

Experience
the GRANDEST
of **HOLIDAYS**



FESTIVE RESERVATIONS

306-577-4422 EXT 224
club19@golfkenosee.com

ATTENTION CUSTOMERS WITH FOOD ALLERGIES. PLEASE BE AWARE THAT OUR FACILITY CONTAINS POTENTIAL ALLERGENS. FOOD MAY CONTAIN OR COME INTO CONTACT WITH COMMON ALLERGENS, SUCH AS DAIRY, EGGS, WHEAT, SOYBEANS, TREE NUTS, PEANUTS, FISH, SHELLFISH OR WHEAT. GUESTS WITH FOOD ALLERGIES OR OTHER NUTRITIONAL CONCERNS ARE ADVISED TO NOTIFY US UPON ORDERING AND OUR TEAM WILL BE HAPPY TO COORDINATE IF WE CAN SAFELY MODIFY OUR MENU.





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, 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.

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\$37.99 per person

At Club 19 we want you to enjoy our food items at their very best | therefore to ensure the best quality, we recommend the buffet to be displayed for no longer than 1 hour period.

Minimum 25 guests
Less than 25 guests,
Please add \$4 per person

Additional side dish,
Please add \$5 per person

Hot Chocolate or Hot
Apple Cider
\$2 per packet

Please advise us of any
special dietary
requirements.

Menu prices are subject
to a 16% service charge
plus taxes and are
subject to change
without notice.



BRUNCH INCLUDES:

Fun collection of juices
Fresh brewed coffee and assorted tea
Assorted morning muffin, croissant & pastries
Sliced fresh fruit
A selection of fresh greens with house dressing
Fresh rolls with whipped butter

BREAKFAST DISHES

(please select three)

- ◆ Bacon
- ◆ Sausage
- ◆ Smashed potato
- ◆ Pancakes & syrup
- ◆ French toast & syrup
- ◆ Scrambled egg
- ◆ Egg Benedict

ENTREES

(please select one)

- ◆ Roasted turkey with sage stuffing & cranberry
- ◆ Festive baked ham with honey mustard glaze
- ◆ Grilled chicken breast in mushroom sauce
- ◆ Chicken parmigiana
- ◆ Slow cooked sterling silver premium meat
roast beef with pan gravy
- ◆ Tortellini with san marzano sauce

CHEF'S SIDES

(please select two)

- ◆ Glazed carrot
- ◆ Candied yams
- ◆ Herb roasted potato
- ◆ Medley of fresh vegetables
- ◆ Balsamic brussel sprouts
- ◆ Roasted root vegetables

DESSERT

Chef's selection of decadent festive desserts



\$25.99 per person

At Club 19 we want you to enjoy our food items at their very best | therefore to ensure the best quality, we recommend the buffet to be displayed for no longer than 1 hour period.

Minimum 30 guests
Less than 30 guests,
Please add \$4 per person

Additional side dish,
Please add \$5 per person

Hot Chocolate or Hot
Apple Cider
\$2 per packet

Please advise us of any
special dietary
requirements.

Menu prices are subject
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plus taxes and are
subject to change
without notice.



- ❖ Roasted Turkey with sage stuffing & cranberry
- ❖ Your choice of butter milk mashed potato or roasted potatoes
- ❖ Chef's choice of vegetables
- ❖ A selection of fresh greens with house dressing
- ❖ Fresh rolls with whipped butter
- ❖ Chef's selection of desserts
- ❖ Fresh brewed coffee and assorted tea





\$39.99 per person

At Club 19 we want you to enjoy our food items at their very best | therefore to ensure the best quality, we recommend the buffet to be displayed for no longer than 1 hour period.

Minimum 25 guests
Less than 25 guests,
Please add \$4 per person

Carving station chef in attendance \$39.99

Additional side dish,
Please add \$5 per person

Hot Chocolate or Hot
Apple Cider
\$2 per packet

Please advise us of any special dietary requirements.

Menu prices are subject to a 16% service charge plus taxes and are subject to change without notice.

SALADS & SIGNATURE PLATTERS

- Roasted Sweet potato | arugula | feta | honey sesame dressing
- Festive Quinoa Salad | Cranberries | Pecan | basil Citrus House Dressing
- A selection of fresh greens with house dressing
- Platter of fresh vegetables with ranch
- Selection of mixed pickles & olives
- Fresh fruits
- Domestic cheese board
- Fresh rolls with whipped butter

ENTREES (please select two)

- Roasted turkey with sage stuffing & cranberry
- Festive baked ham with honey mustard glaze
- Grilled chicken breast in mushroom sauce
- Oven roasted herbed chicken
- Slow cooked roast beef with pan gravy
- Pork loin with apple & raisin sauce
- BBQ cranberry baby back ribs
- Maple glazed salmon with pineapple salsa
- Tortellini with san marzano sauce
- Prime rib premium Sterling silver (add \$7.99 per person)

CHEF'S SIDES (please select two)

- Candied yams
- Medley of fresh vegetables
- Festive Rice pilaf
- Herb roasted potatoes
- Whipped potato
- Roasted root vegetables
- Balsamic brussel sprouts

DESSERT

Chef's selection of decadent desserts
Fresh brewed coffee and assorted tea





\$48.99 per person

At Club 19 we want you to enjoy our food items at their very best | therefore to ensure the best quality, we recommend the buffet to be displayed for no longer than 1 hour period.

Minimum 25 guests
Less than 25 guests,
Please add \$4 per person

Additional side dish,
Please add \$5 per person

Hot Chocolate or Hot
Apple Cider
\$2 per packet

Please advise us of any special dietary requirements.

Menu prices are subject to a 16% service charge plus taxes and are subject to change without notice.

SALADS & SIGNATURE PLATTERS

- Roasted Sweet potato | arugula | feta | honey sesame dressing
- Festive Quinoa Salad | Cranberries | Pecan | basil
Citrus House Dressing
- A selection of fresh greens | house dressing
- Platter of fresh vegetables | ranch
- Selection of mixed pickles & olives
- Fresh fruits
- Domestic cheese board
- Fresh rolls with whipped butter

ENTREES CARVING (please select one)

- ◆ Roasted turkey with sage stuffing & cranberry
- ◆ Slow cooked roast beef with pan gravy
- ◆ Stuffed pork loin with peppercorn sauce
- ◆ Festive baked ham with honey mustard glaze
- ◆ Prime rib premium Sterling silver (add \$7.99 per person)

ENTREES (please select two)

- ◆ Festive baked ham with honey mustard glaze
- ◆ Slow cooked roast beef with pan gravy
- ◆ Grilled chicken breast in mushroom sauce
- ◆ Oven roasted fresh herbs & orange chicken
- ◆ BBQ cranberry baby back ribs
- ◆ Maple glazed salmon with pineapple salsa
- ◆ Tortellini with san marzano sauce

CHEF'S SIDES (please select three)

- ◆ Apple braised red cabbage
- ◆ Candied yams
- ◆ Festive rice pilaf
- ◆ Celler Medley vegetables
- ◆ Herb roasted potatoes
- ◆ Roasted root vegetables
- ◆ Balsamic brussel sprouts

DESSERT

Chef's selection of decadent desserts
Fresh brewed coffee and assorted tea





SERVED DINNERS INCLUDE:

Fresh brewed coffee and assorted tea
Fresh rolls with whipped butter

SOUP OR SALAD (please select one)

- ❖ Butternut squash | honey sour cream drizzle
- ❖ Parsnip & pear bisque | toasted almonds | crostini
- ❖ French onion | cheese crostini
- ❖ Truffle & cauliflower soup
- ❖ Garden salad | maple balsamic dressing
- ❖ Caesar | herb croutons | Parmesan
- ❖ Spinach salad | goat cheese | honey balsamic

ENTREE (please select one)

- ❖ Roasted turkey | celery & sage stuffing | buttermilk mashed potato | bacon braised Brussel sprouts | glazed vegetables | rich pan gravy \$36.99
- ❖ Pan seared salmon | turmeric rice | broccolini | spinach & cherry tomato cream \$38.99
- ❖ Chicken cordon bleu | parsnip mash | baby carrots | dijon cream \$32.99
- ❖ Slow cooked roast beef sterling silver premium meat | baked potato | chef's vegetables | house gravy \$ 29.99
- ❖ Stuffed pork loin | mashed potato | seasonal vegetables | pepper corn sauce \$28.99
- ❖ Slow roasted festive ham | apple braised red cabbage | scalloped potato | grilled pineapple \$ 29.99
- ❖ Grilled 8 oz New York sterling silver premium steak | seasonal vegetable | truffle mashed potato | mushroom & red wine sauce \$35.99
- ❖ 7 oz prime rib sterling silver premium | roasted new potato | vegetables | thick au jus | Yorkshire pudding \$42.99

DESSERT (please select one)

- ❖ Cheese cake | berry coulis
- ❖ Pumpkin pie | maple sour cream splash
- ❖ Saskatoon pie | cream dollops
- ❖ Apple crisp | caramel drizzle



Minimum 20 guests

Please advise us of any special dietary requirements.

Menu prices are subject to a 16% service charge plus taxes and are subject to change without notice.

THERE'S NO NEED TO WORRY ABOUT SPENDING HOURS IN THE KITCHEN AWAY FROM FAMILY AND FRIENDS DURING THOSE SPECIAL HOLIDAY MOMENTS.

JUST MAKE ONE QUICK STOP AND YOU WILL HAVE A COMPLETE AND DELICIOUS MEAL READY TO BE SERVED. TAKE HOME A PERFECTLY PAIRED BOTTLE OF RED, WHITE OR SPARKLING WINE TO ENJOY ALONG WITH YOUR DINNER

TURKEY TO-GO

\$375

PLUS TAXES

PRIME RIB TO-GO

\$575

PLUS TAXES

- ❖ 5 kg Roasted Whole Turkey
- ❖ Butternut Squash Soup
- ❖ Whipped Buttermilk Mash Potatoes
- ❖ Festive Quinoa Salad, Cranberries, Pistachio, Citrus House Dressing, Basil
- ❖ Fall Vegetables with Winter Root Vegetables, Maple Glaze
- ❖ Stuffing
- ❖ Cranberry Sauce
- ❖ Gravy
- ❖ Dinner rolls & butter
- ❖ Dessert
- ❖ 1 Bottle of House Red Wine
- ❖ 1 Bottle of House White

- ❖ 3.5 kg sterling silver premium meat Prime Rib
- ❖ Butternut Squash Soup
- ❖ Whipped Buttermilk Mash Potatoes
- ❖ Festive Quinoa Salad, Cranberries, Pistachio, Citrus House Dressing, Basil
- ❖ Fall Vegetables with Winter Root Vegetables, Maple Glaze
- ❖ Horseradish Chimichuri
- ❖ Yorkshire Pudding
- ❖ Thick au Jus
- ❖ Dinner rolls & butter
- ❖ Dessert
- ❖ 1 Bottle of House Red Wine
- ❖ 1 Bottle of House White Wine

*SERVES 8 PEOPLE. PICK-UP OPTIONS AVAILABLE. ORDERS MUST BE PLACED 7 DAYS PRIOR BY CALLING THE RESTAURANT AT 306-577-4422 EXT 224

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FULL PREPAYMENT REQUIRED AT TIME OF BOOKING, NO CANCELLATION.



DINNER TO GO



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FESTIVE HAM TO-GO
\$350
PLUS TAXES

ROAST BEEF TO-GO
\$450
PLUS TAXES

- ❖ Guinness mustard and maple glazed Festive ham (4.5 kg approx)
- ❖ Butternut Squash Soup
- ❖ Whipped Buttermilk Mash Potatoes
- ❖ Festive Quinoa Salad, Cranberries, Pistachio, Citrus House Dressing, Basil
- ❖ Fall Vegetables with Winter Root Vegetables, Maple Glaze
- ❖ Caramelized pineapple & Mustard sauce
- ❖ Dinner rolls & butter
- ❖ Dessert
- ❖ 1 Bottle of House Red Wine
- ❖ 1 Bottle of House White Wine

- ❖ 3.5 kg slow cooked Sterling silver beef
- ❖ Butternut Squash Soup
- ❖ Whipped Buttermilk Mash Potatoes
- ❖ Festive Quinoa Salad,, Cranberries, Pistachio, Citrus House Dressing, Basil
- ❖ Fall Vegetables with Winter Root Vegetables, Maple Glaze
- ❖ Horseradish Chimichuri
- ❖ House gravy
- ❖ Dinner rolls & butter
- ❖ Dessert
- ❖ 1 Bottle of House Red Wine
- ❖ 1 Bottle of House White Wine

*SERVES 8 PEOPLE. PICK-UP OPTIONS AVAILABLE. ORDERS MUST BE PLACED 7 DAYS PRIOR BY CALLING THE RESTAURANT AT 306-577-4422 EXT 224
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DINNER TO GO





RED WINE

PLUS TAXES

LONGSHOT - PINOT NORI - USA	\$39.99
ANAKENA BIRDMAN - MERLOT - CHILE	\$41.99
TRAPIACHE - MALBEC - ARGENTINA	\$37.99
NEDERBURG - CABERNET SAUVIGNON - SOUTH AFRICA	\$42.99
MOUTON CADET - CAB/MERLOT - FRENCH	\$56.99
CLANCY - RED BLEND - AUSTRALIA	\$42.99
BODACIOUS- SYRAH - CANADA	\$36.99
SANTA JULIA - MALBEC - ARGENTINA	\$49.99
PETER LEHMANN - SHIRAZ - AUSTRALIA	\$52.99

WHITE WINE

BAREFOOT - MOSCATO - USA	\$32.99
BREE - RIESLING - GERMANY	\$47.99
SANTA RITA - SAUVIGNON BLANC - CHILE	\$36.99
BERINGER - PINOT GRIGIO - USA	\$34.99
WHITEHAVEN - SAUVIGNON BLANC - NEW ZEALAND	\$49.99
LINDEMAN'S- CHARDONNAY - AUSTRALIA	\$36.99
QUAILS' GATE - CHARDONNAY - CANADA	\$65.99

ROSE WINE

GALLO - WHITE ZINFANDEL - USA	\$29.99
JACOBS CREEK - PINK MOSCATO - AUSTRALIA	\$38.99

SPARKLING

LA MARCA- ITALY - 187 ML	\$17.99
LA MARCA- ITALY - 750 ML	\$49.99
MOET- CHAMPAGNE- FRENCH- 750 ML	\$169.99





Our bar features 4 varieties of craft & draft beers and a fun collection of bottled beers, coolers, seltzer, ciders. Relax with your colleagues or friends with a sip of wine from 18 varieties of bottles to choose. Enjoy your night out with friends and with a wide collection of spirits from 21 years aged scotch to flip and fiery rum, local gin, flavored vodkas, on the rocks cognac, tequila shots, ending with liquors or aperitifs. Have a party to enjoy our cocktails from classic, innovative Moscow mule, a fun collection of martinis, flavored and creative Caesars, warmers, shots and to end with our classic signature cocktails with a twist.

INFUSED WATER STATION

To minimize the single-use water bottles that may end up in landfills and to reduce the amount of energy used to recycle, we have introduced our infused water station. This provides an alternate option to bottled water for your meeting. The infused water station offers a refreshing selection of all natural sugar-free & herb-flavoured drinking water.

Choose from

citrus-orange | lemon-lime | cucumber | cucumber mint

\$29.99 per 9 liter dispenser





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.

DIETARY CONSTRAINTS & FOOD ALLERGIES

We are pleased to offer alternative meals for those guests with special dietary constraints. Special requests must be made 10 full Business days prior to your event.

In the event that any of the guests in your group have food allergies, you shall inform us of the names of such persons and the nature of their allergies 10 full Business days prior to your event.

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

FOOD SERVICE

For the protection of our guests and in accordance with the Health and Safety Act, Club 19 will be the sole provider of all food and beverage items. No food or beverage items may be removed from the restaurant. No food from outside can be brought in to the restaurant.

As it is customary, prices are subject to change due to fluctuating food costs. Prices for all meal functions will be guaranteed one (1) months from the event date.

DECORATING POLICIES

Thumbtacks, nails, staples and scotch tape are not to be used in any restaurant and meeting room. The convener is responsible for the removal of all decorations after the event. The use of confetti is prohibited. The removal of art-work is also prohibited

FINAL GUARANTEE

A final guaranteed number of guests is required a minimum of 3 full business days prior to the event. The convener agrees to pay for this guaranteed number of meals, or the actual number of meals served, whichever is greater.



The Perfect Gift



Club 19 restaurant & lounge has a thoughtful gift ideas to help make your holidays shopping experience seamless. Give the memorable gift of a luxury staycation at club 19 restaurant & lounge with a **Club 19 Gift Card**.

* All certificates can be purchased at Club 19 restaurant





Thank you

