

At Lionhead

Corporate Special Events 2009



Lionhead Royal Ontario Royal Niagara Century Pines Carlisle Streetsville Glen
8525 Mississauga Road Brampton Ontario L6Y0C1 905 455 8400

From Our Chef

It is my privilege to extend an outstanding dining experience, with menus which are distinct in both selection and pricing. I am committed to using only ingredients which are of the finest quality.

Each selection is meticulously prepared in order to provide you, the customer, with a culinary delight.

Every dish receives personal attention, from start to finish, and you can be confident that the presentation is as significant as the taste.

If creating a customized dining masterpiece is something you are considering, we would also be pleased to prepare a menu specially suited to your taste and plans. Nothing is unattainable at Lionhead.

Grant Carson
Executive Chef



MENU

Our Catering experts will work closely with you in choosing your menu selection. Lionhead does allow food and/or beverages to be brought onsite during an event, however it does have to be approved by our General Manager and Executive Chef and a corkage fee will apply. A liability form will must be signed by Facilitator that releases Kaneff Corporation from any health and/or legal accountabilities. Banquet prices are subject to change without notice, and special menus may be arranged and will be priced accordingly.

GUARANTEED NUMBER

Lionhead Golf & Country Club must be notified of the guaranteed attendance at least 72 hours prior to the function date. The guaranteed number must be within 15% of the original agreement.

Lionhead prepares all banquet meals based on the guaranteed number. We will not be responsible for providing the agreed menu and seating for a number which exceeds the guarantee. In the event that the attendance is less than the guarantee the client will pay for the guaranteed number. Due to health concerns, this client is not allowed to take extra food off premises.

ROOM RENTAL

A room rental fee is additional.



SAMPLING ALCOHOL

(Lionhead adheres strictly to all LCBO regulations)

In order for an event to bring in beverages to sample at Lionhead, the sample must be a product that Lionhead carries and is purchased from the licensee at a full menu price. The portion that the manufacturer purchases can only be one half the size of servings listed on the menu, or if less, the price is reduced no more than one half the menu price for the full serving. The licensee or its staff must serve the sample to the patron, who is responsible to ensure that the customer is of legal drinking age and is not served to a point of intoxication. For more information on this or any other LCBO regulations please refer to www.lcbo.com.

CLUBHOUSE

Lionhead Golf & Country Club must be advised of all entertainment being provided by the customer for functions. Also, please advise us as to the delivery time of any equipment, which is being used at your function. A charge will be added to all functions having a dance with their event. This charge represents the SOCAN fee, which is now being levied by SOCAN.

DEPOSITS

Your deposit is due no later than seven (7) days after tentatively booking the room(s). In the event of a cancellation the deposit is non-refundable. If deposit has not been received by the due date, Lionhead has the right to release the space.

WEDDING & SOCIAL FUNCTION POLICIES

Clients are provided with an estimate of their expenditure one month prior to the function. Lionhead Golf & Country Club must receive payment of this amount one week prior to the function, either by cash or certified cheque. An itemized invoice will be forwarded following the event.



BREAKFAST

Continental

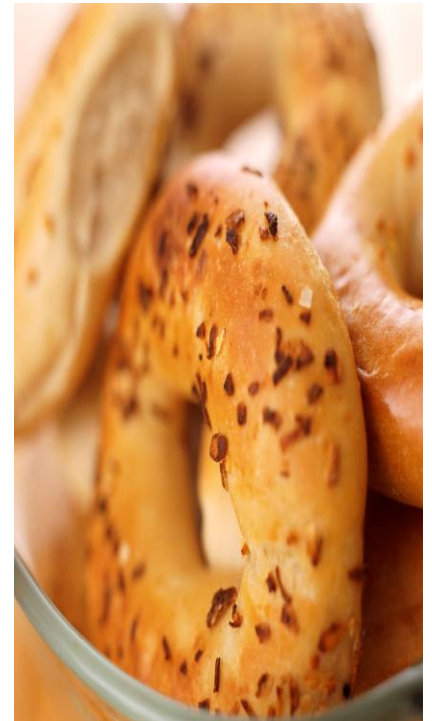
Chilled Apple, Grapefruit,
Orange and Cranberry Juices
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and
Fresh Dairy Butter
Freshly Brewed Coffee
Selection of Teas

Health Breakfast

Chilled Apple, Grapefruit,
Orange and Cranberry Juices
Seasonal Fruit Segments accompanied by
Natural Yogurt, Dried Fruit and Nut Muesli
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and
Fresh Dairy Butter
Freshly Brewed Coffee
Selection of Teas

Traditional

Chilled Apple, Grapefruit,
Orange and Cranberry Juices
Country Fresh Scrambled Egg Gratin
Maple Smoked Bacon and Sausage Links
Homefried Potatoes
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and
Fresh Dairy Butter
Freshly Brewed Coffee
Selection of Teas
(Minimum 15 people)

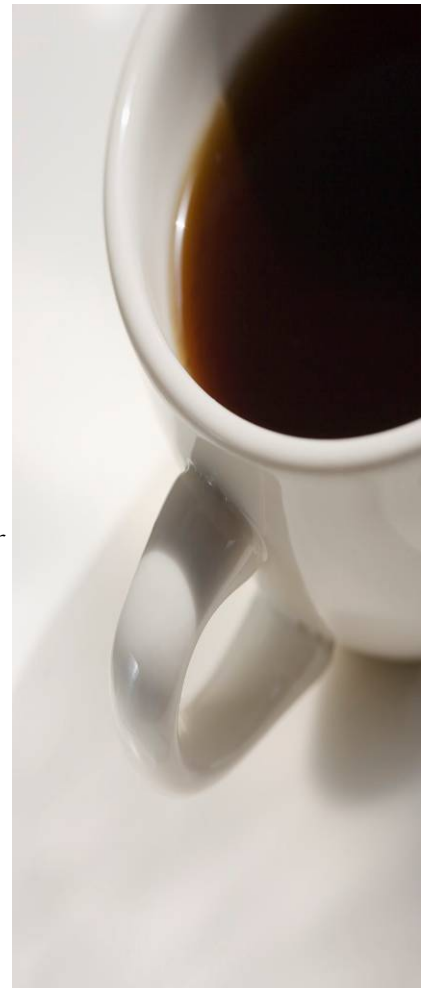


Executive Continental

Freshly Squeezed Orange
And Grapefruit Juices
Fresh Seasonal Fruit Skewers
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and
Fresh Butter
Freshly Brewed Coffee
Selection of Teas

Get Up and Go

Blueberry Scones and Coffee Cake
Served with Fruit Preserves and Fresh Dairy Butter
Freshly Brewed Coffee
Selection of Teas



LUNCH BUFFETS

All Buffets Include:
Freshly Baked Rolls
Loaves with Butter
Selection of Assorted Squares
Freshly Brewed Coffee
and Selection of Teas

Please choose four of the following salads
to accompany your Buffet:

Traditional Caesar
Lionhead Mixed Greens
Five Bean Salad
Potato Salad
Oil & Vinegar Coleslaw
Pasta Salad
Mediterranean Seven Grain Salad

BUILD YOUR OWN BUFFET

Assorted Cold Cuts and Sandwich Fillings
Variety of Hearth Baked Rolls,
Loaves, Croissants and Flavoured Wraps
Imported Mustards
Emmenthal and Cheddar Slices
Shredded Lettuce, Sliced Field Tomatoes
And Kosher Dills
Whole Fresh Fruit
(Minimum 16 people)

Build on Additional Items

Sloppy Joes \$2.95 per person
Chicken Souvlaki \$4.25 per person
Beef Tacos \$3.95 per person
Grilled Vegetable Antipasto \$2.95 per person



FRESH SLICED BRISKET OF BEEF

Assortment of Kaisers and Rye Breads
Imported Mustards and Sliced Emmenthal
Sauerkraut, Kosher Dills and
Banana Pepper Rings
(Minimum 16 people)

TIJUANA CHICKEN

Grilled Breast of Chicken
Smothered with an Apricot Mole Sauce and
Glazed with a Jalapeno Havarti
Served with Mexican Style Rice and
Medley of Seasonal Vegetables

SWEET & SOUR PORK

Crispy Pork Tossed in an Orange Chile and Lime Sauce
Served with Mushroom Fried Rice
And Chinese Vegetables
Substitute Pork with Chicken: Additional \$1.50 per person

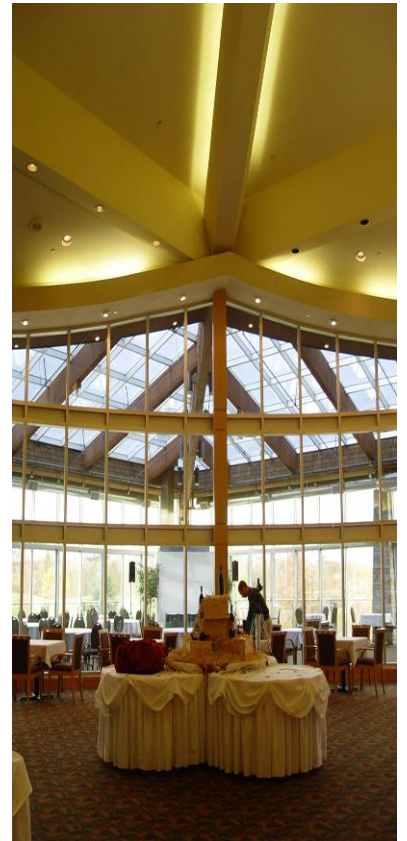
RIGATONI

Fresh Tri Colour Rigatoni
Served with our Signature Smoked Chicken and
Shiitake Mushroom Sausage, Grilled Vegetables
Tossed in a Tomato Basil Sauce

VEAL CUTLETS

Dipped in Egg and Parmesan
Covered with Tomato Sauce and Provolone
Served with Basil and Garlic Noodles
and Jump Fried Zucchini

16 people or less will be plated



Cocktail Reception

Hot Hors D'Oeuvres

Sausage Rolls

Thai Chicken Satay

Beef Tenderloin Satay with Oregano

Spicy Vegetarian Spring Rolls

Honey Garlic Meatballs

Assorted Mini Quiches

Filo Purses with Goat Cheese and Sundried Tomatoes

\$24.95/dozen

Side of Smoked Salmon

Displayed with Traditional Condiments and Rye Melba (40 to 50 slices)

\$165.00

Assorted Sandwich & Flavoured Wraps

Roast Beef, Ham and Cheese, Turkey, Egg Salad, Tuna Salad

(40 pieces) \$47.25

Assorted Cocktail Canapes

Smoked Salmon with Dill

Old Cheddar and Horseradish

Baby Shrimp and Cilantro

Smoked Virginia Ham

Foie Gras

Genoa Salami

Cream Cheese and Caviar

\$25.95/dozen

No Substitutions for above

Crudites and Dips

Garden Fresh Vegetables served with Three Dips

Serves 20 - \$35.00 ~ Serves 40 - \$70.00 ~ Serves 60 - \$100.00

Fresh Sliced Fruit Mirror

Assorted Fresh Fruit

Serves 20 - \$35.00 ~ Serves 40 - \$70.00 ~ Serves 60 - \$100.00

Pyramid or Bowl of Shrimp

100 pieces - \$219.50 ~ 50 pieces - \$109.75



Deluxe Sweet Table

French Pastries
Assorted Cakes and Flans
English Trifle
Croqu'em Bouche
Fresh Sliced Fruit
Freshly Brewed Coffee and
Selection of Teas
\$10.95 per person
**Minimum 50 people*

Assorted Cheeseboard

Selection of Imported and
Domestic Cheeses
Garnished with Grapes and Crackers
Serves 50 people
\$175.00

Assorted Danish/Muffins/Croissants

\$22.95/dozen

Assorted Juices

Grapefruit, Apple, Orange,
\$15 per pitcher

Assorted French Pastries

\$30.95/dozen

Assorted Bite Size Cookies

\$6.50/dozen

Soft Drinks

\$2.70 each

Freshly Brewed Coffee/Selection of Teas

\$1.93/cup



Soup & Salad

Classic Minestrone

Cream of Fire Roasted Plum Tomato

With sharp English cheddar

Puree of Autumn Squash

With ginger, sultanas and roasted almonds

Wild Mushroom Bisque

With Cognac and fresh rosemary

Potato and Fennel

With stilton

Cream of Asparagus

Garnished with fresh parmesan cheese

**please inquire about available cold soups*

Caesar Salad

Romaine hearts tossed in a creamy garlic dressing and topped with oven roasted croutons

Organic Greens

With air dried cranberries, walnuts and honey mustard vinaigrette

Lionhead Greens

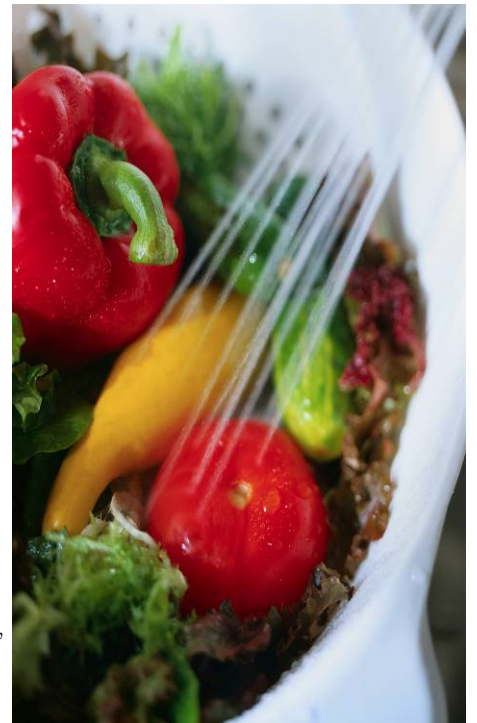
Watercress, treviso, endive and sweet baby lettuces served with hickory-smoked bacon, sliced mushrooms, and mandarins finished with a honey-yogurt dressing

Tomato and Cucumber Salad

Served on a bed of bibb lettuce, topped with fennel, shaved parmesan and drizzled with a sundried tomato vinaigrette
(maximum 120 people)

Greek Salad

Romaine and radicchio garnished with marinated red onion, charred peppers and feta cheese
Dressed with lemon organo vinaigrette



Dessert Selection

Caramelized Sugar Nest

Overflowing with fresh seasonal berries
drizzled with a Grand Marnier and vanilla bean cream

Double Chocolate Fudge Cake

Served with a Kahlua Chocolate sauce and berry coulis

Three Berry Brulee

Topped with Maple Walnut Brittle ice cream

Cappuccino Brownie Chunk Cheesecake

Surrounded by an extreme chocolate sauce

Deep Dish Apple Pie

Studded with toffee and caramel served with French Vanilla Ice Cream

Chocolate Terrine

White and dark mousses covered with ganache and
served with a strawberry coulis



Additional Appetizers

Smoked Salmon

With vegetable antipasto
And crème fraiche
\$10.95

2

Combination of:

Meat Canneloni, Cheese Canneloni

With two colour sauces,
Parmesan cheese and green onion
\$9.95

3

Shrimp Cocktail

Served with traditional cocktail sauce
\$11.95

4

Grilled Wild Mushroom Salad

With baby lettuce drizzled with extra virgin olive oil
And balsamic vinegar
\$11.95

5

Antipasto Plate

As assortment of grilled vegetables
Marinated cheeses and
Sliced Italian delicatessen meats
\$12.95

6

Soup or Salad

As an additional course
\$6.00



DINNER

Freshly Baked Dinner Rolls and Flat Breads
Choice of Soup or Salad, Medley of Seasonal Vegetables
Choice of Dessert
Freshly Brewed Coffee and Selection of Teas

Roast Prime Rib

Tender Roast of Albertan Beef
Served with Yorkshire Pudding and an Herb Jus
(Minimum 16 people)

Pepper Crushed Roast Striploin

Served with a Five Peppercorn Sauce
(Minimum of 16 people)

10oz. Grilled Canadian AAA Striploin

Basted with Montpellier Butter and
Served with a Trio of Mushrooms

Grain Fed Chicken

Lightly Breaded and Stuffed with
Spinach Leaves, Ricotta and
Mascarpone Cheeses
Served with a Warm Tomato and Onion Relish

Rack of Lamb and

Bacon wrapped beef tenderloin Filet

Served with a Roasted Garlic Puree and
Rosemary Jus
(Maximum of 120 people)



**Bacon wrapped beef tenderloin Filet
And Breast of Chicken**

Served with Wild Mushrooms, Carmelized
Onions and Finished with Whole Grain
Mustard and Port

**Bacon wrapped beef tenderloin Filet
and
Oven roasted Cutlet of
Atlantic Salmon**

Accompanied by Madagascan Pepper and
Dry Riesling Watercress Cream Sauces

**Supreme of Chicken
And Skewer of**

Grilled Black Tiger Shrimp

Topped with a Grilled Golden Pineapple Salsa
Please choose one of the following to
accompany your Dinner Selection

All Meals include a choice of one of the following:

Garlic and Dill Roasted Potatoes

Baked Potato with Sour Cream and Chives

Roasted Tiny New Potatoes

Braised White and Wild Rice



LIONHEAD DINNER BUFFET

Assorted Rolls and Loaves
Dairy Butter
Crudite with Various Dips
Mediterranean Seven-Grain Salad
Potato Salad
Oil & Vinegar Coleslaw
Five Bean Salad
Pasta Salad
Lionhead Mixed Greens
With Three Dressings

Hot Items
Hip of Beef with Mini Kaisers
And Condiments
Honey Mustard Crusted Chicken
Baked Vegetable Lasagna
Roasted New Potatoes
Medley of Seasonal Vegetables

Desserts
Assortment of Cakes
Fresh Fruit Cocktail
Freshly Brewed Coffee
Selection of Teas

(Minimum of 60 people)



GOURMET DINNER BUFFET

Assorted Fresh Breads, Rolls and Flat Breads

With Dairy Butter

Traditional Crudite Platter

With Various Dips

Traditional Caesar Salad

Lionhead Mescalun Greens

With Choice of Dressing

Three Potato Salad, Charred Corn, Black Bean

And Smoked Chicken Salad

Greek Salad, Salad Nicoise

Chilled Seafood Ceviche

Grilled Vegetable Antipasto Platter

Shrimp Pyramid

Smoked Salmon and Sushi Platter

Decorated Meat Platter and Condiments

Hot Items

Carved Roast Prime Rib

Air Chilled Chicken Breast

With a Pommery Cream Sauce

Oven Roasted Atlantic Salmon

A top Braised Nappa and Bok Choy

Penne Noddles tossed with

Pesto and Grilled Woodland Mushrooms

Roasted Chateau Potatoes

Fresh Medley of Seasonal Vegetables

Dessert Items

Assorted Truffles and Petit Fours

Fresh Sliced Fruit Mirror

Assorted Cakes and Flans

English Trifle

Croqu'em Bouche

Domestic and Imported Cheese Board

Freshly Brewed Coffee

Selection of Teas

(Minimum 80 people)



BREAKFAST

1. Continental \$11.50
2. Traditional \$17.50
3. Health Breakfast \$12.85
4. Executive Continental \$15.95
5. Get Up and Go \$9.25

LUNCH BUFFETS

1. Build Your Own Buffet \$22.25
2. Fresh Sliced Brisket of Beef \$23.75
3. Tijuana Chicken \$24.25
4. Sweet and Sour Pork \$25.75
5. Rigatoni with Smoked Chicken Sausage \$24.50
6. Veal Cutlet \$25.75

DINNER

1. Roast Prime Rib \$47.50
2. Roast Striploin of Beef
 - a) Canadian AAA \$44.25
 - b) Black Angus market price
3. Striploin Steak
 - a) Canadian AAA \$48.75
 - b) Black Angus market price
4. Stuffed Grain Fed Chicken \$42.65
5. Filet and Rack of Lamb \$51.95
6. Filet and Breast of Chicken \$45.95
7. Filet and Salmon \$45.95
8. Chicken and Shrimp \$46.50
9. Lionhead Dinner Buffet \$42.00
10. Gourmet Buffet \$63.85

Prices are exclusive of applicable taxes and gratuities. All prices are subject to change without notice.

