

Trafalgar Golf and Country Club

Special Event menu

Our Mission

Thank you for considering Trafalgar Golf and Country Club for your catering needs. Whether it is for business, a wedding, anniversary or simply a family gathering, Trafalgar Golf and Country Club strives to make your event an unforgettable one from start to finish. The Food and Beverage team will take care of all your needs from room set up to customizing menus.

Menu Selection

In order to ensure that your selections are available, please communicate your menu to the Food & Beverage department at least two weeks prior to event.

We do offer alternative meals for special dietary constraints.

Prices subject to change without prior notice.

Taxes & Gratuities

All food & Beverage prices quoted are subject to 15% gratuities plus 13% HST for food and beverages.

Guarantee

A guaranteed number of attendees for your event is required one week prior to event.

If attendance is less than the guaranteed number, the club will charge for the guaranteed number. If more than the guaranteed number of guests is served the club will charge for the number served.

Billing/credit arrangement

All functions must be paid in full three days prior to event by credit card, certified cheque, debit or cash.

A deposit is required to hold the space upon signing the event contract.

Cancellation option

Cancellations must be made in writing to the Trafalgar Golf and Country Club thirty days prior to event.

The deposit is non refundable.

Meeting Room

The Trafalgar Golf and Country Club will provide the event with linens & chilled water.

Any audio –visual needs will need to be communicated at time of booking. There may be an additional charge for audio-visual equipment that needs to be out sourced.

There is a \$ 200 room charge for set up of room if no food & beverage is ordered through the food & beverage department prior to event. If food & beverage is on contract room charges are waved.

All Buffets require a minimum of 30 guests

Breakfast Choices

Trafalgar Canadian Breakfast Buffet

Chilled Fruit Juices
Fresh baked breakfast pastries with creameries & preserves
Smoked bacon
Farmers sausage
Scrambled eggs
Home fries
Seasonal fresh sliced fruit
Coffee & tea

\$14.50 per person

Add make to order omelet station to sub scrambled eggs add \$ 5.00 per person

Trafalgar Continental Breakfast

Chilled Fruit Juices
Fresh Baked breakfast pastries with creameries & preserves
Seasonal fresh sliced fruit
Coffee & tea

\$10.50 per person

Breakouts and Snacks

Fresh Fruit Skewers with Yogurt Dip Granola Bars \$5.45pp
Club's Jumbo Home Baked Cookies \$1.25 each
Assorted Squares \$1.50 each
Mini French Pastries \$3.95pp
Fresh Sliced Seasonal Fruit Platters \$4.25pp
Seasonal Whole Fruit \$1.95pp
Individual Yogurts \$2.50pp
Chocolate or Granola Bars \$2.50pp
Bowl of Deluxe Mixed Nuts \$3.50 pp

Beverages

Freshly Brewed Coffee – Individual \$1.95pp
Selection of Herbal Teas – Individual \$1.95pp
Bottled Juices – Orange, Grapefruit, Cranberry, Apple – Individual \$2.50pp
32 oz Jugs (pop or juice) - \$5.00
Assorted Canned Soft Drinks – Individual \$1.95

Selection of Mixed Salads

Salad choices to go with your buffet selection where indicated:

House salad with two dressings, Caesar salad, Greek salad, curried farfalle pasta salad, Mediterranean pasta salad, Asian broccoli salad, creamy coleslaw, tomato and cucumber salad.

Substitute Signature Salad for \$2 extra per person

Pear and walnut salad

Baby spinach and radicchio tossed in our walnut vinaigrette, topped with stilton cheese, candied walnuts and red wine poached Anjou pear.

Or

Apple and Tarragon Salad

Spring mix tossed in our creamy tarragon dressing, garnished with fresh gala apples, sundried cranberries, toasted almonds and goat cheese.

Or

Tomato and Bocconcini Salad

Garden ripe Roma tomatoes sliced and layered with bocconcini cheese, topped with fresh basil and drizzled with balsamic reduction.

Substitute Signature Dessert for \$4 extra per person

Caramelized Cinnamon and Banana Butter Tart with rum raisin crème anglaise

Or

Grand Marnier Cream Brulee with fresh summer berries

Or

Mint chocolate mousse

Lunch Choices

Trafalgar Soup and Sandwich Buffet

Soup of the day

Tossed salad with assorted dressings

*Assorted Sandwiches on bakery fresh breads and wraps
(egg salad, tuna salad, ham & cheese, turkey & roast beef)*

Crudités & dip

*Assortment of Cookies & Squares
Coffee & tea*

\$18 per person

Trafalgar Hot Italian Lunch Buffet

Bakery fresh bread & creameries

*Antipasto platter *
(Assorted olives, marinated artichokes, grilled vegetables & figs)*

Two mixed Salads

Choice of one

*Chicken Breast Parmesan
Meat Lasagna
Cannelloni
Veal Parmesan*

Choice of one

Roasted Potato, Basmati Rice, linguini alfredo or Penne a la Vodka

Fresh seasonal vegetables

*Assortment of Cookies & Squares
Coffee & tea*

\$25 per person

Upgrade your antipasto platter to also include bocconcini, prosciutto & salami add \$ 2.00 per person

Trafalgar Plated Lunches

Bakery fresh bread & creameries

Choice of one

House Salad with fig balsamic vinaigrette

Or

Caesar salad with crisp romaine hearts, smoked bacon, croutons, asiago cheese & chefs own Caesar dressing

Entrée

Choice of one

Stuffed Chicken Supreme

Bone in 8oz chicken breast with sundried tomato and herbed goat cheese, topped with a fire roasted red pepper pan jus.

\$25 per person

*

Trafalgar Farfalle

Smoked chicken sautéed with roasted garlic and onions, wild mushrooms, sundried tomatoes and rosemary cream sauce on farfalle noodles.

\$20 per person

*

Grilled Atlantic Salmon

7oz Atlantic salmon filet, topped with a three mustard glaze and curled scallions.

\$26 per person

*

Grilled Bone in Pork Chop

Grilled bone in pork chop, marinated in fresh rosemary thyme and garlic and stuffed with bacon, leek and wild mushrooms. Topped with a port demi glaze.

\$25 per person

Other entrees available, see chef for details

All entrees come with seasonal fresh vegetable & potato or rice

Dessert

Choice of one

NY cheesecake with berry coulis

*

Chocolate mousse cake

*

Fresh Sorbet

Coffee & tea

Traditional Afternoon Tea

A wonderful lunch for groups of 4-80 people

Scones

With Clotted Cream and Fresh Jam

Petit Fours and Chocolate Covered Strawberries

Please choose 4 of the following Tea Sandwiches

*Cucumber and watercress
Brie, walnut and watercress
Egg salad with fresh tarragon
Anjou pear and blue cheese
Black olive tapenade and roasted red peppers
Sundried tomato spread and goat cheese
Pesto chicken and parmesan
Prosciutto and roasted red peppers
Roast beef and cheddar
Salmon with chive spread
Turkey and cranberry
Ham and grainy mustard aioli*

Available Teas

*Orange Pekoe Tea
English Breakfast Tea
Green Tea
Lemon Tea
Chai Tea
Chamomile Tea*

Served in bone china teacups and saucers, antique tea pots and traditional serving dishes.

\$16.95 per person

Dinner Choices

Trafalgar Dinner Buffet

Bakery fresh bread & creameries

Three mixed salads

Choice of two Meats

Roasted top sirloin of beef in red wine demi glaze

Chicken Breast Florentine

Fresh Atlantic Salmon in dill cream sauce

Pork Loin stuffed with bacon, wild mushroom and leeks

Country Ham with a pineapple, clove and brown sugar glaze

*

AAA Canadian Prime Rib Au Jus

Add: \$13 per person

Angus Beef tenderloin with wild mushroom Madagascar peppercorn demi glaze

Add: \$14 per person

Add a carvery to your buffet with a working chef

Add: \$100

Choice of one starch

Yukon Gold mashed potatoes, roasted garlic smashed redskin potatoes, Roasted potatoes, pave potatoes, Basmati rice, or Rice pilaf

*

Seasonal vegetables

*

Choice of pasta

Penne a la Vodka or Linguini Alfredo

*

Desserts

Assorted Cakes, Flans, Tarts, and Squares

Coffee & tea

\$ 35 per person

Trafalgar Plated Dinner

Bakery fresh bread & creameries

Choice of one salad

Pear and walnut salad

Baby spinach and radicchio tossed in our walnut vinaigrette, topped with stilton cheese, candied walnuts and red wine poached Anjou pear.

Or

Apple and Tarragon Salad

Spring mix tossed in our creamy tarragon dressing, garnished with fresh gala apples, sundried cranberries, toasted almonds and goat cheese.

Or

Tomato and Bocconcini Salad

Garden ripe Roma tomatoes sliced and layered with bocconcini cheese, topped with fresh basil and drizzled with balsamic reduction.

Entrée - Choice of one

AAA Angus House Smoked Beef Striploin grilled medium & topped with stilton crumble

\$36 per person

AAA10 OZ Roasted Prime Rib au jus served with Yorkshire pudding

\$44 per person

AAA6 OZ Bacon Wrapped Filet Mignon, topped with peppercorn demi glaze

\$47 per person

Ricotta and Herb stuffed Chicken Supreme

\$33 per person

Grilled Atlantic Salmon filet with three mustard glaze

\$31 per person

Bacon, wild mushroom and leek stuffed bone in Pork Chop

\$34 per person

Seasonal Vegetable

Choice of one

Yukon Gold mashed potatoes, roasted garlic smashed redskin potatoes, Roasted potatoes, pave potatoes, Basmati rice, or Rice pilaf.

Desserts – Choice of one

NY cheesecake with berry coulis

Chocolate mousse cake

Fresh Sorbet

Titamisu Torte

Coffee or tea

Trafalgar Dinner BBQ

Bakery fresh bread & creameries

*

Two mixed salads

*

Choice of two

AAA 8 OZ Angus Sirloin New York Cut Steak

Breast of chicken with BBQ Sauce

Tiger Shrimp skewer

Chicken Soulvaki

*

Baked potato with chives and sour cream

Corn on the cob

*

Dessert

Fresh Sorbet

Choice of

Mango

Lemon

Coffee & tea

\$ 31 per person

Chicken and Ribs Southern BBQ

Homemade cornbread & creameries

*

Two mixed salads

*

BBQ smoked Pork ribs

BBQ smoked chicken

Both smothered in our home made sweet and spicy barbeque sauce

Our ribs and chicken are dry rubbed and smoked in house (ribs for 8hours, chickens for 5hours)

*

Corn on the cob

Roasted potato

*

Dessert

Fresh fruit platter

Coffee & tea

\$ 33 per person

Trafalgar BBQ Lunch

Tossed Salad with assorted dressings

Or

Caesar Salad

*

Fresh Kaiser & Sausage buns

Sliced tomato, red onion, dill pickle, shredded lettuce, hot peppers

Condiments

*

Choice of two

6 oz Hamburger

Hot Italian Sausage

*

Dessert

Fresh fruit platter

Or

Mini individual ice cream

Coffee & Tea

\$19 per person

Selection of Mixed Salads

Salad choices to go with your buffet selection where indicated:

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Substitute Signature Salad for \$2 extra per person

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Or

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Or

Tomato and Bocconcini Salad

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Or

Mint chocolate mousse

Reception & Cocktail

English Cocktail Sandwich tray

Selection of Black forest ham, smoked turkey breast, eggs salad, tuna salad & salmon salad on sandwich bread all garnished with cherry tomato, olives & dill pickles.

Small Tray serves 15-20 guests \$ 110

Medium tray serves 25-30 Guests \$150

Large tray serves 35-40 guests \$ 190

*

Crudités & dip tray

Assortment of fresh seasonal crunchy vegetables

Small Tray serves 25-30 guests \$ 75

Medium tray serves 35-40 guests \$ 95

Large tray serves 45-50 guests \$ 115

*

International & domestic Cheese tray

All cheese trays come with crackers grapes &, strawberries

Small Tray serves 20-30 guests \$135

Medium Tray 40-50 guests \$170

Large Tray 60-70 guests \$225

*

Fresh Sliced Fruit tray

Fresh Fruit in season

Small Tray serves 15-20 guests \$80

Medium Tray serves 25-30 guests \$100

Large Tray serves 35-40 guests \$130

Add Chocolate fountain to your fruit tray \$60

*

Chocolate dipped strawberries \$2 each

Home Baked Cookies \$1.25 each

Tray of 60 assorted squares \$99.00

Trafalgar baked wheel of Brie

Served with olive oil crostini, roasted garlic buds and blackberry coulis

\$95

Jumbo Shrimp Pyramid

Jumbo Shrimp Pyramid with cocktail sauce (Approx 80 pieces)

\$250

Hot & Cold Hors D'oeuvres

Hot Selection

Mini Beef wellingtons
Mushroom truffle tulip
Mediterranean veg tulip
Brie and raspberry en croute
Hand rolled spring rolls (chicken, shrimp, beef or vegetable)
Coconut Shrimp
Butter pecan shrimp
Curried Chicken Satays
Soy Glazed Beef Satays
Spanakopita
Mini Kobe burgers
Mini brie and apple grilled cheese
Mini pulled pork slider
Assorted mini quiche
Mini chicken pot pie
Mini shepherd's pie
Mushroom tart
Artichoke and olive tart
Truffle mac & cheese fritter
\$29 per dozen

Cold Selection

Assortment of fresh canapés
Heirloom tomato bruschetta
Smoked Oysters with herbed cream cheese (market price)
Smoked salmon pinwheels with dill and ginger cream cheese
California Rolls
Mushroom Ragout on olive oil crostini
Prosciutto Wrapped Cantaloupe

\$ 29 per Dozen