



Nobleton Lakes Golf Club



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



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.



Reception Enhancements Hors D'oeuvres

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

Vegetable Crudités - \$250 serves 50 guests

Seasonal Garden Vegetables served with Chef's Selection of Dips

Smoked Salmon Platter - \$250 serves 25 guests

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

Mediterranean Dips and Pita Points - \$225 serves 50 guests

Variety of Dips and Breads

baked Brie Wheel \$225

Served with crostini and berry compote

Antipasto Platter - \$275 serves 25 guests

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

Gourmet Cheese Platter - \$250 for 25 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 - \$10 per person

Dessert Table - \$17 per person

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

Chocolate Dipped Strawberries- \$45 per dozen

Slider Station - \$10 per person

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

Fruit Platter—\$275 serves 50 guests

Seafood Bar - Market Price

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

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Nobleton Lakes Brunch Menu 2022

Assorted breads, rolls & pastries with preserves & butter

Fluffy Scrambled Eggs, Bacon & Breakfast Sausage

Roasted Chicken

Seasonal Vegetables

Chef's choice Potato

Signature Pasta

Pancakes & Seasonal Fresh Fruit

Coffee, Tea & Fruit Juices



\$65 Adults

\$30 Kids Meals

Room fee, set-up fee, tear down, linens and clean-up \$950 plus tax

Mimosa Station starting at \$5 per person



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