

GLASGOW
HILLS



Glasgow Hills
Resort & Golf Club
Banquet Menus
2011

INDEX

<i>Banquet Information</i>	<i>Page 3-4</i>
<i>Breakfast</i>	<i>Page 5</i>
<i>Coffee Breaks</i>	<i>Page 5</i>
<i>Lunch</i>	<i>Page 5</i>
<i>Reception</i>	<i>Page 6-7</i>
<i>Buffets</i>	<i>Page 7</i>
<i>Dinners</i>	<i>Page 8</i>
<i>Wine</i>	<i>Page 9</i>
<i>Beverage List</i>	<i>Page 10</i>

Note: If you don't see an item on our menu that you would like. Let us know and our Chef would be happy to prepare it for you.

BANQUET INFORMATION

Thank you for selecting Glasgow Hills Resort & Golf Club to host your event. We are looking forward to welcoming you and your guests to New Glasgow PEI.

Here are a few notes we would like to share with you, when planning an event with Glasgow Hills Resort & Golf Club:

- *Guaranteed number for meals is required 7 days in advance of the event.*
- *We will set for 10% over to a maximum of 8 guests.*
- *Choice of menu – One menu option is required for all guests.*
- *Please advise on any food allergies.*
- *PEI Liquor Laws do not permit guests to bring in their own alcohol. This has to be purchased and served by Glasgow Hills.*
- *If bar sales are less then \$500.00 a bartender's fee of \$15.00 per hour will apply. (This fee includes set up and clean up time)*
- *We have white tablecloths and white and tan colored cloth napkins in limited numbers available.*
- *Screen available for rental 60' x 60' at \$25.00 per day.*

Banquet Rooms

Board Room – *This small banquet room is located above the Pro Shop and can accommodate a maximum of 40 guests. It is an ideal location for a small corporate meeting before your golf tournament or ideal for an intimate family gathering. This room can be reserved privately for your group at the following rates:*

- *Half Day Meeting @ \$100.00*
- *Full Day Meeting @ \$200.00*
- *Private Luncheon or Dinner @ \$100.00.*

The room will be provided complimentary if a minimum of \$1500.00 in food & beverage is purchased (before taxes).

New Glasgow Room – *This large banquet room is located below the Pro Shop and can accommodate a maximum of 150 guests. It is an ideal location for a BBQ after your golf tournament, awards dinner or wedding reception. This room can be reserved privately for your group at the following rates:*

- *Half Day Meeting @ \$250.00*
- *Full Day Meeting @ \$500.00*
- *Private Luncheon or Dinner @ \$250.00.*

The room will be provided complimentary if a minimum of \$3500.00 in food & beverage is purchased (before taxes).

Weddings

- *The information regarding banquets and room rentals applies to weddings.*
- *There is a wedding set up charge of \$300.00 for all weddings. The set up includes the following:*
 - *Head Table maximum of 12*
 - *Gift Table (6 foot) with a table cloth*
 - *Guest Book Table (Small square table with cloth)*
 - *Cake table same as the Guest book table*
 - *Linen tablecloths and linen napkins.*
- *If the banquet room is required the day prior to the wedding for decorating there will be a rental fee of \$200.00 based on availability.*
- *The front deck is a wonderful location to host a pre dinner reception for your wedding. This is available to rent for \$200.00.*
- *Wedding cakes can be brought in. We will cut and place on a platter for \$25.00 or plate as a dessert for \$1.00 per plate.*
- *We recommend the band or DJ be set up at least a half hour prior to the dinner or reception.*
- *Guests can provide entertainment provided this is arranged in advance. SOCAN taxes are applicable for live and pre recorded entertainment. \$59.17 with dancing or \$29.56 with out dancing plus applicable taxes.*
- *There will be an additional charge for on site weddings (depending on numbers).*

Deposit & Payments

- *A \$500.00 deposit is required at the time of the booking.*
- *50% of the total estimated bill is required 1 month prior to the wedding date and final payment is due 3 days prior to the wedding date.*

BREAKFAST

Breakfast on the Run @ \$7.95 per person

Toasted English Muffin Egg Sandwich with Cheese and Bacon packed to go with a Coffee and Juice.

Continental Breakfast @ \$7.95 per person

(Served to go, or as a buffet)

Muffin or Cinnamon Roll, Fresh Fruit, Coffee/Tea and Juices

Golfer's Warm Up Breakfast @ \$9.95 per person

(Make this a buffet for \$2.00 more)

Scrambled Eggs, Bacon, Homefries, Toast, Coffee/Tea and Juice

COFFEE BREAKS

Coffee/Tea @ \$1.50

**Assorted Juice @ \$2.00 per bottle*

Assorted Soft drinks @ \$2.00 per bottle

** Bottled Water @ \$1.75 per bottle*

Muffins @ \$2.00 each

Cinnamon Rolls @ \$2.00 each

Basket of Fresh Fruit @ \$1.00 per piece

Watermelon Basket (feeds 30 people) @ \$90.00

Protein Drinks @ \$5.95 each

**** Based on Consumption***

LUNCH

Lunch to Golf With \$8.95

Sandwich, Apple, Bottle Water and Cookie

Lunch to Stay \$10.95 per person

Soup, Fresh Sandwiches, Assorted Dessert, Coffee/Tea

~

Side Salads \$5.50 per person - Pasta Salad or Garden Salad.

~

Soup of Day \$4.50 per person

~

Seafood Chowder \$8.95 per person

~

Hot Dog & Hamburger BBQ @ \$12.95 per person

Potato Salad, Garden Salad, Hotdog & Hamburger per person, condiments

Assorted Cookies & Squares, Coffee/Tea

Lunch Buffets require a minimum of 30 guests.

(Prices subject to applicable taxes and 15% gratuity.)

RECEPTIONS & BUFFETS

Vegetable Tray with Dip @ \$3.75 per person

~

Domestic Cheese Tray @ \$4.50 per person

~

Imported Cheese Tray @ \$6.50 per person

~

Seasonal Fruit Tray with Yogurt Dip @ \$4.50 per person

~

Tea Sandwich Platter @ \$4.00 per person

~

Watermelon Basket (filled with fresh fruit and dip) @ \$90.00 (feeds 30 people)

Hot Hors d'oeuvre

Minimum order of 3 dozen of each type.

Bacon Wrapped Scallops @ \$19.50 per dozen

~

Oysters Rockefeller @ \$33.00 per dozen

~

Bread & Herb Stuffed Mushroom Caps @ \$15.00 per dozen

~

Sausage Rolls with Russian Dipping Sauce @ \$12.00 per dozen

~

Home style Meatballs (choice of sauces) @ \$15.00 per dozen

~

Mini Egg Rolls with Plum Sauce @ \$12.00 per dozen

~

Mini Panini @ \$13.00 per dozen

~

Mini Pizza Quiche @ \$15.00 per dozen

~

Bruschetta @ \$12.00 per dozen

~

Steamed Mussels @ \$75.00 per 25 lbs.

~

Chicken Wings @ \$85.00 per 50 pieces

Cold Hors d'oeuvre

Minimum order of 3 dozen of each type.

Smoked Salmon & Cream Cheese on Cucumber @ \$18.00 per dozen

~

Chilled Beef on Baguette with Horseradish @ \$18.00 per dozen

~

Chilled Shrimp @ \$18.00 per dozen

~

Oysters on the Half Shell @ 36.00 per dozen

~

Cherry Tomato & Mozzarella Skewers @ \$12.00 per dozen

~

Mini Herb Cocktail Biscuits @ \$12.95 per dozen

~

Seafood Crab Tart @ \$15.00 per dozen

~

Hot Smoked Salmon Platter @ \$80.00 serves 50 people

~

Deli Tray Platter (cold cuts/ assorted breads/ crackers) @ \$85.00 serves 50 people

Other options are available upon request

Buffet Dinners

You have the option of selecting 1 main course item for \$28.95 per person

*All Buffets are served with Roasted Potatoes, Medley of fresh Vegetables, Salad Bar
Fresh Baked Rolls, Selection of Desserts and Coffee & Tea*

Main Course Items to select from:

- *Traditional Roasted Turkey served with Dressing, Gravy and Cranberry Sauce*
- *Roast Beef served with Au Jus, and Horseradish*
- *Baked Ham Glazed*
- *Chicken Selection of your choice*
- *Fish Selection of your choice*

Other Options available upon request

BBQ Buffet @ \$26.95

*Select one of the following: Quarter Chicken, 8oz Steak or Salmon Steak
This buffet includes Salad Bar, Fresh Baked Rolls, Dessert, Coffee & Tea*

Lobster (1lb or 1 1/2lb per person) @ \$Market Price per person

Lobster can be added to either the BBQ or Dinner Buffets

Buffets are available for a minimum of 30 guests

(Prices subject to applicable taxes and 15% gratuity.)

DINNERS

Served Three Course Dinners @ \$29.95 per person

Appetizers

Choice of one of the following:

Garden Salad

~

Caesar Salad

~

Greek Salad

~

Seafood Chowder (additional \$2.00)

Entrée

Choice of one of the following:

Roast Beef

~

Atlantic Salmon

~

Roasted Chicken Breast

~

Roast Turkey

~

Stuffed Pork Loin

~

Baked Ham

*All Entrées served with a medley of Fresh Vegetables and choice of Red Roasted, Mashed or Baked Potatoes
Fresh Baked Rolls and Butter*

Other options available upon request

Dessert

Choice of one of the following:

Cheesecake served with Fruit Coulis

~

Homemade Carrot Cake

~

Homemade Apple Crisp

~

Homemade Bread Pudding

(Other options available upon request)

~

Tea & Coffee

Lobster available at Market Price. Price will be confirmed 1 month prior to your event.

(Prices subject to applicable taxes and 15% gratuity.)

Wine List

White

<i>Jackson Triggs – Sauvignon Blanc (Canadian)</i>	<i>\$24.95</i>
~	
<i>Ferdinand Pieroth – Riesling-Nabe (German)</i>	<i>\$26.95</i>
~	
<i>Lindemans Bin 65 – Chardonnay (Australian)</i>	<i>\$26.95</i>
~	
<i>Wolf Blass – Chardonnay Unwooded (Australian)</i>	<i>\$37.95</i>
~	
<i>Joseph Droubin – Macon Village (France)</i>	<i>\$42.95</i>

Red

<i>Jackson Triggs Merlot (Canadian)</i>	<i>\$24.95</i>
~	
<i>Lindemans Bin 50 - Shiraz (Australian)</i>	<i>\$30.95</i>
~	
<i>Bersano – Barbera D’Asti Costalunga</i>	<i>\$35.95</i>
~	
<i>Wolf Blass – Chardonnay Unwooded (Australian)</i>	<i>\$37.95</i>
~	
<i>Chateau Neuf Du Pape (France)</i>	<i>\$79.95</i>

Other wine options are available upon request.

Beverage List

Wine

<i>House Wine by the Glass</i>	\$6.00
~	
<i>Domestic Wine White</i>	\$24.95
~	
<i>Domestic Wine Red</i>	\$24.95

Liquor

<i>Premium Shot</i>	\$5.00
~	
<i>Standard Shot</i>	\$4.11
~	

Beer

<i>Domestic Beer</i>	\$4.11
~	
<i>Imported Beer</i>	\$5.35

Non-Alcoholic Beverages (bottle)

<i>Soft Drinks</i>	\$2.50
~	
<i>Juices</i>	\$2.00
~	
<i>Bottled Water</i>	\$1.75

Punch

<i>Shirley Temple per gallon (serves 30)</i>	\$45.00
~	
<i>Alcoholic Punch per gallon (serves 30)</i>	\$90.00

(Prices subject to applicable taxes and 15% gratuity.)