





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

\$11.95 per person (minimum 10 guests)

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

SUNRISE BREAKFAST

\$16.95 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, assorted preserves & butter
- Carafes of orange & apple juice
- Freshly brewed coffee & a selection of teas

EXECUTIVE BREAKFAST

\$19.95 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, assorted preserves & butter
- Carafes of orange & apple juice
- Freshly brewed coffee & a selection of teas



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BOXED LUNCH

\$16.95 PER GUEST

(minimum 25 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 & grainy Dijon mayonnaise.

CHOICE OF BREAD

select one

- Soft Vienna roll
- Whole wheat tortilla
- Flour tortilla

ADD ASSORTED WHOLE FRUIT- \$1.25 PER PERSON



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MARSHES SIGNATURE BBQ

\$21.95 PER GUEST

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

DESSERTS

- · Sliced fresh fruit
- Assorted cookies & squares

GRAB & GOLF BBQ

\$16.95 PER GUEST

(minimum 24 guests)

SNACK

one of each per guest

- Assorted chips
- Cookies

MAIN

choice of one per guest

- Top sirloin hamburger
- Sausage

DRINK

choice of one per guest

- Bottled water
- Assorted soft drinks

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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 service.

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.

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

All selections required 3 weeks prior.

APPETIZER

select one

SOUPS

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

SALADS

- Marshes garden salad; mixed baby greens, cucumber, red onion, cherry tomatoes, carrots, root vegetable chips with sweet tomato poppy seed dressing
- Roma tomato & sliced bocconcini cheese, mixed baby greens, balsamic reduction
- Baby greens, goat cheese, cucumber, caramelized walnuts, dried cranberries & mandarin oranges with balsamic dressing
- Caesar salad; whole leaf romaine, maple smoked bacon, Parmesan crouton twist & lemon

ENHANCE YOUR MEAL

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

select one

Orange citrus • Cranberry lime • Pineapple mango

MAIN COURSE

• The Marshes signature chicken, stuffed with roasted red peppers, goat cheese, fine herbs & red wine demi

 $$46^{95}$ per guest

 Spinach & goat cheese stuffed chicken Florentine with red wine demi

 $$46^{95}$ per guest

• Pan seared chicken supreme with wild mushroom Dijon cream sauce

 $$44^{95}$ per guest

• Fire-grilled Atlantic salmon with citrus pineapple salsa

 $$44^{95}$ per guest

• Chili & lime seared Atlantic salmon, maple syrup, soya sauce

 $$44^{95}$ PER GUEST

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

\$56⁹⁵ PER GUEST

• 10oz AAA ribeye steak with Dijon & horseradish demi

 $$50^{95}$ PER GUEST

• 8oz AAA striploin steak & red wine demi

 $$48^{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 & herbs
- Herb & garlic mashed potatoes
- · Lemon bay rice pilaf

VEGETARIAN MAIN COURSE OPTIONS

We pride ourselves in providing distinctly unique offerings to those guests in your group that require a vegetarian option.

One selection per event:

- Fennel & spinach gnocchi, rosé sauce with fresh Parmesan
 \$41⁹⁵ PER GUEST
- Japchae; vegetable stir fry with basmati rice (dairy & gluten free & vegan)

 $$41^{95}$ PER GUEST

 Vegetable curry stir-fry (mild), seasonal vegetables served on a bed of rice (gluten free)

 $$41^{95}$ per guest

DESSERT

select one

- White chocolate pyramid with vanilla sponge cake,
 white chocolate Bavarian cream, center of dark chocolate
 sauce & white chocolate ganache
- Chocolate pyramid with chocolate sponge cake,
 black chocolate Bavarian cream, center of white chocolate
 sauce & dark 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
- Fresh fruit salad marinated in Grand Marnier & citrus zest
- New York style cheesecake with assorted coulis
- Layered chocolate mousse cake topped with chocolate & caramel sauce
- The Marshes signature individual apple pie

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BUFFET DINNER

\$42.95 PER GUEST

Prices shown are based on a three course service including two appetizers, two main courses, dessert and coffee/tea service.

A choice of three appetizers, three main courses, and two desserts is available at a surcharge of \$7.00 per guest or a choice of four appetizers, four main courses, and three desserts is available at a surcharge of \$14.00 per guest.

All selections required 3 weeks prior.

YOUR SELECTION OF APPETIZERS

served with dinner rolls and butter

SOUPS

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

SALADS

- Caesar salad; whole leaf romaine, maple smoked bacon, herb & garlic croutons, Parmesan, lemon
- Mediterranean fusilli, sun-dried tomatoes, bell peppers, red onion, sweet tomato poppyseed dressing
- Quinoa & chickpea with bell peppers, red onion, fresh herbs & citrus vinaigrette
- 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

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

YOUR SELECTION OF MAIN COURSES

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

YOUR SELECTION OF DESSERTS

Served with a freshly brewed coffee & tea station

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

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RECEPTION ITEMS

STATIONS

Minimum 30 guests

ANTIPASTO STATION

 $$10^{95}$ per guest

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

SEAFOOD STATION

\$18⁹⁵ PER GUEST

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

PASTA STATION

\$14⁹⁵ PER GUEST

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

CARVING STATION

\$16⁹⁵ PER GUEST

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

MINI SLIDER STATION

\$14⁹⁵ 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

SNACK BAR

\$695 PER GUEST

• Pretzels, assorted potato chips, Cajun mix & party mix

SWEET TABLE

\$11⁹⁵ PER GUEST

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



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RECEPTION ITEMS

CANAPÈS

Minimum 3 dozen of each selection

SATAYS (choice of)	\$25 ⁹⁵	PER DOZEN
Chili-lime beef		
Curried chicken		
ROLLS (choice of)	\$24 ⁹⁵	PER DOZEN
Vegetable with plum sauce		
• Pizza roll		
Chicken tikka with garlic aioli		
SLIDERS (choice of)	\$27 ⁹⁵	PER DOZEN
• Beef slider with chipotle & jalapeño havar	ti	
Philly cheese steak sliders		
TEMPURA PRAWNS & CHILI SAUCE	\$25 ⁹⁵	PER DOZEN
VEGETABLE SAMOSAS WITH GARLIC AIOLI	\$24 ⁹⁵	PER DOZEN
PHYLLO TRIANGLES WITH GARLIC AIOLI	\$25 ⁹⁵	PER DOZEN
STRAWBERRY & GRAPE BRIE BITES	\$25 ⁹⁵	PER DOZEN
	-	
BRUSCHETTA	\$24 ⁹⁵	PER DOZEN

- Traditional
- Eggplant

PLATTERS

Serves 20 guests

\$170⁹⁵ PER PLATTER **IMPORTED & CANADIAN CHEESE**

• Assortment of Brie, blue, Gouda, cheddar & Swiss cheese, dried fruits, nuts, grapes, assorted crackers & baquette

NORWEGIAN SMOKED SALMON \$155⁹⁵ PER PLATTER

• Tomatoes, capers, red onion, garlic, lemon, fine herbs, XV olive oil, French baquette

\$145⁹⁵ PER PLATTER **PRAWNS ON ICE**

• Tiger prawns, cocktail sauce & lemon

\$130⁹⁵ PER PLATTER **ANTIPASTO**

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

\$125⁹⁵ PER PLATTER MINI-SANDWICHES

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

$$110^{95}$ PER PLATTER **VEGGIES & DIP**

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

$$100^{95}$ Per Platter **CHIP & DIP TRIO**

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

\$110⁹⁵ PER PLATTER SLICED FRESH FRUIT

• Assorted melons, pineapple & seasonal berries

\$115⁹⁵ PER PLATTER **ASSORTED COOKIES & SQUARES**

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TOURNAMENT BOOKINGS & INQUIRIES

613.271.3530

or by email at info@marshesgolfclub.com

(Prices are valid until December 2019)

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



