

*Your Wedding*



*At St. George's Golf & Country Club*

# Plan your Wedding

Our unmatched all-inclusive service provides you with custom menu planning, guidance and expertise from our event team and exceptional service from our dedicated staff.

- Dinner Buffet with Wine Service
- One Hour Cocktail Reception with Passed Hors d'oeuvres, 3 Pieces Per Person
- Standard 5 hour Host Bar: One Hour Pre Dinner Reception and Four Hour after Dinner Bar
- One Glass of Sparkling Wine for Toasting
- Late Night Coffee and Tea Service

Additional Items included are:

- On Site Guest Parking
- Reception Room Rental Fees
- Banquet Tables and Chairs, White Floor Length Table Cloths and Napkins
- Complete Place Settings and 3 Votive Tea Candles per Table
- Onsite Event Coordinator and Bridal Hostess
- Access in and around the clubhouse for photographs
- Referral Service to Help Complete your Wedding Plans

All Menu Items Listed are Priced Per Person. Prices are Subject to 13% HST and 20% Operations Fee.  
Prices are Subject to Change Without Notice.





# Buffet

Country Bread Basket and Butter

## Cold Plates

Shaved Prosciutto, Sundried Tomatoes, Artichokes, Bocconcini, Marinated  
Button Mushrooms,  
Cheese and Olives served with Herb Baguettes  
Organic Greens with House Made Dressing  
Mediterranean Couscous Salad

## Hot Items

Grilled Salmon with Honey Mustard Herb Crust  
Herb Roasted Chicken  
Sweet Potato Agnolotti with Wilted Spinach and Creamy Gorgonzola Sauce  
Chef's Medley of Seasonal Vegetables

## Dessert Selection

Sliced Fresh Seasonal Fruits  
Assorted Mini Pastries, Tarts and Cookies  
Coffee, Decaffeinated Coffee and Tea

**\$196 per Person**



# Buffet

## Country Bread Basket

### Salad Selection

Sliced Tomato with Balsamic Reduction and Fresh Basil

Traditional Greek topped with Kalamata Olives and Crumbled Feta Cheese

Medley of Organic Greens with Sliced Sweet Peppers and Cucumber  
with Raspberry Dressing

Grilled Portobello Mushrooms on Baby Arugula with Pesto Vinaigrette

### Cold Platters

Selection of Sliced Smoked and Cured Meats with Imported Mustards and Pickles

Platter of Crisp Garden Vegetables with Spiced Olives, Artichoke  
and Homemade Dips

### Hot Entrees

Roast Prime Rib of Beef served with Onion Gravy, Yorkshire Pudding  
and Creamed Horseradish

Grilled Fillet of Salmon with a Grainy Mustard Pecan Crust

Sweet Potato Agnolotti with Wilted Spinach and Creamy Gorgonzola Sauce

Rosemary Roast Potatoes

Chef's Medley of Seasonal Vegetables

### Desserts

Mini Tarts, Cookies, Squares and Pastries

Selection of Sliced Fruit and Berries

Regular and Decaffeinated Coffee or Tea

**\$207 per Person**