

**OPEN TO ALL**



**BOOK**

**YOUR BANQUET**

**TODAY**

**MENU**

**EMAIL**

[events@metcalfegolf.com](mailto:events@metcalfegolf.com)



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# ABOUT US

**The METCALFE GOLF CLUB is home to HICKORIES, a full-service restaurant, which is the perfect venue to host your party or banquet. Hickories offers...**

- Superb cuisine including our Famous Roast Beef “au Jus”
- Friendly country service in a relaxed atmosphere
- Main dining room with adjacent enclosed patio shaded by our 400-year-old Oak tree.
- Interlock deck covered by our banquet tent, which overlooks our nine-hole course’s 1st hole
- Private meeting room with stone fireplace
- 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**

“Thank you so much for making Dad’s birthday perfect. You and your team were as always amazing, the food was delicious, the service was friendly, and the venue was beautiful. We appreciate all the extras and the above and beyond efforts.”

“Dinner was excellent. My steak was a perfect medium rare and my husband raves about the beet salad. 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 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.”

# FACILITY RENTAL FEES & INCLUSIONS

## Facility Rental Fees:

- \$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)

(Tax and gratuity are not included in minimums)

## Included with your event:

- Centre Pieces
- In-House Linen
- Bartenders & Banquet Staff
- Cutlery, Dishware, and Glassware



# HICKORIES CLASSIC BUFFETS

## Hickories Famous Roast Beef & Pasta Buffet

Slow-roasted AAA Roast Beef

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

Penne Pasta in Sun-dried Tomato "Rose" Sauce

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

Chef's Salad Selection

Creamy Coleslaw

Broccoli, Bacon & Cheese Salad

Garlic and Rosemary Roasted Potatoes

Fresh Vegetable Medley

Fresh Baked Rolls

Fantastic Assorted Dessert Table

Coffee and Tea

**\$45.00 +13% HST + 15% gratuity = \$58.48 (per person)**

## From the Fields

Marinated AAA 10oz Striploin Steak grilled to your liking right off our BBQ

Herb Roasted Medley of Bermuda Onions, Sweet Bell Peppers & Local Mushrooms

Slow-baked Russet Potatoes with all the fixings

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

Creamy Coleslaw

Chef's Salad Selection

Fresh Baked Rolls

Fantastic Assorted Dessert Table

Coffee and Tea

**\$51.00 +13% HST + 15% gratuity = \$66.27 (per person)**

# HICKORIES CLASSIC BUFFETS

## Hickories Garlic Chicken & Pasta Dinner

Char-grilled Chicken served with Our House Garlic Dipping Sauce

Penne Pasta in Pesto Cream Sauce

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

Creamy Coleslaw

Chef's Salad Selection

Broccoli, Bacon & Cheese Salad

Garlic and Rosemary Roasted Potatoes

Fresh Vegetable Medley

Fresh Baked Rolls

Fantastic Assorted Dessert Table

Coffee and Tea

**\$37.00 +13% HST+ 15% gratuity = \$48.08 (per person)**

## Hickories Backyard BBQ

Perfect for Lunch or a Light Dinner

The Grill: Choice of Our House Marinated Chicken Breast or All Beef Pattie

Assorted Condiments & Toppings

Specially Seasoned Kettle Potato Chips

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

Creamy Coleslaw

Chef's Salad Selection

Assorted Dessert Squares

Coffee and Tea

**\$28.00 +13% HST+ 15% gratuity = \$36.39 (per person)**



# HICKORIES 3-COURSE TABLE SERVICE MEALS

SELECT ONE STARTER, ONE ENTREE, AND ONE DESSERT.

## FIRST COURSE:

- Mixed Greens & Crisp Vegetables with our House Garlic Dressing  
(upgrade to Caesar Salad for \$3)
- Our Chef's Soup Creation

## SECOND COURSE:

- Char-grilled 10oz Alberta AAA Striploin
  - Served with Herb-Garlic Roasted Potato & Seasonal Vegetables.
- Roasted Red Pepper and Goat Cheese Stuffed Chicken
  - 7oz Stuffed chicken supreme with light cream thyme sauce served with Herb-Garlic Roasted Potato & Seasonal Vegetables.
- Hickories Atlantic Salmon Filet
  - Topped with a Creamy White Wine-Dill Sauce served with Herb-Garlic Roasted Potato & Seasonal Vegetables.

## THIRD COURSE:

- Rich Chocolate Fudge Cake with Berry Coulis
- Old Fashioned Carrot Cake with Cream Cheese Icing
- Decadent Pecan Pie with Maple Caramel Sauce

**\$48.00 + 13% HST + 15% gratuity = \$62.38**

## STEAK ENTREE:

- Table Service Meals for groups of 15+
- 1 Soup or Salad, 1 Entrée & 1 Dessert must be chosen for the entire group

**\$55.00+ 13% HST+15% gratuity = \$71.47**

# APPETIZERS & COCKTAIL

## PLATTERS

### COLD & HOT APPETIZERS

(served by the dozen, minimum 3 dozen)

Tomato Bruschetta with Greek Feta Cheese	<b>\$20</b>
Sweet and Sour Glazed Meatballs	<b>\$20</b>
Mini Chicken Spring Rolls, Sweet Chili Thai	<b>\$20</b>
Whipped Herbed Cream Cheese & Cucumber Rounds	<b>\$20</b>
Baked Italian Sausage wrapped in Puff Pastry, Maple-Mustard Dip	<b>\$25</b>
Crostini with onion relish, shaved beef & horseradish crème	<b>\$25</b>
Multigrain crostini, double cream brie & apple chutney	<b>\$25</b>
Caprese skewers with mini bocconcini, cherry tomatoes and basil	<b>\$25</b>
Smoked salmon pinwheels	<b>\$30</b>
Chicken tzatziki flatbread bite	<b>\$30</b>
Breaded Tiger Shrimp, Sweet chili Thai sauce	<b>\$30</b>

### 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>LG</b>
Crisp Garden Vegetables, Herb Ranch Dip	<b>\$60</b>	<b>\$100</b>
Seasonal Fruit Platter	<b>\$70</b>	<b>\$115</b>
Sliced Cold Cut "Deli" Meats	<b>\$70</b>	<b>\$115</b>
Mixed Canadian Cheeses & Crackers	<b>\$80</b>	<b>\$135</b>
Charcutier Board with Mixed Deli Meats and Marinated Vegetables	<b>\$100</b>	<b>\$165</b>
Sandwich Wedges including: Tuna, Salmon, Roast Beef, Egg, Ham...	<b>\$6.00/person</b>	

(All prices are per person -13% HST & 15% Gratuity are not included)

# HICKORIES BEVERAGE'S

Metcalfe Golf Club offers a wide variety of beers, coolers, wines, cocktails, as well as, gluten free, and non-alcoholic beers.

## **A few of our specialty cocktails include:**

- Pickle Caesar
- Ice Storm Grape Transfusion
- Sangria (red or white)
- Monthly Feature

## **BAR SERVICES:**

- Drink tickets allow your guests and players to order whatever they prefer and enjoy their day without worrying about paying.
- Cash bar: guests pay as they go.
- Open Bar: all orders are put under a tab and paid at the end of the event