



Nobleton Lakes Golf Club Wedding Menu 2020/2021



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.



Nobleton Lakes
Golf Club

Open Bar Wedding Package

Cocktail Reception

Standard 1-hour beverage service during cocktail reception

Chef's selection of hors d'oeuvres (based on three pieces per person)

Dinner (Three-course plated meal)

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

Appetizer (choice of one)

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

Chef's Seasonal Soup Creation

Penne a la Vodka or Penne with house tomato basil and Grana Padano parmesan cheese

Entrée (choice of one)

Savory Herb Roasted Chicken Supreme with garlic and chive mash, seasonal vegetables 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 & seasonal vegetables

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

Grilled Vegetable Tower with balsamic drizzle & garlic and chive mash

Dessert (choice of one)

Classic Cheesecake with Grand Mariner Macerated berries.

Apple Blossom with vanilla gelato.

House Vanilla Crème Brulee with fresh berries (\$3 extra ppl)

Beverage Service

Two glasses of house wine during dinner service

Four hours standard beverage service following dinner (Domestic beer bottles, house rail liquors, domestic red and white house wine, soft drinks, coffee and tea)

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Reception Venue Room Fees \$850++

Floor length white linen
60 - 250 guests
Choice of napkin color
15 x 15 hardwood dance floor
Set-up & tear down

Ceremony Fees \$850++ with Reception

Includes white bistro chairs, signing table, DJ table, linens, set up and tear down

Champagne Ceremony \$5pp

Champagne Punch & Fruit Punch served at ceremony site

S.O.C.A.N. & RE:SOUND \$85.80

We are required by law to collect, on behalf of the Music Publishers of Canada, royalties when copyright music is played.

*S.O.C.A.N. fee is subject to change without notice. We are also required by law to obtain a RE:Sound license.

On-site parking

is available at no charge. We do permit guests to leave their vehicles overnight, if needed. You may arrange a safe ride home for your guests or we can arrange for a taxi ride at the end of the evening through our team.

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Reception Enhancements Hors D'oeuvres

Assorted Hot and Cold Hor D'oeuvres - \$15 person

Vegetable Crudités - \$135 serves 50 guests

Seasonal Garden Vegetables served with Chef's Selection of Dips

Smoked Salmon Platter - \$150 serves 25 guests

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

Mediterranean Dips and Pita Points - \$175 serves 50 guests

Variety of Dips and Breads

baked Brie Wheel \$180

Served with crostini and berry compote

Antipasto Platter - \$200 serves 25 guests

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

Gourmet Cheese Platter - \$300 for 50 guests

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

Late-Night offerings

Poutine Station \$10 per person

Fresh cut Fries, Classic Cheese Curds, Rich Gravy

Pizza Station - \$12 per pizza

Dessert Table - \$15 per person

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

Chocolate Dipped Strawberries- \$30 per dozen

Slider Station - \$150 for 50 sliders

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

Fruit Platter—\$250 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

Porchetta Station with Rustic Italian Bun and Condiments

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