



IT'S TIME TO THINK ABOUT GOLF SEASON!



**PETER &
PAUL'S
GIFTS**

**WE ARE YOUR
NUMBER ONE SUPPLIER
FOR GOLF SWAG.**

**Please contact your sales rep
for additional information**

GOLF SEASON AVAILABILITY:

May through the end of September
Mondays, Tuesdays, Wednesdays

GOLF & CART PRICING:

Tournaments under 144 Golfers from \$85.00/pp + tax
Shotgun Tournaments up to 144 Golfers from \$11,000 + tax

*All pricing Includes Power Cart / Price varies from day of the week and month
Gratuities not Included

16750 Weston Rd, Unit A, King, ON L7B 0C7

BREAKFAST PACKAGES

CONTINENTAL BREAKFAST

Fresh Baked Croissants, Muffins & Danishes with Creamery Butter and Preserves
Served with Seasonal Market Fresh Fruit
Assorted Fruit Juices, Coffee & Tea

BREAKFAST WRAP "ON THE GO"

Scrambled Eggs, Crispy Bacon, Julienne of Red Onion & Red and Green Peppers
wrapped in a Flour Tortilla Shell served with Seasonal Market Fresh Fruit
Assorted Fruit Juices, Coffee & Tea
\$10.95 per person + service & taxes

LUNCH PACKAGES

OPTION (1) – Choice of three (3) of the following:

- Hamburger, Italian Sausage, Grilled Chicken Breast, Veal Sandwich, Vegetarian Burgers
- With a Soft Drink, Bottled Water

\$11.95 + service & taxes

- Salad Bar – To include Potato Salad, Spring Mixed Greens, Coleslaw & Ceaser Salad
- \$5.00 per person + service & taxes

OPTION (2)

- Montreal Smoked Meat Deli Station
 - Fresh carved Montreal smoked meat and pastrami, served on marble rye
 - Accompanied with regular mustard and, pommery mustard,
Served with homemade vinaigrette coleslaw, and French Fries. To include dill pickle spears and kettle chips
 - With a Soft Drink, Bottled Water, or Domestic beer
 - Condiments to Include: Mustard, Ketchup, Relish, Sliced Cheese, Onions, Tomatoes, Pickles, Hot Peppers
- \$9.95 per person + service & taxes

Option (3) Boxed Lunch

- Trio of Sandwiches: Egg Salad, Turkey & Grilled Vegetables with Pesto
- Coleslaw with a Vinaigrette Dressing
- Chocolate Chip Cookie
- Whole Apple

\$9.95 per person + service & taxes

PLATED DINNER PACKAGES

Bread Basket per table to include assorted Rolls & Fresh Baked Focaccia
"My Mothers Olive Oil" per table

Choice of 1 Salad Option:

- Cucumber Wrapped Mixed Field Greens drizzled with an aged Balsamic Vinaigrette topped with Slivered Almonds and Cherry Tomatoes
- Cucumber Wrapped Mixed Greens drizzled with a Sherry Vinaigrette topped with Roasted Tomato & Poached Pear
- Crisp Romaine Greens tossed in a Creamy Caesar Dressing topped with Parmegiano Cheese and Fresh Baked Croutons

PLATED ENTRÉE #1: Chicken Entrée - \$38.95 + service & taxes

- 8 o.z. Lemon & Rosemary Roasted Chicken Breast
- Garnished with Chef's Choice Seasonal Vegetables
- Roasted Potatoes

PLATED ENTRÉE #2: New York Steak Entrée- \$48.95 + service & taxes

- 10 oz. New York Sirloin Steak au jus
- Garnished with Chef's Choice Seasonal Vegetables
- Roasted Potatoes

Choice of 1 Dessert Option:

- Duo of Sweet Confections per person to include a Mini Berry Cheesecake and a Mini Chocolate Mousse served in a Dark Chocolate Shell
- Individual Tiramisu
- Traditional Chocolate Tartuffo with Fresh Berry Coulis
- Tri-Coloured Sorbet served in a Martini Glass

Coffee/Tea Service included

PATIO BUFFET PACKAGE

** 80 Person Minimum Required - \$49.95 per person + service & taxes

Pasta Station- 2 Pasta selections prepared live at station:

- Fresh Casarecce (choice of sauce: A la Vodka or Rose)
- Mediterranean Gemelli with Sundried Tomatoes, Mushrooms, Kalamata Olives & Feta Cheese tossed in Extra Virgin Olive Oil

Antipasto Bar

To include Banana Peppers stuffed with Mozzarella and Sundried Tomatoes, Bocconcini a la Caprese, Home-Seasoned Black & Green Olives, Greek Village Salad with Baby Arugula, Mixed Greens with Roasted Tomato and Pear, Pizza Boats, Mediterranean Spreads Tirokafteri, Tzatziki, Hummus, Fresh Bruschetta, Freshly Sliced Prosciutto, Carved Parmegiano Reggiano Wheel, Beer Battered Codfish with Garlic Dip, Italian Sausage served with Peppers & Onions, Homemade Focaccia and Specialty Breads

BBQ Buffet to include:

- Market Fresh Seasonal Vegetables, Mediterranean Rice & Potatoes
Fresh Off the BBQ!
- BBQ Ribs, 5 oz. Steak and 4oz. Oven Roasted Chicken Breast

Choice of 1 Dessert Option:

- Duo of Sweet Confections per person to include a Mini Berry Cheesecake and a Mini Chocolate Mousse served in a Dark Chocolate Shell
- Individual Tiramisu
- Traditional Chocolate Tartuffo with Fresh Berry Coulis
- Tri-Coloured Sorbet served in a Martini Glass garnished with a Fresh Mint Leaf
- Crepe Suzette Station: Live Flambé presentation featuring Fresh Crêpes prepared in an orange brandy sauce topped with vanilla ice cream, whipped cream, assorted fruit & chocolate sauce
- Belgian Waffle Station: Fresh "Belgian" style waffles served warm with vanilla ice cream & fresh whipped cream accompanied by maple syrup, chocolate sauce and an assortment of fruit

Coffee/Tea Service included

BEVERAGE PACKAGES

"Top Shelf" Cash Bar: 5 Hours

- Cash Bar includes Complimentary Bottled Spring and Coffee/Tea
- Cash Bar Cashier Fee: \$18.00 + GST x 5 Hours
Drink tickets are \$7 for standard and \$9 for premium
- To include unlimited Pop, Juice & Espresso: \$2 per person + service & taxes

"Standard" Open Bar: 5 Hours

- Open Standard Bar includes all items listed on the House Standard Bar list
- Open Standard Bar: \$15.00 per person service & taxes

"Top Shelf" Open Bar: 5 Hours

- Open Top Shelf Bar includes all items listed on the House Top Shelf Bar list
- Open Top Shelf Bar: \$20.00 per person service & taxes

Consumption Bar Options

* A portion of the tournaments food and/or beverage consumption may be billed on a consumption basis. A consumption report will be tallied and added to the final invoice.

* Consumption tickets are issued by the Manor byPeterandPauls.com only. No outside tickets will be permitted.



TO BOOK YOUR GOLF TOURNAMENT CONTACT:

VENUE:

Your corporate sales representative
or corporate@bypnp.com

COURSE:

Ryan Hendriks
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Head Golf Professional

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