

2018

# Special Events Menu

# Buffet

**Buffet One (Jig's Dinner) 34**

- Roasted Turkey & Dressing
- Salt Beef
- Peas Pudding
- Carrot
- Cabbage
- Turnip
- Boiled Potato

**Buffet Two 36**

- Atlantic Salmon with Creamy Dill sauce
- BBQ Chicken
- Italian or Vegetarian Lasagna
- Oven Roasted Potato
- Steamed Vegetable Medley
- Pasta Salad
- Garden Salad or Caesar Salad
- Dinner Rolls

**Buffet Three 40**

- Cod Au Gratin
- BBQ Chicken
- Roast of Beef
- Italian or Vegetarian Lasagna
- Oven Roasted Potatoes
- Steamed Vegetable Medley
- Pasta Salad
- Caesar Salad or Garden Salad
- Dinner Rolls

- **Add Prime Rib Carving Station (per person) 8**

Dessert Buffet with Assorted Cakes 5

Assorted Cookies and Dessert Squares 3

All prices subject to change and 15% gratuity plus HST

## Dinner

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All entrées served with fresh baked assorted bread, starter salad, seasoned baby red potatoes or whipped potato, fresh market vegetables, dessert and freshly brewed coffee and tea.

Chicken Supreme stuffed with dressing and served with homemade gravy 35

Chicken Supreme stuffed with spinach & goat cheese topped with a mushroom sauce. 38

Prime Rib with Yorkshire pudding and gravy 45

Roast Turkey with dressing and Gravy 36

10 oz New York Striploin served with Roasted Peppercorn Sauce 36

Seared Beef Tenderloin with a Red Wine Demi Glaze 46

Atlantic Salmon with fresh Dill and with a white wine sauce 35

Lobster (1 – 1 ¼ Pounds) Market Price

Vegetarian Stir fry with Marinated Tofu on a bed of rice 30

Vegetarian Lasagna with Garlic Toast Points 30

Bell Peppers stuffed with organic quinoa pilaf and balsamic reduction 30

One meal choice per group. If a maximum of two choices are requested a \$2.00 charge per person will be added to each meal. Vegetarian items are not considered second choice  
All food and beverage prices are subject to 15% gratuity and 15% HST .

## Beverages

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**House Wine**

Red or White per Glass	8
Red or White House Wine 750ml	36

**Premium**

Red or White Premium by glass	11
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**Beer**

Domestic Beer	6.75
Imported Beer	7.75

**Liquor**

Standard Hi-Balls	6.75
Liqueurs/Premium Blends	8.75
Coolers	8.00
Mixed Cocktail	7-9
Non Alcoholic Wine Red or White 750 ml	16
Non Alcoholic Fruit Punch 50 Glasses	90

**Note:**

If any special request are made for liquors, beers, coolers etc. that are not our regular inventory item there will be a service charge on each item requested.

Wine bottle prices listed above are based on wine placed on tables for guest pouring. If wine pouring service is required, a charge of \$1.00 per guest will be added to the price of each bottle of wine.

***All food and beverage prices are subject to 15% gratuity and HST***

***Prices quoted are valid for 2018 only***

***Prices are subject to change without notice***

## Additional Information

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**Room Rental:**

\$700+HST Heritage Room

\$400+HST Pub

Includes Black Champagne or White Linens

Chair Covers Black or Champagne \$2.00 +HST

**Contact Information:**

10801 Newfoundland Inc.

DBA Glendenning Golf

**Shipping/Mailing Address**

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