

wedding packages

E N C H A N T I N G

\$175.00 per person

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

4 Course Plated Dinner Service

Includes Choice of:

One Appetizer

One Amuse Bouche

One Entrée

(Vegetarian Entrée included)

One Dessert

Choice of 1 Late Night Station

M A J E S T I C

\$155.00 per person

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

3 Course Plated Dinner Service

Includes Choice of:

One Appetizer

One Entrée

(Vegetarian Entree included)

One Dessert

Choice of 1 Late Night Station

E L E G A N T

\$125.00 per person

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

OR 1 Late Night Station

3 Course Plated Dinner Service

Includes Choice of:

One Appetizer

One Entrée

(Vegetarian Entree included)

One Dessert

EACH OF OUR PACKAGES INCLUDES THE FOLLOWING:

Standard Bar Service

Table Wine Service over Dinner
(2 Bottles per table)

Coffee & Tea Service

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

Complimentary Cake Cutting

Basic Function Room Setup
Includes tables, risers, white table linens, white napkins,
glassware, cutlery

Easels for Signage

Access to Our Preferred Vendor List

For Details, Site Tours & Pricing please contact
Taylor Browning

F&B, Wedding, Sales & Events Manager

Hawk Ridge Golf Club

1151 Hurlwood Lane, Severn, ON

705-327-1610 ext. 104

www.hawkridgegolf.com

DETAILS



R O O M R E N T A L

50+ guests : \$1250.00

less than 50 guests: \$600.00

C E R E M O N Y F E E

\$500.00

Includes:

white chairs for outdoor ceremony in the courtyard

use of the pavilion or rock wall for ceremony and photos

signing table with linen

ceremony rehearsal

Rain Space: Main Dining Room



HORS D'OEUVRES

hors d'oeuvres



C O L D

Balsamic, Fig & Goats Cheese Crostini
One Bite Cobb Salad
Charcuterie Skewers
Bruschetta Crostini | Goats Cheese
Caprese Salad Skewers
Greek Style Veggie Kabobs | Grilled Feta
Smoked Salmon & Caper Blini with Dill
Antipasto Skewers

W A R M

Smoked Salmon Phyllo Parcels
Mini Rueben Sandwich | Beet Horseradish Aioli
Mini Beef Wellington
Maple Chili Chicken Satays
Crab Rangoon | Sesame & Chili Oil
Mini Pear & Brie Grilled Cheese
Vegetarian Spring Rolls | House Teriyaki
Coconut Shrimp | Piña Colada Sauce
Pork & Leek Pot Stickers | House Made Dipping Sauce





AMUSE BOUCHE

amuse bouche

Crab Cakes | Citrus & Sambal Aioli

Strawberry, Bacon & Ricotta Danish | Balsamic Drizzle

Apricot Braised Pork Belly | Pumpkin Seeds | Sourdough Crostini

Sweet Potato & Smoked Duck Pierogi | Blueberry, Bacon &
Thyme Compote

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





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



ENTRÉES



STANDARD OPTIONS

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

VEGAN FRIENDLY OPTIONS

Coconut Vegetable Curry | Basmati Rice

Roasted Acorn Squash Bowl | Farro, Marinated Artichokes, Almond Crumble

Grilled Cauliflower | Sweet Sambal Glaze | Lentil Salad, Chimichurri Style Dressing

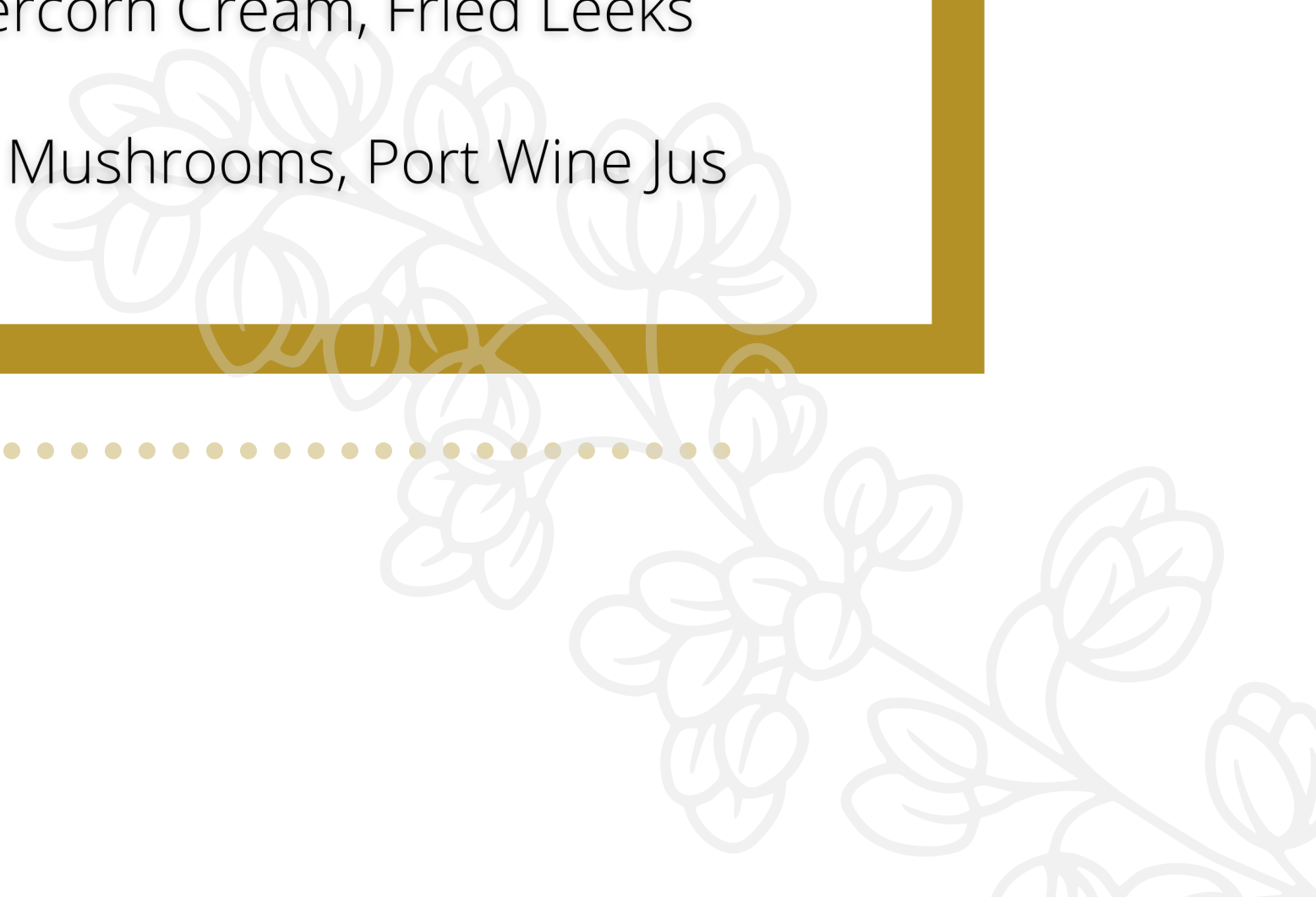
PREMIUM OPTIONS

Halibut | Sundried Tomato & Oregano Compound Butter

Prime Rib of Beef | Yorkshire Pudding, Pan Jus

Seared Beef Tenderloin | Tri-Peppercorn Cream, Fried 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

P I Z Z A S T A T I O N

Vegetarian | Pepperoni | BBQ Chicken | Hawaiian

T A C O 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

N A C H O B A R

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

G O U R M E T G R I L L E D C H E E S E

Chef's Assortment of Gourmet Grilled Sandwiches

S W E E T T R E A T S

Assorted Squares | Pastries | Fresh Sliced Fruits





ENHANCEMENTS

enhancements

Sparkling Wine Toast

His or Hers Specialty Cocktails

Custom Printed Menus

Custom Name Tents for Table Seats

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

