

19th Hole Group Catering Package

We would like to welcome you and your group to St. Eugene Golf, Resort and Casino. Here at the 19th Hole we specialize in small group catering whether it is for your golf group, wedding group, or guests from in town.

Our catering package is set for group from a minimum of 20 people to a maximum of 45. The 19th Hole restaurant is set for casual dining in a relaxed atmosphere right off of the 18th green. We invite you to join us for a meal that is sure to satisfy your appetite!

Breakfast Buffet- Minimum 20 people

Build your Own Soup and Sandwich Lunch- Minimum 20 people

BBQ Buffet Menu- Minimum 20 people

19th Hole Plated Dinner- Maximum 24 people

All menus will be subject to a 15% service charge and 12% HST.

(All prices do not include taxes or gratuity)

Breakfast Buffet

Cold Items

Cheese Platter

Fruit Salad

Assorted Fruit Platter

Assorted Breakfast Pastries

Toaster Station with Preserves

Yogurt

Cereal

Hot Items

Scrambled Eggs with cheese and fresh chives

Cinnamon French Toast

Buttermilk Pancakes

Maple flavoured sausage links

Smoked Bacon strips

Savoury fried hash browns

Coffee and tea included

\$11.95

(All prices do not include taxes or gratuity)

Build your own Soup and Sandwich Buffet

*Home made soup of the day
Chef's selection of 3-salads
Condiment selection
Sliced cold meats (roast beef, maple ham, smoked turkey)
Selection of sliced cheeses
Lettuce, tomatoes, cucumbers, sprouts and onions
Bread and rolls
Coffee and Tea*

\$12.95

Add 1 Hot item- Choose One of the following:

Lasagna

Butter Chicken and Rice

Shepherd's Pie

Beef Stroganoff

Chicken Pot Pie

\$3.95 per person

(All prices do not include taxes or gratuity)

All 19th Hole Barbeques are served with the following:

*Chefs selection of 3 salads
Crudités platter
Baked potatoes with condiments
Corn on the cob
Premium selection of pies, cakes, assorted squares
Fresh fruit platter
Coffee and Tea*

Burger Barbeque

*Charbroiled beef patty
Herb marinated chicken breast
Seasoned bison burger*

\$18.95

Steak Barbeque

*Baseball cut sirloin
Maple salmon filet
Bourbon barbeque chicken breast*

\$24.95

Chicken and Ribs

*Bourbon barbeque chicken breast
Baby back Ribs in BBQ sauce*

\$27.95

(All prices do not include taxes or gratuit

International Themed Buffets

All Themed buffets are served with the following:

*Breads and buns
Chefs selection of 3 salads
Premium selection of pies, cakes, assorted squares, fresh fruit platter*

Choose one of the following themes

Italian

*Grilled Chicken Breast
Beef or Vegetarian Lasagna
Spaghetti and Meatballs
Mixed vegetables*

Mexican

*Build your own fajitas with:
Chicken and Beef
Rice, Refried beans, Sour Cream, Salsa
Mixed Vegetables*

Greek

*Souvlaki
Rice
Greek Mixed Vegetables
Pita bread
Tzatziki*

Asian

*Butter Chicken
Beef Vindaloo
Curried Basa
Cumin Scented Rice
Naan*

Chinese

*Chow Mein
Fried Rice
Ginger Beef
Honey Garlic Wings
Stir Fry
Sweet and Sour Pork*

\$22.95 for each buffet

(All prices do not include taxes or gratuity)

Plated Dinner

Korean Soy Glazed Salmon Filet
served with select vegetables and rice 18.95

Bacon wrapped Pork Tenderloin Medallions
with an apricot and apple compote,
served with select vegetables and mashed potatoes 16.95

Roast Beef with Yorkshire Pudding
served with select vegetables and mashed potatoes 16.95

Cranberry and Brie stuffed breaded Chicken Breast
served with select vegetables and rice 17.95

AAA 8oz New York Steak
in a brandy peppercorn sauce,
served with select vegetables and roasted potatoes 19.95

AAA 8oz New York Steak
topped with a shrimp skewer,
served with select vegetables and roasted potatoes 21.95

(All prices do not include taxes or gratuity)