



Catering Menu 2011

For over 100 years people have enjoyed the Truro Golf Club for more than just golfing. The Truro Golf Club offers the chance to conduct business within the pleasant ambiance of our clubhouse and panoramic views of our golf course.



General Catering Information

Special function Contract

A special function contract outlining all details and charges of the event will be completed for each event and signed by the event host 10 days prior to the event.

Food and beverage

The Truro Golf Club will be the sole supplier of all food and beverage items (with the exception of wedding/birthday cakes). No food or beverage items may be removed from the Truro Golf Club by clients or guests.

Pricing and Service charges

Prices may be subject to change without notice. Prices are guaranteed for all menu items at the time of the special function contract signing.

Confirmation of menu selections is required 10 days prior to event.

Any events with live or recorded music playing will be subject to a predetermined SOCAN fee. A service charge of 15% will be added to all food and beverage services. A 3% administrative charge to the total bill will be applied to any events cancelling within 10 days of the event date. All prices are subject to 15% HST.

Guaranteed Numbers

Confirmation and guarantee of the number of guests is required 10 days prior to your event. If no guarantee is received, the original contracted number will be charged or the actual number of meals served, whichever is higher. The guaranteed number is not subject to reduction within the 10 days of the event date.

Room setup and Decorating

Decorating will be allowed on the day of your event. All decorating is the responsibility of the event hosts and must be approved by the Truro Golf Club prior to the event. The use of nails, staples, tape and tacks on room walls is not permitted. The use of confetti or rice is not permitted inside or on the grounds of the Truro Golf Club. Existing pictures, curtains, etc. are not to be removed from their existing locations for decorating purposes. All candles must be flameless.

All decorations and personal items must be removed at the end of each event unless prior arrangements have been made. In the result of any violations of these regulations a service fee of a minimum of \$150.00 will be applied.



Third party vendors

The use of third party vendors must be approved by the Truro Golf Club at least 10 days prior to the event date. The event host is solely responsible for any policy violations, damages or theft from the Truro Golf Club by any Third parties.

Property Damages and Losses

The Event Host will be responsible for the cost of any damage, theft or destruction to the Truro Golf Club and its premises by attendees or other persons and third party vendors. The Truro Golf Club or any of its employees will not be responsible for any lost or damaged items left on the premises by any event guests.

Event Charges and payments

Payments for each event are broken down as follows:

- 1) A down payment of \$450.00 is required to confirm the space and booking. This payment is NON-REFUNDABLE.
- 2) The second payment of fifty percent (50%) of the estimated balance due 10 days prior to the event date. This payment is NON-REFUNDABLE.
- 3) The final payment is due as stated on the final invoice.

Cancellations-Reduction in number of guests

Deposits will not be refunded in the event of a cancellation.

All cancellations must be made in writing. Any cancellation within:

- 30 days of the event will be subject to 50% of the estimated charges plus a 3% administrative charge.
- 10 days of the event date will be subject to 100% of the estimated charges plus a 3% administrative charge.

A reduction in the number of guests is only permit able within the following attrition schedule:

- 30 days prior to event date- no charge for reduction up to 20% of the number of guests reserved
- 20 days prior to event date- no charge for a further reduction of up to 10% of the number of guests reserved

Reductions in guests must be done in writing and acknowledged by The Truro Golf Club.

Other Service offerings

Audio visual equipment – projection screen, extension cords

Linens- napkins, table cloths table skirting

Chair covers

Cloth table cloths and napkins and skirting at appropriate tables can be provided at an extra cost. Dance floor, wine glasses, cutlery and setup (the rental party is responsible for decorating) are available. We also offer cake table, guest book table and gift table.

Cake cutting service can be provided for \$20.00+HST.



Alcohol Service

The Truro Golf Club reserves the right to monitor and inspect all functions and to discontinue service to some or all guests in the event of any violations to Truro Golf Club policies or Nova Scotia Liquor Control Act. No alcoholic beverages will be served prior to 10:30am or after 1:00am. No liquor will be served to anyone under the age of nineteen (19) or those who our staffs have deemed to be intoxicated. It is unlawful to remove unused product from the licensed areas of the Truro Golf Club. The Truro Golf Club is responsible for all beverage sales and service in accordance to the Nova Scotia Liquor Control Act. All alcoholic beverages consumed on our premise must be supplied by the Truro Golf Course. Any liquor found on the premises that was not sold by the Truro Golf Club will be confiscated and those who violate the Truro Golf Club policies will be asked to vacate the property immediately.

Smoking

Smoking is not permitted within the clubhouse. Smoking is only permitted in designated areas and must be at least 15ft from any air intake system, window or door.

Room Rental

\$450.00 plus HST per day (19 hours) - 7:00am until 1:00am

\$250.00 plus HST per 4 hours (\$50.00 per hour after 4 hours)

Room Rental includes the optional use of a microphone and podium, MP3 audio capabilities, ivory table cloths for all tables including cake and guest book table and skirting for the head table and buffet table.

China and cutlery are included with complete buffet and served dinners only. All other services are provided with white paper napkins and disposable glasses and plates. China and cutlery service is available for other services for an additional cost depending on the size of the event. Room Rental also includes clean up after your event.

Additional Equipment/linen Rental

Projection screen	\$15
Extension cords	\$5 per cord
Additional Skirting	\$20 per skirt
Ivory Linen Napkins	\$1 per napkin (maximum 125)
White Chair Covers	\$7 per cover (maximum 125)

Wedding ceremony

- Indoor Ceremony Charge: \$500.00

Includes standard theater style setup (125 person maximum), table for document signing.

- Outdoor Ceremony Charge: \$500.00

Includes use of two (2) power carts. All other setup items are the responsibility of the event host.



Served Dinner Options

All main course items include a bread basket with white and whole wheat selections, choice of salad and a choice of dessert as well as tea and coffee.

Prices are based on 30+ people

Salads

Choice of One

Mixed Greens *served with an herb vinaigrette dressing*

House Tossed Salad with garden vegetables *served with homemade poppy seed dressing*

Garlic Caesar Salad *with homemade croutons*

Main Entree

Choice of One

Orange Ginger Chicken Breast **\$20.00**

A 6oz boneless chicken breast served in a tangy orange ginger sauce.

Stuffed Chicken Breast **\$22.00**

A 6oz boneless chicken breast filled with traditional breaded sage stuffing

BBQ 1/4 Chicken Dinner **\$18.00**

A ¼ chicken marinated in BBQ sauce and finished with BBQ seasoning

**Fresh Salmon Loin Served with
Lemon Dill sauce** **\$22.00**

A fresh 6oz Salmon loin is presented with our kitchens own delectable sauces

Home Style Turkey Dinner **\$22.00**

A generous portion of sliced roasted turkey with all the regular fixings of dressing, gravy, cranberry sauce.

Roasted Pork Tenderloin with Apple Gravy **\$21.00**

Tender sliced pork served with homemade apple gravy

Roast of Beef with au jus **\$22.00**

Tender sliced beef served with homemade apple gravy

ALL PRICES ARE SUBJECT TO CHANGE

The Jewel of the Hub



Served Dinner Options (continued)

Side Dishes

Choice of Two

Rosemary Roasted Potatoes
Dutch Oven Potatoes (maximum 75 people)
Garlic Mashed Potatoes
Rice Pilaf
Honey Glazed Carrots
Seasonal Vegetables

Desserts

Choice of One

Fruit Sponge Cake
Chocolate Brownie Delight
Lemon Layered Delight
Apple Crisp
Cheesecake - choice of Blueberry or Cherry

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BBQ Buffet Specialties

All buffet dinners include a bread basket with white and whole wheat selections as well as a tea and coffee station and choice of dessert

Marinated Strip loin Steak

Our kitchen marinate all our steaks with A1 sauce and then BBQ to perfection

6oz	\$20
8oz	\$23

Burgers and Sausages

\$12

Homemade hamburger patties and Oktoberfest sausages are done perfectly by our kitchen

Grilled Chicken

\$18

A 6 oz chicken breast grilled to perfection

Lobster

\$18 + market cost

Price includes all the fixings for a traditional maritime lobster dinner and your choice of sides below.
PLEASE NOTE: MARKET COST OF THE LOBSTER WILL BE ADDED TO THE ABOVE PRICE.

SIDES

Choice of two

(For additional items add \$3.00 per person)

Pasta Salad
Baked Potato
Tossed Salad
Caesar Salad

Buffet Desserts

Choice of One

Lemon Layered Cake
Fruit Sponge Cake
Blueberry or Cherry Cheesecake
Apple Crisp
Strawberry Shortcake

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LUNCH OFFERINGS

Soup and Sandwich Buffet

\$10

Soup of the day, assorted traditional style sandwich quarters, potato chips assorted squares and cookies, coffee and tea, mixed soft drinks, water

Soup and Deli Sandwiches

\$12

Soup of the day, assorted premium deli style sandwich bar, potato chips, assorted squares and cookies, coffee and tea, mixed soft drinks, water

Beef, Chicken or Vegetable Lasagna

\$13

Includes caesar salad, garlic bread, assorted squares and cookies, coffee and tea, mixed soft drinks, water

Soup, Salad and Sandwich Buffet

\$16

Soup of the day, assorted traditional style sandwich quarters, choice of one salad, potato chips assorted squares and cookies, coffee and tea, mixed soft drinks, water

A la Carte Items-

Soup of the Day	\$3
Chili- Bowl (with roll)	\$4
Traditional Sandwiches-	\$3
<i>Tuna, egg salad, chicken salad and minced ham</i>	
Premium Deli Sandwiches	\$4.50
<i>Sliced ham, roast beef and turkey on artesian type bread</i>	
Mixed Green Salad	\$5
<i>Served with an herb vinaigrette dressing</i>	
House tossed salad with garden vegetables	\$6
<i>Served with homemade poppy seed dressing</i>	
Garlic Caesar Salad	\$5

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BREAKFAST and BREAKS

Breakfast Buffet

\$10

Scrambled eggs, bacon, sausage, toast, home fries, fruit cup, coffee and tea, juice, water

Continental Start

\$6

Fruit cup, assorted mini muffins, toast, coffee and tea, juice, water

Healthy Break

\$7

Assorted Yogurt cups, whole grain or low fat fruit muffins, whole fruit, coffee and tea, juice, water

A la Carte Items-

Muffins	\$1.50	Whole Fruit	\$1.50
Cinnamon Buns	\$2.00	Coffee/tea	\$1.50
Toast (2 slices)	\$1.50	Assorted Squares	\$.75
Soft Drinks (can)	\$1.50	Bottled Water	\$2.00
Bottled Soft Drink	\$2.00	Granola Bars	\$1.25
Cookie	\$1.00		

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Bar Suggestions

Prices are subject to change based on numbers

Shots	\$4.20
Beer	\$4.20
Wine (glass)	\$4.20
Premium Imported Beer	\$4.86
Premium Wine	\$4.86
Coolers	\$4.86

The Truro Golf Club is pleased to offer the ability to choose bottled wine for your event. Please contact the office in order to make these arrangements. A \$4.00 per bottle corkage fee will be applied, above the regular markup, to any specialty wine brought in for an event.

Disposable glass service will be used for any groups over 150 guests.

Please Note:

A bartender fee (\$150.00) may be applicable for sales under \$350.00 at the bar only.

Alcohol Service

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