



ENJOY WINTER IN THE COUNTRY

The **METCALFE GOLF CLUB** is home to **HICKORIES**, a full service restaurant, which is the perfect venue to host your office or family party over the holiday season.

- ❖ 3 – course gourmet dinner options at great prices for groups of 15 or more
- ❖ Superb buffets including our famous Roast Beef Au Jus for groups of 25 or more
- ❖ Friendly country service in a relaxed atmosphere
- ❖ Fireplace Room which seats up to 30 and main dining room which seats up to 60
- ❖ Professional Chef with extensive experience to customize any menu for you
- ❖ Tractor or Horse drawn sleigh/wagon rides can be arranged with your banquet
- ❖ Complimentary Cross Country Skiing before your banquet
- ❖ **Dinners Perfect For Families or Small Groups Friday November 4th & 18th, Friday December 3rd & Sunday December 12th**
- ❖ We offer catering services, you may pick up here or we can deliver to your home.

Find out why our clients tell us over and over:

“We serve the best meals they have ever had”

Here Is What Event Organizers Have To Say:

Thank you Rob and Gasper for the great job you did for us. Everyone really enjoyed their time at the golf course and thought the food was fantastic.

Dianne Arbuckle – Charity Golf Tournament

Just wanted to thank you and your staff for a Great day at Metcalfe. As always the staff is very friendly and helpful, the food excellent and the golf course in great shape. Everyone is looking forward to next year!

Telus – **Paulette Burke**

Gasper, I would like to thank you and the Metcalfe golf club for the excellent service you provided for our tournament yesterday. The noon time barbecue was a hit. Also, I would like you to know that I heard a lot of comments on how good the roast beef was, as well as the carrot cake.

Fred Welling - UNB Alumni

To Book Your Holiday Season Party or Inquire about Catering Services, Please Contact Us At
(613) 821- FORE (3673) or info@metcalfegolf.com



Hickories Holiday Appetizers

\$.75 Per Item

CURRY PINEAPPLE MEATBALLS
BRUSCHETTA WITH FETA CHEESE
APPLE CRUMBLE SQUARE (SWEET)

\$1.00 Per Item

WING W/CHOICE OF SAUCE
VEG. PATE W/ CRACKERS (MIN. 20 PEOPLES)
HOT ITALIAN SAUSAGE WRAP IN PUFF PASTRY
FETA AND SPINACH IN PHYLLO
SALMON MOUSSE CANAPE
PROSCUITTO AND MELON
CURRY VEGETABLE SAMOSA
SPINACH GOAT CHEESE CANAPE
SMOKED SALMON ROULADE
ENDIVE LEAF W/MUSHROOM GOAT CHEESE MOUSSE
FRUIT KABOB (SWEET)

1.25 Per Item

BABY BAKE BRIE W/MAPLE GLAZE
BABY CRAB CAKE W/SWEET CHILI SAUCE
PITA BREAD AND DIPS (MIN. 20 PEOPLES)
BABY VOL AU VENT W/PORTOBELLO MOUSSE
S.SALMON ON CROSTINI W/RED PEPPER C.CHEESE
KEY LIME WEDGE (SWEET)

\$ 1.50 Per Item

CHICKEN SATAY WITH PEANUT SAUCE
BACON WRAP SCALLOPS
PANCETTA WRAP PRAWN

Platters

Prices Are Per Person	Minimum 25 people
VEGETABLE & DIP	\$2.00
CHEESE & CRACKER	\$3.50
FRUIT	Priced Seasonally

We can recommend the appropriate quantities to have before your meal
or on their own for a cocktail reception

13% HST & 15% Gratuity are Not Included



3 Course Holiday Table Service Menus

Choose one of:

Creamy roasted red pepper soup with tarragon

Or

Mesclun mix in our house vinaigrette

Or

Sun-dried tomato risotto

Choose one of:

Oven roasted chicken supreme on potato wedges and grilled vegetables topped with a wild mushroom peppercorn sauce

Or

Grilled Atlantic salmon on baby spinach risotto and grilled smoked tomato finished with a red Thai sauce

Or

Pistachio crusted pork tenderloin on mashed potatoes and butternut squash drizzled with a cassis demi sauce

Choose one of:

Key lime pie or Carrot cake or Raspberry cheese cake

\$22.95 Per Person

Minimum of 15 people required (groups of 10-14 accommodated with a \$50 service fee)

Guests may choose different options. Choices must be provided 5 days in advance

All Prices Are Per Person
13% HST & 15% Gratuity are Not Included

3 Course Gourmet Holiday

Table Service Menu

Choose one of:

Butternut Squash Soup

Or

Beef Carpaccio on baby greens
with shaved parmesan drizzle & thyme Dijon sauce

Or

Baby spinach salad with dried cranberry, walnut, Bermuda onion
and cherry tomatoes drizzled in Raspberry vinaigrette

Or

Penne tossed with chicken, sun dried tomato and shitake mushrooms
in a pesto cream sauce

Choose one of:

Angus beef tenderloin with mashed potato tower and grilled zucchini topped
with a cognac wild mushroom sauce

Or

Sesame seed crusted yellow fin tuna on roasted red pepper risotto and
julienne of vegetable topped with a light blood orange sauce

Or

Oven roasted chicken supreme stuffed with goat cheese on garlic mashed and
squash topped with a port wine reduction

Or

Rigatoni tossed with roasted hot Italian sausage, mushrooms, diced tomato
and sweet pepper in Asiago rose sauce

Choose one of:

Crème Brulee or Raspberry Cheese Cake or Belgian chocolate mousse cake

\$29.95 Per Person

Minimum of 15 people required (groups of 10-14 accommodated with a \$50 service fee)
Guests may choose different options. Choices must be provided 5 days in advance

All Prices Are Per Person
13% HST & 15% Gratuity are Not Included



Holiday Buffet Choices

Main item choices:

Our Famous Roast Beef Au Jus, Pineapple Glazed Carved Leg of Ham, Traditional Carved Turkey, Maple Pork Tenderloin, Cranberry Cassis Chicken Breast

Salad choices:

Curry potato salad, Bow-tie crab salad, Vegetarian fusilli pesto salad, Tomato Bocconcini salad, Winter squash salad, Chef's salad.

Side choices:

Maple caramelized baby carrot, Butternut squash puree, French bean in garlic butter, Semi sweet mashed potatoes, Oven roasted baby potatoes, Rosemary wedges

Buffet prices include fresh baked rolls and pie and squares table

\$ 20.95 choose 1 main, 2 salads and 2 sides

\$ 22.95 choose 1 main, 3 salads and 2 sides

\$ 25.95 choose 2 main, 3 salads and 2 sides

All Prices Are Per Person
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Minimum of 25 people required For Buffets

These are our basic buffet packages our Professional Chef is available to create your next event menu. We have cuisine experience to please every taste and we are happy to cater to your requests

Hickories Winter Season Facility Fees

(includes linens, bartenders and room set up)

\$0 - \$299 in pre booked Food & Beverage \$200

\$300 - \$499 in pre booked Food & Beverage \$100

\$500 in pre booked Food & Beverage \$0

Dessert Plate Charge (if you bring your own cake) \$1 p.p.

Hickories Holiday Season Pick Up Catering Suggestions

Packages may be picked up at Hickories

Serves 40 people

Will serve more if you are serving some food of your own

Roast Beef Au Jus

Pasta Salad
Winter Squash Salad
Mini Roasted Potatoes
Baby Carrots
Lemon Shortcake & Cream Carrot Cake

\$695

Serves 40 people

Will serve more if you are serving some food of your own

Roast Beef Au Jus

Pasta Salad and Chef Salad
Mini Roasted Potatoes
Julienne Carrots with Tarragon

\$550

Serves 75 people

Will serve more if you are serving some food of your own

Roast Beef Au Jus & Carved Leg of Ham

Pasta Salad
Tomato Bocconcini Salad
Mixed Vegetable Salad
Mini Roasted Potatoes
Baby Carrots
Lemon Shortcake, Cream Carrot Cake & Triple Chocolate Fudge Cake

\$1350

All Prices Are Per Item
13% HST & 15% Gratuity are Not Included

Ask Us About A Custom Catering Package Just For Your Function



Sleigh Rides, Wagon Rides & Cross Country Skiing

If you are looking for a unique addition to your holiday party we can arrange a horse drawn sleigh ride or tractor drawn wagon through the golf course. Your guests will enjoy the scenic beauty of the golf course from a much different perspective.

Sleigh Rides are provided by Gary Scarf of Holly Brook Farms. The rates are as follows.

1 Hour \$300 2 Hours \$450 1 Hour with 2 Sleighs Call For Price

- Add \$20 for a generator for nighttime rides
- All prices include taxes
- Sleigh's hold 20 – 24 people
- If there is no snow the ride is on a horse drawn trolley

Wagon Rides are provided by the Metcalfe Golf & Country Club. The rates are as follows:

1 Hour \$100 2 Hours \$150

- All prices include taxes
- Wagon holds 20 – 24 people

Cross Country Skiing is available at no cost before or after your banquet. You must provide your own equipment.

To Book Your Holiday Party or Inquire about Catering Services,
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Holiday Season Buffet Dinners
Perfect For Family & Office Holiday Gatherings

Are you looking to get your family, friends or coworkers together for an outing over the Holiday season? Why not book a table at one of our four special Holiday season dinners.

Friday November 18th, 2011 5:30pm – 8:00pm

4 Course Table Service Menu

Soup, Choice of Appetizer, Entrée & Dessert
(Entrée Choices Fish, Filet Mignon or Chicken)

\$24.95

Friday December 2nd, 2011 5:30pm – 8:00pm

Roast Beef & Lasagna

\$19.95

Sunday December 11th, 2011 10:30am-1:30pm

Christmas Sunday Brunch

\$19.95

&

Sunday December 12th, 2011 4:30-6:30pm

Traditional Stuffed Turkey Christmas Dinner

\$19.95

All Prices Are Per Person * Children 5-12 ½ Price * Children Under 5 are Free
HST (13%) & Gratuity are Not Included

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