

Silver Fox Curling & Yacht Club

Banquet, Wedding & Special Event Menu

All prices subject to change.

Thank you for choosing the Silver Fox Curling & Yacht Club as the venue for your event. Our facility is among the best of its kind and offers a wide variety of services. We look forward to working with you to ensure that your event meets your expectations. Our professional and experienced staff will work hard to meet your needs.

In order to offer the best possible service, it is important that you inform us of any special needs you may have as soon as possible (i.e. allergies, set up, etc.). Also, due to licensing and insurance regulations, you should remember that no outside food and/or beverages (with the exception of wedding/birthday cakes) are to be brought into the building.

An additional fee of \$200.00 is charged for weddings to cover the cost of additional set-up, e.g. head table linen, cake table, gift table, etc. A deposit of \$150.00 is required upon booking, however, this amount is deducted from your total invoice. If table linens are requested for all tables, the cost of dry cleaning will be added to your invoice. A minimal fee may be charged for events other than weddings requiring special arrangements at the discretion of the general manager.

It is important to remember that you must pay for the number of plates confirmed. Your total number must be confirmed five days prior to your event. Please try to be as accurate as possible with your numbers as unexpected guests can be difficult to accommodate. In order to present you with the best possible meal, we ask that you please ensure that your party is ready to be served at the time you have requested.

Once again, thank you for your interest in the Silver Fox Curling & Yacht Club.

Dessert Selections

A choice of one of the following desserts is included with menu options one through fourteen.

- ❁ Layer cake (orange, lemon or strawberry)
- ❁ Carrot cake (contains walnuts)
- ❁ Coconut cream squares
- ❁ Lemon meringue squares
- ❁ Cheesecake squares (cherry, chocolate, butterscotch or vanilla)
- ❁ Your choice of available pie
- ❁ Ice Cream Crepes available for an extra \$1.00/plate (choice of crepe toppings: raspberry, strawberry, chocolate, butterscotch, vanilla or blueberry)

Menu Selections

Menu #1

Roast Beef Dinner \$15.95 + taxes
(gratuity not included)

- ▶ Generous portion of roast beef
- ▶ Beef gravy
- ▶ Baked or mashed potato
- ▶ Two side vegetables
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #3

Baked Ham Dinner \$15.95 + taxes
(gratuity not included)

- ▶ Generous portion of baked ham
- ▶ Potato scallop
- ▶ Two Side Vegetables
- ▶ Dinner Roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #5

Hot & Cold Buffet \$18.95 + taxes
(70 persons min.) (gratuity not included)

- ▶ Seafood casserole
- ▶ Chicken fingers or wings
- ▶ Lasagna
- ▶ Baked ham
- ▶ Potato scallop
- ▶ Coleslaw
- ▶ Potato salad
- ▶ Pasta salad
- ▶ Sliced tomato and cucumber
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #2

Roast Turkey Dinner \$15.95 + taxes
(gratuity not included)

- ▶ Generous portion of roast turkey
- ▶ Turkey gravy
- ▶ Savory dressing
- ▶ Baked or mashed potato
- ▶ Two side vegetables
- ▶ Cranberry sauce
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #4

Roast Pork Dinner \$15.95 + taxes
(gratuity not included)

- ▶ Generous portion of roast pork
- ▶ Pork gravy
- ▶ Baked or mashed potato
- ▶ Two side vegetables
- ▶ Apple sauce
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #6

Chicken Cordon Bleu \$16.75 + taxes
(gratuity not included)

- ▶ Breaded chicken breast stuffed with ham and mozzarella cheese
- ▶ Mashed or baked potato
- ▶ Two side vegetables
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #7

Cold Plate (2 meats) \$14.95 + taxes
(3 meats) \$15.95 + taxes
(gratuity not included)

- ▶ Generous portions of sliced ham, beef and/or turkey
- ▶ Potato salad
- ▶ Coleslaw
- ▶ Pasta salad
- ▶ Sliced tomato and cucumber
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #9

Lobster Dinner Price varies with lobster season and market prices.

- ▶ Cracked lobster in shell
- ▶ Potato salad
- ▶ Coleslaw
- ▶ Sliced tomato and cucumber
- ▶ Lemon point
- ▶ Melted butter
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #11

Honey Glazed Chicken Breast \$15.95 + taxes
(gratuity not included)

- ▶ Boneless 6oz chicken breast glazed with honey garlic sauce
- ▶ Mashed or baked potato
- ▶ Two side vegetables
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #8

Steak or Scallop Dinner \$17.95 + taxes
(gratuity not included)

- ▶ 8oz steak or scallops
- ▶ Mashed or baked potato
- ▶ Two side vegetables
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #10

Seafood Dinner \$20.95 + taxes
(gratuity not included)

- ▶ A variety of seafood: shrimp, scallops, white fish & clams
- ▶ Mashed or baked potato
- ▶ One side vegetable
- ▶ Lemon Point
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #12

Italian Buffet \$19.95 + taxes
(gratuity not included)

- ▶ 2 types of pasta
- ▶ 2 types of sauce
- ▶ Diced chicken
- ▶ Meatballs
- ▶ Garlic bread
- ▶ Caesar salad
- ▶ Garden salad
- ▶ Tea and/or coffee
- ▶ Dessert

Menu #13

Hip of Beef Buffet \$18.95 + taxes
(70 persons min.) (gratuity not included)

- ▶ Hip of beef (sliced and served)
- ▶ Beef gravy
- ▶ Baked potato
- ▶ Coleslaw
- ▶ Potato salad
- ▶ Pasta salad
- ▶ One side vegetable
- ▶ Dinner roll
- ▶ Tea and/or coffee
- ▶ Dessert

Hors D'Oeuvres Selection

Hot Hors D'Oeuvres

Bacon-wrapped Scallops.....	\$15.00/doz.
Deep Fried Shrimp.....	\$12.00/doz.
Chicken Fingers.....	\$12.00/doz.
Mini Egg Rolls.....	\$8.00/doz.
Meat Balls.....	\$10.00/doz.
Mozza Sticks.....	\$10.00/doz.
Chicken Wings.....	\$12.00/doz.
Cheese Balls.....	\$8.00/doz.
Bruschetta.....	\$15.00/15 pc.
Oysters "Rockyfellas".....	\$2.25 ea. (a locally-made Island product)

Cold Hors D'Oeuvres

Sandwich Tray.....	\$3.25 per sandwich
Large Nacho Dip Tray.....	\$40.00
Vegetable Cheese Tray (serves 50)...	\$65.00
Vegetable Cheese Tray (serves 25)...	\$35.00
Cheese Tray (serves 25).....	\$40.00
Fruit Tray.....	\$1.00/person (subject to change with specific requests)
Deli Meat Tray (serves 25).....	\$45.00
Spinach Dip (serves 25).....	\$25.00
Sweet Tray.....	\$6.95/doz.
Cheese Ball with Crackers.....	\$22.00
Potato chips and/or pretzels.....	subject to request
Mixed nuts.....	subject to request

Menu #14

Luncheon Buffet \$11.95 + taxes
(70 persons min.) (gratuity not included)

- ▶ A variety of sandwiches (quartered)
- ▶ 2 types of soup
- ▶ Tea and/or coffee
- ▶ Sweets

NOTE: If you do not see a menu selection that interests you, please contact us. Our chef is open to special requests and we can assist you in creating a menu to fit your needs and budget.

Appetizers

Garden salad.....	\$3.25
Caesar salad.....	\$3.50
Clam or corn chowder.....	\$3.50
Beef barley soup.....	\$3.50
Chicken vegetable soup.....	\$3.50
Seafood chowder.....	\$3.75

Beverages

*1L yields eight 4oz glasses; 1.5L yields
twelve 4oz glasses*

Gray Fox (1L) (red or white).....	\$19.00
French Cross (750ml) (pinot grigio or shiraz).....	\$25.00
French Cross (1.5L) (merlot or chardonnay).....	\$31.00
Yellowtail (750ml) (red or white).....	\$25.00
JP Chenet Founders Reserve (750ml) (red or white).....	\$25.00

Urn of Coffee or Tea (100 cups).....	\$50.00
Alcohol Punch (serves 25).....	\$40.00
Non-alcohol Punch (serves 25).....	\$25.00

Please note that if the type of wine you would like is not listed, we can accommodate special orders. If you would like the wine to be served, a fee of \$25.00 per 50 persons will apply.