

Lowville Golf Club

Special Events Package and Menu

Lunch Events 2016



2662 Britannia Road, Burlington, ON L7P0G3

Special Events coordinator— Lauren White 905-335-6181 ex 27

Executive Chef— Stephen Lingard 905-335-6181 ex 26



Our Mission



Congratulations on your recent milestone! We know you have many venue options to consider when planning a celebratory event and we appreciate you noticing the special characteristics that make Lowville Golf Course unique. Lowville has the breathtaking natural beauty, intimate elegance, and focus on superb service to ensure the celebration of your recent milestone is perfectly executed and memorable.



Our attention to detail and dedication to working closely with our guests allows us to consistently create a beautiful atmosphere for your guests to enjoy. Our dedicated staff are driven to create the perfect event in your vision. Our intimate and private venue is perfectly suited to accommodate 30-120 guests. Our dining room is tastefully decorated in muted colours and works as the perfect canvas for your event. Large windows allow panoramic views of the Niagara escarpment and our meticulously cultivated 10th and 11th holes.

Our adjoining pub is a cozy place for your guests to enjoy a cocktail by our gas fireplace.

The jewel of our venue is our beautiful wrap around patio. Surrounded by gardens, with entrances to the dining room....its hard to resist a cocktail on our scenic patio on a warm summer night.

Your guests will be treated to culinary delights created by our Red Seal trained Executive Chef Stephen Lingard, from a menu you customize. Steve takes pride in using only the freshest locally sourced ingredients to craft your menu from scratch, down to the smallest detail. Our professional and courteous service staff are driven to meet all of your guests needs, and we strive to anticipate such needs to create a seamless service. We would be honored to serve you and your loved ones.

Buffet Packages

Lowville Golf Course and Events Venue

Buffet Package One – Shower Special

Packages Includes:

2 platters

2 salads/soup

Assorted tea sandwiches and wraps

Egg salad, tuna salad, chicken salad, Mediterranean Grilled vegetable with goats cheese, roasted rosemary ham and Emmental with arugula and sundried tomato, turkey breast with asiago, garlic aioli, spinach and artichoke hearts.

Punch station with fresh fruit garnish

Flat and Sparkling water

Coffee and tea service

Floor length table cloth (white) cloth napkin in the colour of your choice.

Adult fare \$22 Children fare (2-12yrs)\$12

Buffet Package Two

Packages Includes:

2 platters OR hors d'oeuvre service (select 3 options)

3 salads

2 Entrées

4 side dishes

Assorted Premium breads basket with whipped butter

Flat and Sparkling water

Coffee and tea service

Floor length table cloth (white) cloth napkin in the colour of your choice .

Adult fare \$27 Children fare (2-12yrs)\$12

Featured Add-ons:

Punch station \$2.25, unlimited

Boozy punch station \$4

Mimosa Bar: \$5, unlimited

Caesar Bar \$6 unlimited

Champagne toast \$4, 1 per guest

Signature cocktail \$4-\$7, 1 per guest

Wine service \$8, 90 minute service

Basic Dessert table \$4

Premium Dessert table \$8

Candy Bar \$4

Buffet packages require a minimum of 30 adult guests

Summer Special

Receive a complimentary private section of our patio for your guests to enjoy with the purchase of any package. Patio comes set up with linens and tea lights. Perfect for enjoying a cocktail!

All prices are subject to HST and gratuities.

Please see pages 9, 10 & 11 for course options

Buffet Packages

Lowville Golf Course and Events Venue

Buffet Package Three— 3 course Meal

Packages Includes:

3 platters OR hors d'oeuvre service (select 4 options)

4 salads

2 entrée

4 side dishes

Premium Dessert table OR basic dessert table WITH

candy bar

Assorted Premium breads basket with whipped butter

Flat and Sparkling water

Coffee and tea service

colour of your choice

Floor length table cloth (white) cloth napkin in the colour of your choice .

Adult fare \$32 Children fare (2-12yrs)\$12

Buffet packages require a minimum of 30 adult guests

Featured Add-ons:

Punch station \$2.25, unlimited

Boozy punch station \$4

Mimosa Bar: \$5 , unlimited

Caesar Bar \$6, unlimited

Champagne toast \$4, 1 per guest

Signature cocktail \$4-\$7, 1 per guest

Wine Service \$8 90 minute service

Add pasta course \$8

Substitute Appetizer course for pasta course \$4

Candy Bar \$ 4

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Plated Packages

Lowville Golf Course and Events Venue

Plated Package One: Light Lunch

Packages Includes:

2 platters OR hors d'oeuvre service (select 3 options)

Chefs Signature salad with pan seared Atlantic Salmon

OR Grilled chicken breast

Dessert Course

Assorted Premium breads basket with whipped butter

Flat and Sparkling water

Coffee and tea service

Floor length table cloth (white) cloth napkin in the colour of your choice .

Adult fare \$22 Children fare (2-12yrs)\$12

Featured Add-ons:

Punch station \$2.25, unlimited

Boozy punch station \$4

Mimosa Bar: \$5 , unlimited

Caesar Bar \$6 unlimited

Champagne toast \$4, 1 per guest

Signature cocktail \$4-\$7, 1 per guest

Wine service \$8, 90 minute service

Upgrade to Premium Dessert table +\$4

Candy Bar \$4

Plated Package Two: Two Course Meal

Packages Includes:

2 platters OR hors d'oeuvre service (select 3 options)

Appetizer OR Dessert Course

Choice between 2 Entrees

2 side dishes

Assorted Premium breads basket with whipped butter

Flat and Sparkling water

Coffee and tea service

Floor length table cloth (white) cloth napkin in the colour of your choice .

Adult fare \$27 Children fare (2-12yrs)\$12

Summer Special

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Please see pages 9, 10 & 11 for course options

Plated Packages

Lowville Golf Course and Events Venue

Plated Package Three: Three Course Meal

Packages Includes:

2 platters OR hors d'oeuvre service (select 3 options)

Appetizer Course

Choice between 2 entrees

Dessert Course

Assorted Premium breads basket with whipped butter

Flat and Sparkling water

Coffee and tea service

Floor length table cloth (white) cloth napkin in the colour of your choice .

Adult fare \$32 Children fare (2-12yrs)\$12

Featured Add-ons:

Punch station \$2.25, unlimited

Boozy punch station \$4

Mimosa Bar: \$5 , unlimited

Caesar Bar \$6 unlimited

Champagne toast \$4, 1 per guest

Signature cocktail \$4-\$7, 1 per guest

Wine service \$8, 90 minute service

Upgrade to Premium Dessert table +\$4

Candy Bar \$4

Children's Meal Options

Ages 2-12

Please select 2

Grilled Chicken breast 3 oz with veggie sticks Or French fries

Spaghetti with tomato sauce or butter

Hamburger with veggie sticks Or French fries

Chicken fingers with veggie sticks or French fries

OR

Half portion of the selected adult meal

Children's meals include soft drinks

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Please see pages 9, 10 & 11 for course options

Cocktail Receptions

Lowville Golf Course and Events Venue

Cocktail Reception— Package One

House wine service 2 hours

3 Platters OR Hors D'oeuvres service (Select 4 options)

Flat and Sparkling water service

Unlimited soft drinks

Coffee and Tea station

Floor length table cloth (white) cloth napkin in the colour of your choice .

Adult fare \$19

Cocktail Reception— Package Two

House wine service 2 hours

3 Platters OR Hors D'oeuvres service (Select 4 options)

Basic Dessert Bar

Flat and Sparkling water service

Unlimited soft drinks

Coffee and Tea station

Floor length table cloth (white) cloth napkin in the colour of your choice .

Adult fare \$22

Featured Add-ons:

Punch station \$2.25, unlimited

Boozy punch station \$4

Mimosa Bar: \$5 , *unlimited*

Caesar Bar \$6, *unlimited*

Champagne toast \$4 *1 per guest*

Signature cocktail \$4-\$7, *1 per guest*

Addition hour of wine service \$4

Upgrade Dessert Table \$3

*****Summer Special*****

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All prices are subject to HST and gratuities.

Please see pages 9, 10 & 11 for course options

Course Options and Menu

Lowville Golf Course and Events Venue

Hors D'oeuvres

Duo Bruschetta (classic tomato and basil and forest mushroom chutney, on toasted garlic crostini with herb goats cheese and parmesan)

Spring Rolls in plum sauce

Chicken Satays with peanut sauce

Prosciutto & Melon

Smoked Salmon canape

Mini quiche

Dumplings

Coconut Shrimp

Tuna Tataki (sesame crusted yellow fin tuna seared to rare, with Diakon papaya slaw, avocado on a cassava chip topped with Yuzu) +\$2

Stuffed Mushrooms +\$2

Platters

Crudité

Cold Cut Platter

Antipasto

Charcuterie

Smoked Salmon platter

Fruit platter

Cheese tray

Baked brie with fresh bread

Beef Carpaccio flat bread +\$2

Appetizers

Chefs Salad— Mixed greens, red onion, bacon, tomato, baby corn, hardboiled egg, tossed in Ranch dressing with crumbled blue cheese

House Salad— Mixed greens, tomato, red onion, cucumber, spiralized carrots & beets in balsamic vinaigrette

Caesar Salad— Romaine lettuce, bacon, croutons, tossed in garlic parmesan dressing. Topped with Grana Padano and lemon wedges.

Spinach Salad— Baby spinach with strawberries, mushrooms, candied pecans, dried cranberry, & red onion. With spiralized beets and carrots in a lemon poppy seed dressing with goats cheese

Rocket Salad— Arugula in lemon caper vinaigrette with heirloom tomatoes, beets, red onion, capers and spiralized carrots.

Potato Leek Soup— Topped with crisp fried shallots a dollop of crème fraîche and arugula oil

Butternut Squash Soup— Topped with shaved almonds, crème fraîche and arugula oil

Carrot Ginger Soup— Topped with pine nuts and arugula oil

Pasta Salad— Buffet only

Potato salad— buffet only

Asian style Coleslaw— Buffet only

Course Options and Menu

Lowville Golf Course and Events Venue

Pastas

Gnocci in Pesto Cream Sauce— Oven dried cherry tomatoes, toasted pine nuts, pancetta, roasted garlic & crispy sage.

Penne Arrabiata— Bacon & Andouille cream sauce with red pepper, green onion & Grana Padano

Linguini Alfredo— With mushroom, herb & parmesan cream sauce with Grana Padano

Chef's Signature Pasta - Sautéed chicken OR Italian Sausage with shallots, garlic, mushrooms, tomatoes, in a white wine cream sauce with asiago.

Entrees (Buffet)

Carved Top Sirloin Roast Beef— Crusted in a triple mustard herb rub served with au jus

Stuffed Chicken Supreme - Chipotle goats cheese OR Spinach, Roasted Red pepper, and goats cheese stuffing with garlic herb beurre blanc.

BBQ Chicken Breast & Pork Back Ribs

Pan Seared Atlantic Salmon— Served with triple mustard sauce

Glazed Ham

Carved Turkey Breast

Mixed Grill BBQ— Grilled chicken breast, pulled pork, and Italian sausages.

Pasta and Premium Sandwiches— Select one pasta from the list above accompanied by Egg salad, tuna salad, chicken salad tea sandwiches on assorted sandwich breads. Mediterranean grilled vegetables with goats cheese on focaccia, Rosemary ham and Emmental with arugula and sundried tomato on baguette. Turkey breast with asiago, garlic aioli, spinach, pancetta and artichoke hearts.

Entrees (Plated)

Stuffed Chicken Supreme - Chipotle goats cheese OR Spinach, Roasted Red pepper, and goats cheese stuffing with garlic herb beurre blanc.

Hunters Chicken— Seared with herb de Provence heirloom tomato and mushroom demi glaze

Pan Seared Atlantic Salmon— Served with triple mustard sauce

Chef's Featured Fish— In Season market fresh Fish served in our chef's recommended sauce. Please inquire for options.

Roasted Pork Loin— With blue cheese gratinee and roasted pancetta cream sauce

Mushroom Crusted Top Sirloin— 8 oz Steak rubbed in dry mushroom & herb crust topped with red wine peppercorn sauce

NY Striploin— 8 oz steak served with red wine peppercorn sauce

Prime Rib— 8 oz. slow roasted prime rib crusted in triple mustard herb rub served with au jus **+\$5**

Seared Ahi Tuna— Sesame crusted rare yellow fin tuna, served with daikon papaya and mango slaw, avocado, Yuzu vinaigrette served with noodles in savory peanut style sauce and cassava chips **+\$6**

Surf and Turf— Sirloin steak with shredded crab & lobster meat OR giant prawn skewers topped with béarnaise sauce **+\$5**

Rack of Lamb— Crusted in our mustard herb coating served with red wine au jus **+\$8**

We do accommodate Vegetarian, Vegan, Gluten free & allergy sensitive diets. Please inquire for more details.

Course Options and Menu

Lowville Golf Course and Events Venue

Side Dishes

Carrots Vichy

Asparagus

Green Beans

Vegetable Medley

Zucchini & Red Peppers

Mushrooms in Garlic and Herb Compound Butter

Bacon Wrapped Asparagus +\$2

Roasted mini red potatoes

Baked potato

Roasted Garlic Smashed Potatoes (skin on)

Loaded Baked potato +\$3

Potato Gratin +\$3

Wild Rice with Mushrooms

Rice Pilaf

Punch

Blended Citrus— lemon, lime, grapefruit & orange

Minted Grapefruit Punch

Mixed Berry— 4 berry with lemon & hint of lime

Pomegranate— Pomegranate, pear nectar, hint of lime

Coconut & Lavender Lemonade

Desserts

Chocolate Tuxedo Cake

Seasonal Pie

Cheesecake

Chocolate Torte

Key lime Pie

Chocolate Mousse

Basic Dessert Bar— Cookies, butter tarts, carrot cake, Nanaimo bars & brownies with grapes and strawberries

Premium Dessert Bar— Mini assorted cakes & cheese cakes, cookies, butter tarts, carrot cake, Nanaimo bars, chocolate covered almonds, coconut macaroons with chocolate covered strawberries, plain strawberries and grapes. +\$5

Candy Bar- Coconut macaroons, chocolate covered strawberries, chocolate covered almonds, marshmallows, cookies, Hershey's Kisses, jelly beans, jujubes & assorted premium candies. Add to package for \$4

Vanilla Bean Crème Brûlée +\$2

Lemon Mascarpone +\$3

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Optional Upgrades

Lowville Golf Course and Events Venue

Beverage

Punch Bowl \$2.25

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House wine service (90 minutes) \$8 **OR** priced based on consumption (no time limit) \$27 per bottle

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Premium wine service (90 minutes) \$11 **OR** priced based on consumption (no time limit) \$36 per bottle

*

Wine on the tables \$27 per bottle (house)

\$36 per bottle (premium)

*

Host Bar priced based on consumption **OR** 3 hours unlimited open bar \$24

*

Champagne Toast \$4 (1 per adult)

*

Mimosa Bar \$5 (unlimited, 3 hours)

*

Boozy Punch \$4 (unlimited—with prosecco, champagne or Sangria)

*

Caesar Bar \$6 (unlimited)

*

Signature Cocktail Service \$4-\$7 (1 per guest)

*

Soft Drinks \$2 (unlimited)

Culinary

Third Entrée Option (buffet) \$6

*

Third Entrée Option (plated) \$8

*

Additional Hors D'oeuvres \$2 per guest (2 pieces of 1 option)

*

Additional Platters \$3 per guest per additional tray

*

Cake cutting Fee \$2

This includes the cake cutting, plating, presentation and service of your cake

*

Children's Meals (see page 7)

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Add pasta course \$8

*

Substitute appetizer or dessert course for pasta course \$4

*

Add second appetizer course \$6

*

Basic dessert table \$4

*

Premium Dessert table \$8

*

Candy Bar \$4

*

Upgrade Basic Dessert Table to Premium \$4

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Décor Upgrades

Lowville Golf Course and Events Venue

