

Grandview Golf Club Celebration Package



General Information

Food Information

Abiding by a strict health and safety policy, Grandview Golf Club requires all food and beverage that is consumed during the event to be supplied and prepared by Grandview. The wedding cake is the only exception to this policy, the storage and handling requirements must be organized through your food and beverage manager.

Beverage Information

Grandview Golf Club is responsible for the administration of the sale and service of all alcoholic beverages as governed by the liquor laws of Ontario. All liquor served during your event must be purchased under Grandview's liquor license at the prices determined and posted by the club. Guests of the facility and those attending the event may not bring in alcoholic beverages into service areas. The sale of alcohol is permitted between 11 am and 1 am daily. Product other than those noted on our wine and beverage lists can be ordered upon requests specifically for your function, upon availability from the LCBO. Special order beverages will be priced at costs determined by Grandview.

SOCAN Fees

All musical entertainment is subject to SOCAN (Society of Composers, Authors and Musical Publishers of Canada) and Re:SOUND (Sound Music Licensing Company) charges.

Save Your Date

Grandview Golf Club is happy to hold your preferred date for 1 week while you go through your decision making process, some blackout dates may apply, based on demand for that specific date.

Taxes and Service Charges

Our current Provincial tax HST is 13%, applicable on all food and beverage, rentals, service charges and services. All Taxes are subject to change. An Administration fee of 18% applies to all venue rentals, food and beverage and HST.





Cocktail Reception

Platters

Crudités and dip

Crisp, fresh garden vegetables with spiced dips Small platter (serves 20) \$60 Medium platter (serves 40) \$120 Large platter (serves 60) \$180

Traditional Cheese Board

Cheddar, marble, Swiss, brie served with assorted crackers, garnished with grapes Small platter (serves 20) \$100

Medium platter (serves 40) \$200

Large platter (serves 60) \$300

Fine Canadian Artisan Cheese Board

Canadian reserve three year old ages cheddar, Oka, Champfleury, Rondoux triple cream brie, Chevrita served with assorted crackers and garnished with grapes

Small platter (serves 20) \$140

Medium platter (serves 40) \$280

Large platter (serves 60) \$420

Charcuterie Platter

Fine cured and smoked meats, garnished with olives, chutney's and baguette
Small platter (serves 20) \$140
Medium platter (serves 40) \$280
Large platter (serves 60) \$420

Shrimp Cocktail

with seafood sauce 50 pieces \$100 100 pieces \$200

Cocktail Reception



Charcuterie Platter

Fine cured and smoked meats, garnished with olives, chutney's and baguette
Small platter (serves 20) \$140
Medium platter (serves 40) \$280
Large platter (serves 60) \$420

Selection of Chef's hot hors d'oeuvres

Chef's selection of hot hors d'oeuvres \$36 per dozen (minimum order of five dozen)

Selection of Chef's cold canapes

Chef's selection of cold canapes \$36 per dozen (minimum order of five dozen)

Baked Wheel of Brie (serves 60)

Brie wrapped in puff pastry served with crostini and berry compote \$125

Gourmet Dips and Spreads Platter

Roasted red pepper dip, artichoke and asiago dip,
hummus and salsa served with grilled pits triangles, baguette and nacho chips
Small platter (serves 20) \$60
Medium platter (serves 40) \$120
Large platter (serves 60) \$180

Sandwich Platter

Assorted tuna, egg, deli and vegetarian sandwiches Small platter (serves 15) \$85 Medium platter (serves 30) \$170



Sweets table



Dessert Platter

Assorted brownies, cakes, bars and tarts Small platter (serves 20) \$75 Medium platter (serves 40) \$150 Large platter (serves 60) \$225

Cookies

Assorted freshly baked cookies Small platter (serves 20) \$50 Medium platter (serves 40) \$100 Large platter (serves 60) \$150

Fresh Fruit Platter

Fresh cut melons, pineapple, mango, grapes and strawberries Small platter (serves 20) \$75 Medium platter (serves 40) \$150 Large Platter (serves 60) \$225

Costume Cake

Choice of chocolate or vanilla cake with custom written message Small cake (serves 10) \$35 Medium cake (serves 20) \$70 Large cake (serves 40) \$140



Grandview Golf Club

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Krystal Pringle

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