



# Nobleton Lakes Golf Club Wedding Menu 2023



Prices are per person and are subject to HST & facility fee (15%). Our menus are fully customizable to accommodate your needs, preferences and dietary restrictions.



# Open Bar Wedding Package

## Cocktail Reception

Standard 1-hour beverage service during cocktail reception

Chef's selection of hors d'oeuvres (based on three pieces per person)

## Dinner (Three-course plated meal)

Includes: Fresh baked artisan breads and soft butter on the table

### Appetizer (choice of one)

**Chef's tender field greens** (romaine, baby arugula, baby kale and radicchio) with grape tomato, shredded carrots in a cucumber ribbon dressed with honey and aged balsamic vinaigrette

### Chef's Seasonal Soup Creation

**Penne a la Vodka** or Penne with house tomato basil and Grana Padano parmesan cheese

### Entrée (choice of one)

**Savory Herb Roasted Chicken Supreme** with garlic and chive mash, seasonal vegetables and chardonnay volute

**Grilled Canadian Salmon Fillet** with grape tomato and caper salsa or roasted red pepper coulis or saffron and lemon aioli with wild rice pilaf & seasonal vegetables

**Seared Beef Tenderloin (\$15 extra pp)** with garlic chive mash, seasonal vegetables, gorgonzola butter & merlot reduction

**Braised Bone-In Beef Short Rib (\$22 extra pp)** with a Natural Jus and garlic mashed potatoes

**Add Lobster Tail market price | 2 Jumbo Shrimp \$15**

**Vegetable Stir Fry** Julienned vegetables stir fried in our house ginger sauce served over a bed of Jasmin rice  
\*Gluten Free & Vegan

### Dessert (choice of one)

Classic Cheesecake with Grand Mariner Macerated berries.

Apple Blossom with vanilla gelato.

House Vanilla Crème Brulee with fresh berries (\$5 extra ppl)

### Beverage Service

Two glasses of house wine during dinner service

Four hours standard beverage service following dinner (Domestic beer bottles, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

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### **Reception Venue Room Fees \$1200++**

Floor length white linen  
50 - 150 guests  
Choice of napkin color  
15 x 15 hardwood dance floor  
Set-up & tear down

### **Ceremony Fees \$1200++ with Reception**

Includes white bistro chairs, signing table, DJ table, linens, set up and tear down

### **Ceremony Fees \$3500++ without Reception**

Includes white signing table, DJ table, linens, set up, tear down and extra for chairs

### **Champagne Ceremony \$5pp**

Champagne Punch & Fruit Punch served at ceremony site

### **S.O.C.A.N. & RE:SOUND \$85.80**

We are required by law to collect, on behalf of the Music Publishers of Canada, royalties when copyright music is played.

\*S.O.C.A.N. fee is subject to change without notice. We are also required by law to obtain a RE:Sound license.

### **On-site parking**

is available at no charge. We do permit guests to leave their vehicles overnight, if needed. You may arrange a safe ride home for your guests or we can arrange for a taxi ride at the end of the evening through our team.

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## Reception Enhancements Hors D'oeuvres

**Assorted Hot and Cold Hor D'oeuvres - \$17 person**

**Vegetable Crudités - \$250 serves 50 guests**

Seasonal Garden Vegetables served with Chef's Selection of Dips

**Smoked Salmon Platter - \$250 serves 25 guests**

Garnished with Capers, Red Onion, Pumpernickel Bread & Lemon Dill Cream Cheese

**Mediterranean Dips and Pita Points - \$225 serves 50 guests**

Variety of Dips and Breads

**baked Brie Wheel \$225**

Served with crostini and berry compote

**Antipasto Platter - \$275 serves 25 guests**

Grilled Marinated Vegetables, Selection of Italian Cured Meats, Tomato and Bocconcini Cheese

**Gourmet Cheese Platter - \$250 for 25 guests**

Variety of Imported and Domestic Cheese accompanied with Assorted Bread and Crackers

### Late-Night offerings

**Poutine Station \$13 per person**

Fresh cut Fries, Classic Cheese Curds, Rich Gravy

**Pizza Station - \$10 per person**

**Dessert Table - \$17 per person**

French pastries, Decadent Chocolate Cake and Tarts, Chocolate Strawberries and a Fruit Platter

**Chocolate Dipped Strawberries- \$45 per dozen**

**Slider Station - \$10 per person**

Pulled-pork sliders, Beef sliders or Chicken sliders with assorted toppings & condiments

**Fruit Platter—\$275 serves 50 guests**

**Seafood Bar - Market Price**

Selection of Shrimp, Mussels, Oysters, Clams, Calamari and Salmon with Traditional Cocktail Sauce

**Porchetta Station - Market Price Serves 100 people minimum**

Porchetta Station with Rustic Italian Bun and Condiments

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