

Sand Point Golf Course Holiday Package

2018



BE OUR GUEST

Sand Point Golf Course would like to invite you to celebrate Greenside this holiday season. We are located overlooking the Ottawa River surrounded by beautiful trees in our newly renovated banquet hall and restaurant. Our venue can accommodate both small & large parties. The Greenside Tavern can accommodate up to 90 guests serving both plated and buffet meals. The Riverview Room located upstairs in the Clubhouse can accommodate up to 195 guests.

In the enclosed package, you will find our rental and menu options for your consideration. Please contact Cari Lynn Reid, for all your holiday planning!

Best Regards,

Cari Reid

T: (613) 623-3234 ext 4

E: cari@sandpointgc.ca

38 Golf Club Road, Braeside, On K0A 1G0

RENTAL INFO

GREENSIDE TAVERN

PRIVATE RENTAL: \$195.00

Includes: Holiday Decor, Candle Centerpiece, Buffet Linens,
Event Coordinator Serving & Bar Staff, Bluetooth Speak
System, Microphone & Speakers

RIVERVIEW ROOM

RENTAL: \$295.00

Includes: Room Rental, Candle Centerpiece, White Table
Linen, Event Coordinator Serving & Bar Staff, Bluetooth
Speak System, Microphone & Speakers

MUSICAL GUEST

Ask our event coordinator about booking a musician, band or DJ for
your next Christmas party. Our preferred vendors list is complete with a
variety of musicians to help set the mood.

DIRECTIONS TO SAND POINT GOLF COURSE

From Ottawa:

Travel West on Highway 417 to Campbell Drive (just past Arnprior). Turn right on Campbell Drive and continue driving until reaching a stop sign. Turn left onto Lisborne Road, drive 1/2 km then turn right onto the Golf Club Road. Then travel 4 minutes until the Sand Point Golf Course appears on your left.

From the West:

Travel East on Highway 17 to Maclean Drive. Turn left and proceed on Maclean Drive until you see a stop sign. Turn right, then make an immediate left on to the Golf Course Road. You will see the Golf Club shortly on your left.

PREORDER HOLIDAY MENU



Take the trouble out of the holidays and order from the Greenside Tavern for your upcoming holiday party. Orders must be placed by December 17th, 2018 with payment.

Holiday Sweets: 24 pieces

Assorted Decorative Holiday Cookies:

Sugar Cookie Christmas Trees & Snowman & Gingerbread Man Cookies
\$40.00

Assorted Holiday Squares:

Buttertart Square, Date Square, Cranberry White Chocolate Dollies, Raspberry Coconut Shortbread
\$40.00

Selection of Christmas Bark & Brittle:

Dark Chocolate Salted Pretzel Bark, White Chocolate Cranberry Pistachio Bark, Peanut Carmel Brittle, Honeycomb Sponge Toffee
\$40.00

Assorted Holiday Hors D'oeuvres

Selection of 30 piece hot and cold hors d'oeuvres

Cranberry Brie Turnovers, Cheese Ball Lollipops, Maple Sausage Roll, Bacon Wrapped Water Chestnuts, Veggie Spring Rolls, Personal Veggie & Dip, Homestyle Deviled Eggs, Salmon Ball Bites, Pumpnickel Spinach Dip Bites
\$40.00

BUFFET MENU OPTIONS



Minimum 40 people

***subject 13% tax & 15% gratuity

Roasted Turkey & Apple Jelly Glazed Ham	\$29.95 per guest
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Tavern Lemon Butter Baked Potatoes, Maple Roasted Beets & Carrots, Brussel Sprout Squash Gratin, Cranberry Sausage Stuffing, Homestyle Turkey Gravy, Lynn's Baked Beans, Fresh Rolls, Winter Garden Salad, Caesar Salad, Coleslaw

Holiday Sweets and Treats Bar with Coffee & Tea

Roasted Hip of Beef & Quebec Torrtiere	\$34.95 per guest
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Sour Cream Mash Potatoes, Maple Roasted Beets & Carrots, Brussel Sprout Squash Gratin, Caramelized Onion Stuffing, Cracked Black Pepper Beef Gravy, Lynn's Baked Beans, Fresh Rolls, Cranberry Pine Nut Cous Cous Salad, Winter Garden Salad, Caesar Salad, Coleslaw

Holiday Sweets and Treats Bar with Coffee & Tea

Additional Buffet Items	cost based on per guest
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Shrimp Cocktail Ring, Domestic Cheese Platter

Domestic Meat Platter, Quebec Torrtiere, Pasta Dish, Roasted Chicken Breast

3 COURSE MENU OPTIONS



Minimum 15 people

***subject 13% tax & 15% gratuity

Roasted Turkey Dinner or Apple Jelly Glazed Ham	\$26.95 per guest
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Winter Garden Salad

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Sliced Turkey Breast with Pulled Dark Meat, Homestyle Turkey Gravy
Scallop Potatoes, Maple Roasted Beets & Carrots, Cranberry Sausage Stuffing
Fresh Rolls

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Choice of Dessert

Chocolate Orange Mousse, Christmas Pudding Cake, Candy Cane Crunch Pie

Coffee and Tea

Additional Menu Items	cost based on per guest
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Shrimp Cocktail, Seasonal Hot Soup,

Family Style Charcuterie Board, Quebec Torrtiere, Oven Roasted Chicken Breast

3 COURSE MENU OPTIONS



Minimum 15 people

***subject 13% tax & 15% gratuity

Roasted Hip of Beef with Yorkshire	\$30.95 per guest
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Winter Garden Salad

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Slow Roasted Hip of Beef with Yorkshire Puddings, Black Pepper Beef Gravy
Scallop Potatoes, Maple Roasted Beets & Carrots, Cranberry Sausage Stuffing
Fresh Rolls

*Choice of Dessert

Chocolate Orange Mousse, Christmas Pudding Cake, Candy Cane Crunch Pie

Coffee and Tea

Additional Buffet Items	cost based on per guest
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Shrimp Cocktail, Seasonal Hot Soup,

Family Style Charcuterie Board, Quebec Torrtiere, Oven Roasted Chicken Breast,
Slow Roasted Prime Rib

VEGETARIAN MENU OPTIONS



All Meals Are Plated 3 Course Meals

***subject 13% tax & 15% gratuity

Choose From Entrée's Below

\$24.95 per guest

Winter Garden Salad

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Root Vegetable Coconut Yellow Curry

Caramelized Onions, Chickpeas, Tofu, Basmati Rice, Toasted Local Nan Bread

OR

Party Cracker Ravioli

Spinach Pasta, Ricotta Squash Filling, Chestnut Cracker Crumble, Butter Sauce, Braised Kale

OR

Vol Au Vent

Creamy Gruyere Wild Mushroom, Toasted Sesame Seeds Puff Pastry, Roasted Turnip Puree

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Choice of Dessert

Chocolate Orange Mousse or Candy Cane Crunch Pie

Coffee and Tea

FOOD ENHANCEMENT OPTIONS



***subject 13% tax & 15% gratuity

BUTLER PASSED HORS D'OEUVRES

\$3.95 per guest (2 per person) \$5.95 per guest (4 per person)

Holiday Selection

Cranberry Brie Turnovers, Cheese Ball Lollipops, Maple Sausage Roll, Bacon Wrapped Water Chestnuts, Veggie Spring Rolls, Personal Veggie & Dip, Homestyle Deviled Eggs, Salmon Ball Bites, Pumpernickel Spinach Dip Bites

Cocktail Reception

cost based on per guest

Personalize your holiday party this season with our Chefs signature cocktail reception service. Customize your with food station, butler passed hors d'oeuvres or family style dining.

Wine Services

cost per bottle

House Wine: \$26.95 per bottle both Red and White Wine

Jay's Celar List: Cost Vary Based On Selection