

## LOOKOUT POINT COUNTRY CLUB

















## CONGRATULATIONS!

On behalf of everyone at Lookout Point Country Club, congratulations on your engagement, and thank you for considering us to be the place where you share your special moment with your partner and loved ones.

No matter the time of year, we have the most beautiful view in the Niagara Region. Our incredible facility is able to accommodate to groups of all sizes.



Our gorgeous McInnis Hall can accomodate up to 180 people.

No matter the space, we'll make sure your day is perfect. Our Executive Chef prepares all meals using the influence of the season, and our Banquet Coordinator will look after all of your details leading up to and on the day of your event.

Enjoy your day - we'll take care of the rest!

Sincerely,

Lookout Point Country Club



# OUR MAGNIFICENT PACKAGE

### FIVE-HOUR BAR SERVICE

Assorted domestic bottled beer, 5 bar brands, unlimited red and white house wine poured during dinner, brandy, liqueurs and soft drinks. For sparkling toast, add \$6 per person.

ONE-HOUR PASSED HORS D'OEUVRES service for your guests during cocktail hour.

FOUR-COURSE PLATED MEAL of your choosing with wine service during dinner.

### AFTER GLOW

Coffee and tea service station, fruit tray, wedding cake cutting. For Mossimo's Pizza delivered at 10pm, add \$4 per person.

FREE BRIDE & GROOM MENU TASTING
FREE MEALS FOR CHILDREN 5 & UNDER AT RECEPTION
LINENS FROM GALA DÉCOR.

\$175 PER PERSON

PACKAGE INCLUDES GALA DECOR LINENS, 18% GRATUITY & 13% TAX.

ALL PRICING IS FOR 110 PERSON MINIMUM ON SATURDAY,

AND 100 PERSON MINIMUM ON FRIDAY AND SUNDAY.

PLEASE INQUIRE FOR NOVEMBER - APRIL OFF-SEASON PRICING



## CUSTOMIZE YOUR HORS D'OEUVRES

HORS D'OEUVRES HOUR Choose FOUR of the following from hot and cold selection:

#### HOT SELECTION

SHAVED ROAST BEEF ON A CROSTINI with horseradish cream and onion jam.

ARANCINI WITH MARINARA SAUCE & PARMESAN

AGED CHEDDAR AND APPLE TART

POLENTA FRIES

**SPINACH & ARTICHOKE CROQUETTE** 

**VEGETABLE SPRING ROLLS** 

CHICKEN SKEWERS WITH TZATZIKI

SHRIMP FRITTERS WITH SWEET
THAI CHILI SAUCE



## CUSTOMIZE YOUR HORS D'OEUVRES

HORS D'OEUVRES HOUR CONT.

COLD SELECTION

SMOKED SALMON RILLETTE ON A CROSTINI WITH PICKLED SHALLOT

MARINATED BEETS WITH GOAT CHEESE MOUSSE & CANDIED PECANS

MARINATED TOMATO & BOCCONCINI SKEWERS

MINI MUSHROOM QUICHE

LEMON AND THYME RICOTTA & PEACH CROSTINI

JERK CHICKEN SALAD CUP WITH MANGO CHUTNEY

ANTIPASTO KABOB WITH SALAMI, BOCCONCINI, ONION, & ROASTED RED PEPPER



## CUSTOMIZE YOUR HORS D'OEUVRES

HORS D'OEUVRES HOUR CONT.

Add an extra charge \$55 per dozen:

BEEF SLIDERS WITH AGED CHEDDAR ONION JAM & ROASTED GARLIC AIOLI

GRILLED LAMB LOLLIPOP WITH CHIMI CHURI

SEARED SCALLOP WITH BROWN BUTTER, CAPERS, AND CANDIED LEMON

### ANTIPASTO UPGRADE

ADD \$10 PER PERSON

SERVED DURING COCKTAIL HOUR.

REPLACES HORS D'OEUVRES & FIRST COURSE.

#### **INCLUDES**

SLICED PROSCIUTTO, SALAMI, CAPICOLA,
AGED WHITE CHEDDAR, GOAT CHEESE,
BLUE CHEESE, BRIE, MARINATED EGGPLANT,
ZUCCHINI, PICKLED ONIONS, ARANCINI,
BRUSCHETTA, ASSORTED BREADS & CRACKERS



# CUSTOMIZE YOUR FIRST COURSE

APPETIZER, SOUP, OR SALAD

Choose ONE of the following:

MIXED LETTUCES WITH JULIENNE VEGETABLES, CHERRY TOMATOES, WITH A LEMON THYME VINAIGRETTE

SALT ROASTED BEET SALAD

WITH

GOAT CHEESE, ARUGULA, SHAVED FENNEL

& CANDIED PECANS WITH A MAPLE

BALSAMIC VINAIGRETTE

HONEY GRILLED PEACH SALAD

WITH

RICOTTA, SHAVED ONION, WALNUTS,

AND A LEMON THYME VINAIGRETTE

CLASSIC CAESAR SALAD

MAPLE CHIPOTLE BUTTERNUT SQUASH SOUP

SWEET PEA & HAM SOUP

CHILLED GAZPACHO SOUP

TOMATO & DILL SOUP

POTATO & LEEK SOUP



# CUSTOMIZE YOUR SECOND COURSE

PASTA

Choose ONE of the following for all guests:

PENNE

WITH

TOMATO SAUCE OR ALFREDO SAUCE

### RIGATONI

MADE WITH

CHORIZO, ROASTED WITH
SAGE AND BROWN BUTTER SAUCE
AND SPINACH
ADD \$4 PER PERSON

CHEESE RAVIOLI

WITH

MUSHROOM ALFREDO SAUCE ADD \$4 PER PERSON



## CUSTOMIZE YOUR THIRD COURSE

Please select TWO of the following proteins for your guests to select ONE from:

### BEEF

ROAST AAA STRIPLOIN 80z WITH HORSERADISH JUS

RED WINE BRAISED SHORT RIBS
WITH ROSEMARY JUS

DIJON & HERB CRUSTED LAMB CHOP WITH RED WINE JUS ADD \$12 PER PERSON

> GRILLED 80Z TENDERLOIN WITH ROSEMARY JUS ADD \$9 PER PERSON

### CHICKEN

STUFFED CHICKEN SUPREME
WITH SUNDRIED TOMATOES, GOAT CHEESE,
& SPINACH WITH A PESTO CREAM SAUCE

ROASTED CHICKEN SUPREME WITH THYME JUS



# CUSTOMIZE YOUR THIRD COURSE

FISH

SEARED SALMON WITH
CHARDONNAY BEURRE BLANC

HERB CRUSTED COD
WITH ROASTED MINI VINE TOMATOES

Choose ONE of the following for all guests:

HERB ROASTED MINI RED POTATOES
CREAMY GARLIC MASHED POTATOES
SMASHED POTATO CAKE WITH SCALLIONS

THYME MUSHROOM RISOTTO
ADD \$5 PER PERSON

POMMES KENNEDY ADD \$5 PER PERSON

Choose ONE of the following for all guests:

BUTTER CARROT AND GREEN BEANS GLAZED SEASONAL VEGETABLES GRILLED ZUCCHINI



## CUSTOMIZE YOUR DESSERT

Coffee and tea service.

Choose ONE of the following for all guests:

STRAWBERRY SHORT CAKE

WITH

STRAWBERRY COULIS

NEW YORK CHEESE CAKE

WITH

BERRY COMPOTE

CARROT CAKE

WITH

CREAM CHEESE ICING



## CEREMONY PACKAGES

### COURSE VIEW PATIO OR FIRST TEE

\$1400 (with reception)

#### COURSE VIEW PATIO

\$2000 (ceremony only)

#### CHAIR RENTAL

\$4 per chair

#### SOCAN & RE:SOUND FEES

THESE FEES ARE COLLECTED BY LOOKOUT POINT COUNTRY CLUB
ON BEHALF OF THE SOCIETY OF COMPOSERS,
AUTHORS, AND MUSIC PUBLISHERS AND CANNOT
BE WAIVED BY ANY COMPANY OR INDIVIDUAL.
PLEASE ASK FOR DETAILS AT TIME OF BOOKING.

ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

SOME RESTRICTIONS MAY APPLY TO FIRST TEE RENTALS.



## **CONTACT US**

## We'll take care of all the details.



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