





GOLF TOURNAMENTS AT THE MARSHES



The Marshes Golf Club has the capacity and expertise to organize and facilitate large corporate golf events (144 player shotguns) as well as small boutique golf events (24+ players).

Golf Event Services Include

- A dedicated team to assist with the organization and execution of your prestigious event
- Complimentary player package (tees, divot tool, ball marker, bottle of water)
- Valet golf club drop off

- Practice balls prior to the start of the event
- Power golf carts
- Competitive pricing on all corporate merchandise/gifting
- Special club rental pricing

For more information or to book your golf tournament, contact our team at **613.271.3530** or **info@marshesgolfclub.com**



BREAKFAST

THE MARSHES CONTINENTAL BREAKFAST

\$9.95 per person (minimum 10 guests)

- Fresh assortment of pastries & muffins
- · Carafes of orange, apple & cranberry juice
- Freshly brewed coffee, decaffeinated coffee and a selection of teas

SUNRISE BREAKFAST

\$15.95 per person (minimum 20 guests)

- Sliced fresh fruit
- Fresh assortment of pastries & muffins
- Scrambled eggs
- Bacon & sausage
- Savory home fries
- Toasting station with bagels, English muffins, cream cheese, preserves & butter
- · Carafes of orange, apple & cranberry juice
- Freshly brewed coffee, decaffeinated coffee and a selection of teas



EXECUTIVE BREAKFAST

\$17.95 per person (minimum 20 guests)

- Sliced fresh fruit
- Fresh assortment of pastries & muffins
- Eggs benedict
- Scrambled eggs
- · Bacon & sausage
- Savory home fries
- Toasting station with bagels, English muffins, cream cheese, preserves & butter
- Carafes of orange, apple & cranberry juice
- Freshly brewed coffee, decaffeinated coffee and a selection of teas



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BOXED LUNCH

\$15.95 per person (minimum 24 guests)

Boxed lunches include a bag of chips, granola bar & bottled water

CHOICE OF SANDWICH

select one

- Black Forest ham & cheese
- Smoked turkey
- Roast beef
- Egg salad
- Tuna salad
- Grilled vegetable

All sandwiches are topped with green leafy lettuce and grainy Dijon mayonnaise.

CHOICE OF BREAD

select one

- Ciabatta
- Whole wheat
- Flour tortilla

ADD ASSORTED WHOLE FRUIT- \$0.99 PER PERSON



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BBQ ON THE GREENS

\$19.95 per person (minimum 24 guests)

SALADS

select two

- Caesar salad; whole leaf romaine, maple smoked bacon, herb
 & garlic croutons, parmesan and lemon
- Tri-coloured fusilli, sun-dried tomatoes, bell peppers, red onion, sweet tomato poppy seed dressing
- Baby greens and spinach topped with cherry tomatoes, cucumber, red onion and assorted dressings
- Fennel citrus coleslaw and citrus aioli
- Potato Dijon with red and green onion, bell peppers, fresh herbs and Dijon mayo

YOUR SELECTION OF MAINS

- Top sirloin hamburger
- · All beef hot dog
- Grilled chicken
- Garnishes including tomato, green leaf lettuce, red onion & pickles
- · Ketchup, mustard, relish, mayonnaise

YOUR SELECTION OF DESSERTS

- · Sliced fresh fruit
- Assorted cookies & squares



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PLATED DINNER

Prices shown are based on a three course service including one appetizer, a main course, dessert and coffee/tea station.

A choice of two main course selections is available at a surcharge of \$3.00 per guest or a choice of three main course selections is available at a surcharge of \$6.00 per guest; all selections required 3 weeks prior.

Upgrades to a four course service (soup and salad) are available at a surcharge of \$3.00 per guest.

APPETIZER

select one

SOUPS

- Roasted red pepper
- Tomato basil
- Potato bacon
- Butternut squash
 - Cream of wild mushroom

SALADS

- Marshes garden salad; mixed baby greens, cucumber, red onion, cherry tomatoes, carrots, root vegetable chips with sweet tomato poppyseed dressing
- Grilled pineapple and spinach with roasted corn, bell peppers, red onion, feta cheese, crisp tortilla and sweet onion dressing
- Roma tomatoes and fresh buffalo mozzarella, mixed baby greens, balsamic dressing
- Baby greens, goat cheese, cucumber, caramelized walnuts, dried cranberries and mandarin oranges with balsamic dressing
- Caesar salad; whole leaf romaine, maple smoked bacon, Parmesan crouton twist and lemon

ENHANCE YOUR MEAL

Add a champagne ice crystal palate cleanser to your dinner for an additional \$3.00 per guest.

select one

Orange citrus • Cranberry lime • Pineapple mango

MAIN COURSE

 Marshes chicken, stuffed with roasted red peppers, goat cheese, fine herbs and red wine demi

 $$45^{95}$ per guest

 Spinach and goat cheese stuffed chicken Florentine with red wine demi

\$45⁹⁵ PER GUEST

Pan seared chicken supreme with wild mushroom Dijon cream sauce

\$4395 PER GUEST

• Fire-grilled Atlantic salmon with citrus pineapple salsa

 $\$43^{95}$ per guest

Chili and lime seared Atlantic salmon, maple syrup, soya sauce

\$43⁹⁵ PER GUEST

• Filet mignon served with red onion compote and red wine demi

\$55⁹⁵ PER GUEST

• 10oz AAA ribeye steak with Dijon and horseradish demi

\$49⁹⁵ PER GUEST

• 8oz AAA striploin steak and red wine demi

 $$47^{95}$ per guest

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PLATED DINNER

CONTINUED...

VEGETABLE SIDES

select one

- Grilled vegetables (portabella mushrooms, green zucchini, bell peppers)
- Baby vegetables (green beans, seasonal squash, carrots, red pepper)

POTATO & RICE SIDES

select one

- Roasted red skin potatoes seasoned with garlic and herbs
- Herb and garlic mashed potatoes
- Lemon bay rice pilaf



DESSERT

select one

- White chocolate pyramid with vanilla sponge cake, white chocolate Bavarian cream, black chocolate sauce, topped with black chocolate icing
- Chocolate pyramid with chocolate sponge cake, black chocolate Bavarian cream, white chocolate sauce, topped with white chocolate icing
- Tiramisu; vanilla cake infused with rum and coffee, mascarpone cream and cocoa
- Brownie biscuit layered with a rich chocolate mousse, caramel roasted almonds and caramel decor
- Fresh fruit salad marinated in Grand Marnier and citrus zest
- New York style cheesecake with assorted coulis
- Layered chocolate mousse cake topped with chocolate and caramel sauce

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BUFFET DINNER

CHOOSE ONE:

2 Appetizers + **2** Mains + **1** Dessert = **\$41.95**

3 Appetizers + 3 Mains + 2 Desserts = \$48.95

4 Appetizers + 4 Mains + 3 Desserts = \$56.95

YOUR SELECTION OF APPETIZERS

served with dinner rolls and butter

SOUPS

- Roasted red pepper
- Tomato basil
- Potato bacon
- Butternut squash
- Cream of wild mushroom

SALADS

- Caesar salad; whole leaf romaine, maple smoked bacon, herb & garlic croutons, parmesan and lemon
- Tri-coloured fusilli, sundried tomatoes, bell peppers, red onion, sweet tomato poppyseed dressing
- Quinoa and chickpea with bell peppers, red onion, fresh herbs and citrus vinaigrette
- Baby greens and spinach topped with cherry tomatoes, cucumber, red onion and assorted dressings
- Fennel citrus coleslaw and citrus aioli
- Potato Dijon with red and green onion, bell peppers, fresh herbs and Dijon mayo

YOUR SELECTION OF MAIN COURSES

- Vegetarian curry stir-fry (mild), seasonal vegetables, served on a bed of rice
- Roasted vegetable lasagna; house-made tomato sauce, spinach, eggplant, bell peppers, red onion, zucchini, portabella mushrooms, cottage and mozzarella cheese
- Meat lasagna; house-made meat sauce, cottage and mozzarella cheese
- AAA Alberta roast beef with mushroom marsala au jus
- Cajun spice roasted chicken, citrus and garlic marinade
- Braised chicken with mushroom, onion and carrot medley, red wine demi
- Fresh Atlantic salmon; choice of one of the following options:
 - Thai curry cream
 - White wine and dill
 - Caprese style, tomatoes, garlic, red onion, basil, capers, XV olive oil, lemon juice

YOUR SELECTION OF SIDES

select one

- Grilled vegetables (portabella mushrooms, green zucchini, bell peppers, eggplant)
- Baby vegetables (green beans, carrots, bell peppers)

select one

- Roasted red skin potatoes seasoned with garlic and herbs
- Herb and garlic mashed potatoes
- Lemon bay rice pilaf

YOUR SELECTION OF DESSERTS

Served with freshly brewed coffee, decaffeinated coffee and tea station

- Assorted cookies and squares
- New York style cheesecake topped with assorted coulis and fresh seasonal berries
- Layered chocolate mousse cake topped with chocolate and caramel sauce
- Apple berry crumble
- Sliced fresh fruit and seasonal berries
- Assorted mini desserts; creme brulee, marinated fruit salad, tiramisu, chocolate mousse, sugar tarts

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TOURNAMENT BOOKINGS & INQUIRIES

613.271.3530

or by email at info@marshesgolfclub.com

(Prices are valid until December 2018)

320 Terry Fox Drive | Ottawa, ON | K2K 3L1 | www.themarshesgolfclub.com



