



WHIRLPOOL

GOLF COURSE

EST. 1951
GROUP DINING MENU

WHIRLPOOL GOLF COURSE

Please allow the management team at Whirlpool to assist you in making your golf outing an experience that will not be forgotten.

Mike Harris

Manager

We are proud of the job we do here at Whirlpool, and we invite you to experience our casual atmosphere located on such a fabulous setting. We guarantee your visit will be a memorable one, be it a golf tournament, wedding, or just out with your friends. We take pride in our efforts to continually improve customer service, and in offering a friendly, clean environment. We would like to thank you for interest in the Niagara Parks Commissions' Whirlpool Golf Course and we welcome the opportunity to serve you.

Dennis Randall

Head Golf Professional

Dennis brings over 12 years of quality service experience in golf management to the Niagara Parks Commissions' Whirlpool Golf Course. He also serves as a member of the Canadian Professional Golfers Association. Dennis takes an active role in junior golf and hosts a variety of instructional programs. Dennis would like to invite you to visit the facilities here at Whirlpool and allow his quality service staff to assist you in all your golfing requirements.

Andrew McQuillan

Superintendent

Educated at the University of Guelph, Andrew has over 15 years turf grass management experience. Andrew is an active member of the Canadian Golf Course Superintendents Association, the Golf Course Superintendents Association of America and the Western Ontario Golf Course Superintendents Association. Andrew and his crew would like to welcome you to the Whirlpool Golf Course and hopes that you will enjoy this classic fifty-year-old plus, championship Stanley Thompson design.

Paul Comeau

Chef

Paul has brought over 20 years of kitchen experience to the Whirlpool Restaurant. He has worked in some of the local fine dining establishments as well as restaurants in the local tourist areas. We are very happy that his efforts have made the Whirlpool a local favorite. Paul and his staff invite any food questions, and will be happy to personalize a menu for your event.

GROUP PACKAGE INFORMATION

Booking Procedure:

To book a group or tournament outing please contact Michael Harris at 905-356-7221 or by e-mail at mharris@niagaraparks.com. Please refer to the enclosed menus detailing our Food & Beverage Service. I will be glad to meet with you to discuss all of the details of your banquet.

Contracts and Deposit Info:

Contracts will be sent out as soon as possible after the event is booked. A signed contract, with deposit, will be required 90 days prior to the event.

Deposit & Payment Policy:

The Niagara Parks policy requires an advance deposit of 10% of your groups estimated costs at the time of the booking. Final payment in full is required upon the presentation of your bill that evening for all services rendered by the Whirlpool Restaurant. In the case of cancellation less than 90 days prior to the function, the deposit will be forfeited. For groups with established credit with the Niagara Parks Commission, the above deposit policy does not apply. Direct billing may be arranged with the Niagara Parks Commission.

Guarantees:

When your booking arrangements are made for dinner you will be asked to provide a number of guests. Thirty days prior to your event you will be expected to give a confirmed count. Five days you will be asked for an exact count that must be within the 10% of your thirty-day count. The five-day count will be considered as final count and is not subject to reduction. If the guarantee is not communicated within the aforementioned time frame, the number of expected attendees will be considered the guarantee. We will charge for the minimum number of guests guaranteed or the actual number of guests in attendance, whichever is greater.

Music:

Musicians available through our local agencies can be recommended. SOCAN (Society of Composers, Authors and Publishers) requires that we collect a copyright tariff when musical performances are held in our restaurants. These are \$57.55 (with dance) \$28.57 (without dance), plus G.S.T.

Room Rental :

A room rental fee of \$140.00 will be required for costs incurred such as linens, set-up and cleanupect. This charge will be added to your final bill.

SERVED DINNERS

****** All Dinners include the following ******

*Rolls and Butter
Chefs Salad
Choice of Potato or Rice
Seasonal Vegetables
Dessert of the Day
Coffee and Tea*

PRIME RIB OF BEEF AU JUS
\$39.00

HERB CRUSTED CHICKEN SUPREME
with Mushroom Gravy
\$35.00

POACHED SALMON WITH LEMON DILL SAUCE
\$38.00

OVEN ROASTED TURKEY WITH SAGE STUFFING
\$31.00

All prices include taxes and gratuities

DINNER BUFFET SELECTIONS

*******All buffets require a minimum of 40 people ******

PAR FOR THE COURSE

*Prime Rib of Beef au jus, Decorated Salmon platter
Sausage & Meatballs, Oven Roasted Potatoes,
Seasonal Vegetables, Choice of Pasta,
\$49.00*

PRIME RIB BUFFET

*Prime Rib of Beef au jus, Sausage & Meatballs, Oven Roasted Potatoes,
Seasonal Vegetables, & Choice of Pasta
\$45.00*

B.B.Q. BUFFET

*B.B.Q. Ribs, Roasted Chicken, Poached Salmon, Oven Roasted Potatoes,
Seasonal Vegetables & Choice of Pasta.
\$40.00*

CHICKEN AND PASTA BUFFET

*Grilled Chicken Breast, Sausage, Meatballs, & Choice of two Pastas, Potato
& Vegetables.
\$35.00*

All Buffet's include:

*Chef's Garden Greens with Dressings, Greek Salad with Feta
Potato Salad, Cole Slaw, Seafood Salad, Relish Bowls
Dessert table with fresh Fruit
Rolls and Butter
Coffee and Tea*

All prices include taxes and gratuities

A LA CARTE ITEMS

******* a la carte items may be added to any of our buffets
or can be served before dinner *******

***Canadian Cheese Board
\$5.00 per person***

***Relish Bowls with Crudities & Dip
\$3.50 per person***

***Fresh Fruit Platter
\$3.50 per person***

***Shrimp Tree (100 Shrimp)
\$200.00 per tree***

***Canapés - 8 per person
Cold Shrimp, Teriyaki Meatballs,
Spanakopita and Chicken Brochettes
\$7.95 per person***

All prices include taxes and gratuities

HOST BAR ARRANGEMENTS

Premium Liquor (1.14 Litre).....\$ 140.00

Domestic Beer (Case of 24).....\$ 72.00

Ontario House Wine (750ml bottle).....\$ 22.99

Charges are only on the amount consumed to the nearest one tenth of a bottle

Note: If bar consumption is less than \$500.00, the cost of the bartender will be \$20.00 per hour, minimum 4 hours.

CASH BAR ARRANGEMENTS

Liquor (28ml).....\$ 4.05

Domestic Beer \$3.40

Wine (170 ml)..... \$ 5.00

Wine (1 Litre) \$ 28.00

Above prices are subject to Provincial Sales Tax, G.S.T., and 15% Gratuity.