



*Port Colborne Country Club  
Personalized Events 2009*

*Port Colborne Country Club Limited  
11260 Golf Course Road, R.R. #2 Port Colborne, Ontario  
905-835-1311 [www.pcgolf.com](http://www.pcgolf.com)*



*Port Colborne Country Club*  
*Celebrating our 80<sup>th</sup> Season*

*Thank you for considering P.C.C.C. as the location to host your event, Niagara's best kept secret! Our banquet facility is able to accommodate groups of 10 to 30 in the private atmosphere of the members lounge and larger groups of 50 to 160 in the Main dining room.*

*Our Chefs prepare all meals using only the freshest ingredients and their keen eye for detail will leave you breathless! Our staff will look after all of the details leading up to and including the time of your event to allow you to relax & enjoy your day. We are committed to providing first-class service and attending to all of your needs to ensure your event runs smoothly.*

*Included in this package, we provide you with all of the answers to your questions. Provided are guidelines on meal selections, room décor & set-up, we are here to provide a service and accommodate your wishes. Our staff will be happy to work with you in designing a menu & event specific to your needs. Our number one goal is to ensure that your special event is organized just the way you dreamed!*

*Contact Information*

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<i>Golf Professional</i>	<i>Alex Wilson</i>	<a href="mailto:pcproshop@yahoo.ca">pcproshop@yahoo.ca</a>	<i>905-835-1636</i>
<i>Bookkeeper</i>	<i>Monique Reid</i>	<a href="mailto:office@pcgolfclub.com">office@pcgolfclub.com</a>	<i>905-835-1311</i>



## *FAQ's...*

*To answer some of the more popular questions, we have listed some Frequently Asked Questions & Answers for you:*

***Q. How many people can your Hall accommodate?***

***A. The Main Dining room is licensed to accommodate approximately 165 people; however, our experience has shown 120-140 to be a comfortable number. These figures are general and dependent upon the format of your evening (location of head tables, prize tables, buffets, DJ set-up, etc.).***

***Q. Do you have examples of different seating plans?***

***A. We will provide you with different seating plans that will give you an idea on room set-up.***

***Q. Is your facility wheelchair accessible?***

***A. Our main dining room & members lounge are wheelchair accessible both with separate entrances for your convenience.***

***Q. Am I allowed to decorate the hall?***

***A. This is your event & we are certain that you will want to add personal touches or theme decorations to the hall and tables. We only ask that these be temporary decorations (we do not allow nails, screws, tacks, scotch tape, hooks, staples or anything damaging or permanent to be inserted into any equipment, furniture or structure). You will need to contact our clubhouse manager to arrange a time to decorate.***

***Q. How late is the facility available and are there overtime charges?***

***A. Bar service & entertainment will cease at 1:00am (last call @ 12:45am) as required by law. The building will be locked & armed at 2:00am. Please keep this in mind when arranging for transportation, gift collecting, DJ services and general clean up. A surcharge of \$20/employee (per half hour) will apply if any of PCCC's staff are required to stay past 2:00am.***



**Q. Will you allow us to bring in our own alcohol?**

**A.** Due to LCBO regulations, we do NOT allow any alcohol to be brought in for your event. However, you may bring in your own wine for a corkage fee of \$8 per standard 750ml bottle applied to your function invoice. Please note that you are required by law to purchase a Special Occasions Permit from the LCBO if you are serving your own wine and all other bar service must cease while this liquor license is in operation. The Special Occasions Permit must be delivered to Port Colborne Country Club at least 1 day prior to the event.

**Q. Do you have children's meals & pricing?**

**A.** For children ten years of age & under, we will provide different meal selections at a reduced rate. Children 5 & under eat free.

**Q. Do you allow on-site ceremonies?**

**A.** If available, the front patio or our dining facility may be rented for an additional charge of \$200.00. Please be reminded that outdoor ceremonies require a contingency plan should the weather not be favorable. There are specific parameters surrounding ceremonies and these details will be negotiated separately.

**Q. What is your leftover policy?**

**A.** Due to health regulations, insurances & liabilities, we are not able to release any leftover food or beverage for you or your guests. We will however, package your leftover wedding cake.

**Q. Can I offer my guests a choice of meals?**

**A.** Absolutely! We will allow for a choice between two main course selections. You will be required to advise Port Colborne Country Club of the quantities for each selection 7 days prior to the event. Vegetarian options are also available upon request.



## *About your event at PCCC...*

### *Ceremony*

*It is difficult for PCCC to close the golf course, clubhouse and/or patio areas to the entire membership so, if you are interested in an on-site ceremony, there are terms, conditions, and fees separate from a standard booking (see Additional Expenses).*

### *Catering*

*We are a semi-private golf & country club that employs several professionals experienced in their respective fields. We do NOT allow private caterers to cook and/or provide catered meals for your event. Should you require anything more than what Port Colborne Country Club can provide, we will negotiate a service charge.*

### *Menu Prices*

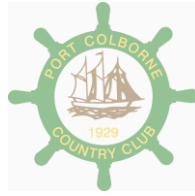
*In order to allow for unseen market conditions, menu prices are subject to change without notice. All prices are exclusive of GST, PST & Service Charges.*

### *Confetti, Rice, Sparkles & Glitter*

*These are not permitted on Port Colborne Country Club property. In order to avoid confusion, anything not listed but similar to the above items, should be cleared with the Clubhouse Manager prior to being used.*

### *Damage to PCCC property*

*Port Colborne Country Club will add to the final bill any damage, missing property or any extra cleaning that may be required after your event. (Cleaning charges may vary depending on the extent or severity of the clean-up).*



### *Services ...*

*The following services & amenities are standard with your booking & included in your meal price:*

- ✓ *All tables are fully set for plated, family style or buffet service*
- ✓ *Standard linen tablecloths, overlays and napkins*
- ✓ *Tables, chairs, china, glassware and cutlery*
- ✓ *Head table, registration table, gift table, cake table etc.*
- ✓ *Cutting, plating, and serving of your special event cake*
- ✓ *Sound system, microphone & podium, local telephone calls*
- ✓ *Personalized Event Coordination*
- ✓ *Courteous & professional staff for complete set-up & service*
- ✓ *Ample free parking*



## *Additional Expenses...*

*Please find a listing of items not included with your meal price:*

### *SOCAN Fee*

*SOCAN (Society of Composers, Authors & Publishers) requires that we collect a copyright tariff when musical performances (including D.J.) are held. Event without Dance (\$29.56 plus GST), Event with Dance (\$59.17 plus GST).*

### *Chair Rental*

*If you require additional chairs (white folding chairs or white bistro chairs) for an on-site ceremony, we will coordinate rental, delivery, set-up & return. The cost is \$3 per chair.*

### *Chair Covers*

*Chair covers add a touch of elegance to your décor and PCCC can coordinate, rental, delivery, set-up & return. The cost is \$5 per chair cover.*

### *Special / Specific Linen Request*

*Included in your meal price is a portion allocated for standard linens. If you have a special request on size, material, colour that PCCC does not accommodate, we will include the charges on your final function invoice.*

### *On-Site Ceremonies*

*If the room and space is available on your requested date, we do allow for an on-site ceremony. Outdoor ceremonies may be a maximum one (1) hour in length. Glassware or china will not be permitted on patio(s) during the ceremony.*

*Ceremony Fee does not include chair rental / set-up fees.*

*If you have booked your reception in the Banquet Hall, this limits the available space indoors to hold a ceremony. Due to inclement weather conditions you may want to consider renting a tent, canopy or tarp.*



## *Terms & Conditions*

- *You will be billed for the number of people as stated in the contract or the number in attendance, whichever is greater.*
- *Final payment is due no later than 1 day following your function*
- *N.S.F. Cheques or declined credit card payments are subject to a 4% service charge.*
- *All food and sundry items are subject to 8% pst, 5% gst and 15% service charge. (please note – gst is paid on the service charge)*
- *Alcoholic beverages are subject to 10% pst, 5% gst and 15% service charge. (Corkage fees are subject to gst and 15% service charge).*
- *Any theft, damage or excessive cleaning to Club property will result in additional charges to your final invoice & is the responsibility of the individual listed on the signed contract.*
- *Port Colborne Country Club, Limited is not responsible for lost, stolen or damaged items (anywhere on Club property – inside or outside), nor are we responsible for locking or securing valuable items.*
- *All prices are subject to applicable taxes, corkage fees, and service charges. All prices are set well in advance & are subject to change (without notice) if circumstances arise beyond our control. The following pricing guidelines are in place for the 2009 season only.*



*All packages are priced accordingly per person, and include coffee, tea, and water.*

### ***Breakfast Selections...***

#### ***Omelet Station***

*Fresh made to order omelet's using the freshest of vegetables and breakfast meats, other accompaniments include, Maple Glazed Bacon, Sausage, home fries, wheat and white toast, and sliced ripe tomatoes.*

*\$12*

#### ***Traditional Buffet Breakfast***

*Scrambled Eggs  
Crisp Bacon  
Farmers Sausage  
Home fries or Hash browns  
White and Whole Wheat Toast  
Sliced Ripe Tomatoes  
\$10*

*Add Carved Honey Roasted Ham  
\$4/person, min. 25 people.*

#### ***Continental***

*A wide variety of sweet breads, muffins, bagels, and assorted pastries with all of the accompaniments served with fresh seasonal fruit, and vanilla yogurt*

*\$7*



*Additional Breakfast Options and Side Dishes...*

*Sausage Links*

*\$2*

*Back Bacon*

*\$4*

*Bacon*

*\$3*

*Seasonal Fruit Tray*

*\$5*

*Cookies*

*\$3*

*Granola Bars or Muffins*

*\$2*

*Pancakes, Waffles, or French toast*

*\$3*

*Field Berry & Vanilla Yogurt Parfaits*

*\$4*

*Bagels & Croissants*

*\$2*

*Oatmeal & Field Berries*

*\$3*



### ***Salads...***

*Garden Salad*

*\$2*

*Classic Caesar*

*\$3*

*Greek Salad*

*\$4*

*Tomato & Cucumber Salad*

*\$4*

*Three Bean Salad*

*\$3*

*Potato salad*

*\$2*

*Pasta Salad*

*\$2*

### ***Soups...***

*Butternut Squash*

*\$3*

*Chicken Vegetable with Wild Rice*

*\$3*

*Roasted Turkey Vegetable*

*\$3*

*Roasted Tomato Vegetable*

*\$3*

*Beef Barley*

*\$3*

*Italian Wedding Soup*

*\$3*



*Lunch options are served with choice of 1 soup or 1 salad & 1 side dish.*

### ***Lunch Selections...***

#### ***The Delicatessen***

*A variety of cold cuts including, Black Forrest Ham, Capicola, Genoa Salami, Smoked turkey breast & an assortment of sliced cheeses, lettuce and tomato,  
on fresh Italian Kaisers.*

*\$12*

#### ***Smoky B.B.Q. Chicken Breasts***

*Seasoned boneless chicken breast smothered in a smoky B.B.Q. sauce served with fried onions, lettuce & tomato on Sesame seed Kaisers.*

*\$11*

#### ***B.B.Q. Option # 1***

*6oz. Flame Broiled all beef burgers, served with Swiss and cheddar cheeses and an assortment of toppings on fresh sesame seed buns.*

*\$10*

#### ***Assorted Vegetable Quiche***

*Your choice of Roasted Portabella and Swiss, Asparagus and Feta, Ham and Cheddar, or Roasted Red Pepper and Asiago.*

*\$9*

#### ***The "Sandwedge" Platter***

*An assortment of sandwiches and wraps including, egg salad, tuna salad,  
and ham and cheese.*

*\$9*

#### ***B.B.Q. Option # 2***

*Jumbo all beef franks, & hot or mild Italian sausage, served with fried peppers & onions on sesame seed buns.*

*\$8*



### *Sides & Accompaniments...*

*French Fries*

*\$2*

*Honey Baked Beans*

*\$2*

*Macaroni & Cheese*

*\$2.50*

*Steak Cut Onion Rings*

*\$2*

*Penne & Marinara Sauce*

*\$2.50*

*Veggies & Dip*

*\$3*

*Dessert Squares*

*\$2*

*All breakfast & lunch selections are exclusive of applicable taxes 13% & gratuity 15%. Any lunch selections accompanied with any of our dinner packages are eligible for a 20% discount. All menu items are offered according to market availability & prices may change without notice.*



## **Menu Guide**

*All packages can be individually plated, served family style or buffet style and include assorted rolls and butter, your choice of one soup or one salad, choice of one pasta dish and one entrée selection. For dessert, choose between Strawberry Shortcake, Lemon Cream Cake or traditional Chocolate Cake. All packages also include coffee and tea.*

### **~ 1<sup>st</sup> Course ~**

#### **Soup**

*Roasted Butternut Squash*

*Minestrone*

*Traditional Italian Wedding Soup*

*or*

#### **Salad**

*Chef's Garden Spring Mix*

*Classic Caesar*

*Baby Spinach & Mandarin Salad*

### **~ 2<sup>nd</sup> Course ~**

#### **Pasta**

*Penne in a Marinara Sauce*

*Tortellini in a Three Cheese Alfredo Sauce*

*Gnocchi in a Sundried Tomato Pesto Sauce*



*~ Main Course ~*

*~ Herb Roasted Chicken ~*

*Seasoned with fresh Rosemary, Thyme, Sage & Garlic, slow roasted & finished with a rich 'pan dripping' reduction.*

*\$24*

*~ Roasted Breast of Chicken ~*

*Seared prosciutto-wrapped breast of chicken stuffed with herbed goat cheese and finished with a Balsamic reduction.*

*\$27*

*~ Dijon Crusted Beef Tenderloin ~*

*AAA Medallions of beef roasted medium-rare to medium and finished with a balsamic peppercorn jus.*

*\$32*

*~ Prime Rib Au Jus ~*

*An 80 Year Favorite! - AAA Alberta prime rib roasted medium-rare to medium and finished with a rosemary and red wine jus.*

*\$28*

*~ Sweet Chili Grilled Salmon Fillet ~*

*8oz. Wild salmon fillet grilled to perfection and finished with a sweet chili glaze.*

*\$28*

*~ Apple Rosemary Pork Loin ~*

*Slow roasted seasoned pork loin accompanied with a baked apple compote.*

*\$27*

*All main course selections include seasonal vegetables (selection available) and choice of either herb roasted new potatoes or Yukon whipped potatoes.*



*Additional Courses, Hors D'oeuvres, & Afterglow Selections...*

*\* All Additional Courses, Hors D'oeuvres, and Afterglow Selections, are priced accordingly, per person.*

***Traditional Antipasto***

*\$5*

***Seafood Antipasto***

*\$6*

***Soup or Salad***

*\$3*

***Roasted Chicken***

*\$4*

***Italian Sausage and Meatballs***

*\$4*

***Shrimp Cocktail Tree***

*\$6*

***Assorted Cheese Platter with Crackers***

*\$5*

***Assorted Sandwiches***

*\$4*

***Three Topping Pizza***

*\$5*

***Assorted Pastries***

*\$5*

***Fresh Seasonal Fruit***

*\$5*

*The Chefs at P.C.C.C. look forward to serving you and will do their best to accommodate your specific needs for your special event.*

*All prices are set according to 'market price' at time of publication. Due to fluctuating costs, availability, & freshness of ingredients, prices may change without notice. We will however confirm & guarantee your pricing 60 days prior to your event date. \*Please note the above prices are exclusive of applicable taxes and service charges.*



## *From the Bar...*

*All Bars are set-up with P.C.C.C. house brands, unless otherwise requested. All prices include mixes of assorted soft drinks & juices.*

### *~ Host Bar ~*

*The Bar Package includes: one (1) Hour Cocktails before dinner , domestic bottled beer selections, house brand spirits selections, liqueurs, domestic wine by the glass, and an assortment of soft drinks & juices. (Based on ~ 6 hours).*

*\$30 per person*

*\* Different options / pricing available based on bar requirements & duration of opening. If you are interested in a bar package, we will design one based on your needs.*

### *~ Host Consumption Bar Service ~*

<i>House Brand Spirits (1 oz.)</i>	<i>\$4.25 per drink</i>
<i>Deluxe Branded Spirits (1 oz.)</i>	<i>\$5.25 per drink</i>
<i>Domestic Beers &amp; Ales</i>	<i>\$3.75 per bottle</i>
<i>Imported Beers &amp; Ales</i>	<i>\$4.50 per bottle</i>
<i>Wine by the Glass</i>	<i>\$5.25 per glass</i>
<i>Specialty Cocktails &amp; Coolers</i>	<i>\$6.00 per drink</i>
<i>Liqueurs (1 oz.)</i>	<i>\$5.50 per drink</i>
<i>Deluxe Liqueurs &amp; Cognac (1 oz.)</i>	<i>\$6.00 per drink</i>
<i>Champagne</i>	<i>\$5.00 per drink</i>
<i>Bottled Water</i>	<i>\$1.00each</i>
<i>Bottled Sparkling Water</i>	<i>\$2.00 each</i>
<i>Soft Drinks &amp; Juice</i>	<i>\$1.50 per glass</i>
<i>House Red Wine by the Bottle</i>	<i>\$25.00/bottle</i>
<i>House White Wine by the Bottle</i>	<i>\$25.00/bottle</i>

