

Menu Selections

~one~

Hors D'oeuvres
selection of 4



Roasted Garlic and Tomato Basil Soup

Garden Salad wrapped in Cucumber Slices served with your choice of dressing

Sorbet

8oz Chicken Breast Supreme Stuffed with Spinach and Ricotta Cheese topped with a White Wine and Mushroom Sauce

Served with Roasted Potatoes and Fresh Vegetable Medley

Dessert, Coffee\Tea



4 Hour Bar featuring Premium Liquors, Cocktails,
Import and Domestic Beers
Alcoholic and Non Alcoholic Punch
2 Bottles of Wine per table with Dinner



Late Night Table ~ Fresh Fruit, Your Wedding Cake, Coffee\Tea

\$109.00 per guest
tax and gratuity included

~two~

Hors D'oeuvres
Selection of 4



Platter on each table of assorted dips (hummus, roasted red pepper and spinach) served with pita triangles and pumpernickle bread

Fresh Cucumber wrapped garden salad

Sorbet

10oz Prime Rib au jus with Fresh Horseradish Sauce
Served with Rosemary Garlic Mashed Potatoes
Yorkshire Pudding and fresh Seasonal Vegetable Medley

Dessert, Coffee/Tea



4Hour Bar featuring Premium Brand Liquors, Cocktails
Import and Domestic Beer
Alcoholic and Non Alcoholic Punch
2 Bottles of Wine per table with Dinner



Late Night Table ~ Fresh Fruit, Your Wedding Cake, Coffee/Tea

\$115.00 per guest
tax and gratuity included

~three~

Hors D'oeuvres
Selection of 4



Creamy Asparagus Soup

Watercress salad with fresh mangoes, red peppers, herb lemon dressing
and served with herbed infused oil crostini

Sorbet

7oz Beef Tenderloin and Grilled Jumbo Prawn served with a red wine
sauce

Served with Roasted Fingerling Potatoes
Sauteed Green Beans and Cherry Tomatos

Dessert, Coffee/Tea



4 Hour Bar featuring Premium Brand Liquors, Cocktails
Import and Domestic Beer
Alcoholic and non Alcoholic Punch
2 Bottles of Wine per table with Dinner



Late Night Table ~ Fresh Fruit, Your Wedding Cake, Coffee/Tea

\$135.00 per guest
tax and gratuity included

~four~

Hors D'oeuvres
Selection of 4



Fresh Baby Spinach with Roasted Red Peppers
Roasted Pine Nuts and Snow Goat Cheese
served with a Honey Dijon Mustard Dressing

Penne a la Vodka

Sorbet

6oz Breast of Chicken Supreme with a Wild Mushroom Sauce and 5oz
Bacon Wrapped Beef Tenderloin
served with Rosemary Roasted Potatoes
And a Medley of Fresh Seasonal Vegetables

Dessert, Coffee/Tea



4 Hour Bar featuring Premium Brand Liquors, Cocktails
Import and Domestic Beer
Alcoholic and non Alcoholic Punch
2 Bottles of Wine per table with Dinner



Late Night Table ~ Fresh Fruit, Your Wedding Cake, Coffee/Tea

\$120.00 per guest
tax and gratuity included

~five~

Hors D'oeuvres
Selection of 4



Roasted Red Pepper Soup

Cucumber Wrapped Garden Salad

Mixed Grill – 5oz Chicken Supreme, 4oz Beef Tenderloin and 3oz
Lamb Chop served with roasted red potatoes and grilled
Vegetables

Dessert, Coffee, Tea



4 Hour Bar featuring Premium Brand Liquors, Cocktails
Import and Domestic Beer
Alcoholic and non Alcoholic Punch
2 Bottles of Wine per table with Dinner



Late Night Table ~ Fresh Fruit, Your Wedding Cake, Coffee/Tea

\$135.00 per guest
tax and gratuity included

~six~

Hors D'oeuvres
Selection of 4



Baby Spinach Salad with Roasted Red Peppers, Toasted Pine Nuts and Goat cheese served with a honey Dijon dressing

Gnocchi with a mushroom sauce

Rack of Lamb with a Cognac Garlic sauce served with roasted Baby Red Potatoes and fresh vegetable medley

Dessert, Coffee/Tea



4 Hour Bar featuring Premium Brand Liquors, Cocktails
Import and Domestic Beer
Alcoholic and non Alcoholic Punch
2 Bottles of Wine per table with Dinner

Late Night Table ~ Fresh Fruit, Your Wedding Cake, Coffee/Tea

\$120.00 per guest
tax and gratuity included

Our wedding packages include complimentary menu tasting for two and two complimentary rounds of golf. Our menu suggestions are only some of the many varied menus available. Our Wedding Coordinator looks forward to assisting you with your menu selection and customize according to your requests. We will prepare any special needs such as vegetarian meals or allergy concerns.

Hors D'oeuvres Selection

Hot:

Mini Quiche, Breaded Calamari, Bacon Wrapped Scallops, Mushroom Tarts, Sates (beef or chicken), Vegetarian Spring Rolls, Antipasto Puff

Cold:

Smoked Salmon Canapés, Bruschetta, Cheese and Crackers, Feta and Asparagus Crostini

Dessert Selection

Ice Cream Crepes, New York Style Cheese Cake, Peach Melba, Chocolate Cup with Strawberry Mousse, Tartufo, Crème Brule, Apple Crumble with butterscotch sauce and whipped cream

Substitutions

Soups:

Roasted Butternut Squash, Gazpacho, Wild Mushroom and Barley

Pasta:

Cheese Cannelloni, Pesto Penne with Cherry Tomatoes

Additional Suggestions

Cheese Platter - late night table	\$3.50 pp
Assorted small sandwiches	\$3.00 pp
Assorted small pastries	\$2.50 pp
Grilled Jumbo Prawn served on skewer with Entree	\$8.00 pp
Champagne for toasting	\$3.95 pp
Chicken Wings & Pizza	\$10.00 pp

Ceremony on the Grounds: \$600.00

Your Wedding Ceremony at Pheasant Run Golf Club comes complete with our beautiful Garden Gazebo and garden chair set up. We include a wedding rehearsal, use of bridal suite and coordination of all the activity on the day of the Wedding.

SOCAN: A \$67.00 fee is chargeable for events that are playing music anytime during the event.

Where to get Started: We can help you with suggestions for all your special needs for your wedding day - D.J. Services, Photographer, Wedding Cake, Limousine, Flowers and Decorations, Bombonieres and Ministers.

Valet Service: Your guests will be escorted from the parking lot on arrival up to the Club House and escorted back to their car at the end of the evening.

Consultation: Our Wedding Coordinator will meet with you on a regular basis throughout the planning stages of your Wedding to insure the success of your very special day.

Deposits and Guarantees: Pheasant Run Golf Club requires a \$1,000.00 non-refundable deposit at the time of booking, with balance due no later than 10 days before event. We require menu confirmation one month prior to event and an attendance guarantee 10 days prior your event.

Damage: The conveners' for any function are liable for any damage incurred by any guest attending their function. There is no confetti allowed on property, otherwise a \$250.00 cleaning charge will be assessed.

Beverages: As a licensee this property is responsible for the administration of the regulations set out by the Alcohol and Gaming Commission. Therefore, no alcohol may be brought onto or taken out of our licensed establishment from outside sources.