

GLASGOW  
HILLS



*Glasgow Hills*  
*Resort & Golf Club*  
*Banquet Menus*  
*2010*

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*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*

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

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***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*

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

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

~

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

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*Mini Panini @ \$13.00 per dozen*

~

*Mini Pizza Quiche @ \$15.00 per dozen*

~

*Bruschetta @ \$12.00 per dozen*

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*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*

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

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*Chilled Shrimp @ \$18.00 per dozen*

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*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*

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*Seafood Crab Tart @ \$15.00 per dozen*

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*Hot Smoked Salmon Platter @ \$80.00 serves 50 people*

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*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*

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*Caesar Salad*

~

*Greek Salad*

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*Seafood Chowder (additional \$2.00)*

### ***Entrée***

*Choice of one of the following:*

*Roast Beef*

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*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*

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*Homemade Carrot Cake*

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*Homemade Apple Crisp*

~

*Homemade Bread Pudding*

*(Other options available upon request)*

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*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>
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<i>Ferdinand Pieroth – Riesling-Nabe (German)</i>	<i>\$26.95</i>
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<i>Lindemans Bin 65 – Chardonnay (Australian)</i>	<i>\$26.95</i>
~	
<i>Wolf Blass – Chardonnay Unwooded (Australian)</i>	<i>\$37.95</i>
~	
<i>Joseph Drouhin – Macon Village (France)</i>	<i>\$42.95</i>

### **Red**

<i>Jackson Triggs Merlot (Canadian)</i>	<i>\$24.95</i>
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<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
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<i>Domestic Wine White</i>	\$24.95
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<i>Domestic Wine Red</i>	\$24.95

### **Liquor**

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

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

### **Non-Alcoholic Beverages (bottle)**

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

### **Punch**

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

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