



*Wedding*  
MENU  
2017/2018



Wyndance  
GOLF CLUB

The Wyndance Hospitality Team is pleased to offer the following menu selections for your special event.

Additional options are available and menus can be customized to ensure your event is memorable.

CLUBLINK  
ONE MEMBERSHIP  
*more golf*<sup>®</sup>



### About Wyndance Golf Club...

Wyndance Golf Club is located one hour northeast of Toronto, just east of highway 404 in Uxbridge. Designed by legendary golfer Greg Norman, our luxurious clubhouse offers a relaxing venue with a wide-ranging menu. Wyndance Golf Club is ideal for weddings with a large banquet hall and outdoor patio offering panoramic views for ceremonies and pictures, as well as generous meeting space for seminars and conferences. Our chefs love a challenge and look forward to working with you to create that special meal, uniquely tailored to your event.

#### Venue includes the following amenities:

- Open year-round
- Versatile banquet rooms can accommodate up to 150 guests
- Beautiful indoor and outdoor spaces for ceremonies with stunning panoramic sunset views
- Menus and packages customized to suit your every need
- Catering to guests and children with dietary restrictions
- Men's and ladies' locker rooms with showers and key lock lockers
- Wireless high-speed internet access
- Audio-visual equipment, projectors, screens and wireless microphone
- Superior customer service and attention to detail
- Golf carts for photos
- Photography permit not required
- Abundant complimentary parking
- Experience hosting ethnic weddings of all types
- Dedicated in-house catering coordinator

#### All wedding packages include...

- One hour of standard bar service during cocktail reception
- Three hours of standard bar service after dinner
- Champagne service for the head table
- Menu tasting for two
- Complimentary meal for DJ and photographer
- Custom menus and special requests available
- Special children's menu
- Gluten-free alternatives
- Floor length linen and napkins
- Chair covers
- Complimentary parking
- Preferred rate for on-site ceremony

#### Additional options:

- Add one-hour of standard bar service  
\$8.95 per person
- Add soup or salad as fourth course  
\$3.95 per person

We will be happy to accommodate any dietary preferences upon request.  
All food prices are per person and are subject to an 18-per-cent administration fee and 13-per-cent HST.  
All prices are subject to change without notice.  
ClubLink proudly serves Coca-Cola products.

Linda Scott, Food and Beverage Manager  
lscott@clublink.ca 905-649-8545 x2222



THE  
*Prestige*  
PACKAGE

**\$145 PER PERSON**  
ALL INCLUSIVE

**Package also includes:**

- One hour of standard bar service during cocktail reception
- Three hours of standard bar service after dinner
- Champagne service for the head table
- Menu tasting for two
- Private bridal suite
- Complimentary meal for DJ and photographer
- Custom menus and special requests available
- Special children's menu
- Gluten-free alternatives
- Floor length linen and napkins
- Chair covers
- Complimentary parking
- Preferred rate for on-site ceremony

**Additional options:**

- Add one-hour of standard bar service  
\$8.95 per person
- Add soup or salad as fourth course  
\$3.95 per person

*We will be happy to accommodate any dietary preferences upon request.*

**COCKTAIL RECEPTION**

Chef's assorted hot and cold hors d'oeuvres (based on three per person)  
A platter of artisan Canadian cheeses, cured meats, assorted flatbreads and crostini, seasonal crudité, olives, compote, dips, and spreads

**DINNER**

Freshly baked rolls and flatbreads with whipped dairy butter and spreads

**First Course**

**BEET SALAD**

Roasted local beets, shaved prosciutto, whipped feta, seasonal baby greens, grapefruit and tarragon vinaigrette

or

**CAPRESE SALAD**

Heirloom tomato, Fior de latte mozzarella, basil puree, micro lettuces, aged balsamic, smoked sea salt

or

**ROMAINE SALAD**

Baby romaine hearts, maple-glazed pancetta chip, torn sourdough croutons, shaved Grana Padano, roasted garlic vinaigrette

**Second Course**

**BUTTERNUT SQUASH RAVIOLI**

Sage, oven-dried tomato, brown butter and pine nut gremolata

or

**RISOTTO**

Local mushrooms, shaved Grana Padano

or

**PENNE AGLIO E OLIO**

Toasted garlic, oven-dried tomato, basil, shaved parmesan

**Entrée**

**BEEF**

Centre cut beef tenderloin, Yukon gold and truffle fondue, braised short rib tortellini, local seasonal vegetables with pinot noir reduction demi glace

or

**HALIBUT**

Prosciutto-wrapped halibut, garlic spun Yukon Gold potatoes, local seasonal vegetables, charred tomato salsa, citrus salsa verde

or

**ONTARIO CHICKEN SUPREME**

Stuffed with fresh ricotta, spinach and sundried tomato mousse, wild mushroom bread pudding, local seasonal vegetables, cider and rosemary spiked jus finished with smoked bacon marmalade

**Dessert**

Summer berry shortcake, house made pound cake, Grand Marnier sabayon

or

Vanilla and lime-spiked crème brûlée, house made shortbread cookie

or

Black truffle cake, peanut butter mousse, blackberry compote (gluten free)



THE  
*Unforgettable*  
PACKAGE

**\$130 PER PERSON**  
ALL INCLUSIVE

**Package also includes:**

- One hour of standard bar service during cocktail reception
- Three hours of standard bar service after dinner
- Champagne service for the head table
  - Menu tasting for two
  - Private bridal suite
- Complimentary meal for DJ and photographer
- Custom menus and special requests available
  - Special children's menu
  - Gluten-free alternatives
- Floor length linen and napkins
- Chair covers
- Complimentary parking
- Preferred rate for on-site ceremony

**Additional options:**

- Add one-hour of standard bar service  
\$8.95 per person
- Add soup or salad as fourth course  
\$3.95 per person

*We will be happy to accommodate any dietary preferences upon request.*

**COCKTAIL RECEPTION**

- Chef's assorted hot and cold hors d'oeuvres (based on three per person)
- A platter of assorted meats and cheeses, grilled vegetables, dips and spreads

**DINNER**

- Freshly baked rolls and flatbreads
- Whipped dairy butter and spreads

**Appetizer**

- Baby romaine hearts, maple-glazed pancetta chip, torn sourdough croutons, shaved Grana Padano, roasted garlic vinaigrette  
or
- Mixed baby lettuces, shaved red onion, sundried berries, toasted pecans, chèvre, blueberry champagne vinaigrette  
or
- Seasonal soup, inspired by fresh local ingredients

**Entrée**

- PEPPER-CRUSTED SIRLOIN AND CHICKEN SUPREME COMBO PLATE**  
Choice of crisp golden herb roasted potatoes, garlic whipped potato or potato herb pavé, local seasonal vegetables, red wine demi  
or
- OVEN-ROASTED CHICKEN SUPREME AND PAN-SEARED SALMON COMBO PLATE**  
Choice of crisp golden herb roasted potatoes, garlic whipped potato or potato herb pavé, local seasonal vegetables, citrus and tarragon beurre blanc

**Dessert**

- White chocolate crème brûlée, seasonal berries  
or
- Summer berry parfait, sugar tulip basket, lemon sorbet, chantilly cream  
or
- Key lime tart, dark chocolate crust

THE  
*Celebrated*  
PACKAGE

**\$120 PER PERSON**  
ALL INCLUSIVE

**Package also includes:**

- One hour of standard bar service during cocktail reception
- Three hours of standard bar service after dinner
- Champagne service for the head table
- Menu tasting for two
- Private bridal suite
- Complimentary meal for DJ and photographer
- Custom menus and special requests available
- Special children's menu
- Gluten-free alternatives
- Floor length linen and napkins
- Chair covers
- Complimentary parking
- Preferred rate for on-site ceremony

**Additional options:**

- Add one-hour of standard bar service  
\$8.95 per person
- Add soup or salad as fourth course  
\$3.95 per person

*We will be happy to accommodate any dietary preferences upon request.*

**COCKTAIL RECEPTION**

Chef's assorted hot and cold hors d'oeuvres (based on three per person)  
Seasonal crudité's, assorted dips and spreads

**DINNER**

Freshly baked rolls and flatbreads  
Whipped dairy butter and spreads

**Appetizer**

Seasonal soup, inspired by fresh local ingredients  
or  
Classic Caesar Salad, shaved parmesan, herb croutons, maple bacon crisp, roasted garlic dressing  
or  
Mixed baby lettuces, cucumber ribbon, shaved carrot, oven dried tomato, sherry vinaigrette

**Entree**

**STUFFED CHICKEN SUPREME**  
Wild mushrooms, sundried tomato, herbed goat cheese stuffing, garlic whipped potato, local seasonal vegetables, natural jus  
or  
**CHERRY-SMOKED ATLANTIC SALMON**  
Maple-mustard glaze, Asian vegetable and noodle salad, Thai vinaigrette, cashew crumble  
or  
**CHOICE CUT SIRLOIN**  
Garlic whipped potato, local seasonal vegetables, roasted garlic and herb butter with red wine jus

**Dessert**

Black and white chocolate mousse cake  
or  
Lemon meringue tart  
or  
Caramel Dacquoise

THE  
*Distinguished*  
PACKAGE

**\$110 PER PERSON**  
ALL INCLUSIVE

**Package also includes:**

- One hour of standard bar service during cocktail reception
- Three hours of standard bar service after dinner
- Champagne service for the head table
- Menu tasting for two
- Private bridal suite
- Complimentary meal for DJ and photographer
- Custom menus and special requests available
- Special children's menu
- Gluten-free alternatives
- Floor length linen and napkins
- Chair covers
- Complimentary parking
- Preferred rate for on-site ceremony

**Additional options:**

- Add one-hour of standard bar service  
\$8.95 per person
- Add soup or salad as fourth course  
\$3.95 per person

*We will be happy to accommodate  
any dietary preferences upon request.*

**COCKTAIL RECEPTION**

Chef's assorted hot and cold hors d'oeuvres (based on three per person)  
Platter of seasonal vegetables and assorted dips

**DINNER**

Freshly baked rolls and flatbreads  
Whipped dairy butter and spreads

**Appetizer**

Mixed baby lettuces, shaved seasonal vegetables, honey-Dijon vinaigrette  
or  
Seasonal soup, inspired by fresh local ingredients

**Entrée**

*Entrees are served with a medley of fresh local seasonal vegetables  
and a choice of roasted fingerlings or mashed potatoes*

Pan-roasted Chicken Supreme (7 oz.), rosemary, lemon and olive oil, natural jus  
or  
Peppercorn-crusted Sirloin (7 oz.), roasted garlic and herb butter, red wine demi

**Dessert**

Milk chocolate and salted caramel torte  
or  
Classic vanilla cheesecake, blueberry and lemon compote

# Canapé Menu

\$38 per dozen

## FARM

Lamb lollipop, sage peppercorn aioli (\$4 supplement)  
Tandoori chicken brochette, lime cucumber raita  
Deviled egg, maple-smoked bacon chip  
Mini pulled pork grilled cheese, aged Canadian cheddar  
Chicken crostini, poached pear, brie, red onion marmalade  
Mini beef wellington, horseradish aioli  
Jerk pork loin, tostones, grilled pineapple  
Smoked chicken taco, charred tomato salsa, avocado, crisp cabbage slaw  
Beef slider, mini brioche, secret sauce, house pickle

## GARDEN

Roasted beet salad spoon, goat cheese mousse, dill and citrus salsa verde  
Asian vegetable spring roll, red chili plum  
Zucchini and sweet corn fritter, mint yogurt  
Cherry tomato and mozzarella brochette, aged balsamic, sea salt  
Watermelon and feta brochette, white balsamic and mint reduction  
Vegetable samosa, tamarind chutney  
Arancini, fontina, smoked pepper sauce  
Italian caponata, herbed chèvre, grilled sourdough  
Parmesan polenta spoon, mushroom ragù  
Double-stuffed mini potatoes, aged cheddar, crème fraîche

## SEA

Crispy whitefish taco, shaved cabbage, avocado, pickled red onion  
Crab cake, sweet corn, citrus chipotle aioli  
Seared scallop, cranberry beurre blanc, bacon marmalade (\$4 supplement)  
Citrus salmon gravlax, horseradish, dill, beet chip  
Salmon ceviche spoon, lime, jalapeno, cilantro, avocado, crisp plantain  
Cocktail shrimp, smoked tomato cocktail sauce  
Lobster mac n' cheese spoon, crispy leek, white truffle  
Smoked salmon and herbed cream cheese pinwheel  
Shrimp tempura, citrus ponzu  
Fire-roasted shrimp, chilli-honey, mango



## Vegetarian Entrée Options

### LINGUINI

Smoked mushrooms, roasted garlic, egg yolk,  
Grana Padano, toasted sourdough

### COCONUT CURRY

Braised chickpeas, eggplant, scented basmati, lime,  
coriander, toasted peanuts

### ROASTED VEGETABLE STRUDEL

Roasted red pepper sauce, arugula, roasted mushroom salad,  
aged balsamic

### STUFFED PEPPER

Black bean rice pilaf, roasted sweet corn, smoked tomato salsa,  
queso fresco

### GNOCCHI AGLIO E OLIO

Oven-dried tomato, toasted garlic, shaved parmesan, basil

### GRILLED CAULIFLOWER FLORETS

Red quinoa salad, kale, chickpea, golden raisin salsa,  
citrus chimichurri

## Interactive Stations Menu

Oyster bar

Curry

Poutine

Fish and chips

Risotto/Pasta Bar

Outdoor BBQ

Kabobs and brochettes

Salad Bar

Gourmet grilled cheese

Carvery of roast beef/pork/lamb leg/salmon (choose one)

Taco/Fajita

Sushi

*We will be happy to accommodate  
any dietary preferences upon request.*

# Late Night

## SAVOURY

**THIN CRUST GOURMET PIZZA**  
Classic tomato sauce, mozzarella, basil  
Custom topping  
\$12 per pizza (eight pieces each)

**WING PLATTER**  
Assorted dips and sauces  
\$13 per pound

**NACHO BAR**  
Warm corn tortillas, classic cheddar sauce, salsas, sour cream,  
guacamole, lettuce, hot peppers  
\$15 per platter

**SLIDERS**  
Cheeseburger - Aged cheddar, secret sauce  
BBQ Pulled Pork - Brioche roll, house made bbq sauce, slaw  
Smoked Brisket - Brie, red onion marmalade, roasted garlic mayo  
Mini Hot Dogs - Ball park mustard, ketchup, pickle relish  
Crispy Fish Po'Boy - Classic tartar, shaved lettuce, tomato  
\$8.95 per person/ two sliders per person

**FRY BAR**  
Yukon gold and sweet potato fries  
Gravy, cheese curds, bacon bits  
Dips  
\$7.95 per person

**POPCORN BAR**  
Buttered, cheddar and caramel popcorn  
Flavoured salts and truffle oil  
\$3.99 per person

**THE DELI**  
Assorted deli sandwiches and wraps  
Chips and pickles  
\$8.95 per person/ two per person

**PEROGIE BAR**  
Potato and cheddar perogies, bacon, caramelized onions, sour cream  
\$7.95 per person / three per person

**FRIED CHICKEN PLATTER**  
BBQ sauces, flavoured honey, hot sauce, honey-mustard  
\$12.95 per person

## SWEET

**MILK & COOKIES**  
Assorted homemade cookies, bars, brownies and milk  
\$4.95 per person

**CUPCAKES**  
Assorted flavours  
\$30/dozen

**CHOCOLATE FOUNTAIN**  
Mixed fruit kabobs, cookies, marshmallows  
\$8.95 per person

**MINI MILKSHAKES**  
Vanilla, Strawberry and Chocolate  
\$3.95 per person

**FRENCH DELIGHT**  
An assortment of chocolate truffles, petit fours and macaron  
\$7.95 per person

*We will be happy to accommodate any  
dietary preferences upon request.  
Prices are subject to applicable taxes and  
administration fee.*

# General Information

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## MENU

Menu selections must be submitted four weeks prior to the function date. No food or beverage of any kind can be brought in or taken out of the property or grounds of ClubLink properties by the client without the written permission of the Club.

## GUARANTEES

The event coordinator requires notification of the guaranteed attendance by noon, seven days prior to the function date. If a guaranteed number is not provided before the requested date, then the estimated number will be used as the guaranteed number.

The Club prepares all banquets based on the guaranteed number; we are unable to guarantee that we would be able to provide the agreed menu and seating for numbers exceeding the confirmed total attendance. In the event that the attendance is lower than the guarantee, the customer is responsible for payment for the guaranteed number.

ClubLink reserves the right to move a function to another room if the guarantee has changed to the point where another room would better accommodate the function. Please be advised that rental and/or labour changes may be assessed for the function space and personnel involved.

## BEVERAGES

All ClubLink properties are in compliance with the Liquor Licence Act and adhere to the requirements set by The Alcohol and Gaming Commission of Ontario (AGCO), and the RACJ (Régie des alcools, des courses et des jeux) in Quebec. Requirements include the sale and service of beverage alcohol for consumption, and the laws governing beverage alcohol being brought onto or removed from the premise.

## STORAGE/ROOM SET UP

The facilities must be advised as to any special deliveries and room set up requirements prior to the function date. Delivery of materials will only be accepted 72 hours prior to the function (storage space dependent on availability). All deliveries must be clearly labeled with the name of the organization, contact name, date of the function and meeting room name.

## DEPOSITS AND PAYMENT POLICY

An initial deposit is required to hold any event for a specific date. This deposit is non-refundable once the date is secured and will be credited toward the total charge of your event(s). Guests will be provided with personalized quotes with an estimate of their expenditures prior to their function. A second deposit is due prior to the event. All private and social functions will require full pre-payment seven days prior to the date of the event. An itemized statement of your account will be forwarded and payment is due no later than seven business days from the completion of your event.

## DAMAGE AND SECURITY

ClubLink reserves the right to inspect and control all private functions held on the premises. Liability for damages to the premises will be charged accordingly. The conveners for any functions are held responsible for the other members of their group.

ClubLink cannot assume responsibility for personal property or equipment brought into its facilities. Personal effects and equipment must be removed from the function room at the end of the function.

All municipal, regional, provincial and federal laws governing the sale, purchase, serving and consumption of food and beverage must and will be strictly enforced.

## DECORATIONS AND ENTERTAINMENT

Please advise your event coordinator on your intentions of decorating the function room and what form of entertainment you will have for your function. Your coordinator will be happy to assist you in arranging decorative, floral and/or entertainment requirements. No confetti, rice or floral petals are permitted inside or outside the facilities. A cleaning charge of \$150 (minimum) will be levied against parties ignoring this rule.

## S.O.C.A.N.

We are required by law to collect, on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyright music is played. \*S.O.C.A.N. fee is subject to change without notice.

## RE:SOUND

We are required by law to collect, on behalf of Re:Sound, royalties when copyright music is played. Re:Sound is the Canadian not-for-profit music licensing company dedicated to obtaining fair compensation for artists and record companies for their performance rights. On behalf of its members, representing thousands of artists and record companies, Re:Sound licenses recorded music for public performance, broadcast and new media.