



Cocktail Hour

MINIMUM 3 DOZ PER SELECTION

COLD HORS D'OEUVRES

- BLT Deviled Eggs** Tomato Bruschetta, Bacon, Pea Sprouts
- Caprese Lollipop** Marinated Cherry Tomatoes, Herbed Bocconcini Cheese, Sweet Balsamic Glaze, Fresh Basil Leaf
- Smoked Salmon Cucumber Bites** Smoked Atlantic Salmon, Herbed Cream Cheese, Marinated Cucumber, Pea Sprouts
- Bruschetta Toasties** Cherry Tomatoes, Fresh Herbs, Feta Cheese
- Shrimp Cocktail** Homemade Cocktail Sauce, Lemon zest
- Vegetable Dip** Assorted Veggies, Ranch Dip

HOT HORS D'OEUVRES

- Mini Cheese Quiche** Butter Pastry, Four Cheese Blend, Red Pepper Jelly
- Bacon Wrapped Water Chestnuts** Smoked Apple Wood Bacon, Water Chestnuts, Honey Chili Drizzle
- Mini Spring Rolls** Hand Rolled W/ Julienne Vegetables, Sweet and Spicy Thai Sauce
- Sweet Chili Chicken Bites** Crispy Chicken, Sweet Chili Sauce, Fried Wontons, Scallions
- Grilled Chicken Wrap Pinwheels** Tortilla, Marinated Chicken, Diced Tomato, Cheese Blend, Arugula

\$11.50 PER SERVING

*Serving size varies for each food item

Food Cost is Exclusive of Applicable Taxes





Cocktail Hour

MINIMUM 2 DOZ PER SELECTION

PUB FARE SAMPLERS

Classic Cheeseburger Slider & Fries Beef Patty, Cheddar, Lettuce,
Tomato, Onion, Fresh Cut Fries

Mini Fish & Chips Mini Fried Haddock Nuggets, Fresh Cut Fries, Zingy
Tartar Sauce

Zucchini Sticks & Dip Zucchini, Crispy Breading, Peppercorn Ranch

Mozzarella Sticks & Marinara Savory Crispy Breading, Melty
Mozzarella Cheese, Tomato Basil Marinara

Crispy Chicken Wings 24 Hour Brined Wings, Crispy Breading,
Peppercorn Ranch, Toss em' how you like em'!

\$12.50 PER SERVING

*Serving size varies for each food item

Food Cost is Exclusive of Applicable Taxes





Cocktail Hour

PLATTERS SERVE 25 GUESTS
BASE COST LISTED BELOW

PLATTERS

Vegetables & Dip	\$55
Pickle & Cheese Platter	\$75
Charcuterie Board	\$250
Fresh Fruit Platter	\$75
Finger Sandwiches	\$65
Crackers, Cheese & Dips	\$75
Nacho Dip & Chips Platter	\$50

Food Cost is Exclusive of Applicable Taxes





Dinner Menu

MINIMUM 30 GUESTS

CHICKEN SUPREME

Roasted Chicken, Lemon Parmesan Sauce

Roasted Scalloped Potatoes, Garlic Herb Butter

Seasonal Vegetables

Caesar OR House Salad

Chef's Soup

Assorted Breads & Butter

Freshly Brewed Coffee and Tea, Lemonade OR Fruit Punch

\$34

BUFFET ENHANCEMENTS

Marinated Chicken \$8 PER GUEST

Maple Mustard Pork Loin \$8 PER GUEST

Peppercorn Crusted Roasted Beef \$11 PER GUEST

Slow Roasted Prime Rib \$15.50 PER GUEST

Pasta of Choice \$5.00 PER GUEST

Food Cost is Exclusive of Applicable Taxes





Dinner Menu

MINIMUM 30 GUESTS

SOUTHERN FRIED CHICKEN

Buttermilk Fried Chicken W/ Sauce of Choice

Local Fresh Corn On The Cob

Fresh Cut Fries, Topped W/ Shredded Parmesan, Parsely

Caesar OR House Salad

Chef's Soup

Assorted Breads & Butter

Freshly Brewed Coffee and Tea, Lemonade OR Fruit Punch

\$34

BUFFET ENHANCEMENTS

Marinated Chicken \$8 PER GUEST

Maple Mustard Pork Loin \$8 PER GUEST

Peppercorn Crusted Roasted Beef \$11 PER GUEST

Slow Roasted Prime Rib \$15.50 PER GUEST

Pasta of Choice \$5.00 PER GUEST

Food Cost is Exclusive of Applicable Taxes





Dinner Menu

MINIMUM 30 GUESTS

PEPPERCORN CRUSTED BEEF

Beef Tenderloin, Au Jus

Roasted Scalloped Potatoes, Garlic Herb Butter

Seasonal Vegetables

Caesar OR House Salad

Chef's Soup

Assorted Breads & Butter

Freshly Brewed Coffee and Tea, Lemonade OR Fruit Punch

\$38

BUFFET ENHANCEMENTS

Marinated Chicken \$8 PER GUEST

Maple Mustard Pork Loin \$8 PER GUEST

Peppercorn Crusted Roasted Beef \$11 PER GUEST

Slow Roasted Prime Rib \$15.50 PER GUEST

Pasta of Choice \$5.00 PER GUEST

Food Cost is Exclusive of Applicable Taxes





Dinner Menu

MINIMUM 30 GUESTS

AAA PRIME RIBS

Baby Back Ribs, Tangy Carolina BBQ Sauce
Roasted Scalloped Potatoes, Garlic Herb Butter

Fresh Corn On The Cob

Caesar Salad, Coleslaw

Chef's Soup

Assorted Breads & Butter

Freshly Brewed Coffee and Tea, Lemonade OR Fruit Punch

\$54

BUFFET ENHANCEMENTS

Marinated Chicken \$8 PER GUEST

Maple Mustard Pork Loin \$8 PER GUEST

Peppercorn Crusted Roasted Beef \$11 PER GUEST

Slow Roasted Prime Rib \$15.50 PER GUEST

Pasta of Choice \$5.00 PER GUEST

Food Cost is Exclusive of Applicable Taxes





Desserts

HOMEMADE COOKIES & SQUARES

Date Squares

Lemon Squares

Chocolate Brownies

Chocolate Chip Cookies

Butter Pecan Cookies

\$4.25 PER GUEST

CUPCAKES

Chocolate or Vanilla W/ Frosting Colour of Your Choice

\$4.25 PER GUEST

ICE CREAM

Chocolate

Vanilla

Caramel

Moose Track

Mint Chocolate Chip

Sherbert

\$3.50 PER GUEST

SUNDAE BAR \$6 PER GUEST

Food Cost is Exclusive of Applicable Taxes



FREQUENTLY ASKED QUESTIONS

WHEN CAN I SET UP MY EVENT?

Access to your event space is guaranteed 3 days prior to your event. Should access be available prior to this time, your Event Coordinator will confirm the week leading up to your wedding day.

WHEN DOES THE BAR CLOSE?

For evening functions, the bar closes at 2 AM. The event space must be vacated by 2:30 AM.

WHAT OTHER EXPENSES SHOULD I CONSIDER?

13% Tax Service Fee, 15% on all services

WHAT IS THE COST OF CAKE SERVICE FOR MY OWN WEDDING CAKE?

Cut & Plated \$2.00/person

HOW ARE BEVERAGE COSTS MANAGED?

All beverages are charged based upon consumption per drink, plus service fee and applicable government taxes. Custom bar offerings, such as signature cocktails, limited bar service, etc., may be tailored with at your request. As the client, you are welcome to choose between a CASH BAR (guests are responsible for the purchase of their own beverages) or a HOST BAR (all beverages are charged to the client's final bill – please note estimate for consumption will be collected prior to the event date).

ARE VENDOR MEALS AVAILABLE?

Yes, vendors eat the same dinner as all wedding guests. Vendor meals are the same cost as the cost for each guest's dinner.

TERMS & CONDITIONS

1. Save the Date Fee: A save the date fee of \$800.00** for reception rental or \$1200.00** for ceremony and reception rental with a signed terms and conditions are required to secure a date. In the event of a cancellation, the save the date fee will not be refunded.

2. Cancellation: If an event is cancelled within 15 days of the function date, Sand Point Golf Course will charge 50% of total estimated cost of your event.

3. Confirmation: A guaranteed number of guests are required 14 business days prior to your event. The guaranteed number is not subject to reduction. On the day of the event, a head count will be conducted. If there is a discrepancy in the number of people attending, we shall deem the larger number correct. Please note, during the months of April to October a minimum number of 100 guests is required for a Friday or Saturday event and 50 guests required for any other day.

5. Payment Terms: Sand Point requires the host pay 50% for the total estimated cost of the function 60 business days prior.