



Club 19 Restaurant is committed to use, wherever possible, local and sustainable ingredients in all of its Food & Beverage operations. We have made this commitment for several reasons. Trends indicate that guests consider health and wellness to be a key factor in their eating habits, and are becoming increasingly savvy about where their food is sourced from, both for health and ethical reasons.

The Executive Chef and his trusted team are here to tantalize your taste buds with a distinctive dining experience. The skill and diversity of this team of experts allows access to the country's finest foods and beverage products.

It is our pleasure to offer you custom menus featuring local, organic, and sustainable ingredients or dietary preferences.

We are pleased that you are considering our renowned facility and look forward to working with you to create a distinctive and memorable events.

POLICIES	1
TIS THE SEASON PLATED	2
DEEP SEA PLATED	3
THREE COURSE PLATED	4
FOUR COURSE PLATED	5
CHEF TABLE	6
CHEF TABLE	7
PLATED MENU	8
LUNCH BUFFET MENU	9
LUNCH - TO GO + PLATTER	10
BUFFET MENU	11
BUILD YOUR OWN BUFFET MENU	12
BUFFET MENU	13
BUFFET ENHANCEMENTS	14
MEETING ROOM ENHANCEMENTS	15
WINE CELLAR	16
FROM OUR BAR & BBQ	17
MEETING ROOM & RENTALS	18
ROOM DIMENSIONS & CAPACITIES	19
CONTRACT	20



## CATERING MENU INDEX

*We Take Pride in Preparing Our Food from Scratch Every Day....*



### SERVICE CHARGE & TAXES

All prices advertised and charged are in Canadian funds. Food & Beverage prices are subject to 18% service charge, 5% GST, 6% PST. Liquor sales are subject to 18% service charge, 5% GST, and 10% Saskatchewan Liquor Tax.

### HEALTH & SAFETY

**Club 19** does not allow outside food and beverages on premises. **Club 19** staff must handle, prepare, and serve any food or beverages consumed on premises. Food and beverages may not be removed from our premises following an event.

### PAYMENT

Payment can be made by credit card, debit, cash, or cheque. Payment must be made three weeks after an event. Overdue accounts will be charged 2% of final bill each week payment is late.

### MENU SELECTION

Please confirm your choice of menu and specific arrangements and wine selections at least 2 weeks prior to your event.

Our culinary team will be happy to assist you in choosing a menu that best suits the needs of you and your guests

*Prices subject to change without notice | price are valid for all events through December 2023. Subsequent years will be subject to an increase of approximately 5%.*

### DECORATIONS

Decorating must be discussed with your event contact prior to your event. **Club 19** does not allow the use of nails, tape, tacks, or other fasteners on any function room walls. Only non-marring tape, and sticky tack may be used. Open flames and candles are not permitted. Battery operated candles are allowed. Decorations must be removed from your function room by the function end time stated, and removed from the **Club 19** building. **Club 19** and our employees cannot be held responsible for any damages or loss of decorations. **Club 19** employees are not responsible for setting up or taking down decorations from banquet rooms. **Club 19** is not able to store decorations or gifts. Failure to remove decorations may result in a cleanup charge.

### GUARANTEE

To prepare for your event, **Club 19** requires the estimated number of attendees upon booking. A final number of attendees must be given no later than 5 business days prior to the event. Your invoice will reflect the greater quantity between guaranteed number and actual number of guests in attendance.

### CANCELLATION & CHANGES

Cancellation fees are as follows:

Within 5 business days 50% of Contract  
Within 3 business days 100% of Contract

\*Business days are Monday - Friday,  
9:00 a.m. to 4 p.m. not including any holidays.

### OUTSIDE FOOD & BEVERAGE

With the exception of wedding cakes, **Club 19** will be the sole provider of all food & beverages (liquor, beer, and wine included). All Saskatchewan Liquor and Gaming Authority Regulations must be strictly adhered to. Any unauthorized product will be confiscated, and the event may be shut down as a result.

### CONTRACT & DEPOSIT

To guarantee your space **Club 19** requires a room deposit \$ 200.



## POLICIES

*We Take Pride in Preparing Our Food from Scratch Every Day....*



## PUMPKIN SHOT + MELON SALAD

Ginger pumpkin shot, beet drizzle, maple sour cream + melon, mint, goat cheese, arugula

## NEW YORK STEAK

Truffle whipped potatoes, seasonal vegetables, Madagascar peppercorn cream sauce



## FARMERS MARKET BERRIES

Balsamic pouched berry, vanilla cream, wafer

34.99

plus taxes

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.  
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
we work closely with our partners to source sustainable & responsibly harvested ingredients.  
Some ingredients are cooked in a deep fryer that also have been used to cook meat products.  
Our menu items are not prepared in an allergen-free environment. We support local suppliers..

18% service charge



# GOLF KENOSSEE

## TIS THE SEASON PLATED

2

*We Take Pride in Preparing Our Food from Scratch Every Day....*



## QUICK SEARED TUNA TATAKI

Blackened tuna, wakame, poke

## CHARRED SALMON + TEMPURA PRAWNS

Turmeric quinoa, baby carrots, lemon Beurre blanc, wasabi mayo



## MANGO RICE PUDDING

\$39.99

plus taxes

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.  
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
we work closely with our partners to source sustainable & responsibly harvested ingredients.  
Some ingredients are cooked in a deep fryer that also have been used to cook meat products.  
Our menu items are not prepared in an allergen-free environment. We support local suppliers..

18% service charge



# GOLF KENOSSEE

## DEEP SEA PLATED



SELECT ONE ITEM FROM EACH COURSE

### CAESAR SALAD

Romaine, herb croutons, parmesan, bacon

### SOUP OF THE DAY

Ask the server for chef's creation



### 6 OZ STRIPLOIN STEAK

Mash potato, seasonal vegetable

### 6 OZ BLACKENED CHICKEN

Mash potato, seasonal vegetable

### 4 OZ SALMON + GARLIC SHRIMPS

Jasmine rice, seasonal vegetable

### PENNE FAIRY TOMATO SAUCE

Parmesan cheese, focaccia bread



### MANGO CHEESE CAKE

### CHEF'S CREATION

Ask the server for chef's creation

**\$42.99**

**plus taxes**

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.  
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
we work closely with our partners to source sustainable & responsibly harvested ingredients.  
Some ingredients are cooked in a deep fryer that also have been used to cook meat products.  
Our menu items are not prepared in an allergen-free environment. We support local suppliers.

18% service charge



## GOLF KENOSSEE

## THREE COURSE MENU

*We Take Pride in Preparing Our Food from Scratch Every Day....*



SELECT ONE ITEM FROM EACH COURSE

MEATBALL

Spicy tomato sauce, cheese

SESAME CHILI CHICKEN

Cucumber, grape tomato



CAESAR SALAD

Romaine, herb croutons, parmesan, bacon

SOUP OF THE DAY

Ask the server for chef's creation



6 OZ STRIPLOIN STEAK

Mash potato, seasonal vegetable

6 OZ BLACKENED CHICKEN

Mash potato, seasonal vegetable

4 OZ SALMON + GARLIC SHRIMPS

Jasmine rice, seasonal vegetable

HALF PORK RIBS

Fries, seasonal vegetable, lime scented bbq sauce

PENNE FAIRY TOMATO SAUCE

Parmesan cheese, focaccia bread



MANGO CHEESE CAKE

CHEF'S CREATION

Ask the server for chef's creation

**\$49.99**

**plus taxes**

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.  
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
we work closely with our partners to source sustainable & responsibly harvested ingredients.  
Some ingredients are cooked in a deep fryer that also have been used to cook meat products.  
Our menu items are not prepared in an allergen-free environment. We support local suppliers.

18% service charge



**GOLF  
KENOSSEE**

**FOUR COURSE MENU**

# CHEF TABLE

*The Culinary Dining Experience*



## LOBSTER BISQUE

spinach crepe rolled with crab & lobster meat

## GALANTINE de POULARDE

stuffed with cream cheese with blackberry coulee and pecan

## PAN FRIED THYME SCENTED HALIBUT

braised orange infused fennel and lemon beurre blanc

## GRILLED TENDERLOIN

truffle mash potato & crushed minted green peas & bacon and bordelaise sauce



## SWEET TRIO

coconut cream brûlée / chocolate dip strawberry / mango cheese cake

## BAILEYS + COFFEE



**\$89.99**

plus taxes

20% service charge



# GOLF KENOSSEE

# CHEF TABLE

*Most exclusive intimate and luxurious dining experience*



## AN ARRAY OF FLAVOURS OF SIX COURSE DEGUSTATION MENU WITH MATCHING FINE WINES



### LOBSTER BISQUE

spinach crepe rolled with crab & lobster meat

### GALANTINE de POULARDE

stuffed with cream cheese with blackberry coulee and pecan

### PAN FRIED THYME SCENTED HALIBUT

braised orange infused fennel and lemon beurre blanc

### GRILLED TENDERLOIN

truffle mash potato & crushed minted green peas & bacon and bordelaise sauce



### SWEET TRIO

coconut cream brûlée / chocolate dip strawberry / mango cheese cake

### BAILEYS + COFFEE



**\$139.99**

plus taxes

20% service charge



**GOLF  
KENOSSEE**

Not all ingredients are listed in the menu description, please inform your server of any dietary restriction or allergies.  
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
we work closely with our partners to source sustainable & responsibly harvested ingredients.  
Some ingredients are cooked in a deep fryer that also have been used to cook meat products.  
Our menu items are not prepared in an allergen-free environment..We support local suppliers..



SELECT ONE ITEM



FROM THE SKY

6 OZ COCONUT CRUSTED CHICKEN \$24.99

Mash potato, seasonal vegetable



FROM THE SEA

4 OZ BLACKEND SALMON + GARLIC SHRIMPS \$27.99

Jasmine rice, seasonal vegetable, charred lime



FROM THE GARDEN

PENNE SAN MARZANO TOMATO SAUCE \$17.99

Smoked red pepper, parmesan cheese, focaccia bread



FROM THE LAND

6 OZ SIRLOIN STEAK \$25.99

Mash potato, seasonal vegetable

6 OZ STRIPLOIN STEAK \$26.99

Mash potato, seasonal vegetable

HALF PORK BACK RIBS \$22.99

Fries,, seasonal vegetable



**ADD GARLIC SHRIMPS 3 PIECES \$3.99**

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.  
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
we work closely with our partners to source sustainable & responsibly harvested ingredients.  
Some ingredients are cooked in a deep fryer that also have been used to cook meat products.  
Our menu items are not prepared in an allergen-free environment..We support local suppliers..

18% service charge



**GOLF  
KENOSSEE**



**PLATED MENU**



plus taxes

## MEXICAN FOOD TRUCK

### CHEF SOUP OF THE DAY

#### CHOOSE ONE

- ◆ PULLED CHICKEN **ADD \$2**
- ◆ TACO BEEF
- 2 SOFT FLOUR TORTILLA SHELLS
- LETTUCE, CHEESE, SOUR CREAM
- 1 FRESH BAKED COOKIE
- \$24.99 PER PERSON**

## PERFECT LUNCH

#### CHOOSE ONE

- ◆ BRIOCHE BUN
- ◆ BREAD
- ◆ ROLL
- ◆ WRAP

#### FILLED WITH

- ◆ EGG SALAD
- ◆ CHICKEN SALAD
- ◆ TURKEY
- ◆ ROAST BEEF (ADD \$2)

FRIES  
SOUP  
1 FRESH BAKED COOKIE  
**\$21.99 PER PERSON**

## APPETIZER

BBQ PORK RIBS  
SALT & PEPPER WINGS  
TOMATO CHEESE MEATBALLS  
ONION RINGS  
VEGETABLE TRAY  
GARDEN SALAD & DRESSING  
**\$22.99 PER PERSON**

## COUNTRY PICNIC

FRIED CHICKEN  
BAKED POTATO WEDGES  
CORN ON THE COB  
COLESLAW  
POTATO SALAD  
GARDEN GREENS &  
ASSORTED DRESSINGS  
ASSORTED PIES  
**\$23.99 PER PERSON**

## THE BACK NINE BURGER BAR

GRILLED 8 OZ BEEF PATTY  
BRIOCHE BUN  
CHEDDAR CHEESE  
ALL THE BURGER FIXINGS  
OVEN ROAST POTATO  
CAESAR SALAD  
**\$25.99 PER PERSON**

## UKRAINIAN

CABBAGE ROLL  
POTATO CHEDDAR PIEROGI  
SAUTÉED ONIONS  
SOUR CREAM  
FARMER SAUSAGE  
CAESAR SALAD  
**\$24.99 PER PERSON**

## PIZZA BAR

PEPPERONI  
HAWAIIAN  
CHEESE  
CAESAR SALAD  
VEGETABLE & DIP  
FRESH BAKED COOKIE & MILK  
**\$24.99 PER PERSON**



## FIELD & GRAIN

GARDEN SALAD  
STERLING SILVER STEAK  
GARLIC FOCACCIA  
FRENCH FRIES  
ASSORTED DESSERT  
**\$27.99 PER PERSON**

## TASTE OF INDIA

BUTTER CHICKEN  
BUTTER NAAN  
JASMIN RICE  
VEGETABLE SAMOSA  
CHEESE CAKE  
**\$26.99 PER PERSON**

## ENHANCE YOUR DINING EXPERIENCE

- ◆ Wine selection from our Wine Cellar
- ◆ Bubly Flavoured Sparkling Water
- ◆ Perrier Sparkling Water
- ◆ Beverage Selection from our Bar

At the Club 19 we want you to enjoy our food items at their very best! Therefore to ensure the best quality, we recommend a buffet to be displayed for no longer than a 1 hour period and the breaks for no longer than 30 minutes! Please advise us of any special requirements! Additional charges apply! Prices subject to change without notice! 18% service charge. Buffets are designed for groups of 25 or more.

Groups less than 25 are subject to an additional \$50 surcharge.

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.  
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
we work closely with our partners to source sustainable & responsibly harvested ingredients.  
Some ingredients are cooked in a deep fryer that also have been used to cook meat products.  
Our menu items are not prepared in an allergen-free environment. We support local suppliers.



# LUNCH BUFFET MENU

*We Take Pride in Preparing Our Food from Scratch Every Day...*



SELECT ONE OPTION

## PLATTER

### SANDWICH TRAY

SERVES 15 GUESTS, 1 PER PERSON

\$109.99

Assorted Deli Meat, Egg Salad on a Sliced Bread and Brioche Buns

### GOURMET SANDWICH

SERVES 15 GUESTS, 4 PER PERSON

\$139.99

Assorted Gourmet Mini Sandwiches

spinach cream cheese pinwheel, turkey cranberry tea sandwiches, roast beef mini burger, egg salad on crostinis

## TO GO

### DELI BAG LUNCH (TO GO ONLY)

CHOOSE ONE

◆ BRIOCHE BUN

◆ BREAD

FILLED WITH

◆ TURKEY

◆ BEEF (ADD \$2)

PIECE OF WHOLE FRUIT

1 FRESH BAKED COOKIE

BAG OF CHIPS

BOTTLED WATER

\$19.99 PER PERSON

### DELI BAG LUNCH & BEER (TO GO ONLY)

CHOOSE ONE

◆ BRIOCHE BUN

◆ BREAD

FILLED WITH

◆ HAM

◆ TURKEY

◆ BEEF

PIECE OF WHOLE FRUIT

BAG OF CHIPS

CAN BEER

\$25.99 PER PERSON

### ENHANCEMENTS

CHIPS \$2.50

COOKIES \$2.00

POP \$3.50

WATER \$3.00

Not all ingredients are listed in the menu description. please inform your server of any dietary restrictions or allergies.  
Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
we work closely with our partners to source sustainable & responsibly harvested ingredients.  
Some ingredients are cooked in a deep fryer that also have been used to cook meat products.  
Our menu items are not prepared in an allergen-free environment. We support local suppliers.

18% service charge



# GOLF KENOSSEE

## LUNCH PLATTER + TO GO

10

*We Take Pride in Preparing Our Food from Scratch Every Day...*



39.99

plus taxes

## SALADS & SIGNATURE PLATTERS

- ◆ Fresh Greens with Tomatoes, Cucumber, Carrot and House Dressing
- ◆ Caesar salad with Parmesan Cheese and herb croutons
- ◆ Pasta Salad with olives, pepper, parmesan cheese & Extra Virgin Olive Oil
- ◆ Selection of Pickles
- ◆ Freshly Baked Dinner Rolls with Whipped Butter

## ENTREES

Choose two:

- ◆ Roasted Baron of Beef with Herbs and Gravy ADD \$3
- ◆ Oven Roasted Garden Fresh Herb and Garlic Bone in Chicken
- ◆ Pork Ribs with Smoked BBQ Sauce
- ◆ Blackened Pork Loin with Grilled Pineapple
- ◆ Seared Salmon with Cream & Grape Tomato ADD \$1
- ◆ Cheese Tortellini with Fresh Garlic, Chili Flakes, Olives, Tomato Coulies & Fresh Basil

## CHEF'S SIDES

Choose one:

- ◆ Oven Roasted Baby Red Potatoes
- ◆ Buttermilk Whipped Potato
- ◆ Rice Pilaf with Vegetables

## VEGETABLE

- ◆ Chef Inspired Seasonal Vegetable

## DESSERT

Chef's Selection of Delightful Desserts  
Brewed Regular Coffee  
A Fun Collection of Teas

## UPGRADES



- ◆ Additional Side Dish ADD \$3.99 PP
- ◆ Cheese Board with Crackers ADD \$5 PP
- ◆ Fresh Basil and Balsamic Glazed Bocconcini and Grape Tomatoes ADD 4.99 PP
- ◆ Lemon Pouched Shrimp With Cocktail Sauce (3 pcs pp) ADD \$4.99 PP
- ◆ Additional Hot Dish ADD \$6 PP
- ◆ AAA Striploin with Red Wine Demi ADD \$10.99 PP
- ◆ AAA Fresh Herb & Mustard Rubbed Prime Rib, with Horseradish and Thick Red Wine Jus ADD \$12.99 PP
- ◆ Live Carving Station with Chef in Attendance ADD \$49.99

## ENHANCE YOUR DINING EXPERIENCE

- ◆ Wine selection from our Wine Menu
- ◆ Perrier Sparkling Water
- ◆ Bubly Flavoured Sparkling Water

At the Club 19 we want you to enjoy our food items at their very best! Therefore to ensure the best quality, we recommend a buffet to be displayed for no longer than a 1 hour period and the breaks for no longer than 30 minutes! Please advise us of any special requirements! Additional charges apply! Prices subject to change without notice! 18% service charge! Minimum 35 Guests! 25-35 Guests add \$8.99 pp



# BUFFET MENU



Live Carving Station with Chef in Attendance \$49.99

## INCLUSIONS

Build your Own Gourmet Buffet Makes your Event Magical !

Dinner buffet are served with Dinner Rolls and whipped Butter, Ice Water and filled by Freshly Brewed Regular Coffee and a selection of Teas.

## SIGNATURE PLATTERS

### \$5.00 PER PERSON

- ◆ Platter of Fresh Vegetable with Ranch Dip
- ◆ Selection of Pickles
- ◆ Antipasto
- ◆ Assorted Smoked Deli Meats ADD \$1.99 PP
- ◆ Cheese Board with Cracker, Dry Fruits & Nuts ADD \$2.99 PP
- ◆ Lemon Pouched Shrimp with Cocktail Sauce (3pcs pp) ADD \$3.99 PP

## SALADS

### \$4.50 PER PERSON

- ◆ Fresh Greens with Tomatoes, Cucumber, Carrot and House Dressing
- ◆ Caesar salad with Parmesan Cheese and herb croutons
- ◆ Pasta Salad with olives, pepper, parmesan cheese & Extra Virgin Olive Oil
- ◆ Red Potato and Egg Salad with Mustard Mayo
- ◆ Slaw Cabbage with Kim Chi Dressing
- ◆ Noodle Salad with Vegetables and Sesame Dressing
- ◆ Fresh Basil & Balsamic Glazed Bocconcini and Grape Tomato ADD \$2.99 PP

## SOUP

### \$4.99 PER PERSON

- ◆ Cream of Mushroom
- ◆ Cream of Tomato
- ◆ Vegetable Broth with Noodles & Ginger
- ◆ Chicken & Tortellini ADD \$0.99 PP

### \$9.00 PER PERSON

- ◆ Oven Roasted Thyme, Lemon & Freshly Cracked Pepper Bone in Chicken
- ◆ Pork Ribs with Smoked BBQ Sauce
- ◆ Roasted Pork Loin with Creamy Peppercorn Sauce
- ◆ Seared Salmon with Cream & Grape Tomato ADD \$1
- ◆ Blackened Chicken Breast with Pineapple ADD \$3 PP
- ◆ Carved Roast Beef with Mushroom Pan Gravy ADD \$4 PP
- ◆ Slow Cooked Prime Rib, with Horseradish and Thick Red Wine Jus ADD \$10 PP



## STOVE TOP

### \$6.00 PER PERSON

- ◆ Traditional Mashed Potatoes with Garlic & Truffle
- ◆ Smoked Hungarian Paprika & Rosemary Roasted Baby Potatoes
- ◆ Basmati Rice with Vegetables
- ◆ Steamed Vegetables with Extra Virgin Olive Oil
- ◆ Penne Arrabbiata with Chili Flakes, Garlic, Fresh Basil and Cheese ADD \$2 PP

## DESSERT

### \$5.50 PER PERSON

- ◆ Simply Sweet Dessert Bar with Assorted Squares and Sliced Fruit
- ◆ Divine Dessert Bar with Cheesecake, Chocolate Cake, Saskatoon Berry Pie and More..... ADD \$2 PP

At the Club 19 we want you to enjoy our food items at their very best ! Therefore to ensure the best quality, we recommend a buffet to be displayed for no longer than a 1 hour period and the breaks for no longer than 30 minutes ! Please advise us of any special requirements ! Additional charges apply ! Prices subject to change without notice ! 18% service charge ! Minimum 35 Guests ! 25-35 Guests add \$8.99 pp



# BUILD YOUR OWN BUFFET



#### FAT COW

Choice of (1) Entrée  
 Chef Carved Roast Baron Sterling Silver AAA+ Beef or  
 Slow Cooked Prime Rib Sterling Silver AAA+ (add \$12 PER PERSON)  
 Choice of (1) Starch  
 Garlic Mashed Potatoes or Roasted Potatoes  
 Chef's Choice of Cooked Vegetables  
 Garden Greens & Dressings  
 Chef's Selection of Additional Salad  
 House made Gravy

\$29.99 PER PERSON



#### SMOKED PIGGY

Honey Roasted Ham  
 Scalloped Potatoes  
 Peas & Carrots  
 Garden Greens & Dressings  
 Chef's Selection of Additional Salad

\$27.99 PER PERSON



#### CHARRED BBQ

Choice of (1) Entrée  
 BBQ Pork Back Ribs or Charred Herb Garlic Chicken Legs  
 Choice of (1) Starch  
 Garlic Mashed Potatoes or Roasted Potatoes or French Fries  
 Chef's Choice of Cooked Vegetables  
 Garden Greens & Dressings  
 Chef's Selection of Additional Salad  
 Vegetables & Dip

\$27.99 PER PERSON



#### STEAK OF HEARTS

Choice of (1) Entrée  
 6 oz NewYork Steak Sterling Silver AAA+ or  
 8 oz NewYork Steak Sterling Silver AAA+ (add \$ 6 PER PERSON) or  
 10 oz Rib Eye Steak Sterling Silver AAA+ (add \$ 12 PER PERSON)  
 Baked Potatoes, Sour Cream, Butter  
 Chef's Choice of Cooked Vegetables  
 Garden Greens & Dressings  
 Vegetables & Dip

\$29.99 PER PERSON

#### ENHANCE YOUR DINING EXPERIENCE

Add desert \$2 per person  
 Add dinner roll \$1 per person  
 Add gravy \$2 per person  
 Upgrade to caesar salad - \$2.50  
 Additional meat \$6 per person

At the Club 19 we want you to enjoy our food items at their very best | Therefore to ensure the best quality, we recommend a buffet to be displayed for no longer than a 1 hour period and the breaks for no longer than 30 minutes | Please advise us of any special requirements | Additional charges apply | Prices subject to change without notice | 18% service charge | Minimum 35 Guests | 25-35 Guests add \$8.99 pp

Not all ingredients are listed in the menu description, please inform your server of any dietary restrictions or allergies.  
 Raw or uncooked meats, poultry, fish, shellfish, egg may increase your risk of food borne illness, especially if you have certain medical conditions.  
 we work closely with our partners to source sustainable & responsibly harvested ingredients.  
 Some ingredients are cooked in a deep fryer that also been used to cook meat products.  
 Our menu items are not prepared in an allergen-free environment. We support local suppliers..



## BUFFET MENU



### TASTE OF CANADA

\$9 PER PERSON

- ◆ House Cut Fries
- ◆ Curd Cheese
- ◆ Montreal Style Gravy

Add Pulled Pork or Taco Beef \$5 PP

### DIY TACO STREET CART

\$14 PER PERSON

- ◆ BBQ Pulled Pork
- ◆ Taco Beef
- ◆ Flour Tortilla
- ◆ Chiffonade Lettuce
- ◆ Salsa , Sour Cream
- ◆ Chipotle Mayo
- ◆ Cheese, Lime Wedge

Allow Our Talented Culinary Team to Prepare Your Food at its Best and Freshest!  
Recommended Chef in Attendance \$49.99



## AFTER DINNER ENHANCEMENTS

### SPICE IT UP

\$279.99

INCLUDES 3 DOZEN EACH OF:

- ◆ Chicken Wings (one flavour)
- ◆ Vegetable Spring Roll with Sweet 'n Spicy Chili Sauce
- ◆ Dumplings with Soy Chili
- ◆ Korean Pork Belly
- ◆ Crispy Battered Cauliflower

### DELECTABLE TRIO TRAY

\$119.99

SERVES 20-25 GUESTS

A Sweet collection of desserts

### PIZZA

\$25.99



**GOLF  
KENOSSEE**

### DOWNTOWN SLIDER TRUCK

\$12 PER PERSON (3 Each)

- ◆ Open Faced Sliders served on a Slider Bun
- ◆ House Smoked BBQ Sauce
- ◆ Crispy Onion
- ◆ Aged Cheese
- ◆ House Cut Fries

### STREET FOOD OF THE WORLD

\$15 PER PERSON

- ◆ Punjab Cocktail Samosa
- ◆ Quebec Poutine with Curd Cheese and Red Wine Au Jus
- ◆ Mexican Beef Taco with Chipotle Mayo
- ◆ Chinese Gyoza with Soy, Sweet Chilli

### CHEESE BOARD & FRESH FRUITS

\$149.99

SERVES 20-25 GUESTS

- ◆ Seasonal Fruits & Berries
- ◆ Choice of Cheese
- ◆ Crackers
- ◆ Dry Fruits & Nuts

### GOURMET SANDWICH

\$149.99

SERVES 15 GUESTS, 1 PER PERSON

Assorted Deli Meats, Egg Salad, Roast Beef on a Sliced Bread, Brioche Buns and wraps

## BUFFET ENHANCEMENTS



### MORNING BREAK

**\$8.99 PER PERSON**

- ◆ Brewed Regular Coffee
- ◆ Fun Collection of Teas
- ◆ Selection of Pastries

### ALL DAY COFFEE BREAK

**\$9.99 PER PERSON**

**8.00 AM - 5.00 PM**

- ◆ Brewed Regular Coffee
- ◆ Fun Collection of Teas

### ALL DAY BEVERAGE BREAK

**\$12.99 PER PERSON**

**8.00 AM - 5.00 PM**

- ◆ Brewed Regular & Decaffeinated Coffee
- ◆ Fun Collection of Teas
- ◆ Assorted Fruit Juices, Soft Drinks & Bottled Water

### WHOLE DAY BREAK

**\$22.99 PER PERSON**

**8.00 AM - 5.00 PM**

- ◆ Brewed Regular Coffee
- ◆ Fun Collection of Teas

#### EARLY MORNING

- ◆ Chilled Fruit Juices
- ◆ Seasonal Whole Fruits
- ◆ Selection of Pastries

#### MID-MORNING

- ◆ Mini Donuts & Chocolate Sauce
- ◆ Sliced Fruits & Berry

#### MID-AFTERNOON

- ◆ Fresh Baked Cookies
- ◆ Buttery Popcorn

### ADDITIONAL BREAK SNACKS

Chocolate Bar  
Assorted Potato Chips  
Whole Fresh Fruits  
Sliced Fruit & Yogurt Dip  
Vegetable Crudités with Ranch

PER BAR \$2.50  
PER BAG \$2.50  
PER BAG \$2.50  
PER PERSON \$4.99  
PER PERSON \$4.50

### FROM OUR BAKERY

Fresh Baked Cookies  
Buttery Croissants  
Morning Jumbo Muffins  
Assortments of Breakfast Pastries  
Cinnamon Buns  
Granola Bar  
Chocolate Brownies & Dainty Squares

PER DOZEN \$22.99  
PER EACH \$2.99  
PER EACH \$2.99  
PER DOZEN \$29.99  
PER EACH \$2.99  
PER EACH \$2.50  
PER DOZEN \$29.99

### COFFEE & BEVERAGES

Freshly Brewed Regular Coffee  
Freshly Brewed Decaffeinated Coffee  
Assorted Teas  
Water Bottles  
Assorted Soft Drinks  
Assorted Fruit Juices  
Bubly  
Perrier Sparkling Water  
Gatorade  
Juice (Orange, Apple, Cranberry)  
Pop

12 CUP POT \$34.99  
12 CUP POT \$36.99  
PER BAG \$2.99  
PER BOTTLE \$3.00  
PER BOTTLES \$3.50  
PER BOTTLE \$3.50  
PER CAN \$5.99  
PER BOTTLE \$4.25  
PER BOTTLE \$4.00  
PER PITCHER \$21.99  
PER PITCHER \$18.99

At the Club 19 we want you to enjoy our food items at their very best! Therefore to ensure the best quality, we recommend a buffet to be displayed for no longer than a 1 hour period and the breaks for no longer than 30 minutes! Please advise us of any special requirements! Additional charges apply! Prices subject to change without notice! 18% service charge! Minimum 10 Guests! 5-10 Guests add \$3.99 pp



## MEETING ROOM ENHANCEMENTS



plus taxes

## RED WINE

### Nice & Easy

(light-med bodied, bright fruit, easy drinking)

Cona Sur - Pinot Nori - Chile

\$47.99

Lindeman's- Merlot - Australia

\$41.99

## WHITE WINE

### Fruity & Aromatic

Jacobs Creek - Moscato - Australia

\$32.99

Bree - Riesling - Germany

\$47.99

### Rich & Spicy

(medium bodied, some with little kick)

Trapiache - Malbec - Argentina

\$38.99

Nederburg - Cabernet Sauvignon - South Africa

\$44.99

### Fresh & Crisp

(lean, refreshing, clean, sometimes mineral)

Santa Rita - Sauvignon Blanc - Chile

\$36.99

Naked Grape - Pinot Grigio - Canada

\$34.99

Whitehaven - Sauvignon Blanc - New Zealand

\$49.99

### Big & Bold

(full bodied, dense, firm structure)

Clancy - Red Blend - California

\$42.99

Bodacious- Syrah - Canada

\$36.99

Santa Julia - Malbec - Argentina

\$49.99

Peter Lehmann - Shiraz - Australia

\$52.99

### Rich & Full

(round, full flavours, mouth filling)

Lindeman's- Chardonnay - Australia

\$36.99

Quails' Gate - Chardonnay - Canada

\$59.99

## SPARKLING

On request

## ROSE WINE

Jacobs Creek - Pink Moscato - Australia

\$38.99



GOLF  
KENOSSEE

WINE CELLAR



Prices include GST & LTC & PST

### BEER SELECTION

\$5.25 PER CAN	\$5.50 PER CAN	\$6.00 PER CAN
GW Classic	Coors Light	Michelob Ultra
Pilsner	O16 Copper	Corona
GW Light	Bud Light	Radler
		Coors Original

**Club 19 Blonde - \$ 5.00 PER CAN**

### HIBALL

\$4.50 PER 1 oz

Spiced Rum	Gin
Vodka	Whiskey
White Rum	Tequila

### LIQUEUR

\$4.50 PER 1 oz

Butter Ripple

\$5.00 PER 1 oz

Bailey's
Fireball
Rum Chata

### COOLERS & OTHERS SELECTION

\$6.75 PER CAN	\$7.75 PER CAN
White Claw	Mott's Caesar
Vizy	Margarita
<b>\$7.25 PER CAN</b>	Bud Light Chelsea
Crush It	SVNS Hard
You Bet	

### MIX

Bagged Ice	\$ 6.50
Bottled Water	\$ 2.50
2 Liter Pop	\$ 5
Clamato Bottle	\$ 12
Gatorade Bottle	\$ 4.00

### TO SERVE

Sleeves of Cup	\$ 22.99
Sleeves of Lid	\$ 22.99
Straws	\$ 22.99

### BBQ FOOD

Burger patti 4 oz (case 40 each)	\$ 85 / case
Hot dog 7" (5 kg case approximate 85 each)	\$ 75 / case
Smokie (5 kg case approximate 44 each)	\$ 98 / case
Burger Bun	\$0.95 / each
Hot Dog Bun	\$0.95 / each
Chips	\$2.00 / each

The prices do not include mix

Any food items can not be returned

Open bottle or case can not be returned, All returns must be done on the same day

Selection and size of bottles may change according to the availability

Minimum 2 weeks of notice

Beverages above listed cannot be consumed inside the restaurant.

Liquor will be ready to pick up in the morning on the day of tournament, unless other arrangements have been made for earlier pickup.

When sponsoring a drink hole at Golf Kenosee you are in fact purchasing beverages from a licensed establishment. You may not bring your own alcoholic beverages. As the licensee we are responsible for all consumption on the premises and as such we cannot overlook sponsors who bring outside alcohol onto the course. We have marshals on the course enforcing our liquor license.

**ALL ALCOHOL MUST BE PURCHASED FROM CLUB 19 RESTAURANT AT GOLF KENOSEE LTD**

Any sponsors found with alcohol not purchased at Golf Kenosee will be asked to leave immediately.



**FROM OUR BAR AND GRILL**

17

*We Take Pride in Preparing Our Food from Scratch Every Day...*



OUR GOLF COURSE FEATURE 1 MEETING ROOM RANGING IN SIZE TO ACCOMMODATE FROM 5 TO 25 GUESTS.

**FULL DAY - \$150**  
**HALF DAY - \$75**

25% off on room rentals if they ordered food from Club 19  
\*Conditions apply



**WHITE BOARD WITH MARKERS - \$ 20**  
**FLIP CHART WITH MARKERS & STAND - \$ 35**  
**55" LED TV MONITOR - \$ 60**



**MEETING ROOM FOOD ENHANCEMENTS PAGE 15**

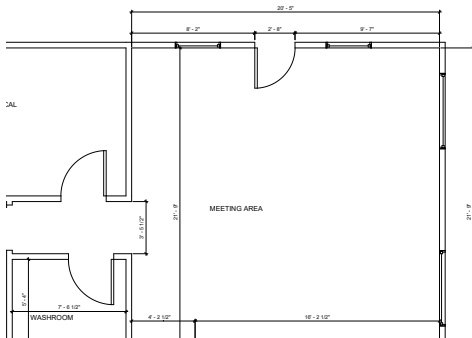
#### ROOM BOOKING GUIDELINES

**FULL DAY - 8.00AM - 6.00PM OR 12.00 PM - 9.30 PM**

**HALF DAY 8.00AM - 11.30 PM OR 12 NOON - 5.30 PM OR 6.00 PM - 9.30 PM**  
**(ALL MEETING ROOMS MUST BE VACATED BY 9.30 PM)**

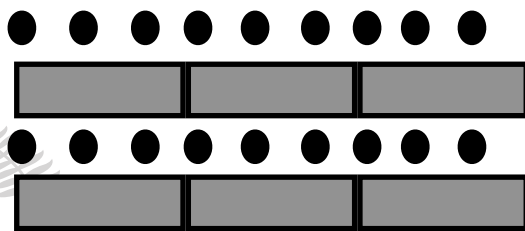


**GOLF  
KENOSSEE**

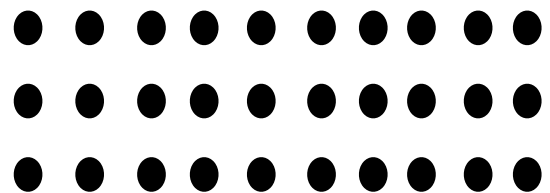


**CEILING HEIGHT - 9 FEET**  
**SQ. FT - 320**

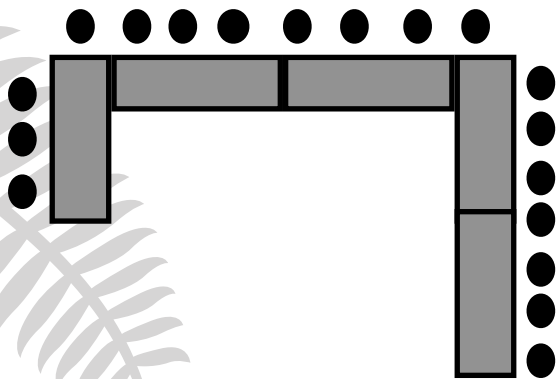
**CLASS ROOM TABLE - 18**



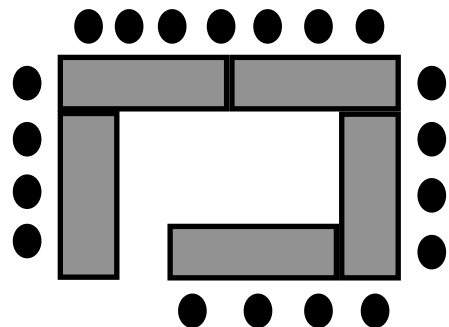
**THEATER SEATING - 30**



**HALF - U-SHAPE - 18**



**BOARD ROOM - 19**



## **DIMENSION & CAPACITIES**



## **Club19 Golf Kenosee – Booking Contract**

Function Name: \_\_\_\_\_

Date of Function: \_\_\_\_\_

Contact Names: \_\_\_\_\_

Email: Address: \_\_\_\_\_

Alternate Contact (Parents) \_\_\_\_\_

Work #:

Home#:

Cell#:

Deposit \$200

cheque

credit card

\*deposit is Non-refundable – this will be refunded after inspection of facility or applied to outstanding charges on next business day.

Card #

Name on Card

Expiry date:

Signature

The signature authorizes Club19 Golf Kenosee to charge the deposit as well as any outstanding balances, extra charges or damages that may occur on the day of the actual event

### **Event Information**

Estimated # of guests: \_\_\_\_\_

Event: Ceremony

Start time: Meal

Cocktails

Meal Choice: \_\_\_\_\_

Enhancements: \_\_\_\_\_

Bar Selections: \_\_\_\_\_

**Please sign and email [club19@golfkenosee.com](mailto:club19@golfkenosee.com)**

We understand and indemnify Club19 Golf Kenosee against any loss or damage caused by the convenor, guest, or invitees or by any other person attending the function, to any part of Club19 or its fixtures, equipment or to any property belongings to third parties. We hereby agree to hold harmless, indemnify and defend Golf Kenosee Cap Ltd. and its owners and agents from against any injuries and damages of any kind whatsoever to any person or entity.

I have read and understand all the Event Information in this package. Signature of the agreement shall constitute compliance with the Information Package.

\*Pricing subject to change



# **CONTRACT**



**THANK YOU**

**KENOSEE LAKE, SASKATCHEWAN - S0C2S0**

**T: 306-577-4422**

**CLUB19@GOLFKENOSEE.COM | GOLFKENOSEE.COM**

