

SAND POINT GOLF COURSE
Wedding Menus



SAND POINT
— GOLF COURSE —

Cocktail Hour & Reception

MINIMUM 3 Dozen Per Selection

PASSED HOR D'OEUVRES PACKAGES

Chef inspired seasonal butler-style hors d'oeuvres. \$5.95 (3 per guest)

Chef inspired seasonal butler-style hors d'oeuvres. \$9.95 (5 per guest)

COLD HORS D'OEUVRES

- Caprese Lollipop: *marinated cherry tomatoes, herbed bocconcini cheese, balsamic glaze*
- BLT Deviled Eggs: *poached eggs, garlic aioli, tomato bruschetta, black pepper bacon*
- Personal Veggie & Dip: *mini mason jars, farm fresh vegetables, signature ranch dip*
- Pumpernickel Spinach Bites: *baked pumpernickel bites, creamed parmesan spinach*
- Avocado Cucumber Rolls: *shaved cucumber, guacamole spread, red pepper salsa*
- Smoke Salmon Gougère: *cheese puff stuffed with a seasonal chef inspired mousse*
- Waldorf Crostini: *roasted walnut baguette, sliced granny smith apple, red grape slaw*
- Popcorn Nuts and Bolts: *chefs secret mix served in a cone*

19.95 - 24.95 PER DOZEN

HOT HOR D'OEUVRES

- Maple Sausage Rolls: *buttered puff pastry, house-made sausage, maple drizzle*
- Pulled Pork Country Biscuit: *slow cooked bbq pulled pork, mini butter biscuits*
- Cranberry Brie Bites: *layers of puff pastry, warm brie, cranberry chutney*
- Vegetable Spring Roll: *hand rolled julienne vegetables, sweet & spicy thai dipping sauce*
- Butternut Squash Shooters: *roasted butternut squash soup, chive pecan cream*
- Spicy Pepperoni Calzone Bites: *mini calzone bites, parmesan butter, marinara dip*
- Queso Meatballs: *mild jalapeno meatballs, caramelized onion, queso cheese dip*
- Sausage Fondue: *grilled hot Italian sausage, cheese fondue dipping sauce*
- Farm Fresh Corn Cake: *sweet corn, mixed peppers, avocado cream*

22.95 - 28.95 PER DOZEN



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Ceremony Add-on's

Our Late Night options are a great way to send your guests off full at the end of evening filled with dancing and celebrations! Please note that late night options must be ordered for a minimum of **65% of your confirmed guest count**.

Tail Gate Bar

Selection of Ice Cold Beers, Signature Spiked Punch, Flavoured and Bottled Water

Custom Pricing Determined By Head Count

Spiked Lemonade Stand

Assorted Lemonade Spiked and Non Alcoholic Varieties, Bottled Water

Custom Pricing Determined By Head Count

Salty Snacks

Popcorn Bar

Selection of Buttery, Salty and Sweet Popcorn Varieties

Custom Pricing Determined By Head Count

Trail Mix Bar

Build Your Trail Mix with Assorted Sweet and Salty Treats

Custom Pricing Determined By Head Count



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Gourmet Buffets

Buffet Menu Options

Should your special day be more inclined to a buffet arrangement, please consider the culinary creations crafted specifically for Wedding Celebrations! Below please find a variety of themed buffets for your consideration.

The Chef de Cuisine would also love to work with you on customizing the buffet inclusions for your special day, select additional buffet items below.

Dietary Restriction Options

Should your special day require any dietary restricted meals, this service will be at the same cost as the chosen dinner for the majority of your guests.

Kids Meal Options

All kids meals include a beverage and kids play pack at each seat for all children under the age of 14.

Home-made Popcorn Chicken & Fries	\$6.95 per child
Kids Table Pizza Party	\$8.95 per child
Buffet Mini Meal	\$16.95 per child



Gourmet Buffets

Minimum 40 people (a surcharge will apply for smaller groups)

The Riverview Buffet \$30.95

Roasted Chicken Breast with a Parmesan Lemon Cream Sauce

Maple Mustard Stuffed Pork Loin Carving Station

Choice of Pasta: *Ricotta Spinach Lasagnam, Cannelloni or Penne Primavera Rose*

Roasted New Potatoes tossed in Herb Butter

Farm Fresh Honey Glazed Vegetables and Assorted Vegetables

Choice of Four Salads: *Bacon Caesar, Cabbage Slaw, Garden, Ranch
Macaroni, Marinated Vegetables, Bruschetta Roasted Zucchini, Broccoli, Feta
Sweet Potato, Cucumber Greek*

Assorted Breads with Butter

Freshly Brewed Coffee and Tea

Buffet Enhancements

Custom Pricing Determined By Head Count

- Extra Cold Salads -
- Domestic Cheese Platter -
- Dessert Bar
- Wedding Cake/Cake Tower



Gourmet Buffets

Minimum 40 people (a surcharge will apply for smaller groups)

Southern Country Buffet **\$30.95**

Buttermilk Fried Chicken with Country Gravy

Choice of: *Cast Iron Spiced Brisket or BBQ Back Ribs* (additional 7.00 per guest)

Southern Baked Mac and Cheese

Green Bean Casserole

Backyard Potato Salad

Local Farm Fresh Corn on the Cob

Choice of Four Salads: ***Bacon Caesar, Cabbage Slaw, Garden, Ranch
Macaroni, Marinated Vegetables, Bruschetta Roasted Zucchini, Broccoli, Feta
Sweet Potato, Cucumber Greek***

Corn Bread & Biscuits with Butter

Brewed Coffee and Tea

Buffet Enhancements

Custom Pricing Determined By Head Count

Extra Cold Salads -
Domestic Cheese Platter -
Dessert Bar
Wedding Cake/Cake Tower



Gourmet Buffets

Minimum 50 people (a surcharge will apply for smaller groups)

Prime Rib Carving Buffet \$52.95

Seasoned Prime Rib with Assorted Sauces & Mini Yorkshires

Baked Chicken Breast with Parmesan Lemon Cream

Choice of Pasta: *Ricotta Spinach Lasagna, Cannelloni or Penne Primavera Rose*

Roasted New Potatoes tossed in Herb Butter

Farm Fresh Honey Glazed Vegetables and Assorted Vegetables

Choice of Four Salads: *Bacon Caesar, Cabbage Slaw, Garden, Ranch Macaroni, Marinated Vegetables, Bruschetta Roasted Zucchini, Broccoli, Feta Sweet Potato, Cucumber Greek*

Assorted Breads with Butter

Freshly Brewed Coffee and Tea

Buffet Enhancements

Custom Pricing Determined By Head Count

- Extra Cold Salads -
- Domestic Cheese Platter -
- Dessert Bar
- Wedding Cake/Cake Tower



Gourmet Buffets

Minimum 40 people (a surcharge will apply for smaller groups)

Harvest Feast Buffet \$32.95

Honey Herb Roasted Turkey with Country Gravy & Cranberry Sauce

Lemon Thyme Stuffing

Roasted Butternut Squash Pasta Casserole

New Potatoes tossed in Herb Butter

Farm Fresh Honey Glazed Vegetables and Assorted Vegetables

Choice of Four Salads: *Bacon Caesar, Cabbage Slaw, Garden, Ranch
Macaroni, Marinated Vegetables, Bruschetta Roasted Zucchini, Broccoli, Feta
Sweet Potato, Cucumber Greek*

Assorted Breads with Butter

Freshly Brewed Coffee and Tea

Buffet Enhancements

Custom Pricing Determined By Head Count

Extra Cold Salads -
Domestic Cheese Platter -
Dessert Bar
Wedding Cake/Cake Tower



Gourmet Buffets

Minimum 40 people (a surcharge will apply for smaller groups)

Summertime BBQ Buffet \$28.95

5oz Grilled Chicken Breast with Assorted Cold Sauces

Choice of: *Grilled Italian Sausages or Barbeque Back Ribs (additional 7.00 per guest)*

Loaded Bake Potato New Potatoes

Local Farm Fresh Corn on the Cob

Choice of Four Salads: *Bacon Caesar, Carrot & Cabbage Slaw, Garden, Ranch Macaroni, Marinated Vegetables, Bruschetta Roasted Zucchini, Broccoli, Feta Sweet Potato, Cucumber Greek*

Assorted Breads with Butter

Freshly Brewed Coffee and Tea

Buffet Enhancements

Custom Pricing Determined By Head Count

- Extra Cold Salads -
- Domestic Cheese Platter -
- Dessert Bar
- Wedding Cake/Cake Tower



Gourmet Brunch Buffets

Minimum 40 people (a surcharge will apply for smaller groups)

Riverview Brunch Buffet \$28.95

Farm Fresh Scrambled Eggs with Assorted Garnishes

Choice of Two Sides: *Crispy Bacon, House-made Sausage Patties, Maple Sausage Links, Marinated Grilled Vegetables, Sauteed Mushrooms*

Oven Roasted Breakfast Potatoes

Ratatouille Vegetables served with Spicy Tomato Sauce

Strawberries and Cream Buttermilk Pancakes

Toast Station with all the fixings

Donut and Pastry Platter

Fresh Fruit Platter

Freshly Brewed Coffee and Tea

Buffet Enhancements

Apple Dipper Bar

- Cookies and Milk Bar

Omelet Station

- Assorted Cookies and Squares

Ham Carvery Station

Dessert Bars



Gourmet Brunch Buffets

Minimum 40 people (a surcharge will apply for smaller groups)

Champagne Brunch Buffet \$37.95

Farm Fresh Scrambled Eggs with Assorted Garnishes

Honey Ham Carving Station with Brown Sugar Baked Beans

Oven Roasted Breakfast Potatoes

Nutty Vanilla French Toast with Whipped Maple Butter

Smoke Salmon on Biscuits with Herbed Cream Cheese

Ratatouille Vegetables topped with Spicy Tomato Sauce

Strawberries and Cream Buttermilk Pancakes

Choice of Two Sides: *Crispy Bacon, House-made Sausage Patties, Maple Sausage Links*

Marinated Grilled Vegetables & Sautéed Mushrooms

Toast Station with all the fixings

Donut and Pastries Platter

Fresh Fruit Platter

Brewed Coffee and Tea

Bottle of Sparkling on ice for the happy couple



Plated Dinner Options

1st Course Includes: entrée price includes starter option.

Farm Fresh Green Salad

Mixed Greens, Cucumber Pico De Gallo, Spiralized Vegetables, Champagne Honey Vinaigrette

OR

Seasonal Featured Soup

Spring/Summer: Heirloom Tomato Basil Fall/Winter: Roasted Butternut Squash

Add-On Options: salads are an additional \$2.95 per guest & soup \$3.95 per guest.

Roasted Beet Salad

Farm Fresh Greens, Roasted Beet and Cucumber Slaw, Creamed Goats Cheese
Cider Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Bacon Bruschetta, Salted Croutons, Parmesan Caesar Dressing

French Onion Soup

Caramlized Onion, Melted Swiss Cheese, Herb Toasted Croutons

Italian Wedding Soup

Farm Fresh Vegetables, Orzo Pasta, White Beans, Tomato Broth



Main Course Entrees

All main course entrees include: (1) gourmet side dish and honey butter farm fresh vegetables with a plated dessert. Couples are welcome to choose more than one protein selection at an additional \$3.95 per guest.

Parmesan Chicken Supreme

Parmesan Lemon Cream Sauce, Roasted Tomato Jam
\$40.95

Artichoke Stuffed Chicken Florentine

Goat Cheese Spinach Artichoke Stuffing, Tomato Rose Sauce
\$42.95

Country Style Chicken Breast

Assorted Stew Style Vegetables, Pot Pie Cream Sauce
\$42.95

Shaved Prime Rib with Yorkshire Pudding

Wilted Kale with Warm Shallot Dressing, Red Wine Pan Sauce
\$52.95

Salmon Fillet with Garlic Lemon Butter Sauce

Assorted Stew Style Vegetables, Pot Pie Cream Sauce
\$52.95

Marmalade Roasted Pork Tenderloin

Braised Pearl Onions, Mustard Cream Sauce
\$40.95



Main Course Entrees

All main course entrees include: (1) gourmet side dish and honey butter farm fresh vegetables with a plated dessert. Couples are welcome to choose more than one protein selection at an additional \$3.95 per guest.

Gourmet Side Dishes

Select (1) of our signature gourmet starch/grain dishes

Whipped Yukon Gold Potato

Garlic Rice Pilaf

Roasted New Potatoes

Sweet Potato Mash

Baked Scallop Potato (additional \$1.95)

Herbed Quinoa Pilaf

Loaded Baked Potato (additional \$1.95)

Parmesan Risotto (additional \$1.95)

Plated Dessert Options

Emily's Signature Carrot Cake

Pineapple Carrot Cake, Cream Cheese Caramel Icing, Candied Walnuts.

Strawberry Short Cake

Vanilla Bean Biscuit, Lemon Cream Chantilly, Fresh Strawberry Sauce, Marinated Strawberries

Hot Buttercream Tart

Homemade Buttermilk Tart topped with Vanilla Bean Ice Cream drizzled in Carmel Sauce

Black Forrest Brownie

Chocolate Fudge Brownie, Chantilly Cream, Stewed Bing Cherries, Shaved Dark Chocolate



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Dessert Bar Options

A creative option to consider in lieu of the traditional plated desserts would be our Dessert Bars. Dietary restriction options are available upon request.

minimum of 75% of your guest count.

Grandma's Baker's Bar

Old Fashion Baked Cookies, Cinnamon Pound Cake, Hot Carmel Carrot Pudding
Fruit Platter, Hot Apple Crisp with Ice Cream, Butter Tarts and Lemon Tarts

Custom Pricing Determined By Head Count

Full Montey Dessert Bar

Old Fashion Baked Cookies & Squares, 8" Buttercream Wedding Cake Topper
Assorted Cupcakes, Mini Mason Jar Cheesecakes, Donut and Brownie Lollipops
Fruit Fondue Platter, Apple Dippers, Chocolate Mousse Shots

Custom Pricing Determined By Head Count

Signature Wedding Cakes

Buttercream Wedding Cake with Decorative Garnish

Ask to see our 2019 Wedding Cake Catalog

Custom Pricing Determined By Head Count

Cupcake Tower with 8" Wedding Cake Topper

Ask to see our 2019 Wedding Cake Catalog

Custom Pricing Determined By Head Count

Cheesecake Tower with 8" Wedding Cake Topper

Ask to see our 2019 Wedding Cake Catalog

Custom Pricing Determined By Head Count



Late Night Menu Options

Our Late Night options are a great way to send your guests off full at the end of an evening filled with dancing and celebration! Please note that late night options must be ordered for a minimum of **65% of your confirmed guest count**.

French Fry Bar

Fresh Cut Fries, Curly Fries, Sweet Potato Fries, Assorted Aioli's
Selection of Condiments, Tomato Bruschetta, Warm Cheese Sauce

Optional Poutine Granish

Custom Pricing Determined By Head Count

Donut Not Miss It

Susie Q's Amazing Assorted Donuts, Donut Hole Fondue, Fruit Kebabs

Custom Pricing Determined By Head Count

Cookies and Cream Bar

Mason Vanilla Bean Ice Cream Sundaes, Chocolate Caramel and Strawberry Sauce
Selection of Ice Cream Toppings, Fresh Baked Cookies, Brownie Pops

Custom Pricing Determined By Head Count

Artisan Pizza Bar

Handmade Meat, Veggie and Cheese Pizzas, Assorted Dips,
Vegetable & Dip Platter, Salty Chip Bar

Custom Pricing Determined By Head Count



Late Night Menu Options

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Let's Taco Bout It Bar

Chef Selection of Taco Fillings Meat & Veggie, Assorted Garnishes
Selection of Sauces, Tomato Bruschetta, Warm Cheese Sauce

Optional Guacamole

Custom Pricing Determined By Head Count

Loaded Nacho Bar

Chef Selection of Nacho Toppings, Guacamole, Spicy Black Beans,
Selection of Sauces, Warm Queso Cheese Sauce

Optional Grilled Chicken

Custom Pricing Determined By Head Count

Cheese Burger Bar

Handmade Cheese Burgers with all the Fixings,
Vegetable & Dip Platter, Salty Chip Bar

Optional Quebec Style Poutine

Custom Pricing Determined By Head Count

Dips and Chips Bar

Roasted Garlic Hummus, Artichoke Spinach Dip, Three Layer Party Dip
Selection of Chips & Crackers, Toasted Pita, Vegetable Platter, Domestic Cheese
Platter, Sweet and Salty Pickles

Optional Charcuterie Board

Custom Pricing Determined By Head Count





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