rib natural reduction
 Roasted Chicken Supreme honey-rosemary glaze
 Duck Confit orange reduction
 Cauliflower Steak (vegan) sumac roasted cauliflower, ratatouille
 Butter Chick Peas (vegetarian) chicken peas cooked in Indian butter sauce, wilted spinach, basmati

3rd entrée choice add \$10 per person

Desserts (choose 1)

Layered Flourless Chocolate Cake macerated berries
 Pistachio Cake raspberry coulis
 Opera Cake Chantilly cream
 Café Latte Tort cinnamon cream
 Lemon Meringue Tart raspberry sauce
 Chocolate Raspberry Heart mango sauce

A selection of herbal and imported teas
 Spitfire Roaster's regular and decaffeinated coffee

<p>3 Courses (1 appetizer, 2 entrées, 1 dessert) \$78 per person 4 Courses (2 appetizers, 2 entrées, 1 dessert) \$85 per person</p>
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HORS D'OEUVRES

Cold

Salmon Tartar flatbread	\$54 per dozen
Caprese Skewer pesto	\$42 per dozen
Cajun Shrimp tomatillo gazpacho	\$54 per dozen
Roasted Heirloom Carrot garlic crema, toasted almond	\$42 per dozen
Smoked Trout crostini	\$48 per dozen

Hot

Beef Slider, Cheddar aioli	\$48 per dozen
Vegetable Spring Rolls plum sauce	\$42 per dozen
Mushroom Arancini truffle mayo	\$45 per dozen
Lentil and Corn Croquette pineapple salsa	\$45 per dozen
Brie Quiche blistered tomato	\$42 per dozen
Mini Chicken Wellington	\$48 per dozen
Coconut Shrimp	\$48 per dozen
Crab Croquette spicy mayo	\$52 per dozen

Asian-inspired

Korean Short Rib Skewer soy glaze	\$48 per dozen
Chicken Yakitori wasabi mayo	\$45 per dozen
Vegetable Potsticker, sweet chili	\$42 per dozen
Harkow sweet soy	\$48 per dozen
Vegetable Rice Paper Rolls ponzu	\$42 per dozen

Sweets

Macarons	\$54 per dozen
Petite Fours	\$54 per dozen

Chef's Choice Hors d'Oeuvres

\$40 per dozen

PLATTERS

Antipasto Platter cured meats, cheese, marinated vegetables, pickles, olives	\$18 per person
Artisanal Cheese Board crackers, apple mostarda	\$21 per person
Charcuterie Board flat breads, Pommery mustard	\$18 per person
Sliced Fruits	\$10 per person
Cookies	\$2.50 per piece

Finger sandwich platter \$48 | 30 pcs per platter
egg salad, grilled vegetable and hummus, ham and cheddar, smoked turkey and gruyere

High Tea | minimum 25 guests \$34 per person
Finger Sandwiches (smoked salmon, cucumber and cream cheese, egg salad, smoked turkey and Swiss)
Sweets (assorted petite fours, buttermilk scones, preserves)
Selection of Fine Teas (regular and decaf coffee also available)

HIGH TEA

Finger Sandwiches (based on 1 set per person)

- Smoked Salmon
- Cucumber and cream cheese
- Egg salad
- Smoked turkey and Swiss

Sweets

- Assorted Petite Fours
- Buttermilk Scones
- Preserves

Teas

- Selection of Fine Teas
(Regular and Decaf Coffee also Available)

\$34 per person | minimum 25 guests



CELEBRATION OF LIFE

Finger Sandwiches (based on 1 set per person)

Virginia ham and cheddar
Roast beef and Swiss
Grilled vegetable and goat cheese
Tuna salad

Cheese Board

Canadian and International Cheese, Dried Fruits, Berries, Crackers

Crudit  and Dip

Assorted Vegetables, Hummus, Ranch

Selection of Mini Desserts (based on 1 piece per person)

Mini Tarts and Petite Fours

Sliced Fruits

Assorted Fruits and Berries

Selection of herbal and imported teas,
Spitfire Roaster's regular and decaffeinated coffee

\$42 per person | minimum 25 guests



DRESS CODE

The Club strives for a smart, casual dress code environment consistent with private club standards.

The following are acceptable:

- Tailored, casual country-club attire
- Golf attire
- Smart denim or jeans in all areas

The following are not acceptable:

- Frayed, ripped, cutoffs or distressed jeans
- T-shirts
- Sweatshirts with hoods, or slogans, numbers, and names that are not golf related
- Exercise wear, leggings or tights, yoga-type pants, jogging pants, short shorts
- Gentlemen's hats in the clubhouse

