



# Wedding Packages

## D I A M O N D

3 Selections of Hors D'Oeuvres  
( est. 3 pieces per person)

4 Course Plated Dinner Service  
Includes Choice of:  
One Appetizer  
One Amuse Bouche  
One Entree  
(Vegetarian Entree included)  
One Dessert

Choice of 2 Late Night Stations

Cocktail Hour Host Bar  
Beer & Wine only (One Hour)

## E M E R A L D

1 Selection of Hors D'Oeuvres  
( est. 3 pieces per person)

3 Course Plated Dinner Service  
Includes Choice of:  
One Appetizer  
One Entree  
(Vegetarian Entree included)  
One Dessert

Choice of 1 Late Night Station

## S A P H I R E

1 Selection of Hors D'Oeuvres  
( est. 3 pieces per person)  
OR 1 Late Night Station

1 Selection of Hors D'Oeuvres  
( est. 3 pieces per person)  
OR 1 Late Night Station

3 Course Plated Dinner Service  
Includes Choice of:  
One Appetizer  
One Entree  
(Vegetarian Entree included)  
One Dessert

### EACH OF OUR PACKAGES INCLUDES THE FOLLOWING:

Table Wine Service over dinner  
( 2 Bottles per table)  
Coffee & Tea Service following dessert

Wedding Menu Tasting for 2  
(Additional Guests, \$60.00 per person)  
Complimentary Cake Cutting

Basic Function Room Setup  
Includes tables, risers, white linens, napkins & seat covers,  
glassware, cutlery  
Easels for Signage  
Access to Our Preferred Vendor List

For Details, Site Tours & Pricing please contact  
Cassidy Livingstone  
Wedding, Sales & Event Coordinator  
Hawk Ridge Golf Club  
1151 Hurlwood Lane, Severn, ON  
705-327-1610 ext. 104  
[www.hawkridgegolf.com](http://www.hawkridgegolf.com)



# HORS D'OEUVRES



## C O L D

Sweet Potato Tempura | Smoky Bacon Chip | Tomato Relish &  
Chive Crème Fraiche  
One Bite Cobb Salad  
Charcuterie Skewers  
Bruschetta Crostini | Goats Cheese  
Seared Tuna on a Cucumber Coin | Scallions & Wasabi Curry  
Aioli  
Mini Brioche Lobster Rolls | Béarnaise Sauce  
Caprese Salad Skewers

## W A R M



Smoked Salmon Phyllo Parcels  
Five Spice Duck Spring Rolls  
Mini Beef Wellington  
Maple Chili Chicken Satays  
Jerk Chicken Sliders | Tropical salsa  
Mini Pear & Brie Grilled Cheese  
Lamb Lollipop | Curry & Mint sauce hot  
Bacon Wrapped Scallop | Black Garlic & Dill Aioli  
Vegetarian Spring Rolls | House Teriyaki





# APPETIZERS



## S O U P S

Roasted Butternut Squash | Cinnamon Cream & Parsnip Chips  
Roasted Red Pepper & Tomato Bisque | Grilled Cheese Crostini & Fresh Herbs  
Caramelized Onion & Cheddar Ale | Crispy Leeks  
Creamy Potato & Bacon | Applewood Cheddar Chips  
Seafood chowder | Salmon, Halibut, Shrimp, Scallops & Mussels, Mini Red Potatoes & Mirepoix | White Wine & Garlic Cream Sauce  
Creamy Carrot & Ginger | Shaved Coconut & Lemongrass

## S A L A D S

Maple Pear Salad | Danish Blue Cheese, Julienne Pears, Candied Pecans on Heritage Greens | Maple Dijon Vinaigrette  
Caprese Salad | Burrata Cheese, Sliced Heirloom Tomatoes, Pine Nut and Basil Pesto | Balsamic Drizzle, Fresh Cracked pepper  
Traditional Greek | Vegetables, Feta Cheese | House Greek Dressing  
Caesar salad | Crisp Romaine, Parmesan, Bacon Bits, Butter Croutons | Asiago Caesar Dressing  
Crunchy kale | Dried Cranberries, Sunflower Seeds, Goat Cheese | Lemon Poppy Thyme Vinaigrette  
Mandarin, Cucumber & Arugula | Scallions, Slivered Almonds | Grapefruit & Honey Vinaigrette



# AMUSE BOUCHE



Butternut Squash Ravioli | Basil & Cherry Tomato Cream Sauce

Strawberry, Bacon & Ricotta Danish | Balsamic Drizzle

Apricot Braised Pork Belly | Pumpkin Seeds | Sourdough Crostini

Cannelloni Stroganoff | Tenderloin & Seared Mushrooms |

Marsala Mushroom Cream Sauce

Shrimp Cocktail | Tequila Lime Cocktail Sauce

Fried Brie Sticks | Red Pepper & Thyme Compote

Brie Stuffed Portobello Caps | Basil Vidal Cream Sauce | Salt

Roasted Pecans

Charcuterie Plate | Cured Meats, Spreads, Nuts, Cheeses |

House Pretzels







# ENTREES

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Halibut | Sundried Tomato & Oregano Compound Butter

Seared Salmon | Choice of Maple Thyme Glaze or Citrus Glaze &  
Pepper Berry Finish

Chicken Supreme | Stuffed with Basil, Olive, Provolone & Red Pepper  
Coulis

French 10 oz. Pork Chop | Stuffed with Pear, Apples, Rosemary &  
Dried Cranberries with Maple Rosemary Glaze

## P R E M I U M   O P T I O N S

Prime Rib of Beef | Yorkshire Pudding, Pan Jus

Seared Beef Tenderloin | Tri-Peppercorn Cream, Friend Leeks

Grilled New York Striploin | Roasted Mushrooms, Port wine Jus



# DESSERTS



Sticky Toffee Pudding | Cranberry Compote | Maple Cinnamon Chip

Cheesecake | Fruit Compote | Chantilly Cream & Fruit Coulis

Lemon & Lavender Cheesecake | Sorrel & Raspberry Coulis

Bumbleberry Crumble | Vanilla Bean Ice Cream & Maple Graham Oat

Topping

Chocolate Layer Cake | Raspberry Coulis & White Chocolate Drizzle



Butter Tart Flight | Cappuccino, Blueberry Maple, Chocolate S'more

Coffee Crème Brûlée | Sugar Donut Sticks for dipping

French Macaron Assortment | Paired Coulis for dipping







# LATE NIGHT

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## P I Z Z A   S T A T I O N

Vegetarian | Pepperoni | BBQ Chicken | Hawaiian

## F A J I T A   S T A T I O N

Chicken | Beef | Caramelized Onions | Bell Peppers | Sour Cream | Salsa | Cheddar Cheese

## P O U T I N E   B A R

Crispy French Fries | Gravy | Cheese Curds | Bacon | Mushrooms | Green Onions

## S L I D E R   S T A T I O N

Shaved Beef | Pulled Pork | Hamburger | Buns | Condiments

## N A C H O   B A R

Corn Chips | Sour Cream | Salsa | Beans | Jalapeños | Ground Beef | Green Onions | Mixed Cheese

## B U I L D   Y O U R   O W N   S A N D W I C H S T A T I O N



Deli Meats | Assorted Cheese | Fresh Breads | Condiments

## S W E E T   T R E A T S

Assorted Squares | Pastries | Fresh Sliced Fruits

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# ENHANCEMENTS



Sparkling Wine Toast

His or Hers Specialty Cocktails

Use of Hawk Ridge Signature Centerpieces

Printed Menus to Accompany Your Tablescape

Variety of Platters to Enhance Reception or Late Night Station

*\*\* Enhancements available at an additional cost\*\**

