

Nobleton Lakes



WEDDING MENU & PACKAGES
2026/2027



Nobleton Lakes
Golf Club

OPEN BAR WEDDING PACKAGE

COCKTAIL RECEPTION

Standard 1-Hour Beverage Service during Cocktail Reception
Chef's Selection of Hors D'oeuvres (based on 3 pieces per person)

DINNER (3-COURSE PLATED MEAL)

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

APPETIZER - (CHOICE OF 1)

Chef's Tender Field Greens:

(Romaine, baby arugula, baby kale or radicchio) Comes with grape tomatoes, shredded carrots, strawberries and cucumbers. Dressed in honey and aged balsamic vinaigrette.

Chef's Seasonal Soup Creation:

Bride and Groom's Choice

Chef's House Pasta:

Penne with fresh house tomato basil sauce and Grana Padano parmesan cheese.

ENTREE - (CHOICE OF 1)

Savory Herb Roasted Chicken Supreme:

Comes with garlic and chive mashed potatoes, seasonal vegetables and chardonnay volute.

Grilled Canadian Salmon Fillet:

Comes with grape tomato and caper salsa.

Or roasted red pepper coulis.

Or saffron and lemon aioli with wild rice pilaf and seasonal vegetables.

Seared Beef Tenderloin: (\$20 extra per person)

Comes with garlic chive mashed potatoes, seasonal vegetables, Gorgonzola butter and Merlot reduction.

Braised Bone-In Beef Short Rib: (\$20 extra per person)

Comes with a natural jus and garlic mashed potatoes.

ADD: Lobster Tail Market Price // 2 Jumbo Shrimp \$15

Grilled Southern Seasonal Veggies:

Layered on top of ancient grains with pesto sauce, drizzled in balsamic glaze.

Prices are per person and are subject to HST and facility fees (18%). Our Menus are fully customizable to accommodate your needs, preferences, and dietary restrictions.

OPEN BAR WEDDING PACKAGE

DESSERT - (CHOICE OF 1)

Cheesecake:

Classic Cheesecake with grand mariner macerated berries.

Apple Blossom with Vanilla Gelato:

House vanilla creme brûlée with fresh berries:

(\$5 extra per person)

BEVERAGE SERVICE

Red & White House Wine:

Two bottles of house wine during dinner service on each table. Red Cabernet Merlot & White Chardonnay (Colio VQA)

Standard Beverage Service Following Dinner:

Four hours of bar service following dinner.

Includes; Domestic beer bottles, house rail liquors (Smirnoff, London Dry Gin, Bacardi White, JP Wiser's), Domestic red and white house wine, soft drinks, coffee and tea.



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RECEPTION ENHANCEMENTS HORS D'OEUVRES

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

Vegetable Crudites - \$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 and 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 serves 25 guests

Variety of imported and domestic cheese selections accompanied with assorted bread and crackers



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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 person

Slider Station - \$10 per person

Pulled-pork sliders, Beef sliders, or Chicken sliders with assorted toppings and 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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RECEPTION VENUE ROOM FEES \$1500+

Includes:

- Floor Length white linen
- 50 - 150 guests
- Choice of napkin colour
- 15 x 15 hardwood dance floor
- Set-up and tear down

CEREMONY FEES \$2000+ WITH RECEPTION

Includes:

- White bistro chairs
- Signing table
- DJ table
- Linens
- Set-up and tear down

CEREMONY FEES \$4000+ WITHOUT RECEPTION

Includes:

- White signing table
- DJ table
- Linens
- Set-up and tear down
- White chairs

CHAMPAGNE CEREMONY \$5 PER PERSON

Includes:

- Champagne and Fruit punch served at ceremony site



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FURTHER DETAILS

S.O.C.A.N. & RE:SOUND \$85.50

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

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.

CONTACT

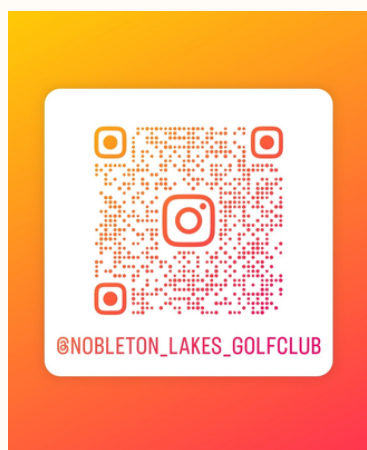
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THANK YOU FOR CONSIDERING NOBLETON LAKES GOLF CLUB

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