



MEETING
MENU 2017



The ClubLink Hospitality Team is pleased to offer the following menu selections for your special event. Additional options are available at each Club and menus can be customized to ensure your event is memorable.

CLUBLINK
ONE MEMBERSHIP
more golf[®]



About Station Creek Golf Club....

Station Creek is located 30 minutes from downtown Toronto in Gormley, easily accessible to all our guests.

We specialize in meetings, banquets, weddings and corporate outings.

Venue includes the following amenities:

- Open year round
 - Grand entrance and front foyer
 - Versatile banquet rooms
 - Spectacular gardens
 - Wheelchair access ramp to front entrance
 - Breathtaking views, including a water fountain near the 18th green
 - Customizable menus and packages
 - Catering to guests with dietary restrictions
 - Red Seal Certified Chef with more than 15 years of experience across Canada
 - Men's and ladies' locker rooms with showers and lockable lockers
 - Wireless high-speed internet access
 - Visual equipment, projector, screen and wireless microphone*
 - Superior customer service and attention to detail
 - Private terrace overlooking our property with beautiful flowers pots and hanging baskets
 - Abundance of complimentary parking
 - Personalized planning services
- *Additional fees apply. Inquire for details.

BREAKFAST

LIGHT CONTINENTAL BREAKFAST OPTIONS

COFFEE AND MUFFINS

\$4.25

Assortment of freshly baked jumbo muffins
Freshly brewed regular and decaffeinated coffee
Selection of traditional and herbal teas

SIGNATURE CONTINENTAL

\$11.50

Assortment of freshly baked muffins, pastries and croissants,
served with creamery butter and premium fruit preserves
Freshly brewed regular and decaffeinated coffee
Selection of traditional and herbal teas
Selection of chilled juices

THE POWER BREAKFAST

\$16.95

Selection of bagels with cream cheese and cheddar
cheese slices
Fresh fruit platter
Assortment of yogurt and granola
Selection of fruit juices
Freshly brewed regular and decaffeinated coffee
Selection of traditional and herbal teas

PRO'S SIGNATURE SELECTION

\$17.50

Selection of freshly baked muffins
Scrambled eggs, bacon and sausage and country style
herbed potatoes
Freshly brewed regular and decaffeinated coffee
Selection of traditional and herbal teas

*Additions: Maple Cured Bacon \$2.15
Smoked Virginia Ham \$2.15
Peameal Bacon \$2.15
Fresh Seasonal Fruit \$2.15*

ENHANCE YOUR BREAKFAST

Freshly brewed regular and decaffeinated coffee or selection of traditional and herbal teas (by the pot) \$19.30

Selection of chilled fruit juices (by the pitcher) \$21.50

Basket of market fresh fruit (per piece) \$1.60

Sliced seasonal fresh fruit with yogurt dip \$3.70

Cinnamon french toast or blueberry pancakes with real maple syrup and fresh berries (minimum number of guests are required) \$5.50

LUNCH

CHAMPIONSHIP LUNCH BBQ

\$19.50 per person

Charbroiled sirloin beef burgers, veggie burgers and spicy Italian sausage

Fresh kaiser buns and egg poppy seed buns

Condiments: mustard, Dijon, relish, ketchup, pickles, hot peppers, onions, sauerkraut and tomato slices

Harvest-style salad: trio of iceberg, romaine and radicchio lettuce topped with English cucumbers, field tomatoes and mixed bell peppers served with house-made dressing

Vegetable crudité's platter with assorted dips

Oven baked cookies: oatmeal and raisin, white chocolate macadamia, chocolate chunk and double chocolate with assorted dessert squares

ADD: grilled chicken for \$4.15 per person

MASTERS LUNCH BBQ

\$25 per person

Charbroiled sirloin beef burgers, grilled chicken breast, veggie burgers and spicy Italian sausage

Fresh kaiser buns and egg poppy seed buns

Condiments: mustard, Dijon, relish, ketchup, pickles, hot peppers, onions, sauerkraut and tomato slices

Harvest style salad: trio of iceberg, romaine and radicchio lettuce topped with English cucumbers, field tomatoes and mixed bell peppers served with house-made dressing

Deli-style coleslaw and potato salad

Oven baked cookies: oatmeal and raisin, white chocolate macadamia, chocolate chunk and double chocolate cookies with assorted dessert squares

Freshly brewed regular and decaffeinated coffee, selection of traditional and herbal teas

ADD: sirloin steaks for \$4.15 per person

LUNCH

CLASSIC DELI-STYLE SANDWICH BOARD

\$25 per person

Selection of deli-style sandwiches prepared with traditional fillings
on a variety of baked breads and wraps

Harvest style salad: trio of iceberg, romaine and radicchio lettuce topped with English cucumbers,
field tomatoes and mixed bell peppers served with house-made dressing

Deli-style coleslaw and potato salad

Fresh oven baked cookies: oatmeal and raisin, white chocolate macadamia, chocolate chunk and
double chocolate cookies with assorted dessert squares

CHEF'S NEW YORK STYLE DELI LUNCH

\$24 per person

Hot sliced corn beef, pastrami and roast beef.

Selection of bread: dark rye, light rye, multigrain, kaiser and onion buns.

Fine condiments: hot mustard, Dijon, dill pickles, sauerkraut, tomato, onions and hot peppers.

Vegetable crudité's platter and assorted dips

Harvest style salad: trio of iceberg, romaine and radicchio lettuce topped with English cucumbers,
field tomatoes and mixed bell peppers served with house-made dressing

Fresh oven baked cookies: oatmeal and raisin, white chocolate macadamia, chocolate chunk and
double chocolate cookies

Freshly brewed regular and decaffeinated coffee, selection of traditional and herbal teas

CHEF'S FAJITA STATION

\$28 per person

Prepared by our chef right in front of your guests.

Warm tortillas filled with your choice of grilled chicken or grilled striploin steak, served with sour
cream, grated cheese, salsa, tomatoes, lettuce and sautéed onions and peppers.

Selection of three of the chef's finest salads

Fresh oven baked cookies: oatmeal and raisin, white chocolate macadamia, chocolate chunk and
double chocolate cookies with assorted dessert squares

Freshly brewed regular and decaffeinated coffee, selection of traditional and herbal teas



ALL DAY MEETING PACKAGE

\$50 per person

CONTINENTAL BREAKFAST

Assortment of freshly baked muffins and croissants, served with creamery butter and premium fruit preserves

Selection of chilled apple, cranberry, grapefruit and orange fruit juices

Freshly brewed regular and decaffeinated coffee

Selection of traditional and herbal teas

MID-MORNING BREAK

Selection of granola bars

Basket of fresh seasonal fruit

Freshly brewed regular and decaffeinated coffee

Selection of traditional and herbal teas

BUFFET LUNCH

Roasted red pepper and tomato soup

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Fresh crisp garden salad with assorted dressing

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Your choice of one of the following:

Chef's finest selection of sandwiches, pitas and wraps

or

Grilled chicken breast with Pommery mustard sauce served with mini roasted potatoes and fresh steamed vegetables

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Assorted dessert squares and cookies

Selection of fruit juices, soft drinks, mineral water

Freshly brewed regular and decaffeinated coffee

Selection of traditional and herbal teas

### MID-AFTERNOON BREAK

Assortment of individual peanuts, snack mix, chips

Freshly brewed regular and decaffeinated coffee

Selection of traditional and herbal teas

## BREAK ALTERNATIVES

### COFFEE BREAK

\$4

Platter of assorted freshly baked gourmet cookies

Freshly brewed regular and decaffeinated coffee

Selection of traditional and herbal teas

### SUMMER BREAK

\$7

Assorted seasonal fresh fruit kabobs with dip

Ice cold lemonade, iced tea

### WINTER BREAK

\$3.50

Platter of assorted freshly baked cookies and dessert squares

Hot chocolate and marshmallows, mulled apple cider

### SNACK FOOD ITEMS

*Billed on consumption, ask for details*

Premium selection of potato chips

Choice of dry roasted, Cajun-spiced or salted peanuts

Pretzels

Signature Snack Mix