RESTAURANT

NINE18





Social & Corporate Event Package

TURNBERRY GOLF CLUB

RESTAURANT

NINE18

Welcome to Turnberry Golf Club

Thank you for considering Turnberry Golf Club and Restaurant NINE18 as the venue for your upcoming event. It is not only our goal, but our pleasure to ensure that your day is a success and that every detail is perfect.

Turnberry Golf Club offers an intimate setting for your social or corporate event. Restaurant NINE18 can accommodate groups of various sizes in the dining room, our private dining room 'Room56' and the outdoor Garden Tent. Our Garden Tent provides the perfect backdrop for a social event with friends, family, and colleagues. It can also be transformed into the perfect idyllic setting for your wedding ceremony and reception.

Each event is uniquely prepared, taking into consideration any special requests, personal preferences, and/or dietary concerns. The following menus are <u>only a sample</u> of what we have to offer. We are eager to work with you in order to customize a package that will suit your palate and your budget. With the assistance of our Front of House Management team and our Executive Head Chef, the possibilities for your next event at Turnberry Golf Club are endless.





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Event Facilities Offered

RESTAURANT NINE18

Restaurant NINE18 offers year-round approachable dining with a warm interior and the comfort of being in your own backyard. Whether you are looking for a quick drink, a bite to eat or an evening out, Restaurant NINE18 is the perfect spot. An open concept dining room – Restaurant NINE18 occupies the west elevation of the clubhouse, complete with a full-service bar and a wrap-around covered terrace overlooking the luxurious fairways.









PRIVATE GARDEN TENT

With seating for up to 140 guests, the landscaped outdoor Garden Tent at Turnberry Golf Club is ideal for social gatherings and weddings, as well as corporate and golf events. Located adjacent to the restaurant, the Garden Tent offers stunning views of the golf course and a scenic ceremony space.





ROOM 56

Located in the restaurant, our private dining room, 'Room 56', is available for meetings or events of up to 12 guests and fully equipped for all your A/V needs. Available year round, it is the perfect venue to strategize before you adjourn for your day on the course or for an intimate dining experience at Restaurant NINE18.





TURNBERRY GOLF CLUB

BUFFET PACKAGES

All buffets require a minimum guarantee of 25 guests.
Children 4-10 years of age are 50% the listed buffet price.
All prices are subject to change and do not include applicable taxes and service charges.

BREAKFAST BUFFETS

Champions Breakfast Buffet (\$34.00 per person)

Freshly baked croissants, danishes, and assorted jams. Homestyle waffles, scrambled eggs, bacon, breakfast sausage, home fries, and seasonal fresh fruit. Includes coffee and tea station.

Brunch Buffet (\$48.00 per person)

Freshly baked croissants, danishes, and assorted jams. Homestyle waffles, scrambled eggs, bacon, and breakfast sausage. Mixed green salad, penne pasta in tomato sauce, roasted potatoes, and seasonal vegetables. Accompanied with seasonal fresh fruit and freshly baked cookies. Includes coffee and tea station.

This buffet also includes choice of one of the following entrees:

- Baked Ontario chicken breast with lemon and herbs
- Maple Dijon salmon
- Eggplant parmesan

ADD TO YOUR BREAKFAST OR BRUNCH BUFFET:

| • | Yogurt and granola | \$6.00 per person |
|---|--|---------------------------|
| • | Non-working waffle station with maple syrup, sliced strawberries | \$5.00 per person |
| | and mixed berry compote. (Chef attended +\$2pp) | |
| • | Smoked Salmon | \$8.00 per person |
| • | Peameal Bacon | \$6.00 per person |
| • | Working omelette station (Chef attended) | \$9.50 per person |
| • | Whole roasted striploin (Chef attended. Minimum 25 guests) | \$45.00 per person |
| • | Freshly baked cookies | \$4.95 per person |

LUNCH OR DINNER BUFFETS

Deli Lunch (\$34.00 per person)

Mixed greens salad and potato salad. A selection of House made sandwiches on assorted buns including shaved turkey, roast beef, ham, cucumber with cream cheese and tomato, roasted vegetable with pesto, and egg salad. Accompanied with freshly baked cookies and seasonal fruit platters.

Pub Style Buffet (\$42.00 per person)

Chicken wings, poutine station, sweet and sour chicken skewers, nacho station, vegetable spring rolls and assorted pizza station, freshly baked cookies, and a seasonal fruit platter

Backyard BBQ Buffet (\$42.00 per person)

Burgers, hot dogs, chicken breast with traditional condiments including lettuce, sliced tomato, pickles and hot pepper rings. Mixed green salad, pasta salad, freshly baked cookies, and a seasonal fruit platter.

Taste of Athens (\$44.00 per person)

Greek salad, pita with hummus and tzatziki, chicken souvlaki, spanakopita, roasted potatoes, rice pilaf, baklava, and seasonal fruit.

Southern Buffet (\$48.00 per person)

Southwestern salad, pasta salad, buns, pulled pork, grilled chicken breast, grilled sausages, baked potatoes with all the fixings, corn on the cob, dinner rolls, seasonal fruit and cookies.

Tuscan Buffet (\$48.00 per person)

Chef's homemade seasonal soup, mixed greens salad, bruschetta, mini caprese salad, roasted potatoes, vegetable medley, penne in a tomato sauce, dinner rolls and seasonal fruit.

This buffet also includes a choice of **ONE** of the following entrees:

- Chicken Parmesan
- Maple Dijon Salmon
- Eggplant Parmesan

Oasis Buffet (\$60.00 per person)

Chef's homemade seasonal soup, mixed green salad, Caesar salad, butternut squash ravioli in a cream sauce, roasted potatoes, vegetable medley, dinner rolls, freshly baked cookies, and seasonal fruit.

This buffet also includes a choice of **TWO** the following entrees:

- Lemon & Herb Roasted Ontario Chicken Breast
- Roasted Salmon stuffed with goat cheese and spinach, in a shrimp rose sauce.
- Steak and peppers with onions and mushrooms
- Eggplant Parmesan

ADD TO YOUR LUNCH OR DINNER:

Antipasto table

\$19.95 per person

 Includes: Giardinara and Italian meats, grilled and marinated vegetables, marinated olives, mushroom ceviche, assorted cheeses, bread with assorted jams and honey

• Cheese Table

\$19.95 per person

o Assortment of cheeses with assorted crackers, fresh fruit, nuts, and marmalades.

• Poutine Station

\$14.95 per person

o Regular fries, cheese curds, gravy, green onions.

Slider Station

\$16.95 per person

o Mini burgers served with caramelized onions and chipotle mayo

Whole Roasted Salmon

\$38.00 per person

Stuffed with goat cheese and spinach, in a shrimp rose sauce

• Roasted Striploin Au Jus.

\$45.00 per person

- Chef attended
- o Minimum 25 guests

Sweet Table

\$18.95 per person

- o Minimum 25 guests
- An assortment of gourmet cookies including chocolate chip and white chocolate chip, brownies, a selection of mini cakes such as carrot cake, vanilla cake, and red velvet cake, and seasonal fruit platters.

• Seasonal Fruit Platter

\$9.95 per person

• Freshly Baked Cookies

\$4.95 per person

NINE18 A LA CARTE MENUS

Minimum of three (3) courses required. Prices per person are based on the higher priced menu item. Menu options include dinner rolls with first course. All beverages, including coffee and tea, are an additional cost.

For menus featuring courses with more than one option for guests:

- 40 guests or less: individual guest selections will be taken at the table
- 40 guests or more: individual guest selections with seating chart, must be provided to Food and Beverage Management ahead of event date.

First Course Options (select one or two options)

Soups and Salads \$11

Chef's Daily Soup – *verities change monthly*

Mixed Greens Salad - *Arugula, radicchio, romaine, tomatoes, red onions, dried cranberries, and in our Balsamic vinaigrette*

Traditional Caesar Salad – *Romaine, Asiago, croutons, creamy garlic dressing.*

Greek Salad – Romaine, tomatoes, red onions, olives, cucumbers, feta, Greek vinaigrette.

Deluxe Soups and Salads

\$14

Greek Quinoa Salad – *Quinoa, tomatoes, red onions, olives, cucumbers, feta, Greek vinaigrette* **Caprese Salad** – *Buffalo mozzarella and beefsteak tomatoes on garlic bread with pesto, olive oil, and walnuts*

Baby Spinach Salad – *Strawberries, orange segments, almonds, goat cheese, blueberry vinaigrette, finished with sesame seeds*

Pasta Course Options (select one option)

Pastas \$15

Penne – In a house made tomato sauce

Fettuccini – al olio

Deluxe Pastas \$20

Mediterranean Penne – Roasted red peppers, mushrooms, baby spinach in a white wine rose sauce finished with goat cheese.

Butternut Squash Agnolotti – Squash stuffed agnolotti in a cream sauce finished with ricotta cheese and baby spinach

Fettuccine Pesto Alfredo – Mushrooms, and peas in our house made pesto alfredo sauce

Entrée Options (select one or two options)

Chicken

Chicken Supreme \$34.95

Canadian chicken with a pesto cream sauce. Served with market fresh vegetables and roasted potatoes.

Chicken Parmigiana \$28.95

Tomato sauce, parmesan, and mozzarella cheese. Served with market fresh vegetables and roasted potatoes

Steak

New York Steak \$36.95

80z AAA Sirloin topped with a wild mushroom demi-glaze

Fish

Maple Dijon Salmon \$32.95

Served with market fresh vegetables and roasted potatoes.

Spinach and Goat Cheese Stuffed Salmon \$36.95

Served with market fresh vegetables and roasted potatoes.

Vegetarian

Eggplant Parmigiana \$28.95

Tomato sauce, parmesan and mozzarella cheese. Served with garlic bread.

Mushroom Risotto Stuffed Red Pepper \$28.95

House made risotto in a roasted red pepper.

Dessert Course

(select one or two options)

| Fruit bowl | \$8 |
|---------------------------------|-------------|
| Creme Brulee | \$12 |
| So Good Chocolate Cake | \$12 |
| Colossal Carrot Cake | \$12 |
| Champagne Strawberry Cheesecake | \$12 |

Children's A La Carte Menu

\$35.00 per child ages 4-10

Appetizer (select one option)

Mixed Greens Salad Veggies & Dip

Entrée (select one or two options)

Penne with tomato and basil sauce Chicken Fingers and Fries Cheese Pizza Pepperoni Pizza

Dessert (select one option)

Ice Cream
Fresh Fruit Plate
Cookies

HORS D'OEUVRES PACKAGES

Choose from the following plated or passed hors d'oeuvres options

- **3 for \$17.95** per person
- 4 for \$19.95 per person
- 5 for \$21.95 per person

Meat:

Rosemary and lemon chicken satays

Lamb Spieducci

Mini meatballs in a chipotle tomato sauce

Beef sliders

Seafood:

Crab cakes
Bacon wrapped scallops
Shrimp with cocktail sauce

Vegetarian:

Caprese Skewers
Arancini with Tomato Sauce
Roasted red peppers stuffed with goat cheese
Stuffed Cremini mushrooms
Bruschetta
Vegetarian spring rolls
Samosas

OPEN BAR PACKAGES

Three Hour Package

House red and white wine, domestic, premium, and imported bottled beers, soft drinks, and assorted juices.

Classic: \$55.00 per person Premium: \$65.00 per person

Vodka (Polor Ice)Vodka (Grey Goose)Gin (Beefeater)Gin (Tanqueray)Rye (Wiser's)Rye (Crown Royal)Rum (Bacardi)Rum (Havana club)Scotch (Ballantine's)Scotch (JW Red)

Five Hour Package* (no later than 1:00am)

Sparkling wine, House red and white wine, Domestic, premium, and imported bottled beers, soft drinks, and assorted juices.

Classic: 80.00 per person Premium: \$90.00 per person

Vodka (Polar Ice)Vodka (Grey Goose)Gin (Beefeater)Gin (Tanqueray)Rye (Wiser's)Rye (Crown Royal)Rum (Bacardi)Rum (Havana club)Scotch (Ballantine's)Scotch (JW Red)

Coffee & Tea Package \$4.75 per person

Non-alcoholic Package \$8.50 per person

Unlimited soft drinks, assorted juices, coffee and tea

Available Extras

Sangria Punch (Serves 30) \$210.00 flat rate
Champagne Punch (Serves 30) \$210.00 flat rate

Consumption Bar, Drink Tickets, or Cash bars are also available.

*All Ontario liquor laws apply. All alcohol consumed on site must be purchased through Restaurant NINE18's license and sold to functions at retail rates. Third parties wishing to supply your function with alcohol product must do so by purchasing the product through Restaurant NINE18 on your behalf.

NO EXCEPTIONS.

TURNBERRY GOLF CLUB

^{*}All evening or additional alcohol options also available.

GENERAL INFORMATION

Room Option & Capacities

 Garden Tent
 May 1 –October 31*
 140

 Room 56
 12

 Restaurant Nine18
 140

Minimum Spend Requirements

The following are <u>minimum food and beverage spending requirements</u> (pre-tax and service charge) for the function rooms at Turnberry Golf Club. These minimums signify the minimum amount that must be spent on food and beverage selections. Food & Beverage totals that do not reach the minimum requirement for the function room will be charged the difference as a Room Rental Fee (plus applicable taxes).

| Month | Full Tent | Half Tent | Dining room side | Bar side | FULL NINE18 |
|-------|-----------|-----------|------------------|----------|-------------|
| Jan | n/a | n/a | 2,000.00 | 2,000.00 | 4,000.00 |
| Feb | n/a | n/a | 2,000.00 | 2,000.00 | 4,000.00 |
| Mar | n/a | n/a | 2,000.00 | 2,000.00 | 4,000.00 |
| Apr | n/a | n/a | 3,000.00 | 3,000.00 | 6,000.00 |
| May | 6,000.00 | 3,000.00 | 3,000.00 | 3,000.00 | 12,000.00 |
| Jun | 6,000.00 | 3,000.00 | 3,000.00 | 3,000.00 | 12,000.00 |
| Jul | 6,000.00 | 3,000.00 | 3,000.00 | 3,000.00 | 12,000.00 |
| Aug | 6,000.00 | 3,000.00 | 3,000.00 | 3,000.00 | 12,000.00 |
| Sep | 3,000.00 | 1,500.00 | 3,000.00 | 3,000.00 | 8,000.00 |
| Oct | 3,000.00 | 1,500.00 | 3,000.00 | 3,000.00 | 8,000.00 |
| Nov | n/a | n/a | 3,000.00 | 3,000.00 | 8,000.00 |
| Dec | n/a | n/a | 3,000.00 | 3,000.00 | 8,000.00 |

Included

The following items are included with your event

- Tables and chairs
- China, glassware and silverware
- White table napkins
- Buffet linens and skirting (where applicable)
- Parking for guests

White table linens can be added for an additional charge of \$3.00 per person. An automatic linen charge of \$3.00 per person is applied to events of 50 guests or more. Please speak to Management for further details.

^{*}Weather dependant

Décor

Guests are welcome to supplement room décor using their own decorations (centrepieces, balloons, flowers etc). We ask that guests do not tape, tack or nail anything to the wall surfaces. We also do not allow the use of confetti or glitter. Candles are also permitted but must be inside something higher than the flame.

Ceremony Fees

Ceremonies with reception \$750.00 (plus HST) Ceremonies without reception \$1200.00 (plus HST)

Audio/Video

Complimentary WiFi provided. We have basic, limited, Audio/Video equipment available.

Socan/Resound

A charge of \$90.12 plus HST will be applied to all events that have a live band, disc jockey or integrated music.

Menu and Guest Guarantee

The minimum guaranteed number of persons attending your event and final menu selections are required 10 days prior to your event. You are required to confirm both by providing a signed copy of the Banquet Event Order (BEO) or written notice. <u>Inside the 10-day deadline, menu selections cannot change and the minimum guest count cannot be reduced.</u>

Contract and Deposits

A non-refundable deposit and signed contract are required to confirm your event. Deposit amounts are based on group size and venue space. Deposits will then be deducted from the final balance outlined on the Banquet Event Order at the conclusion of your event. Secondary payments and final payment details will be outlined in the event contract where applicable.

Pricing

All prices outlined in this package are subject to applicable taxes at the time of your event and a Facility Fee of 18%. Current menu prices are guaranteed at the time of signing the event contract. Additional add-ons and/or substitutions may be an additional charge.

Floor Plans

Floor plans are required 10 days prior to your event, after which changes will not be permitted.

Outside Food

Exclusive of your celebration cake or small selection of traditional desserts, no food or beverage of any kind may be brought on the premises. *No food and beverage prepared by Turnberry Golf Club is permitted to be taken off premises.*

Storage

Due to limited storage space, items can be stored the day prior to your event and must be removed at the conclusion of your event. Turnberry Golf Club is not responsible for any lost or damaged items.

SUPPLIER CONTACT INFORMATION

To facilitate the coordination and service of your function, please provide the contact information for each vendor. Please note that Turnberry is not responsible for, nor guarantees, goods, services, or equipment of third parties not hired by Turnberry.

Please include the contact's name and phone number(s):

| Band: | |
|-----------------|------|
| DJ: | |
| Coordinator | |
| Florist: | |
| Bakery: | |
| Decorator: | |
| Photographer: | |
| Videographer: | |
| Transportation: | |
| Company: | |
| Valet: | |
| Parking: | |



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