



CHRISTMAS MENU



2024



# 2024 Christmas Menu

The **METCALFE GOLF CLUB** is home to **HICKORIES**, a full-service restaurant, which is the perfect venue to host your Christmas Party this season. Hickories offers...

- Superb cuisine including our **Famous Roast Beef “au Jus”**
- Friendly country service in a relaxed atmosphere
- Experienced Chef that can create a CUSTOM menu for your event
- Find out why our clients tell us over and over: “This is the best food we have ever had at a golf course”



# Here is What Organizers Say About Events at The Metcalfe Golf Club

“Dinner was excellent. My steak was a perfect medium rare and my husband raved about the salads. Dessert was next level. Well done guys. Great organization and great team!”

“Thanks for the incredible event on Saturday! Everything went off seamlessly, exactly as planned. Your team was super throughout the day, and all of the attendees are raving about the food, venue and service. Thanks for everything - from start to finish, you and your team were exceptional to deal with.”

We will work with you to ensure that our food, venue, and service create a day that you and your guests will enjoy and remember.



# Capacity

**Main Dining Room:** 50 to 60

**Fireplace Room:** 32

**Sunroom** (which may be used in combination with the Fireplace Room): 16

## Facility Rental Fees & Inclusions

### Facility Rental Fee:

- \$0 (with a minimum of \$1500 in pre-booked F&B)
- \$200 (with a minimum of \$1000 in pre-booked F&B)
- \$400 (with under \$1000 in pre-booked F&B)

### Included With Your Event:

Bartenders, Table Linens



Fireplace Room



Sunroom



Main Dining Room



# Hickories Christmas Buffet

Fresh Baked Rolls

Crisp Mixed Greens & Fresh Garden Vegetables with an assortment of Dressings

Creamy Broccoli, Bacon & Cheese Salad

Seafood Pasta Salad

Holiday Mashed Potatoes

Steamed Seasonal Vegetables

Penne Pasta in Sun-dried Tomato "Rose" Sauce

## **Choice of:**

Slow-roasted AAA Roast Beef

Marinated in our special blend of spices with Red Wine "au Jus"

or

Roasted Turkey with all the fixings

Fantastic Assorted Dessert Table

Coffee, Tea

\$44

Select both Turkey and Roast Beef for an additional \$7 p.p.

A Minimum of 25 people are required for a buffet

All Prices Are Per Person - 13% HST & 15% Gratuity are not included



# Hickories 3 Course Table Service Meals

## **Soup or Salad Choice Of:**

Mixed Greens & Crisp Vegetables with our House Garlic Dressing  
(upgrade to Caesar Salad for \$3)

or

Our Chef's Soup Creation

## **Entrees Choice Of:**

### **Char-grilled 10oz Alberta AAA Striploin**

Herb-Garlic Roasted Potato & Seasonal Vegetables

or

### **Roasted Red Pepper and Goat Cheese Stuffed Chicken**

7oz Stuffed chicken supreme with light cream thyme sauce  
Herb-Garlic Roasted Potato & Seasonal Vegetables

or

### **Hickories Atlantic Salmon Filet**

Topped with Creamy White Wine-Dill Sauce  
Herb-Garlic Roasted Potato & Seasonal Vegetables

## **Dessert Choice Of:**

Sticky Toffee Pudding with Maple Caramel Sauce

Old Fashioned Carrot Cake with Cream Cheese Icing

Decadent Pecan Pie with Whipped Cream

## **\$47 (Steak Entrée is \$53)**

Table Service Meals for groups of 15 or more

1 Soup or Salad, 1 Entrée & 1 Dessert must be chosen for the entire group

All Prices Are Per Person - 13% HST & 15% Gratuity are not included



# Appetizers & Cocktail Platters

## HOT APPETIZERS

*(Served by the dozen, minimum 2 dozen)*

Sweet and Sour Glazed Meatballs	\$ 20
Tomato Bruschetta with Greek Feta Cheese	\$ 18
Mini Chicken Spring Rolls, Sweet Chili Thai	\$ 21
Lightly Dusted Chicken Wings, Dipping Sauces & Ranch Dip	\$ 24
Breaded Tiger Shrimp, Sweet chili Thai sauce	\$ 30

## COLD APPETIZERS

*(Served by the dozen, minimum 2 dozen)*

Whipped Herbed Cream Cheese & Cucumber Rounds	\$ 18
Multigrain crostini, double cream brie & apple chutney	\$ 24
Caprese skewers with mini bocconcini, cherry tomatoes and basil	\$ 24
Smoked salmon pinwheels	\$ 27

## COCKTAIL PLATTERS

*(Small designed for 15 guests, large for 25-30 guests. We can make recommendations on quantities based on your main meal and/or appetizer selections)*

	<b>SM</b>	<b>LRG</b>
Crisp Garden Vegetables, Herb Ranch Dip	\$55	\$95
Mixed Canadian Cheeses & Crackers	\$70	\$125
Sandwich Wedges :Tuna, Turkey, Egg, Ham and Cheese, Chicken	\$60	\$100
Seasonal Fruit Platter	\$65	\$110
Sliced Cold Cut "Deli" Meats	\$65	\$110
Charcutier Board with Mixed Deli Meats and Marinated Vegetables	\$90	\$155

All Prices Are Per Person - 13% HST & 15% Gratuity are not included



# We look forward to hosting you



To Book your Christmas Party, please contact Keanu Heins at  
[kheins@metcalfegolf.com](mailto:kheins@metcalfegolf.com) or 613-821-4564