



# CARDINAL GOLF CLUB

## MEETING PACKAGE

[www.cardinalgolfclub.com](http://www.cardinalgolfclub.com)



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# CARDINAL MEETINGS MINIMUM 35 - 170 ATTENDEES

Exceptional conference and meeting facilities await you at Cardinal Golf Club. Our staff are professional, friendly and ready to assist you. The main Cardinal clubhouse offers four meeting rooms (North Hall, Executive Lounge, East Lounge and West Lounge) that overlook our distinctive golf courses and accommodate from 35 to 170 people.

End your meeting by playing 9 or 18 holes of golf! Cardinal has four great courses to choose from: Kettle Creek, East Wing, West Wing and RedCrest. **Ask us about adding golf to your meeting package today!**

## Meeting Packages Include:

Meeting Room, Continental Breakfast, Mid-morning Coffee & Tea Refresher; Lunch from a selection of Menus, and Afternoon Coffee & Tea Refresher with Fresh Baked Cookies.

## **Dietary requests are accommodated. Must be advised in advance.**

Special menu packages for gluten, vegan, dairy free and allergies should be arranged in advance and available at a rate of \$34.95 pp.

# WORKING LUNCH \$29.95\*/person

## INCLUDES:

Homemade Soup and Two Salads

**Assorted Sandwich Boards** - includes sandwiches and wraps  
(Ham and Swiss, Chicken Salad, Tuna Salad, Egg Salad, Roast Beef, Grilled Vegetables)

Dessert Pastries & Squares

Coffee & Tea

# BBQ LUNCH \$29.95\*/person

Minimum 35 people. Served outside on the patio from the Barbeque. Available May-September.

Includes Assorted Buns, your choice of **Three Salads** and **Two Grilled Items**, Assorted Two Bite Desserts & Pastries, Soft Drinks, Coffee & Tea.

## CHOOSE THREE SALADS

**Broccoli & Chickpea Salad** tossed in homemade vinaigrette

**Caesar Salad** with croutons & parmesan cheese

**Salad of Field Greens** with Cardinal balsamic house dressing

**Herb and Seasoned Creamy Coleslaw**

**Potato Salad** - Chef's made creamy potato salad

**Pasta Salad** in a savoury vinaigrette

**Tuscan Bean Salad** made with chickpeas, black and red kidney beans marinated in a house & herb dressing

## CHOOSE TWO GRILLED ITEMS

**Pure Beef Charbroiled Hamburgers**

**Grilled Boneless Chicken Breasts**

**European Sausages**

*Vegetarian option available if needed*

\*Prices quoted are subject to applicable taxes and facility charge

# HOT PLATED LUNCH **\$29.95\*/person**

*Choose one Appetizer, one Entrée and one Dessert*

## **APPETIZER**

**Salad of Field Greens** - Sweet & bitter field greens lightly tossed with Cardinal balsamic dressing

**Traditional Caesar Salad** - Served with crisp bacon, warmed herb croutons & shaved parmesan cheese

**Chef's Fresh made Soup** - Vegetarian, gluten-free and dairy-free

## **ENTRÉE**

**Grilled Strip Loin Steak** with wild mushroom sauce

**Grilled and Roasted Chicken Breast** with choice of garlic cream sauce, marsala sauce, citrus glaze, wild mushroom sauce or balsamic sauce

**Grilled Salmon** with lemon butter

**(Above Entrées Served with a Choice of Roasted Potatoes or Rice Pilaf & Medley of Fresh Vegetables)**

**Spinach and Ricotta Cheese Stuffed Rotalo** with a fresh garlic crostini topped with a housemade roasted tomatoauce

**Chef's Special Stir Fry** Tender chicken with fresh seasonal vegetables stir-fried and served on a bed of basmati rice

## **DESSERT**

**Chocolate Gateau** Chocolate & vanilla layer cake with chocolate mousse filling

**Summer Shortcake** A beautiful dessert created from two layers of light vanilla cake, garnished with seasonal Summer fruits

**Marble Cheesecake** Traditional New York-style cheesecake swirled with chocolate and drizzled with fresh raspberry sauce

**Apple Blossom** Fresh apples with brown sugar crumble, wrapped in tender pastry and baked. Served warm with whipped cream

# BUFFET LUNCH **\$29.95\*/person**

*Minimum 60 people*

## **CHOOSE 3 STARTERS**

**Homemade Soup of the Day** – Chef's choice

**Caesar Salad** with croutons & parmesan cheese

**Salad of Field Greens** with Cardinal balsamic house dressing

**Herb and Seasoned Creamy Coleslaw**

**Broccoli and Chickpea Salad**

**Tuscan Bean Salad** made with chickpeas, black and red kidney beans marinated in a house & herb dressing

## **PASTA DISH**

**Penne Pasta** with rosé sauce and fresh julienne basil

## **CHOOSE ONE ENTRÉE**

**Grilled and Oven-Roasted Chicken Breasts** served with choice garlic cream sauce, marsala sauce, citrus glaze, wild mushroom sauce or balsamic sauce

**Roasted New York Strip Loin** with peppercorn brandy sauce

**Braided Atlantic Salmon** with dill cream sauce

**All Entrées Served with Roasted Potatoes or Rice Pilaf & Fresh Seasonal Vegetables**

## **DESSERT STATION**

**Assorted Pastries, Tarts, Cookies and Coffee & Tea**

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# A LA CARTE MEETINGS SELECTIONS AND PRICING

		<b>½ Day</b> (up to 5 hrs.)	<b>Full Day</b>
MEETING ROOM RENTAL	<b>Executive Lounge</b> <i>minimum of 35 people</i>	\$500.00	\$750.00
	<b>North Hall</b> <i>minimum of 100 people</i>	\$1000.00	\$1500.00

*Flip chart & markers: \$10/each*

*Audio visual equipment rentals and pricing available upon request*

## **CONTINENTAL BREAKFAST \$11.95/person**

Chilled Fruit Juices, a selection of Assorted Breakfast Pastries, Fruit Preserves & Creamery Butter, Whole Fresh Fruit, Freshly Brewed Coffee & Assorted Teas

## **HOT BREAKFAST BUFFET \$16.95/person**

Chilled Fruit Juice, Scrambled Eggs, Smoked Bacon and Sausages, O'Brien Potatoes - Chef's Homefried Potatoes with Sautéed Peppers, Breakfast Pastries, Fruit Preserves & Creamery Butter, Sliced Fruit Presentation, Freshly Brewed Coffee & Assorted Teas

*\*Add Waffles, Berries, Whipped Cream & Syrup to the Hot Breakfast Buffet for only \$5.95 extra per person*

Coffee and Tea	\$2.00 per person/per serving
Muffins or Croissant	\$1.75 per piece
Fresh Fruit – Whole	\$2.00 per piece
Yogurt	\$2.00 per piece
Sliced Fruit	\$3.00 per person
Chilled Juice & Soft Drinks	\$2.00 per person
Luncheon	<i>View Menu Pricing</i>
Fresh Baked Cookies	\$24.00 per dozen
Bagels & Cream Cheese	\$2.75 per person
Granola Bars	\$2.00 per person

*\*Prices quoted are subject to applicable taxes and facility charge*