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**2022 Christmas Menu**

The **METCALFE GOLF CLUB** is home to **HICKORIES**, a full-service restaurant, which is the perfect venue to host your Christmas Party this season. Hickories offers…

* Superb cuisine including our **Famous Roast Beef “au Jus”**
* Friendly country service in a relaxed atmosphere
* Experienced Chef that can create a custom menu for your event
* Find out why our clients tell us over and over: “This is the best food we have ever had at a golf course”

**Rooms & Capacities**

Main Dining Room: 50-60  
Fireplace Room: 32  
Sunroom (which may be used in combination with the Fireplace Room): 16

Here is What Organizers Say About Events at The Metcalfe Golf Club

“Dinner was excellent. My steak was a perfect medium rare and my husband raved about the salads. Dessert was next level. Well done guys. Great organization and great team!”

“Thanks for the incredible event on Saturday! Everything went off seamlessly, exactly as planned. Your team was super throughout the day, and all of the attendees are raving about the food, venue and service. Thanks for everything - from start to finish, you and your team were exceptional to deal with.”

We will work with you to ensure that our food, venue, and service create a day that you and your guests will enjoy and remember.

**Facility Rental Fees & Inclusions**

**Facility Rental Fee:** $0 (with a minimum of $1500 in pre-booked F&B), $200 (with a minimum of $1000 in pre-booked F&B) or $400 (with under $1000 in pre-booked F&B)

**Included With Your Event:**Bartenders, Table Linens

Hickories Christmas Buffet  
  
Fresh Baked Rolls  
Crisp Mixed Greens & Fresh Garden Vegetables with an assortment of Dressings  
Creamy Broccoli, Bacon & Cheese Salad   
Seafood Pasta Salad   
Holiday Mashed Potatoes  
Steamed Seasonal Vegetables   
Penne Pasta in Sun-dried Tomato “Rose” Sauce  
  
Choice of:  
Slow-roasted AAA Roast Beef

Marinated in our special blend of spices with Red Wine “au Jus” **or**Roasted Turkey with all the fixings  
Fantastic Assorted Dessert Table   
Coffee, Tea   
$39  
  
Select both Turkey and Roast Beef for an additional $7 p.p.

A Minimum of 25 people are required for a buffet  
All Prices Are Per Person - 13% HST & 15% Gratuity are not included

**Hickories 3 Course Table Service Meals**

**Soup or Salad Choice Of:**

Mixed Greens & Crisp Vegetables with our House Garlic Dressing  
(upgrade to Caesar Salad for $3)  
or   
Our Chef’s Soup Creation

**Entrees Choice Of:**

**Char-grilled 10oz Alberta AAA Striploin**Herb-Garlic Roasted Potato&Seasonal Vegetables   
or

**Roasted Red Pepper and Goat Cheese Stuffed Chicken**7oz Stuffed chicken supreme with light cream thyme sauce Herb-Garlic Roasted Potato&Seasonal Vegetablesor

**Hickories Atlantic Salmon Filet**Topped with Creamy White Wine-Dill Sauce Herb-Garlic Roasted Potato&Seasonal Vegetables

**Dessert Choice Of:**Rich Chocolate Fudge Cake with Raspberry CoulisorOld Fashioned Carrot Cake with Cream Cheese Icing orDecadent Pecan Pie with Maple Caramel Sauce

$44 (Steak Entrée is $50)

Table Service Meals for groups of 15 or more  
1 Soup or Salad, 1 Entrée & 1 Dessert must be chosen for the entire group

All Prices Are Per Person - 13% HST & 15% Gratuity are not included

**Appetizers & Cocktail Platters**

**HOT APPETIZERS** **-** (Served by the dozen, minimum 3 dozen)

Sweet and Sour Glazed Meatballs $ 16   
Tomato Bruschetta with Greek Feta Cheese $ 16   
Lightly Dusted Chicken Wings, Dipping Sauces & Ranch Dip $ 18  
Breaded Tiger Shrimp, Sweet chili Thai sauce $ 25

**COLD APPETIZERS -** (Served by the dozen, minimum 3 dozen)

Whipped Herbed Cream Cheese & Cucumber Rounds $ 16 Multigrain crostini, double cream brie & apple chutney $ 20  
Caprese skewers with mini bocconcini, cherry tomatoes and basil $ 20  
Smoked salmon pinwheels $ 22

**COCKTAIL PLATTERS**(Serves 25 people if added to a meal)   
(Additional quantities is recommended if being served without a meal)

Crisp Garden Vegetables, Herb Ranch Dip $ 95  
Mixed Canadian Cheeses & Crackers $ 119   
Seasonal Fruit Platter $ 109   
Assorted Olives, Marinated Vegetables & Pickles $ 49  
Charcutier Board with Mixed Deli Meats and Marinated Vegetables $ 139

All Prices Are Per Person - 13% HST & 15% Gratuity are not included  
  
  
Our Chef can also create a custom menu for your event  
  
To Book your Christmas Party, please contact Rob Howell  
[rhowell@metcalfegolf.com](mailto:rhowell@metcalfegolf.com) or 613-821-3673