

# 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

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## 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](mailto: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 an 18% 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.

### Socan

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.