

The Windsor Club

Banquet Menu



Welcome to the Windsor Club.

We are pleased that you have chosen us to provide you with all of your food, beverage & event planning requirements. Whether it's a Corporate Event, Wedding Celebration or Special Occasion we are confident that we will exceed your expectations.

CLUB HISTORY

The Windsor Club was founded in the year 1910. The Club was originally housed in a building located in the vicinity of what is now the intersection of Chatham Street and Ouellette Avenue. The Club, as did the economy generally, suffered through the era of the great depression. In 1930, the Club was obliged to reorganize and to temporarily relocate to the building now known as the Canada Trust Building. In 1933, the Club moved to the Prince Edward Hotel building, at the time a premier hotel in the area. The Club flourished, and, in fact, in 1938 the proprietor of the building was persuaded to construct an additional floor to the building to accommodate the Club. In 1968, the Prince Edward Hotel closed, and the Club relocated to space in the Norton Palmer Hotel, also a leading hotel in the community. However, the Club soon outgrew available space in the Norton Palmer Hotel, and in 1969, amidst much fanfare, the Club moved to the Bartlet Building. The Club resided in the Bartlet Building for 18 years. After 18 years, the Club faced the divergent alternative options of implementing substantial renovations to an "older" site, or relocation to a "newer" site, the latter alternative more fitting the pre-eminent stature of the finest private club of the community. After much deliberation, in 1987, the members of the Club resolved to move to the current location, the penthouse floor of the office building comprising 100 Ouellette Avenue. The move has proven to be immensely successful, as membership and enthusiasm has burgeoned to levels unmatched in Club history.

The Windsor Club is the only true private member social club in the area, catering to the business community. The Club today enjoys reciprocating privileges with other clubs.

FORWARD

We are pleased that you have selected the Windsor Club for your next social event. This package has been designed as a guide to assist you in planning your special occasion.

PHILOSOPHY

"We are the premier private business club in Windsor/Essex County. We accomplish this by supporting the business and social activities of our members and their families."

Both the management and the staff are well trained, responsive to client needs and committed to excellent service. We provide a quality product with special detailing for each individual client. The operation is run by a strict code of ethics within a fair pricing schedule. We operate efficiently.

We are proud to serve you, whatever the event may be. You will find our staff helpful, attentive, and cordial. Our goal is to provide you and your group excellent food and gracious service in a pleasing environment. Please feel free to discuss your particular needs with us and we will do our utmost to provide the services needed.

PLANNING YOUR EVENT

MENU SELECTION

Your menu should be finalized with the Food & Beverage Manager no later than three weeks prior to the event. The Food & Beverage Manager will be pleased to assist you in planning a menu to suit your special requirements. Our banquet menu is designed so that substitutions are possible; however, you should be aware that costs may fluctuate.

PAYMENT TERMS:

Special Events – 50% of the final estimated total is due and payable two weeks prior to the event date. The balance of the final **estimated** amount is due two days prior to the event either by credit card or certified cheque. If payment is by credit card, applicable charges will apply such as 2.25% on Visa and Mastercard and 3.5% on American Express.

PRICES

All prices quoted are current and do not include applicable taxes and gratuities. Prices are subject to change.

EXCLUSIVITY

The Windsor Club has exclusive rights to cater all food and beverage events. Guests are not permitted to provide their own food items, with the exception of wedding cakes. Due to health regulations, no food is permitted to be taken off premises.

GUARANTEE

A total for your guaranteed attendance is required no later than 72 hours prior to your event, (Wednesday by noon for events on Friday to Sunday). If the actual number exceeds the guarantee, every effort will be made to serve these guests. You will be charged for your guaranteed number, or the actual number served, whichever is greater. The club reserves the right to move any groups to a more suitable room if the guarantee differs from the expected attendance.

DECORATIONS & FLOWERS

If you plan to provide centerpieces, party favors, or other decorations, please speak to the Food & Beverage Manager regarding delivery and pick up.

PRESENTATION EQUIPMENT

Screen	\$30.00	LCD Projector	\$75.00
Flipchart and Felt Pens	\$15.00	Lap Top	\$75.00
Easel	\$15.00		

For additional fee, The Windsor Club can secure equipment not listed above. The Windsor Club will set up equipment as required.

RECEIVING AND STORAGE OF BELONGINGS

Small amounts of materials and supplies for meetings or banquets may be delivered to the Club one-day prior to the event. Please ensure all boxes are labeled properly. As storage facilities at the Club are limited, we ask that all property be picked up the day following the event. Wedding gifts must be taken away the day of the event. The Windsor Club is not responsible for any belongings left at the club before or after the event.

ROOM RENTAL RATES (for non-members only)

ROOM	GUEST SEATING	RENTAL FEE	ROOM	GUEST SEATING	RENTAL FEE
Main Dining Room	up to 120	\$500.00	Ainslie Room	up to 14	No-Charge
West Dining Room	up to 42	\$200.00	Small Private	up to 8	No-Charge

*Please add applicable sales tax and 15% gratuities.
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The Windsor Club

BREAKFAST MENUS

ALL BUFFETS MINIMUM 50 PEOPLE

Continental Breakfast

Orange Juice
Assortment of Danishes, Muffins and Croissants
Fruit Preserves & Butter
Fresh Fruit
Coffee & Tea
\$7.95 per person

Breakfast Buffet

Orange Juice
Assortment of Danishes, Muffins and Croissants
Fruit Preserves & Butter
Scrambled Eggs
Choice of two: Bacon, Sausages or Ham
Lyonnaise Potatoes
Coffee & Tea
\$13.50 per person
Fruit add \$1.00 per person

Healthy Choice Breakfast

Assorted Fresh Fruit Juices
Cereals and Cold Milk
Fruit Cocktail
Low-Fat Yogurt with Muesli Dried *Fruit*
Assortment of Whole Grain Baked Goods
\$9.95 per person

The Traditional Breakfast Plate

Scrambled Eggs
Smoked Bacon and Farmer's Sausage
Herb Roasted Home fries
Fresh Fruit Garnish
Croissant
Fresh Juice, Coffee or Tea
\$9.95 per person

Buffet Style Brunch

Assorted Fruit Juices
Assortment of Danishes, Muffins and Croissants
Fruit Preserves & Butter
Lyonnaise Potatoes
Seasonal Greens Salad with Light Olive Oil Vinaigrette,
Tomato, Cucumber and Fresh Herbs
Marinated Mushrooms a la Greque
Crudités and Fine Herb Dip

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Smoked Atlantic Salmon, Capers and Red Onion  
Served with Assorted Breads, Rolls and Cream Cheese

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**Choice of two Hot Entrees:**

Meat or Vegetarian Lasagna  
Grilled Chicken Provencale with Assorted Grilled Vegetables  
Salmon Provencale  
Roast Prime Rib of Alberta Beef

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Assorted Pastries, Cheesecakes and Seasonal Fruit Flans
Assorted Canadian Cheeses, Crackers and Grapes
Coffee & Tea

\$21.95 per person

BREAK MENU

Beverages

Coffee & Assorted Teas	\$2.25 per person
Bottled Water	\$1.75 per bottle
Assorted Soft Drinks	\$2.50 per glass
Assorted Bottled Juice	\$2.75 per bottle
Sparkling Water	\$3.00 per glass
Large Bottles of Sparkling Water For Guest Tables	\$4.25 per bottle

Break Items

Fresh Fruit Muffins	\$2.00 each
Danishes	\$2.00 each
Croissant	\$2.00 each
Assorted Cookies	\$10.00 a dozen
Fresh Fruit Plate	\$3.00 per person
Granola Bars	\$2.00 each
Assorted Square and Brownies	\$2.00 each
Peanuts & Chips (Serves 10)	\$8.00 per bowl
Crudités & Dip (Serves 25)	\$39.95
Fresh Fruit Display (Serves 25)	\$49.95

Platter of Canadian and International Cheese with Crackers and Chutney \$4.00 per person

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LUNCH MENU

Salads

Roasted Root Vegetable and Goat's Cheese	\$6.75
Honey glazed root vegetable with fresh field greens in a balsamic vinaigrette, topped with goat's cheese.	
Brie and Raspberry	\$6.75
Salad greens tossed in raspberry vinaigrette topped with Brie cheese and cashews.	
Forever Spring	\$5.95
Mesclun greens with mandarin oranges, dried cranberries, toasted almonds and three-berry vinaigrette.	
Garden Salad	\$5.95
Mixed greens with carrots, radishes, English cucumbers, green onion, sliced mushrooms and cherry tomatoes. Served with choice of dressing.	
Vine Ripened Tomato Salad	\$5.95
Fresh tomatoes with garlic and basil vinaigrette and bocconcini cheese.	

Soups

Broccoli and Cheddar	\$3.75
Potato and Leek en croûte	\$3.75
Cream of Mushroom	\$3.75
Seafood Chowder	\$4.25
Manhattan Clam Chowder	\$3.75
Roasted Red Pepper and Spaghetti Squash	\$3.75
Consommé Celestine	\$4.25
Tomato, Basil and Vodka Bisque	\$3.75
Cream of Zucchini Parmesan	\$3.25
Beef Barley	\$3.50
Vichyssoise	\$3.75

Entrées Lunch

Cashew Chicken	\$16.95
Roasted chicken breast with cashews in a red wine demi-glace.	
Rosemary Chicken	\$16.95
Chicken breast supreme roasted with fresh rosemary, garlic, caramelized onions and double smoked bacon.	
Stuffed Chicken Breast	\$16.95
Chicken stuffed with wild mushrooms and Brie cheese, with a smoked tomato relish.	
Braised Short Ribs	\$16.95
Slow cooked short ribs in a tomato, red wine mushroom ragout.	

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Veal Scaloppine	\$17.95
Tender medallion of veal, pan seared and topped with your choice of wild mushroom cream, honey Dijon jus or with a Derbyshire sauce (blue cheese, cream and leeks).	
Beef Tenderloin Medallions	\$19.95
Seared tenderloin medallions with bordelaise sauce	
Pork Tenderloin	\$14.95
With roasted apple and cranberry in a Dijon red wine sauce.	
Prime Rib (8 oz.)	\$18.95
Slow roasted prime rib of Alberta Beef.	
Fresh Atlantic Salmon	\$15.95
Broiled salmon with white wine vegetable sauce supreme.	
Rainbow Trout	\$15.95
Pan-fried rainbow trout with lemon butter.	
Filet of Sole Florentine	\$17.95
Seared filet of sole with a spinach cream sauce.	

LUNCH BUFFETS

ALL BUFFETS MINIMUM 50 PEOPLE

Working Buffet Lunch

Fresh Field Greens with Balsamic Vinaigrette, Tomatoes
Bermuda Onion and English Cucumber
Pasta Provencale Salad

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**Meat and Terrine Platter**

(Bundnerfleisch, Westfalian Ham, Smoked Turkey, Black Forest Ham  
and Assorted Terrines) Egg Salad, Salmon Salad, Lettuce, Sweet Pickles,  
Condiments and Fresh Breads and Rolls

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Assorted Pastries and Squares

Coffee & Tea

\$21.95 per person

Gourmet Buffet Lunch

Fresh Field Greens with Balsamic Vinaigrette, Tomatoes
Bermuda Onion and English Cucumber Coleslaw
Fresh Soup of the Day

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**Choose two of the following Entrees**

Beef Stroganoff

Roasted Pork Loin with Fruit and Spice Chutney

Three Cheese Tortellini with Alfredo Sauce

Oven Roasted Herb Chicken

Salmon Filet with Cream Sauce Florentine

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Bouquetiere of Fresh Vegetables, Roasted Potatoes

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Fresh Seasonal Fruit  
Assorted Cakes and Tortes  
Coffee & Tea  
\$29.95 per person

**HORS D'EOURVES**

**Hot**

|                                                                |        |
|----------------------------------------------------------------|--------|
| Gouda Fritters                                                 | \$1.50 |
| Garlic and Basil Sautéed Shrimp                                | \$3.25 |
| Maryland Crab Cakes with Black Bean Relish                     | \$3.25 |
| Spanakopita (Spinach and feta cheese wrapped in Phyllo pastry) | \$2.50 |
| Stuffed Mushroom Florentine                                    | \$1.50 |
| Herb Grilled Lamb Chops                                        | \$3.50 |
| Spring Rolls with Sweet and Sour Sauce                         | \$1.50 |
| Feta and Tapenade Sandwich                                     | \$1.50 |
| Chinese Chicken Lollipops                                      | \$1.75 |
| Chicken Tenderloin with Plum Sauce                             | \$1.50 |
| Baked Brie and Raspberry Phyllo Purse                          | \$2.50 |
| Teriyaki Beef and Snow Pea Skewers                             | \$2.25 |
| Coconut Shrimp                                                 | \$3.25 |
| Swedish Meatballs                                              | \$1.50 |
| Rumaki                                                         | \$1.00 |
| Bruschetta                                                     | \$1.75 |
| Jumbo Scallops in Tequila Chili Oil                            | \$3.00 |
| Baby Yorkshire Pudding Stuffed with Prime Rib                  | \$3.50 |
| Cajun Beef Tips                                                | \$2.25 |
| Buffalo Chicken Wings with Blue Cheese                         | \$2.50 |
| Petite Quiche Lorraine                                         | \$2.00 |
| Shrimp Wrapped with Bacon                                      | \$3.25 |

**Cold**

|                                          |        |
|------------------------------------------|--------|
| Shrimp Cocktail                          | \$2.50 |
| Hummus and Pita Chips                    | \$1.50 |
| Grilled Vegetable Platter                | \$2.50 |
| Gourmet Cheese Platter                   | \$4.00 |
| Crudités and Dip                         | \$1.75 |
| Assorted Finger Pastry (3 per person)    | \$7.50 |
| Fresh Fruit and Yogurt                   | \$2.00 |
| Assorted Canapés                         | \$2.50 |
| Tea Sandwiches (3 per person)            | \$4.50 |
| Assorted Cookies                         | \$2.50 |
| Cucumber Wheel with Smoked Salmon Mousse | \$2.50 |
| Artichoke with Boursin Cheese            | \$3.00 |

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**DINNER BUFFETS**

**ALL BUFFETS MINIMUM 50 PEOPLE**

**Canadian Buffet**

Meat Platter  
New Potato Salad with Curry  
Tomato Salad and Chevre  
Smoked Salmon and Carved Gravlax with Traditional Garnish  
Cucumber and Dill Salad  
Shrimp Cocktail

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Choose three main courses

Roast Prime Rib of Alberta Beef au Jus
Garden Vegetable Lasagna
Roast Pork Loin with Honey Dijon Sauce
Chef's Pasta
Filet of Atlantic Salmon Florentine
Herb Roasted Chicken
Veal Medallion Marsala

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Bouquetiere of Seasonal Vegetables  
Chateaux Potato  
Assorted Cakes and Tortes  
\$42.00 per person

**Western BBQ**

Wild Mushroom and Roasted Bell Pepper Salad  
Meat Platter  
Sweet Potato and Fine Herb Salad  
Selection of Fresh Oysters with Condiments  
Smoked Salmon and Carved Gravlax with Traditional Garnish

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Choose three main courses

BBQ Quarter Chicken
Grilled New York Striploin Steak
Grilled Cheese Smokies and Chicken & Apple Sausage
Home-style Baked Beans and Grilled Marinated Vegetables
Rainbow Trout in a Saffron Cream Sauce
Broiled Salmon with Buerre Blanc

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Bouquetiere of Seasonal Vegetables, Chateaux Potato  
Assorted Cakes and Tortes  
\$37.00 per person

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**ENTREES A LA CARTE**

**Poultry & Game**

|                                                                               |         |
|-------------------------------------------------------------------------------|---------|
| <b>Apricot and Bourbon Grilled Chicken</b>                                    | \$19.95 |
| Marinated chicken breast with smoked tomato concassé.                         |         |
| <b>Mango Chicken</b>                                                          | \$24.95 |
| Chicken breast supreme stuffed with sun-dried cranberries, cashews and mango. |         |
| <b>Chicken Forestière</b>                                                     | \$19.95 |
| Roasted chicken breast with a wild mushroom red wine sauce.                   |         |
| <b>Chicken Coq Au Vin</b>                                                     | \$19.95 |
| Chicken roasted in a red wine mushroom sauce.                                 |         |
| <b>Roast Turkey Dinner</b>                                                    | \$21.95 |
| Traditional turkey dinner with all the trimmings. (Minimum 30 people)         |         |
| <b>Pheasant Breast Armagnac</b>                                               | \$28.95 |
| Breast of pheasant with Armagnac truffle sauce.                               |         |
| <b>Chicken with Asparagus and Brie</b>                                        | \$24.95 |
| Chicken with Asparagus, Roasted Red Pepper and Brie Stuffing                  |         |

**Beef, Veal & Pork**

|                                                                                        |         |
|----------------------------------------------------------------------------------------|---------|
| <b>Prime Rib of Beef au jus</b>                                                        | \$28.00 |
| <b>Filet of Beef Tenderloin</b>                                                        |         |
| 6 oz Alberta beef tenderloin with demi-glace                                           | \$30.00 |
| 8 oz Alberta beef tenderloin with demi-glace.                                          | \$34.00 |
| <b>New York Striploin Madagascar</b>                                                   | \$28.00 |
| 10 oz New York striploin with a peppercorn sauce.                                      |         |
| <b>Roasted Pork Tenderloin</b>                                                         | \$18.95 |
| Slow roasted in fresh herbs, finished with a cranberry, apple and cinnamon demi-glace. |         |
| <b>Veal Chops</b>                                                                      |         |
| Rosemary and Thyme Roasted Veal Chops<br>(12 – 14 oz.)                                 | \$30.00 |
| <b>Beef Wellington</b>                                                                 | \$32.00 |
| Beef tenderloin wrapped in a mushroom duxelle and puff pastry.                         |         |
| <b>Porterhouse Steak</b>                                                               | \$28.00 |
| Porterhouse with Caramelized Onion and Wild Mushroom Ragout                            |         |

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**Seafood**

**Salmon Florentine** \$24.95  
Filet of Atlantic salmon with white wine cream sauce Florentine

**Pistachio Salmon** \$24.95  
Pistachio crusted salmon filet baked and served with vegetable sauce supreme.

**Lobster Dinner** **Market Price**  
Cooked to order and served with drawn butter

**Rainbow Trout Filet Amandine** \$21.95  
Rainbow trout with toasted almonds and lemon butter.

**Surf and Turf** \$44.50  
10 oz New York steak with a 4oz lobster tail.

**DESSERT SELECTIONS**

Black Forest Torte ~ Double Chocolate Truffle Cake ~ Ice Cream Sundae Buffet  
Maple Chocolate Ganache Cheesecake ~ Wild Berry Lavender Cheesecake  
Fresh Berries and Fruit with Honey ~ Strawberry Cheesecake ~ Key Lime Tart  
Cherries Jubilee ~ Bananas Foster ~ Carrot Cake ~ Tiramisu  
Brownie Chocolate Cheesecake

\$6.95 per person

**Dessert Tables**

**Traditional** \$10.95/pp  
Fresh seasonal fruit platter, assorted miniature pastries, date squares, brownies

**Deluxe** \$12.95/pp  
Fresh seasonal fruit platter, selection of tortes and cheesecakes, assorted pastries.

**WEDDING MENUS**

**Menu 1**

Cream of potato and leek soup  
Prime Rib of Alberta Beef with Yorkshire pudding,  
Vegetable of the Day and Mousseline potatoes  
Cherry Cheesecake

\$39

**Menu 2**

Garden greens with Saskatoon berry vinaigrette and fresh strawberries  
topped with Oka cheese  
Jumbo tiger prawns sautéed in garlic, basil and olive oil on grilled Roma tomatoes  
Chocolate and maple mousse parfait

\$46

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**Menu 3**

Baked Brie with raspberry coulis  
Filet of salmon, stuffed scallop and spinach mousse with white wine cream sauce  
Chocolate Cheesecake  
\$48

**Menu 4**

Spaghetti Squash and Roasted Red Pepper Bisque  
Herb Roasted Chicken Breast with Rosemary Jus  
Key Lime Pie  
\$36

**Three Course Meal for Vegetarians**

Mixed Greens with sun dried Cranberry and Cashew Dressing  
Vegetable Strudel with Herbed Linguine and Grilled Medley of Vegetables  
Fresh Berries in a French Crêpe  
\$32

**CHRISTMAS PACKAGE**

Winter squash bisque or Cream of potato and thyme or Tomato vodka  
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Sun-dried cranberry and cashew compote with field greens and berry vinaigrette
or

Field greens with spiced fig vinaigrette, red wine poached pear and blue cheese
or

Field greens with orange ginger vinaigrette and toasted almonds.
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Roasted turkey with apple shallot stuffing and plum gravy.

\$45.00

Broiled thick cut pork chop with honey Dijon au jus and cubed double smoked bacon.

\$45.00

Rib Eye Steak 10 oz. "Au Poivre" with demi glace

\$55.00

Seared beef tenderloin with gingered fig chutney and wild mushroom sauce.

\$60.00  
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Black forest torte, Key lime pie, Carrot cake, Whiskey bread pudding, Pecan tart

Choice of soup or salad, additional charge of \$7.00 for both soup and salad.

GROUP LUNCHES

Greens with Cherry Tomatoes, English
Cucumber and Raspberry Vinaigrette
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Chicken Salad Croissant  
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Maple Ganache Cheesecake
\$15.95 per person

Caesar Salad
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Spaghetti with Meatballs and  
Tomato Basil Sauce  
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Chocolate Mousse
\$15.00 per person

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Chef's Soup Creation of the Day
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Honey Ham and Swiss on a Baguette  
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Fresh Fruit Flan
\$15.95 per person

Salad Nicoise
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Beef Tenderloin Medallions with Port Wine  
Mushroom Sauce  
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Wildberry Lavender Cheesecake
\$21.00 per person

BOX LUNCHES

Ham & Cheese Croissant
with fresh fruit cup, homemade granola bar,
potato chips and bottled water.
\$11.00

Focaccia Vegetarian Wedge
Roasted bell pepper with kalamata olives, feta
cheese, cucumber and Roma tomato. Fresh
fruit cup, homemade granola bar, potato chips.
\$10.00

Peanut Butter & Jelly
with fresh fruit cup, oatmeal chocolate chip
cookie, potato chips and bottled water.
\$8.00

Shaved Prime Rib on Multigrain
with fresh fruit cup, potato chips, yogurt and
bottled water.
\$12.00

Roasted Chicken and Provolone Wrap
with fresh fruit cup, homemade granola bar,
potato chips and bottled water.
\$12.00

Grilled Vegetable Wrap
with fresh fruit cup, potato chips, yogurt, and
bottled water.
\$9.00

BEVERAGE SERVICES

PRICES FOR HOST AND CASH BAR

Cash Bars include GST & PST
Host Bars do not include GST & PST

BEVERAGE SELECTION

Liquor (Standard Stock), 1.5 oz. Serving

	CASH	HOST
Rye – Canadian Club	\$6.75	\$5.00
Vodka – Polar Ice	\$6.75	\$5.00
Gin – Beefeater	\$6.75	\$5.00
Rum – Captain Morgan White	\$6.75	\$5.00
Scotch – Ballentines	\$6.75	\$5.00

Liquor (Premium Stock), 1.5 oz. Serving

\$7.25 & up \$5.50 & up

Absolute, Ketel One, Stolli, Tanqueray, Bombay, Crown Royal, V.O., C.C. Classic, Captain Morgan Dark, Captain Morgan Spiced, and many more selections!

Liqueurs, 1 oz. Serving

\$6.75 & up \$5.00 & up
Kahlua, Baileys, Sambuca, Cherry Whiskey, Cherry Brandy, Crème de Menthe, Schnapps, and many more selections!

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Champagne Cocktails

Mimosa	\$10.50	\$8.00
Kir	\$8.00	\$6.00
Kir Royale	\$13.75	\$10.50

Domestic Beer , per bottle	\$6.25	\$4.75 & up
Import Beer , per bottle	\$8.50	\$6.50 & up
House Wine , per glass	\$10.50	\$8.00 & up
Soft Drinks , per glass	\$2.75	\$2.00
Juice , per glass	\$3.25	\$2.50
Cocktails	\$7.00 & up	\$5.25 & up
Fruit Punch (non-alcoholic) Serves 40	\$40.00	
Fruit Punch (alcoholic) Serves 40	\$80.00	

***Let the Windsor Club Bar Staff create a 'Signature' drink for your special event or dinner.
We would be pleased to quote on this deluxe preparation -please inquire with Food &
Beverage Manager for theme and pricing.***

SPECIAL EVENT WINE SELECTIONS

The Windsor Club is proud to offer the following fine wines for service at your special event or function. Please inquire about the availability of other specialty wines that can be custom ordered to suit your menu and occasion. "Bar Supervisor" Shawn Grubb and "Food and Beverage Manager" David Verolin will be on hand to assist you with making that perfect selection

RED WINES

Wyndham Estate Cabernet – Bin 444 – Australia – 2005	32
Ripe blackcurrant and cabernet flavours combine with delicate chocolate/smoky oak. Grape and oak tannins are harmonized to provide lingering, but soft, structured finish.	
Wyndham Estate Shiraz – Bin 555 – Australia – 2007	32
A rich, full bodied wine showing powerful berry fruit flavours; plums, dark cherries with slight lifted spice characters evident.	
Wyndham Estate Merlot – Bin 999 – Australia – 2008	32
Garnet colour. Blackberry, cherry and plum aromas with light oak. Ripe fruit flavours, soft tannin and an oaky finish.	
Marques Casa Concha – Maipo – Chile – 2007	38
Black cherry aromas and fig flavour with hints of vanilla and coffee.	

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WHITE WINES

Vivallis Trentino Pinot Grigio – Italy – 2007	29
Stunning citrus, flowery wine, which is great on its own or with light foods.	
Wyndham Estate Chardonnay – Bin 222 – Australia – 2007	32
Creamy soft apple and banana aromas softened with light toasty oak barrel flavours.	
J. Lohr – Riverstone – Monterey County – California – 2006	36
Nectarine and butterscotch nose, rich vanilla hazelnut palate. Seafood heaven.	

LOCAL WINES

Muscedere – Riesling – Harrow – 2008	28
Off-dry with a crisp clean finish. Has a citrus nose great for spicy Thai and Indian dishes.	
Viewpointe Estate – Pinot Grigio – 2006	33
Fresh honeydew melon and smoky pear. Crisp off-dry finish.	
Colchester Ridge Estate Winery – Cabernet Sauvignon – Essex County – 2006	36
Cherry, strawberry and blackberry combine with firm tannins and a finish of coffee and vanilla.	

**We would be happy to special order specific wines for you
subject to price and availability confirmation.**

The Windsor Club

CONTRACT

The reserved date will not be held unless the required deposit is received. Cancellation of the reserved date will result in loss of deposit. Banquet prices are current and subject to change.

Guaranteed number of guests is required 72 hours in advance; this is the minimum number for which you will be charged. Failure to provide a guaranteed number 72 hours in advance will result in the original number of guests as the guarantee.

The Host/Convener, guests and invitees of the Host/Convener will abide by the requirements of the Liquor Control Act. The Host/Convener with the employees of the Windsor Club ensure all guests and invitees conduct themselves in accordance with said regulations.

The Host/Convener will be responsible for and indemnify The Windsor Club from all damage suffered by the club, as a result of any misuse of its facilities, or other improper conduct by the Host/Convener, or by any guests and/or invitees of the Host/Convener. The club is not responsible for lost or stolen articles.

Payment Terms:

Special Events – 50% of the final estimated total is due and payable two weeks prior to the event date. The balance of the final **estimated** amount is due two days prior to the event either by credit card or certified cheque.

Other Requirements:

Terms and conditions as set forth in The Windsor Club Banquet Package, receipt of which is hereby acknowledged, apply to this contract.

The undersigned Host/Convener hereby requests the above noted goods and services, and jointly and severally agrees to be responsible for payment in accordance with terms and conditions set forth in this agreement.

AGREED ON BEHALF OF SPECIAL EVENT:

Name of Host/Convener (please print)	Signature	Date
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Name of Host/Convener (please print)	Signature	Date
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For The Windsor Club	Signature	Date
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*Please add applicable sales tax and 15% gratuities.
All prices subject to change without notice.*