

ISLINGTON GOLF CLUB

CATERING & EVENTS



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.

Julie Stull, Catering Manager

Islington Golf Club

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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 | \$19 per person | minimum 10 people

Assorted baked croissants, muffins and Danishes
Sweet butter, honey and preserves
Whole fruits (*Upgrade to sliced fruit +\$6*)
Orange and apple juices
Herbal and imported tea selection
Spitfire Roaster's regular and decaffeinated coffee

The Islington Healthy | \$26 per person | minimum 10 people

Yogurt parfait with granola and berries
Fresh sliced fruits and berries
Sliced turkey
Sliced cheese
Orange and apple juices
Herbal and imported tea selection
Spitfire Roaster's regular and decaffeinated coffee

The Golfer's Breakfast | \$30 per person | minimum 10 people

Whole fruits (*Upgrade to sliced fruit +\$6*)
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	\$5 per person
Sausage	\$4 per person
Canadian peameal bacon	\$ 5 per person
Brioche French toast, Ontario maple syrup	\$ 5 per person
Buttermilk pancakes, Ontario maple syrup	\$ 4 per person
Waffle, Ontario maple syrup	\$ 4 per person
Eggs Benedict	\$ 7 per person
Yogurt parfait, granola and berries	\$ 6 each
Chia pudding cups with blueberries, almonds, real vanilla and pure maple syrup	\$ 6 each

Buffet Station Addons

Minimum of 20 guests

Omelet Station

\$21

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, sautéed spinach

Peameal Station

\$24

Carved peameal bacon , aioli, caramelized onion, brioche bun

PLATED BREAKFAST

Golfer's Breakfast | \$26 per person | maximum 30 guests

Basket of assorted baked goods imported preserves, honey, sweet butter
 Fluffy scrambled eggs
 Breakfast sausage, smoked bacon
 Hearty home fried potatoes

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

Farmer's Breakfast | \$28 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 | \$29 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 (2 pc) Ontario maple syrup	\$4 per person
Waffle Ontario maple syrup	\$4 per person
Yogurt Parfait granola and berries	\$5 per person
Brioche French toast (2 pc) Ontario maple syrup	\$5 per person
Sliced Fruit	\$5 per person

MEETING BREAKS

Opening Day

assorted croissants, danishes and muffins

\$14 per person

On Par

assorted house baked cookies, ice tea

\$12 per person

Game Day

chocolate chip cookies, salted peanuts, lemonade

\$16 per person

On the Fairway *(Minimum 10 people)*

international and domestic cheese, dried fruits, crackers

\$21 per person

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



LUNCH

Gourmet Sandwiches And Salads

Chef's Soup of the Day

Salads (choose 2)

Mixed Green Salad cherry tomatoes, cucumber, white balsamic vinaigrette

Tuscan Salad romaine, sundried tomato, olives, artichokes, chickpeas, red wine vinaigrette

Asian Nappa Salad red cabbage, edamame, peppers, onion, toasted cashew, crispy wonton, sesame 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

Finger Sandwiches (choose 4 fillings)

\$33 per person | minimum 25 guests

Virginia Ham and Cheddar

Roast Beef

Smoked Turkey

Grilled Vegetable and Goat Cheese

Tuna Salad

Edamame Hummus and cucumber

Egg Salad

Deli Sandwich Board (choose 3 fillings)

\$38 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)

\$42 per person | minimum 25 guests

Sandwiches filled with arugula, tomato, gouda on baguette:

BBQ Pulled Pork

Cajun Grilled Chicken

Pesto Roasted Vegetable

Grilled Steak

Italian meats

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

Tuscan Salad romaine, sundried tomato, olives, artichokes, chickpeas, red wine vinaigrette

Asian Nappa Salad red cabbage, edamame, peppers, onion, toasted cashew, crispy wonton, sesame 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

Hot Entrées (choose 2)

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

Pan Seared Salmon Filet cherry tomato salsa

Roasted Chicken Supreme wild mushroom demi

Hot Italian Sausage caramelized onion

Roasted Beef Striploin peppercorn jus

Grilled Lemongrass Chicken scallions

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

\$60 per person minimum 25 guests

Buffet Enhancements

Pan-Seared Halibut citrus cream, blistered tomato \$21 per person

Beef Short Ribs cola reduction \$23 per person

Cheese Board selection of cheeses, preserves, fruits \$18 per person

Fruit Platter selection of fruits and berries \$9 per person

PLATED LUNCH

Soup or Salad (choose 1)

Italian Fennel and 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 1)

Served with whipped potato and market vegetables

Grilled Striploin Steak port reduction

Pan-Seared Salmon dill cream

Roasted Chicken Breast rosemary lemon jus

Menu Enhancements

Rack of Lamb \$23 per person

Seared Steelhead Trout \$16 per person

Cornish Hen \$13 per person

Grilled Beef Tenderloin \$23 per person

Desserts (choose 1)

Opera Cake coffee buttercream, almond cake, coffee syrup, dark chocolate ganache, macerated berries

Hazelnut Chocolate Sable shortbread, hazelnut chocolate ganache, candied orange, chantilly cream

Mango and Passionfruit Cake almond sponge cake, pineapple confit, mango passion mousse, raspberry coulis

A selection of herbal and imported teas

Spitfire Roaster's regular and decaffeinated coffee

\$58 per person minimum 15 guests

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

Tuscan Salad romaine, sundried tomato, olives, artichokes, chickpeas, red wine vinaigrette

Asian Nappa Salad red cabbage, edamame, peppers, onion, toasted cashew, crispy wonton, sesame dressing

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

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

Caprese Plum Tomato, Bocconcini, Pesto, Balsamic

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

Pan-Seared Halibut citrus cream, blistered tomato

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

\$87 per person minimum 25 guests

Buffet Add-ons

Cheese Board selection of cheeses, preserves, fruits

\$18 per person

Charcuterie Board selection of cured meats, mustard

\$18 per person

Fruit Platter selection of fruits and berries

\$9 per person

Crudité selection of vegetables and buttermilk dip

\$9 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

Entrées (choose 1)

Served with market vegetables

Starch (choose 1)

Truffle Mashed Potato
 Tomato Saffron Pilaf
 Lemon Chive Crushed Potato

Protein (choose 1)

(add another protein for \$10)

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

Desserts (choose 1)

Opera Cake coffee buttercream, almond cake, coffee syrup, dark chocolate ganache, macerated berries
 Lemon Meringue Tart tangy lemon curd, Italian meringue, fresh berries
 Hazelnut Chocolate Sable shortbread, hazelnut chocolate ganache, candied orange, chantilly cream
 Mango and Passionfruit Cake almond sponge cake, pineapple confit, mango passion mousse, raspberry coulis

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

<p>3 Courses (1 appetizer, 1 entrée, 1 dessert) \$80 per person minimum 15 guests 4 Courses (2 appetizers, 1 entrée, 1 dessert) \$80 per person minimum 15 guests</p>
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HORS D'OEUVRES

Cold

Caprese Skewer pesto	\$45 per dozen
Trout tartar sesame cracker	\$54 per dozen
Cajun Shrimp roasted tomatillo gazpacho	\$60 per dozen
Prosciutto wrapped asparagus parmesan	\$54 per dozen
Smoked Salmon crostini	\$54 per dozen

Hot

Beef Slider cheddar, pickles, aioli	\$54 per dozen
Mushroom Arancini garlic aioli	\$48 per dozen
Vegetable Spring Rolls plum sauce	\$45 per dozen
Brie Quiche blistered tomato	\$48 per dozen
Mushroom Turnovers spicy mayo	\$48 per dozen
Coconut Shrimp	\$54 per dozen
Mini Chicken Wellington garlic 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
Korean fried chicken skewers Gochujang BBQ	\$48 per dozen

Sweets

Macarons	\$57 per dozen
Petite Fours	\$57 per dozen
Dessert Squares	\$48 per dozen
Cookies	\$42 per dozen

Platters

Antipasto Platter cured meats, select cheese, marinated vegetables, preserves	\$26 per person
Sliced Fruits	\$10 per person
Finger sandwiches	\$24 per dozen
Egg salad, ham and cheddar, edamame hummus and cucumber, smoked turkey and gruyere	

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

Crudité 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

\$48 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







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