

The Highlands
G O L F C L U B

Wedding Package

The Highland's quaint banquet facility with outdoor atmosphere allows you and your guests to enjoy the naturalistic setting and golf course views. Our banquet facility can accommodate up to 120 guests comfortably allowing for different floor layouts depending on your requests. Our chef has been commended for his creative and innovative menu options.

Select from one of our menus or provide us with your personal tastes so that we may customize and create an unforgettable menu for you. Whether you are looking for a small intimate affair or a more formal setting The Highlands will be happy to cater to you. We look forward to serving you and your guests at The Highlands Golf Club.

23 Brownlee Drive ■ Bradford, Ontario ■ L3Z 2A4

Tel. (905) 775 3239 ■ fax (905) 775 7158

With The Highlands All Inclusive Package You Receive:

- Pre-dinner punches – Alcoholic and Non- Alcoholic
- A Variety of Hot & Cold Hors D'oeuvres
- Wine on the tables
- Open bar for four hours
- Assorted Fresh Breads and Dinner Rolls
- Choice of Soup or Appetizer
- Choice of Salad
- Choice of Entrée served with Vegetables and Potatoes
- Choice of Dessert, Coffee and Tea
- Choice of White or Ivory Linens
- Pictures at the course

Prices are listed per person under the entrée selections. Prices are subject to applicable taxes and gratuity.

Canapés

Assorted Pate on Melba

Crab Cocktail on Ritz

Smoked Salmon Mousse on Cucumber Rounds

Cream Cheese and Vegetable Roll

Hot Hors D'oeuvres

Feta and Spinach in Filo Pastry

Breaded Mushrooms

Sweet and Sour Meatballs

Spinach or Vegetable Mini Quiche

Soup Choices

Cream of Mushroom

Harvest Corn Bisque

Italian Wedding

Roasted Red Pepper Bisque

Appetizer Choices

Penne with a Sweet Pepper and Sundried Tomato Rose Sauce

Cheese or Meat Tortellini with Tomato Basil Sauce

Shrimp Cocktail with Cocktail Dipping Sauce

Penne with Creamy Alfredo Sauce

Salad Choices – Table Service or Family Style

Caesar Salad

California Greens with Apple Feta and Pecans with a Honey Dijon Dressing

Garden Salad with Italian Vinaigrette

Greek Salad with Feta Oregano Dressing

All entrée selections below are served with a medley of seasonal vegetables and choice of Highlands Style Potato or Garlic Mashed.

Entrée Selections – Meat

- Center Cut 9 oz New York Sirloin Steak
59.95
- Medallions of Veal Marsala
59.95
- Roast Prime Rib of Beef – Rosemary Jus
62.95

Entrée Selections – Poultry

- Roasted ¼ Chicken
57.95
- Chicken Supreme
57.95
6 oz. Breast Topped with Mushrooms in Garlic Cream Sauce
- Chicken Parmigiana
58.55

Entrée Selections – Combination Entrées

- Roasted ¼ Chicken with Certified Angus 6 oz Steak 64.95
- Roasted ¼ Chicken and BBQ Ribs 66.95

Choice of Desserts

Warm Apple or Peach Cobbler a la mode

Strawberry Shortcake with Cream and Fresh Berries

Tulip Cup with three Ice Sorbets

Chocolate Layer Cake