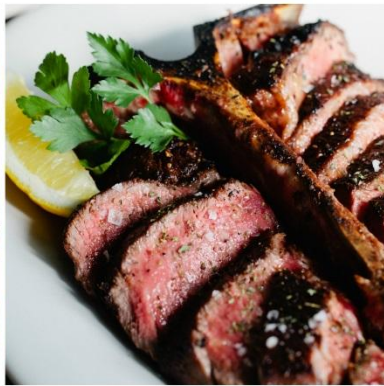




2018

CATERING MENUS

Whitewater Golf Club / 1961 King George's Park Drive / Rosslyn ON / P7K 0N8



Whitewater Clubhouse:

1961 King George's Park Drive

Rosslyn, ON P7K 0N8

Phone: (807) 475-4653

Fax: (807) 475-4713

Administration Office:

665 Hewitson Street

Thunder Bay, ON P7B 5V5

Phone: (807) 623-1855

Fax: (807) 623-0360



Dear Event Planner,

Thank you for considering Whitewater Golf Club as the host venue for your special event! Our event staff and culinary team look forward to helping you plan an event that meets your aspirations, and exceeds the expectations of your guests.

Located just minutes from the city of Thunder Bay, Whitewater Golf Club has the distinction of being northwestern Ontario's premier golf facility. Since our establishment in 2004, our facility has hosted many successful events and is proud to be the host of the PGA Tour Canada's Staal Foundation Open from 2014 to 2018.

At Whitewater Golf Club we strive to provide our members and guests with the highest possible hospitality standards. Our culinary team is committed to preparing and providing you with a delicious meal. Our event professionals are aware of the challenges facing event planners and we will work closely with you to create your event.

This catering package is designed to enable you to plan a successful event. After reviewing the package, please feel free to contact us at your convenience to discuss the availability of dates and to answer any questions that you may have.

Kind Regards,

Kit Chepesiuk

Event Coordinator

Whitewater Golf Club

Phone: (807) 623-1855

Fax: (807) 623-0360

Email: kit@brunoscontracting.com

Cynthia Di Gregorio

Food & Beverage

Whitewater Golf Club

Phone: (807) 475-4653

Fax: (807) 475-4713

Email: admin@whitewatergolf.com





RESERVATIONS

With the high demand of our facility during the summer months, we encourage you to reserve your date well in advance. Securing your date will require a signed contract and a \$500 minimum deposit. Functions will not be secured until the deposit and signed contract are received.

FOOD & BEVERAGE SERVICE

Our Executive Chef would be pleased to assist you in creating a menu to suit your particular needs. All menus within this guide offer enticing entrees to satisfy the tastes of your guests. Our professional and courteous team is delighted to host you and your guests for an enjoyable reception.

Dietary and allergy related accommodations may be made with prior request. Menu options are available for children twelve years and under at a reduced rate.

Final selection of menu items must be arranged at least three weeks prior to the event. Menu prices and selections are guaranteed 60 days prior to the function date. The minimum guarantee of guests is required no later than 5 days prior to the event date. Our culinary team will be prepared to provide 5% in excess of the guaranteed number. If the actual number of attendees exceeds 5% of the guarantee, we reserve the right to make a substitution for the original entrée selection. The actual charge for the event will be the guaranteed number of guests or the actual number of attendees whichever is greater.

No food or beverages are permitted to be brought in or removed from the facility with the exception of wedding cakes and dry traditional pastries. Traditional pastries must not contain any ingredients that must be refrigerated prior to or following the event. All cakes are subject to a \$75 cake-handling fee.

Ontario liquor laws prohibit licensees from allowing any individual or group to provide their own alcoholic beverages from an outside source. Provincial liquor laws prohibit alcohol service after 1:00 am.

Whitewater Golf Club reserves the right to inspect and monitor all functions and to discontinue service to guests in the event that Ontario laws are not abided by. Smoking is prohibited in all areas of the clubhouse and patio areas.



BILLING ARRANGEMENTS

Our Event Coordinator will provide you with an estimated quote for your function package. A pre-payment equal to 100% of the projected total will be required 10 days in advance of the wedding. Whitewater Golf Club will accept the following methods of payment: Cash, Cheque, Debit, VISA, or MasterCard. After your event, the final payment becomes due when rendered. Overdue accounts will bear an additional 2% per month on the past due amount until paid.

MISCELLANEOUS CHARGES

All hosted food and beverage is subject to 12% gratuity and 13% HST, which are not included in the enclosed prices.

The Society of Composers, Authors and Music Publishers of Canada (SOCAN) levy a fee applicable to all functions hiring or playing recorded music for entertainment purposes. Fees are subject to 13% HST.

DECORATIONS

If you wish to decorate for your special event, we ask that you inform us as soon as possible so that arrangements can be made. Whitewater Golf Club prohibits the use of banners or materials of any kind to be affixed to the ceiling, walls or curtains in a manner that may damage our property. We strictly prohibit the use of pins, tacks or adhesives on any walls, windows, ceilings or doors.

CONFETTI POLICY

The use of confetti, rice or other small decorative pieces is not permitted. A clean-up fee of \$150 will be charged if any of these forms or similar products are used.

COAT CHECK FACILITIES

There is an unattended coatroom available for your guests. Whitewater Golf Club does not assume any responsibility for items left in the coatroom or lost on the property.



CANCELLATIONS

In the event of a cancelation, Whitewater Golf Club will retain the deposit in full. If the function is canceled more than 60 days in advance, the deposit is refundable only if the same room has been rebooked for a group equivalent in size and revenue. All cancelations must occur in writing.

All parties are liable for any damages or theft from Whitewater Golf Club by any guests during the course of the function. Grounds and lower clubhouse areas are off limits to guests, with the exception of locker rooms when access has been requested.



MEETING BREAKS

Assorted bagels & cream cheese

Assorted Whitewater cookie selection

Warm chocolate brownies

Seasonal sliced fresh fruit platter

Assorted individual fruit yogurt 175ml

Granola bars

Fresh baked muffins, croissant or Danish

REFRESHMENT ADDITIONS

Steeped red rose tea, coffee & decaffeinated coffee (10 Cup pot)

Regular & decaffeinated coffee (60 Cup urn)

Assorted soft drinks or fruit juices (473ml Bottle)

Fountain pop or chilled orange & cranberry juice (Pitcher)

Bottled water (473ml Bottle)

Assorted regular & diet soft drinks (473ml Bottle)



BREAKFAST BUFFETS

All breakfast buffets are served with chilled orange & cranberry juices, coffee and tea
(Minimum 20 people)

The Continental

Danish pastries
Muffins and croissants
Seasonal fresh fruit
Honey and fruit preserves.

Breakfast...On the Go

Your choice of one style bagel or English muffin sandwich accompanied with a fried egg and either crisp maple bacon or honey ham. Served with herbed home fried potatoes and seasonal fresh fruit.

First Tee Breakfast

Danish pastries, muffins, and croissants
Honey and fruit preserves
Seasonal fresh fruit
Country scrambled eggs
Crisp maple bacon
Herbed home fried potatoes
White and whole-wheat toast

Classic pancakes with maple syrup – Additional
Cinnamon burst French toast – Additional
Whitewater cheese omelet – Additional

Chef attended omelet station with any breakfast buffet = Additional



MEETING / RECEPTION LUNCH BUFFETS

All lunch buffets are served with artisan buns, coffee & tea,
fountain soft drinks and assorted pastry squares.
(Minimum 20 people)

The Portage Lunch

Soup of the Day
Assorted sandwiches served
on hearty breads

The Deli Lunch

Traditional Caesar Salad
German potato salad
Citrus coleslaw
Assorted cold cuts and domestic cheeses
(Roast beef, Italian deli meats, turkey, smoked ham, assorted deli cheeses)
Assorted fresh condiments

Candy Mountain Buffet

Chef's spring mix salad
German potato salad
Garden vegetable platter
Assorted sandwiches on hearty breads

The Voyageur's Lunch

Garden greens salad with assorted dressings
Steamed seasonal vegetables
Roasted potatoes
Herb and garlic roasted chicken breast

River Valley Buffet

Traditional Caesar salad
Chef's spring mix salad
Garden vegetable platter
Domestic cheese platter
Honey garlic chicken skewers
Beef empanada bites



LUNCH ENTREES

Available before 2:00pm

All lunch entrée's served with choice of soup, fresh artisan buns, coffee & tea and assorted pasty squares

LUNCH SOUP SELECTIONS

Butternut squash / cream of mushroom / roasted tomato bisque / beef barley
voyageur chicken vegetable / cream of broccoli and cheddar cheese

ENTREE SELECTIONS (CHOICE OF ONE)

Pan Fried Pickerel

A lightly breaded pickerel filet, served on a bed of rice pilaf
with roasted zucchini

Herb Roasted Chicken Pasta

Pasta tossed in a rich mushroom cream sauce and topped with a herb
roasted 4oz chicken breast

Beef Stroganoff

Tender beef stroganoff accompanied with buttered egg noodles
and grilled vegetables

Chicken Parmesan

A 4oz breaded chicken breast served with white & wild rice and
seasonal grilled vegetables

(Add for additional entrée choice please)

Prices do not include 12% gratuity and applicable taxes



APPETIZERS / ENHANCEMENTS

May accompany lunch or dinner menu.

Chilled Tiger Prawns

Served on a leaf lettuce with cocktail sauce

Antipasto Plate

Prosciutto, capicola, Genoa salami, honeydew and cantaloupe melon, parmesan cheese, grilled vegetables, roasted red peppers and olives

Spinach and Ricotta Cannelloni

Served atop a chunky tomato sauce and drizzled with herb oil

Bocconcini Pasta

Served in a rosé sauce with pancetta, sausage, peas and mushrooms

Seafood Delight

Served with scallops, smoked salmon, shrimp, shredded lettuce and vinaigrette

Palate Refresher

Choice of lemon, lime, orange or raspberry sorbet

CHEF STATIONS

Porchetta Station

Sliced centre pork loin on a bun

Taste of Italy

Bowtie Pasta / rotini / linguine / Alfredo sauce / marinara sauce / parmesan cheese

Antipasto Station

Marinated seafood salad / asiago cheese / parmesan cheese / mozzarella / cheddar cheese
sliced prosciutto / Genoa salami / capicola / cold grilled vegetables / pickles / olives
cantaloupe / honey dew melon / crostini / focaccia / crusty rolls

Chocolate Fountain

Fresh fruit / lady fingers / marshmallows

Prices do not include 12% gratuity and applicable taxes



HORS D'OEUVRES - SERVED

Priced per dozen (minimum order of 2 dozen)

Hot Items

Grilled Pork Satays

With sweet Chili Sauce

Wild Mushroom Pockets

With asiago

Vegetable Spring Rolls

With tangy plum sauce

Chicken Skewers

With honey garlic sauce

Empanada Bites

Beef empanada bites with salsa

Risotto Balls

With marinara Sauce

Beef Skewers

With teriyaki sauce

Shrimp Skewers

With lemon, garlic & dill

Baked Brie Tarts

With raspberry preserve

Scallops & Bacon

Wrapped and baked

Crab Cakes

On roasted garlic crostini

Meatball Bites

With marinara sauce

Cold Items

Shrimp Calypso

In pastry shell

Skewer Trio

Honey ham, pineapple & grapes

Jumbo Shrimp on Ice

With cocktail sauce 50 pieces or 100 pieces

Smoked Salmon

Rosettes on pumpernickel

Prosciutto with Melon

Served on a skewer

PLATTERS

Serves approximately 30 people

Seasonal Vegetable

Seasonal vegetables served with a cream cheese dip

Domestic Cheese & Cracker

Cheddar, mozzarella, marble and Swiss cheeses

Premium Cheese & Cracker

Cheddar, mozzarella, marble, Swiss, asiago, gouda, brie and camembert

Seasonal Sliced Fresh Fruit

Sliced seasonal fresh fruit, served with a strawberry yogurt dip

Seasonal Fruit & Cheese

Seasonal sliced fresh fruit and domestic cheeses

Prices do not include 12% gratuity and applicable taxes



DINNER ENTREES

Served with artisan buns, your choice of soup and salad, starch, vegetables, dessert, coffee and tea.

Chicken Supreme

A chicken breast filled with peaches and cranberries. Topped with natural chicken jus.

Chicken Ripieno

A chicken breast stuffed with prosciutto, sundried tomatoes and Italian mozzarella cheese. finished with natural pan jus.

Bruschetta Chicken

Lightly breaded chicken breast topped with a marinated tomato mix, set on a marinara sauce and garnished with Italian cheeses.

Roasted Turkey Marsala

Sliced Turkey with Marsala cream sauce.

Pan-Seared Pork Tenderloin

Seasoned with a maple syrup rub and accompanied with a port jus.

Roasted Medallions of Pork

Tender pork medallions seasoned and roasted to perfection garnished with a tangy apple chutney.

Whitewater Duo

Roasted chicken breast and beef medallion served with a red wine jus.

Roast Medallions of Beef

Slow roasted beef medallions with a robust red wine reduction.

Roasted Prime Rib

Seasoned & slow roasted AAA beef served with Yorkshire pudding and pan jus.

Pan Fried Pickerel

Lightly dusted pickerel, fried to a golden brown and topped with lemon butter.

Land & Sea

Your choice of either a 4oz beef tenderloin or 5oz chicken breast, served with butter and herbed shrimp skewer.

Vegetarian Option Price will reflect entrée selection
Jumbo stuffed ravioli / vegetable jambalaya / grilled vegetable stack

Children's Menu

Chicken fingers and golden fries / chef's homemade mac & cheese

(Add for additional entrée choice please)

Prices do not include 12% gratuity and applicable taxes



DINNER COMPLEMENTS

SOUPS

Roasted Tomato Bisque

Garnished with seasoned wonton crisps

Voyageur Chicken Vegetable

A hearty soup with garden vegetables and roasted chicken

Cream of Mushroom

Decorated with fresh parsley

Cream of Leek & Potato

Enhanced with braised Leeks

Butternut Squash

Garnished with seasoned wonton crisps

Potato Cheddar

Accompanied with red peppers and cheddar cheese

Broccoli Veloute

With cheddar cheese

SALADS

Garden Greens

With tomato, cucumber and honey balsamic vinaigrette

Caesar Salad

Bacon crisps, herbed croutons, and parmesan cheese

Mixed Baby Greens

With candied walnuts, feta cheese and raspberry vinaigrette

Strawberry-Orange Greens *

With orange and strawberry segments, candied walnuts, and raspberry vinaigrette

Baby Spinach *

Baby spinach tossed with fresh tomatoes, crumbled feta cheese and red onion.
finished with honey balsamic vinaigrette

Season Red & Greens *

Sliced vine ripened tomatoes on baby spring mix lettuces garnished with red onion, Asiago cheese. Finished with a warm bacon onion vinaigrette

***Additional**

Prices do not include 12% gratuity and applicable taxes



DINNER COMPLEMENTS

STARCH

Oven roasted potatoes / buttered baked potato / whipped potatoes / white and wild rice

VEGETABLES

Steamed broccoli and roasted tomato / roasted turnip and carrots
seasonal vegetable medley
grilled asparagus

DESSERTS

Ice Cream

Your choice of vanilla or cinnamon ice cream with raspberry coulis and whipped cream

Peach and Dutch Apple Crumble

A classic apple tart enhanced with peaches and served with house made cinnamon Ice cream and warm caramel sauce

New York Cheesecake

Topped with warm winter berry sauce and whipped cream

Triple Chocolate Fudge Cake

With vanilla ice cream and wild berry coulis

Mixed Berry Jubilee

Flambéed berries served over a crepe with vanilla ice cream

Add a little pizzazz to your crepe
fill it with Grand Marnier cream

Chocolate Pecan Tart

An individual baked tart with chocolate and pecans, served warm and finished with vanilla ice cream

Sundae Bar

Vanilla ice cream / cinnamon ice cream / chocolate syrup / caramel syrup
Warm raspberry topping / marshmallows / strawberries / mixed chopped nuts / pineapple
Sprinkles / maraschino cherries / toasted coconut / candied toppings / whipped cream

Chocolate, Maple, or Raspberry Crème Brûlée

Soft baked custard with a crisp sugar top and whipped cream

Chocolate Dipped Strawberries

Compliment any dessert or add as an additional flare (2 per person)



DINNER BUFFETS

All buffets are served with artisan buns, coffee and tea, and choice of served dessert
(Minimum 50 guests)

EAGLE BUFFET

Salad

Crisp garden greens with choice of dressing
Citrus coleslaw
Potato salad with mustard and scallion dressing

Main Entrées

Herb & garlic roasted chicken
Penne pasta with a hearty marinara sauce
Carved roast beef au jus

Sides

Seasonal vegetables
Roasted new potatoes with garlic and herbs

Dessert

Please select one served dessert

TRADER'S BUFFET

Salad

Caesar salad with garlic croutons
Creamy coleslaw
Pasta salad with sundried tomato vinaigrette
Potato salad with mustard and scallion dressing

Cold Presentation

Crisp vegetables and herb dip
Devilled eggs, assorted deli meats

Entrée Presentation: Please select three

Chicken cordon bleu with hunter sauce
Roasted Turkey with pan drippings
Swedish meatballs in dill cream sauce
Roasted pork loin with cinnamon spiced apples
Carved roast beef au jus
Bowtie Alfredo pasta

Vegetable/Starch: Please select two

Seasonal vegetables
Steamed broccoli and roasted tomato
Mixed herbed white and Ontario wild rice
Whipped potatoes
Roasted new potatoes with garlic and herbs

Dessert

See dinner complements



KING GEORGE BUFFET

Minimum 50 guests

All buffets are served with artisan buns, coffee and tea, and choice of served dessert

Salad

Crisp garden greens with assorted dressings
Traditional Caesar salad with garlic croutons, bacon crisps and parmesan cheese
Apple cider coleslaw
Sun-dried tomato and basil pasta salad
Potato salad with mustard and scallion dressing
Marinated mushroom and artichoke salad

Cold Presentation

Crisp vegetables with sour cream and roasted garlic dip
Assorted deli meats
Platter of olives, pickles, and peppers
Grilled vegetable antipasto platter

Please Select Three:

Baked three cheese lasagna
Bowtie Alfredo pasta
Chicken cordon bleu with hunter sauce
Chicken piccata with peperonata sauce
Swedish meatballs in dill cream sauce
Pork Lombardy baked with onions and diced tomatoes
Carved slow roasted AAA prime rib of beef au jus

Please Select Three:

Seasonal vegetable selection
Roasted turnip and carrots
Pan-seared red peppers and zucchini with oregano
Mixed herbed white and Ontario wild rice
Whipped potatoes
Scalloped potatoes in garlic cream sauce with Asiago cheese
Oven roasted potatoes with garlic and herbs

Choice of one served Dessert

See dinner complements



LATE NIGHT SNACKS

As an addition to an evening meal

Dips & Things

Regular crinkle cut potato chips / party mix / cheezies / onion dip

Nacho Bar

Rainbow tortilla chips / taco beef / grated cheese / cheese sauce / salsa
lettuce / tomatoes peppers / jalapenos / green onions / hot sauce
Sour cream

Poutine Bar

Standard cut fries / cheese curds / grated cheese / gravy / pulled pork

Pizza Bar

Sicilian / smoked salmon / BBQ chicken / vegetable / pepperoni



BAR SELECTIONS

Host Bar

All beverage charges will be automatically billed to your master account
Consumption is charged on a per drink basis

Bar rail liquor (1 oz)
Domestic & non-alcoholic beer
Domestic house wine (4.5 oz)
Premium beer & coolers
Bar rail liqueurs (1 oz)
Premium liquor & liqueurs (1 oz)
Corkage

Whitewater golf club offers an extensive selection of premium and domestic beer, wine and spirits. Please choose one of the options for a host bar:

Host Bar Option #1

Standard bar rail
Domestic beer

Host Bar Option #2

Standard bar rail
Domestic & premium beer
Bar rail liqueurs (Brandy, Kahlua, Amaretto, Baileys, Sambuca)

Host Bar Option #3

Standard bar rail
Domestic & premium beer
Bar rail liqueurs (Brandy, Kahlua, Amaretto, Baileys, Sambuca)
Premium liqueurs (Drambuie, Grand Marnier, Cognac)
Premium liquor (Glenfiddich, Glenlivet, Grey Goose)

Prices does not include 12% gratuity and applicable taxes

Cash Bar

Applies to groups of 50 or more, regular bar prices apply to groups of less than 50
guests may be required to purchase tickets from a cashier provided by Whitewater

Liquor (1oz)
Domestic and non-alcoholic beer
Domestic house wine (4.5oz)
Premium beer, coolers & bar rail liqueurs
Premium liquor & liqueurs
Soft drinks

All inclusive Price – Includes 12% gratuity and applicable taxes



WINE SELECTIONS

Red Wines

Cara Sur, Cabernet, Carmenere, Merlot, Tremonte (Chile)
Centauro, Cabernet, Carmenere, Syrah, Tremonte (Chile)
Cara Sur, Cabernet, Carmenere, Merlot, Tremonte (Chile) 1000ml
Estate Merlot, Tremonte (Chile)
Reserva Cabernet, Tremonte (Chile)
Reserva Malbec, Tremonte (Chile)
Monte Rekewa Gran Reserva, Tremonte (Chile)
Shiraz/Cabernet, Rosemount (Australia)
Oro de los Coipos, Tremonte (Chile)
Inkari, Tremonte (Chile)

White Wines

Reserva Sauvignon Blanc/Viognier, Tremonte (Chile)
Sauvignon Blanc, Two Oceans (South Africa)
Gewurztraminer/Riesling, Pondview Estate (Ontario)
Chardonnay, Robert Mondavi Woodbridge (California)
Pinot Grigio, Lamberti Santepietre (Italy)
Sauvignon Blanc, Kim Crawford (New Zealand)

Sparkling Wine & Champagne

Bright's President (Canada)
Asti Spumanti, Martini & Rossi (Italy)
Mumm's Cordon Rouge (France)

Punches

Non-alcoholic fruit punch (50 servings)
Champagne punch (50 servings)



"A vineyard that touches the sky from roots embedded in a gold mine"

THE VINEYARD nestles into the Monte Rekewa in the southern extreme of the Cachapoal Valley and is fed by the Rekewa River which is the natural border between the Cachapoal and Colchagua valleys. The vineyard fluctuates from 300 to 500mts above sea level. The afternoon summer breeze that sweeps off the Andes Mountains also provides slower grape maturation. The grape varieties planted on this unique terrain are Cabernet Sauvignon, Malbec, Syrah, Carmenere, Merlot and Viognier.

Prices do not include 12% gratuity and applicable taxes