

Revised: November 1st, 2011

Windsor Club

Dinner 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.

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Private Function

Beverage Price List

Cash bar prices are inclusive of HST & gratuity
Host bar prices are subject to HST & gratuity

Cash Bar

Liquor Standard (1.5 oz)	\$6.50
Premium Brands (1.5 oz)	\$7.25 & up
Cocktails	\$7.00 & up
Domestic Beer	\$6.25
Import Beer	\$8.50
House Wine (by the bottle)	\$41.50
Liqueurs (1 oz)	\$6.75 & up
Mimosa	\$10.50
Kir Royal	\$13.75
Fruit Punch serves 40 (non-alcoholic)	\$52.00
Fruit Punch serves 40(alcoholic)	\$104.00
Pop	\$2.75
Juice	\$3.25
Perrier	\$3.50
Coffee or Tea	\$3.00

Host Bar

Liquor Standard (1.5 oz)	\$5.00
Premium Brands (1.5 oz)	\$5.50 & up
Cocktails	\$5.25 & up
Domestic Beer	\$4.75
Import Beer	\$6.50
House Wine (by the bottle)	\$32.00
Liqueurs (1oz)	\$5.00 & up
Mimosa	\$8.00
Kir Royal	\$10.50
Fruit Punch serves 40 (non-alcoholic)	\$40.00
Fruit Punch serves 40(alcoholic)	\$80.00
Pop	\$2.00
Juice	\$2.50
Perrier	\$2.75
Coffee or Tea	\$2.25

Standard Liquor includes:

Wiser’s Special blend, Polar Ice Vodka, Beefeater Gin, Captain Morgan White Rum, Ballentines Scotch

Premium Liquor includes:

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

Liqueurs include:

Kahlua, Baileys, Grand Marnier, Frangelico, Courvoisier, Remy Martins, and many more selections!

Cash Bar

Cash bars require a cashier, which is charged at \$20.00 per hour for each cashier, with a 4 hour minimum. Any events over 100 people will require a cashier.

*please refer to minimums in the policies.

Private Functions may offer a cash bar or a host paid bar.
 Quotes are only average estimates and host bar will be charged according to consumption.

All bartenders and wait staff are “Smart Serve” certified. “Smart Serve” is dedicated to developing and delivering responsible service training to all individuals who serve alcoholic beverages in the Province of Ontario. The Club serves liquor and spirits in accordance with the provisions of the Liquor Act of Ontario

Please drink responsibly.....Do not drink and drive!

Any staff member will be happy to arrange taxis or cruise control for your guests.



Hot and Cold Canapé Selections

For all receptions, eight (8) pieces per person for all listed selections of hot & cold canapés are offered and butler-served.
Pre-dinner canapés are only available if dinner menu is provided.
Pre-dinner selections are served three (3) pieces per person are offered.

Regular Canapés \$15.95 per person

(pre dinner \$5.95)

Cold Selection

House bruschetta on rosemary toast points
Crudité's shooter
Goat Cheese mousse on toast
Truffled Hummus on Lemon seasoned Pita
Smoked salmon, herbed cream cheese and
cucumber pinwheel

Hot Selection

Mushroom Cap Florentine
Vegetarian Spring Roll
Greek Spinach Spanakopita
Petite quiche Loraine
Swedish meatballs in dill and sour
cream sauce

Deluxe Canapés \$23.95 per person

(pre dinner \$8.95)

Cold Selection

Muscovy Duck Rillettes
White Shrimp cocktail
Cherry tomato with feta
Cucumber stuffed with avocado relish
Smoke salmon and herbed
goat cheese on rye

Hot Selection

Cajun Beef Tips
Mini baked brie
Windsor Club crab cakes
Phyllo encrusted shrimp
Onion confit vol-au-vent
with gruyere

Premium Canapés \$31.95 per person

(pre dinner \$12.95)

72 hours notice require

Cold Selection

Forie gras au torchon with a merlot
onion jam
Shrimp Caesar cocktail shooter
Tuna carpaccio with reggiono parmesan
Scallop cevish
Salmon tartar in a tuile cornet

Hot Selection

Dugeonness crab salad wrapped in
smoke salmon
Veal sweet bread with a port reduction
Baked oyster in a Guinness stout sabayon
Marsala brased beef ribs on polenta
Grilled lamb chop with a mint pesto



Private Function Menu Suggestions

Starters and desserts are limited to one choice
Entrée splits are limited to two choices with a \$3.50 surcharge per person
A guarantee of each entrée is required 72 hours in advance

Soup

Leek and Yukon gold potato soup.....	\$6.25
Maple roasted butternut squash soup.....	\$6.95
Roasted red pepper and honey spaghetti squash soup.....	\$6.95
Chilled Andalousian gazpacho.....	\$7.25
Manhattan or New England clam chowder.....	\$6.95
Chef's French onion soup.....	\$8.25

Salad

Roasted Root Vegetable and Goat's Cheese, honey glazed root vegetable with..... fresh field greens in a balsamic vinaigrette, topped with goat's cheese	\$7.95
Forever Spring, Mesclun greens with fresh strawberries, mandarin oranges..... dried cranberries, toasted almonds in a beure dressing	\$7.25
House Garden Salad, Mixed greens with carrots, radishes, English cucumbers..... green onion, sliced mushrooms and cherry tomatoes. Served with choice of dressing.	\$5.95
Caesar Salad, Crisp Romaine greens with double smoked bacon, croutons..... house made Caesar, dressing and topped with fresh pecorino cheese.	\$6.95
Tomato and Boconcini Salad, Fresh cherry tomato and mini boconcini cheese with..... baby arugula and rosemary crouton in an oregano vinaigrette	\$7.95
Spinach and Shrimp Salad, Garlic shrimp with spinach salad in a citrus champagne..... vinaigrette.	\$10.95
Brie and Strawberry, Triple cream brie and strawberry salad in a three cheese..... dressing and balsamic reduction.	\$7.95

Appetizers

Norwegian smoked salmon napoleon layered with buttery herb puff pastry and a..... sundried tomato cream cheese	\$12.95
Duck confit wrapped in phyllo with a griotte cherry vinaigrette.....	\$13.95
Antiposto plate, prosciutto, genoa salami, parmesan reggiano, marinated vegetable..... and olives	\$14.95
Seared scallop with a cardamon orange marmalade frisee green and double smoked..... bacon	\$14.95
Escargot Vol-au-Vent in a pernod butter sauce.....	\$11.95

Please add applicable sales tax and 15% gratuities.
All prices subject to change without notice.



A la carte Entrées

Beef (all AAA Ontario corned fed)

Grilled beef tenderloin with demiglaze	\$32.00
Traditional roast prime rib and Yorkshire pudding.....	\$31.00
10 oz NY striploin with Madagascar pepper corn sauce or grilled with sundried..... tomato compound butter.	\$29.00

Poultry and Game

Chicken supreme stuffed with double cream brie and wrapped in Bacon with a red..... pepper coulis.	\$25.00
Roasted pheasant breast in a cognac infused black cherry demiglaze.....	\$30.00
Chicken chasseur, dark meat braised in a wild mushroom and tarragon sauce.....	\$21.00
Grilled chicken supreme with a mango and cashew salsa.....	\$24.00

Pork, lamb and veal

Veal chop Valdostana, chop stuffed with fontina and black truffle and a light..... pinot grigio Tartuffe sauce	\$36.00
Australian rack of lamb with a rosemary panko crust and pommery mustard sauce.....	\$38.00
Roasted Pork tenderloin with Calvados and apple cream sauce.....	\$21.95

Seafood

Salmon filet Florentine	\$24.95
Lake Erie pickerel crusted with lemon rhyme and panko with amaretto beurre blanc...	\$25.95
Seared halibut filet with fennel and pernod cream sauce.....	\$29.95
Fresh PEI lobster with drawn butter.....	Mkt Price

Duo plate

Beef tenderloin medallion and a Canadian lobster tail with our cognac demi glaze.....	\$48.00
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Vegetarian Meal

Vegetable strudel with feta cheese wrapped in filo dough and a balsamic reduction.....	\$21.00
Asian vegetable stir fry with rice noodle.....	\$19.95

Vegan Meal

Lime ginger Tofu and Vegetable terrine with a curried red pepper coulis.....	\$21.95
Beefless beef bourguignon in a port and wild mushroom sauce	\$23.95

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Desserts

Plated dessert options

- Chocolate truffle cake decadent chocolate mousse cake covered in ganache
- Tiramisu, espresso and amaretto soaked savoyardi cookie in a rich mascarpone cream
- Black Forest Tort chocolate sponge with black cherry filling and whipping cream
- Blueberry Cheesecake New York style cheesecake topped with a blueberry compote
- Carrot Cake, spiced walnut raisin carrot cake layered with crème cheese icing
- Brownie Cheesecake chocolate swirl vanilla cheesecake on rich walnut brownie base and covered by caramel and chocolate ganache
- Key lime pie creamy key lime filling is set in an elegant shortbread crust with smooth-edged sides finished with whipping cream
- Ambrosia apple cake Moist sweet ambrosia apple cake with a calvados anglaise sauce
- Pecan tart smooth butterscotch and roasted pecan halves fill a shortbread crust
- Fresh fruit plate

All above desserts are \$7.00 per person

Dessert Trio

Mini raspberry limoncello crème brûlée, tiramisu quenelle and décadent chocolat truffle.....	\$10.95
Cake Cutting Fee, per person.....	\$3.50

Desert Table

A selection of tortes, cakes, cheesecakes and assorted finger pastries. Fresh.....	\$13.95
seasonal fruit platter, per person	



Hot & Cold Dinner Buffets

a minimum guarantee of 40 people
(\$20 per hour for carving station, 3hrs minimum)

The Club Buffet \$36

Salads, Soups and Cold Platter

Traditional potato salad, seafood pasta salad, Windsor Club Caesar salad, mesclun garden greens, tomato bocconcini, Asian noodle salad, seasonal soup creation, smoke salmon platter

Hot Entrées (Choice of three)

Slow roasted strip loin

Honey glaze ham

Vegetarian or Meat Lasagna

Seared salmon in a lemon dill cream sauce

Turkey scaloppini in a wild mushroom sauce

Chef's selection of starch and seasonal vegetable included

Dessert

Our dessert table with cakes, tortes and finger pastries

The Executive Buffet \$45

Salads, Soups and Cold Platter

Traditional potato salad, seafood pasta salad, Windsor club Caesar salad, mesclun garden greens, tomato bocconcini, Asian noodle salad, seasonal soup creation, smoke salmon platter and shrimp cocktail.

Hot Entrées (Choice of three)

Slow roasted prime rib

Spinach and ricotta manicotti

Brown sugar and pecan glaze salmon

Pork tenderloin with a fig and port sauce

Roasted turkey with trimmings

Chef's selection of starch and seasonal vegetable included

Dessert

Our dessert table with cakes, tortes, finger pastries and the Club warm bread pudding

Executive Cheese platter with fruits and mixed nuts

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