CHRISTMAS *package*

FLAMBOROUGH GOLF HILLS CLUB

welcome

TO FLAMBOROUGH HILLS

UNFORGETTABLE EXPERIENCE

Allow us to bring the magic of the holiday season to life with our Christmas package! Whether you're hosting an intimate gathering for a close-knit group or planning a grand corporate event, we have the perfect space to make your vision come to life.

IT'S ALL IN THE DETAIL

We understand that the secret to a successful event lies in the smallest details, from elegant place settings to delectable menus. While you focus on being the congenial host who spreads the holiday cheer, we'll handle all the intricacies of your banquet, ensuring it's nothing short of perfection.

STUNNING VENUE

Step into the HillSide Ballroom, and you'll be greeted by a captivating and comforting atmosphere. Flamborough Hills is the perfect backdrop for bringing together family, friends, and colleagues to celebrate the joy of the season.

CHRISTMAS PACKAGE

Menus

Holiday buffet

$65 PER PERSON

Includes fresh bread, soup, two salads, choice of two entrées, one potato, vegetables, dessert, and tea & coffee

TO BEGIN

Freshly Baked Artisan Bread
Whipped Cultured Butter

Roasted Butternut Squash & Apple Soup
Maple Crème, Toasted Pumpkin Seeds

SEASONAL SALADS

Winter Harvest Salad
Mixed Greens, Roasted Pear, Dried Cranberries, Candied Pecans, Goat Cheese, Maple-Dijon Vinaigrette

FH Caesar Salad
Crisp Romaine, Parmesan, Panko Parmesan, FH Caesar Dressing

CARVED & FEATURED ENTRÉES

SELECT TWO

Herb-Roasted Turkey Breast
Traditional Turkey Jus, Sage Stuffing, Cranberry-Orange Relish

Red Wine Braised Beef Short Rib
Slow-braised Beef Short Rib, Caramelized Onion, Roasted Garlic, Veal Jus

Roasted Chicken Supreme
Garlic, Rosemary, Thyme, Natural Jus

Atlantic Salmon
Roasted Salmon, Hot Dijonaise, Fresh Dill, Charred Lemon

VEGETARIAN ENTRÉE

Rose Diavolo
Artisan Pasta, Fire Roasted Peppers, Spinach, Parmesan Rose Cream Sauce, Fresh Herbs

SEASONAL STARCH

SELECT ONE

Yukon Gold & Roasted Garlic Mashed Potatoes
Whipped with Cultured Butter & Cream

Roasted Fingerlings
Lemon Thyme Olive Oil, Fresh Chives

SEASONAL VEGETABLES

Maple-Glazed Roasted Root Vegetables
Carrots, Parsnips, Brussels Sprouts, Rutabaga, Fresh Maple & Herbs

CHEF'S SEASONAL DESSERTS

A ROTATING SELECTION HOLIDAY DESSERTS & CAKES

Traditional Festive Cakes & Pies

Assorted Holiday Squares & Pastries

Freshly Sliced Fruits & Berries

COFFEE & TEA

Freshly Brewed Premium Coffee & Assorted Teas

The grand buffet

$70 PER PERSON

Includes two salads, two entrées, one pasta, one potato, one seasonal vegetable, dessert, and tea & coffee

ARTISAN WINTER SALADS

SELECT TWO

Winter Harvest Salad
Baby Kale, Shaved Brussels Sprouts, Roasted Delicata Squash, Dried Cranberries, Toasted Pumpkin Seeds, Quebec Goat Cheese, Maple-Dijon Vinaigrette

Roasted Beet & Bocconcini
Heirloom Roasted Beets, Candied Pecans, Orange Supremes, Baby Arugula, Aged Balsamic Reduction, Basil Oil

Pear & Stilton Salad
Mixed Winter Greens, Poached Bartlett Pears, Stilton Blue Cheese, Toasted Walnuts, Pomegranate Seeds, Maple-Dijon Vinaigrette

Mediterranean Grain Salad
Farro, Roasted Peppers, Cucumber, Olives, Pickled Onions, Toasted Chickpeas, Feta, Fresh Oregano, Sundried Tomato Vinaigrette

SIGNATURE ENTRÉES

SELECT TWO

Slow-Roasted AAA Canadian Prime Rib
Herb & Garlic Crust, Yorkshire Pudding, Natural Rosemary Jus, Creamy Horseradish

Maple & Apple Glazed Turkey Breast
Traditional Sage Stuffing, Cranberry-Port Reduction, Roasted Turkey Jus

Herb-Crusted Atlantic Salmon
Mustard Beurre Blanc, Charred Lemon, Dill Oil, Crispy Capers

Braised Ontario Beef Short Rib
Red Wine Reduction, Roasted Shallots, Pearl Onions, Smoked Beef Jus

PASTA SELECTION

SELECT ONE

Wild Mushroom & Black Truffle Casarecce
Fresh Casarecce, Roasted Wild Mushrooms, Truffle Cream, Parmigiano Reggiano, Crispy Shallot

Ricotta & Butternut Squash Ravioli
Sage Brown Butter, Fresh Basil, Grana Padano

POTATO & STARCH SELECTION

SELECT ONE

Duck Fat Roasted Baby Potatoes
Fresh Rosemary, Roasted Garlic, Maldon Sea Salt

Yukon Gold Whipped Potatoes
Cultured Butter, Crème Fraîche, Roasted Garlic, Chives

Dauphinoise Potatoes
Thinly Sliced Yukon Gold Potatoes Baked with Gruyère, Cream, Garlic & Fresh Thyme

SEASONAL VEGETABLE SELECTION

SELECT TWO

Maple Glazed Rainbow Carrots
Brown Butter, Thyme, Toasted Pistachios

Roasted Brussels Sprouts
Applewood Smoked Bacon, Maple Gastrique, Crispy Shallots

Honey Roasted Root Vegetables
Parsnips, Carrots, Turnips, Rosemary, Sea Salt

Roasted Broccolini
Chilli Crunch, Lemon Zest, Toasted Pine Nuts

The grand buffet

$70 PER PERSON

Includes two salads, two entrées, one pasta, one potato, one seasonal vegetable, dessert, and tea & coffee

HOLIDAY DESSERT COLLECTION

Traditional Yule Log
Dark Chocolate Sponge, Hazelnut Praline, Espresso Buttercream

Sticky Toffee Pudding
Warm Date Sponge, Bourbon Caramel Sauce

Eggnog Crème Brûlée
Vanilla Bean Custard, Caramelized Sugar

Mini Butter Tarts
Ontario Maple Syrup, Raisins, Flaky Pastry

Warm Apple & Cranberry Crumble
Brown Sugar Oat Streusel, Vanilla Anglaise

White Chocolate Cranberry Cheesecake
Orange Zest, Cranberry Compote

Dark Chocolate Peppermint Mousse Verrines
Chocolate Sponge, Peppermint Cream, Cocoa Crumble

Tiramisu
Espresso Mascarpone, Vanilla Sponge, Holiday Spices

Assorted French Macarons
Pistachio • Raspberry • Salted Caramel

Holiday Cookies
Assortment of Cookies

Chocolate Confections
Chocolate Truffles
Chocolate Bark with Cranberries & Pistachios

Fresh Seasonal Fruit Display
Pineapple • Berries • Grapes • Kiwi • Clementines • Pomegranate

COFFEE & TEA SERVICE

Freshly Brewed Premium Coffee

Selection of Premium Teas

Hot Chocolate Station
Whipped Cream, Marshmallows, Peppermint Bark, Chocolate Curls & Cinnamon

FRESH BAKERY DISPLAY

Selection of Artisan Breads & Rolls
Whipped Maple & Wild Honey Butter, Sea Salt

Chef's prix fixe

$75 PER PERSON

Includes fresh bread, choice of first course, main course, dessert, and tea & coffee

TO BEGIN

Freshly Baked Artisan Bread
Whipped Maple Butter, Cultured Sea Salt Butter

FIRST COURSE

SELECT ONE

Chef's Winter Truffle Mushroom Velouté
A silky Velouté of Roasted Wild Mushrooms finished with Truffle Crème Fraîche, Crispy Shallots, Chive Oil, Toasted Brioche Crumbs

Classic Caesar Salad
Crisp Romaine Hearts, GF Panko Parmesan, Crispy Bacon, Parmigiano Reggiano, Lemon, Caesar Dressing

Roasted Beet & Burrata Salad
Ontario Roasted Heirloom Beets, Creamy Burrata, Pistachio Dukkah, Balsamic Emulsion, Baby Arugula, Orange Segments, Pesto, Chive Oil

MAIN COURSE

SELECT ONE

Grilled Canadian Beef Tenderloin
Whipped Yukon Gold Potatoes, Roasted Rainbow Carrots, Broccolini, Crispy Shallots, Madeira Jus

Slow-Braised Ontario Beef Short Rib
Creamy Truffle Mashed Potatoes, Roasted Root Vegetables, Glazed Cipollini Onions, Truffle Jus

Herb-Roasted Chicken Supreme
Wild Mushroom & Thyme Cream Sauce, Pomme Purée, Roasted Brussels Sprouts, Maple Baby Carrots, Crispy Sage

MAIN COURSE CONTINUED

Traditional Turkey Roulade
Turkey Breast rolled with Brioche, Sage, & Cranberry Stuffing, Roasted Turkey Jus, Cranberry Compote, Whipped Yukon Gold Potatoes, Seasonal Winter Vegetables

Pan-Seared Atlantic Salmon
Mustard Beurre Blanc, Roasted Fingerling Potatoes, Grilled Asparagus, Confit Cherry Tomatoes, Chili Oil

Pan-Roasted Halibut
Raisin & Caper Brown Butter, Confit Fingerlings, Onion Agrodolce, Baby Carrots, Chive Oil

Roasted Butternut Squash & Wild Mushroom Ravioli
Brown Butter, Sage, Roasted Chestnuts, Wilted Spinach, Parmigiano Reggiano, Crispy Sage

DESSERT

SELECT ONE

Belgian Chocolate Truffle Cake
Rich Dark Chocolate Mousse, Chocolate Sponge, Silky Ganache, Raspberry Coulis

Maple Cheesecake
Baked Vanilla Cheesecake, Maple Caramel, Candied Pecans, Chantilly Cream, Cranberry Compote

TO FINISH

Freshly Brewed Premium Coffee

Selection of Fine Teas

ALL PRICES ARE SUBJECT TO 13% HST, 18% ADMIN FEE & A ROOM RENTAL FEE.
MINIMUM GUEST COUNT OR SPEND MAY BE REQUIRED.

TO BOOK YOUR CHRISTMAS PARTY AT
FLAMBOROUGH HILLS GET IN TOUCH WITH US AT:

INFO@FLAMBOROUGHHILLS.COM

FLAMBOROUGH
GOLF HILLS CLUB

71 Highway 52 North Copetown, ON, L0R 1J0
905-627-1743 | flamboroughhills.com/events