



MARKLAND
WOOD

Markland Wood Golf Club Catering Package 2018



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Host your upcoming gathering with us here at Markland Wood Golf Club. With our spacious and functional banquet facilities we can offer a variety of configurations to host small intimate gatherings of 10 people or large functions for up to 200 guests.

Our main banquet room can be divided into three smaller spaces (The Willow, Maple and Sycamore Rooms) which are adjacent to a private covered terrace with scenic views of the golf course.

Our catering package offers a variety of menu selections. We are able to customize our packages to fit your event.

Room Capacities and Rental Charges

Room	Capacity	Day Rental	Evening Rental
The Maple Room	90 people	\$200	\$300
The Willow Room	90 people	\$200	\$300
The Sycamore Room	40 people	\$200	\$300
Main Banquet Room (Maple, Willow & Sycamore)	200 people	\$600	\$900
The Pines Board Room	10 people	\$75	\$75

AV Equipment Available

Podium and Microphone	No charge
LCD Projector	\$50
LED 60" Television	\$35
Screen	\$10
Flip Charts and Markers	\$15 (each)
Wireless Microphone	\$50

Special Cakes

Clients are allowed to bring in special cakes (i.e. birthday, wedding, shower etc.). There is a cake cutting fee of \$2.50 per person for Markland Wood Chef to cut and plate the cake. Cakes that are required to be refrigerated should be delivered no earlier than the morning of the scheduled event.

Socan License

Socan fees are required for any events that have live entertainment or DJ services. Socan is the Society of Composers, Authors and Music Publishers of Canada. The charges are stipulated by the size of the event and will be stated on the function agreement.

Baby Grand Piano

There is no rental charge to use the piano. Please confirm with the Catering Manager to reserve the piano for your event. The piano is tuned regularly, if you would like it tuned before your event, there are additional fees.

Breakfast Menus

Continental Breakfast

\$13 per person

Fresh assorted juices
Assorted mini breakfast pastries and loaves
Fresh cut fruit salad and berries
Selection of preserves and butter
Regular and decaffeinated coffee and tea

Hot Breakfast

\$20 per person

Minimum order of 20 people

Fresh assorted juices
Assorted mini breakfast pastries and loaves
Fresh cut fruit salad and berries
Selection of toaster breads, preserves and butter
Scrambled eggs, home fried potatoes
Smoked bacon and country style sausage
Regular and decaffeinated coffee and tea

Additional Breakfast Options

Assorted mini breakfast pastries	\$22 per dozen
Assorted breakfast loaves~ 12 slices	\$22 per loaf
Assorted bagels with whipped cream cheese	\$38 per dozen
Smoked ham or grilled peameal	\$4 per person
Fresh sliced fruit and berries	\$7 per person
Buttermilk pancakes with syrup and butter	\$5 per person
Classic French toast or baked French toast casserole	\$5 per person
Chef attended omelet station	\$10 per person
Breakfast parfait station, granola, fresh berries, fruit compote and Balkan yoghurt	\$7 per person

All prices are subject to 18% Facility fee & HST. Prices are subject to change at any time

Brunch Menus

Minimum Brunch order 30 people

Traditional Brunch

\$36 per person

Fresh assorted juices

Assorted breakfast loaves and mini breakfast pastries
Selection of bagels with whipped cream cheese
Preserves and creamy butter

Garden greens with crisp veggies and assorted vinaigrettes
Classic Caesar salad with smoked bacon, rosemary and parmesan croutons and grand Padano cheese
Fresh cut fruit salad and berries

Eggs Benedict
Smoked bacon, country style sausage
Home fried potatoes
House made pancakes with triple berry compote, whipped cream and maple syrup

Gemelli with roasted garlic tomato sauce, fresh herbs and goat cheese
Grilled vegetable platter

House baked cookies, lemon squares, decadent brownies
Domestic cheese board with crackers and dried fruit

Regular and decaffeinated coffee and tea

Markland Brunch

\$42 per person

Fresh assorted juices

Assorted breakfast loaves and mini breakfast pastries
Selection of preserves and creamy butter

Garden greens with crisp veggies and assorted vinaigrettes
Classic Caesar salad with smoked bacon, rosemary and parmesan croutons and grand Padano cheese
Grilled vegetable and orecchiette pasta salad with roasted red pepper dressing

Chef attended omelet station
Smoked bacon, country style sausage
Home fried potatoes

Roasted chicken supreme with garden herbs, cremini mushroom, roasted peppers and balsamic glazed onions

Roasted salmon with lemon cream
Penne Primavera
Seasonal vegetables

House baked cookies, Nanaimo bars, rocky road squares
Fresh sliced fruit and berries
Domestic cheese board with crackers and dried fruit

Regular and decaffeinated coffee and tea

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Buffet Lunches

Minimum Lunch order 20 people

Markland Lunch

\$38 per person

Assorted bakery rolls and butter

Market fresh soup

Garden greens with crisp veggies and assorted vinaigrettes

Classic Caesar salad with smoked bacon, rosemary and parmesan croutons and grand Padano cheese

Panzanella salad

Grilled chicken with field mushrooms, rosemary and parmesan cream

Maple glazed Atlantic salmon with orange braised fennel

Orecchiette with roasted red peppers and tomato sauce, parmesan and chili peppers

Herb roasted mini potatoes

Seasonal vegetables

House baked cookies, lemon squares, decadent brownies

Fresh sliced fruit and berries

Regular and decaffeinated coffee and tea

Build your own Deli Lunch

\$28 per person

Assorted bakery rolls and butter

Market fresh soup

Garden greens with crisp veggies and assorted vinaigrettes

Creamy coleslaw with raisins and caraway

Classic potato salad with boiled egg, celery, red and green onion

Smoked meat, smoked turkey, sliced deli beef brisket

Tuna and egg salad

Sliced cheddar and Swiss cheese

Assorted fresh cut breads

Dill pickles and assorted condiments

House baked cookies, Nanaimo bars, rocky road squares

Regular and decaffeinated coffee and tea

Italian

\$32 per person

Assorted bakery rolls and butter

Old world Minestrone soup

Tuscan salad with oregano vinaigrette

Classic Caesar salad with smoked bacon, rosemary and parmesan croutons and grand Padano cheese

Sliced prosciutto, genoa salami, cappicola platter, smoked provolone and mozzarella cheese, marinated olives, roasted red pepper and pesto aioli

Gemelli with Italian sausage, roasted red peppers and tomato sauce, parmesan and chili peppers

Classic chicken cacciatore

House-made tiramisu

Sliced melon and field berries

Regular and decaffeinated coffee and tea

Power Lunch

\$34 per person

Assorted bakery rolls and butter

Garden greens with crisp veggies and assorted vinaigrettes

Crisp romaine, fennel, and baby kale, with pecorino and rosemary focaccia croutons, eggless Caesar dressing

Quinoa salad with black beans, peppers, red onion, cilantro with an orange and honey vinaigrette

Spinach, pecan, goat cheese, and field berry salad with white balsamic and raspberry vinaigrette

Crudité board with assorted dips

Roasted salmon with grilled lemon

Grilled chicken breast with garden herbs

Granola and yoghurt bar with fresh berries and nuts

Sliced fruit and fresh berries

Regular and decaffeinated coffee and tea

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Lunch Entrée Selections

Includes a choice of appetizer and dessert
coffee and tea service

Entrée Options

Classic chicken or veal parmesan
served with orecchiette in a roasted tomato and garlic sauce
\$30

6 oz. Maple and grainy mustard glazed roasted chicken supreme
served with thyme jus
\$34

6 oz. Pan roasted Maple glazed centre cut fillet of salmon
\$36

8 oz. grilled New York Striploin steak
served with peppercorn and brandy cream
\$45

6 oz. AAA Herb-roasted tenderloin
served with red wine jus
\$53

Eggplant cannelloni

Sliced and roasted eggplant rolled with goat cheese and roasted peppers
topped with pecorino, toasted pine nuts, basil and tomato sauce on sautéed spinach
\$33

Roasted zucchini bundle filled with quinoa, feta, and black bean salad,
roasted red pepper coulis and Kalamata olive tapenade
\$33

Dinner Entrée Selections

Includes a choice of appetizer and dessert
coffee and tea service

Entrée Options

8 oz. Maple and grainy mustard glazed roasted chicken supreme
served with thyme jus

\$40

7 oz. Pan roasted Maple glazed centre cut fillet of salmon

\$43

6 oz. Baked halibut
topped with sauce vierge

\$51

8 oz. AAA Herb-roasted tenderloin
served with red wine jus

\$59

10 oz. Grilled New York Striploin steak
served with peppercorn and brandy cream

\$52

12 oz. Bone-in choice veal chop
topped with marsala jus

\$55

Eggplant cannelloni

Sliced and roasted eggplant rolled with goat cheese and roasted peppers
topped with pecorino, toasted , basil and tomato sauce on sautéed spinach

\$36

Roasted zucchini bundle filled with quinoa, feta, and black bean salad,
roasted red pepper coulis and Kalamata olive tapenade

\$36

Plated Selections

Select from the following options to finish creating your three course meal.
Prices indicated on lunch & dinner entrée selections on previous pages.

All appetizers are served with assorted bakery rolls and butter

Soup

Red pepper bisque
with basil oil

Cream of cauliflower
with pancetta

Cream of mushroom
with truffle oil

Chilled gazpacho
with basil oil

Butternut squash
with toasted pumpkin seeds

New England clam chowder

Salad

Field greens salad with shredded carrot, cucumber,
cherry tomato, red onion, lemon and honey vinaigrette

Baby arugula and spinach with toasted pecans,
dried cranberries, red onion, roasted butternut
squash, maple balsamic vinaigrette

Garden crisp salad of romaine, and radicchio with
radish, cucumber, red onion, cherry tomato, chives
and goat cheese with oregano vinaigrette

Crisp romaine, fennel, and baby kale, with pecorino
and rosemary focaccia croutons,
eggless Caesar dressing

Classic Caesar with smoked bacon and parmesan

Dessert

All desserts are served with regular and decaffeinated coffee and tea

Chocolate crème brulee
served with fresh berries

Toffee apple tart
served with vanilla ice cream

French lemon tart
served with chantilly cream

Tiramisu
served with fresh field berries

Individual New York cheese cake
served with triple berry compote

Dark chocolate fudge cake
served with cappuccino ice cream

Raspberry or Alphonso mango sorbet
served with fresh field berries

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Plated Selections Continued

Side Selections

(All entrees include a medley of seasonal vegetables)

Choose One:

Forked red skin potato cake with lemon, olive oil and soft herbs

Roasted garlic whipped potatoes

Barley and spinach risotto with pecorino cheese and garden thyme

Sweet potato mash

Roasted fingerling potatoes, toasted organic quinoa with lemon and coriander vinaigrette

Additional Courses

Additional soup or salad Selections listed on previous page	\$ 8 per person
Add tiger shrimp to any entrée (3 pieces)	\$ 10 per person
Classic shrimp cocktail	\$ 16 per person
Pasta course Roasted pepper penne with chives and goat cheese Orecchiette with cremini, oyster and king mushrooms, toasted pine nuts and basil	\$ 9 per person
Risotto Barley and spinach risotto with pecorino cheese and garden thyme Classic sweet pea	\$ 9 per person
House made ravioli Spinach and ricotta ravioli with Kalamata olive and sundried tomato sauce	\$ 11 per person
Antipasto Plate Sliced prosciutto, cantaloupe, grilled vegetables, marinated olives, roma tomatoes and fior di latte	\$ 10 per person

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Buffet Dinners

Minimum buffet order 40 people

The Markland

\$52 per person

Assorted bakery rolls and creamy butter

Market fresh soup

Mixed green salad with crisp veggies and assorted dressings

Classic Caesar salad with smoked bacon, rosemary and parmesan croutons and grand Padano cheese

Tuscan salad with oregano vinaigrette

Grilled vegetable and orecchiette pasta salad with roasted red pepper dressing

Carved Roasted AAA Striploin with horseradish, grainy mustard and red wine jus

Pan roasted salmon with lemon and chive cream

Roasted red pepper and tomato penne with crumbled goat cheese and chives

Seasonal vegetables

Herb roasted mini potatoes

Domestic cheese board with crackers and dried fruit

Sliced fruit platter

Markland Dessert Table

Regular and decaffeinated coffee and tea

The Master

\$60 per person

Assorted bakery rolls and creamy butter

Market fresh soup

Classic Caesar salad with smoked bacon, rosemary and parmesan croutons and grand Padano cheese

Panzenella salad

Baby arugula and spinach salad with toasted pecans, dried cranberries, red onion roasted butternut squash, maple balsamic vinaigrette

Grilled tiger shrimp with cocktail sauce and lemon

Antipasto platter with grilled zucchini, eggplant, peppers, marinated olives, cherry tomato, bocconcini and basil salad, sliced cantaloupe and prosciutto with fresh baguette

Carved Roasted AAA Striploin with horseradish, grainy mustard and red wine jus

Herb roasted supreme of chicken with roasted garlic and grilled lemon

Pan roasted salmon with lemon and chive cream

Roasted red pepper and tomato penne with crumbled goat cheese and chives

Seasonal vegetables

Herb roasted fingerling potatoes

Domestic cheese board with crackers and dried fruit

Sliced fruit platter

Markland Dessert Table

Regular and decaffeinated coffee and tea

Substitute Rib eye for striploin additional \$5 per person

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Reception Menu

Hors d'oeuvres Selections \$28 per dozen

Minimum order of 2 dozen per selection

Cold Selections

Classic tomato bruschetta on baguette crisps

Garden crudité shooters

Shrimp cocktail shooters

Cold Thai rolls with hoisin sesame dip

Smoked salmon, dill crème fraiche
and pickled onions on rye toast rounds

Chilled Tomato Gazpacho sip

Hot Selections

Moroccan spiced lamb skewers with
cumin and honey yoghurt dip

Mushroom, garden herb and goat cheese phyllo roll

Southern fried chicken skewers with
ancho pepper aioli

Crispy vegetarian spring roll with
five spice plum sauce

Housemade meatballs
warm tomato sauce

Mini Sliders

Italian deli sliders, salami, prosciutto, mortadella, smoked provolone with roasted pepper aioli on mini pretzel rolls.
\$34 per dozen

Ground chuck sliders, served with cheddar cheese, house made bread and butter pickles, jalapeno ketchup,
and grainy mustard aioli.
\$38 per dozen

Pulled pork and smoked provolone sliders, served with chipotle aioli, and house pickled jalapenos.
\$36 per dozen

Sweet Reception Platters

Fresh fruit

Platter with fresh seasonal fruit & berries

\$7 per person

Assorted French pastries

\$30 per dozen

Assorted fresh baked cookies

\$26 per dozen

Chocolate dipped strawberries

\$27 per dozen

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Reception Menu

Reception Packages

Assorted Tea Sandwiches

\$24 per person

An assortment of wraps and tea sandwiches (white and whole wheat)

Egg and tuna salad, cucumber and cream cheese,

Ham and cheddar cheese

Domestic cheese board

served with crackers and cheese biscuits

Vegetable crudités and dip

Fresh fruit platter

House baked cookies, lemon squares, decadent brownies

Regular and decaffeinated coffee and tea

Artisan Sandwich Board

\$28 per person

Roasted portobello mushroom, arugula, brie and pesto mayo on sourdough

Grilled chicken, smoked provolone, balsamic grilled onion, roasted red pepper aioli

on rosemary focaccia

Albacore tuna with tarragon and lemon aioli with roasted red peppers, black olive tapenade

on multigrain loaf

Sliced beef, aged white cheddar, arugula, grilled onions and horseradish aioli on

potato scallion roll

Domestic cheese board

served with crackers and cheese biscuits

Vegetable crudités and dip

Fresh fruit platter

House baked cookies, Nanaimo bars, rocky road squares

Regular and decaffeinated coffee and tea

Reception Menu

Savory Reception Platters

Mediterranean dip platter Hummus, black olive tapenade and babaganoosh Served with grilled focaccia and naan	\$7 per person
Domestic cheese board Aged white and medium cheddar, Oka, Maytag blue, Ontario goat cheese, spiced nuts, dried fruits and assorted crackers	\$10 per person
Smoked Norwegian salmon Served with capers, sliced red onion, lemon dill crème fraiche and bagel crisps	\$10 per person
Shrimp Cocktail Platter Chilled jumbo shrimp with house-made fiery cocktail sauce, fresh lemon (3 pieces per person)	\$10 per person
Italian antipasto platter Grilled zucchini, eggplant, and peppers, marinated olives, cherry tomato bocconcini and basil salad, sliced cantaloupe, genoa salami and prosciutto with fresh baguette	\$10 per person
Selection of garden crudités Fresh chilled garden veggies with house made buttermilk ranch dip	\$6 per person

Break Packages

Healthy Break Vector bars, assorted nuts, whole fresh fruits and sliced banana loaf	\$10 per person
Chocolate Break Double chocolate and chocolate chip cookies, rocky road and s'mores bar And M & M's	\$10 per person
Snacky Snacky Regular chips, pretzels, twizzlers, fresh popcorn and gummy worms	\$9 per person

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Bar and Wine List



Host Bar on Consumption

Domestic Beer Bottle	\$6.25
Imported Beer Bottle	\$7.50
Draft Beer (12oz)	\$7.25
Bar Liquor (1.25oz)	\$6.50
House Wine (6oz glass)	\$7.75
House Wine Bottle	\$32.00
Soft Drinks and Juices (includes bottled water)	\$3.50

A bartending fee may apply to groups under 40 guests

Host Bar Package

Four hour host bar (Your choice of time allocation)
Includes—domestic & imported beers, house wine
Standard bar rail
Soft drinks & juices
Unlimited wine service with dinner
\$39 per person

Cash Bar

(cash bar prices include facility fee and HST)

Domestic Beer	\$8.50
Premium Beer	\$10.00
Liquor (1.25oz)	\$9.75
House Wine (6 oz glass)	\$10.75
House Wine bottle	\$43.00
Soft drinks Bottled water	\$4.50
Juice	\$5.50

Wine List

Prices per bottle

House Wine

Cabernet Merlot, Colio Estates	\$32
Sauvignon Blanc, Colio Estates	\$32

Red Wines

Graffigna Malbec, S.A.	\$40
Santa Carolina Cabernet Sauvignon, S. A	\$41
Stoneleigh Pinot Noir, New Zealand	\$43

Whites Wines

Graffigna Pinot Grigio, S.A.	\$38
Santa Carolina Chardonnay, S. A	\$34
Stoneleigh Sauvignon Blanc New Zealand	\$38

Sparkling Wine

Lily Sparkling Wine, Colio Estates	\$44
Troffoli Prosecco, Italy	\$48

For any Cash bar services, a mandatory ticket seller will be setup. A \$100.00 fee will be applied to the client's master account. There will be no refunds or exchanging of tickets. Visa and MasterCard also accepted.

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