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# 2026 Event & Banquet Package

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*Kingsville*  
GOLF & COUNTRY CLUB

Set against the breathtaking backdrop of our beautifully landscaped 27-hole golf course, Kingsville Golf and Country Club offers an elegant yet welcoming setting for truly unforgettable events. With sweeping course views, thoughtfully designed private rooms, and a warm, attentive hospitality team, we make every gathering feel effortless and refined.

Ideal for showers, birthdays, anniversaries, retirements, baptisms, communions, wedding rehearsal dinners, meetings, and celebrations of life, our versatile event spaces—including the Fireplace Room, McCay Room, President's Room, and Champion's Lounge—each offer a distinct ambiance to perfectly suit your occasion, whether intimate or grand.

Our experienced team is led by Executive Chef Michael, who brings over 27 years of culinary expertise and a passion for exceptional cuisine, and Dining Room Manager Marla, whose 30+ years of hospitality and event experience ensure every detail is carefully managed. Together, they deliver outstanding food, seamless coordination, and personalized service—allowing you to relax and enjoy every moment with your guests.

Your event. Zero stress.

From customized room layouts and linens to décor assistance, bar service, audiovisual equipment, and full setup and cleanup, we take care of it all—so you can focus on celebrating.

**Book your special event today**  
**Marla, Dining Room Manager**  
**[drmanager@kingsvillegolf.com](mailto:drmanager@kingsvillegolf.com) | 519-733-6561 ext. 124**

### Deposits/Method of Payment

In order to confirm your reservation, a signed contract along with a non-refundable deposit will be required at the time of booking. Full payment is due the day of your event.

### Socan Fee & Re-Sound Fee

For events where music is being played, a Socan levy tax and a Re-Sound fee will be applied to all invoices. (these fees are subject to change as per Socan and Re-Sound guidelines).

### Pricing & Gratuity

All prices quoted are plus 13% taxes and 15% gratuity. Prices are subject to change.

### Guest Count

A total for your guest count is required 14 days prior to your event. If the actual number exceeds the guaranteed number, every effort will be made to accommodate your guests. You will be charged for the guaranteed number, or actual number served, whichever is greater.

## Menu Selection

We will be pleased to assist you in planning a menu to suit your special requirements. Our Banquet Menu is designed so that substitutions are possible. The menu should be finalized (3) three weeks prior to your event. Custom personalized menus are available at an additional cost ((15) fifteen cents per colour menu).

## Exclusivity

Kingsville Golf retains exclusive rights to provide all food and beverage for your event. Guests are not permitted to bring in any food or beverage items, with the exception of CAKE and/or HOMEMADE pastries. For any cake or desserts brought in, there will be \$2.00 per person charge. If you wish to have the additional service of cake cutting by our staff, the fee will be \$2.99 per person. This will include a small scoop of vanilla ice cream

Country Style and Buffet services are all-you-can-eat for the duration of your event. Service is provided while guests are on site; no food will be packaged or taken to go.

## Decorations, Flowers & Setup

If you plan to provide center pieces, party favours, flowers or other decorations, please contact our Dining Room Manager to arrange a time for delivery, setup and tear down.

## Linen

The cost of any ordered linen is the responsibility of the patron.

## Hall Rental

Rental fee is determined by the number of people attending the event, the number of rooms required and more specifically, the time of year, the function is being held.

## Audio Visual Equipment

Kingsville Golf can provide any of the following equipment:

- 50" HD TV
- LAPTOP COMPUTER
- PROJECTOR AND SCREEN
- PODIUM/MICROPHONE
- FLIP CHART WITH PAPER/MARKERS
- EASEL WITH WHITE BOARD

There is NO CHARGE to use this equipment

## Liability

The Club is NOT responsible for lost, stolen, or damaged items. Any damages incurred to the Clubhouse will be charged to the final invoice.

## Dietary Concerns

Please inform our Food & Beverage team if you have any dietary concerns and we will do our best to accommodate you.

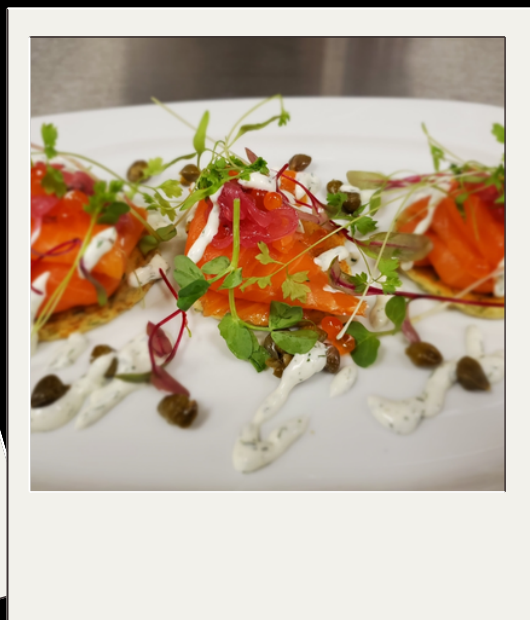
## Alcohol Service

All alcohol must be purchased at the Club. As per A.G.C.O regulations, NO outside alcohol can be brought on our premises. Bartenders are fully certified as per Smart Serve regulations and are supplied by Kingsville Golf. Our staff reserves the right to enforce Smart Serve regulations. They can, and will, suspend alcohol service to patrons who are deemed to be in violation of these standards.

# Hor d'Oeuvres

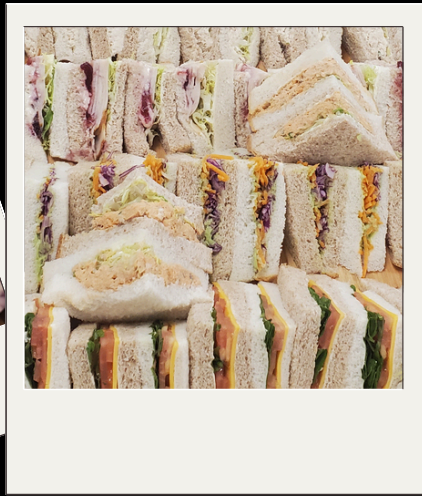
PRICED PER PERSON

Mini Vegetable Spring Rolls with Sesame Plum Sauce	\$6
Spinach & Feta Phyllo	\$6
Honey Garlic & Scallion Mini Meatballs	\$6
Fried Risotto Balls with Tomato Coulis & Parmesan	\$7
Thai Chicken Satays with Coconut Peanut Sauce	\$7
Smoked Salmon Crostini with Herb Cream & Red Onion Marmalade	\$8
Prosciutto Wrapped Asparagus with Citrus Vinaigrette	\$8
Pickled Heirloom Tomato Bruschetta with Whipped Ricotta	\$8
Teriyaki Beef Skewers, Cumin Scented Honey Drizzle	\$10
Coconut Crusted Shrimp with Pineapple Ketchup	\$10



# Bountiful Boards

10 PEOPLE MINIMUM  
PRICED PER PERSON



## Domestic and Imported Cheese Display

\$14

To include, 2 year Old Cheddar, White Cheddar, Danish Blue, Havarti, Fresh Berries, Crackers and Grapes

## Charcuterie!

\$15

Sliced Prosciutto, Salami, Soppressata, Provolone, Parmesan and Bocconcini, with Roasted Peppers, Marinated Zucchini, Pickled Vegetables, Fresh Tomatoes and Balsamic.

## Traditional Smoked Salmon Display

\$15

Herbed Cream Cheese, Red Onion, Capers, Lemon and Dill with Assorted Crackers & Crisps

## Crudite and Dip Platter

\$10

To Include, Organic Carrots, Sweet Bell Peppers, Broccoli, Cauliflower and Celery, Buttermilk Ranch and Creamy Blue Cheese Dips

## Shrimp Cocktail

\$14

White Wine and Citrus Poached Shrimp with Horseradish and Tomato Sauce, Lemon Aioli

## Tropical Fruit

\$12

Beautifully Arranged Sliced Fruit to Include, Watermelon, Golden Pineapple, Honeydew, Cantaloupe, with Assorted Berries and Fresh Grapes

## Tea Sandwiches

\$12

On White and Whole Wheat sliced Bread, To include, Tuna, Egg, Salmon Salad, Roast Beef, Ham and Swiss, Turkey, Creamy Chicken Salad

# Sunrise Selections

10 PEOPLE MINIMUM  
PRICED PER PERSON

## **KGCC Continental**

**\$18**

Mini Muffins, Breakfast Pastries and Loaves with Fruit Salad, Coffee & Tea

## **Hot Breakfast**

Served Country Style and includes Juice, Coffee & Tea

Country Style & Buffet services are all-you-can-eat for the duration of your event.  
Service is provided while guests are on site; no food will be packaged or taken to go.

## **The Traditional**

**\$23**

Scrambled Eggs, Bacon, Sausage, Home Fries, and Fruit Salad

## **The New Classic**

**\$28**

French Toast with Maple Syrup, Berry Compote and Icing Sugar,  
Scrambled Eggs, Bacon, Breakfast Sausage, Crispy Home Fries, Sliced Fruit

## **The Ultimate Brunch**

**\$30**

French Crepes with Canadian Maple and Strawberries  
The Perfect Yogurt and Granola Parfait  
Bacon, Crispy Home Fries with Herbs, Fresh Fruit Salad

Quiche (choose 2 types)

Broccoli and Cheddar

Loaded Bacon and Green Onion with 2 year Old Cheddar

Ham and Swiss

Spinach, Mushroom and Goat Cheese

Roasted Vegetable

Asparagus, Sundried Tomato and Feta

Smoked Salmon, Dill and Mozzarella

# Signature Midday Selections

10 PEOPLE MINIMUM - PRICED PER PERSON

All served with coffee or tea

## Something Light - \$26

Caesar Salad, Garden Salad, Mini Sandwiches and Wraps Platter To Include, Tuna, Roast Beef, Egg, Salmon Salad, Creamy Chicken Salad, Turkey, Roasted Vegetable, Honey Ham and Swiss, Raw Vegetables & Dip Platter, Assorted Cookies & Squares

## Build Your Own Deli Bar - \$29

Caesar Salad, Garden Salad, Creamy Macaroni Salad, Assorted Breads and Wraps, Assorted Cold Meats to Include, Fresh Turkey Breast, Black Forest Ham, Roast Beef, Salami, Sliced Tomatoes, Pickles, Bermuda Onions, Lettuce, Assorted Sliced Cheese and Condiments, Fresh Fruit Display, Cookies and Squares

## Add on Soup or Salad - \$4 per person

### Soup Choices

- Cream of Mushroom
- Broccoli & Cheddar
- Honey Roasted Butternut Squash
- Cream of Tomato & Orange
- Potato & Bacon Chowder
- Cream of Cauliflower
- Chicken Noodle & Herbs
- Minestrone

### Salad Choices

- Traditional Greek Salad with Crumbled Feta, Olives & Red Wine Vinaigrette
- Creamy Coleslaw
- Baby Spinach, Red Onion, Orange and Blueberries with Raspberry Vinaigrette
- Broccoli, Cheddar & Bacon with Yogurt Dressing
- Pickled Red Beet & Sweet Bell Peppers with Crumbled Goat Cheese
- Two Mustard & Artichoke Salad with Celery & Diced Carrots
- Cucumber & Dill Salad with Sour Cream Dressing

# Plated Dinner Selections

Includes Assorted Rolls and Butter, Coffee and Tea

Start with One of the following Salads Served Country Style

## Traditional Caesar

Crisp Romaine, Bacon Crumble, Parmesan, House Dressing

## The Garden

Organic Sweet Lettuces, with Cucumbers, Shaved Carrots, Bell Peppers, Tiny Tomatoes, Radishes, Sweet and Sour Vinaigrette

## Mediterranean

Romaine and Iceberg with Assorted Tomatoes, Cucumbers, Peppers, Olives, Crumbled Feta, Pink Peppercorn Vinaigrette, and Aged Balsamic

## Options

Chicken Parmesan & Penne with House Tomato Sauce	\$28
Veal Marsala (2pc)	\$30
Lake Erie Perch (4 butterflies) with House Tartar & Lemon	\$39
Prime Rib with 12 Hour Jus	\$45
Asparagus, Roasted Pepper & Goat Cheese Stuffed Chicken Breast	\$32
Seared Salmon With Pineapple & Mango Relish	\$35
Lake Erie Pickerel with Lemon & House Tartar	\$30
10oz Striploin with Peppercorn & Brandy Cream Demi	\$39

All Served with Vegetable Medley, Olive Oil and Sea Salt & your choice of  
Herbed Roasted Mini Potato Medley  
Red Skin Mashed Potatoes, Baked Potato, Rice or Fries

# Plated Dinner Selections Continued

Additional Pasta Course (Priced Based Per Person)

Three Cheese Tortellini with Tomato Cream and Fresh Spinach	\$8
Penne With House Tomato Sauce, Cream, or Blush Sauce	\$6
Penne Bolognese	\$8
Butternut Squash Ravioli with Parmesan Parsley Cream	\$9
Spinach and Ricotta Ravioli, Spinach Cream	\$10
Potato Gnocchi, Tomato Sauce, Cream or Blush	\$8
Cheese & Spinach Cannelloni with Marinara Sauce	\$9
Veal & Beef Cannelloni with Whole Grain Mustard Cream	\$9



# Country Style Dinner

## PRICED PER PERSON

Family-Style and Buffet services are all-you-can-eat for the duration of your event. Service is provided while guests are on site; no food will be packaged or taken to go.

All options start with Assorted Rolls, Butter, Herb Roasted Mini Potatoes and Vegetable Medley with Olive Oil & Sea Salt, Coffee & Tea

### As well as

Penne Pasta with House Tomato Sauce, Parmesan Cream or Blush Sauce (upgrade to Three Cheese Tortellini, Squash Ravioli or Spinach Ravioli \$2 per person)

### Start with your Choice of Salad

#### Traditional Caesar

Crisp Romaine, Bacon Crumble, Parmesan, House Dressing

#### The Garden

Organic Sweet Lettuces, with Cucumbers, Shaved Carrots, Bell Peppers, Tiny Tomatoes, Radishes, Sweet and Sour Vinaigrette

#### Mediterranean

Romaine and Iceberg with Assorted Tomatoes, Cucumbers, Peppers, Olives, Crumbled Feta, Pink Peppercorn Vinaigrette, and Aged Balsamic

# Country Style Dinner Continued

**Entrée Selections #1 (choose One) \$48**  
**Additional option add \$5**

Herb and Stone Ground Mustard Roasted Bone-in Chicken  
Chicken Parmesan, Mozzarella Crust  
Veal or Chicken Marsala  
Chicken Piccata with Lemon and Caper Butter Sauce  
Maple and Dijon Crusted Pork loin  
Lake Erie Pickerel with Lemon and House Tartar sauce

**Entree Selection #2 (Choose One) \$55**  
**Additional Option add \$6**

Fresh Herb and Cracked Pepper Crusted Striploin with Mushroom Demi Cream  
Oven Roasted AAA Prime Rib with 12 Hour Reduction  
Maple and Chipotle Crusted Salmon with Pineapple and Roasted Pepper Salsa  
Whisky BBQ Back Ribs with Peppers and Onions  
Potato and Cheddar Crusted Cod  
Spinach and Ricotta Stuffed Chicken Breast with Caper and Tomato Stew  
\*\*\*Lake Erie Perch with Lemon and Tartar \$8 extra per person\*\*\*



# Something Sweet

10 PEOPLE MINIMUM  
PRICED PER PERSON

## Plated Desserts

Lemon and Lavender Cheese Cake	\$9
House Made Key Lime Tart	\$10
Carrot Cake, Cream Cheese Icing	\$10
Vanilla Ice Cream Crepe with Fruit Compote	\$8
Sticky Toffee Pudding, Brown Sugar Caramel and Ice Cream	\$9
Salted Caramel Cheesecake	\$8
Chocolate Truffle Mousse Cake	\$9

## Dessert Platters

10 PEOPLE MINIMUM  
PRICED PER PERSON

<b>Three Star!</b> Assorted Mini Brownies, Fruit Squares, Tarts and Cookies	\$8
<b>Five Star!!</b> French and Italian Pastries, Mini Cheese Cake Bites, Belgian Chocolate Bites, Macaroons and More!	\$12



# Terms & Conditions for Special Events

The reserved date will not be held until the contract is signed and the deposit information has been received. Banquet packages are current and subject to change. Guaranteed numbers of guests is required (14) fourteen days in advance. This is the minimum number for which you will be charged.

The Host/Convener, guests and invitees of the Host/Convener will abide by the rules and regulations of Kingsville Golf & Country Club, including all requirements of the Liquor control Act. The Host/Convener, with the employees of Kingsville Golf & Country Club, will assure that all guests and invitees conduct themselves in accordance with the said rules and regulations.

The Host/Convener will be responsible for and indemnify Kingsville Golf & Country Club from any/all damage suffered by the Club or any of its Members, as a result of guests/invitees of the Host/Convener. Kingsville Golf & Country Club is not responsible for lost or stolen articles.

## Payment Terms

A signed contract, along with a non-refundable deposit is required. Full payment is to be received the day of your event.

## Other Requirements

Terms and conditions are set forth in Kingsville Golf & Country Club's Banquet Menu, receipt of which is hereby acknowledged, and applied to this contract.

The undersigned Host/Convener hereby consents to payment in accordance with terms and conditions set forth in this agreement.

Agreed on Behalf of Special Events

Name of Host/Convener  
(Please print)

Signature

Date

Name of Host/Convener  
(Please print)

Signature

Date



*Kingsville*  
GOLF & COUNTRY CLUB

Telephone: 519-733-6561 ext. 124, or Email: [drmanager@kingsvillegolf.com](mailto:drmanager@kingsvillegolf.com)