



# Banquet & Meeting Catering Guide 2015

**Whitewater Clubhouse:**  
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Rosslyn, ON P7K 0N8  
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**Administration Office:**  
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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 2016.

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,

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## 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.**



### **Breaks**

Enhance your meeting with the following choices:

### **Beverages**

Steeped Red Rose Tea (10 Cup Pot)	\$14.75
Regular & Decaffeinated Coffee (10 Cup Pot)	\$14.75
Regular & Decaffeinated Coffee (60 Cup Urn)	\$70.00
Chilled Assorted Fruit Juices (473ml Bottle)	\$2.50
Chilled Orange & Cranberry Juice (Pitcher)	\$13.00
Bottled Water (473ml Bottle)	\$2.25
Assorted Regular & Diet Soft Drinks (473ml Bottle)	\$2.50
Fountain Pop (Pitcher)	\$12.50
Non-Alcoholic Fruit Punch Bowl (50 servings)	\$69.00
Champagne Punch (50 servings)	\$130.00

### **Snacks**

Assorted Bagels & Cream Cheese (per person)	\$2.75
Assorted Whitewater Cookie Selection (per person)	\$1.75
Warm Chocolate Brownies (per person)	\$2.00
Seasonal Sliced Fruit Platter (per person)	\$3.50
Assorted Individual Fruit Yogurt 175ml (each)	\$2.25
Granola Bars (each)	\$1.75
Fresh Baked Muffins, Croissant or Danish (each)	\$2.75



## **Whitewater Breakfast Buffet Selections**

*Served from 7:00 until 10:00am*

### **The Continental**

**\$10.50 /Person**

Danish pastries, muffins and croissants, served with seasonal fresh fruit, honey and fruit preserves. Accompanied with chilled orange and cranberry juices, and fresh coffee, decaffeinated coffee and tea.

### **Breakfast...On the Go**

**\$12.95/Person**

Your choice of one style bagel or English muffin sandwich accompanied with a fried egg and either bacon or honey ham. Served with herbed home fried potatoes and seasonal fresh fruit. Accompanied with chilled orange and cranberry juices, as well as fresh coffee, decaffeinated coffee and tea.

### **The Traditional Breakfast**

(Minimum 20 people)

**\$16.95/Person**

Danish pastries, muffins, and croissants  
Honey and fruit preserves  
Seasonal fresh fruit  
Country scrambled eggs  
Smoked bacon  
Herbed home fried potatoes  
White and whole-wheat toast  
Chilled orange and cranberry juices  
Fresh coffee, decaffeinated coffee and tea

### **Suggested Extra's for The Traditional Breakfast:**

Classic Pancakes with Maple Syrup	<b><i>\$1.95/ Person</i></b>
Cinnamon Burst French Toast	<b><i>\$1.95/ Person</i></b>
Whitewater Cheese Omelet	<b><i>\$2.50/ Person</i></b>



## **Whitewater Lunch Selections**

*Served from 11:00 am until 2:00 pm*

### **The Portage Lunch**

**\$12.95/Person**

Soup of the Day  
Assorted sandwiches served  
on hearty breads  
Assorted pastry squares  
Fresh coffee, decaffeinated coffee, tea  
Fountain soft drinks

Note: A minimum of 20 people required for buffet  
style service

### **The Voyageur's Lunch**

**\$17.75/Person**

Fresh buns and butter  
Garden greens salad with assorted dressings  
Steamed seasonal vegetables  
Roasted potatoes  
Herb and garlic roasted chicken breast  
Assorted pastry squares  
Fresh coffee, decaffeinated coffee, tea  
Fountain soft drinks

Note: A minimum of 20 people required for buffet  
style service

### **The Deli Lunch**

**\$16.95/Person**

Fresh assorted buns and butter  
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  
Assorted pastry squares  
Fresh coffee, decaffeinated coffee, tea  
Fountain soft drinks

Note: A minimum of 20 people required for buffet style service





## **Lunch Reception Selections**

*Served from 11:00 am until 2:00 pm*

Ideal for bridal or baby showers, quaint gatherings or any sized reception.

Let our experienced team enhance your next function!

All lunch suggestions are served with fresh buns & butter, your choice of soup or salad, entrée and assorted pastry squares.

Coffee, tea, and decaffeinated coffee will also be served.

### **Soups**

Roasted Tomato Bisque  
Beef Barley with Tender Beef Chunks  
Voyageur Chicken Vegetable

Cream of Mushroom with Fresh Parsley  
Butternut Squash with Wonton Crisps  
Cream of Broccoli and Cheddar

### **Salads**

Chef's Spring Mix Salad

Traditional Caesar Salad

Enhance your gathering with an added soup or salad for an additional **\$3.00/Person**

### **Entrées (Choice of One)**

#### **Pan Fried Pickerel**

**\$18.50/Person**

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

#### **Herb Roasted Chicken Pasta**

**\$18.50/Person**

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

#### **Traditional Beef Stroganoff**

**\$18.50/Person**

A rich Beef Stroganoff accompanied with buttered egg noodles and grilled vegetables

#### **Chicken Parmesan**

**\$18.50/Person**

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



## **Lunch Reception Buffets**

*Served from 11:00 am until 2:00 pm*  
(A minimum of 40 people required)

### **Candy Mountain Buffet** **\$15.95/Person**

Chef's Spring Mix Salad  
German Potato Salad  
Garden Vegetable Platter  
Assorted Sandwiches  
Assorted Pastry Squares  
Coffee, Decaffeinated Coffee & Tea

### **River Valley Buffet** **\$17.95/Person**

Traditional Caesar Salad  
Chef's Spring Mix Salad  
Garden Vegetable Platter  
Domestic Cheese Platter  
Honey Garlic Chicken Skewers  
Beef Empanada Bites  
Assorted Pastry Squares  
Coffee, Decaffeinated Coffee & Tea

### **Sand Barrens Buffet** **\$22.95/Person**

Traditional Caesar Salad  
Chef's Spring Mix Salad  
Garden Vegetable Platter  
Domestic Cheese Platter  
Honey Ham, Pineapple & Grape Skewers  
Shrimp Calypso wrapped Pastry  
Vegetable Spring Rolls  
Baked Brie with Raspberry Preserve  
Honey Garlic Chicken Skewers  
Assorted Pastry Squares  
Coffee, Decaffeinated Coffee & Tea



## **Appetizers**

### **Chilled Tiger Prawns**

Served on a Leaf of Lettuce with Cocktail Sauce  
**\$10.95/Person**

### **Grilled Tiger Prawns**

Prepared with Garlic Butter and White Wine  
**\$10.95/Person**

### **Sea Bass**

Prepared with Lemon Dill and White Wine  
**\$8.95/Person**

### **Antipasto Plate**

Prosciutto, Cappicollo, Genoa Salami, Honeydew and Cantaloupe Melons,  
Parmesan Cheese, Grilled Vegetables, Roasted Red Peppers and Olives  
**\$9.95/Person**

### **Eggplant Parmesan**

Eggplant dredged in Parmesan Cheese and Topped with Marinara Sauce  
**\$6.95/Person**

### **Spinach and Ricotta Cannelloni**

Served atop a Chunky Tomato Sauce and Drizzled with Herb Oil  
**\$7.95/Person**

### **Bocconcini Pasta**

Served in a Rosé Sauce with Pancetta, Sausage, Peas and Mushrooms  
**\$7.95/Person**

### **Seafood Delight**

Served with Scallops, Smoked Salmon, Oysters, Shrimp, Shredded Lettuce and Vinaigrette  
**\$9.75/Person**

### **Sorbet**

Choice of Lemon, Lime, Orange or Raspberry  
**Add \$2.50/person**



## Whitewater Dinner Menus

All dinner suggestions are served with fresh buns & butter, your choice of soup, salad, entrée and dessert. Coffee, tea and decaffeinated coffee are also included. Please let us know if you or any of your guests have dietary requests, as we would be happy to arrange a special meal.

### **Soups**

#### **Roasted Tomato Bisque**

Garnished with seasoned Wonton Crisps

#### **Beef Barley Soup**

With tender beef chunks

#### **Voyageur Chicken Vegetable**

A Hearty soup with Garden Vegetables & Roasted Chicken

#### **Cream of Mushroom**

Garnished with fresh Parsley

#### **Traditional Minestrone**

A hearty soup with Orzo pasta

#### **Cream of Leek & Potato Soup**

Garnished with braised Leeks

#### **Butternut Squash Soup**

Garnished with seasoned Wonton Crisps

#### **Potato Cheddar Soup**

Garnished with Cheddar Cheese

#### **Broccoli Veloute**

with Cheddar Cheese

### **Salads**

#### **Garden Greens Salad**

With tomato, cucumber and honey balsamic vinaigrette

#### **Traditional Caesar Salad**

Bacon crisps, herbed croutons, and Parmesan cheese

#### **Mixed Baby Greens**

With candied walnuts, Feta cheese & raspberry vinaigrette  
*add strawberries for \$1.00*

#### **Gourmet Salads**

*(add \$1.50 per person)*

#### **Strawberry-Orange Greens Salad**

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

#### **Baby Spinach Salad**

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

#### **Season Red & Greens Salad**

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



## Dinner Entrées

*(For each additional entrée choice please add \$1.25 per guest)*

### **Chicken Supreme**

**\$31.95/Person**

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

### **Stuffed Chicken Supreme**

**\$31.95/Person**

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

### **Filled Chicken Breast**

**\$31.95/Person**

A chicken breast stuffed with spinach, mozzarella and prosciutto. Finished with natural pan jus

### **Bruschetta Chicken**

**\$30.95/Person**

A lightly breaded chicken breast topped with a marinated tomato mix, set on a marinara sauce & garnished with Italian cheeses

### **Herb Half Roasted Chicken**

**\$30.95/Person**

With natural pan drippings

### **Roasted Turkey Marsala**

**\$30.95/Person**

Sliced turkey topped with Marsala cream sauce

### **Land & Sea**

**\$35.95/Person**

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

### **Pan-Fried Pickerel**

**\$30.95/Person**

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

### **Pan-Seared Pork Tenderloin**

**\$31.95/Person**

Seasoned with a maple syrup rub & topped with a port jus

### **Slow Roasted Pork**

**\$31.95/Person**

Smothered in a garlic mushroom sauce.

### **Roasted Medallions of Pork**

**\$31.95/Person**

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

### **Roasted Prime Rib**

**\$37.95/Person**

Seasoned & slow roasted Alberta Beef served with Yorkshire pudding & pan jus

### **Roast Medallions of Beef**

**\$33.95/Person**

Slow roasted beef, grilled to perfection & finished with a robust red wine reduction

### **Whitewater Duo**

**\$33.95/Person**

Roasted chicken breast & beef medallion served with a red wine jus

### Vegetable Selection

#### **Choice of One:**

Steamed Broccoli & Roasted Tomato  
Roasted Turnip & Carrots  
Seasonal Vegetable Medley  
Grilled Asparagus *add \$1.25/person*

### Starch Selection

#### **Choice of One:**

Oven Roasted Potatoes  
Buttered Baked Potato  
Whipped Potatoes  
White & Wild Rice



## **Antipasto Station**

**\$15.95/Person**

Marinated Seafood Salad  
Asiago Cheese, Parmesan Cheese  
Mozzarella & Cheddar Cheese  
Sliced Prosciutto  
Genoa Salami, Capicola  
Cold Grilled Vegetables  
Pickles, Olives  
Cantaloupe, Honey Dew Melon  
Crostoni, Focaccia, Crusty Rolls

### **Antipasto Station Accompaniments:**

Porchetta Station – sliced centre pork loin on a bun ***\$3.50/person***  
Jumbo Shrimp on ice with cocktail sauce and lemon ***\$2.50/person***

## **Vegetarian Options\***

Gluten-free, vegan & special allergy related meals are also available upon request

### **Jumbo Stuffed Ravioli**

Spinach & Ricotta filled pasta tossed  
in a chunky tomato basil sauce and finished with fresh  
Parmesan slivers

### **Vegetable Wrap**

Seasonal grilled vegetables wrapped in a flour tortilla with a creamy  
herb sauce and served with a white & wild rice mixture

### **Vegetable Jambalaya**

A Louisiana classic with sautéed vegetables & and spicy  
Cajun sauce and served on a bed of rice

### **Grilled Vegetable Stack**

Served on a oversized Portobello mushroom cap with  
Seasoned fettuccini noodles

\*For special meal requests, prices will reflect your main entrée or buffet meal selection.



## **Dinner Buffet Selections**

(A minimum of 50 guests is required)

### **Whitewater Buffet**

Served with Fresh Dinner Rolls & Butter

#### **Salad Presentation**

Crisp Garden Greens with Choice of Dressing  
Citrus Coleslaw  
Potato Salad with Mustard & Scallion Dressing

#### **Main Entrées**

Herb & Garlic Roasted Chicken  
Penne Pasta with Hearty Marinara Sauce  
Carved Roast Beef au Jus

#### **Sides**

Seasonal Vegetables  
Roasted New Potatoes with Garlic & Herbs

#### **Please Select One Served Dessert**

Freshly brewed coffee, decaffeinated coffee, & tea

**\$34.95/person**

### **Traders Dinner Buffet**

Served with Fresh Dinner Rolls & Butter

#### **Salad Presentation**

Caesar Salad with Garlic Croutons  
Creamy Coleslaw  
Pasta Salad with Sundried Tomato Vinaigrette  
Potato Salad with Mustard & Scallion Dressing

#### **Cold Presentation**

Crisp Vegetables & Herb Dip  
Devilled Eggs, Assorted Deli Meats

#### **Please Select Three:**

Chicken Cord en Swiss 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

Alberta Slow Roasted Prime Rib of Beef au Jus  
***additional \$4.00/person***

#### **Please Select Two:**

Seasonal Vegetables  
Mixed Herbed White & Ontario Wild Rice  
Whipped Potatoes  
Roasted New Potatoes with Garlic & Herbs  
Steamed Broccoli & Roasted Tomato

#### **Please Select One Served Dessert**

Freshly brewed coffee, decaffeinated coffee, & tea

**\$38.95/person**



## **King George Dinner Buffet**

### **Salad Presentation**

Fresh Dinner Rolls & Butter  
Crisp Garden Greens with Assorted Dressings  
Traditional Caesar Salad with Garlic Croutons, Bacon Crisps and Parmesan Cheese  
Apple Cider Coleslaw  
Sun-Dried Tomato & Basil Pasta Salad  
Potato Salad with Mustard & Scallion Dressing  
Marinated Mushroom & Artichoke Salad

### **Cold Presentation**

Crisp Vegetables with Sour Cream & Roast Garlic Dip  
Assorted Deli Meats  
Platter of Olives, Pickles, & Peppers  
Grilled Vegetable Antipasto Platter

### **Please Select Three:**

Baked Three Cheese Lasagna  
Chicken Cord en Swiss with Hunter sauce  
Boneless Chicken Piccata with Peppernatta Sauce  
Swedish Meatballs in Dill Cream Sauce  
Pork Lombardy  
Alberta Slow Roasted Prime Rib of Beef au Jus

### **Please Select Three:**

Seasonal Vegetable Selection  
Grilled Vegetable Selection  
Mixed Herbed White & Ontario Wild Rice  
Whipped Potatoes  
Dauphinoise Potatoes, Scalloped Potatoes in Garlic Cream Sauce with Asiago Cheese  
Oven Roasted Potatoes with Garlic & Herbs  
Pan-Seared Red Peppers & Zucchini with Oregano  
Bowtie Alfredo Pasta

### **Choice of one served Dessert**

Freshly brewed coffee, decaffeinated coffee, & tea

**\$47.95/person**





## Whitewater Served Dessert Selections

### Ice Cream

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

### Peach & Dutch Apple Crumble

A classic apple tart with peaches garnished with house made cinnamon ice cream and warm caramel sauce

### Soft-Set 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 - *additional \$2.00/person*

### Chocolate Pecan Tart

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

### Assorted Dessert Tray

An assorted dessert sampler tray served family style

### Chocolate, Maple, or Raspberry Crème Brûlée

Soft baked custard with a crisp sugar top and whipped cream

*Add \$2.50 per person*

### Chocolate Dipped Strawberries

Add on to any dessert item or served on their own (1 per person)

*Add \$1.50 per person*



## Canapés & Hors D' Oeuvres

### Hot\*

Grilled Pork Satays with a Sweet Chili sauce	\$21.95/dozen
Wild Mushroom Pockets with Asiago	\$20.95/dozen
Vegetable Spring Rolls with Tangy Plum Sauce	\$20.50/dozen
Spinach & Caramelized Onion Quiche	\$20.95/dozen
Honey Garlic Chicken Skewers	\$20.95/dozen
Beef Empanada Bites with Salsa	\$20.95/dozen
Herb and Garlic Beef Skewers with Teriyaki Sauce	\$20.95/dozen
Lemon, Garlic & Dill Shrimp Skewers	\$23.95/dozen
Baked Brie Tarts with Raspberry Preserve	\$20.95/dozen
Scallops & Bacon	\$24.50/dozen
Fried Crab Cakes on a Roasted Garlic Crostini	\$27.00/dozen

### Cold\*

Shrimp Calypso in Pastry Shell	\$20.95/dozen
Smoked Salmon Rosettes on Pumpernickel	\$20.95/dozen
Honey Ham, Pineapple & Grape Skewers	\$20.95/dozen
Jumbo Shrimp on Ice with Cocktail Sauce	\$130/50 pieces
Jumbo Shrimp on Ice with Cocktail Sauce	\$240/100 pieces

### Platters

Seasonal Vegetable (serves 30) <i>Seasonal vegetables served with a cream cheese dip</i>	\$74.95/platter
Domestic Cheeses & Cracker (serves 30) <i>Cheddar, mozzarella, marble and Swiss cheeses</i>	\$119.95/platter
Premium Cheeses & Cracker (serves 30) <i>Cheddar, mozzarella, marble, Swiss, Asiago, Gouda, Brie and Camembert</i>	\$174.95/platter
Seasonal Sliced Fresh Fruit (serves 30) <i>Sliced seasonal fresh fruit, served with a strawberry yogurt dip</i>	\$99.95/platter
Chocolate Fountain (serves 30) <i>Fresh fruit, lady fingers and marshmallows dipped in chocolate</i>	\$157.95/fountain
Seasonal Fruit & Cheese (serves 30) <i>Seasonal sliced fresh fruit and domestic cheeses</i>	\$119.95/platter
Assorted Sandwiches & Wraps (60 pieces) <i>Roast beef, ham and cheese, turkey, egg salad, tuna salad and chicken salad, served on hearty breads and assorted wraps</i>	\$84.95/platter
Assorted Fancy Sandwiches (30 sandwiches) <i>Roast beef, ham and cheese, turkey, egg salad, tuna salad, and chicken salad, served on mini crusty buns and baguettes</i>	\$89.95/Platter

### Assorted Baked Gourmet Pizzas (12 inch)

<i>Sicilian, Smoked Salmon, BBQ Chicken, Vegetable, Pepperoni</i>	\$13.95 each
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\*A minimum of two dozen hors d'oeuvres must be ordered



## Whitewater 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)	\$3.95
Domestic & Non-Alcoholic Beer	\$3.95
Domestic House Wine (4.5 oz)	\$4.45
Premium Beer & Coolers	\$4.95
Liqueurs (1 oz)	\$4.45
Premium Liqueurs (1 oz)	\$6.35
Corkage	\$1.75/person

*Prices are subject to 12% gratuity plus applicable tax*

Whitewater Golf Club offers an ever-changing assortment of premium and domestic products. 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 Beer  
Premium Beer

Bar Rail Liqueurs (Brandy, Kahlua, Amaretto, Baileys, Sambuca)

### Host Bar Option #3

Standard Bar Rail  
Domestic Beer

Bar Rail Liqueurs (Brandy, Kahlua, Amaretto, Baileys, Sambuca)  
Premium Beer

Premium Liqueurs (Drambuie, Grand Marnier, Grey Goose, Cognac)

### Cash Bar\*\*\*

\*\*Applies to groups of 50 or more, normal bar prices apply to groups of less than 50

\*\*Guests may be required to purchase tickets from a cashier provided by Whitewater

Liquor (1oz)	\$5.00
Domestic Beer & Non-Alcoholic	\$5.00
Domestic House Wine (4.5oz)	\$5.00
Premium Beer & Coolers	\$6.00
Liqueurs & Premium Bar Liquor	\$6.00
Soft Drinks	\$1.50

*All Inclusive Price - Includes 12% gratuity and applicable tax*



## Wine Selections

### Red Wines

Cara Sur, Cabernet, Carmenere, Merlot, Tremonte (Chile)	\$24.00/Bottle
Centauro, Cabernet, Carmenere, Syrah, Tremonte (Chile)	\$26.00/Bottle
Reserva Merlot, Tremonte (Chile)	\$32.00/Bottle
Reserva Cabernet, Tremonte (Chile)	\$32.00/Bottle
Reserva Malbec, Tremonte (Chile)	\$32.00/Bottle
Shiraz/Cabernet, Rosemount (Australia)	\$36.00/Bottle
Monte Rekewa Gran Reserva, Tremonte (Chile)	\$36.00/Bottle
Oro de los Coipos, Tremonte (Chile)	\$48.00/Bottle
Inkari, Tremonte (Chile)	\$60.00/Bottle

### White Wines

Chardonnay, Colio Estates (Ontario)	\$22.00/Bottle*
Reserva Sauvignon Blanc/Viognier, Tremonte (Chile)	\$26.00/Bottle
Sauvignon Blanc, Two Oceans (South Africa)	\$26.00/Bottle
Reserva Viognier, Tremonte (Chile)	\$28.00/Bottle
Gewurztraminer/Riesling, Pondview Estate (Ontario)	\$30.00/Bottle
Pinot Grigio, Lamberti Santepietre (Italy)	\$32.00/Bottle
Sauvignon Blanc, Kim Crawford (New Zealand)	\$40.00/Bottle

### Sparkling Wine & Champagne

Bright's President (Canada)	\$27.00/Bottle
Asti Spumanti, Martini & Rossi (Italy)	\$34.00/Bottle
Mumm's Cordon Rouge (France)	\$85.00/Bottle

### Punches

Non-Alcoholic Fruit Punch (50 servings)	\$69.00/Bowl
Champagne Punch (50 servings)	\$130.00/Bowl

\*Selection available in limited quantities



## Whitewater Golf Club Function Rooms

<b>Member's Lounge</b>	Size: 20' x 24' Capacity: 24 Persons	\$175.00 / Day / Night
<b>Partner's Board Room (Executive Board Room)</b>	Size: 18' x 15' Capacity: 12 Persons	\$190.00 / Day / Night
<b>Explorer's Room (Conference Room)</b>	Size: 25' x 18' Capacity: Boardroom 20 Persons Dining 20 Persons Theatre 30 Persons	\$275.00 / Day / Night
<b>Whitewater Banquet Hall</b>	Size: 41' x 51' Capacity: Dining 150-180 Persons Theatre 250 Persons	\$490.00 / Day / Night Depending on Set up
<b>Whitewater Deck (Weddings)</b>	Size: 1728 sq ft Capacity: Aisle	\$450.00 / Day / Night 200 Persons
<b>Tent Weddings</b>		\$850.00
Customer to arrange: Tent, Tables, Chairs and Dance Floor		



## Whitewater Golf Club Audio Visual Equipment Rentals

### Projections Screen

6 ft. - \$25/Day

8ft. x 10 ft. - \$65/Day

### Projectors

EPSON PowerLite 95 XGA 3LCD  
Projector - \$125/Day

### Miscellaneous

Mixer with Lapel Microphone -  
\$125/Day

Additional Lapel Mic - \$75/Day

Wireless Mic - \$25/Day

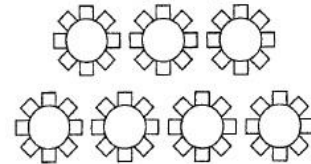
Easel with Flip Chart - \$25/Day

Easel with Whiteboard - \$25/Day

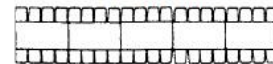
CD/DVD/MP3 Player & 42" Plasma  
Screen - \$75/Day (Board Room Only)

Technician - \$75/Hour

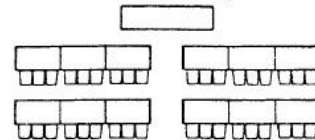
#### Banquet Style



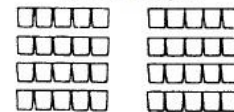
#### Boardroom



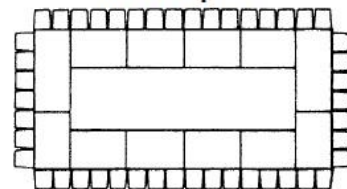
#### Classroom Style



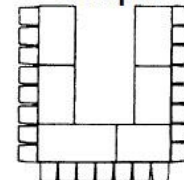
#### Theatre Style



#### Hollow Square



#### U-Shaped





# MAP TO WHITEWATER GOLF CLUB

