

# *Be Our Guest*

## SPECIAL EVENTS

Sand Point Golf & Country Club is located overlooking the Ottawa River surrounded by beautiful scenery with accommodations for both small and large parties. Allow our Special Events team to take all the trouble of setting up and tearing down your event, while you and your guests enjoy a party with a meal that is sure to please. All private events are subject to 15% gratuity and 13% government tax. These taxes are excluded in the listed prices.

### **9/18 HOLE TOURNAMENT & DINNER PACKAGES AVAILABLE**

9/18 Holes of Golf

Labeled Power Cart

Tables & Linens

Registration Tent with Tables and Chairs

Set Up & Tear Down

Dinner Packages

**Create Your Own Menu!** Let us help you create a menu that best suits your special day from our selections:

Cold Hors D'oeuvres

Hot Hors D'oeuvres

Pub Fare Samplers

Gourmet Meals

Platters

Desserts

# *Cocktail Hour*

MINIMUM 3 DOZ PER SELECTION

## COLD HORS D'OEUVRES

**BLT Deviled Eggs:** Tomato Bruschetta, Bacon, Pea Sprouts

**Caprese Lollipop:** Marinated Cherry Tomatoes, Herbed Bocconcini Cheese, Sweet Balsamic Glaze, Fresh Basil Leaf

**Smoked Salmon Cucumber Bites:** Smoked Atlantic Salmon, Herbed Cream Cheese, Marinated Cucumber, Pea Sprouts

**Bruschetta Toasties:** Cherry Tomatoes, Fresh Herbs, Goats Cheese Smear

**Shrimp Cocktail:** Homemade Cocktail Sauce, Lemon zest

**Vegetable Dip:** Assorted Vegies, Ranch Dip

\$7.50 FOR 3 PER GUEST **OR** \$8.50 FOR 4 PER GUEST

# *Cocktail Hour*

MINIMUM 3 DOZ PER SELECTION

**HOT HORS D'OEUVRES**

**Mini Cheese Quiche:** Butter Pastry, Four Cheese Blend, Red Pepper Jelly

**Bacon Wrapped Water Chestnuts:** Smoked Apple Wood Bacon, Water Chestnuts, Honey Chili Drizzle

**Vegetable OR Meat Spring Rolls:** Hand Rolled W/ Julienne Vegetables, Sweet and Spicy Thai Sauce

**Sweet Chili Chicken Bites:** Crispy Chicken, Sweet Chili Sauce, Fried Wontons, Scallions

**Grilled Chicken Wrap Pinwheels:** Tortilla, Marinated Chicken, Diced Tomato, Cheese Blend, Arugula

\$7.50 FOR 3 PER GUEST **OR** \$8.50 FOR 4 PER GUEST

# *Pub Fare Samplers*

MINIMUM 2 DOZ PER SELECTION

**Classic Cheeseburger Slider & Fries:** Beef Patty, Cheddar, Lettuce, Tomato, Onion, Fresh Cut Fries

**Mini Fish & Chips:** Mini Fried Haddock Nuggets, Fresh Cut French Fries, Zingy Tartar Sauce

**Zucchini Sticks & Dip:** Zucchini Sticks, Crispy Breading, Peppercorn Ranch

**Mozzarella Sticks & Marinara:** Savory Crispy Breading, Melty Mozzarella Cheese, Tomato Basil Marinara

**Crispy Chicken Wings:** 24 Hour Brined Wings, Crispy Breading, Peppercorn Ranch, Toss em' how you like em'!

\$6.95 PER SERVING

# *Gourmet Meals*

MINIMUM 30 PEOPLE

## **CHICKEN SUPREME**

Roasted Chicken Breast, Lemon Parmesan Sauce  
Penne Pasta, Tomato Rose, Fresh Basil  
Roasted New Potatoes, Garlic Herb Butter  
Farm Fresh Vegetables  
Bacon Caesar Salad  
Assorted Breads & Butter

Freshly Brewed Coffee and Tea, Lemonade OR Fruit Punch

**\$28.95**

## **BUFFET ENHANCEMENTS**

Maple Mustard Pork Loin \$5 PER GUEST  
Peppercorn Crusted Roasted Beef \$8 PER GUEST  
Slow Roasted Prime Rib \$13.50 PER GUEST

Extra Cold Salads  
Dessert Bar  
Cupcake Tower

# *Gourmet Meals*

MINIMUM 30 PEOPLE

## **SOUTHERN FRIED CHICKEN**

Buttermilk Fried Chicken W/ Sauce Of Choice  
Local Farm Fresh Corn On The Cob  
Fresh Cut French Fries  
Bacon Caesar Salad, House Salad  
Assorted Breads & Butter

Freshly Brewed Coffee and Tea, Lemonade OR Fruit Punch

**\$28.95**

## **BUFFET ENHANCEMENTS**

Maple Mustard Pork Loin \$5 PER GUEST  
Peppercorn Crusted Roasted Beef \$8 PER GUEST  
Slow Roasted Prime Rib \$13.50 PER GUEST

Extra Cold Salads  
Dessert Bar  
Cupcake Tower

# *Gourmet Meals*

MINIMUM 30 PEOPLE

## **ROASTED BEEF BUFFET**

Beef Tenderloin  
Optional Gravy & Caramelized Onion  
Hot Vegetables  
Roasted Potato OR Mashed Potato W/ Gravy  
Caesar Salad, Greek Salad  
Assorted Breads & Butter

Freshly Brewed Coffee and Tea, Lemonade OR Fruit Punch

**\$32**

## **BUFFET ENHANCEMENTS**

Maple Mustard Pork Loin \$5 PER GUEST  
Peppercorn Crusted Roasted Beef \$8 PER GUEST  
Slow Roasted Prime Rib \$13.50 PER GUEST

# *Gourmet Meals*

MINIMUM 30 PEOPLE

## **AAA PRIME RIBS**

Baby Back Ribs, Tangy Carolina BBQ Sauce  
Baked Potato, Loaded Sour Cream OR Roasted Potato  
French Green Beans  
Farm Fresh Corn On The Cob  
Caesar Salad, Coleslaw  
Assorted Breads & Butter

Freshly Brewed Coffee and Tea, Lemonade OR Fruit Punch

**\$38**

## **BUFFET ENHANCEMENTS**

Maple Mustard Pork Loin \$5 PER GUEST  
Peppercorn Crusted Roasted Beef \$8 PER GUEST  
Slow Roasted Prime Rib \$13.50 PER GUEST



# *Gourmet Meals*

PLATTERS SERVE 30 GUESTS

BASE COST LISTED BELOW

## PLATTERS OFFERED

Vegetables & Dip	\$34.95
Pickle & Cheese Platter	\$55.95
Charcuterie Board	\$59.95
Fresh Fruit Platter	\$55.95
Finger Sandwiches	\$59.95
Crackers, Cheese & Dips	\$55.95
Nacho Dip & Chips Platter	\$ 55.95

## *Desserts*

Cookies & Squares: Homemade Date Squares, Lemon Squares, Chocolate Chip Brownies, Chocolate Cookies & Short Bread

\$3.75

Cupcakes: Chocolate or Vanilla Cupcakes W/ Frosting Colour of Your Choice

\$3.50

Ice Cream: \$2/ Scoop, Sundae Bar \$5.50 Per Guest

Contact [proshop@sandpointgcc.ca](mailto:proshop@sandpointgcc.ca) for more information on menu options or create your own special menu!