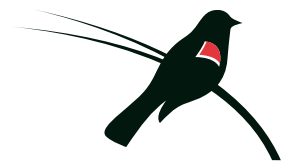
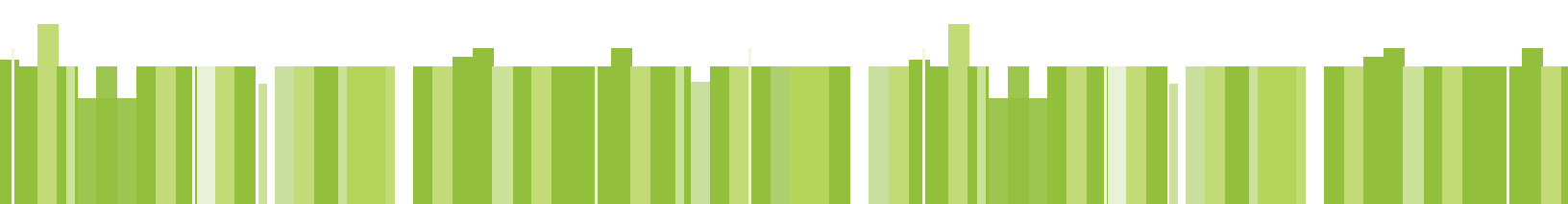




# THE MARSHES GOLF TOURNAMENT MENU



THE MARSHES  
GOLF CLUB • OTTAWA





# 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  
**613.271.3582** or **[events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)**





## BOXED LUNCH

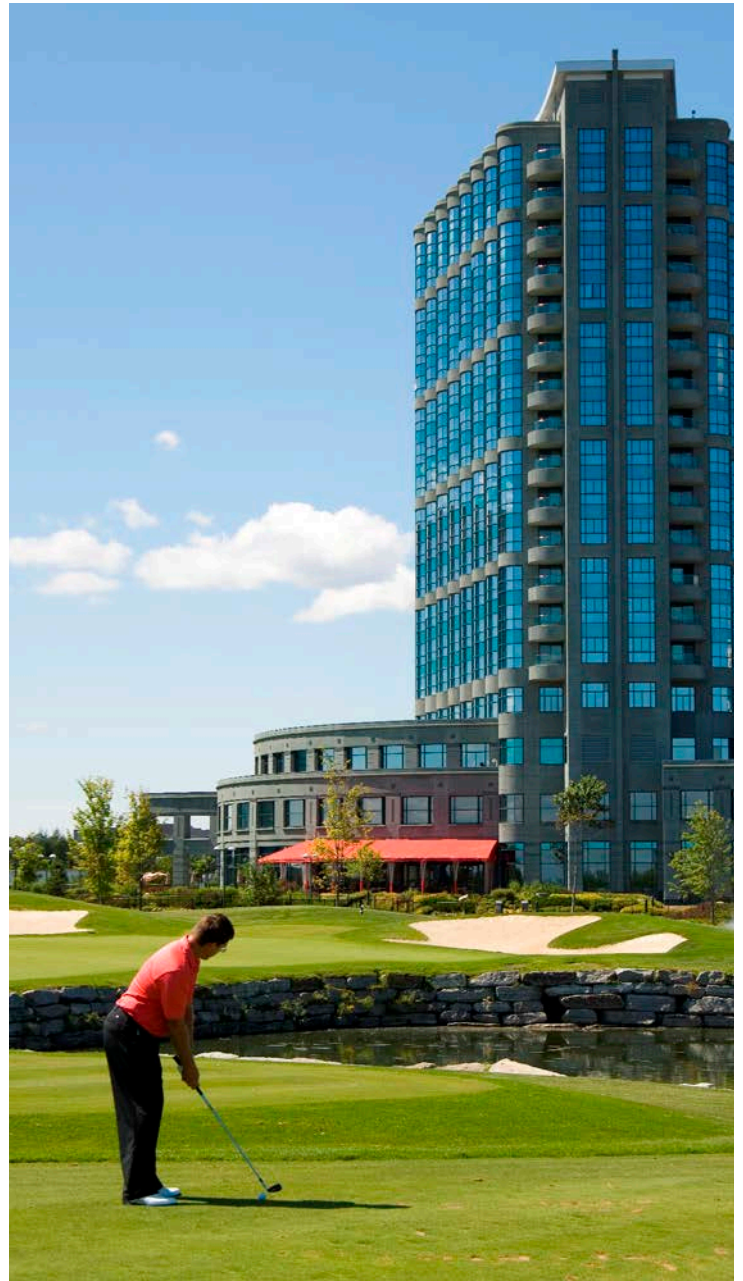
**\$18.<sup>95</sup> PER GUEST**  
(minimum 24 guests)

Boxed lunches include a bag of chips, granola bar & bottled water.  
Add assorted whole fruit - \$1.<sup>25</sup> per person.

### CHOICE OF SANDWICH

*selection available with preconfirmed numbers  
minimum 48 hours*

- Italian  
(deli sliced ham, turkey, genoa salami, capicola, provolone, arugula)
- Vegan wrap  
(balsamic portobello mushroom, asparagus, grilled red onion, spinach and smoked hummus)
- Turkey  
(smoked turkey, swiss cheese, tomato, pickles, chipotle mayo)
- Roast Beef  
(cajun spice rubbed roast beef, sharp cheddar, calabrese bun)



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Prices are subject to tax and gratuities. Valid until December 31, 2022.



## MARSHES GRAB & GO BBQ

**\$21.<sup>95</sup> PER GUEST**  
(minimum 24 guests)

### APPETIZER

- Field lettuces with assorted garnishes & house vinaigrette



### MAIN COURSE

selection available with preconfirmed numbers  
minimum 48 hours

- Alberta AAA sirloin hamburgers
- Artisan bun
- Garnishes on burger diced onion, dill pickle, lettuce & cheddar
- Packaged mustard, ketchup, mayonnaise & relish
- Bagged potato chips

### VEGETARIAN OPTION

- Black bean burger, avocado, pickled red onion, tomato, arugula on Ace Bakery bun

### SWEETS

- Wrapped large cookie
- Bottled water or soft drink



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## PLATED DINNER

### APPETIZER

Select a soup or a salad. Upgrading to a four course service (soup and salad) is available at a surcharge of \$6 per guest.

#### SOUPS

select one

- Mushroom purée with roasted garlic & scallions
- Roasted root vegetables
- Butternut squash toasted pumpkin seeds
- Roasted red pepper and tomato, crème fraîche and chive

#### SALADS

select one

- Brookstreet salad greens, shaved fennel & toasted almond, Mrs. McGarrigle's creamy champagne mustard dressing
- Brookstreet salad greens, chick pea, acidulated carrot, black olive dust, blood orange dressing
- Tossed reds & greens, crisp root vegetables, black cherry & Dijon emulsion
- Tender greens, buttermilk basil dressing, crumbled goat feta, olive oil drenched sea salt & cracked pepper crostini

### MAIN COURSE

- Pan crisped chicken supreme, seasonal vegetables, buttermilk whipped yellow flesh potato, red wine jus  
**\$48<sup>00</sup> PER GUEST**
- Pan seared salmon, dill crushed new potatoes, seasonal vegetables, sauce Bercy  
**\$52<sup>00</sup> PER GUEST**
- Herb crusted Angus strip loin, dauphinoise potato, seasonal vegetables, red wine demi-glace  
**\$52<sup>00</sup> PER GUEST**
- Cracked black pepper & garlic crusted roast rib eye of beef, sour cream whipped potatoes, Yorkshire pudding, seasonal vegetables, bordelaise sauce  
**\$58<sup>00</sup> PER GUEST**
- Dou of Black Angus dry aged strip loin & pan seared chicken supreme with dauphinoise potato, seasonal vegetables, merlot sauce  
**\$60<sup>00</sup> PER GUEST**



### SWEETS

select one

- Tiramisu
- Vanilla bean crème brûlée, fresh seasonal berries
- Milk, dark & white chocolate trinity cake with macerated cherry rain
- Freshly brewed Starbucks coffee & selection of teas

#### VEGAN/GLUTEN FREE OPTIONS

- Marinated grilled Portobello mushroom, braised shallot & garden ratatouille
- Gnocchi with dried black olive, basil, roast red pepper & D.O.P. olive oil with white wine splash

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# TOURNAMENT BOOKINGS & INQUIRIES

**613.271.3582**

or by email at [events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)

(Prices are valid until December 31, 2022)

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



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