



Wooden Sticks
Banquet &
Meeting Package
2025



Dear Event Planner:

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

Wooden Sticks is one of the finest golf facilities in the province. We offer a stunning country club atmosphere as well as first class service.

We strive to offer the ideal package for your banquet. Whether it is a dinner for 40 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 for all of your guests.

Enclosed is a copy of our Premier Banquet package 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 a date we will draft up the initial contract and arrange a meeting time to firm up the deposit and function date.

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:

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

Room	Capacity	Rental Fee /Day
Cabins	8 people	\$500.00
Player's Lounge	12-30 people	\$500.00
Dining Room *available seasonally	40-80 people	\$1000.00
Pavilion *available seasonally	50 - 100 people	\$1000.00
Elgin Room	30 – 160 people	\$1000.00

BREAKFAST SELECTIONS

(Prices based per person)



Boxed Continental TO-GO- \$7.00

- Assorted Muffin, fruit Danish and whole fruit (apple or orange or banana) and Orange Juice.

Light Continental Breakfast Buffet- \$9.00

- Fresh cut fruit platter, freshly baked selection of muffins, croissants and fruit pastries.

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



Meeting Packages

[Prices based per person)

EXECUTIVE MEETING PACKAGE:

\$50.00 per person

- Multi Media Projector & Screen
- Set up, including linen. Tear down.
- Full Continental Breakfast; including:
 - ✓ 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 Luncheon Buffet 'A' [Description Page 11 of the attached]
 - ✓ Option to upgrade to Luncheon Buffet 'B' + \$12.00 per person [Page 12]

Minimum of 10 people, or a surcharge may apply

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

WOODENSTICKS PREMIUM MEETING & GOLF PACKAGE

\$225.00 per person

- Room Rental
- Multi Media Projector & Screen
- Set up, including linen. Tear down.
- Full Continental Breakfast; including:
 - ✓ 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 Luncheon Buffet or Pre Chosen Boxed Lunch
 - ✓ Option to upgrade to Luncheon Buffet 'B' + **\$12.00 per person [Page 12]**
- 18 Holes of Golf, shared power cart, use of the practice facilities

Minimum of 12 people, or a surcharge may apply

BRUNCH MENU

Salads Selection

Caesar Salad with Croutons, Bacon bits & Parmesan Cheese
Baby Greens with Assorted Dressings
Woodland Mushroom Salad

Toast & Cereal Station

Assorted Cereals, Organic Granola & Dried Fruit
Fresh Baked Muffins, Danish & Croissants Fresh
Sliced Breads & Bagels

Hot Stations

Scrambled Eggs
Sliced Smoke Bacon & Breakfast Sausage
Hand Cut Home Fries
Homemade Waffles with Fresh Whip Cream and Berry Compote

Desserts

Fresh Cut Seasonal Fruit Display
Assorted Squares, Cookies

Regular & Decaf Coffee, Regular & Herbal Teas, Assorted Juices

\$32.00 per person

COCKTAIL RECEPTION

Hors D'oeuvres and Canapés

Assortment of Hot Hors D'oeuvres and Cold Canapés

\$30.00 per dozen

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

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*)

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

Customized Ice Carvings Available



WOODEN STICKS SNACKS

Wooden Sticks Beef Nachos

Three colour display of corn and flour tortilla triangles

Spiced Bean Meat Chili

Medium Salsa & Guacamole

\$9.00 per person

Potato Chips

\$5.00 per basket

Peanuts

\$9.00 per bowl

Pretzels

\$5.00 per basket

WOODEN STICKS SWEET TABLE OPTIONS

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, Cheese Cakes, Mini pastries, Cookies, and Fresh Cut Fruit Platter.

\$18.00 - Per person

STATION OPTIONS:

Waffle Station with Chef

Fresh Waffles Cooked to Order. Selection of fresh fruit, whip cream and assorted fruit coulis
\$10.00 ~ per person

Chocolate Dipped Strawberries

Sweet strawberries dipped in bittersweet chocolate
\$20.00 ~ per dozen

Cookies and Chocolate Brownie Square Platter

\$6.00 - per person

Mini Pastries, Assorted Chocolate Brownies and Cookies Buffet

\$12.00 - Per person

Ice Cream Buffet

Kawartha Dairy Chocolate, Vanilla, and Strawberry Ice Cream with Chocolate Sauce, Fruit Coulis and Assorted Toppings
\$13.00 – Per person

Extreme Dessert Buffet

Selection of Gourmet Cakes, Martini Mousses, Cheese Cakes, Mini pastries, Cookies, and Fresh Cut Fruit Platter.
\$18.00 - Per person

Build Your Own Slider Station

Mini beef burgers & mini chicken breasts, served on mini chiabatta and white sesame seed buns. Garnish provided; lettuce, tomato, red onion, dill pickle, mustard, ketchup, relish & mayo
\$16.00 - Per person

Build Your Own Poutine Station

Hand cut fries & sweet potato fries, Quebec cheese curds and marble cheese, bacon bits, green onion, diced tomato & jalapenos, classic poutine gravy
\$13.00 - Per person

Build Your Own Nacho Station

Hand cut Tri-coloured Flour Tortilla Chips, shredded marble cheese, guacamole, sour cream, jalapenos, tangy salsa, & Tex-Mex chili
\$9.00 - Per person

Late Night Pub Station

Mini assorted Pizzas, Crispy Chicken Wings with asstd dips, Onion Rings & Hand cut Fries & Asstd Fresh Veggies & Dip
\$24.00 - Per person

Grilled Cheese Station

Asstd Grilled Cheese Sandwiches served on multigrain, rye & white panini bread, Provolone, medium cheddar and creamy havarti cheese. Sauteed onions, tomato, bacon and shaved pear. Selection of Gourmet Condiments.
\$10.00 - Per person

Late Night Items – Passed:

Mini Pizzas [ham & pineapple, pepperoni & margarita] served on assorted Flat Breads
\$7.00 per person

Mini Sliders [bacon cheese burgers, pulled pork with sautéed onions & chipotle Aioli, BBQ Chicken with Avocado
\$7.00 per person

LUNCH BUFFET SELECTIONS

(Price based per person)

Luncheon Buffet A- \$25.00

- 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.

(Additional salad choice \$2.00 per person.)

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.)

(Additional main fare choice \$5.00 per person.)

Add Salmon filet \$6.00 per person

Add 5oz Minute Sirloin Steak \$6.00 per person

Dessert not included with lunch items. Available at an extra cost.

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

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

Luncheon Buffet B- \$32.00

(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, frisse, 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 RosemaryJus
- Sliced Apple & Vegetable filled Pork Loin
- Seafood Penne Pasta in a dill tomato cream sauce
- Julienne of Strip Loin Asian Vegetable Stir Fry

[includes a Seasonal Medley of Vegetables, Roasted Potatoes].

Additional Main Fare Choice +\$6.00 per person

Dessert is not included with lunch items. Available at an additional cost

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

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

Executive Deli Lunch Buffet - \$26.00

(Price based per person)

- Build Your Own Sandwiches
- Assorted Breads and Butter
- Old Fashion Potato Salad
- Wooden Sticks House Salad with Three Dressings
- Classic Cole Slaw
- Shaved Roast Beef, Turkey, Virginia Ham and Genoa Salami
- Sliced Medium Cheddar and Swiss Cheese
- Lettuce, Bermuda Onions, Tomato,
- Pickles and Olives
- Cookie and Chocolate Brownie Mirror

Add Soup of the Day -- \$3.50 per person

Wooden Sticks Box Lunch Choices - \$18.00

(Price based per person)

(Includes an Assortment of 355ml Can Soft Drinks)

- **Asian Box Lunch**

2 Chicken Vietnamese Salad Rolls. Served with Spicy Peanut sauce, rice noodle salad, a chocolate brownie, and whole fruit (apple or orange or banana)

- **French Box Lunch**

Grilled chicken on a rustic baguette with artichoke, onions, mushrooms, chili-lime mayo, mesclun greens on rustic baguette. Hostess - Frito Lay Potato Chips, a chocolate brownie, whole fruit (apple or orange or banana)

- **Alberta Box Lunch**

Roast beef with dill pickle, cheddar, Swiss, and havarti, ranchero mayonnaise, Italian olive and herb bread. Hostess - Frito Lay Potato Chips, a chocolate brownie, whole fruit (apple or orange or banana)

- **Greek Box Lunch**

Marinated chicken kebob, Served with pita bread, tzatziki, Greek salad, Hostess - Frito Lay Potato Chips, Baklava, whole fruit (apple or orange or banana)

- **Mediterranean Box Lunch**

Ham, turkey, salami, pancetta bacon, mushrooms and peppers with corn and iceberg (in a herb tortilla). Hostess - Frito Lay Potato Chips, Nanaimo bar. Whole fruit (apple or orange or banana)

TWO COURSE PLATED LUNCH SELECTIONS



Appetizer

Choice of One:

- **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.
- **Country Harvest Honey & Carrot Bisque**
A blend of pureed carrots and honey spiced just right and topped with a dollop of sour cream.
- **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.
- **Roma Tomato and Cucumber Salad**
Cubed Roma tomato and English Cucumber, julienne of fresh basil and marinated in a tangy Italian dressing.
- **Greek Salad**
Leaf lettuce, diced bell peppers, black olives, red onions, feta cheese, and fresh oregano and tossed in a Greek dressing.
- **Asian Cabbage Salad,**
Thinly sliced red cabbage, bean sprouts, snow peas, and shredded cabbage. Splashed in a teriyaki Soya dressing.

Lunch Entrées Plated

(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.)

Choice of One:

- **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.

Dessert is not included with lunch items. Available at an extra cost.

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

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

THREE COURSE PLATED DINNER SELECTIONS



Appetizer

Choice of One:

- **Caesar Salad**
Romaine lettuce tossed in our creamy Caesar dressing with herbed garlic croutons and Romano Parmesan cheese.
- **Tomato and Cheddar Soup**
Roasted Roma tomatoes, garlic and sweet onions. Topped with grated medium cheddar.
- **Hearty Chicken Vegetable Soup**
Diced roasted chicken, zucchini, peppers, tomato, carrots, onion, celery and mushroom.
- **Heart of Organic Watercress**
Tossed with roasted-garlic Romano cheese dressing, rosemary egg-bread croutons and garnished with carrot chips.
- **Wild Mushroom Cream Soup**
Selection of wild and domestic mushroom with sweet onions.
- **Mediterranean Salad**
Grilled diced bell peppers, zucchini, onion, roma tomato and cucumber. Drizzled with balsamic vinaigrette.
- **Country Harvest Honey & Carrot Bisque**
A blend of pureed carrots and honey spiced just right and topped with a dollop of sour cream.
- **Wooden Sticks Green Salad:** Boston Leaf lettuce, radicchio and escarole topped with Roma tomatoes and carrot slaw.
- **Corn Chowder with Sweet Potato**
Puree of peaches and cream corn with diced sweet potato.
- **Asian Cabbage Salad,**
Thinly sliced red cabbage, bean sprouts, snow peas, and shredded cabbage. Splashed in a teriyaki Soya dressing.
- **Potato and Leek Soup**
Puree of Yukon gold potato and leeks. Garnished with fresh chives.

ENTRÉES



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

Choice of One:

- **New Zealand Lamb Shank \$35.00**
Braised Lamb Shank in a red wine herb jus.
- **Grilled Chicken Supreme \$39.00**
9oz grilled chicken supreme with a herb jus.
- **Pork Tenderloin filled with Cous-Cous and Sweet Apricots \$35.00**
Seared Pork Tenderloin marinated with fresh herbs and served with a port apple sauce.
- **Fillet of Atlantic Salmon \$45.00**
9oz Black and White Sesame Crusted salmon served with tropical fruit reduction.
- **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.
- **Filet Mignon \$52.00**
An 8 oz. Sterling Filet wrapped in Hickory Smoked Bacon with a Cabernet & Wild Mushroom reduction.
- **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

All 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.

PLATED DESSERTS



Choice of One:

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 dessert.

Apple Crumble Pie

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

Allergen Alert: All desserts may contain traces of peanuts, tree nuts, milk ingredients, egg ingredients, gluten, soy and corn



WOODEN STICKS DINNER BUFFET

STARTERS

- Assorted Bread Display – Dairy Butter

SALAD PRESENTATION

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

\$36.00 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



MASTERS DINNER BUFFET

(50 Guest Minimum)

STARTERS

- Assorted Bread Display – Dairy Butter
- Marinated Grilled Vegetables

SALAD PRESENTATION

- Field Salad with a variety of Dressings
- Creamy Caesar Salad
- Wild and Domestic Mushroom Salad,
- Roma Tomato and Cucumber Salad,
- European Potato Salad
- Smoked Sockeye Salmon Platter
- Decorated with traditional garnishes

ENTRÉES

- Sliced slow roast Inside Round with beef jus
- Chicken St. Tropez – Roasted Chicken in a rich Tomato Cream Sauce with Basil and mushrooms
- Roasted Yukon Gold Potatoes
- Rice Pilaf – Long Grain & Wild Rice
- Fresh Vegetable Medley

SWEET TABLE

- Assorted Cakes, Mousses, Pies, and Mini Pastries
- Fresh Cut Fruit Mirror Display
- Assorted Domestic & Imported Cheeses with Crackers
- Freshly Brewed Coffee – Tea Selection

\$49.00 per person

Add Atlantic Salmon Medallions to Entrées \$6.00 per person

Add Vegetarian Pasta to Entrées \$2.00 per person

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



WOODEN STICKS PASTA BUFFET

(50 Guest Minimum)

STARTERS

- Assorted Bread Display – Dairy Butter
- Garlic Bread with Cheese and Bruschetta Platter

SALAD PRESENTATION

Choice of Three:

- Wooden Sticks House Salad with variety of Dressings
- Traditional Caesar Salad with Fresh Parmesan and Crispy Bacon
- Baby Spinach Salad, Sliced Mushroom and Red Onion
- Italian Green Bean Salad
- Mediterranean Salad
- Roma Tomato and Cucumber Salad with Balsamic
- Roasted Button Mushroom Salad

PASTA SELECTIONS

Choice of Three:

- Tomato Penne Pasta, Sautéed Tomato's, Olive Oil, Fresh Herbs and Parmesan Cheese
- Pasta Primavera, Penne Pasta with Sautéed Vegetable Medley
- Vegetable Lasagna with Spinach, Blended Cheese and Tomato Sauce
- Cheese Tortellini, Ricotta Cheese, Caramelized Onion, Herbs and Tomato Sauce
- Wild Mushroom Pasta, Bow Tie Pasta, Roasted Garlic, Wild Mushroom Cream Sauce
- Fusilli Chicken, Fusilli Pasta with Sautéed Chicken, Red Peppers, Thyme Cream Sauce
- Baby Shrimp and Crab, Bow Tie Pasta, Grilled Vegetable, Tomato cream Sauce
- Sausage Rigatoni, Rigatoni Pasta, Italian Sausage, Onions and Peppers, Pesto Tomato sauce

SWEET TABLE

- Assortment of Chocolate Squares, Cookies and Mini Pastries

\$29.00 per person

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



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 St Org
Stella Artois

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

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

C 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 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.

The cabins can be rented out as accommodation only, or combined with golf to create a "Stay & Play" package.

Room Amenities

- 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



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