



All-Inclusive Plated Dinner @

\$155/pp

Price: C\$155.00

All prices are inclusive of applicable taxes, gratuities and room rentals. Per Person pricing (pp).
All prices are subject to change without notice. Menu is merely a suggestion.
We are happy to customize your event. Full menu available upon request.

For quote and further info - email directly:

Rachel Stormes – Event/Sales Manager

rstormes@kaneffgolf.com

Plated Dinner - \$155 per person

Cocktail Hour

Garden fresh crudités with house dips

Cheeseboard presentation

A selection of hot and cold hors d'oeuvres

Course #1

Choose one. Served with a selection of fresh baked breads.

SOUP

Roasted mushroom, crostini, and truffle oil

Roasted butternut squash, lemon crème fraîche, toasted pumpkin seeds

SALAD

Caesar salad, shaved aged parmesan, puffed quinoa, crispy pancetta

Chef's garden salad, heirloom tomatoes, fresh mozzarella, red onion, organic mixed greens with dill,
with watermelon radish

Arugula salad – organic arugula, candied walnuts, herbed goat cheese, roasted beets, lemon basil
vinaigrette

Course #2

Choice of 2 for all plates. All entrées served with chef's complimenting starch and seasonal vegetables.

ENTRÉES

Oven roasted striploin, crispy parsnip chips, pan jus

Beef tenderloin 7oz – additional \$11pp (available upon request)

Chicken supreme 7oz – crispy onions, lemon rosemary jus (choice of stuffing: herb goat cheese, roasted red pepper goat cheese, mushrooms & caramelized onions)

Roasted Atlantic salmon, rice pilaf with herbs and sauteed vegetables, salsa verde, lemon

Course #3

Choose one. Served with a selection of fresh baked breads.

DESSERT

Apple caramel butter crisp flan with vanilla ice cream

Classic cheesecake with strawberry compote

Chocolate fudge cake with mocha drizzle

Late Night Buffet

Cutting of your wedding cake

Classic poutine station – homemade fries, cheese curds and chicken gravy

Fruit platter

Freshly brewed coffee and tea

Bar Offering

5-hour host bar service

2 bottles of house wine per table during dinner service

Bar rail stocked with rye, rum, vodka, gin, scotch and brandy

Domestic selection of beer

House wine by the glass

Water, pop and juices

Other Inclusions

Floor length white or ivory table linens and napkins (upgraded linen available on request)

Head table / staging risers

Projector and screen
Microphone and podium
Complimentary parking
Bridal suite
Kids menu and pricing, vendor pricing