



THE  
QUARRY



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# CATERING

The Quarry takes great pride in offering an extensive menu. Renowned Executive Chef, Alvin Leong, and his experienced staff provide flavourful food of the highest quality. Due to their skill and commitment, our restaurant is quickly gaining a reputation for having the best tasting food in the industry. Along with the menu that follows, Chef Alvin is happy to customize menus specifically for you and your event.

## COFFEE & MEETING BREAKS

Coffee Carafe-fresh ground, regular or decaffeinated	\$17.00 / carafe
Coffee Urn	\$42.00 / urn
Tea-assorted varieties	\$2.86 / cup
Fruit Juices-assorted flavours	\$12.00 / pitcher
Fountain Pop	\$8.00 / pitcher
Bottled Water/Pop	\$3.25 / each
Muffins, Danishes and Croissants	\$3.25 / person
Cookies-chocolate chip or oatmeal raisin	\$3.25 / person
Fresh Loaf Slices-assorted flavours	\$3.50 / person
Seasonal Fruit Tray	\$9.00 / person
Individual Fruit Yogurt	\$3.50 / person
Assorted Sandwiches	\$8.75 / person



# BREAKFAST

(available until 11:00 am)

## Option #1

\$20.00

Classic Continental Breakfast

*(per person)*

Assorted yogurt with granola

Assorted danishes, muffins, croissants, and loaves

Seasonal fresh fruit tray

## Option #2

\$31.00

The Quarry Breakfast Buffet

*(per person, minimum 30 people)*

Scrambled eggs with cheese and green onions

Sausage and crisp bacon

Hash browns

Toast

Pancakes or French toast with syrup

Assorted yogurt and seasonal fresh fruit tray

Assorted danishes, muffins, croissants, and loaves

Build Your Own Omelette Station

*(per person)*

\$9.00

As an addition to The Quarry Breakfast Buffet or Brunch includes

Peppers, mushrooms, green onions, salsa, cheddar cheese,

chopped bacon, ham, shrimp, sausage

## Option #3

\$24.00

Plated Breakfast

*(per person)*

Choose ONE of the following:

*(maximum 20 people)*

A) Cinnamon vanilla French toast, whipped cream,  
and warm strawberry sauce

B) Lazy benny served with toast and hash browns

C) Denver omelette served with toast and hash browns

All options include freshly brewed coffee, tea, and fruit juices

# THE QUARRY BRUNCH

(minimum 40 people, available until 1:00pm)

Eggs benny	\$42.00
Carved baked ham	
Roasted herb chicken	
Buttermilk pancakes or cinnamon vanilla French toast	
Hash browns	
Toast	
Sausage and bacon	
Seasonal fresh fruit and assorted yogurt	
Assorted danishes, muffins, croissants, and loaves	
Assorted cakes and squares	
Freshly brewed coffee, tea, and fruit juices	



# LUNCH

## Lighter Fare

\$26.50

*(per person)*

Assorted wraps, croissants, sandwiches, and your choice of:

- A. Soup of the day
- B. Caesar salad
- C. House salad

Also includes:

- Fresh vegetable tray
- Pickle tray
- Fresh fruit tray
- Assorted squares
- Freshly brewed coffee and tea

## Plated Lunch Selections

*(3 course meal, available 11-2pm)*

All plated meals must be the same protein. Additional proteins, up to a max of 2, subject to additional charges per person. Excludes dietary restrictions.

- |                                                                                      |         |
|--------------------------------------------------------------------------------------|---------|
| A) Grilled Chicken<br>grilled chicken breast in a red bell pepper, pesto cream sauce | \$40.00 |
| B) Slow Roasted Baron of Beef<br>with red wine mushroom sauce                        | \$40.00 |
| C) Pan seared Atlantic Salmon<br>served with lemon dill hollandaise sauce            | \$42.00 |
| D) Vegetarian Lasagna or Meat Lasagna                                                | \$29.00 |
| E) Herb Roasted Porkloin<br>with creamy Dijon sauce                                  | \$40.00 |

### Accompaniments:

- House salad, Caesar salad or soup of the day
- Chef's seasonal vegetables
- Dinner rolls
- Freshly brewed coffee & tea

### Choice of ONE Starch:

- Parsley red potatoes
- Roasted baby potatoes
- Yukon mashed potatoes
- Rice pilaf
- Scalloped potatoes

### Choice of ONE dessert:

- Apple crisp melt
- Lemon shortcake
- Strawberry shortcake
- Traditional cheesecake with strawberry sauce

\*vegan option available\*

# LUNCHEON BUFFET

(minimum 50 people; available 11am-2pm)

## Choice of ONE of the following proteins:

\$45.00

- A) Carved Slow Roasted Baron of Beef  
with red wine mushroom sauce
- B) Butter Chicken  
naan bread
- C) Roasted Pork Loin  
creamy peppercorn sauce
- D) Grilled Atlantic Salmon  
black garlic lemon butter
- E) Beef Stroganoff
- F) Ricotta and Spinach Ravioli  
mushroom sundried tomato white wine sauce

## Choice of ONE starch:

- Yukon mashed potatoes
- Scalloped potatoes
- Roasted baby potatoes
- Rice pilaf
- Parsley red potatoes

## Accompaniments:

- Chef's steamed vegetables
- House salad and dressings
- Pickle and vegetable tray
- Dinner rolls
- Seasonal fresh fruit tray
- Assorted cakes and squares
- Freshly brewed coffee and tea
- Choice of 3 salads:
  - Caesar
  - Asian
  - Pasta
  - Potato
  - Slaw
  - Beet
  - Greek
  - Roasted Corn

\*vegan option available\*



# ITALIAN LUNCH

## **Includes:**

\$39.00

- A) Lasagna with Meat Sauce
- B) Fettuccini Alfredo
- C) Tuscan Chicken
- D) Garlic Breadsticks
- E) Pickle and Vegetable Tray
- F) Caesar Salad
- G) Fresh Fruit Tray
- H) Tiramisu



# UKRANIAN LUNCH

**Includes:**

\$40.00

- A) Potato, Cheddar Perogies Sautéed Onion and Bacon Bits
- B) Cabbage Rolls
- C) Kielbasa and Sauerkraut
- D) Roasted Herb Chicken
- E) Caesar Salad
- F) Beet Salad
- G) Pickle and Vegetable Tray
- H) Fresh Fruit Tray
- I) Assorted squares



# DINNER

## Plated Dinner Selections

*(after 5:00pm, 3 course meal)*

All plated meals must be the same protein, salad, starch, and dessert.

Additional proteins are subject to additional charges per person.

Excludes dietary restrictions.

Entrees (choice of ONE protein):

A) Slow Roasted Prime Rib served with Yorkshire pudding and Au Jus	\$85.00
B) Roasted Pork Loin stuffed with apple Brie bread stuffing, pan gravy	\$81.00
C) Baked Atlantic Salmon and Whiskey Prawns Black garlic lemon butter	\$85.00
D) Roasted Chicken Supreme served in a red bell pepper pesto cream sauce	\$81.00
E) Eggplant and Zucchini Parmesan	\$49.95

### Choice of ONE salad:

- House salad topped with carrot, cucumber, cranberries; house dressing
- Butter lettuce topped with mushrooms, onions, and egg drizzled with vinaigrette dressing
- Classic Caesar salad
- Arugula salad topped with candied pecans

### Choice of ONE starch:

- Yukon mashed potatoes
- Scalloped potatoes
- Roasted baby potatoes
- Rice pilaf
- Parsley red potatoes

### Choice of ONE dessert::

- Apple Crisp Melt
- Assorted squares
- Strawberry shortcake
- Traditional cheesecake with strawberry sauce
- Triple chocolate layer cake
- Lemon & Cream shortcake

### Accompaniments:

Honey glazed carrots and broccoli  
Dinner rolls  
Freshly brewed coffee and tea

\*vegan option available\*

# DINNER BUFFET MENU

(minimum 50 people, after 5pm)

## Please choose ONE of the following:

- |                                                                                  |         |
|----------------------------------------------------------------------------------|---------|
| A) Carved Roasted Pork Loin<br>stuffed with apple Brie bread stuffing, pan gravy | \$77.00 |
| B) Carved Prime Rib<br>slow roasted, Au Jus                                      | \$85.00 |
| C) Chicken Supreme<br>served in a red bell pepper pesto cream sauce              | \$77.00 |
| D) Grilled Atlantic Salmon<br>Black garlic lemon butter                          | \$77.00 |
| E) The Quarry Classic                                                            | \$97.00 |

Includes:

- Grilled Chicken
- Grilled Atlantic Salmon
- Your choice of Prime Rib or Carved Pork Loin

- |                                                                  |         |
|------------------------------------------------------------------|---------|
| F) The Quarry Classic 2<br>Includes any TWO proteins from A to D | \$93.00 |
|------------------------------------------------------------------|---------|

### Choice of ONE starch:

- Yukon mashed potatoes
- Scalloped potatoes
- Roasted baby potatoes
- Rice pilaf
- Parsley red potatoes

### All dinner buffets include:

- Chef's steamed seasonal vegetables
- House salad
- 4 salads, choice of:
  - Caesar
  - Beet
  - Slaw
  - Pasta
  - Potato
  - Greek
  - Asian
  - Roasted Corn
- Pickle and vegetable tray
- Seasonal fresh fruit tray
- Assorted cakes and squares
- Dinner rolls
- Freshly brewed coffee and tea

# CARVING STATION

(minimum 40 people)

## Choice of ONE protein:

\$53.00

- A) Roasted Baron of Beef
- B) Carved Ham
- C) Roasted Pork Loin
- D) Carved Turkey

## Includes:

- Fresh buns, mayo, mustard, and horseradish
- Sliced cheese and pickles
- Vegetable tray
- Assorted cakes and squares
- Seasonal fresh fruit tray
- Freshly brewed coffee and tea

## Choice of 3 salads:

- House
- Caesar
- Beet
- Slaw
- Pasta
- Potato
- Greek
- Asian
- Roasted Corn

# THE QUARRY BBQ

(minimum 40 people)

## Eagle Package

*(per person)*

\$75.00

Choice of ONE protein:

- A. 8oz Ribeye
- B. BBQ Pork Rack
- C. Double Breasted Chicken
- D. Atlantic Salmon

## Par Package

*(per person)*

\$85.00

Choice of TWO proteins:

- A. 8oz Ribeye
- B. Chicken Breast
- C. Atlantic Salmon
- D. Marinated Pork Loin

### Includes your choice of:

- A) Baked potato with fixings
- B) Roasted baby potatoes
- C) Yukon mashed potatoes

### Accompaniments:

- Baked beans
- Seasonal steamed vegetables
- Pickle and vegetable tray
- Garlic breadsticks
- Assorted cakes and squares
- Seasonal fresh fruit tray
- Freshly brewed coffee and tea

### 4 of the following salads:

- House
- Caesar
- Beet
- Slaw
- Pasta
- Potato
- Greek
- Asian
- Roasted Corn

# LUNCH AND DINNER ENHANCEMENTS

A) Ricotta and Spinach Ravioli	\$8.00
B) Perogies and Caramelized Onions and Bacon	\$8.00
C) Braised Beef Bourguignon	\$8.50
D) Chicken Breast roasted red bell pepper sauce	\$8.50
E) Grilled Basa soy ginger, onion sauce	\$8.50
F) Pork Loin mushroom red wine sauce	\$8.50



# ITALIAN DINNER

## **Includes:**

\$42.00

- A) Lasagna with Meat Sauce
- B) Fettuccini Alfredo
- C) Tuscan Chicken
- D) Garlic Breadsticks
- E) Pickle and Vegetable Tray
- F) Caesar Salad
- G) Fresh Fruit Tray
- H) Tiramisu



# UKRANIAN DINNER

## **Includes:**

\$43.00

- A) Potato, Cheddar Perogies Sautéed Onion and Bacon Bits
- B) Cabbage Rolls
- C) Kielbasa and Sauerkraut
- D) Roasted Herb Chicken
- E) Caesar Salad
- F) Beet Salad
- G) Pickle and Vegetable Tray
- H) Fresh Fruit Tray
- I) Assorted squares



# RECEPTION SELECTIONS

## Hot Appetizers

Chicken wings - choice of flavouring	\$20.00/doz
Chicken Skewer - served with Thai chicken sauce	\$32.00/doz
Chicken Gyoza - served with sweet chili sauce	\$24.00/doz
Vietnamese Pork or Vegetable Spring rolls - served with plum sauce	\$25.00/doz
Spinach and Feta Spanakopita - served with tzatziki sauce	\$31.00/doz
Dry Garlic Ribs - served with honey mustard	\$25.00/lb
Bacon Wrapped Chicken	\$33.00/doz
Mini Quiche (Spinach/Feta or Lorraine)	\$28.00/doz
Bacon Wrapped Scallops	\$35.00/doz
Garlic Prawn Skewer	\$35.00/doz

## Cold Appetizers

Tiger prawns	\$33.00/doz
Smoked salmon on rice crackers	\$34.00/doz
Tomato and bocconcini skewers	\$25.00/doz
Assorted pinwheel	\$33.00/doz
Assorted wraps and croissants	\$10.00/ person
Domestic/Imported cheese and crackers	\$14.00/ person
Fresh vegetable tray - served with ranch	\$9.00/ person
Sausage, cheese, and cracker tray	\$20.00/ person

## Sweets

Fresh Fruit Tray	\$9.00/person
Chocolate Dipped Strawberries	\$21.00/doz
Assorted Squares	\$9.00/person

## Late Lunch

Flatbread Pizza (serves 2-3 people)	\$16.00/each
Grilled Cheese Sandwiches	\$8.00/person
Poutine	\$9.00/person
Assorted Sandwich Platter	\$9.00/person
Build your own sandwich station	\$18.00/person
Hotdogs	\$9.00/person
Perogies with caramelized onions, bacon, and sour cream	\$12.00/person
Tacos - beef and chicken with all the fixings	\$18.00/person

# BAR SERVICE

## Option #1

You bring in your own liquor with a corkage fee of \$17.50 per person. You are also welcome to bring in your own wine with a separate corkage fee of \$3.00 per person over the age of 18. Both prices are before 5% GST and 18% gratuity

## Option #2

All alcohol is purchased through The Quarry. As liquor prices are constantly changing, we do not have set prices. You may bring in your own wine with a corkage fee of \$3.00 per person over the age of 18. You are also welcome to use our wine whether it be our house red and white or one from our wine list, which changes yearly.

# FEES AND CHARGES

## Banquet Facilities

The Quarry's clubhouse comfortably accommodates 10-275 people and is suitable for a variety of special occasions. The larger banquet room, with seating for up to 275, is a perfect space for weddings, cocktail receptions, business meetings and Christmas parties. The private function room is an ideal space for smaller events with seating up to 50. Both areas have their own stone fireplace and a balcony overlooking The Quarry's beautiful golf course.

## Room Rental Fee

The Quarry charges a room rental fee of \$1,750.00 for the Banquet Room (seating up to 275) and \$400.00 for the Private Function Room (seating up to 50). Included in this fee is:

- Staffing: bartenders and servers
- Linens: standard white or black linens (tablecloths and napkins)
- Dinner tables and chairs: Banquet Room (5.5ft rounds and 8ft rectangles), Private Function Room (3ft squares)
- Televisions with HDMI connection
- Use of the room for the agreed upon time

The Banquet room also includes:

- Podium and Microphone

For all events booked between October 15th and April 15th, there is a minimum spend requirement of \$5,000 before GST and gratuity.

## Decorating Fee

We are happy to set up all rented items brought in for the event. This fee is dependent on what is required for setting up (i.e. chair covers, rented tablecloths and napkins, centrepieces, etc.)

# FEES AND CHARGES

## Ceremony Venue

For those who love the outdoors and dream of holding a wedding ceremony with lush greenery as a backdrop, The Quarry offers a space to suit your needs. Located between Granite 1 fairway and 9th green; next to a pond, the area can accommodate seating for up to 300 people.

## Ceremony Rental Fee

The ceremony rental fee is \$600.00. Included in this fee is:

- Staff to assist with set up and tear down of rental chairs (rentee must provide help)
- Parking for guests
- Use of power in space
- Use of the area for the agreed upon time

## Rentals and Personal Items

- It is the responsibility of the rentee to ensure that all rental and personal items brought in for the event are removed by 12pm the following day.

## Cleaning Fees

The Quarry will charge additional cleaning fees for the following:

- Stains on carpets/walls
- Items stuck in carpet. Ex- gum, cake, candy, popcorn

Any damage done to the building will also be billed:

- Damage to walls, tables, doors, bathrooms, etc

## Golf

Golf tee times can be set up in the golf shop for an additional fee.

## Kids

For all buffet options kids 0-5 are free and kids 6-12 are half price. The plated kids' meal options - chicken fingers and fries or macaroni and cheese - cost \$23.00 per plate and include the dessert that is chosen. Kids are welcome to have the meal that the rest of the party is having but there will be no discount.

## Gratuity and Tax

Please note that 5% GST and 18% gratuity will be added to all food and beverage bills excluding the room rental which will only have 5% GST added.

# THE QUARRY EVENT AGREEMENT

Event Name: \_\_\_\_\_

Event Date: \_\_\_\_\_

Type of Event: \_\_\_\_\_

If applicable, Name of Bride and Groom: \_\_\_\_\_

Anticipated Number of Guests: \_\_\_\_\_ Time Required: \_\_\_\_\_

Room(s) Required:  Banquet Room  Private Function Room  Ceremony Area

Primary Contact Name(s): \_\_\_\_\_

Phone Number(s): \_\_\_\_\_

Email Address(s): \_\_\_\_\_

## Billing Information

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City/Province/Postal Code: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

### *Cardholder Information*

A non-refundable advance deposit is required to guarantee event space and will be applied to the final invoice. 50% of the interim costs must be paid 7 days prior to the event, with the balance due upon receipt of the final invoice. The final balance will be charged to the credit card on file unless alternative arrangements have been made.

Total Deposit Submitted: \_\_\_\_\_ (minimum \$1000.00)

Payment Method:  Visa  Mastercard  AMEX  Cash  Cheque

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_ CVV: \_\_\_\_\_

Name of Cardholder: \_\_\_\_\_

Signature of Cardholder: \_\_\_\_\_

Date Signed: \_\_\_\_\_

I hereby authorize the above noted to be processed on my Credit Card. I understand that my Credit Card is the guarantee for the Banquet Space, and I am responsible for any charges or damages incurred. I acknowledge and accept the advance deposit is non-refundable.

# THE QUARRY TERMS & CONDITIONS

1. The Quarry reserves the rights as sole supplier for food & beverage requirements. Outside food & beverage is strictly prohibited in all banquet spaces, applicable charges will apply. Any food & beverage not consumed must be left on the premises as per City and Provincial Health Regulations. Any alcoholic beverages brought in will be subject to a corkage fee.
2. The Quarry will ensure you and your guests are well taken care of during your time at the facility. All information on the event agreement form is considered final 7 days prior to the day of your event. If we are unable to make the changes as per your request within 7 days all the agreed upon services and numbers from the event agreement shall stand.
3. In order for your event date to be secure The Quarry will require a non refundable deposit of \$1000.00. This deposit will be a credit on your final bill. Prices are subject to change as well as GST and 18% gratuity.
4. The individual who agrees to the terms and conditions and signs the event agreement will be responsible for all damages that may be caused during the function by you, your guests, or anyone you have contracted to assist with your event.
5. The individuals responsible for the event or function must arrange times to drop off supplies that are to be used with the day of the event.
6. The Quarry does not allow anything to be fastened to the walls that may cause holes and or damage to the building. Anything that is set up or brought in by the function must be taken down by a time agreed upon by The Quarry and the individuals responsible for the event or function. Extra cleaning fees will be charged if the room is left in need of professional cleaning (i.e. popcorn, gum, candy in carpets, spilled drinks in carpets/on walls, etc.).
7. The Quarry is a smoke free facility. This includes the attached patios to the private function room and the banquet room.
8. Guaranteed number for all food and beverage, guest numbers and event details, must be received 7 days prior to your event. Otherwise, the estimated number of guests or the actual number of guests, whichever is greater, will be charged. Any changes to this catering contract requested after this date will result in applicable charges.
9. All deliveries must have proper labeling (noting function name, date and room). All shipments are to be received no earlier than 2 days prior to the event as The Quarry has very limited onsite storage. All shipments are to be delivered between the hours of 8:30am and 6:30pm unless otherwise agreed upon. It is the responsibility of the guest to make The Quarry aware of the deliveries prior to drop off and to ensure items are delivered prior to event. The Quarry assumes no liability for product delivery or damages caused by a third party supplier.
10. The Quarry assumes no liability or responsibility for damage or loss of personal or rented property prior to, during or following a function.

In signing this contract, the client acknowledges and accepts that The Quarry's terms and conditions have been read and fully understood and agrees to be bound by said contract and provisions hereafter.

The Quarry is happy to provide assistance in the form of taxi numbers to ensure guests have a safe ride home. If you have any questions or concerns with any of these policies please feel free to contact us.

Thank You, The Quarry

# THE QUARRY TERMS & CONDITIONS

## Guaranteed Numbers

Guaranteed number for all food, beverages, guests number and event details must be received 7 days prior to your event. Otherwise, expected numbers or actual, whichever is greater will be charged. Any changes to this catering contract requested following that date will result in applicable charges.

18% Gratuity and 5% GST will be added to all food and beverage charges.

In the event that you wish to cancel these arrangements notice of cancellation will be subject to a 100% forfeit of advance deposit and full payment of remaining charges based on original guaranteed numbers. Event space is booked for the time indicated above, bookings are not 24 hours. Should you require the space for additional time please ensure arrangements are made with The Quarry prior to your event.

Signed:

\_\_\_\_\_

Client

Date: \_\_\_\_\_

\_\_\_\_\_

The Quarry

Date: \_\_\_\_\_

In signing this contract I acknowledge and accept that The Quarry Terms and Conditions have been read and are fully understood and I agree to be bound by all of The Quarry Terms and Conditions and provisions hereafter