

Nobleton Lakes



WEDDING MENU & PACKAGES



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 accomodate 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.



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

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



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

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



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



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 \$2500+ 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



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.

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

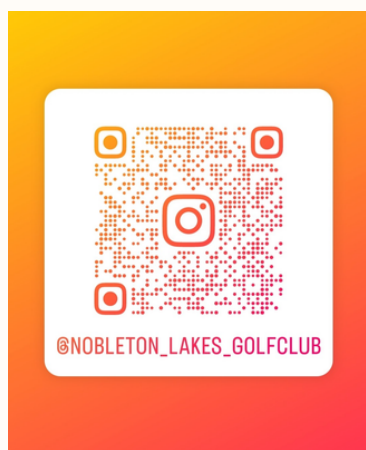
Bill Dhaliwal

Sr. F&B Manager

Email: srfandb@nobletonlakesgolf.com

Phone #: 905-859-4070 ext 223

Address: 125 Nobleton Lakes Dr
Nobleton, ON L0G 1N0



THANK YOU FOR CONSIDERING NOBLETON LAKES GOLF CLUB

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

