

Menu

A: \$136.00
(choose one)

Chicken Supreme with a Pinot-infused white wine or mushroom sauce *or*
Slow-roasted striploin in a red wine beef au jus

Side Dishes
(choose one)

Roasted mini red potatoes with Kosher salt & ground pepper *or*
Mashed Yukon Gold potatoes with roasted garlic or scallions *or*
Penne with marinara, basil & Parmesan *or*
Rice pilaf

B: \$145.00
(choose one)

Chicken Supreme with a Pinot-infused white wine or mushroom sauce and
bacon-wrapped tenderloin with red wine au jus

or

Chicken Supreme with a Pinot-infused white wine or mushroom sauce, stuffed
with spinach & ricotta - asparagus & goat cheese - ham & swiss - broccoli &
cheddar - mushroom duxelle

Additional
Side Dishes
(choose one)

Duchess potato - a tower of puree mashed potato *or*
Roesti potato - a pan-seared potato pancake with caramelized onions *or*
Sweet potato pave - layers of russet and sweet potatoes

C: \$152.00

Prime rib with red wine au jus and Yorkshire pudding

Side Dishes
(choose one)

Duchess potato: a tower of puree mashed potato *or*
Roesti potato: a pan-seared potato pancake with caramelized onions *or*
Sweet potato pave: layers of russet and sweet potatoes

All meals come with seasonal vegetables, artisanal rolls with whipped butter

Late Night Bites

INCLUDED

Fresh, seasonal fruit platter ~ Sweet eats (squares & cookies)

STILL HUNGRY?

(servings of approximately 50)

Antipasto with seafood, salamis, grilled vegetables and olives - \$600.00

Poutine station: crispy fries, cheese curds, savoury beef jus - \$450.00

Cheese tray with domestic and artisanal cheeses, crackers and dips - \$250.00

Bacon 'butties': peameal bacon sandwiches with ketchup, HP sauce & assorted mustards \$200.00

Pizza: choice of pepperoni, deluxe and vegetarian - \$80.00

For more details please email The Wedding Boss at:
weddings@silverlakesgolf.com or call 905 836 8070 (ext 221)



Weddings Menu 2021

The Wedding Ceremony

INCLUDED SELECTIONS

Indoor ceremony	Outdoor ceremony on Blue Heron Lakelet
Private Bridal Suite	Private use of The Lakes Lounge
Cocktails & Hors d'oeuvres	Outdoor cocktail party at the Pavilion Additional selection of hors d'oeuvres
Plated 3 or 4-course dinner with house wine	A: \$136.00 B: \$145.00 C: \$152.00 Selection of starters and desserts
Sparkling wine to toast the couple	Champagne
Cake cutting, late night coffee & tea	
5-Hour Standard Bar	Premium alcohol selections
Sweet & refreshing late night party bites	Additional savoury options
DECOR & ENTERTAINMENT	
Chair covers, table linens, napkin linens	Additional selection of covers and linens
Decoration of head table	
Arbors, easels & other decorative items	
Audio visual suite including projector, screens, speakers, podium & wireless microphone	Karaoke system
BEFORE & AFTER	
Menu consultation & sampling for two	Additional guests welcome
Wedding rehearsal & creation of event time-line	Rehearsal dinner or BBQ at the Pavilion
Best Man 'foursome' (green fees for four)	
Anniversary golf for two	
Dedicated on-site wedding team (The Wedding Boss, Evening Coordinator & Banquet Captain)	
Exclusive use of venue - you are the only wedding Exclusive use of grounds for photographs	
Supervised use of golf carts to transport wedding party to photo locations	
Guest parking (cars can be left overnight for next day pick-up)	

- All inclusive pricing -
Taxes & service charges included

Hors d'oeuvres, Starters and Desserts

HORS D'OEUVRES

Option A (choose 3)
Tomato bocconcini skewer with aged balsamic
Bruschetta with Parmesan
Vegetarian spring rolls with plum sauce
Spanakopita - spinach & ricotta in phyllo
Sausage bites with mustard
Meatballs

Additional hors d'oeuvres for options B&C (choose 5)
Brie and red pepper jelly with artisanal crisps
Mini salami wraps with mixed greens & tomato pesto
Bacon-wrapped asparagus with Camembert
Chicken satay with Asian dipping sauce
Beef pot stickers
Chicken quesadilla trumpets
Beef Wellington
Assorted mini quiches

STARTERS

Soup (choose 1)
Butternut squash ~ Leek & potato ~ Italian wedding ~ Gin & tomato
or
Salad (choose 1)
Baby Spinach: Spinach, roasted peppers, almonds, goat cheese & honey lime dressing
Green: Assorted lettuces, heirloom tomato, field cucumbers , peppers & balsamic
Caesar: Romaine, smoked bacon, Parmesan, herb croutons & garlic dressing
Caprese: Roma tomato slice, bocconcini, balsamic glaze, basil oil & arugula
or
Additional starters for options B&C (choose 1)
Pasta: Penne Marinara ~ Penne a la Vodka

DESSERTS

Option A (choose 1)
Triple chocolate mousse cake
Warm phyllo-wrapped New York cheesecake with mixed berry coulis
Warm 'apple blossom' with vanilla ice cream & caramel sauce

Additional desserts for options B&C (choose 1)
Dulce de leche cheesecake
Peanut butter fudge brownie cheesecake
Sweet & salty chocolate truffle cake
Chocolate pecan caramel tart
Chocolate raspberry mousse