



# AMBASSADOR

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## GOLF CLUB

*Ambassador Golf club is Windsor's premiere destination for all catered events. Our facility is designed for 1 to 275 persons, whether it is a wedding, shower, banquet or golf tournament. Our private meeting room can hold up to 20 with full internet access, AV, and all administrative needs.*

*The course at Ambassador Golf Club was designed by renowned Golf Architect Thomas McBroom, who has masterfully created over 65 signature courses, many of which are highly ranked in Canada.*

*Our Executive Chef Daniele Palanca has been featured on Food Network, Discovery Channel and Lifetime network, and has served Windsor Essex County for well over 20 years. Our culinary outlook is to use only premium products that are not only healthy, but taste good as well. Some of the things we take great pride in; all beef is certified and is raised in Ontario, our poultry is locally raised and our vegetables are local hydroponically grown. We do not use preservatives or artificial flavours and take pride in saying that all food is made fresh, and not frozen. We bake our bread fresh daily, and are able to alter any recipe or dish to meet any health concerns or dietary restrictions. We thank you for considering us and look forward to making your event a memorable one.*

## 2017 Menu

**Room Rentals**

AGC Salon A	AGC Salon B	AGC Both	Full Hall A,B & Tuscan Grill
\$500 - <b>Max 100</b> Persons; From May 1 <sup>st</sup> until October 31 there is a minimum number of 150 persons on Saturdays	\$250 - <b>Max 40 Persons</b> ; Booked along with Salon A from May 1 <sup>st</sup> until October 31st for Saturdays	\$795 - <b>200 Persons</b> ; Minimum <b>150 persons</b> on Saturday's from May through October. Additional fees will apply for under 150 persons.	\$2045.00 – holds up to <b>270 persons</b> ; with a dance floor

Our room rental will include dance floor, podium and microphone. Room rental discounts will apply for Sunday - Thursday bookings only. (not including holidays) The capacity of the number of guests per room will vary depending on the event and set-up requirements.

Boardroom \$150.00 – 20 persons	Grill/Restaurant *\$1250.00	Outdoor patio (ceremony rate) \$175.00 when booking Salon A	\$550 - 240 Seats -Tents & Chairs extra
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**Salon A, B & Grill**

*\$1250 applies due to closure of the restaurant plus the rental of Salon A & B *This fee is in addition to the room rental of Salon A & B
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**Deposit, Payment and Cancellation**

**Deposit:** A **non-refundable** deposit of \$1000.00 is required at time of booking. The balance for the event is due **one week prior along with your final meal guarantee**. For payments which accept the following only: Cash, Bank draft, Money order or Certified cheque.

**Cancellation:** Should you cancel your wedding any time after your initial deposit is received a cancellation fee of \$20.00 per person charge (based on your original estimate of guests) will be billed to you.

**Socan Fee & Re-Sound Fee**

A Socan levy tax of \$59.17 and a Re-Sound fee of \$26.63 will be applied to all invoices where music is being played in our facility (subject to change as per Socan and Re-Sound guidelines)

**Pricing & Service Fees**

All prices and charges on the entire package are subject to change; applicable taxes and 12% gratuity

**Food Tastings**

Food tastings are available upon request and are charged as per the menu items. There is a limit of items you can try and we do this during the months of Jan-March. A maximum of 4 people to be in attendance.

**Linens**

We offer standard white, ivory or black linens at \$5.00 per table  
 White, Black, Sandlewood or Ivory Napkins at \$.25 cents each  
 Ivory Seat Covers \$2.50 each (250 in house)  
 Black Seat Covers \$2.50 each (100 in-house)

### Bar options

#### **Wedding & Banquet Bar**

(Billed to the client – recommended for weddings and banquet)

The Client is to pay a service fee of \$10.00 per person plus all applicable taxes. This fee will include 1 bartender for every 100 guests, glassware, mixes, pop and juice. In addition, the client will pay \$2.50 per shot/beer for all standard products only. Premium products will be charged at a higher price to be determined by Management. This price is subject to change as per LCBO guidelines and policies. Our bars will be supplied with house products and Labatt's Beers as well as house red and white wines.

For any additional items to your bar list please inform the Client Service Manager one month prior to your event for pricing. Additional bartenders are available at \$25.00 per hour (minimum 3 hours).

#### **Host & Cash Bar**

**(Corporate and Banquets -subject to change )**

(Tax and Gratuity additional)

Domestic Beer \$4.75

Premium Beer \$5.50

Standard Liquor \$4.75

Premium liquor \$8.00 (Speciality drinks)

House Wine \$5.75 - House Wine by the Bottle \$23.95 plus tax

**A \$150.00 charge will be applied to organizer's event if sales do not exceed \$500.00**

**Corkage Fee and Dinner Wine (applies to weddings and banquets) and must be combined with Service bar (pricing may vary depending on LCBO guidelines, policies or increases). A charge for breakage of glassware will apply**

Ambassador Golf Club provides House wines plus a corkage fee of \$7.00 per bottle for wedding. \$15.00 corkage fee if you provide your own

Pelee Island Pinot Grigio \$14- White & Pelee Island Cabernet – Red \$14\*

Jackson Triggs Chardonnay \$14 Jackson Triggs Merlot - \$14\*

Sparkling Wine – Pelee Secco - \$15\*

**\*The wine prices are based on choice of service bar only**

**If you choose to order different selection of wines from LCBO other than the house wines indicated above, a \$150.00 handling fee will apply plus a \$15.00 corkage per bottle**

#### Cake Cutting/Sweet Table Fee

**(Served from the Sweet table)**

A charge of \$1.95 per person will apply to cut your cake, provide plates, cutlery and coffee and tea from the station

A charge of \$1.50 per person will apply if we do not have to cut the cake and only provide plates, cutlery and coffee/tea.

A charge of \$2.95 per person will apply if you would like to serve your wedding cake to the guest tables as your dessert. Note: if you want to serve your cake as dessert after the meal our kitchen must remove your wedding cake at least 1 hour before dinner service.

If you bring in your own pastries and do not require any plates or cutlery from us there will be a clean-up fee of \$1.00 per person

#### **Ambassador Golf Club Cupcakes**

Cupcakes \$4.00 each - \$50.00 for stand - \$85.00 for 8 inch Top Cake

We also do wedding cakes so please inquire for more information

**Appetizers**

*Prices are by the dozen*

**Crostini**

*Home baked bread topped with a seasonal spread; served tepid*

**\$26**

**Cucumber boats**

*Local cucumbers stuffed with goats' cheese and pesto served chilled*

**\$28**

**Zuppli**

*Arborio rice seasoned with parmesan cheese filled with mozzarella, dusted in panko then lightly fried*

**\$30**

**Flat Bread Pizzas**

*This crust Californian style pizza's topped with seasonal assorted items*

**\$32**

**Veggie spring rolls**

*hand shredded cabbage, carrot, peppers and peas all wrapped in spring roll paper and fried golden*

**\$28**

**Vegetarian Samosa's**

*Potato, carrot and peas all spiced up and wrapped in a light wonton fried golden*

**\$32**

**Beef Dumplings**

*Fresh ground beef with Asian flavour's hand wrapped in wonton fried golden.*

**\$34**

**Chicken Satay's**

*Local chicken tenderloin pan, oven roasted with hand cracked pepper, herbs and served with a spicy Thai chili sauce*

**\$38**

**Beef Tenderloin Skewers**

*Aged Ontario beef tenderloin marinated then skewered, oven roasted in an aged balsamic vinegar*

**\$38**

**Asian Sausage**

*Mini sweet and spicy Asian style sausages flavoured with sugar cane*

**\$32**

**Shrimp Tempura**

*Fresh Japanese style tempura black tiger shrimp, served with our own Thai style sweet chili sauce*

**\$39**

**Antipasti & Soup**

**Antipasto Bar (Serves 150)**

*A rustic Tuscan style antipasto bar featuring such items as Focaccia, assorted cheeses and deli meats, stem on artichokes, grilled eggplant, roasted red peppers, local ricotta and boconccini, etc. accented with some of our hot appetizers*  
**\$1500.00**

**Romano**

*Thinly slice prosciutto, roasted red peppers, marinated mushrooms, heart of artichoke, spaghetti eggplant with grape tomatoes and local young mozzarella cheese*  
**\$10**

**Butternut Squash soup**

*Hand cut local butternut squash, slow simmered in our home made chicken stock; finished with heavy cream then garnished with truffle oil*  
**\$6**

**Ribolita (Minestrone)**

*Traditional Tuscan style minestrone with fresh vegetables, potatoes and herbs all in a light chicken and tomato stock*  
**\$6**

**Potato and Leak**

*Yukon gold potatoes and fresh leaks all slow simmered in a savoury chicken stock finished with cream*  
**\$6**

**Roast Tomato**

*Local Roma tomatoes, slow roasted in extra virgin olive oil and garlic then pureed in chicken stock with hand torn basil and goats cheese*  
**\$6**

**Cauliflower Puree**

*A traditional cream of cauliflower soup accented with our own home baked crouton and hand shredded aged cheddar cheese*  
**\$7**

**Roasted Pepper Soup**

*Fire roasted red peppers slow simmered in chicken stock with fresh herbs. Finished with a touch of cream*  
**\$6**

**Salads & Pasta**

**House**

*Hand torn greens wrapped in a seedless English cucumber with halved grape tomatoes served with our house white balsamic vinaigrette*

**\$7**

**Fattoush**

*(Not recommended for plated meals)*

*Heart of romaine, baked pita, Roma tomatoes and cucumber all tossed in light lemon mustard vinaigrette*

**\$7**

**Caesar**

*Heart of romaine tossed with oven baked croutons, smoked bacon and shaved parmesan cheese*

**\$8**

**Arugula and Pear**

*Baby arugula served with poached pears, walnuts and goats cheese. Served with a side of emulsified white balsamic vinegar*

**\$8**

**Penne Pomodoro Fresco**

*(Not recommended for plated service)*

*Dececco pasta tossed in a fresh Roma tomato sauce with garlic, extra virgin olive oil and hand torn basil*

**\$11**

**Penne Bolognese**

*(Not recommended for plated service)*

*Dececco pasta tossed in fresh sautéed beef, veal and pork all in a light Roma tomato sauce*

**\$12**

**Penne Blush**

*(Not recommended for plated service)*

*Dececco pasta tossed with a light Roma tomato and heavy cream sauce finished with parmesan cheese*

**\$12**

**Manicotti Florentine**

*(Plated service)*

*Fresh egg noodles filled with sautéed spinach, local ricotta and parmesan cheese topped with our own blush*

**\$14**

**Short Rib Ravioli**

*(Not recommended for plated service)*

*Oversized ravioli stuffed with fresh ground braised beef short rib and rib eye. Bound together with hand cracked egg and Grana Padano parmesan cheese. Served tossed in a vodka blush sauce*

**\$15**

**Main**

**(for plated entree's a \$300.00 surcharge will apply)**

***Roast Breast of Chicken***

*Local chicken breast marinated in hand chopped garlic, shallots and rosemary slow roasted finished with sea salt and hand cracked black peppercorns*

**\$14**

***Chicken Parmesan***

*Boneless skinless local chicken breast topped with mozzarella cheese and Roma tomato sauce with fresh basil*

**\$15**

***Chicken Romano***

*Fresh butchered supreme of chicken breast stuffed with prosciutto, asparagus and Fontina cheese. Served with or rich Roma tomato red wine sauce.*

**\$16**

***Chicken Florentine***

*Supreme Cut breast of chicken stuffed with local ricotta cheese and sautéed spinach served in goat cheese demi wine sauce*

**\$16**

***Veal Scaloppini Valdosta***

*Milk fed veal scallopine pan fried, then topped with Italian ham, fresh tomato and Fontina cheese. Topped with a light creamed demi sauce*

**\$18**

***Leg of Lamb Shank***

*Spring lamb shank slow braised in red wine, Roma tomatoes and fresh herbs served falling off the bone in our rich reduced braising sauce*

**\$20**

***Cod Fillet***

*Fresh Canadian Cod fillet, rubbed with sea salt, fresh cracked black pepper than oven roasted juicy. Served with a rich butter and white wine sauce (beurre blanc)*

**\$22**

***Filet Mignon***

*Center cut aged beef tenderloin, pan seared in extra virgin olive oil with hand chopped rosemary, roasted peppercorns and sea salt*

**\$24**

***Note: We provide both plated and family style services which are offered at the same price. If you would like a choice of 3 items for your plated meal an additional charge of \$5.00 per person would apply***

***Vegetarian Options***

***(please not we can prepare anything seasonally vegan, vegetarian, gluten free, lactose free please feel free to ask)***

**\*Risotto with Roast Vegetables**

*Arborio rice, tossed with slow roasted vegetables all in a creamy pesto stock*

**+ Curried Vegetables**

*Seasonal vegetables cooked in a curry stew served over rice noodles*

**+ Cous Cous**

*Israeli toasted cous cous served with sautéed raisons, roasted almonds and caramelized onions*

**+\*Stuffed Eggplant**

*Fresh sautéed vegetables served in an oven roasted eggplant shell*

**+\*Rice Noodle Stir Fry**

*Asian style vegetables all stir fried with Hunan sauce and fresh cilantro*

**+\*Quinoa**

*Slow simmered organic quinoa with small minced vegetables served in a red curry coconut dressing*

**\* Celiac Free**

**+ Lactose Free**

**Vegetables and Potatoes**

***Parisienne Glazed Carrots (family style)***

*Greenhouse grown Parisienne style carrots, tossed in our own Thai style sweet chili sauce*  
\$5

***Stem on Carrots***

*Baby stem on carrots lightly steamed then seasoned with sea salt and roasted peppercorns, roasted with extra virgin olive oil*  
\$6

***Roasted Tomato***

*Using only local beefsteaks topped with fresh pesto, garlic and a ground parmesan cheese, served fork tender*  
\$6

***Asparagus***

*Fresh asparagus tossed in extra virgin olive oil, chopped rosemary and thyme then oven roasted*  
\$6

***Stem on Carrots/Asparagus Medley***

*Greenhouse grown stem on carrots, slow roasted with fresh asparagus both flavoured with extra virgin olive oil, garlic, sea salt and roasted black peppercorns*  
\$6.50

***Roast Potatoes***

***(not recommended for plated meals)***

*Yukon Gold potatoes seasoned with hand chopped rosemary, garlic and sea salt roasted golden*  
\$5

***Whipped Potatoes***

*Hand peeled Yukon gold potatoes whipped with heavy cream and butter*  
\$6

***Roast Sweet Potato***

*Fresh sweet potatoes, tossed in extra virgin olive oil with fresh herbs and spice, slow roasted creamy*  
\$5

***Scalloped Potatoes Dauphinoise***

*Yukon gold potatoes tossed with mascarpone and parmesan cheese with heavy cream, oven baked golden*  
\$6.50

**Desserts**

***Seasonal Tartufo***

*(flavour may change depending on availability)*

**\$5.50**

***Cheesecake***

*Creamy cheese top with buttery graham crust topped with raspberry and mango coulis with hand piped whipped cream*

**\$6**

*(coulis seasonal and subject to change)*

***Chocolate Fondant***

*Ganache center chocolate cake served warm with a spicy caramel sauce*

**\$6**

***Apple Strudel***

*Fresh sautéed apples wrapped in buttery phyllo, oven baked and served with a spicy caramel sauce with powdered sugar and whipped cream*

**\$6**

***Fruit Platter***

*Watermelon, cantaloupe, pineapple and strawberries served with grapes and black berries*

**\$5/per person**

**\$69.95 per platter** (feeds up to 20)

***Individual Strawberry Romanoff***

*Made in house using only the freshest ingredients. Fresh strawberries layered in a light pastry cream, surrounded by oven roasted almonds*

**\$7**

**Late Night**

***Pizza***

*Hand stretched dough topped with your choice of toppings  
\$60 for a full slab (50 pieces)*

***Poutine Bar (serves 25-50)  
\$295.00***

***Vegetable Trays***

*Cauliflower, broccoli, carrots, celery, peppers, cucumber and grape tomatoes all served with an herbed creamy dressing  
\$49 (serves 10-15)*

***Assorted Pastries***

*Cannoli, fruit tarts, cream puffs, tiramisu, mini cheesecakes and squares  
\$4 per person (based on 2 units per person)*

***Cheese Platter***

*Provolone, cheddar, havarti, mozzarella and bocconcini all served with fresh grapes and strawberries  
\$79 (serves 10-15)*

***Sandwich Trays***

*Assorted Artisan style sandwiches with assorted fillings with hand sliced tomatoes, lettuce and our own spicy mayo  
\$75 (serves 10-12)*

***Sliders***

*Mini fresh ground beef burgers served with our own spicy mayo  
\$49 per dozen*

**\*Breakfast**

***Continental  
\$11.95***

*Fresh brewed coffee, assorted juices, water, muffins, Danish and croissants*

***Full Breakfast  
(buffet only)***

***\$18.95***

*Eggs, sausage, bacon, home style potatoes, Fresh brewed coffee, assorted juices, muffins, Danish and croissants  
(\$5.95 p.p. to add pancakes and \$6.95 p.p. to add waffles, \$3.50 for mimosa's)*

***Meeting  
\$5.95***

*Fresh brewed coffee, bottles of water, assorted juices*

***\*minimum 15 persons***