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Welcome to Camelot Golf & Country Club

Be a Part of the Legend...

With our spectacular setting on the hillside overlooking the Ottawa River, Camelot Golf and Country Club is the ideal location for your event. In addition to the warmth and charm of our private dining rooms, Camelot's professional staff is committed to the excellence, quality and your ultimate satisfaction. We invite you to experience Camelot's hospitality and allow us to assist you in creating a personalized package to suit your particular needs.

General Information

Details and Guarantee

Event details and menu selections must be submitted **30 days in advance** of the event date. Any changes in location, set-up or menu selection within 48 hours will be subject to a service charge by the Club. **Guaranteed number of people attending is required no later than 10 days prior to the event.** Billing will be based on the guaranteed number, or the number of people attending the event, whichever is larger. Sunday and Monday function guarantees must be received by noon of the preceding Thursday.

Prices

Prices are subject to change without notice and are exclusive of all applicable taxes, fees & gratuities.

Deposits

A **non-refundable** deposit of **\$1000** guarantees the room rental for an event.

Dress Code


Our club dress code applies to all persons coming onto the Club premises and those not following the dress code shall be asked to leave the premises. No jeans, sweat pants or jogging apparel should be worn. Hats are not permitted in our Clubhouse. Proper dress will be required when attending an event, as well as while setting up for an event.

Rental Fees

The Great Hall	\$1,500
The Legend (off season)	\$500
Founders Room	\$250
(Fees above are waived for members)	
Ceremony Fee	\$525
Flipchart and Markers	\$32

Rental Agreement

- Payment of 75% of the expected revenue (per quote) to be generated from the event is due one month prior to the event. The balance must be paid upon receipt of the final invoice. Prior arrangements must be made to secure final balance due. Interest will be charged on the outstanding balance after fourteen (14) days at the rate of 2.5% per annum.
- All prices quoted are current and are subject to change, in order to meet any increased costs to the Club. Prevailing tax rates, standard gratuities and administration fees will apply to all transactions.
- All food and beverage services must be supplied by the Club. Alcoholic beverages will be served in accordance with the regulations of the Liquor License Act (Alcohol & Gaming Commission of Ontario) and the regulations thereunder.
- Set-up, starting, ending and dismantling times of all events must be strictly adhered to. The space is only booked for the time indicated and only the space rented for the event will be available for use by the client. All other areas of the Club are private except for common areas of the Club.
- If a cancellation is received within a three months period prior to the event, a cancellation fee equivalent to 25% of the expected revenue to be generated from this event will be payable to the Club. If a cancellation is received within one month of the event, a cancellation fee equivalent to 50% of the expected revenue to be generated will be payable. If a cancellation is received less than one month prior to the event, a cancellation fee equivalent to 100% of the expected revenue to be generated will be payable. Any cancellation must be received by the club in writing.
- Should the event be cancelled the deposit will be non-refundable. Should the event be moved, the Club reserves the right to require a new deposit. If the club should cancel the event the deposit shall be returned.
- The client agrees to indemnify and save harmless to the Club against any and all claims and expenses of any person, firm, or corporations, unless such loss or damage is caused by the negligence of the Club.
- The client agrees to reimburse the Club for any damages done to any part of the Club premises or equipment, which is caused by any person attending the event.
- The name Camelot Golf and Country Club may not be used on any advertisement or promotion of the event unless the General Manager of the Club provides prior written consent.
- The Club reserves the right to charge for premium linen, napkins and skirting.
- The Club will charge for any extra food and beverage items added after the menu guarantee that is attached to this agreement. If attendance increases beyond the guarantee, the Club cannot guarantee the same menu items will be available, and the Club has the discretion to substitute accordingly.
- Room rental rates are subject to change, and will be charged HST at the applicable rate. Club members hosting events will not be subject to room rental rates, but may be charged a setup fee to cover these costs at the discretion of the Club.
- All events with music will be charged the applicable SOCAN (Society of Composers, Authors and Music Publishers of Canada) and Re:Sound tariffs.

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- The cost of room rental includes: set-up, dismantling, regular clean, staffing requirements, linen (standard), bar privileges and usage of Camelot equipment.
 - The client agrees to reimburse the Club for any excessive cleaning requirements, including but not limited to the clean-up of confetti of any type.
 - The Club dress code applies to all persons coming onto the Club premises and those not following the dress code shall be asked to leave the premises. No jeans, sweat pants or jogging apparel should be worn. Proper dress will be required when attending an event.
 - The capacity of the Club will be strictly adhered to.
 - All banquet bars are operated in accordance with the rules and regulations of the Alcohol and Gaming Commission of Ontario. Club policy dictates that service of alcoholic beverages will cease at 1:00 am.
 - The personal information provided will be used solely for purposes related to this function, in accordance with the Camelot Golf and Country Club privacy policy.

A deposit of \$1,000.00 must accompany this signed Rental Agreement. (Paid by Cheque/Online Deposit/Cash)

Breakfast Selections

All breakfast options are served with chilled fruit juices, coffee and a selection of fine teas.

Continental Buffet \$14/ person

- Freshly Baked Pastries
- Seasonal fruit salad & berries
- Low-fat or Regular Yogurt

Wellness Breakfast \$16/person

- Seasonal fruit salad & berries
- Breakfast Smoothies
- Granola, Low-fat Yogurt, dried fruit & nuts
- Low fat muffins and banana bread

Classic Hot Buffet \$17/person

- Scrambled Eggs
- Smoked Bacon and Country Farmer Sausage
- Camelot Home Fries
- Seasonal fruit salad & berries
- Toast with butter and preserves

Clubhouse Breakfast Buffet

\$24/person

- Assorted Pastries (croissants, muffins, danishes and banana bread)
- Seasonal fruit salad & berries
- Scrambled Eggs
- Smoked Bacon and Country Farmer Sausage
- Camelot Home Fries
- Belgian Waffles or Pancakes, with syrup
- Low-fat or Regular Yogurt

Quick Breaks

Cookie Break \$6/person

- Freshly baked cookies and brownies, served with coffee and tea

Muffin Break \$6/person

- Freshly baked muffins and banana bread, served with coffee and tea

Healthy Energy Break \$12/person

- Yogurt, granola bars, individual smoothie and whole fruit served with coffee and tea

Additions

- Pot of Coffee or Tea \$11
- Bottled Water \$2
- Small San Pellegrino \$3.50
- Bottled Juice \$3.50
- Chilled Fruit Smoothie \$3.95
- Chilled Fruit Juice (pitcher) \$18
- Granola or Candy Bar \$3
- Individual Yogurt \$2.50
- Selection of Fruit \$3
- Mini Bagel & Cream Cheese \$21/dzn
- Assorted Brownies \$21/dzn
- Breakfast Bakery Assortment \$21/dzn
 - Danishes, croissants, muffins and banana bread

Lunch Buffets

For the following buffets, a minimum of 20 guests is required. For groups with less than 20 guests an additional service charge may apply.

BBQ Summer Grill \$16/person

- Hot Dogs, Sausages and Hamburgers with assorted buns
- Sliced Swiss and Cheddar cheese
- Lettuce, tomatoes, pickles, onions, mustard, ketchup, mayonnaise and relish
- Crudité Platter with ranch dip
- Assortment of soft drinks and juices, coffee and tea
- Platter of cookies
- *Green salad and potato or pasta salad*

Business Buffet \$17

- Seasonally inspired soup
- Mixed Greens with choice of dressing
- Camelot Potato or Pasta Salad
- Assorted wraps and sandwiches
- Assortment of soft drinks and juices, coffee and tea
- Platter of cookies

Antipasto Buffet \$18/person

- Selection of cold cuts (black forest ham, salami, capicollo and smoked turkey)
- Assortment of breads (ciabatta rolls and baguettes)
- Cheese Board selection with grapes and crackers
- Crudité, pickled vegetables, olives and ranch dip
- Melon wedges and assorted fruit
- Assortment of soft drinks and juices, coffee and tea
- Dessert squares and pastries

Premium Summer Grill \$26/person

- Bread rolls and butter
- Flatiron Steak, Andouille Sausage and marinated Chicken Breasts
- An assortment of mustards, steak sauce and garlic herb aioli
- Crudité Platter with ranch dip
- Coleslaw, Potato Salad and Caesar Salad
- Assortment of soft drinks and juices, coffee and tea
- Dessert squares and pastries

Displays and Presentations

Canadian Artisanal Cheese Board

Served with grapes, gourmet crackers and crostini

- Serves 20 guests \$85
- Serves 50 guests \$200
- Serves 100 guests \$380

Crudité Platter

Fresh seasonal vegetables and ranch dip

- Serves 20 guests \$55
- Serves 50 guests \$120
- Serves 100 guests \$230

Fresh Fruit Platter

- Serves 20 guests \$80
- Serves 50 guests \$190
- Serves 100 guests \$370

Smoked Salmon

Smoked Atlantic salmon with mini bagel halves, cream cheese, red onions, capers and horseradish

- Serves 50 guests \$210

Sushi Mirrors

Selection of Maki rolls with wasabi, pickled ginger and soy sauce

- Serves 50 guests \$525

Poached Tiger Shrimp

Poached in court bouillon and served with cocktail sauce and lemon wedges

- 100 pieces \$260

Mediterranean Display

Marinated olives, tequila and cajun spiced nuts, corn tortilla chips, bread sticks and crostini. Served with your choice of four of the following dips: salsa, tapenade, red pepper, hummus, artichoke, spinach, bean and white truffle.

- Serves 20 guests \$90
- Serves 50 guests \$210
- Serves 75 guests \$315

Reception Enhancements

Minimum of 50 guests, priced per person and based on an appetizer sized portion.

Stir Fry Station \$14/person

Sliced chicken or beef with julienne vegetables in a sesame soy, served with rice or noodles

Seafood Risotto Station \$16/person

Sautéed scallops and shrimps nestled on a bed of freshly prepared risotto

Pasta Station

Pasta Choices: Penne, Farfalle or Linguini

Sauces: Plum Tomato, Alfredo, Puttanesca, Primavera, or Basil Pesto & Olive Oil

Additional Sides: Chili flakes and parmesan cheese

- Two (2) pasta choices and three (3) sauces **\$15/person**
- Three (3) pasta choices and four (4) sauces **\$18/person***
- Three (3) pasta choices, four (4) sauces and Chicken Parmesan **\$20/person***

Carving Stations

- Maple Glazed Ham served with Dijon mustard **\$10/person**
- Smoked Turkey Breast served with cranberry sauce and gravy **\$10/person**
- Beef Tenderloin herb or spice rubbed **\$15/person**
- Prime Rib Roast served with horseradish cream or Dijon **\$16/person**

Dessert Buffet

Selection of desserts including a mix of miniature tarts, squares and pastries **\$6/person**

Chocolate Fountain

Included a selection of fruits (strawberry, pineapple banana and melon) **\$300/50 guests**

Late Night Buffets

Self-serve stations

Comfort Buffet \$16/person

- Selection of pizzas (vegetarian, cheese and pepperoni)
- Poutine - Camelot cut fries, gravy and cheese curds

Mexican Fiesta \$19/person

- Tacos - with lettuce, sour cream, salsa, grated cheese, and ground beef or confit chicken
- Nacho Platters - with tomato, onion, olives, jalapeno, melted cheese and side salsa & sour cream

Passed Hors d'oeuvres

Prices are listed per dozen, minimum of two (2) dozen per selection.

Cold Hors d'oeuvres

\$20/dzn

- Caprese Skewer-grape tomato, bocconcini & basil with balsamic reduction
- Whipped goats cheese & black olive tapenade on crostini
- Chilled watermelon vodka shooter
- Double cream brie & red pepper jelly vol au vent

\$27/dzn

- Cucumber mango salad rolls with sweet chili dip
- Smoked salmon, with citrus cream cheese, piped on a rice cracker
- Prosciutto wrapped honeydew melon
- Artisan salami, cornichon & Pommery mustard served on crostini

\$33/dzn

- Poached tiger shrimp with Marie Rose sauce
- Smoked salmon bagel with dill cream cheese
- Shaved roast beef & chimichurri on a crostini

Hot Hors d'oeuvres

\$20/dzn

- Vegetarian samosa with tamarind sauce
- Thai green curry coconut shooter
- Spinach and feta spanakopita
- Vegetable spring rolls with plum dip

\$27/dzn

- Mini beef Wellington with mushroom duxelle & horseradish crème
- Buffalo chicken nugget with ranch dip
- Meatball with sweet and sour sauce
- Corn dog with ketchup and mustard

\$33/dzn

- Chicken or beef satay with mango cilantro drizzle
- Coconut shrimp with sweet chili dip

\$39/dzn

- Beef & Yorkshire pudding with horseradish jus
- Bacon wrapped chicken & beef skewer
- Creamed wild mushroom truffle tulip
- Beef slider
- Mini poutine with cheese curds and gravy
- Pad Thai spring roll, coconut curry dip

Dinner Buffet Selections

Minimum of 50 guests - parties smaller than 50 may be subject to an additional service charge.
All buffets include coffee and tea

Italian Buffet \$39/person

- Focaccia with olive oil and balsamic vinegar
- Caesar Salad
- Green Bean Salad
- Marinated Olives
- Grilled Vegetable Platters
- Chicken Parmesan
- Vegetarian or Meat Lasagna
- Farfalle with baby shrimps, in a sundried tomato basil cream sauce **or** Penne with meatballs in plum tomato sauce
- Cannoli, tiramisu & melon

French Canadian Buffet

\$45/person

- Baguette with sweet butter
- Salade de choux with creamy dressing
- Green Salad with dressing
- Charcuterie and Cheese Board
- Tourtière
- Beef Bourguignon
- Arctic Char Fillet
- Mashed Potato and Roasted Vegetables
- Pudding Chômeur, Tarte au sucre and Tarte Citron

Premiere Summer BBQ

\$42/person

Available May to Labour Day

- Bread and butter
- Caesar and Green Salad with dressing
- Corn on the Cob
- Baked Potatoes with all the fixings
- Brownies, Seasonal Fruit Crumble
- Sliced fruit
- Two (2) of the following:
 - Herb Marinated Chicken Breast
 - Atlantic Salmon Fillet
 - 6oz Beef Striploin (add \$6)
 - Pork Ribs (add \$6)

Classic Roast Beef Buffet

\$47/person

- Green Salad with dressings
- Caesar Salad
- Vegetable Medley
- Mashed Potatoes
- Baked Penne (Gluten free) with plum tomato sauce and cheese
- Fresh Grilled Chicken Breast
- Carved Roast Beef au jus
- Mixed Squares and Cookies

Plated Dinner Suggestions

Minimum of 20 guests. Prices are per person and include three (3) courses.

Entrées served with seasonal vegetables and accompaniments, baskets of bread rolls and butter, coffee and tea.

Appetizers

- Seasonally inspired soup
- Heritage green salad with cucumber, grape tomato, carrot julienne and sherry vinaigrette
- Camelot Caesar salad with house made dressing, bacon, croutons and shaved parmesan
- Spinach salad with crumbled goats cheese, toasted almonds, dried cranberries and orange vinaigrette
- Tuna carpaccio with truffle aioli, capers and shaved parmesan (add \$4)
- Caprese Salad with heirloom tomato, fior di latte and fresh basil with aged balsamic & extra virgin olive oil (add \$5)
- Dungeness crab cakes with remoulade (add \$5)
- Torchon of foie gras with fig preserve and micro greens with blackberry vinaigrette (add \$9)

Entrée

- Vegetarian risotto with sun-dried tomato, asparagus and mushroom \$40
- Roasted grain fed chicken supreme with a white wine herb cream sauce \$43
- Roasted chicken breast, stuffed with white cheddar and prosciutto with a porcini mushroom sauce \$46
- Oven roasted lamb sirloin with a rosemary jus \$46
- Brined pork chop with Alsatian style cabbage with apple jus \$46
- Grilled Atlantic salmon with a tomatillo, cucumber pickle and saffron tomato coulis \$47
- Braised beef short rib in a robust red wine demi-glace served with mashed potato \$52
- Prime rib of beef au jus with Yorkshire pudding \$59
- Pan seared Angus beef tenderloin (6oz) with green peppercorn brandy sauce \$59
- Grilled veal chop with a cilantro, caper and jalapeno sauce \$62

Desserts

- Vanilla basil panna cotta with fresh berries
- New York style cheesecake with fruit compôte
- Chocolate truffle mousse cake with passion fruit coulis
- Tarte citron with raspberry coulis
- Chocolate Raspberry Tartufo
- Flourless chocolate tarte with cardamom crème anglaise
- Strawberry shortcake with whipped cream
- Apple crisp à la mode

Gluten-free, peanut-free, vegan and/or vegetarian options are available to supplement upon request.

More than one selection for main course available at extra \$5.00 fee per person.

Bar Price List

Draught Beer (20oz)

Coors Light.....	\$6.75
Canadian.....	\$6.75
Rickard's Red.....	\$7.25
Creemore Springs.....	\$7.00
Triple Bogey.....	\$6.25
Beaus.....	\$7.25
Heineken.....	\$9.25

Bottles (12oz)

Coors Light.....	\$5.25
Canadian.....	\$5.25
Canadian 67.....	\$5.25
Bud Light.....	\$5.25
Smirnoff Ice.....	\$5.75
Alexander Keith's.....	\$6.00
Mill St. Organic.....	\$6.00
Corona.....	\$7.00
Stella Artois.....	\$6.50
Erdinger - Non-Alcoholic.....	\$4.50

Canned Beer & Ciders

Stiegel Radler.....	\$7.75
Molson Cider.....	\$7.50
Somersby.....	\$9.00

House Wine | 5oz-8oz

Sauvignon Blanc, Trius VQA.....	\$6.75 - \$8.75
Cabernet Sauvignon, Trius VQA.....	\$6.75 - \$8.75

Liquor | 1oz

Sobieski Vodka.....	\$4.75
Canadian Club Rye.....	\$4.75
Bombay Gin.....	\$4.75
Bacardi Rum.....	\$4.75
Sauza Tequila.....	\$5.25

Caesar.....\$6.75

Canned pop.....\$1.50

Small perrier.....\$2.00