



BRIDGES
GOLF COURSE

2010



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www.bridgesgolfcourse.com



Information

Thank you for considering Bridges Golf Course for your special occasion. In order to assure that your Food & Beverage requirements are met, please consider the following policies.

Bridges Golf Course has three unique venues for you to host your event:

Timber's Restaurant/Lounge can accommodate up to 60 guests

The Loft which has its own private veranda, can accommodate up to 60 guests

The Harvest Room can accommodate approximately 200 guests

- A final guest number guarantee is required by 12 noon, 1 week prior to your function. If the number of guests exceeds the guarantee, you will be billed according to the number of guests served. If the number of guests is less than your guarantee, you will be charged for the guaranteed number. **Please note that certain menu items selections require minimum guarantees.**
- A complimentary meal tasting is available for the couple. Ask for details.
- All food is to be supplied, prepared and served by Bridges Golf Course.
- **One menu is required for all guests of your event.** Limited dietary substitutions can be made upon prior request. Any special menu requests are subject to the approval of Bridges Golf Course, and pricing may vary.
- All prices are subject to GST, PST, and 15% gratuities. All prices herein are valid 3 months prior to your event for the year 2010. Prices subject to change for the year of 2011.
- The client ensures that Bridges Golf Course and/or its employees are not held responsible for any personal injury, loss or theft suffered by the guest.
- The client agrees to accept personal and collective responsibility for any damages to the premises by his or her guests, or independent contractors on his or her behalf, prior to, during or after the event.
- **No photography allowed on the golf course without prior approval.**
- Bridges will not be held responsible for gifts or presentation during the function.
- Please note that there are **certain minimums required** for both The Loft and The Harvest Room. Please inquire as to the amounts that need to be reached (before taxes and gratuities) on the date you are interested in for your event.

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Prices do not include Taxes or Gratuities.



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Ceremony Options & Rates

Indoor Ceremony in Harvest Room

Theatre Style Seating	minimum	\$250.00
Dinner Style Seating		\$200.00

**Please note that theatre style seating requires a minimum 1-hour turnaround time to reset the room for Dinner Service.*

Indoor Ceremony in Loft (Maximum 60 guests)

Theatre Style Seating	minimum	\$150.00
Dinner Style Seating		\$100.00

**Please note that theatre style seating requires a minimum 1-hour turnaround time to reset the room for Dinner Service.*

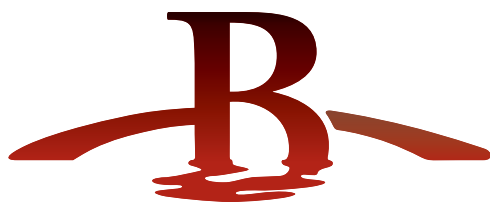
Outdoor Ceremony on Grounds (Maximum 160 guests)

Theatre Style Seating		\$250.00
	Plus	\$2.50 per Chair Rental

Decoration Options & Rates

Solid Oak Archway	per day	\$100.00
Risers for Head Table (Maximum 175 people in room at same time as risers)	per day	\$150.00
15' x 15' Hardwood Dance Floor		No Charge
Mini Lights Surrounding Entire Room		No Charge
Tulle & Lights for Head Table & Signing Table		No Charge
Projection Screen		No Charge
Easels		No Charge
Podium & Microphone		No Charge
LCD Projector		\$150.00
Tulle and Lights Around Pillars and Perimeter of Room		\$250.00

Ceremony Options & Rates



BRIDGES
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Social Luncheon

Build your own Sandwiches,
Crisp Vegetable Tray,
and Relish Platter
\$10.50 (per person)

Working Luncheon

Build your own Sandwiches,
Crisp Vegetable Tray, Relish Platter
Fresh Fruit Platter, and
Cheese & Crackers
\$15.00 (per person)

Served Luncheon

Soup of the Day, Bagel Sandwich
Choice of Soup, Salad
or French Fries
\$10.00 (per person)

Trays/Platters

Serves 35-40 People

- Relish Platter **\$55.00**
- Fresh Fruit Mirror **\$98.00**
- Domestic Cheese Board **\$82.50**
- Imported Cheese Board **\$110.00**
- Dainties – Assorted individual sweets **\$82.50**
Additional Pieces **50¢** ea.
- Regular Sandwich Mirror (100 pieces) **\$82.50**
- Pinwheel Sandwich Mirror (100 pieces) **\$110.00**
- Tea Sandwich Mirror (100 pieces) **\$110.00**
- Large Baked Brie – Stuffed with Cranberry & Mushroom Duxell **\$82.50**
- Poached Salmon & Assorted Seafood **\$165.00**
- Side of Smoked Salmon & Cream Cheese – Served with Crackers, Lemons, Capers & Onions **\$110.00**

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Hors d'oeuvres

\$20.00 (per dozen)

- Mini Fruit Kabobs
- Mini Spring Rolls
- Chicken Wings
- Mozarella Sticks
- Stuffed Olives
- Broccoli Cheese Bites
- Spicy Ravioli Bites
- Jalapeno Poppers
- Breaded Mushrooms
- Battered Zucchini

\$22.00 (per dozen)

- Chipotle Sesame Chicken
- Stuffed Shitake Mushrooms
- Hot Sausage in Puff Pastry
- Spanika Pita
- Mini Bruschetta
- Teriyaki Beef Brochette
- Mini Pizza Pitas
- Brie & Pumpernickel
- Breaded Shrimp
- Bacon Wrapped Scallops

\$25.00 (per dozen)

- Smoked Salmon & Cucumbers
- Marinated Mussels
- Coconut Lime Shrimp
- Crab Stuffed Cherry Tomatoes
- Lemon Pepper Salmon
- Goat Cheese & Almond Quiche
- Herb Breaded Chicken Strips
- Prosciutto & Melon Balls
- Falafel Patties with Tahihi Yogurt
- Mini Baked Brie

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Sit-Down Served Menu Options

The Below menu options are served as a 3-course meal which includes coffee and tea.
The price does not include appetizers. To substitute an appetizer as one of the courses please add \$3.00 pp.
To add an additional course please add \$5.00 pp.

Entrées

All Include Choice of Starch (found on next page),
Fresh Seasonal Vegetables, Fresh Focaccia Bread and
Whipped Butter.

Chicken Wellington

Broccoli and Cheese Wrapped in
Puff Pastry, Served with
Roast Chicken Au Jus..... **\$34.50**

Stuffed Game Hen

16-22 oz. Hen Stuffed with
Classic Homemade Stuffing
Accompanied by Roast Chicken Au Jus **\$36.50**

Chicken Sicilian

Wing Bone on Panko Crusted Chicken Breast.
Stuffed with Fresh Basil and Cream Cheese..... **\$34.50**

Pork Tenderloin

Whole Pork Tenderloin Stuffed
with Mango Salsa, Served with
Wild Mushroom Sauce..... **\$36.00**

Roast Prime Rib of Beef Au Jus

Canadian AAA. Slow Roasted to Peak Flavour.
Served Medium Rare to Medium..... **\$39.00**

Pork Loin Chop

Frenched Pork Loin Chop Stuffed
with Wild Mushroom Stuffing..... **\$30.00**

Salmon Wellington

Grilled Salmon Fillet Wrapped Up
with Prawns And Scallops in
a Creamy Neptune Sauce **\$31.50**

Veal Provincial

Lightly Crusted Cutlets, Topped with
Roasted Garlic and Tomato Sauce **\$33.50**

Beef Tenderloin

8 oz. Charbroiled Tenderloin Steak,
Served Medium Topped with
a 5 Spice Peppercorn Sauce..... **\$39.00**

Half Rack of Lamb

7-Bone Rack, Honey Dijon Encrusted.
Served with Pan Gravy **\$38.00**

Bruschetta Chicken

Egg Dipped and Pan Fried Chicken Breast
Topped with Roasted Garlic, Tomatoes,
and Cheese..... **\$33.50**

Double Breast of Chicken

Roasted Skin on Chicken Breasts,
Marinated in Red Wine Served
with a Merlot Mushroom Sauce..... **\$35.50**

Roast Turkey Breast

Lean Grilled Turkey Breasts Topped
with a Cranberry Mushroom Salsa..... **\$35.50**

Soups

Cream of Wild Mushroom
Roasted Red Pepper
Beef Bourguignon
Chicken Florentine
Hot and Sour
Creamy Wild Rice

Salads

Classic Caesar
Baby Butter Leaf, Walnuts, Red Onions, Apples,
Raisins, Blue Cheese, Balsamic Vinaigrette
Spinach, Red Onions, Almonds, in a Creamy
Maple Dressing
California Salad – Strawberries, Grapes,
Mandarin Oranges with Raspberry Balsamic
Dressing
Spring Greens, Cherry Tomatoes, Cucumbers
and Carrots, Red Onions Served with
Buttermilk Ranch Dressing

Appetizers

Maple Glazed Salmon Skewer
Crab Cakes Topped with Creole Honey Mustard
Hazelnut Brie Wellington
Tahiti Lime Shrimp Skewer
Avocado and Shrimp Sushi Rolls
Jumbo Scallop Vol O Vent

Desserts

Bananas Foster with Fresh Caramel Sauce
Warm Chocolate Molten Cake
Classic Apple Strudel with Vanilla Sauce
Brule Cheesecake with Raspberry Coulee
Grand Marnier Fruit Salad with Chocolate Cup
Strawberry Mousse with Chocolate Wafer Cookie
Chocolate Mouse Cake
Sour Cream Coffeecake

Please feel free to ask for assistance from our
Executive Chef if further assistance is required
with additional Selections.



Bridges Buffets

Buffets are served from April to December and require a 50 person minimum

Buffet #1

\$35.50 (per person)

**Carved Baron of Beef
or Roast Pork Loin
or Black Forest Ham**

Fresh Foccacia Bread
Three Salad Selections
One Starch Selection
Crisp Vegetables and Dip
Steamed Vegetables
One Hot Entrée Selection
Cheese and Crackers
Relish Platter
Fresh Fruit Platter
Dainties
Coffee and Tea

Buffet #2

\$37.50 (per person)

**Carved Baron of Beef
or Roast Pork Loin
or Black Forest Ham**

Fresh Foccacia Bread
Four Salad Selections
One Starch Selection
Crisp Vegetables and Dip
Steamed Vegetables
Two Hot Entrée Selections
Cheese and Crackers
Relish Platter
Fresh Fruit Platter
Dainties
Coffee and Tea

Buffet #3

\$40.00 (per person)

**Carved Baron of Beef
or Roast Pork Loin
or Black Forest Ham**

Fresh Foccacia Bread
Five Salad Selections
Two Starch Selections
Crisp Vegetables and Dip
Steamed Vegetables
Three Hot Entrée Selections
Cheese and Crackers
Relish Platter
Fresh Fruit Platter
Dainties
Seafood Platter
Coffee and Tea

Hot Entrées

Lemon Rosemary Chicken Pieces
Sweet and Sour Meatballs
Three Cheese Perogies
Chicken Parmesan
Cheese Tortellini With Rose Sauce
Sweet and Sour Pork Riblets
Chicken Souvlaki
Broccoli Cheese Stuffed Chicken
Asian Noodle Stir-Fry
Pesto Chicken Strips
Poached Salmon with Hollandaise
Cabbage Rolls
Garlic Sausage
Stuffed Bell Peppers
Sweet Chili Chicken Bites

Starch Selections

Wild Rice Pilaf
Baked Potato
Herb Roasted Creamers
Garlic Mashed
Broccoli Cheese Mashed
Maple Whipped Yams
Jasmine Sticky Rice
Stuffed Baked Pot
(Add \$1.00)
Spring Roll Potato
(Add \$1.00)
Basil Croquette
(Add \$1.00)
Classic Duchess
(Add \$1.00)

Salads

Spring Green Salad
Sesame Thai Salad
Club Salad
Marinated Veggies
Classic Caesar
Cobb Salad
California
Cottage Cheese and Mandarin
Tomato Boccoccini
Classic Greek
Sundried Tomato Pasta
Southwestern Coleslaw

*Upgrade your Cheese Board to Imported Cheese – \$1.00 per person
Add an Additional Hot Entrée, Salad or Starch – \$2.00 per person*

*PP = Charged per person. Prices do not include Taxes or Gratuities.





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Bar Information

Our Bar Service includes the following amenities...

- Fresh Fruit Garnish • Cocktail Napkins •
- Ice & Glasses • Stir Sticks & Straws •
- Soda Pop & Mixes • Bartender •

Host Bar

Sponsored by the couple.
Bridges staff will set up the complete arrangements.
Subject to GST, PST and 15% Gratuity.

Corkage Bar

\$9.99 per person - Wine Corkage \$3.00 per bottle
Includes full bar amenities and bartender.
A special permit is required from the M.L.C.C. and all rules on said permit must be adhered to or the license is no longer valid, and all bars will be closed.
Subject to GST, PST and 15% Gratuity.

Pricing

Regular Bar Brands	1 oz.	\$4.02
Premium Brands	1 oz.	\$4.46
Liqueurs	1 oz.	\$4.46
Domestic Beer		\$4.02
Imported Beer		\$4.46
Soda Pop only Bar	per person	\$3.00
Soda Pop & Juice Bar	per person	\$5.00

Please ask about wine selections for dinner.

Fruit Punches

Lime Cordial, Strawberry, Pineapple,
Tropical, White Grape
16 litre Bowl **\$39.99**

Premium Late-Night Coffee Station

Coffee, Herbal Teas, Creamers, 3 Flavouring Syrups,
Whipping Cream, Chocolate Shavings, Ground
Cinnamon, Nutmeg, Granulated,
Confectioners and Raw Sugar **\$100.00**

A Toast to the Happy Couple...



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