



Wooden Sticks Events Package 2024



Dear Event Planner:

Thank you for considering Wooden Sticks as the venue for your upcoming event.

Wooden Sticks prides itself as one of the finest golf facilities in the province. We offer a stunning country club atmosphere as well as first class service for both golf and hospitality.

We are pleased to offer you a variety of options to make your event a success. Whether it is a private dinner, anniversary party, bridal or baby shower or an elaborate reception for up to 160 guests, the staff at Wooden Sticks has the experience and knowledge to make your event a success.

Enclosed is a copy of our Events pricing and food & beverage options for your review. Please use this as a guideline for your event, we will be happy to work with you to design a package that meets your needs and budget.

Please do not hesitate to contact us should you wish to discuss any further details. If you wish to proceed with booking an event date, we will draft up the initial contract and arrange a meeting time to firm up the deposit and function details.

Once again, thank you for your interest in Wooden Sticks; we look forward to the possibility of working with you.

Sincerely,

Wooden Sticks Golf Club
40 Elgin Park Drive, Uxbridge
(647] 367-0195
amber@woodensticks.com
www.woodensticks.com



Facility Fees:

Important to note: Room rentals fees are flexible depending on day of the week, time of year and the scope of the food and beverage commitment.

Facility Fees Include: Room set-up, clean-up, coffee/tea, water

Room	Capacity	Rental Fee /Day
Player's Lounge	12-30 people	\$500.00
Dining Room <small>*Available seasonally</small>	40-80 people	\$1000.00
Pavilion <small>*Available seasonally</small>	50 - 100 people	\$1000.00
Elgin Room	30 – 160 people	\$1000.00

Seasonal Availability

- Due to the summer golf season, the dining room is not available Late April to late October
- The pavilion is only available during the summer season – Late April to late October

BREAKFAST OPTIONS

BREAKFAST BUFFET SELECTIONS

(Prices based per person)



Full Continental Breakfast Buffet- \$15.00

- Fresh cut fruit platter, selection of freshly baked muffins, croissants, fruit pastries and assorted yogurt. Toast station with sliced white and multigrain panini bread, bagels served with butter and an assortment of preserves

Wooden Sticks Breakfast Buffet- \$18.00

- Fresh cut fruit platter, scrambled eggs, smoked sliced bacon, and onion dill potato pancakes. Toast station with sliced white and multigrain panini bread, bagels served with butter and an assortment of preserves.

Wooden Sticks Signature Full Breakfast Buffet- \$24.00

- Fresh cut fruit platter, selection of freshly baked muffins, croissants, fruit pastries and assorted yogurt. Scrambled eggs, smoked sliced bacon, breakfast sausages. Toast station with sliced white and multigrain panini bread, bagels served with butter and an assortment of preserves.

Included with your breakfast...selection of juices, freshly brewed regular and decaffeinated coffee, Traditional and Herbal Teas

Add the Following Items to Your Breakfast Buffet:

Omelette Station with Chef	\$ 9.00 per person
Waffle Station with Chef	\$ 7.00 per person
Eggs Benedict	\$ 6.00 per person
Pancakes with Syrup	\$ 4.00 per person

Granola Station with Dried Apricots, Raisins, Cranberries and Mixed Nuts **\$4.00** per person

LUNCH OPTIONS

LUNCH BUFFETS

Traditional Luncheon Buffet - \$27.50 *(Price based per person)*

- Selection of Freshly Baked Dinner Rolls:

Selection of Salads:

Choice of Three:

- **Wooden Sticks House Salad**
Boston Leaf lettuce, radicchio and escarole topped with Roma tomatoes and carrot slaw.
- **Build your own Caesar Salad**
Crisp romaine lettuce, garlic croutons, crispy bacon, grated parmesan and a creamy Caesar dressing.
- **Baby Spinach Salad**
Baby spinach, sliced mushrooms, red onions, and julienne of carrot.
- **Greek Pasta Salad**
Diced bell peppers, black olives, red onions, feta cheese, fresh oregano and tossed in a Greek dressing.
- **Fennel and Orange Coleslaw**
Shaved fennel, grated carrot, leeks tossed in orange vinaigrette.
- **Grilled Bell Pepper Salad**
Grilled tri-colour bell peppers, red onions, parmesan cheese, splashed with virgin olive oil
- **Roma Tomato and Cucumber Salad**
Cubed Roma tomato and English Cucumber, julienne of fresh basil and marinated in a tangy Italian dressing
- **Wild and Domestic Mushroom Salad**
Roasted button, portobello, and oyster mushrooms, fresh chives and green onions.
- **Old Fashion Potato Salad**
Diced white skinned potatoes, onion, and sage leaves mixed in a light mustard mayo.
- **California Bean Salad**
Blanched yellow and green beans with shaved sweet onion, almonds and white sesame seeds.

Entrées

Choice of Two:

- Grilled breast of chicken, marinated in hickory smoked BBQ sauce
- Spicy Italian sausage with anise seeds
- Grilled 6oz All Beef burgers
- Roasted Vegetable Lasagna
- Julienne of Chicken breast, vegetable tomato basil pasta
- Veal Parmesan in a basil tomato sauce

Includes daily vegetable and potato.

Includes selection of condiments and toppings

Add Selection of fresh baked cookies & chocolate brownies for \$5 per person

All Lunch menus are served with Freshly Brewed Regular or Decaffeinated Coffees and a selection of traditional and herbal teas

Premium Luncheon Buffet - \$34.00 *(Price based per person)*

- Selection of Freshly Baked Dinner Rolls

Selection of Salads:

Choice of Three:

- **Field Salad with Cider Vinaigrette,**

Mixed baby greens, alfalfa and broccoli sprouts, Roma tomato and cucumber spears

- **Grilled Veggie Salad with Honey Balsamic Vinaigrette,**

Grilled asparagus, red and yellow bell peppers, carrots, and zucchini. Tossed in a sweet Balsamic vinaigrette and julienne of fresh basil leaves

- **Caribbean Salad,**

Matchsticks of Jimica, clementine segments, mesclun mix, diced mango, diced papaya, radicchio and romaine. Mixed in a mint lemon lime dressing.

- **Celeriac and Apple Salad,**

Julienne of celery root, diced granny smith apples, carrots and chopped hazelnuts. Marinated in a parsley mustard emulsion.

- **Asian Cabbage Salad,**

Thinly sliced red cabbage, bean sprouts, snow peas, and shredded cabbage. Splashed in a teriyaki Soya dressing.

- **Andalusian Potato Salad,**

Roasted new potato, chopped tomato, Spanish onion and green olives. Drizzled with extra virgin olive oil and fresh herbs.

- **Baby Spinach, Fresh Snow Peas Feta Cheese Salad,**

Baby spinach tossed with radicchio, frisée, snow peas, carrot and red onion. Garnished with crumbled feta cheese.

- **Atlantic Dill Seafood Salad,**

Lemon poached baby shrimp, crab, salmon and white fish. Mixed in a dill-spiced mayo with fresh green onion.

- **Arugula and Asparagus Salad,**

Chopped arugula, grilled asparagus, and red leaf lettuce.

ENTREES:

Choice of Two:

- Quartered Hickory Smoked BBQ Chicken
- Sliced Smoked Virginia Ham with Grainy Mustard Reduction
- Maple OR Teriyaki glazed 4oz Atlantic Salmon Medallions
- Sliced Montreal Spiced Inside round with Rosemary Jus
- Sliced Apple & Vegetable filled Pork Loin
- Seafood Penne Pasta in a dill tomato cream sauce
- Julienne of Strip Loin Asian Vegetable Stir Fry

Includes daily vegetable and potato.

Includes selection of condiments and toppings

Add Selection of fresh baked cookies & chocolate brownies for \$5 per person

All Lunch menus are served with Freshly Brewed Regular or Decaffeinated Coffees and a selection of traditional and herbal teas

PLATED LUNCH & DINNER SELECTIONS



Two Courses – choose an entrée price and add appetizer

Appetizer - Choice of One of the following:

- **Caesar Salad**
Romaine lettuce tossed in our creamy Caesar dressing with herbed garlic croutons and Romano Parmesan cheese.
- **Wild Mushroom Cream Soup**
Selection of roasted wild and domestic mushrooms with sweet onions and roasted peppers.
- **Baby Spinach Salad**
Tossed with toasted almonds, Bermuda onion and cherry tomato. Splashed with strawberry vinaigrette.
- **Wooden Sticks Green Salad**
Boston Leaf lettuce, radicchio and escarole topped with Roma tomatoes and carrot slaw.
- **Hearty Chicken Vegetable Soup**
Diced roasted chicken, zucchini, peppers, tomato, carrots, onion, celery and mushroom.
- **Mediterranean Salad**
Grilled diced peppers, zucchini, onion, Roma tomato and cucumber. Drizzled with balsamic vinaigrette.
- **Tomato and Cheddar Soup**
Roasted Roma tomatoes, garlic and sweet onions. Topped with grated medium cheese.
- **Greek Salad**
Leaf lettuce, diced bell peppers, black olives, red onions, feta cheese, and fresh oregano and tossed in a Greek dressing.

Plated Entrées - Choice of One of the following:

(All entrées include a seasonal vegetable bundle, and your choice of the following options: Risotto rice cake, roasted crown potato, baked potato or garlic mash potato.)

- **Tuscan Penne Pasta \$21.00**
Penne noodles with sautéed Italian sausages, grilled sweet peppers and Bermuda onions, Tossed in a Tomato basil pesto sauce.
- **½ Hickory Smoked Baby Back Ribs \$25.00**
Slow Roasted Baby back ribs finished with a BBQ glaze.
- **Atlantic Salmon \$29.00**
6oz grilled Atlantic salmon brushed with a maple glaze.
- **Chicken Supreme \$26.00**
7oz grilled chicken supreme with a balsamic and port drizzle.
- **Sliced Roast Beef \$28.00**
6oz sliced slow roast inside round with red wine jus.
- **Pacific Red Snapper \$25.00**
6oz seared Red Snapper with a fresh lemon sauce.
- **New York Steak \$28.00**
8oz Grilled New York steak with a red wine demi sauce.

- **New Zealand Lamb Shank \$35.00**
Braised Lamb Shank in a red wine herb jus.
 - **Stuffed Chicken Supreme \$42.00**
9oz chicken supreme breast stuffed with sun-dried tomatoes, prosciutto and goat cheese oven roasted to a golden brown and topped with a roasted red pepper sauce.
 - **10 oz Char-grilled N.Y. Steak \$49.00**
Grilled Sterling Silver Strip loin with a 5 peppercorn and red wine sauce.
 - **“AAA” Prime Rib of Beef \$48.00**
Served with Yorkshire pudding, Horseradish and rosemary jus.
 - **Fresh Lobster Tail \$60.00**
A Fresh 8oz. Lobster Tail Broiled & served with Lemon-dill butter.
 - **Stuffed Lobster Tail \$70.00**
Fresh Lobster Tail stuffed with Grilled Sea Scallops, Tiger Shrimp, Bermuda onion & Roasted Garlic puree.
 - **Surf & Turf \$75.00**
6oz. Sterling Filet wrapped in Hickory Smoked Bacon drizzled with a Cabernet and Wild Mushroom Reduction accompanied with a 6 oz. Lobster tail with Lemon-dill butter.
- Mixed Grill**
- 6oz New York Steak & 6oz Atlantic Salmon \$52.00
 - 6oz New York Steak & 6oz Chicken Breast \$50.00
 - 6oz New York Steak & Black Tiger Shrimp Skewer \$49.00

Add dessert to your plated lunch or dinner for \$8 per person

All Lunch & Dinner menus are served with fresh dinner rolls. Freshly Brewed Regular or Decaffeinated Coffees and a selection of traditional and herbal teas. Vegetarian Options are available. Our chef will be delighted to customize menus to meet your needs.

All prices are plus 13% HST & 18% Admin/Gratuity. Prices may be subject to change

PLATED DESSERTS

Add a Choice of Dessert for \$8 per person

Carrot Cake

Carrots, walnuts, raisins, toasted coconut, cinnamon, nutmeg, cloves, and orange zest all contribute to our incredible flavourful and moist carrot cake. Layered and covered with cream cheese icing, each piece of cake is adorned with a tasty butter cream carrot.

Chocolate Fudge Cake

This chocolate lover's delight combines three layers of chocolate fudge with three layers of chocolate pudding devil's food cake. More smooth chocolate fudge ices the cake, while a darker chocolate ganache is delicately laid overall.

Truffle Royale

A base of rich, dark devil's food cake is first blanketed with a layer of our famous chocolate truffle and then a layer of delicate white truffle. A dark chocolate coating with white swirls beautifully finishes this scrumptious chocolate treat.

Lemon Mousse

A light zesty lemon mousse and fresh 35% whipping cream surround two layers of white sponge cake. White chocolate shavings coat the exterior and fresh lemon wedges gracefully decorate the top.

Brownie Chocolate Cheesecake

A rich walnut brownie base is covered by swirls of vanilla chocolate cheesecake. The cheesecake is adorned with dark chocolate ganache and our triangle brownies, more caramel and chocolate ganache top it all off.

Blueberry Cheesecake

Our exquisite New York cheesecake - made with a hint of vanilla - is cradled by our light sweet dough crust. We finish the cake with a rich mouth-watering blueberry topping.

Cookies and Cream Cheesecake

A smooth no-bake cheesecake mixed with Oreo cookie pieces is sandwiched between two layers of devil's food cake in this enticing dessert. Dark chocolate glaze and half Oreo cookies add the perfect finishing touch.

Raspberry Cheesecake

Our delicious New York cheesecake - flavoured with a touch of vanilla - is cradled in our shortbread crust. A generous portion of raspberry purée completes this divine desert.

Apple Crumble Pie

Traditional deep dish two-crust pie with fresh apples, cinnamon and crumble top.

Buffet Dinner

WOODEN STICKS DINNER BUFFET

STARTERS

- Assorted Bread Display – Dairy Butter

APPETIZERS

Choice of Three:

- Field Salad with variety of Dressings
- Creamy Caesar Salad
- Roma Tomato and Cucumber Salad
- European Potato Salad
- Classic Coleslaw

ENTRÉES

Choice of Two:

- Chicken St. Tropez – Roasted Chicken in a rich Tomato Cream Sauce with basil and mushrooms
- Sliced Slow Roast Inside Round with Beef Jus
- Pork loin filled with Apple and Julienne of Vegetable
- Grilled New Zealand Rosemary Lamb Chops
- Maple Atlantic Salmon Medallions
- Roasted White and Dark Turkey with Home Made Stuffing
- Smoked Virginia Pineapple Ham with a Honey Mustard Sauce
- Seared Red Snapper with Baby Shrimp Lemon Sauce

Accompanied by:

- Seasonal Fresh Medley of Vegetable
- Roasted Yukon Gold Potato

SWEET TABLE

- Assorted Cakes, Mousses, Pies, and Mini Pastries

\$42.00 per person

Add Vegetarian Pasta to Entrées \$2.00 per person

Add Carved Prime Rib to Entrées \$10.00 per person

All prices are plus 13% HST & 18% Admin/Gratuity. Prices may be subject to change

COCKTAIL RECEPTION

Hors D'oeuvres and Canapés

Assortment of Hot Hors D'oeuvres and Cold Canapés

Cold Canapés

- Smoked Salmon Mousse Canapé
- Shrimp Cream Cheese Mousse
- Turkey & Ham and Cream Cheese Spiral
- Prosciutto Cornucopia with Diced Melon

Hot Hors D'oeuvres

- Spanakopita
- Jerk Chicken Spring Rolls
- Brie & Raspberry En Croute
- Black Bean & Cheese Wonton
- Vegetable Spring Rolls
- Jerk Chicken Spring Roll
- Chicken Satays

\$30.00 per dozen

Sushi Station

- Selection of sushi, sashimi and maki rolls
Served with pickled ginger, wasabi and soy sauce
(Minimum 50 people)
\$18.00 per person
-

Oyster Bar

- **Malpeque Oysters**
(Minimum 50 people)
Shucked fresh with traditional dips and sauces
\$17.00 per person
-

Smoked Atlantic Salmon Mirror

- Smoked Salmon with capers, cream cheese and diced red onion
Assorted bread Crisps
(Serves approximately 50)
\$260.00
-

All prices are plus 13% HST & 18% Admin/Gratuity. Prices may be subject to change

Shrimp on Ice

- Jumbo shrimp accompanied with lemons and cocktail sauce (100 pieces)
\$245.00
-

Fresh Fruit Mirror

- Fresh sliced season fruit
(Serves approximately 50)
\$165.00
-

Assorted Finger Sandwiches

- Mirror of assorted cocktail sandwiches – black forest ham, smoked turkey, egg salad and tuna salad
(50 quarters per mirror)
\$80.00
-

Crab Dip in Sourdough Boat

- With assorted crisps
(Serves approximately 50)
\$150.00
-

Vegetable Mirror - Raw

- Variety of seasonal raw cut vegetables
with creamy dips
(Serves approximately 50)
\$125.00
-

Vegetable Mirror - Grilled

- Grilled variety of seasonal vegetables
with creamy dips
(Serves approximately 50)
\$145.00
-

Cheese Mirror

- Selection of imported and domestic cheeses served assorted crackers
(Serves approximately 50)
\$265.00
-

Antipasto Plate

- Grilled Yellow and Green Zucchini, Red Peppers, and Egg Plant, Prosciutto, Genoa Salami, Basil
Marinated Bocconcini Cheese, Cantaloupe, Italian Olives and Rosemary Flat Bread.
\$13.00 Per person
-

Antipasto Platter

- Grilled Zucchini, Egg Plant, Roasted Button Mushrooms, Sliced Cantaloupe, Roasted Red and Yellow
Peppers, Imported Prosciutto, Genoa Salami, Sliced Basil and Garlic Marinated Roma Tomatoes,
seasoned Black and Green Olives, and Bocconcini Cheese.
\$17.00 Per person
(Minimum 20 People)
-

WOODEN STICKS DESSERTS

SWEET TABLE

Cookies and Chocolate Brownie Square Platter

\$4.00 - per person

Mini Pastries, Assorted Chocolate Brownies and Cookies Buffet

\$7.00 - Per person

Ice Cream Buffet

Kawartha Dairy Chocolate, Vanilla, and Strawberry Ice Cream with Chocolate Sauce, Fruit Coulis and Assorted Toppings

\$20.00 – Per person

Extreme Dessert Buffet

Selection of Gourmet Cakes, Martini Mousses, Cheesecakes, Mini pastries, Cookies, and Fresh Cut Fruit Platter.

\$18.00 - Per pers

Extra Services

Customized Ice Carvings Available on Request

BAR AND WINE DETAILS



Depending on what you would like to offer for your guests, both Cash and Host Bars are available. Please inquire about customizing the bar to suit the needs of your event.

House Inclusive Host Bar* - \$50.00 per person.

This 4-hour Host bar includes domestic brands of liquor, beer and house wine.

Includes the following:
(No substitutions)

Bud Light
Budweiser
Michelob Ultra
Mill Street
Stella Artois

House Rye – Wiser's House
Vodka – Absolut House
Scotch – Ballantine's House
Gin - Beefeater
House Rum – Lamb's

House White Wine – Colio Estates Pinot Grigio
House Red Wine – Colio Estates Cabernet Merlot

Pepsi, Diet Pepsi, Ginger Ale, Soda Water, Tonic Water,

Cranberry Juice, Orange Juice, Iced Tea, Coffee,

Lemons, Limes, Ice, Plastic Cups, Straws
One Bartender

Deluxe Inclusive Host Bar - \$55.00 per person

This 4-hour Host bar includes domestic, premium and imported brands of liquor and beer, Caesars, coolers, and house wine.

Includes all house selections plus these additions:

Crown Royale
Corona

Coolers
Caesars

Perrier*

*Inclusive bar packages do not apply to additional bottles of dinner wine. These may be purchased by the guests or charged to the host account.

All prices are plus 13% HST & 18% Admin/Gratuity. Prices may be subject to change

Consumption Host Bar

Your bar tab is calculated based on consumption by your guests. A running total is kept and charged to the host account. If consumption is less than \$500.00 per bar set-up, a bartender and cashier labour fee of \$20.00 per labourer per hour (minimum 4 hours) will be applied.

Cash Bar

Drink Price List – subject to change

If consumption is less than \$500.00 per bar set-up, a bartender and cashier labour fee of \$20.00 per labourer per hour (minimum 4 hours) will be applied.

Deluxe Brands (1oz)	\$7.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Liquors (1oz)	\$6.00
House Wine (6oz)	\$7.00
Soft Drinks (8oz)	\$2.50
Mineral Water (300 ml)	\$2.50

Soft Bar

This unlimited service of soft drinks, juice, milk, regular and herbal tea and coffee is available for children, vendors and adult guests.

\$8.00 per person

Upgrades

- * Upgrade your dinner wine from our domestic house brand to an imported wine. Additional charges apply depending on the wine selection. Please inquire for our recent wine list.
- * Start off your reception with a sparkling wine or champagne toast!

Available for \$3.50/\$5.00 per person.

- * Add additional punch to your cocktail reception or dinner reception!

Sparkling Wine	\$80.00 – serves approximately 60 people
Champagne	\$100.00 – serves approximately 60 people
Fresh Fruit Punch	\$35.00 – serves approximately 60 people

- * Add additional bar service on a consumption basis or add \$7.00 per person to any inclusive package.
- * A signature cocktail of your design! Match the colour or name of your creation to your theme! Inquire for pricing.



The Cabins & Suites at Wooden Sticks

Wooden Sticks has six on-site luxury cabins. Each cabin features two bedrooms, four beds and two bathrooms, along with a comfortable common area and wet bar.

Cabin Amenities

- 2 Bedroom, 2 bathrooms (sleeps 2-4 people)
- Daily Housekeeping Services
- 55" TV's
- Bell Express Vu Satellite
- AM/FM Clock Radios
- Shampoo, Soap
- Wet bar with mini fridges
- Ironing board and iron
- Keurig Coffee Makers with Coffee/Tea
- Outdoor patio with chairs
- Non-smoking rooms
- Deluxe Bedding



Pricing:

May to October - \$560 per night (up to 4 ppl)
November to April \$300 per night (up to 4 ppl)

Suites at Wooden Sticks

Suite Amenities

- One King Bed (sleeps 1-2 people)
- Daily Housekeeping Services
- 55" TV's
- Bell Express Vu Satellite
- AM/FM Clock Radios
- Shampoo, Soap
- Wet bar with mini fridges
- Ironing board and iron
- Keurig Coffee Makers with Coffee/Tea
- Outdoor patio with chairs
- Non-smoking rooms
- Deluxe Bedding



Pricing:

May to October - \$320 per night (up to 2 ppl)
November to April \$175 per night (up to 2 ppl)

Please contact our Event Coordinator to customize a package for you.