

Wedding Packages



The Albatross Restaurant Wedding Packages
– 2017 –



GRANITE RIDGE GOLF CLUB

Wedding Packages



Based on 100 people or more, includes
the following features:

Elegant Facilities for Functions up to 240 people

Choice of Deluxe Wedding Packages with Dinner

Champagne toast to Bride and Groom

Open Bar with Premium Brands (ends at 1:00am)

Hot Hors D'oeuvres Selection

Late Evening Sweet Table

Imported Red and White Wine with Dinner

Decorative Votives on Each Guest Table

Linen Tablecloths and Serviettes

White Seat Covers for all Chairs

The Elegance and Charm of the Albatross are Matched by
The Friendly efficiency of our service
For a Wedding to Remember call our Catering Department

905-878-5494 Ext. 2

Wedding Packages



Reception

Hor D'oeuvres Selection Menu

Choice of Two Appetizers

Antipasti

An Assortment of Freshly Grilled and Marinated Vegetables:
Eggplant, Zucchini, Red Peppers, Mushrooms, Artichoke Hearts, Gherkins, Olives, Pepperoncini
And Sliced Italian Delicatessen Meats

Soups

Apple Roasted Butternut Squash Bisque, Nutmeg Crème Fraiche
Yukon Gold Potato and Leek Stilton Drizzle
Sweet Potato & Gorgonzola Bisque with Fresh Mint
Wild & Domestic Mushroom Puree, Shredded Phylo, Goat Cheese

Salad

Baby Organic Greens with Balsamic Vinaigrette
Classic Caesar with Herb Croutons & Parmesan Cheese
Romaine Leaves, Sweet Peppers, Cucumber, Tomatoes, Onions, Kalamata Olives & Feta Cheese
Bayfield Greens, Avocado, Strawberries, Sliced Cucumber and Vidalia Dressing
Heirloom Tomato, Boccioni Cheese, Basil Leaves, Arugula, and Balsamic Fini Reduction

Pastas

Penne: Tomato Basil Sauce or Simply Penne Arrabiata
Fettuccine: Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce
Linguini: Pesto, Garlic, Cherry Tomatoes, Shaved Parmesan
Cheese Stuffed Tortellini: Smothered in a Light Pesto Cream Sauce

Choice of Two Sides

Grilled Asparagus Drizzled with Olive Oil and Sea Salt | Roasted Garlic Mash Potatoes
Oven Roasted Red Potatoes | White and Wild Rice Pilaf
Three Cheese Scalloped Potatoes | Steamed Mixed Vegetables | French Beans

Wedding Packages



Dinner Selection

- 1) Chicken Supreme, Chasseur Sauce
- 2) New York Sirloin Strip Roast /
Chicken Supreme with Three Peppercorns Sauce
- 3) Herb – Crusted Prime Rib of Beef Jus
- 4) Roasted Veal Chops, Bordelaise Sauce
- 5) Veal Piccata / Chicken Supreme
- 6) Beef Filet / Chicken Supreme,
Three Peppercorn Sauce
- 7) New York Sirloin Steak
- 8) Beef Wellington
- 9) Roasted Beef Tenderloin, Peppercorn Sauce
- 10) Beef Filet / Tiger Shrimp

Seafood Platter (one platter per table)

Steamed Clams, Mussels in Wine Sauce, Pan Fried Calamari Grilled Tiger Shrimp, Lobster Tail and Pan Fried Sole

Antipasto Bar

Grilled Zucchini, Mushrooms, Artichoke Heart, Fire Grilled Red Peppers, Eggplant Spaghetti, Kalamata Olives, Green Olives, Pepperchini, Gherkins, Sliced Tomato with Boccioni Cheese, Bruschetta, Seafood Salad, Prosciutto and Salami

Choice of Dessert

Coffee and Tea

For pricing, availability and general inquiries, please contact:

JIMMY DIAKOVASILIOU | Albatross Restaurant | (905) 878-5494 Ext: 2 | albatross@golfgranite.com

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Hors D'Oeuvres Menu

Mini Pork Sausage

Garlic Escargot in a Small Brioche

Herb and Garlic Cream Cheese Puff Pastry

Pepperoni and Cheese Mini Pizza

Mini Quiche Lorraine

Mini Quiche Florentine

Seafood Filo Bundle

Spanakopita

Lobster Filo Roll

Shrimp Puff

Mini Cocktail

Sausage Roll

Veggie Spring Roll

Crab Cakes

Fig and Goat Cheese Crown

Chicken Florentine Crown

Tempura Shrimp

Mushroom Tart

Mini Beef Wellington

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Terms and Conditions

Menu Selections and Guarantee

Please confirm all meal arrangements at least three weeks in advance of your function. Then three working days prior to the first day of your event we require your final guaranteed numbers. In an effort to meet all your needs we will gladly prepare five percent above your guarantee up to a maximum of 15 people.

Food and Beverage Selections

Please advise us in advance if you or any of your guests have any food allergies, religious restrictions or special needs that may require specific dietary arrangements. Your catering Manager and Executive Chef will make every effort to accommodate your request, we cannot however allow any outside food or beverage to be brought into Granite Ridge Golf Club and The Albatross.

Ontario Liquor Laws

For your safety and convenience, Granite Ridge Golf Club and The Albatross strictly adhere to the Ontario Liquor Laws. You and your guests must be 19 years of age or over to be served and or consume alcoholic beverages. The staff at Granite Ridge Golf Club and The Albatross reserve the right to ask for proof of age and refuse service to any person who appears to be intoxicated.

Prices, Taxes and Service Charges

All food and beverage is subject to HST and a 15% Gratuity Charge. The information and prices outlined in this information package are subject to change. However we can guarantee prices in confirmed bookings made ninety days prior to the first day of your event.

Decorations and Specialized Services

Arrangements can be made through our Catering Department for the purchase of freshly cut flowers, distinctive centerpieces, customized linens, chair covers and ice carvings. If you would like a special theme, decorations and entertainment, we will be happy to assist with the planning and necessary arrangements.

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There is a legal tariff charged for events that include musical entertainment. Some of the functions that fall under this classification include dances, receptions, assemblies, conventions, wedding birthdays, anniversaries, and seasonal holiday parties. For more information please speak with one of our Catering Managers.

A Final Note

If there are any services that have not been addressed or if you have any questions please give us a call at 905-878-5494 ext. 2 and ask for the Catering Department.