



AMBASSADOR

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.

2018 & 2019 Season

Room Rentals

AGC Salon A	AGC Salon B	AGC Both	Full Hall A,B & Tuscan Grill
\$600 - Max 100 Persons; From May 1 st until October 31 there is a minimum number of 150 persons on Saturdays	\$350 - Max 40 Persons; Booked along with Salon A from May 1 st until October 31st for Saturdays	\$950 - 200 Persons; Minimum 150 persons on Saturday's from May through October. Additional fees will apply for under 150 persons.	\$2450.00 – holds up to 270 persons; with a dance floor

Our room rental will include Tables and chairs (Chiavari chairs available for only \$3 a unit) 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 *\$1500.00	Outdoor patio (ceremony rate) \$250.00 when booking Salon A	\$550 - 200 Seats –Tents Extra but we include 70 white plastic chairs
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Salon A, B & Grill - \$2450.00

*\$1500.00 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 \$1500.00 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% service charge

Food Tastings

Food tastings are available complimentary for Bride & Groom. Any additional guests 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.

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)

Ambassador Gold Chiavari Chairs with Black Cushion are \$3 a unit

Note: If you are bringing in your own chairs there will be a labour fee of \$250.00 for our staff to remove
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 \$2.75 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).

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– Pelee Island Sauvignon Blanc & Pelee Island Cabernet- Pelee Island 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

Mini Grilled Cheese

Assorted cheeses pressed on our own home baked bread

\$32

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

Crab Cakes

Mini crab and corn cakes served with a spice mayonnaise

\$34

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

\$1750.00

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

\$10

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

\$11

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

Risotto (seasonal)

*Arborio rice slow simmered in stock tossed with seasonal items like mushroom, asparagus, butternut and truffle.
Feel free to create your own with our Chef*
\$14

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

Supreme breast of local chicken breast stuffed with mozzarella cheese; served over 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.
(presentation different with family style option)*
\$16

Chicken Florentine

Supreme Cut breast of chicken stuffed with local ricotta cheese and sautéed spinach served in goat cheese demi wine sauce
\$16

Beef Tenderloin Scaloppini Saltimbocca

Aged Alberta beef tenderloin, topped with fresh sage and prosciutto then pan fried and served with local mozzarella and a light white wine demi sauce
\$17

Black Cod Fillet

Fresh Canadian Black Cod fillet, rubbed with sea salt, fresh cracked black pepper then oven roasted juicy. Served with a rich butter and white wine sauce (beurre blanc)
\$23

Roast Breast Supreme (5oz) & Petit Filet Mignon (5oz) Combination

*Local chicken breast marinated in hand chopped garlic, shallots and rosemary slow roasted finished with sea salt and hand cracked black peppercorns &
Aged beef tenderloin, pan seared in extra virgin olive oil with hand chopped rosemary, roasted peppercorns and sea salt*
\$23

Filet Mignon

Center cut 8oz aged beef tenderloin, pan seared in extra virgin olive oil with hand chopped rosemary, roasted peppercorns and sea salt
\$24

Custom Options:

*please speak with our chef about other protein items; we are well versed in many **ethnic based recipes** and work with other proteins yearly such as: **LAMB, VEAL, PORK***

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 note 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 raisins, 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

Roasted Garlic Whipped Potatoes

Hand peeled Yukon gold potatoes whipped with heavy cream and butter with oven roasted pureed garlic cloves
\$6

Scalloped Potatoes Dauphinoise

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

Desserts

Cheesecake

Creamy cheese top with buttery graham crust topped with raspberry and mango coulis with hand piped whipped cream (also available in pumpkin flavour and caramel)

\$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

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

Lemon Sorbet

Italian Granita stuffed in a whole lemon served with fresh mint leaf

\$9

Jumbo Macaroon Sandwich

Large macaroons stuffed with berry and mascarpone cream cheese

\$9

All prices are subject to change

Late Night

Pizza

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

Poutine Bar

***Yukon gold potatoes topped with local mozzarella and our own savoury gravy
(serves 50-75)
\$275***

Mini Montreal Sandwiches

***Montreal smoked meat, sauerkraut, mustard on our home baked mini bun
\$200 (served 50-60)***

Taco Bar

***Fresh ground beef sautéed with green onion, spices and served with cheddar, shredded lettuce, sour cream and
tomato in a build your own taco bar; served with mini soft tortillas
\$350 (serves 50-75)***

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, camembert, aged blue chees, stilton
\$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***

Fruit Platter

***Watermelon, cantaloupe, pineapple and strawberries served with grapes and black berries
\$5/per person
\$69.95 per platter (feeds up to 20)***

Nutella Pizza
Individual Pizza – 8 slices
\$10.00