

Revised: November 1st, 2011

Windsor Club

Lunch 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 (1.5oz)	\$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.

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



Breakfast Menu Selections



Continental breakfast

Assorted breakfast pastries,
fresh fruit, orange juice and
coffee or tea
\$8.95



Plated Breakfast

Minimum 25 people

Scrambled egg, smoked bacon, farmer sausage,
lyonnaise potatoes, fresh fruit garnish,
fruit juice, coffee or tea. \$10.95
with egg Benedict, \$11.95
with smoked salmon egg Benedict, \$12.95



Breakfast Buffet

Minimum Guarantee of 40 people

Assortment of breakfast pastries

Choice of two; smoked bacon, farmer sausage, maple ham

Lyonnaise potatoes, fresh fruit display

Pancake or French toast with local Maple Syrup

with scrambled eggs, \$16.95

with egg Benedict, \$17.95



Break Items

Crudités platter and herbed dip served (10 minimum)	\$2.50
Fresh Fruit Display (10 minimum)	\$3.00
Platter of Canadian and International Cheese with Crackers, fruits and nuts (10 minimum)	\$5.50
Assorted Gourmet Cookies priced per dozen	\$13.50

Lunch Private Function

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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

Lunch entrées

Mango chicken tajine, dark meat stewed in a honey mango curry sauce.....	\$18.00
Chicken Supreme Forestière, in a mushroom red wine sauce.....	\$19.00
Chicken Supreme stuffed with feta, red pepper and olives with a balsamic reduction.....	\$19.00
Veal Scallopini with a mushroom sauce.....	\$21.00
Pan seared salmon with a lemon and caper brown butter.....	\$18.00
Tilapia filet Provencal with a tomato, zucchini and red pepper sauce.....	\$16.00
Seafood Farfalle in a white wine cream sauce.....	\$16.00
Pork Tenderloin with a light blue cheese cream sauce	\$20.00
Grilled 8oz. strip loin with a shallot butter.....	\$23.00

Desserts

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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 decadent chocolate..... truffle	\$10.95
Cake Cutting Fee, per person.....	\$3.50

Afternoon Tea \$35.00

(minimum guarantee of 40 people)

Tea Sandwiches

Prosciutto, brie and portabella grilled cheese, Mini smoke salmon
 Napoleon with lemon cream cheese, Petite Egg salad on a croissant, Cucumber and dill goat cheese pinwheel in whole wheat tortilla, White shrimp cocktail

Pastries

Lemon Cranberry scone, Vanilla sultana raisin scone, Caramel pecan Danish
 Devonshire cream, preserve and whipped butter

Dessert

Mini white chocolate and raspberry crème brûlée, Mojito fruit kebob



Lunch Buffets

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

Gourmet Lunch Buffet \$29.95

Salads, Soups and Cold Platter

Traditional potato salad, pasta salad primavera, Caesar salad, Mesclun garden greens
Smoked salmon platter, seasonal soup creation

Hot Entrées (Choice of 3)

Salmon with sundried tomato salsa

Meat or Vegetable Lasagna

Herb Roasted Chicken

Slow roasted strip loin

Turkey scaloppini in a mushroom sauce

Chef's selection of starch and seasonal vegetable

Dessert

Our dessert table with pastries and Canadian cheese platter

Brunch Buffet \$27.95

Salads and Cold Platter

Traditional potato salad, pasta salad primavera, Caesar salad, Mesclun garden greens
Smoked salmon platter

Hot Entrées (Choice of 3)

Egg Benedict

Grilled salmon with pineapple salsa

Herb roasted chicken

Meat or Vegetable lasagna

Slow roasted strip loin

Honey glazed ham

Served with Lyonnaise potatoes and seasonal vegetable

Assorted breakfast pastries, square and fruit and yogurt display

Working Lunch Buffet \$25.95

Salads

Traditional potato salad, pasta salad primavera, Caesar salad, Mesclun garden greens

Entrées

An array of gourmet sandwiches on artisan breads and whole wheat wrap

Chef's pasta creation

Desserts

Finger pastries and Canadian cheese platter.

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