

# Tournament Menu Package



## Tournament Buffet Selection

### Menu A

Assortment of Fresh Baked Rolls and Flat Breads with Butter

#### Anitpasto Bar

Assortment of Freshly Grilled and Marinated Eggplant, Zucchini, Roasted Red Peppers, Mushrooms, Artichoke Hearts, Gherkins, Olives, Pepperonccin

#### Salads

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone's Palate  
Fresh Mesculin Greens with Choice of Ranch, Thousand Island or Balsamic Vinaigrette Dressing  
Shredded Cabbage and Apple in our Creamy Homemade Dressing  
Village Greek with Kalamata Olives and Feta Cheese  
Roasted Corn and Black Bean

#### Pasta

Freshly made Pasta, Spring Vegetables in a Light Marinara Sauce Served with Grated Parmagiano

#### On the Day of your Event your Participants can have Their Choice of:

New York Steak • Double Chicken Breast • Frenched Veal Chop  
Ribs • Fresh Atlantics Salmon • Tiger Shrimp

*Served with Seasonal Fresh Vegetables and Oven Roasted Red Potatoes*

#### The Sweet Finishing's Table

With Something to Please Everyone

An Array of Freshly Baked Pies, Chudleigh's Apple Blossoms, Assorted Cakes and Pastries

A Healthy Assortment of Freshly Sliced Fruit and Berries

#### Coffee and Tea

**\$36.00 per Person**

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Tournament Buffet Selection

### Menu B

Assortment of Fresh Baked Rolls and Flat Breads with Butter

#### Salads

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone's Palate

Fresh Mesculin Greens with Choice of Ranch, Thousand Island or Balsamic Vinaigrette Dressing

Shredded Cabbage and Apple in our Creamy Homemade Dressing

Village Greek with Kalamata Olives and Feta Cheese

Roasted Corn and Black Bean

#### Penne with Tomato Basil Sauce or Simply Penne Arrabiata

**On the Day of your Event your Participants can have Their Choice of:**

New York Steak • Double Chicken Breast • Ribs • Fresh Atlantic Salmon

*Served with Seasonal Fresh Vegetables and Oven Roasted Red Potatoes*

#### The Sweet Finishing's Table

With Something to Please Everyone

An Array of Freshly Baked Pies, Chudleigh's Apple Blossoms, Assorted Cakes and Pastries

A Healthy Assortment of Freshly Sliced Fruit and Berries

#### Coffee and Tea

**\$33.00 per Person**

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Tournament Buffet Selection

### Menu C

#### Salads

Mixed Green, Greek, Coleslaw, Red Potato, Mexican

#### Pasta

Penne on a Rich Tomato Sauce

#### Vegetables

Roasted Potato, Broccoli, Baby Carrots

#### Main Entrée

Roasted Prime Rib of Beef au Jus

#### Sweet Table

Freshly Baked Pies, Cakes, Tortes and Flans

#### Coffee and Tea

**\$35.00 per Person**

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Tournament Buffet Selection

### Menu D

#### Salads

Mixed Green, Greek, Coleslaw, Red Potato, Mexican

#### Pasta

Penne in a Rich Tomato Sauce

#### Vegetables

Roasted Potato, Broccoli, Baby Carrots

#### Main Entrée

Hip of Beef au Jus

#### Sweet Table

Freshly Baked Pies, Cakes, Tortes & Flans

#### Coffee and Tea

**\$30.00 per Person**

\*Prices Subject to HST and Gratuities\* | \*Prices Subject to Change without Notice\*

# Tournament Menu Package



## Terms and Conditions

### Menu Selections and Guarantee

Please confirm all meal arrangements at least three weeks in advance of your function. Then three working days prior to the first day of your event we require your final guaranteed numbers. In an effort to meet all your needs we will gladly prepare five percent above your guarantee up to a maximum of 15 people.

### Food and Beverage Selections

Please advise us in advance if you or any of your guests have any food allergies, religious restrictions or special needs that may require specific dietary arrangements. Your catering Manager and Executive Chef will make every effort to accommodate your request, we cannot however allow any outside food or beverage to be brought into Granite Ridge Golf Club and The Albatross.

### Ontario Liquor Laws

For your safety and convenience, Granite Ridge Golf Club and The Albatross strictly adhere to the Ontario Liquor Laws. You and your guests must be 19 years of age or over to be served and or consume alcoholic beverages. The staff at Granite Ridge Golf Club and The Albatross reserve the right to ask for proof of age and refuse service to any person who appears to be intoxicated.

### Prices, Taxes and Service Charges

All food and beverage is subject to HST and a 15% Gratuity Charge. The information and prices outlined in this information package are subject to change. However we can guarantee prices in confirmed bookings made ninety days prior to the first day of your event.

### Decorations and Specialized Services

Arrangements can be made through our Catering Department for the purchase of freshly cut flowers, distinctive centerpieces, customized linens, chair covers and ice carvings. If you would like a special theme, decorations and entertainment, we will be happy to assist with the planning and necessary arrangements.

### Socan

There is a legal tariff charged for events that include musical entertainment. Some of the functions that fall under this classification include dances, receptions, assemblies, conventions, wedding birthdays, anniversaries, and seasonal holiday parties. For more information please speak with one of our Catering Managers.

### A Final Note

If there are any services that have not been addressed or if you have any questions please give us a call at 905-878-5494 ext. 2 and ask for the Catering Department.