

Weddings

 BARRIE COUNTRY CLUB

Catering Menu



Weddings
BARRIE COUNTRY CLUB
Reception Suggestions

Platters

Vegetable Crudités & Dip
3.95/ person

Cheese Board
5.95/ person

Fresh Fruit Platter
4.95/ person

Shrimp Platter
75/ 75 pieces
150/ 150 pieces

Assorted Finger Sandwiches
assorted sandwiches
without the crust
110/ 80 quarters

Side of Smoked Salmon
decorated and served traditionally
market price

Baked Wheel of Brie
baked in phyllo pastry
served with a fresh cranberry coulis
10" full wheel

Served Hot Hors D'oeuvres
& Cold Canapés

24.95/ dozen
(minimum of 5 dozen of one kind)

Hot Hors D'oeuvres

Spanokopita

Vegetable or Chicken Spring Rolls

Bruschetta

Stuffed Pesto Mushrooms

Breaded or Coconut Shrimp

Marinated Pork Tenderloin
with Honey Mustard

Mini Beef Wellington

Scallops wrapped in Bacon

Cold Canapés

Samosa

Prosciutto & Melon

Crab Meat Salad on Mini Pita

Shrimp Salsa on Cucumber

Paté on Rye

Goat Cheese & Sundried Tomato Baguette

Assorted Sushi & Maki Rolls
(Market Price)

Smoked Oysters

Smoked Salmon Pinwheels
with Herbed Cream Cheese

Weddings
BARRIE COUNTRY CLUB
Reception Stations

(Minimum of 20 guests required)

Four Station Minimum is required for any station Styled Reception

Antipasto Bar

fine selection of marinated vegetables, cheese, cured meats, smoked fish,
marinated olives, bruschetta mix & fresh oven baked italian breads

9/ person

Deluxe Antipasto Bar

fine selection of marinated vegetables, imported and domestic cheeses,
baked wheel of brie, cured meats, smoked fish, marinated olives, crab claws,
marinated mussels on the half shell, bruschetta mix, crudités & dip
and oven baked italian breads and crostini

20/ person

Pasta Station

chef's finest pasta station made to order,
a selection of pasta noodles, fine condiments
and homemade pasta sauces

14/ person

Asian Station

create custom stir-fry dishes
select chicken or beef, noodles or rice
& sauté in fixing's like mixed vegetables, sliced green onions & cashews

14/ person

Carved Sirloin of Beef Station

new york striploin carved for your guests
served with fresh cocktail buns & flatbreads, assorted mustards & horseradish

13/ person

Seafood Bar

a fresh assortment of crab claws, oysters, shrimp & mussels
market price



All prices subject to applicable tax & service charge

Weddings
BARRIE COUNTRY CLUB
Plated Style Dinner

Plated Banquet Style Dinner
each dinner menu selection includes
freshly baked rolls, chef's vegetable medley & potato
soup or salad, choice of dessert, coffee & tea

Entrées

8oz Roast Prime Rib of Beef
surrounded with au jus & Yorkshire pudding
36/ person

8oz Stuffed Grain Fed Chicken Supreme
filled with roasted vegetables & feta cheese, drizzled with pesto sauce
filled with roasted red pepper & goat cheese, drizzled with jus
31/ person

prosciutto wrapped chicken supreme filled with spinach & mozzarella
32/ person

Salmon Filet
citrus crusted salmon filet with a tropical fruit salsa
31/ person

Beef Tenderloin
served in cabernet sauvignon sauce
43/ person

Roasted Rack of Lamb
crusted with herbs, garlic & mustard, surrounded with rosemary jus
46/ person

Pork Tenderloin
medallions served with apple and camembert
31/ person

Combination Plates
5oz Chicken Supreme & 4oz Beef Tenderloin
47/ person
(or create your own)

Weddings
BARRIE COUNTRY CLUB
Appetizer & Additional Course Options

Soup or Salad

Baby Green with choice of Dressing

Traditional Caesar Salad
crisp romaine topped with fresh parmesan,
bread crisps & bacon
tossed in our Caesar dressing

Classic Mediterranean Salad
assorted red peppers with black olives & feta cheese
dressed with a sundried tomato vinaigrette

Cucumber Wrapped Baby Greens (upgrade) 2
with julienne vegetables
drizzled with our berry vinaigrette

Tomato & Bocconcini Salad (upgrade) 2

Butternut Squash Soup

Tomato & Basil Soup

Potato & Leek Soup

Forest Mushroom (upgrade) 2

New England Clam Chowder (upgrade) 2

Add an Additional Soup or Salad Course
6/ person

Additional Course Suggestions

Champagne Toast

5/ person

Palate Cleanser

sorbet flavors or champagne ice

8/ person

Antipasto Plate

marinated vegetables, cheese, cured meats & smoked fish

9/person

30/ platter per table

Smoked Salmon

garnished with sliced red onions, capers, lemon & pumpernickel

10/ person

Cannelloni

cheese, meat or vegetable filled topped with a zesty tomato sauce

7/ person

Penne Pasta

tossed in your choice of tomato or alfredo sauces
topped with parmesan cheese

6/ person

All prices subject to applicable tax & service charge

Weddings
BARRIE COUNTRY CLUB
Special Meals & Dessert Options

Vegetarian Entrée Selections
(special meal requests need to be confirmed
with the event coordinator prior to the event)

Vegetable Stir-fry (vegan)

Cheese Cannelloni

Vegetable Primavera

Gnocchi

Children's Entrée Selections
served with veggie sticks & dips as a starter
& ice cream for dessert

Chicken Fingers with Fries

Penne Pasta in a Tomato or Butter Sauce

Grilled Cheese & Fries

Dessert Selections

Individual Flavoured NY Cheese Cake

Warm Apple Blossom

Individual Peanut Butter Reese's Pieces Cake

Strawberry Shortcake

Tiramisu

Chocolate Fudge Cake

Chocolate Mousse in a Chocolate Decadent Bowl

Seasonal Fruit Plate

a La Mode (upgrade) 1



All prices subject to applicable tax & service charge

Weddings
BARRIE COUNTRY CLUB
Marche Styled Dinner

Marche Station Suggestions
minimum of three stations must be selected
estimated attendance must be greater than 50 guests

British Isles

Prime Rib (chef carvery station)
Garlic & Thyme Flavoured Yorkshire Pudding
Irish Red Skin Colcannon or Horseradish Mashed Potato
Roasted Root Vegetable Medley with Squash & Parsnip
Garden Salad with a variety of Dressings
15.95/ person

Mediterranean

Greek Stuffed Chicken with Feta, Roasted Peppers & Black Olives
Pasta Bar select two of the Following:
*chicken pesto linguine
stuffed butternut squash ravioli in saffron cream sauce
smoked salmon penne a la vodka
farfalle with sundried tomato
artichoke hearts in rosemary cream sauce
penne primavera vegetable arrabiata
cheese cannelloni in a rich tomato sauce*
Antipasto Platter
Assorted Breads & Dips
*including; tapenade, bruschetta,
roasted red pepper hummus, herb olive oil*
Red Wine Tomato Salad, Cous Cous Salad & Moroccan Potato
Salad
14.95/ person

Thailand

Shrimp or Chicken Pad Tai (chef station)
Green Chicken Curry with Cashews on Coconut Basmati
Stir-fried Thai Vegetables including Baby Corn & Bamboo Shoots
Green Mango & Papaya Salad
Thai Cantaloupe Salad
Glass Noodle Salad with Cashews
14.95/ person

France

Coq au Vin
Beef Bourguignon on Buttered Noodles
Green Beans Almondine & Baby Top Carrots
Dauphinoise Potato
Frisee Salad
Snow Pea Salad with Lemon & Tarragon
15.95/ person

Asian

Sautéed Shrimp Station (chef station)
Korean Bulgogi or Indian Butter Chicken
California Rolls
Steamed Asian Vegetables
Basmati or Jasmine Rice
Asian Slaw with Julienne Vegetables
Papadums & Naan Bread
13.95/ person

Caribbean

Medium Spiced Jerk Chicken
Fried Fish Selection with Fresh Fruit Salsa
Assorted Roasted Root Vegetables
Yuca Frites
Mango Salad
Mixed Greens with Grapefruit Segments & Pineapple
13.95/ person

Gold Desserts

Chocolate Fountain with Fruit Kebabs
Assorted Cakes, Pies, Tortes & Flans
Croquimbouche
(cone shaped profiterole tower)
Ice Cream Parfait Station
13.95/ person

Weddings
BARRIE COUNTRY CLUB
Buffet Selections

Buffets

estimated attendance must be greater than 50 guests

BCC Dinner Buffet

Fresh Breads & Rolls

Garden Salad with choice of Dressing

Caesar Salad with Creamy Dressing

Potato Salad & Creamy Coleslaw

Vegetable Crudités & Dip, Pickle & Olive Display

Chef Station 1

(choose one of the following)

Roast Prime Rib Au Jus

Roasted Pork Loin

Classic Roast Turkey

Select one of the Following:

Roasted Chicken

Salmon in a Dill Cream Sauce

Chicken Parmagiana

Beef Stroganoff

Select one of the Following:

Pasta Primavera

Meat Lasagna

Vegetable Stir-Fry

Chef's choice of Seasonal Vegetable & Potato

A selection of Fine Desserts

Assorted Cakes, Cheesecakes, Tortes & Pies

Miniature Tarts & Mousses

Seasonal Fruit Platter

Coffee & Tea

37/ person

BCC Brunch Buffet

Fresh Breads & Rolls

Assorted Breakfast Pastries

Scrambled Eggs

Crispy Bacon & Breakfast Sausage

Home Fried Potatoes

Variety of four of the Chef's Finest Salads

Oven Roasted Potatoes

Fresh Steamed Vegetables

Chef Station 1

(choose one of the following)

Omelet or Waffle Station

Chef Station 2

(choose one of the following)

Roast Top Sirloin of Beef

Rosemary Roasted Leg of Lamb

Classic Roast Turkey

Select one of the Following:

Chicken Parmagiana or Cacciatore

Beef Stroganoff

Salmon Filet in a White Wine Cream Sauce

Butter Chicken

Select one of the Following:

Pasta Primavera

Meat Lasagna

Vegetarian Stir-Fry

A selection of Fine Desserts

Pastries, Pies, Cakes

Seasonal Fruit Platter

Coffee & Tea

30/ person

All prices subject to applicable tax & service charge

Weddings
BARRIE COUNTRY CLUB
Late Night Suggestions

Something for Late Night

Deluxe Sweet Table

freshly sliced seasonal fruit, miniature fruit tarts, mousses,
assorted cakes, cheesecakes, tortes & pies, coffee & tea
9/ person

Chef's Decadent Chocolate Fountain

dip from a selection of your favorite cubed fruit & treats
into our delectable chocolate fountain
150/ serves 50-75

Ice Cream Bar

select 2 of your favorite kawartha dairy ice cream flavours
& top with all the fixings
6.95/ person

Fresh Oven Baked Gourmet Cookies

chocolate chunk, oatmeal raisin, macadamia & double chocolate
16/ dozen

Pizza Parlour

27/ Pizza

Poutine Bar

choose from both regular fries or sweet potato fries
& top with all the fixings
5.95/ person

Seafood Station

(create your own)

choose from an assortment of seafood
fresh crab claws, crab legs, oysters, shrimp, mussels, lobster tails
market price

Mini Sliders

30/ dozen

Sausage or Hot Dogs with Fries

3.95/person

Weddings
BARRIE COUNTRY CLUB
Function Wine List

*most requested
banquet wines*

White Wine
Pelee Island
Pinot Grigio VQA
Ontario
\$26

Peller Estates
Chardonnay VQA
Ontario
\$26

Red Wine
Pelee Island
Merlot VQA
Ontario
\$26

Peller Estates
Cabernet Merlot VQA
Ontario
\$26

*sparkling wine
for toasting*

Henkell Trocken
\$32/ Bottle
\$5/ Glass

*other popular
banquet wines*

White Wine
Bolla
Pinot Grigio
Italy
\$28

Santa Carolina
Chardonnay
Chile
\$26

Two Oceans
Sauvignon Blanc
South Africa
\$26

Red Wine
McGuigan
Black Label Shiraz
Australia
\$28

Trapiche
Cabernet Sauvignon
Argentina
\$26

Santa Carolina
Merlot
Chile
\$26

Weddings
BARRIE COUNTRY CLUB
Function Bars

Cash Bar

when the guests are required to pay for their own drinks
highballs are 1oz (rye, rum, gin, vodka, scotch)
premium highballs are 1oz
domestic beer (bottle)
6oz portion of red or white wine by the glass
perrier water
soft drinks & fruit juices (served in a glass)
liqueurs are 1oz (except grand mariner)
use of tickets with ticket seller applies to a group of 35 or more
direct sales for groups of 34 or less
extra charge for ticket seller (3 hour minimum applies)
**a bartender fee per hour + HST
if consumption sales are less than \$375
(inclusive of taxes & service charge)
HST & Service Charge are included in the above prices

Host Bar

when the host is going to pay for their guest drinks
highballs are 1.5oz (rye, rum, gin, vodka, scotch)
premium highballs are 1.5oz
deluxe premium brands only available upon request
domestic beer (bottle)
imported beer (heineken, corona, etc.)
6oz portion of red or white wine by the glass
soft drinks & fruit juices (served in a glass)
liqueurs are 1oz (except grand mariner)
host bar is charged according to consumption
**a bartending fee will be incurred if bar consumption sales are
less than \$300 (exclusive of HST & service charge)
and/or for groups less than 60 people
HST & 15% Service Charge are not included in the above prices
& will be added to the function invoice

Punch

champagne glasses are used for punch reception
plain fruit punch
liquor fruit punch (rum or vodka)
white wine punch (spritzer or fruit)
champagne punch (fruit or mimosa)
seasonal punch (hot mulled cider or rum egg nog)
75/ non-alcoholic
150/ with rum or punch
175/ wine or champagne

Special Notes

all of the function bar prices include the bartender (see **), mix & bar supplies
no charge for soft drinks used as mixers
the Barrie Country Club does not permit the service of alcoholic beverages after 1:00am
entertainment must also cease at 1:00am and the function room be vacated by 1:45am
catering & bar services operate according to the LCBO regulations
no alcoholic beverages are allowed to be brought onto or taken from the premises
the prices are current and are subject to change without notice