

Your Wedding at Highland

Highland Country Club's Grand Highland Hall offers guests a breathtaking view of our immaculately kept golf course. From our peaceful surroundings to the attention to detail, every event we host is unique.

From the moment you book your wedding at Highland Country Club, we'll work side by side with you to personalize every detail of your reception. From setting the right mood to selecting the right menu, every decision will be catered to your personality and style.

Highland Country Club offers a variety of menu options, from formal dinner receptions to intimate champagne brunches. You can choose from our extensive list of exquisite, yet affordable entrées or work with our award winning Executive Chef de Cuisine Kent Phillips to custom design a menu that suits your needs.

Your Wedding at Highland includes:

- Reception seating for up to 180 guests
- Full set up and take down of ceremony and reception
- Experienced, courteous, uniformed service staff and bartenders
- Set up and skirting of special event tables (i.e., gift table, cake table)
 - Floor length white table linen, including cloth napkins, fine china and silver cutlery
- Your choice of exquisite menus prepared by our Executive Chef de Cuisine
 - Use of the grounds and clubhouse for photography
 - Podium with microphone and in-house sound system
 - Complimentary parking
 - Black Grand Piano with "player piano" option
 - Wood dance floor
 - Host or Cash bar available
 - We require a \$500 deposit to secure your date

Highland's Menu Options

Choose from a variety of hors d'oeuvres hand made with the finest attention to detail. We suggest 3-5 pieces per person for pre-dinner, 6-8 pieces per person for partial cocktail party with stationary presentations, 9-12 pieces per person for substantial cocktail party.

Add from our table presentations to enhance your cocktail party.

Hors d'oeuvres

Smoked salmon on a potato rösti with crème fraîche

Traditional shrimp cocktail with a ruby red cocktail sauce

Sweet soya glazed tuna on and Asian spoon with a wasabi mayo

Shaved beef tenderloin and hummus tart with creamy horseradish

Tempura vegetable sushi rolls with a sweet soya dip (warm)

Mini vegetable spring rolls with a sweet chili sauce (warm)

Honey sesame glazed shrimp skewer (warm)

Twice baked mini potato with asiago cheese (warm)

Curry chicken sâté with a spicy peanut sauce (warm)

Blue crab cake with a chipotle aioli (warm)

Ginger beef sâté with a spicy peanut sauce (warm)

Warm mushroom and leek tarts with melted brie (warm)

Spanikopita with a creamy tatziki sauce (warm)

Crispy potato perogy with melted smoked gouda (warm)

Vegetarian fresh rolls with julienne vegetables and mint, sweet chili sauce

Mini beef Wellington with a creamy horseradish (warm)

Miniature beef burgers with melted cheddar and tomato jam (warm)

"Trust Me" Chef's selection of hors d'oeuvres

Table Presentations

To enhance any party with our stylish presentations, guests can help themselves and mingle in a relaxed atmosphere.

Cheese & Fruit

A selection of imported and domestic cheese including French brie, smoked gouda, chèvre, aged cheddar, havarti and English stilton

Offered with fresh fruit and a variety of biscuits

Poached Jumbo Shrimp

Poached jumbo shrimp presented over ice with fresh lemon rounds and traditional cocktail sauce

minimum 4 dozen

Peppercorn Pâté

Artfully presented peppercorn pâté with fresh grapes, dried fruit and toasted crostini

Fresh Garden Crudités

Seasonal vegetables served with a buttermilk herb dip

Vodka Smoked Salmon

Thin slices of smoked salmon with whipped cream cheese capers, lemons and pickled red onion offered with bagel toasts

Mediterranean Flatbreads & Dips

Grilled pita and flatbread offered with olive oil drizzled hummus, artichoke dip and babaganuoche

Smoked Beef Platter

Shaved Montréal smoked meat offered with grainy mustard, Dijon mustard, sauerkraut and fresh cocktail rolls for guests to make a miniature gourmet sandwich



Party Balls

Traditional meatballs in a rich mushroom red wine sauce
Served with sliced garlic baguette

minimum 4 dozen

Sushi Presentation

An assortment of maki and nigiri, displayed with pickled ginger, wasabi, soya sauce and chop sticks

minimum 4 dozen

Antipasto

Marinated artichokes, grilled zucchini and eggplant, Genoa salami, roasted cremini mushrooms, marinated olives and fresh focaccia wedges

Fresh Fruit Platter

Selection of seasonal fruit

Bite Size Pastries

A decadent selection of bite size sweets

minimum 4 dozen

Marché Presentations

Interesting stations to add to a cocktail party or pick a few for an unforgettable Buffet Meal

(minimum 40 people)

Pad Thai

Highland's own Pad Thai prepared before your guests eyes by one of our Chefs

Highland Strip Carvery

Slow roasted striploin exclusively butchered for Highland

Served with cocktail rolls for mini sandwiches and a variety of gourmet mustards and creamy horseradish

cocktail portions

substantial portions

Sâté, Sâté, Sâté

Selection of sâtés grilled before your eyes on a traditional Asian iwatani grill

Curry chicken sâté with peanut sauce, garlic shrimp with a sweet chili sauce, sesame ginger beef with a Indonesian sweet soya

Pan Seared

Seared to order jumbo scallops and bite size salmon morsels

Honey Dijon sauce and white wine sauce

Plated Dinners

Appetizers

Organic Greens Salad

With a maple balsamic vinaigrette and julienne vegetables

Baby Spinach & Crab Cake

Sherry vinaigrette

Antipasto Presentation

Sliced Genoa salami
Marinated olives, fresh bocconcini
Marinated mushrooms and roasted peppers
Fresh baked bread

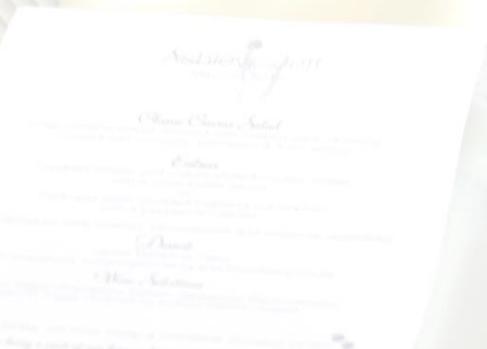
(Available individual or family style)

Tomato & Chèvre Tower

Layered ruby red tomato and chevre
Dressed with a balsamic reduction
Organic greens

Pan Seared Scallop & Shrimp

Dill butter sauce and Asian slaw



Soup of the Day

Made with the freshest market ingredients

Chilled soups available seasonally

Traditional Soups

(Served Hot)

Beef & Barley, Chicken Noodle, Creamy Mushroom, French Onion,
Lobster Bisque, Manhattan Clam Chowder Mulligatawny,
New England Clam Chowder, Tomato & Oregano, Turkey & Rice

(Served Chilled)

Cucumber Dill, Gazpacho, Vichyssoise

Tradition Caesar Salad

Crisp romaine leaves dressed with our house made Caesar dressing
Tossed with croutons, bacon and Parmesan

Pan Seared Scallop & Shrimp

Dill butter sauce and Asian slaw

Pallet Refreshments

House made sorbets to add that sophistication and a fresh beginning to a great entrée

Lemon sorbet

Raspberry sorbet

Passion fruit sorbet

Champagne & grapefruit sorbet

Red wine poached pear sorbet

Plated Dinner Entrées

Seasonal vegetables and potatoes accompany all dinner entrées

(Requests; fees may apply due to market price)

Slow roasted baron of beef with natural jus

Lemon garlic marinated whole roasted chicken

Traditional roasted turkey with gravy, cranberry sauce and dressing

Loin of pork stuffed with apple rosemary dressing, caramelized apple jus

Prime rib of beef with a red wine sauce

Slow roasted tenderloin of beef with a mushroom sauce

(add seared shrimp)

Sun dried tomato and chèvre stuffed chicken breast with a chive butter sauce

Pan seared salmon baked in banana leaves topped with julienne root vegetables,
served with a citrus sauce

Herb and garlic studded Highland cut striploin with a peppercorn sauce

Mushroom brie stuffed chicken supreme, natural pan jus

Lemon thyme marinated chicken breast, Mediterranean tomato chutney

Plated Desserts

Traditional Madagascar vanilla crème brûlée

Molten chocolate cake with raspberry sauce

Chocolate brownie and vanilla ice cream

Lemon curd tart

Caramelized banana and rum crêpe with whipped heavy cream

Grand Marnier cheese cake

Strawberry shortcake

Apple tart with caramel

Traditional carrot cake

White chocolate cheesecake

Seasonal pie

Buffet Dinners

“Trust the Chef” Buffet

A full course buffet tailored to your budget created by our Chefs using the freshest market ingredients available

All buffets are offered with fresh bakery breads and whipped butter

Minimum 40 people

Buffet Salads

Organic greens with fresh cucumber, tomatoes and carrot offered with a selection of vinaigrettes

Classic Caesar salad with a roasted garlic dressing, smoked bacon, croutons and fresh lemon

Creamy grainy mustard potato salad

Asian noodle salad with julienne of vegetables dressed with a sesame ginger vinaigrette

Marinated grilled vegetable salad of peppers, zucchini, eggplant and carrots

Broccoli and roasted red pepper salad with toasted almonds

Caprese salad, vine ripened tomatoes and marinated bocconcini drizzled with an aged Balsamic vinaigrette

Buffet Sides

Creamy garlic mashed potatoes

Herb roasted mini potatoes

Orange maple glazed yams

Buttered multi grain rice

Steamed basmati rice tossed with confetti vegetables & butter

Green beans almandine

Cauliflower gratin

Brussel sprout and bacon sauté (subject to market availability)

Seasonal vegetable medley (a selection of the freshest market vegetables)

Buffet Entrées

Slow roasted baron of beef with natural jus

Lemon garlic marinated whole roasted chicken

Traditional roasted turkey with gravy, cranberry sauce and dressing

Loin of pork stuffed with apple rosemary dressing, caramelized apple jus

Mustard glazed, clove studded Virginia ham with gourmet mustards

Prime rib of beef with a red wine sauce

Lasagna Bolognese, layers of noodles and Bolognese sauce, topped with mozzarella
(available in a vegetarian version)

Sundried tomato and chèvre stuffed chicken breast with a chive butter sauce

Pan seared salmon, baked in banana leaves topped with julienne root vegetables
and served with a citrus sauce

2 salads, 2 sides, 1 entrée

3 salads, 3 sides, 2 entrées

4 salads, 3 sides, 3 entrées

Dessert Buffet

Extravagant display of cakes and pies to tempt any sweet tooth

Bar Service

Bar Options

host, cash, toonie or token

Available at our bar:

Premium spirits of our bar rail:

(Absolute Vodka, Bacardi Rums, Beefeater Gin, Wiser's Rye, J&B Scotch)

Premium cocktails:

(Bloody caesar, Bloody Mary)

House wine by the glass

Bottled Domestic Beer

Draft Beers:

(Coors Light and Keith's Drafts)

Wine

Corkage Fee

Should you choose to bring in your own wine
(estate bottled or otherwise)

Punch

Alcoholic Punch

Non Alcoholic Punch

Children's Meal's

Chicken Fingers

Pasta

Late Night

Assorted Gourmet Pizzas (8 slices per)

Make Your Own Sandwich

Poutine Bar

Pulled Pork on a Bun

Wings, Nachos and Pizza

Other options available upon request