



CLUB DE GOLF  
**CAMELOT**  
GOLF & COUNTRY CLUB

# Catering Package



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# Welcome to Camelot Golf & Country Club

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## *Be a Part of the Legend...*

With our spectacular setting on the hillside overlooking the Ottawa River, Camelot Golf and Country Club is the ideal location for your event. In addition to the warmth and charm of our private dining rooms, Camelot's professional staff is committed to the excellence, quality and your ultimate satisfaction. We invite you to experience Camelot's hospitality and allow us to assist you in creating a personalized package to suit your particular needs

## **General Information**

### **Details and Guarantee**

Event details and menu selections must be submitted **30 days in advance** of the event date. Any changes in location, set-up or menu selection within 48 hours will be subject to a service charge by the Club.

**Guaranteed number of people attending is required no later than 5 days prior to the event.** Billing will be based on the guaranteed number, or the number of people attending the event, whichever is larger. Sunday and Monday function guarantees must be in by noon of the Thursday prior.

### **Prices**

Prices are subject to change without notice and are exclusive of all applicable taxes & gratuities.

### **Deposits**

A **non-refundable** deposit of **\$1000** guarantees the room rental for an event.

### **Dress Code**

Our club dress code applies to all persons coming onto the Club premises and those not following the dress code shall be asked to leave the premises. No jeans, sweat pants or jogging apparel should be worn. Hats are not permitted in our Clubhouse. Proper dress will be required when attending an event, as well as while setting up for an event.

### **Rental Fees**

(HST Applicable)

The Great Hall	\$1,500
The Legend (off season)	\$500
Founders Room	\$200
(Fees above are waived for members)	
Ceremony Fee	\$450
Flipchart and Markers	\$30
Projector and Screen	\$50

## Rental Agreement

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- Payment of 50% of the expected revenue (per quote) to be generated from the event is due one month prior to the event. The balance must be paid upon receipt of the final invoice (not later than fourteen (14) business days after the event). Prior arrangements must be made to secure final balance due. Interest will be charged on the outstanding balance after fourteen (14) days at the rate of 2.5% per month.
- All prices quoted are current and are subject to change, in order to meet any increased costs to the Club. Prevailing tax rates and standard gratuities will apply to all transactions.
- All food and beverage services shall be supplied by the Club. Alcoholic beverages will be served in accordance with the regulations of the Liquor License Act (Alcohol & Gaming Commission of Ontario) and the regulations.
- Set-up, starting, ending and dismantling times of all events must be strictly adhered to. The space is only booked for the time indicated and only the space rented for the event will be available for use by the client. All other areas of the Club are private except for common areas of the Club.
- If a cancellation is received within a one month period prior to the event, a cancellation fee equivalent to 25% of the expected revenue to be generated from this event will be payable to the Club. If a cancellation is received within one week of the event, a cancellation fee equivalent to 50% of the expected revenue to be generated will be payable. If a cancellation is received within 72 hours prior to the event, a cancellation fee equivalent to 100% of the expected revenue to be generated will be payable. Any cancellation must be received by the club in writing.
- Should the event be cancelled prior to the event, the **deposit** will be **non-refundable**. Should the event be moved, the Club reserves the right to require a new deposit.
- The client agrees to indemnify and save harmless to the Club against any and all claims and expenses of any person, firm, or corporations, unless such loss or damage is caused by the negligence of the Club.
- The client agrees to reimburse the Club for any damages done to any part of the Club premises or equipment, which is caused by any person attending the event.
- The name Camelot Golf and Country Club may not be used on any advertisement or promotion of the event unless the General Manager of the Club provides prior written consent.
- The Club reserves the right to charge for premium linen, napkins and skirting.
- The Club will charge for any extra food and beverage items added after the menu guarantee that is attached to this agreement. If attendance increases beyond the guarantee, the Club

cannot guarantee the same menu items will be available, and the Club has the discretion to substitute accordingly.

- Room rental rates are subject to change, and will be charged HST at the applicable rate. Club members hosting events will not be subject to room rental rates, but may be charged a setup fee to cover these costs at the discretion of the Club.
- All events with music will be charged the applicable SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re: Sound tariffs.
- The cost of room rental includes: set-up, dismantling, standard clean, staffing requirements, linen (standard), bar privileges and usage of Camelot furniture.
- The client agrees to reimburse the Club for any excessive cleaning requirements, including but not limited to the clean-up of confetti.
- The Club dress code applies to all persons coming onto the Club premises and those not following the dress code shall be asked to leave the premises. **No jeans, sweat pants or jogging apparel should be worn.** Proper dress will be required when attending an event, or while setting up for an event.
- The capacity of the Club will be strictly adhered to.
- All banquet bars are operated in accordance with the rules and regulations of the Alcohol and Gaming Commission of Ontario. Club policy dictates that service of alcoholic beverages will cease at 1:00 am.
- The personal information provided will be used solely for purposes related to this function, in accordance with the Camelot Golf and Country Club privacy policy.

**A non-refundable deposit of \$1,000.00 must accompany this signed Rental Agreement. (Paid by Cheque/Credit/Cash)**

## Breakfast Selections

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All breakfast options are served with chilled fruit juices, coffee and a selection of fine tea.

### Continental Buffet \$11.50/person

- Fresh baked pastries (mixture of croissants, muffins, and Danishes)
- Seasonal fruit
- Toast with butter and preserves
- Add individual regular or fat free yogurt for \$2.50/per person

### Classic Hot Buffet \$15.50/person

- Scrambled eggs
- Smoked bacon and sausage
- Camelot home fries
- Seasonal fruit
- Toast with butter and preserves

### Clubhouse Breakfast Buffet \$20.50/person

- Assorted pastries
- Season fruit
- Scrambled eggs
- Smoked bacon and sausage
- Camelot home fries
- Belgian waffles with maple syrup
- Cream cheese or cottage cheese
- Toast, and bagels with butter and preserves

## Quick Breaks

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### Cookie Break \$6.00/person

- Freshly baked cookies and brownies, served with Coffee and Tea

### Muffin Break \$6.00/person

- Freshly baked muffins and banana bread served with Coffee and Tea

### Healthy Energy Break \$9.75/person

- Fruit cup, granola bar, and individual smoothie

Pot of Coffee or Tea \$10.00

Bottled Water \$2.00

San Pellegrino \$3.50

Bottled Juice \$3.50

Chilled Fruit Smoothie \$3.95

Chilled Fruit Juice (Pitcher) \$16.95

Granola or Candy Bar \$3.00

Individual Yogurt \$2.50

Selection of Fruit \$3.00

Mini bagel and Cream Cheese \$20/doz

Assorted Brownies \$20/doz

French Pastries \$29/doz

Breakfast Bakery Assortment

\$20/doz

(Danishes, croissants, chocolate, Muffins)

## Lunch Buffet

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For the following buffets, a minimum of 20 guests is required. For groups with less than 20, an additional service charge of \$75 will be added.

Coffee and Tea service are included with all lunch buffets.

### **Soup and Sandwich Buffet \$17/person**

#### Choice of two Soups

- Vichyssoise – served hot or cold
- Minestrone
- Wild Mushroom
- Bacon, Corn, Potato Chowder

#### Choice of two Salads

- Traditional Camelot Caesar Salad
- Mixed organic greens with assorted dressings
- Camelot Potato Salad
- Pasta salad with vinaigrette dressing

#### Build your own Sandwiches

- Assorted rolls and breads
- Sandwich accompaniments
- Roast beef, black forest ham, smoked turkey

**OR**

- Tuna salad, chicken salad, egg salad

Gluten free breads or premium Panini/ciabatta breads available upon request for an additional fee of \$1.00 per person

## **BBQ Buffet**

All of the following selections require a minimum of 20 people

### Summer Grill \$14.95/person

- Hot dogs, Sausage, Hamburgers
- Swiss & Cheddar cheese
- Lettuce, tomato, pickles, onions, mustard, ketchup, relish
- Crudité platter with dip
- Kettle chips
- Pop
- Cookies

### Premium Summer Grill \$21.95/person

- Flat iron steak, Andouille Sausage, Marinated Chicken breasts
- Lettuce, tomato, pickles, onion, mustard, ketchup, relish
- Crudité platter
- Coleslaw, Potato Salad, Caesar Salad
- Nacho Chips & Salsa
- Assorted brownies and squares
- Soft Drinks

## **Antipasto Buffet \$16.95**

- Selection of cold cuts (black forest ham, salami, prosciutto, smoked turkey)
- Breads (ciabatta rolls, baguette)
- Cheese board selection with grapes and crackers
- Crudité and Pickled Vegetables and olives
- Melon wedges and fruit
- Grilled and roasted vegetables
- Dessert squares and pastries
- Soft drinks, juices, and coffee & tea

## **Pasta Bar Buffet**

\*All options include Garlic or Regular bread, as well as Caesar or Organic Green Salad

Pasta Noodles – Penne, Farfalle, Rigatoni, Linguini, or Cavatappi

Sauces – Plum Tomato Sauce, Carbonara, Putanesca, Vegetable Medley, or Basil Pesto and Olive Oil

Additional sides – Chili flakes, grated parmesan

- 2 pasta, with 3 sauces \$18/person
- 3 pasta, with 4 sauces \$21/person
- 3 pasta, with 4 sauces, and Chicken Parmesan \$25/person

\*3 pasta options can include one stuffed pasta of Cannelloni, Tortellini, or Manicotti



## Plated Lunches

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Freshly brewed coffee and premium teas are included with all plated lunches

### Soup & Caesar Salad \$14.00

Crisp romaine, house made dressing, shaved parmesan, bacon bits, and focaccia croutons  
Served with soup selection and bread roll

### Soup & Spinach Salad \$14.00

Baby spinach leaves tossed in raspberry dressing, topped with crumbled goats cheese, toasted almonds, and dried cranberries  
Served with soup selection and bread roll

### Cobb Salad \$16.00

Leaf lettuce, avocado, bacon, tomato, crumbled blue cheese, hard-boiled egg, and ranch dressing  
Served with soup selection and bread roll

\*Add 4oz chicken breast or salmon fillet for \$6.00 per salad

### Pressed Panini \$16.00

Smoked meat and Swiss with dijonnaise and sauerkraut  
Served with soup or Camelot Caesar salad

### Steak Sandwich \$18.00

8oz NY Steak grilled medium rare on a toasted baguette with Jalapeno Havarti and sautéed red peppers and onions  
Served with fries or green salad

### Pasta Lunch \$16.00

Farfalle with smoked chicken and cremini mushrooms in fresh plum tomato sauce with basil and parmesan served with Caesar salad and garlic toast

### Shrimp Salad Wrap \$16.00

Shrimp, tomato horseradish mayonnaise, capers and cucumber wrapped in a tortilla wrap  
Served with soup or salad

## Displays and Presentations

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### Imported and domestic cheese

Served with grapes and gourmet crackers

Serves 20 guests for \$70

Serves 50 guests for \$150

Serves 100 guests for \$250

### Crudité Platter

Fresh seasonal vegetables and ranch dip

Serves 20 guests for \$50

Serves 50 guests for \$120

Serves 100 guests for \$175

### Fresh Fruit Platter

Serves 20 guests for \$70

Serves 50 guests for \$150

Serves 100 guests for \$200

### Smoked Salmon

Serves 50 guests for \$200

Smoked Atlantic salmon with mini bagel halves, cream cheese, red onions, capers and horseradish

### Sushi Mirrors

Serves 50 guests for \$300

California rolls with wasabi, pickled ginger, and soy sauce

### Poached Tiger Shrimp

100 pieces for \$240

Poached in a court bouillon and served with a cocktail sauce and lemon wedges

### Special nuts and snack mixes

Serves 15 guests for \$25 per bowl

### Mediterranean Display

Marinated olives, spiced nuts

Corn tortilla chips, bread sticks and croustade (served with choice of 4 dips – salsa, tapenade, red pepper, hummus, artichoke, spinach, bean and white truffle)

Serves 20 guests for \$79

Serves 50 guests for \$ 175

Serves 100 guests for \$295

## Reception Enhancements

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Minimum of 50 guests, priced per person, and based on an appetizer sized portion

### **Stir Fry Station \$12.50/person**

Sliced chicken or beef with julienne of vegetables in a soy ginger sauce served with rice or noodles

### **Seafood Risotto Station \$14.00/person**

Sautéed scallops and shrimps nestled on a bed of freshly prepared Arborio rice with fish veloute

### **Carving Stations**

Honey Glazed Ham – Served with Dijon mustard \$8.00/person

Smoked Turkey Breast – Served with cranberry sauce and gravy \$8.00/person

Roast Prime Rib – served with horseradish cream or Dijon \$12.00/person

Beef Tenderloin – Herb or spice rubbed \$12.00/person

### **Dessert – Minimum of 50 guests**

Buffet – selection of dessert choices including a mix of cakes, pies, squares, and pastries  
\$10.50/person

Chocolate Fountain - \$7.25/person or as an addition to your buffet for \$2.50/person

### **One Utensil Mini Plates (Stand up cocktail reception)**

Minimum of 30 guests, Minimum of 12 of each, Priced per item

#### Cold

Salmon trio – smoked, gravlax, and ceviche \$12.00

Mango cilantro salad roll with pickled shiitake mushroom \$7.00

Torchon of foie gras en croute with fig compote garnished with micro greens \$15.00

Stilton Soufflé with poached pear and rocket \$9.00

Heirloom caprese stacker – fresh mozzarella, tomato, and basil \$10.00

Classic steak tartar \$12.00

#### Hot

Diver sea scallop on a bed of cauliflower puree with basil oil drizzle \$12.00

Warm mushroom salad in a taco shell perfumed with white truffle \$9.00

Miso maple black cod on baby bok choy \$12.00

Glazed braised beef short rib on a celeriac puree \$10.00

Demi-tasse of tomato soup with a wedge of aged white cheddar grilled cheese \$6.00

Encrusted lamb chop with ratatouille of Vegetables or sautéed spinach \$11.00

## Passed Hors d'Oeuvres

Prices are listed per dozen, minimum of 2 dozen per type.

### Cold Hors d'Oeuvres

\$18.00

Tortilla scoop with watermelon salsa and feta  
Caprese skewer (grape tomato, bocconcini, basil)  
Goat's cheese and black olive tapenade en croute

\$24.00

Fig stuffed with gorgonzola wrapped in prosciutto  
Smoked salmon and citrus cream cheese on a rice cracker  
Cubed beet with goat cheese with orange vinaigrette in dim sum spoon

\$30.00

Cured duck weaved with dried cranberry, and balsamic reduction  
Grilled Tiger Shrimp with chili lime aioli

### Hot Hors d'Oeuvres

\$18.00

Vegetarian samosa with raita  
Mini vegetable spring roll with plum dip  
Spinach and feta spanakopita  
Mushroom tulip in filo

\$24.00

Chicken and vegetable pot sticker in soy ponzu  
Bacon wrapped turkey breast skewer  
Marinated chicken or beef satay  
Mini beef wellingtons

\$36.00

Lamb chop 'lollipop' with cilantro adobo  
Coconut shrimp or mini crab cakes with siracha lemon aioli  
Bacon wrapped sea scallops

## Dinner Buffet Selections

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Minimum of 50 guests – parties smaller than 50 will be subject to an additional service charge

### **Italian Buffet \$36.00/person**

Focaccia breads with olive oil and balsamic vinegar

Caesar salad

Pasta Salad

Marinated olives

Grilled vegetable platters

Veal parmesan

Vegetarian or meat lasagna

Penne with baby shrimps, in a sundried tomato citrus basil cream sauce

Cannoli

### **French Canadian Buffet \$36.00/person**

Baguette with sweet butter

Salad de choux with creamy dressing

Green Salad

Charcuterie and cheese board

Tourtière or Shepherd's pie

Beef Bourqignon

Coq-au-vin

Mash potato, roasted vegetables

Sugar Pie or Pudding Chomeur

### **Premiere Summer BBQ \$39.00/person**

(May to Labour Day)

Coffee and Premium Tea included

Bread and butter

Caesar salad

New potato salad

Corn on the cob

Baked potatoes with all the fixing's

Seasonal fruit crumble or sliced fruit

Select two entrees:

Herb marinated chicken breast

Atlantic salmon fillet

6oz beef striploin add \$3.00

Pork ribs add \$3.00

## Plated Dinner Suggestions

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Minimum of 20 guests, all menus are 3 course meals, same meals for all guests, and are priced per person

### Appetizers

- Tomato and fresh mozzarella salad with basil and aged balsamic
- Carrot and ginger soup
- Dungeness crab cakes with mango and black bean (\$4.00 supplement)
- Heritage micro green salad with cucumber and tomato, sherry vinaigrette
- Camelot Caesar salad with house made dressing, bacon, croutons, and shaved parmesan
- Spinach salad with crumbled goats cheese, toasted almonds, and dried cranberries
- Torchon of foie gras with fig preserve and mache salad (\$8.00 supplement)
- Creamed corn, bacon, and potato chowder
- Shrimp and avocado salad with horse radish tomato salsa (3.00 supplement)

### Entrée

*All entrees are served with seasonal vegetables and accompaniments*

- Camelot smoked heritage pork rack with spiced apple glaze \$47.00
- Roasted breast of chicken, stuffed with spinach and goat cheese, porcini mushroom sauce \$43.00
- Prime Rib of beef with Yorkshire pudding au jus \$54.00
- Grilled Atlantic salmon with a tomatillo, cucumber pickle, saffron tomato coulis \$45.00
- Roasted supreme of chicken sauce Nero \$39.00
- Pan seared beef tenderloin (6oz) with a brandy green peppercorn sauce \$54.00
- Oven roasted lamb sirloin with a rosemary au jus \$44.00
- Vegetable lasagna mille feuille with tomato, red pepper coulis and Portobello mushrooms \$41.00
- Grilled veal chop with a cilantro, caper, and jalapeno sauce \$56.00

### Desserts

- Chocolate mousse cake
- Baked New York style cheese cake with fruit compote
- Petite pot de Chocolate
- Tarte Citron with raspberry coulis
- Crème Brulee
- Flourless chocolate tarte with cardamon crème anglaise
- Minted fresh fruit cup
- Pecan pie
- Dutch apple pie

All dinner selections include coffee/tea, rolls and butter

Gluten free and/or vegetarian options are available to supplement.

More than one selection for main course available at extra \$5 per person.

## Bar Pricing

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Open Bar  
Charged per beverage served

House Wine	8oz glass	\$8.00
	Litre	\$32.50

Sauvignon Blanc, Santa Carolina Reserva

Cabernet Sauvignon, Santa Carolina Reserva

Draft	\$6.75
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Bottled Beer Domestic	\$5.25
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Bottled Beer Import	\$5.75
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Smirnoff Ice	\$5.60
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Caesar	\$6.50
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Molson Cider	\$7.50
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Bar Rail	\$5.00
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Fountain Pop	\$2.50
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**Other options are available upon request.**