

Welcome to Niagara Parks

**LEGENDS**  
ON THE NIAGARA

TOURNAMENT



PACKAGES



2011

*Absolutely inspired*

 **Niagara  
Parks.com**

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Ontario since 1885

# **LEGENDS ON THE NIAGARA**

## **2011 TOURNAMENT PACKAGE**

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# GENERAL INFORMATION

Welcome to Legends!

Legends on the Niagara prides itself on providing our Guests with a unique atmosphere accented by our exceptional customer service and outstanding menu. Our menu is designed to allow the flexibility to choose the courses and enhancements that you prefer.

We believe that the time you spend selecting your Dinner Menu should be a positive experience that adds value to your golf outing at Legends. We would be pleased to assist you.

*Jackie Lynch*

Club House Manager  
(905) 295-2241 Ext. 218  
jlynch@niagaraparks.com

*Patti Prince*

Chef

## MENU PRICES

Menu prices are subject to change. Prices are in effect until December 31, 2011; an annual scheduled increase of up to 3% may be applied after this date.

All prices are in Canadian Dollars and are exclusive of Applicable Taxes and Service Fees.

**No outside Food or Beverages** may be brought onto the Golf Course or into the Club House.

We are pleased to accommodate your Guests with special dietary needs.

## GUARANTEES

Our Club House Manager, Tournament Coordinator or Representative will call no later than **five business days** prior to the Tournament to finalize a guaranteed number of attendees. Once received, the number will be considered as a final count and is not subject to reduction.

We will charge for the minimum number of guests guaranteed, or the actual number of guests in attendance, whichever is greater. If the guarantee is not communicated within the aforementioned time frame, the minimum number of golfers required as per the golf contract will be considered the guarantee.

## MUSIC

SOCAN (Society of Composers, Authors and Publishers) requires that we collect a copyright tariff when musical performances (including D.J.) are held.

***Event without Dance \$29.56 plus HST***

***Event with Dance \$59.17 plus HST***

### **PAYMENT POLICY**

Final payment is required upon presentation of the bill (*immediately after the function*) for all Services rendered by Legends on the Niagara.

### **ADDITIONAL SERVICES**

Legends on the Niagara is pleased to offer these popular services. Is there something special you had in mind? We'll be glad to help you organize a custom event!

### **HOUSE ALCOHOL POLICY**

Niagara Parks Golf is dedicated to the pleasure and satisfaction of its patrons. The Complex has adopted a house alcohol policy to guide practices relating to alcohol use on its premises in order to minimize high risk drinking behavior. **No outside alcoholic beverages** may be brought on site. A copy of our policy may be requested from the Club House manager.

### **DECORATING POLICY**

Our professional Event Planner will be pleased to assist and advise you every step of the way. Please note that all decorating is your responsibility and must be removed the same day as the function.

Candles must not have an exposed flame. **Tape or any other adhesive is not to be used on the walls. Nails, staples or any other fasteners that leave damage are not allowed.**

Please discuss your plans with your Event Planner in advance to avoid disappointment and damage or cleanup charges.

## **BREAKFAST**

*Available until 11:00 a.m.*

### **ON THE GO**

Mini Muffins, Mini Croissants, Mini Danish  
Assorted Pastries  
Fruit Juice  
Freshly Brewed Special Blend or Decaffeinated Coffee, and Tea

**\$6.92 per person**

### **CONTINENTAL BREAKFAST**

Fresh Fruit Salad  
Mini Muffins, Mini Croissants and Mini Danish  
Assorted Pastries  
Bagels and Scones  
with Preserves, Cream Cheese and Butter  
Fruit Juice  
Freshly Brewed Special Blend or Decaffeinated Coffee, and Tea

**\$9.23 per person**

### **THE ACADEMY BUFFET BREAKFAST**

*(Minimum of 50 Guests)*

Fresh Fruit Salad  
Mini Muffins, Mini Croissants, and Mini Danish  
Bagels and Scones  
with Preserves, Cream Cheese and Butter  
Muesli and Yogurt  
Scrambled Eggs  
Bacon and Sausage  
Homemade Breakfast Potatoes  
Waffles and Pancakes  
White and Whole Wheat Toast  
Fruit Juice  
Freshly Brewed Special Blend or Decaffeinated Coffee, and Tea

**\$12.31 per person**

(Add Eggs Benedict: + \$2.00++ per person)

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

## **BOXED LUNCHES**

Prior to teeing off, lunch will be placed on the golf carts for your guests to enjoy at their leisure.

### **FOR A GROUP OF 50 OR LESS:**

#### **THREE JACK**

Fresh Deli Sandwich  
Potato Chips  
Bottled Water  
Condiments and Accessories

***\$8.46 per person***

#### **THE MULLIGAN**

Fresh Deli Sandwich – Half Turkey and Half Roast Beef  
Potato Chips  
Sweet Treat  
Fresh Fruit Piece  
Bottled Water  
Condiments and Accessories

***\$11.54 per person***

#### **THE EXECUTIVE**

Fresh Deli Sandwich – Half Turkey and Half Roast Beef  
Potato Chips  
Sweet Treat  
Fresh Fruit Piece  
Bottled Water  
Red or White Wine  
Condiments and Accessories

***\$16.54 per person***

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

## **LUNCH SPECIALS**

### **FOR A GROUP OF 50 OR LESS:**

#### **EXPRESS LUNCH BUFFET**

*Served in the Pub/Restaurant from 11:00 a.m. to 4:00 p.m.*

Assorted Dinner Rolls and Butter  
Mixed Green Tossed Salad with a Choice of Dressings  
3 Chef's Choice Cold Salads  
1 Hot Vegetable Dish  
2 Hot Starch Items  
2 Hot Protein Features  
1 Soft Drink

***\$13.84 per person***

#### **LUNCH AT THE TURN**

*Served All Day*

Golfers will be issued Tickets redeemable at the **Halfway House**.

#### **Choice of:**

Hamburger  
Hot Dog  
Sausage  
Cold Sandwich

Potato Chips  
Canned Pop or Bottled Water

***\$8.08 per person***

#### **TO INCLUDE A DOMESTIC BEER TICKET**

**ADD \$4.65**

#### **TO INCLUDE A PREMIUM DRINK TICKET**

Mixed Drink, Glass of Wine, Imported Beer, Cooler, or Mini

**ADD \$5.77**

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

# **LUNCH ON THE TERRACE**

*Available until 3:00pm*

Welcome Guests to your event with a BBQ-style lunch prior to tee-off.

## **FOR A GROUP OF 50 OR MORE:**

### **CAFÉ LUNCH**

(Golfers will be issued Tickets at Registration)

ONE HAMBURGER or SAUSAGE with GOURMET TOPPINGS

ONE ASSORTED POTATO CHIPS

ONE CAN OF POP or BOTTLED WATER

***\$9.04 per person***

### **BBQ LUNCH BUFFET**

HAMBURGERS and SAUSAGES with GOURMET TOPPINGS

HICKORY SMOKED BAKED BEANS

FRESH MIXED GREENS

CHEF'S CHOICE COLD SALAD

FOUNTAIN POP

ASSORTED SWEET PLATTER

COFFEE and TEA STATION

***\$13.85 per person***

### **BUFFET UPGRADE**

ADD GRILLED BREAST of CHICKEN

***\$3.08 per person***

Vegetarian menu options are available upon request prior to the event date.

### **TO INCLUDE A DOMESTIC DRINK TICKET**

**ADD \$4.65**

### **TO INCLUDE A PREMIUM DRINK TICKET**

Imported Beer, Premium Cocktail, Glass of Wine, Cooler, or Mini

**ADD \$5.77**

Bar Service is available in the Lounge. Upgrade to Full Service Host or Cash Bar upon request.

Prices subject to Applicable Taxes & Service Fees

Number of Guests must be guaranteed 5 business days prior (see Page 2).

# **AFTER GOLF RECEPTION**

## **Snacks and Light Meals**

Let our professional Servers greet your Guests with Hand Passed Hors D'ouvres:

- Bruschetta Barquettes
- Vegetarian Spring Rolls
- Bacon Wrapped Mushroom Caps
- Breaded Shrimp with Cocktail Sauce
- Chicken and Pineapple Satays

**@ \$10.77 per person**

Or, let us prepare a mini Snack Buffet to delight your group before dinner:

### **- OPTION #1 -**

Assorted Canadian Cheeses with Crackers and Flatbreads  
Vegetables and Dips  
Artistically Displayed Jumbo Shrimp and Seafood Sauce

**@ \$13.85 per person**

### **- OPTION #2 -**

Buffalo Style Breaded Wings  
Celery, Carrots and Blue Cheese Dip  
House-made Pizza Bread  
with Marinara Sauce, Cheese and Italian Sausage

**@ \$13.85 per person**

### **- OPTION #3 -**

#### **Sandwich Board**

Assorted Sandwiches and Wraps  
Roast Beef, Black Forest Ham, Roast Turkey, Egg Salad, Tuna Salad  
Served with Relish Dishes, Condiments  
And Potato Chips

**@ \$10.77 per person**

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

# **BOARDROOM DINNER**

**IDEAL FOR A GROUP OF 50 OR LESS:**

## **APPETIZER**

**Choice of:**

Caesar Salad

*- Romaine Lettuce, Croutons, Bacon, and  
Homemade Creamy Garlic Dressing*

**Or**

Tender Baby Salad Greens

*- Legends House Vinaigrette*

## **MAIN COURSE**

**Choice of:**

10 oz. Rib Eye Steak

*- with Sautéed Button Mushrooms and Onion Rings*

**Or**

Chicken Supreme

*- Stuffed with Asiago Cheese and Sun-dried Tomatoes*

**Or**

Poached Atlantic Salmon Filet

*- with Pineapple and Mango Relish*

*Dinner includes Seasonal Vegetables, Potato of the Day and Bread Basket*

## **DESSERT**

Ice Cream Crepes

*- with Warm Berry Topping*

Freshly Brewed Special Blend or Decaffeinated Coffee, and Tea

***\$35.39 per person***

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

# **PRESIDENTIAL BUFFET FEAST**

*(Minimum of 50 Guests)*

An Artistic Display of Freshly Baked Breads and Rolls

Tossed Baby Greens with Assorted Dressings

Caesar Salad with Parmesan Shavings

Seasonal Vegetable Salad

Asian Apple Slaw

Marinated Greek Salad with Feta

Marinated Seafood Medley

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives

Roasted Red and Yellow Peppers

Decorated Salmon Platter

Stuffed Baby Lobsters

Assorted Shellfish Display

Seasonal Steamed Vegetables

Roasted New Potatoes

Wild Rice Pilaf

Oriental Chicken Stir Fry

Vegetarian Lasagna with Marinara Sauce

Pasta Carbonara

Meatballs and Sausage with Chef's Italian Sauce

Carved Prime Rib of Beef Au Jus

Chef's Decadent Dessert Display

Assorted Cheesecakes and Pies

Triple Chocolate Mousse Cake

Assorted Squares and Mini-Tarts

Cherries Jubilee with Vanilla Ice Cream

Freshly Brewed Special Blend or Decaffeinated Coffee and Specialty Tea

***\$50.78 per person***

Prices subject to Applicable Taxes & Service Fees

Number of Guests must be guaranteed 5 business days prior (see Page 2).

# **BATTLEFIELD DINNER BUFFET**

*(Minimum of 50 Guests)*

A Selection of Freshly Baked Breads and Rolls

Tossed Garden Greens Salad  
with a Variety of Dressings

Creamy Cole Slaw

Pasta Salad

Marinated Greek Salad

Caesar Salad

Seafood and Melon Medley

Assorted Relish Bowls

Pickles, Onions, Peppers and Olives

Seasonal Steamed Vegetables

Roasted Potatoes

Penne Pasta with Chef's Italian Sauce

Meatballs and Sausage

Oven Roasted Chicken

Salmon with Lemon Caper Butter

Carved Roast Prime Rib of Beef Au Jus

Assorted Cakes and Cheesecakes

Seasonal Fruit Pies and Cakes

Assorted Mini-Tarts and Squares

Homemade Apple Crumble

with Whipped Topping

Freshly Brewed Special Blend or Decaffeinated Coffee and Tea

***\$37.70 per person***

Prices subject to Applicable Taxes & Service Fees

Number of Guests must be guaranteed 5 business days prior (see Page 2).

**GREY COAT**  
**BBQ CHICKEN & RIB BUFFET**

*(Minimum of 50 Guests)*

A Selection of Freshly Baked Breads and Rolls

Tossed Garden Greens Salad  
with Assorted Dressings

Creamy Coleslaw  
Marinated Greek Salad  
Caesar Salad  
Marinated Seafood Medley

Assorted Relish Bowls  
Pickles, Onions, Peppers and Olives

Seasonal Steamed Vegetables  
Roasted New Potatoes  
Penne Pasta with Chef's Italian Sauce  
Meatballs and Sausage

Succulent Barbeque Ribs  
Oven Roasted Chicken

Assorted Pies, Cakes and Squares

Homemade Apple Crumble  
with Whipped Topping

Freshly Brewed Special Blend or Decaffeinated Coffee and Tea

***\$33.09 per person***

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

# **BRIGADIER GENERAL'S** **CHICKEN AND PASTA BUFFET**

*(Minimum of 50 Guests)*

A Selection of Freshly Baked Breads and Rolls

Tossed Garden Greens Salad  
with Assorted Dressings

Caesar Salad  
Pasta Salad

Assorted Relish Bowls  
Pickles, Onions, Peppers and Olives

Roasted Potatoes  
Seasonal Steamed Vegetables

Penne Pasta with Chef's Italian Sauce  
Pasta Carbonara  
Meatballs In Marinara Sauce  
Italian Sausage with Sauteed Onions and Peppers  
Oven Roasted Chicken

Assorted Pies, Cakes and Squares

Homemade Apple Crumble  
with Whipped Topping

Freshly Brewed Special Blend or Decaffeinated Coffee and Tea

***\$28.85 per person***

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

# THE CHIPPAWA BUFFET

*(Minimum of 50 Guests)*

Freshly Baked Rolls and Butter

Tossed Baby Greens Salad  
With Assorted Dressings

Chef's Choice Additional Salad

Roasted Potatoes  
Steamed Vegetables

Pasta in Chef's Italian Sauce  
Meatballs and Sausage in Marinara Sauce

Oven Roasted Chicken

*Dessert Table Featuring:*  
Mile-High Strawberry Shortcake  
Unlimited Coffee and Tea Station

**\$23.08 per person**

*Add Tender Roast Beef with Gravy to above:*

**\$26.16**

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2).

# COUNTRY-STYLE DINNER SPECIALS

*Available anytime- Ideal for Groups of 50 – 80 People*

## #1

Freshly Baked Rolls and Butter

Family Style Tossed Salad in Italian Vinaigrette

Family Style Penne Pasta  
Meatballs and Sausage

Oven Roasted Chicken  
Roasted Potatoes  
Vegetable of the Day

Individually Served Dessert of the Day

**@ \$23.08++ per person** (\$30.00 Inclusive)

## #2

Freshly Baked Rolls and Butter

Family Style Tossed Salad in Italian Vinaigrette

Family Style Penne Pasta  
Meatballs and Sausage

Roast Beef with Gravy  
Roasted Potatoes  
Vegetable of the Day

Individually Served Dessert of the Day

**@ \$24.62++ per person** (\$32.00 Inclusive)

## # 3 The Whole Nine Yards

Freshly Baked Rolls and Butter

Family Style Tossed Salad in Italian Vinaigrette

Family Style Penne Pasta  
Meatballs and Sausage

10 ounce Prime Rib au Jus  
Plated with Roasted Potatoes and Vegetable of the Day

Individually Served Dessert of the Day

**\$30.77++ per person**

Prices subject to Applicable Taxes & Service Fees  
Number of Guests must be guaranteed 5 business days prior (see Page 2)

# **BAR ARRANGEMENTS**

Brand Selection is subject to substitution without notice.

Bartender Fee – \$25.00 per hour / minimum of 4 hours – **Applies only when beverage sales are less than \$500.00**

## **STANDARD BAR**

### **Spirit (28ml)**

Skyy Vodka, Appleton Estate Premium Rum **\$4.42**  
V.O. Canadian Whisky, J & B Scotch  
Beefeater Gin, Jack Daniels, Red and White Vermouth

### **Domestic Beer (Bottle)**

Molson Canadian, Coors Light, Molson Export **\$4.42**  
Labatt Blue

### **Wine**

Legends House Pour (Glass) **\$5.19**  
(750ml Bottle) **\$23.08**

### **Soft Drinks**

Fountain Pop, Juice and Bottled Water **\$1.17**

## **TOP-SHELF BAR Available Upon Request – to be arranged prior to event**

### **Spirits (28ml)**

Grey Goose Vodka, Bacardi White Rum **\$5.38**  
Crown Royal Canadian Whisky, Chivas Regal Scotch  
Bombay Sapphire Gin, Jim Beam Bourbon, Red and White Vermouth

### **Imported Beer (Bottle)**

Corona, Heineken **\$5.38**

## **LIQUEURS (28ml) Available Upon Request – to be arranged prior to event**

Amaretto, Bailey's Irish Cream, Cointreau, Drambuie **\$4.40**  
Frangelico, Kahlua, Sambuca, Peach Schnapps  
Southern Comfort, Stock '84 Brandy, Tia Maria

Grand Marnier, Courvoissier Cognac V.S.O.P. **\$4.97**  
Sauza Silver Tequila, Jose Cuervo Gold Tequila

Remy Martin V.S.O.P. Cognac **\$5.73**  
Glenfiddich Single Malt Scotch

We would be pleased to arrange special selections to meet your needs.

Prices subject to Applicable Taxes & Service Fees

*- Legends Wine List -*

**DINNER WINE SERVICE**

**White:**

Jackson Triggs Reserve Chardonnay	\$22.33
Hernder Riesling	\$22.33
Hillebrand 2009 Gewurztraminer	\$26.93
Chateau Des Charmes 2007 Sauvignon Blanc	\$26.93
Inniskillin Pinot Grigio	\$26.93
OPEN Reisling/Gewurtz	\$26.93
CRUSH Pinot Grigio	\$26.93
Woodbridge White Zinfandel	\$22.33

**Red:**

Jackson Triggs Reserve Cab/Cab	\$22.33
Chateau Des Charmes 2008 Cabernet	\$22.33
Trius Merlot	\$26.93
Inniskillin Niagara Reserve Pinot Noir	\$26.93
OPEN Merlot	\$26.93
Creekside Shiraz	\$26.93

Wine List subject to change without notice.  
Prices subject to Applicable Taxes & Service Fees

# **Tee to Green Menu**

(The following items are available at The Halfway House, Halfway Hut and/or Beverage Carts)

Toast and Jam	<b>\$1.75</b>	Muffin	<b>\$2.50</b>	Bagel	<b>\$3.50</b>
Cereal Bar	<b>\$1.75</b>	Fresh Fruit	<b>\$1.50</b>	Danish	<b>\$2.50</b>

Fried Egg Sandwich	Toasted Western Sandwich
<b>\$4.75</b>	<b>\$5.25</b>
Canadian Bacon B.L.T.	
<b>\$6.75</b>	

Hamburger	<b>\$6.00</b>	Cheeseburger	<b>\$6.50</b>
Grilled Sausage	<b>\$5.75</b>	Hot Dog	<b>\$4.75</b>
Cold Deli Sandwich		<b>\$4.75</b>	

## **Canned Beer**

Domestic	<b>\$5.25</b>
Imported	<b>\$6.25</b>

## **Vodka Coolers**

Small	<b>\$6.50</b>
Large	<b>\$7.00</b>

Assorted Liquor Miniatures **\$6.00**

Dasani Water	<b>\$2.25</b>	Spring Water	<b>\$1.50</b>	Perrier Water	<b>\$2.75</b>
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Canned Pop/Juice	<b>\$1.50</b>	Chips/Pretzels	<b>\$1.50</b>
Bottled Pop/Juice	<b>\$2.50</b>	Chocolate Bars	<b>\$1.75</b>
Powerade	<b>\$3.00</b>	1 <sup>st</sup> Tee Bars	<b>\$5.50</b>
Coffee/Tea	<b>\$2.25</b>	10 <sup>th</sup> Tee Bars	<b>\$4.50</b>
Red Bull/Arnold Palmer		<b>\$4.50</b>	

Cigarettes	<b>\$9.75</b>	Cigars	<b>\$10 - \$35</b>
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(The above prices include Applicable Taxes. Service Fee is an additional 17% before taxes)