



Nobleton Lakes



Golf Club Social Menu 2021/2022

Bridal Showers - Baby Showers – Birthdays - Meetings - Family Gatherings



Prices are per person and are subject to HST & facility fee (15%). Our menus are fully customizable to accommodate your needs, preferences and dietary restrictions. Room Fees & Setup is extra.



Nobleton Lakes Golf Club

Breakfast & Lunch Meetings

Coffee and a Muffin - \$6pp

Executive Continental - \$14pp

Collection of fresh baked delights

(Chef's selection of Muffin, Danish, Scone, Croissant, Cookie, Bagels and accompaniments)

Fresh fruit, Coffee and Tea

Hot Breakfast Buffet - \$19pp

Farm fresh eggs, Maple breakfast sausage, Smoked bacon, House Fries, Selection of bagels and toast.

Chilled fruit juices, Coffee & Tea

Lunch Meeting \$29pp

Chef inspired Artisan sandwiches and Wraps

An assortment of Smoked Turkey, Black Forrest Ham, Salami, House slow roasted beef, Chicken, Tuna and Egg salad* Vegetarian/Gluten free option available upon request.

Mixed Greens with Aged Balsamic vinaigrette

Freshly baked cookies

Seasonal Fresh Fruit

Coffee & Tea



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Bridal Showers, Baby Showers, Birthday Parties and Family Gatherings

High Tea \$30pp

Chef's finest collection of mini

Sandwiches, Pitas and Wraps

Scones, Danishes, Bagels & Creamery Butter

Fresh Fruit Platter

Selection of traditional and herbal teas,
coffee and sparkling water

*Ask about our upgraded pastry option

Brunch Buffet \$40pp

Farm fresh eggs, Maple breakfast sausage, Smoked bacon, House Fries

Selection of bagels and toast

Chef's Field Greens with house dressings

Grilled Chicken with thyme, mushroom and white wine reduction.

Summer Vegetable Primavera

Garlic herb roasted potatoes

Medley of Seasonal Vegetables

Seasonal Fresh Fruit

Freshly baked goods and cookies

Chilled fruit juices, Coffee & Tea



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Lunch / Dinner Buffet

Chicken & Pasta Lunch Buffet \$40pp

Chef's Field Greens with house dressings

Fresh artisan breads and rolls

Grilled Chicken with thyme, mushroom and white wine reduction

Summer Vegetable Primavera

Garlic herb roasted potatoes

Medley of Seasonal Vegetables

Seasonal Fresh Fruit

Freshly baked goods and cookies

Tea & Coffee



Shaved Roast Beef Buffet \$40pp

Chef's Slow roasted mustard cured Beef carving station wine merlot reduction

Chef's Field Greens with house dressings

Chefs Inspired Pasta

Medley of Seasonal Vegetable

Garlic herb Roasted Potato

Freshly baked goods and cookies

Seasonal Fresh Fruit

Bread & Butter

Coffee & Tea

B.B.Q Chicken and Ribs Buffet \$40pp

Nobleton Lakes slow cooked Smokey BBQ Chicken and pork back ribs

Chef's Field Greens with house dressings

Chefs Inspired Pasta

Medley of Seasonal Vegetable

Garlic herb Roasted Potato

Freshly baked goods and cookies

Seasonal Fresh Fruit

Bread & Butter

Coffee & Tea

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Plated Service

(Three-course plated meal) \$69 ++

Includes: Fresh baked artisan breads and soft butter on the table

Appetizer

Chef's tender field greens (romaine, baby arugula, baby kale and radicchio) with grape tomato, shredded carrots in a cucumber ribbon dressed with honey and aged balsamic vinaigrette

Entrée (choice of one)

Savory Herb Roasted Chicken Supreme with garlic and chive mash, seasonal vegetable and chardonnay volute

Grilled Canadian Salmon Fillet with grape tomato and caper salsa or roasted red pepper coulis or saffron and lemon aioli with wild rice pilaf

Grilled Vegetable Tower with balsamic drizzle

Seared Beef Tenderloin (\$12 extra pp) with garlic chive mash, seasonal vegetable, gorgonzola butter and merlot reduction

Dessert

Classic Cheesecake with Grand Mariner Macerated berries



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Reception Enhancements Hors D'oeuvres

Assorted Hot and Cold Hor D'oeuvres - \$17 person

Vegetable Crudités - \$145 serves 50 guests

Seasonal Garden Vegetables served with Chef's Selection of Dips

Smoked Salmon Platter - \$175 serves 25 guests

Garnished with Capers, Red Onion, Pumpernickel Bread & Lemon Dill Cream Cheese

Mediterranean Dips and Pita Points - \$185 serves 50 guests

Variety of Dips and Breads

baked Brie Wheel \$190

Served with crostini and berry compote

Antipasto Platter - \$245 serves 25 guests

Grilled Marinated Vegetables, Selection of Italian Cured Meats, Tomato and Bocconcini Cheese

Gourmet Cheese Platter - \$350 for 50 guests

Variety of Imported and Domestic Cheese accompanied with Assorted Bread and Crackers

Late-Night offerings

Poutine Station \$13 per person

Fresh cut Fries, Classic Cheese Curds, Rich Gravy

Pizza Station - \$16 per pizza

Dessert Table - \$17 per person

French pastries, Decadent Chocolate Cake and Tarts, Chocolate Strawberries and a Fruit Platter

Chocolate Dipped Strawberries- \$40 per dozen

Slider Station - \$175 for 50 sliders

Pulled-pork sliders, Beef sliders or Chicken sliders with assorted toppings & condiments

Fruit Platter—\$265 serves 50 guests

Seafood Bar - Market Price

Selection of Shrimp, Mussels, Oysters, Clams, Calamari and Salmon with Traditional Cocktail Sauce

Porchetta Station - Market Price Serves 100 people minimum

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