



THE MARSHES  
GOLF CLUB • BROOKSTREET

# EVENTS AT THE MARSHES





## BREAKFAST

### CONTINENTAL BREAKFAST

MINIMUM 10 GUESTS

#### THE MARSHES **\$12<sup>95</sup> PER GUEST**

- Fresh assortment of pastries & muffins
- Assorted preserves & butter
- Fruit salad
- Carafes of orange & apple juice
- Freshly brewed coffee & a selection of teas

#### MULLIGAN **\$15<sup>95</sup> PER GUEST**

- Sliced fresh fruit
- Fresh assortment of pastries & muffins
- Toasting station with bagels & English muffins
- Cream cheese, assorted preserves & butter
- Carafes of orange & apple juice
- Freshly brewed coffee & a selection of teas

### HOT BREAKFAST

MINIMUM 20 GUESTS

#### SUNRISE **\$17<sup>95</sup> PER GUEST**

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

*Add Eggs Benedict \$3.00 per guest.*



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## BREAKS

### FOOD SELECTION

- Fresh assortment of pastries & muffins  
**\$28<sup>00</sup> PER DOZEN**
- Yoghurt parfait with granola  
**\$3<sup>95</sup> PER GUEST**
- Granola bars  
**\$2<sup>95</sup> PER GUEST**
- Seasonal whole fruit  
**\$1<sup>95</sup> PER GUEST**
- Pretzels, assorted potato chips, Cajun mix & party mix  
**\$6<sup>95</sup> PER GUEST**
- Assorted cookies & squares  
**\$3<sup>50</sup> PER GUEST**
- Selection of chocolate bars  
**\$3<sup>00</sup> PER GUEST**

### BEVERAGE SELECTION

- Freshly brewed coffee & a selection of teas  
**\$3<sup>25</sup> PER GUEST**
- Assorted cans of regular & diet soft drinks  
**\$2<sup>50</sup> PER EACH**
- Assorted individual juices  
**\$2<sup>50</sup> PER EACH**
- Assorted Gatorade  
**\$3<sup>50</sup> PER EACH**
- Bottled water  
**\$2<sup>50</sup> PER EACH**



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## WORKING LUNCH

Minimum 15 guests

**\$19<sup>95</sup> PER GUEST**

### **SOUP**

- Chef's selection of soup with fresh rolls & butter

### **SALAD**

- Caesar salad, whole leaf romaine, bacon, herb & garlic croutons, Parmesan, lemon
- Baby greens & spinach topped with cherry tomatoes, cucumber, red onion & assorted dressings

### **MAINS**

*select one*

- Assorted meat, vegetable & deli sandwiches on whole wheat & rye bread, mini rolls & tortillas
- Deep dish pizza with focaccia style crust, topped with tomato sauce, an assortment of meat & vegetables

### **DESSERT**

- Assorted cookies & squares
- Served with freshly brewed coffee & a selection of teas



## LUNCH BUFFET

Minimum 25 guests

**\$29<sup>95</sup> PER GUEST**

### **SOUP**

- Chef's selection of soup with fresh rolls & butter

### **SALAD**

*select two*

- Caesar salad, whole leaf romaine, bacon, herb & garlic croutons, Parmesan, lemon
- Mediterranean fusilli, sun-dried tomatoes, bell peppers, red onion, sweet tomato poppy seed dressing
- Baby greens & spinach topped with cherry tomatoes, cucumber, red onion & assorted dressings

### **MAINS**

*select two*

- Cajun spice roasted chicken, citrus & garlic marinade
- Meat lasagna with house-made meat sauce, cottage & mozzarella cheese
- Assorted meat, vegetable & deli sandwiches on whole wheat & rye bread, mini rolls & tortillas
- AAA tender beef round roasted in natural juices
- Mild curry stir-fry with seasonal vegetables, served on a bed of rice (*vegetarian & gluten free*)
- Spinach & ricotta manicotti, pomodoro, white wine basil Alfredo sauce (*vegetarian*)

### **DESSERT**

Served with freshly brewed coffee & a selection of teas

*select one*

- Assorted cookies & squares
- New York style cheesecake with assorted coulis & fresh seasonal berries
- Layered chocolate mousse cake topped with chocolate & caramel sauce
- Fruit salad

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# SIGNATURE BBQ LUNCH

Minimum 25 guests

**\$22<sup>95</sup> PER GUEST**

## STARTERS

*select two*

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

## MAINS

- Top sirloin hamburger
- Mild Italian sausage
- Grilled chicken
- Assorted garnishes including tomato, green leaf lettuce, red onion & pickles
- Ketchup, mustard, relish, mayonnaise

## DESSERT

- Seasonal sliced fruit
- Assorted cookies & squares

## VEGETARIAN OPTIONS

vegetarian alternatives are available upon request, please discuss with your Event Manager during the menu selection process



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# PLATED DINNER

Minimum 30 guests

## STARTER

*select one*

*Upgrade to a four-course service (soup & salad)  
at a surcharge of \$3.00 per guest*

- Chef's selection of soup with fresh rolls & butter
- The Marshes garden salad with mixed baby greens, cucumber, red onion, cherry tomatoes, carrots, root vegetable chips with sweet tomato poppy seed dressing
- Baby greens, goat cheese, cucumber, caramelized walnuts, dried cranberries & mandarin oranges with balsamic dressing
- Caesar salad, whole leaf romaine, bacon, herb & garlic croutons, Parmesan, lemon

## MAINS

*select one*

*Add additional main course selections at a surcharge of  
\$3.00 per main, per guest.*

- The Marshes signature chicken, stuffed with roasted red peppers, goat cheese, fine herbs & red wine demi  
**\$46<sup>95</sup> PER GUEST**
- 8oz AAA striploin steak & red wine demi  
**\$48<sup>95</sup> PER GUEST**
- Chili & lime seared Atlantic salmon, maple syrup, soya sauce  
**\$45<sup>95</sup> PER GUEST**
- Pan seared chicken supreme with wild mushroom Dijon cream sauce  
**\$45<sup>95</sup> PER GUEST**
- 10oz AAA ribeye steak with Dijon & horseradish demi  
**\$54<sup>95</sup> PER GUEST**

## VEGETABLE SIDES

*select one*

- Grilled vegetables; green zucchini, yellow & red bell peppers, roasted garlic, cherry tomatoes
- Baby vegetables; green beans, seasonal squash, carrots, red pepper

## POTATO & RICE SIDES

*select one*

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

## DESSERT

Served with freshly brewed coffee & a selection of teas

*select one*

- White chocolate pyramid with vanilla sponge cake, white chocolate Bavarian cream, center of dark chocolate sauce & white chocolate ganache
- Tiramisu; vanilla cake infused with rum & coffee, mascarpone cream & cocoa
- Irresistible brownie biscuit layered with a rich chocolate mousse, caramel roasted almonds & caramel décor
- New York style cheesecake with assorted coulis & fresh seasonal berries

## VEGETARIAN, GLUTEN FREE OR VEGAN OPTIONS

**We pride ourselves in providing distinctly unique offerings to those guests in your group that have dietary restrictions.**

*One selection per event:*

- Mild curry stir-fry with seasonal vegetables, served on a bed of rice *(vegetarian & gluten free)*
- Fennel & spinach gnocchi, rosé sauce with fresh Parmesan *(vegetarian)*
- Japchae; vegetable stir fry with basmati rice *(vegan & gluten free)*

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# BUFFET DINNER

Minimum 30 guests

**\$46.<sup>95</sup> PER GUEST**

## STARTERS

Served with fresh rolls & butter

*select two*

- Chef's selection of soup
- Caesar salad, whole leaf romaine, bacon, herb & garlic croutons, Parmesan, lemon
- Mediterranean fusilli, sun-dried tomatoes, bell peppers, red onion, sweet tomato poppy seed dressing
- Baby greens & spinach topped with cherry tomatoes, cucumber, red onion & assorted dressings
- Potato Dijon with red & green onion, bell peppers, fresh herbs & Dijon mayo

*Add additional starter selection at a surcharge of \$5.00 per starter, per guest.*

## DESSERT

Served with freshly brewed coffee & a selection of teas

*select one*

- Assorted cookies & squares
- New York style cheesecake with assorted coulis & fresh seasonal berries
- Layered chocolate mousse cake topped with chocolate & caramel sauce
- Assorted mini desserts; crème brûlée, marinated fruit salad, tiramisu, chocolate mousse, sugar tarts
- Fruit salad

*Add additional dessert selection at a surcharge of \$5.00 per starter, per guest.*

## MAINS

*select two*

- Cajun spice roasted chicken, citrus & garlic marinade
- Meat lasagna with house-made meat sauce, cottage & mozzarella cheese
- AAA Alberta roast beef with mushroom marsala au jus
- Mild curry stir-fry with seasonal vegetables, served on a bed of rice (*vegetarian & gluten free*)
- Fresh Atlantic salmon with white wine & dill sauce

*Add additional main course selection at a surcharge of \$7.00 per main, per guest.*

## 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 & herbs
- Herb & garlic mashed potatoes
- Lemon bay rice pilaf



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## CHILDREN'S MENU

\$19<sup>95</sup> PER CHILD

*Available to children between the ages of 2 and 10 years old.*

*All meals are served with fruit juice or a soft drink.*

### APPETIZER

- Assorted seasonal vegetables served with ranch dipping sauce

### MAIN

*select one*

- Breaded chicken fingers & fries
- Margherita pizza
- Penne noodles, red sauce, Parmesan cheese

### DESSERT

*select one*

- Vanilla ice cream with assorted coulis
- Sliced fresh fruit

*A limited quantity of highchairs & booster seats are available upon request, ask your Event Manager for details.*



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## RECEPTION ITEMS

### CANAPÈS

Minimum 3 dozen of each selection

#### **SATAYS** (choice of) **\$26<sup>95</sup> PER DOZEN**

- Chili-lime beef
- Curried chicken

#### **ROLLS** (choice of) **\$25<sup>95</sup> PER DOZEN**

- Vegetable with plum sauce
- Pizza roll
- Chicken tikka with garlic aioli

#### **SLIDERS** (choice of) **\$27<sup>95</sup> PER DOZEN**

- Beef slider with chipotle & jalapeño havarti
- Philly cheese steak sliders

#### **TEMPURA PRAWNS & CHILI SAUCE** **\$26<sup>95</sup> PER DOZEN**

#### **VEGETABLE SAMOSAS WITH GARLIC AIOLI** **\$25<sup>95</sup> PER DOZEN**

#### **PHYLLO TRIANGLES WITH GARLIC AIOLI** **\$26<sup>95</sup> PER DOZEN**

#### **STRAWBERRY & GRAPE BRIE BITES** **\$26<sup>95</sup> PER DOZEN**

#### **BRUSCHETTA** **\$25<sup>95</sup> PER DOZEN**

- Traditional
- Eggplant

### PLATTERS

Serves 20 guests

#### **IMPORTED & CANADIAN CHEESES** **\$170<sup>95</sup> PER PLATTER**

- Brie, blue, Gouda, cheddar & Swiss cheese, dried fruits, nuts, grapes, assorted crackers & baguette

#### **NORWEIGAN SMOKED SALMON** **\$155<sup>95</sup> PER PLATTER**

- Tomatoes, capers, red onion, garlic, lemon, fine herbs, XV olive oil, French baguette

#### **PRAWNS ON ICE** **\$145<sup>95</sup> PER PLATTER**

- Tiger prawns, cocktail sauce & lemon

#### **ANTIPASTO** **\$130<sup>95</sup> PER PLATTER**

- Assorted cured meats & cold cuts, balsamic marinated grilled vegetables, bocconcini cheese, olives, spicy eggplant, assorted breads

#### **MINI-SANDWICHES** **\$125<sup>95</sup> PER PLATTER**

- An assortment of meat, vegetable & salad sandwiches served on white, whole grain, rolls & wraps

#### **VEGGIES & DIP** **\$110<sup>95</sup> PER PLATTER**

- Celery, baby carrots, broccoli, cauliflower, bell peppers, English cucumber & cherry tomatoes

#### **CHIP & DIP TRIO** **\$100<sup>95</sup> PER PLATTER**

- Pita triangles & corn tortillas, fresh salsa, black bean & cheddar dip, garlic & lemon hummus

#### **SLICED FRESH FRUIT** **\$110<sup>95</sup> PER PLATTER**

- Assorted melons, pineapple & seasonal berries

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## RECEPTION ITEMS

### STATIONS

Minimum 30 guests

#### **ANTIPASTO STATION** **\$10<sup>95</sup> PER GUEST**

- Grilled & marinated vegetables, prosciutto & assorted artisan cold cuts, bocconcini, olives, spicy eggplant with a variety of baked breads

#### **SEAFOOD STATION** **\$18<sup>95</sup> PER GUEST**

- California rolls, negiri & maki sushi served with pickled ginger, wasabi & soy sauce
- Norwegian smoked salmon
- Prawns on ice
- Shrimp satays

#### **PASTA STATION** **\$14<sup>95</sup> PER GUEST**

- Penne, cheese stuffed tortellini & fusilli noodles
- Italian sausage, wild mushrooms, sun-dried tomatoes
- Fire roasted tomato with basil, rosé & creamy Alfredo sauce

#### **DEEP DISH PIZZA** **\$114<sup>95</sup> PER PIZZA**

- Meat & vegetable toppings with house-made tomato sauce & focaccia style crust (*serves 15*)

#### **GRILLED CHEESE & FRIES** **\$7<sup>95</sup> PER GUEST**

#### **MINI SLIDER STATION** **\$14<sup>95</sup> PER GUEST**

- Smoked meat on rye bread, mustard & dill pickles
- Philly cheese steak on a kaiser
- The Marshes signature Buffalo chicken on a ciabatta bun
- Prime rib, Ironstone's mango BBQ sauce, jalapeño havarti cheese, chipotle mayo on a kaiser

#### **CARVING STATION** **\$16<sup>95</sup> PER GUEST**

- Roast beef sirloin served with au jus & assorted baked breads with horseradish & Dijon

#### **SWEET TABLE** **\$11<sup>95</sup> PER GUEST**

- Gourmet cookies
- Miniature squares
- Fresh fruit
- Layered chocolate mousse cake
- Vanilla crème brûlée
- Tiramisu
- Chocolate mousse
- Sugar tarts
- Marinated fruit salad

#### **PIEROGI STATION** **\$9<sup>95</sup> PER GUEST**

- Meat & cheese pierogi served with bacon, sautéed onions, green onion & sour cream

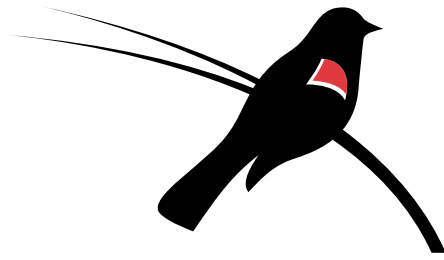
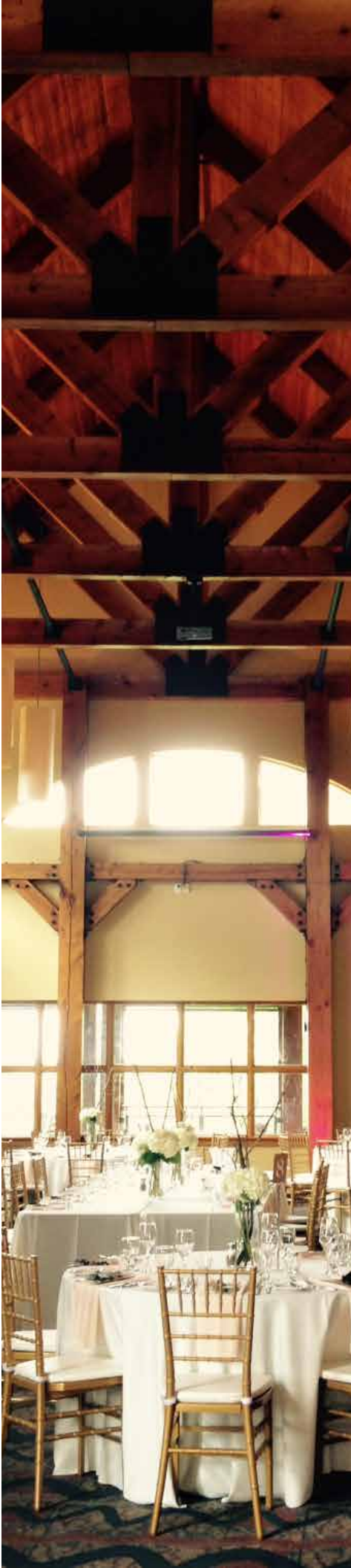
#### **POUTINE STATION** **\$9<sup>95</sup> PER GUEST**

- Marshes fries, cheese curds & gravy



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320 Terry Fox Drive | Ottawa, ON | K2K 3L1 | [www.themarshesgolfclub.com](http://www.themarshesgolfclub.com)



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Prices are valid until March 2021