
Lowville Golf Club

Special Events Package and Menu

Dinner Events 2017



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 Mission Continued....

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 50-120 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

Buffet package 1: Mixed Grill

-Chicken breast, pork back ribs, and Italian style sausages, with all the fixings and bakery fresh buns.

- 3 salads

- 3 side dishes

-Dessert table (assorted cakes and squares, and fruit)

-flat a sparkling water service

-coffee and tea served with dessert

-Floor length table cloth (white) and a linen napkin in the colour of your choice.

Base package price \$28

Per guest

Base package price with addition of 3 platters OR hors d'oeuvres service (pick 4) \$32

Buffet package 2:

- 2 entrees (please see buffet entrée section on page 9)

- 3 salads

- 3 side dishes

- Assorted dinner rolls and butter

- Dessert table (assorted cakes and squares, and fruit)

- Flat and sparkling water service

- Coffee and tea served with dessert

- Soft drinks included

- Floor length table cloth (white) and a linen napkin in the colour of your choice

Base package price \$ 36

Per guest

Base package price with addition of 3 platters OR hors d'oeuvres service (pick 4) \$40

All prices are subject to HST and gratuities

Please See pages 8 and 9 for course options

****Buffet packages require a minimum of 30 guests****

Plated Multi Course Packages

Plated Package: 1 Course Meal

- Choice between 2 entrées
 - 2 side dishes
- Assorted dinner rolls and butter
- Flat and sparkling water service
- Coffee and tea served after dinner
- Floor length table cloth (white) with a linen napkin in the colour of your choice

Base Package Price \$28

Per guest

Base package price with addition of 2 platters OR hors d'oeuvres service (5 items) \$32

Plated Package: 2 Course Meal

- Appetizer OR Dessert course
 - Choice between 2 entrees
 - 2 side dishes
- Assorted dinner rolls and butter
- Flat and sparkling water service
- Coffee and tea served after dinner
- Floor length table cloth (white) with a linen napkin in the colour of your choice

Base Package Price \$32

Per guest

Base package price with addition of 2 platters OR hors d'oeuvres service (5 items) \$36

All prices are subject to HST and gratuities.

Please See pages 8 and 9 for course options

Plated Multi Course Packages

Plated Package: 3 Course Meal

- Appetizer course
- Entrée course (2)
 - 2 side dishes
- Dessert course
- Assorted dinner rolls and butter
- Flat and sparkling water service
- Coffee and tea served after dinner
- Floor length table cloth (white) with a linen napkin in the colour of your choice

Base Package Price \$38

Per guest

Base package price with addition of 2 platters OR hors d'oeuvres service (5 items) \$42

Plated Package: 4 Course Meal

- Appetizer course
- Pasta course OR second appetizer
 - Entrée course (2)
 - 2 side dishes
- Dessert course
- Assorted dinner rolls and butter
- Flat and sparkling water service
- Coffee and tea served after dinner
- Floor length table cloth (white) with a linen napkin in the colour of your choice

Base Package Price \$43

Per guest

Base package price with addition of 2 platters OR hors d'oeuvres service (5 items) \$47

All prices are subject to HST and gratuities.

Please See pages 8 and 9 for course options

Cocktail Receptions

Cocktail Reception package 1

- Platters (4) or Hors d' oeuvres service (pick 5)
- Flat and sparkling water service
- Coffee and tea service
- floor length tablecloth (white) with linen napkin in the colour of your choice
- Unlimited Soft drinks

**Base Package
Price \$16**

**Base package price
with addition of a
late night table \$ 22**

Per guest

Cocktail Reception package 2

- House wine service (3 hours)
- Platters (4) or Hors d' oeuvres service (pick 5)
- Flat and sparkling water service
- Coffee and tea service
- Soft drinks included
- floor length tablecloth (white) with linen napkin in the colour of your choice

**Base Package
Price \$24**

**Base package price
with addition of a
late night table \$ 29**

Per guest

Cocktail Reception package 3

- Open bar including wine service (3 hours)
- Platters (4) or Hors d' oeuvres service (pick 6)
- Flat and sparkling water service
- Coffee and tea service
- Soft drinks included
- floor length tablecloth (white) with linen napkin in the colour of your choice
- Sweets Bar

**Base Package
Price \$38**

**Base package price
with addition of a
late night table \$44**

Per Guest

All prices are subject to HST and gratuities.

Please See pages 8 and 9 for course options

Course Options

Platters

Crudité

Cold Cut platter

Smoked Salmon platter

Antipasto

Fruit platter

Cheese tray

Charcuterie

Baked Brie in philo pastry with honey,
rosemary and walnuts.

Dessert Tray

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, av-
ocado on a cassava chip topped with Yuzu)

+\$2

Stuffed Mushrooms +\$2

Course Options

Pastas

Gnocci in pesto cream sauce–

oven dried cherry tomatoes, toasted pine nuts, roasted garlic and crispy sage.

Penne Arrabiata–Bacon andouille cream sauce with red pepper, green onion topped with parmesan

Linguini alfredo–with mushroom herb and parmesan cream sauce, topped with parmesan

Chefs signature penne–sautéed chicken shallots, garlic, mushrooms and tomatoes in white wine, garlic, cream sauce.

Stuffed Shells– Spinach, garlic, ricotta, parmesan and mozzarella stuffed shells in a vegetable tomato sauce

Butternut Squash Ravioli– Truffle beurre blanc, toasted pine nuts, crispy sage, Maldon salt **+\$4**

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 and beets in balsamic vinaigrette

Caesar salad–romaine lettuce, bacon, croutons, tossed in garlic parmesan dressing. Topped with shredded parmesan and lemon wedges.

Spinach salad–mixed greens, strawberries, mushrooms, almonds, dried cranberry, spiralized carrots and beets in lemon poppy seed dressing, topped with goats cheese

Rocket salad–Arugula tossed in our lemon caper oil vinaigrette with heirloom tomatoes, beets, red onion, capers, and spiralized carrots.

Potato Leek Soup–Topped with crisp fried shallots, dollop of crème fraiche and arugula oil

Butternut Squash Soup– Topped with crème fraiche, sliced almonds, and arugula oil

Carrot Ginger Soup– Topped with pine nuts and arugula oil

Pasta salad– buffet only

Potato salad- buffet only

Coleslaw– buffet only

Course Options

Entrees Buffet

Carved Top Sirloin Roasted Beef–
Served with au jus

Classic Strip loin– 8 oz steak in our
peppercorn sauce

Prime Rib– 8 oz prime rib, rubbed in 3
mustard blend served with au jus.

+\$5

Stuffed Chicken Supreme–chipotle
goats cheese OR spinach red pepper
stuffing, with garlic herb beurre blanc

BBQ chicken Breast

Pan Seared Atlantic Salmon– served
in our 3 mustard cream sauce

Glazed Ham

Carved Turkey Breast

BBQ Baby Back Ribs

Entrées plated

Stuffed Chicken Supreme–chipotle
goats cheese OR spinach red pepper
stuffing, with garlic herb beurre blanc

Hunters Chicken– Pan seared with
herb and mushroom demi glaze.

Pan Seared Atlantic Salmon–
served in our 3 mustard cream sauce

Chefs Featured Fish– market fresh
fish served in our chefs recommended
sauce. Ask for details.

Coconut Crusted Halibut– served in
our saffron cream sauce.

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 peppercorn sauce.

Classic Strip loin– 8 oz strip loin
steak in our peppercorn sauce

Prime Rib– 8 oz, rubbed in 3 mustard
blend served with au jus. **+ 5**

Surf and Turf– sirloin steak with
mixed crab and lobster salad and
béarnaise sauce **+ \$6**

Rack of Lamb– Mustard crusted
served with red wine au jus. **+8**

Course Options

Side Dishes

Carrots Vichy
Asparagus
Green beans
Vegetable medley
Broccoli and roasted cauliflower
Zucchini and red peppers
Mushroom in garlic and herb
compound butter
Bacon wrapped asparagus **+2**

Roasted mini red potatoes
Baked potato
Roasted garlic mashed potatoes
Rice pilaf
Wild rice with mushrooms

Loaded baked potato **+3**
Potato gratin **+3**

Desserts

Chocolate Tuxedo cake– milk and milk chocolate mousse between layers of rich chocolate cake. Served with raspberry coulis

Angel Food Cake– with whipped cream and berries

Seasonal Pie– Served with vanilla bean whipped cream or ice cream

Cheesecake– garnished with berries.

Vanilla Bean Crème Brulee– served with berries. **+ \$3**

Chocolate Torte– rich chocolate torte in a milk chocolate coating served with pecan caramel sauce, crème Anglaise and strawberry **+\$2**

Lemon Mascarpone– Rich creamy lemon infused mascarpone served with mixed berry compote **\$ 3**

Tiramisu– Served with shaved choco-

Optional Upgrades

Late Night Table

Cheese plate

Charcuterie

Cold cut tray

Fruit platter

Veggie platter

Cream puffs

Assorted cakes & squares-
carrot cake, Nanaimo bars,
brownies, tarts.

Chocolate covered straw-
berries (30 count)

Cookies

Cream puffs

chicken wings (40 count)

Smoked salmon platter
pizza (1 sheet pizza per 25
guests)

Buffalo Chicken Dip

Beverage

Punch bowl \$2.25 per guest

House wine service with dinner (90
minutes) \$8 per guest

Premium wine service with dinner
(90 minutes) \$11 per guest

Wine on the table \$ 27 per bottle

Open bar (3 hours) \$24 per guest

Champagne toast \$4 per guest

Signature cocktail service \$7 per
guest

1 Hour extra open bar \$6 per guest

Soft drink unlimited \$2 per guest

Host bar- Market prices apply

Premium wine service- ask for quote

Caesar bar \$6 per guest

Bar open during dinner \$6 per guest

Add and outdoor or satellite bar (3
hrs) \$5 per guest

**PLEASE SEE ATTACHED BROCHURE
FOR OUR TABLE DESIGN AND
DÉCOR PACKAGES**

Optional Upgrades

Culinary Options

3rd entrée option \$8 per guest

Customized appetizer course (ask for exact quote)

Customized entrée course (ask for exact quote)

Customized dessert course (ask for quote)

Add additional hors d'oeuvres \$30 for every additional 25 pieces.

Add additional items to the late night table \$3 per person per item

Add additional platters \$3 per guest per tray

Cake cutting and presentation fee \$2 per guest

Children's meals (age 2-12) **\$14 one course, \$20 three course**

Add pasta course \$8

Add second appetizer course \$5

We would be happy to accommodate any additional upgrades not listed above. Please ask for a quote on any upgrades you wish to add.

Questions & Answers

How do we reserve a date for our event?

In order to hold your desired date we require a \$250 deposit upon signing the contract. This deposit also acts as a damages deposit in the rare event of any damages incurred to our building. If no damage occurs, the deposit will be put towards your final bill. This deposit is non-refundable if your event is cancelled

What is your establishments minimum and maximum number of guests.

Our dining room capacity is a maximum of 120 people. We require a minimum of 30 guests.

What AV equipment do you provide?

We have 2 large flat screen TV's in the dining room that will run photo slide shows off a USB flash drive or an HDMI cable connected you laptop with photos in a slide show. We also have a build in sound system that have I Pod connection capabilities and a wireless microphone connected through this sound system also.

Can we supply our own wine or alcohol?

We do not allow any outside alcohol into our establishment under the regulation of our Ontario liquor license. Any special items you wish to serve at your event will be order for you at an additional cost.

Can we supply our own food?

We do not allow any outside food in our establishment. Anything served at your event must be prepared by our trained staff.

We do however make an exception for cakes and cupcakes.

Is your facility wheelchair accessible?

Yes our whole facility is wheel chair accessible.

Questions & Answers

Do you accommodate dietary restrictions?

Yes, with prior notice we do accommodate all dietary restrictions and allergies. We will require this information when you confirm your number of guests.

When do you require a confirmed number of guests?

We require your final number of confirmed guests 2 weeks prior to your event. You will be billed based on this final number.

What happens if we need to cancel our event?

In the rare event that an event needs to be cancelled we will retain the deposit.

What is the schedule of payment and how can I pay?

We require \$500 on the day we secure your date. The remaining balance is due the day of your event. We accept cash, certified cheque, Visa, Mastercard, or American Express.

What are your hours of operation?

We serve alcohol until 1am, our facility closes at 2am. We open at 7am if you need to pick anything up the next day. We will store decorations for you for up to 3 days.

Do you allow overnight parking?

We encourage all guests to please not drink and drive. We allow overnight parking in our camera monitored private parking lot.

Are we able to come in prior to our event to decorate?

Based on the availability of our facility prior to your event, we do allow you to decorate the dining room the day or morning before your event. Please ask Lauren to ensure availability.

