



*Holiday Party*  
PACKAGE 2022

HERITAGE  
POINTE

# HOLIDAY CELEBRATION

## BANQUET ROOMS & CLUBHOUSE FACILITIES

The Heritage Pointe Clubhouse features large windows, high vaulted ceilings, and views of our picturesque golf course. Over the Holiday season, the clubhouse is decorated with a 20-foot Christmas tree in the lounge area, smaller trees throughout the space and other seasonal decor. The lights are dimmed, the fireplace is lit, and candles creates a warm, intimate atmosphere in each room.

Our Holiday party menus have been specially created for your enjoyment and are included here for your review.



# PLATED SERVICE

All plated service dinners include assorted bakery rolls, whipped butter, regular and decaffeinated coffee and tea.

## SOUP (choice of one) - \$6/person

- Roasted Squash with ginger and maple cream
- Cream of wild mushroom
- Tomato bisque with pesto cream

## SALAD (choice of one) - \$8/person

- Artisan greens, sun-dried cranberries, pumpkin seeds, aged cheddar, bell peppers and honey dijon dressing
- Baby spinach, cucumber, pomegranate seeds, feta cheese and a maple balsamic vinaigrette

## ENTRÉE (choice of one)

- Italian Chicken "Cordon Bleu" Chicken supreme stuffed with honey ham and gruyère cheese served with mash yams & seasonal vegetables \$40/person
- Roasted turkey, becon apple stuffing, pan gravy, cranberry compote, roasted garlic mashed potatoes and seasonal vegetables \$45/person
- Baked salmon topped with a sun-dried blueberry and fresh cranberry relish served with 7-grain rice and seasonal vegetables \$44/person
- Slow roasted AAA New York striploin with red wine jus, roasted yams and baby potatoes and seasonal vegetables \$47/person
- AAA beef tenderloin with green peppercorn gravy, roasted garlic mashed potatoes and seasonal vegetables \$56/person

## VEGETARIAN - \$28/person

- Spinach and Cheese Cannelloni - fresh pasta rolled with baby spinach, ricotta, mozzarella and parmesan cheese baked in a fresh tomato and basil marinara

## DESSERT (choice of one) - \$8/person

- Sticky toffee pudding, fresh berries and whipped cream
- Rum and Eggnog mousse cake
- Apple Strudel, Crème Anglaise, caramel sauce

A minimum of 3 courses is required. All guests must have the same soup, salad, appetizer, entrée and dessert.

Prices are charged based on each course.

ALL PRICES ARE SUBJECT TO 18% GRATUITY & 5% GST – Prices are subject to change



# LUNCH BUFFET SERVICE Minimum of 30 guests

## APPETIZER PLATTERS (with buffet)

- Buns and butter
- Assorted deluxe pickles, olives, pickled and roasted vegetable tray
- Selection of Canadian and international cheeses

## STARCH

- Yam and tri-colour roasted baby potatoes

## VEGETARIAN

- Roasted seasonal vegetables

## HOT ITEM (choice of one)

- Grilled chicken breast in a creamy wild mushroom and fresh thyme sauce
- Pork tenderloin maple hoisin glaze
- Baked herb crusted salmon with mango salsa
- Grilled lamb chops with Dijon mustard, lemon & fresh oregano

## CARVED ENTRÉE (choice of one)

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|--|-------------|
| • Turkey roasted, double smoked bacon stuffing, pan gravy, cranberry compote                           | \$50/person |
| • Ham roasted with brown sugar and bourbon   | \$50/person |
| • Carved Alberta New York strip loin of beef with green peppercorn gravy                               | \$56/person |
| • Carved slow roasted Alberta prime rib of beef with red wine au jus and traditional Yorkshire pudding | \$65/person |

## DESSERT TABLE

- A selection of assorted pies, cakes, squares, mini dessert cups, tarts

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## SALAD (choice of two)

- Artisan greens salad with assorted dressings
- Traditional Caesar salad - crisp romaine, focaccia croutons and Grana Padano cheese in our house-made dressing
- Caprese Salad - mini bocconcini, grape tomatoes and fresh basil with house-made balsamic dressing
- Bean & barley with fresh vegetable in a Sherry vinaigrette
- Roasted beet with dill, feta and pickled red onion



# DINNER BUFFET SERVICE Minimum of 30 guests

## COCKTAIL (extra \$10/guest)

- Festive cheer - a glass of sparkling wine
- Caprese Skewers - Bocconcini, grape tomato, fresh basil with balsamic glaze
- Cranberry BBQ beef meatballs
- Steamed chicken dumplings, soy chilli ginger sesame dip
- Chef's daily creation

## SALADS (choice of three)

- Artisan greens salad with assorted dressings
- Traditional Caesar Salad - crisp romaine, focaccia croutons and Grana Padano cheese tossed in our house-made dressing
- Caprese Salad - mini bocconcini, grape tomatoes and fresh basil with house-made balsamic dressing
- Bean and barley with fresh vegetable in a sherry vinaigrette
- Roasted beet with dill, feta and pickled red onion

## HOT ITEM (choice of one)

- Roasted turkey, double smoked bacon stuffing, pan gravy, cranberry compote
- Ham with a brown sugar and Bourbon
- Baked herb-roasted salmon with mango salsa
- Grilled lamb chops with Dijon mustard, lemon and fresh oregano
- Grilled chicken breast in a creamy wild mushroom and fresh thyme sauce

## APPETIZERS (choice of two)

- Assorted deluxe pickles, olives, roasted vegetable tray
- Selection of Canadian and international cheeses
- Fresh crudité platter with dips
- Trio of vegetarian dips with assorted crackers and flatbreads

## VEGETABLE AND STARCH (choice of two)

- Roasted seasonal vegetables
- Yam and roasted garlic swirl mashed potato
- Yam and tri-colour roasted baby potatoes
- Stir-fried mixed vegetables

## PASTA (choice of one)

- Three cheese tortellini, rosé sauce, spinach, parmesan cheese
- Pasta in vodka sauce with roasted red peppers and zucchini

## CARVED ENTRÉE (choice of one)

- Turkey roasted, double smoked bacon stuffing, pan gravy, cranberry compote \$62/person
- Ham with a brown sugar and bourbon \$60/person
- Carved Alberta New York strip loin of beef with green peppercorn gravy \$66/person
- Carved slow-roasted Alberta prime rib of beef with red wine au jus and traditional Yorkshire pudding \$73/person

## DESSERT TABLE (Included)

- Assorted pies, cake, squares, warm fruit crisp, tarts
- Regular and decaffeinated coffee and tea

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# HORS D'OEUVRES

For Cocktail (max 1 hour service)  
choose 5 items from the selection below \$16/person

## HOT HORS D'OEUVRES (\$30/dz - 2dz minimum)

- Mini Beef Wellington with creole aioli
- Spolumbo's spicy Italian sausage bites with basil marinara
- Chicken satay with Thai coconut peanut sauce
- Steamed chicken dumplings, soy chili ginger sesame dip
- Cranberry BBQ beef meatballs
- Chicken wings in assorted flavours
- Sautéed tequila lime prawns
- Vegetarian spring rolls with sweet chili
- Wild mushroom ragu on a parmesan crostini

## COLD HORS D'OEUVRES (\$28/dz - 2dz minimum)

- Smoked salmon with dill cream cheese on a breadstick
- Fresh sun-dried tomato basil bruschetta with feta on parmesan crostini
- Caprese skewer - mini Bocconcini, cherry tomato, fresh basil with balsamic glaze
- Brie cheese, house made jalapeño jelly crostini
- California rolls, spicy aioli drizzle
- Chef's choice assorted cold canapé
- Ham, swiss and spinach pinwheel

## SPECIALTY RECEPTION PLATTERS (25 people minimum)

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|---|----------------|
| • International and domestic cheese tray  | \$8.00/person  |
| • Seasonal fruit tray with fresh berries  | \$7.50/person  |
| • Fresh crudités with dip   | \$7.00/person  |
| • Trio of vegetarian dips and variety crisps and flatbreads   | \$8.00/person  |
| • Tortilla chips with fresh made salsa  | \$5.00/person  |
| • Deli tray with a selection of cured, roast and smoked meats   | \$8.50/person  |
| • Poached shrimp & smoked salmon platter garnished with capers, slivered red onion and lemon served with crostini | \$10.00/person |

## ACTION STATIONS (40 people minimum)

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| • Tequila lime prawn action station   | \$12.00/person |
| • Mini Yorkshire pudding stuffed with shaved roast beef and homemade gravy  | \$12.00/person |
| • Build-your-own poutine station with a selection of cheese curds, homemade gravy, caramelized onions, bacon bits, banana peppers, scallions and classic French fries | \$12.00/person |

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