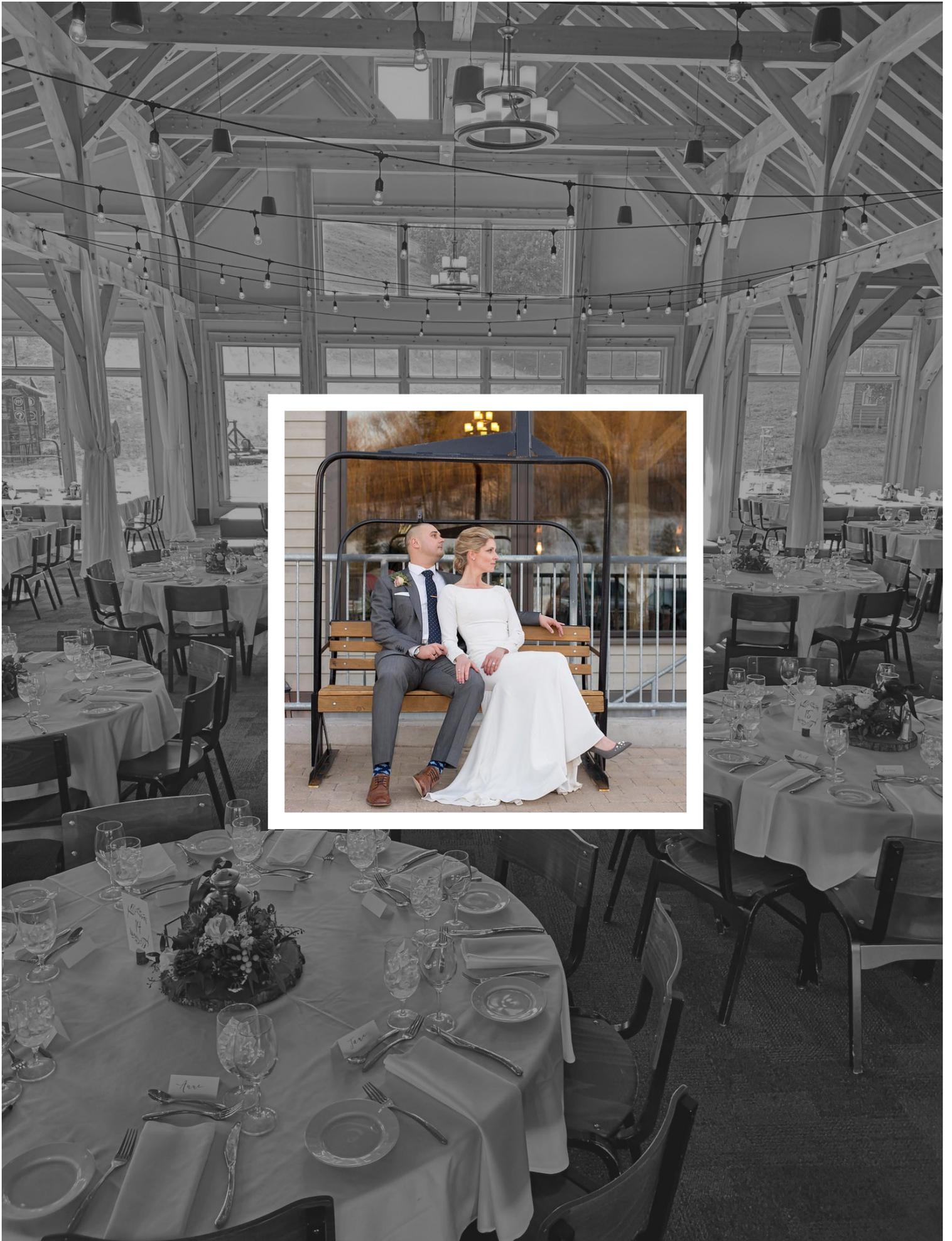




The Heights
SCC

Catering Package





Welcome to The Heights Ski and Country Club

Tie the knot or host your next event at ski-country's best kept secret; The Heights of Horseshoe. Nestled in the rolling hills and lush forests of Horseshoe Valley, The Heights is a mere hour north of Toronto and specializes in creating moments you won't soon forget. Your guest's will revel in exceptional food, exquisite drink, and an unparalleled atmosphere that will keep them talking about "that time at The Heights" for many years to come. Our event team will work closely with you to customize a unique experience just for your special day.

Book your next event today!
events@theheightsscc.com
(705) 835-7887 ext 102





Breakfast Buffets



Express Continental

fresh brewed coffee, assorted tea, muffins and pastries

\$7 per guest

Executive Continental

assorted baked goods with butter and jam, individual yogurts, seasonal fruit platter, bagels with cream cheese (toaster available), orange juice, fresh brewed coffee and assorted teas

\$16 per guest

Heights Breakfast Buffet (15 guest minimum)

scrambled eggs, bacon, breakfast sausages, home fries, toast with butter and jam, seasonal fruit platter, orange juice, fresh brewed coffee and assorted teas

\$19 per guest

Eggs Benedict Buffet (15 guest minimum)

soft poached eggs with peameal bacon or smoked salmon (add \$2pp) on a toasted English muffin with hollandaise sauce, home fries, seasonal fruit platter, orange juice, fresh brewed coffee and assorted teas

\$22 per guest

Brunch Buffet

(minimum 30 guests)

\$39 per guest

assorted breakfast pastries
scrambled eggs, bacon, breakfast sausage and home fries
three of chef's gourmet salads
oven roasted potatoes or rice pilaf and seasonal vegetables
chef's carving station - roast beef top sirloin or honey glazed ham
choice of chicken parmesan, maple dijon glazed salmon or grilled chicken breast with a citrus herb crust
pasta primavera or vegetable stir fry
pies, cakes and seasonal fruit platter
orange juice, brewed coffee and assorted teas

High Tea

\$23 per guest

finger sandwiches (eg. cucumber, egg salad, tuna, ham and cheese) on assorted rolls
scones and tea biscuits with butter and jam preserves
dessert squares and sweets
seasonal fruit platter
fresh brewed coffee and assorted teas
non-alcoholic punch

Perfect for Bridal and Baby Showers!



Lunch Menus

Add \$4 per guest to lunch buffets served after 4pm

Soup & Sandwich Buffet

seasonal soup of the day, vegetable crudité's and dip, mixed green salad, deli style sandwiches on assorted breads and rolls, dessert squares, fresh brewed coffee and assorted teas

\$25 per guest

Light Reception (Ideal for a Celebration of Life)

passed hors d'oeuvres, vegetable crudité's and dip, pickle platter, deli style sandwiches on assorted breads and rolls, dessert squares, seasonal fruit platter, fresh brewed coffee and assorted teas

\$26 per guest

Tex Mex Taco Buffet

southwestern bean salad, pico de gallo and tortilla chips, mexican rice, spiced beef, sautéed onions and peppers, soft and hard taco shells, shredded lettuce, cheese, salsa, sour cream, dessert squares, fresh brewed coffee and assorted teas

\$28 per guest

Italian Buffet

caesar salad, chunky marinated tomato salad, garlic bread, chicken parmesan, pasta in a marinara sauce, dessert squares, seasonal fruit platter, fresh brewed coffee and assorted teas

\$28 per guest

Hearty Heights Lunch Buffet

sliced roast beef in jus or grilled chicken breast in a forest mushroom cream sauce, with roast potatoes, seasonal vegetables, two salads, dessert squares, seasonal fruit platter fresh brewed coffee and assorted teas

\$30 per guest

Perfect for Rehearsal Dinners!

Room rental waived for weddings booked at The Heights

Boxed Lunch

deli style sandwich, green salad, whole fruit, cookies and a can of pop or bottled water

\$21 per guest

Plated Lunch Options (Chef's Custom Menu including a 4oz Protein)

all served with rolls /butter and coffee/tea

One Course

\$18 per guest

Two Course

\$23 per guest

Three Course

\$28 per guest







Need off-site catering?
Ask about our platters to go

Reception Platters

Vegetable Crudités & Dip	\$6 per guest
Charcuterie Board (cured meats and cheeses)	\$15 per guest
Seasonal Fruit Platter	\$8 per guest
Shrimp Platter with cocktail sauce (6pc)	\$12 per guest
Assorted Sandwiches and Pickles	\$14 per guest
Cookies and Dessert Squares	\$8 per guest

Reception Stations

(Reception size portions per guest of approx. 5oz)

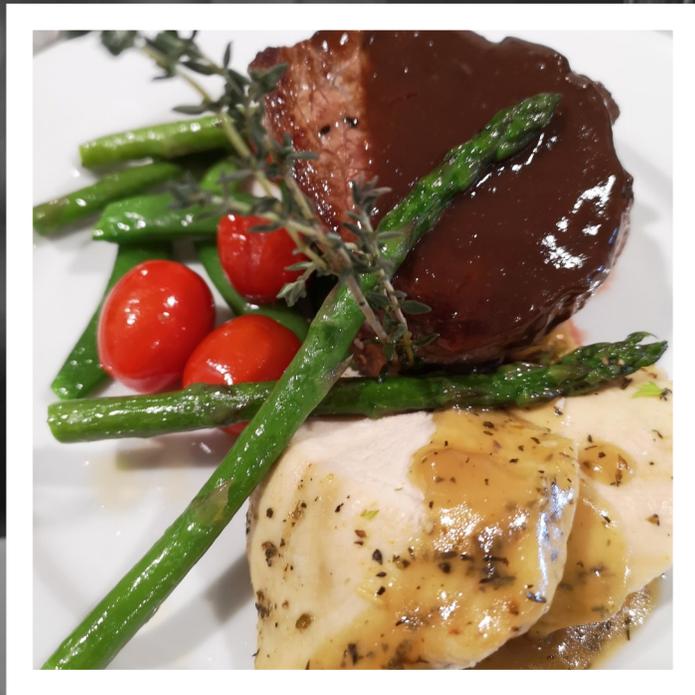
Pasta Station made to order pasta, with sliced chicken breast or shrimp, pesto, cream, or marinara sauces, fresh vegetables and garnishes	\$12 per guest
Stir Fry or Pad Thai Station made to order, chicken or beef, noodles or rice, mixed vegetables, nuts, peanut or stir fry sauce	\$12 per guest
Carved Beef Sirloin Station Sirloin roast carved for your guests and served with assorted cocktail buns, gourmet mustards, aiolis and horseradish condiments	\$14 per guest
Seafood Bar An assortment of available seafood including oysters, cocktail shrimp, crab cakes and mussels	market price

Hors d'Oeuvres & Canapés

3-4pc per guest recommended for a short reception, 4-8pc for a full cocktail-style event

Hot Hors D'oeuvres spanakopita mini quiche vegetable spring rolls / tangy plum sauce classic bruschetta crostini or cucumber GF coconut shrimp / sweet chili thai beef crostini / horseradish aioli chicken masala skewers / cucumber raita samosas / cucumber raita	\$38 per dozen (min. 3 doz of each)
Cold Canapés shrimp salsa on cucumber goat cheese and sundried tomato baguette smoked salmon pinwheels with herbed cream cheese caprese skewer / basil pesto crudites cups	







Plated Three Course Dinner

Each three course dinner selection includes dinner rolls, soup or salad, seasonal vegetable medley and roast potato with entrée, dessert and coffee/tea

Soups

- Roasted Butternut Squash
- Creamy Tomato & Basil
- Potato & Leek
- Forest Mushroom
- European Bean and Bacon

Add-on Soup/Salad Course
\$7 per guest

Add-on Pasta Course
Cannelloni, Penne a la Vodka, Pesto Fusilli or
Antipasto plate
\$9 per guest

Salads

- Mixed Greens** - mesclun greens, carrots, cucumber, cherry tomatoes, herb vinaigrette
- Classic Caesar** - romaine, bacon bits, croutons, parmesan & creamy garlic dressing
- Summer Salad** - spinach, strawberries, red onion, goat cheese & creamy poppy seed dressing
- Harvest Salad** - seasonal greens, pears, toasted walnuts, dried cranberries & honey vinaigrette
- Caprese Salad** - tomatoes, bocconcini, fresh basil & balsamic vinaigrette (\$2 upgrade)

Entrées

If offering a split meal (two main options) billing will be based on the greater valued meal for all guests.

- Herb Crusted Pork Loin** with an apple-cranberry stuffing, a maple bourbon jus and served with braised red cabbage **\$39 per guest**
- Pan Seared Salmon Filet** with a teriyaki orange glaze **\$40 per guest**
- Chicken Supreme** oven roasted and topped with a creamy sundried tomato and spinach Florentine sauce **\$46 per guest**
- 8oz Certified Angus Beef Prime Rib** au jus & Yorkshire pudding (minimum 25 guests) **\$55 per guest**
- 8oz Sirloin Steak** with cabernet sauvignon demi glace **\$50 per guest**
- Combination Plate** (choice of two) 4oz Sirloin Steak, 5oz Chicken Breast, 4oz Salmon Fillet or Shrimp Skewer **\$49 per guest**
- Vegetarian Meals (all gluten free and vegan)**
 - Grilled Butternut Squash "Tenderloin" with potato and season vegetables **\$36 per guest**
 - Orange Ginger Stir Fry with tofu served over rice pilaf **\$36 per guest**
 - Vegetable Coconut Curry with chick peas over basmati rice **\$36 per guest**
 - Grilled Marinated Vegetable Skewers with rice pilaf **\$36 per guest**

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Plated Three Course Dinner continued....

Dessert

NY Style Cheesecake with seasonal berry coulis or salted caramel sauce

Salted Caramel Cheesecake chocolate graham base, white chocolate cheesecake and a salted caramel topping

Truffle Royale Cake three layers, devils food cake, white chocolate and dark chocolate truffle mousse

Apple Caramel Meltaway served warm with vanilla ice cream (additional \$2 per guest)

Vanilla Crème Brûlé (additional \$2 per guest, maximum 100 guests)

Chocolate Decadent Cake (GF, Vegan)

Fruit Salad (GF, Nut Free, Vegan)



Children's Entrees

12 years and under

served with veggie sticks and ranch dressing as a starter and vanilla ice cream for dessert

Chicken Fingers and French Fries

Grilled Cheese Sandwich with French Fries

Pasta in a Marinara Sauce or Butter and Parmesan

Grilled Chicken Breast with Potatoes and Vegetables

\$30 per guest



Dinner Buffet

\$58 per guest (minimum 50 guests)

Dinner Rolls & Butter

Three of Chef's Gourmet Salads

Roasted Red Potatoes

Seasonal Vegetables

Decadent Dessert Station

Brewed Coffee and assorted Tea



Chef's Carvery

(choose one of the following)

Certified Angus Prime Rib au jus

Pork Loin Roast with
apple chutney

Classic Roast Turkey with bread
stuffing and homestyle gravy

Honey Glazed Ham

Second Protein

(choose one of the following)

Chicken Supreme with
lemon thyme jus

Salmon Filet with
a Maple Dijon Glaze

Chicken Parmesan

BBQ or Jerk Chicken Pieces

Vegetarian Option

(choose one of the following)

Pasta Primavera

Vegetable Stir-Fry

Penne a la Vodka

Vegetable Curry







Late Night Snacks

All accompanied by a small coffee and tea station

"Street Meat" BBQ Hot Dog and Sausages

grilled sausage or hot dog on a bun with all the fixings and side kettle chips (1pp)

\$8 per guest

Chocolate Fountain

cutted fruit, marshmallows and other sweet treats for dunking

\$9 per guest

Slider Bar

choice of BBQ pulled pork or classic beef with all the fixings (2pp)

\$8 per guest

Pizzeria

pepperoni, cheese, supreme and vegetarian pizzas (2 slices/pp)

\$10 per guest

Poutine Bar

build your own poutine with french fries, cheese curds, gravy, bacon, scallions and sour cream

\$9 per guest

Gourmet Grilled Cheese

cheese blend and bacon, brie and apple, prime rib and cheddar all on assorted breads (1.5pp)

\$7 per guest

Pub Grub

buffalo chicken tenders (2pp), tortilla chips and salsa, loaded potato skins (1pp), onion rings, and French fries

\$15 per guest







Bar Services and Beverages

Consumption Bar a.k.a. "Host Bar"

The host agrees to pay for drinks according to their individual prices, based on consumption. Limits to what may be purchased can be set by the host.

Cash Bar

Guests are responsible for the purchase of their own beverages. All tiers of alcohol are available. \$300 minimum spend or a fee may apply.

Ticket Bar

Guests are provided with drink tickets by the host. The tickets may be redeemed at the bar for a beverage. All items ordered with a ticket will be charged to the host account, based on consumption. Limits to what may be purchased with a ticket can be set by the host

Prosecco Toast

Addition of a 3oz flute of sparkling wine to be poured and served during speeches

\$6 per guest

Alcoholic Punch (serves 40-60 ppl)

\$175 per bowl

Tropical Rum Punch – Orange juice, pineapple juice, ginger ale and white rum

Prosecco Punch - Orange Juice, lemonade and champagne

Fruit Punch – Orange juice, cranberry juice, lemonade, sprite and vodka

Mojito Punch – Fresh mint, lime juice, soda and white rum

Non-alcoholic Punch

\$80 per bowl

Coffee and Tea Station

\$2.25 per guest

Fresh brewed coffee (regular and decaf) along with an assortment of specialty teas

Wine Selection

\$30 per bottle

Upgraded wine list available upon request

Masi Pinot Grigio – Italy

Two Oceans Sauvignon Blanc - South Africa

Cavino Ionos Cabernet Sauv—Merlot - Greece

Masi Merlot – Italy





General Rules and FAQs



Payments and Fees

- All prices are subject to change and do not include taxes and service charges.
- Food and beverage pricing is not guaranteed more than 6 months in advance.
- All food and beverage charges are subject to an 18% service charge.
- Taxes are applied to all food and beverage, labor, service charges, room and equipment rentals.
- A 15% deposit of the quoted event is required to secure rental. All deposits are non-refundable.
- The host is responsible for any loss or damages that occur during their function. Any costs associated with theft or damage will be applied to the final bill.
- The Heights requires written notice of event cancellation, see cancellation policy in contract.
- SOCAN (Society of Composers, Authors and Music Publishers of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining compensation for artists and record companies) fees will apply if any copyrighted music is played. The fees are subject to applicable taxes.

Décor and Cleaning

- Fireworks, sparklers, floating lanterns or any other combustible materials are not permitted.
- The use of confetti and plastic floral petals is not permitted.
- Candles are permitted as long as the non-flammable holders are higher than the flame produced.
- Any use of nails, staples, glue or any like materials is prohibited on any walls, doors or ceilings.
- Decoration cleanup is the responsibility of the organizer and must be removed at the end of the event. If cleaning over and above our regular schedule is required the Heights reserves the right to charge an additional fee.

Food and Beverage

- A complimentary ceremony rehearsal is included with all wedding bookings. Rehearsals may only be held Monday to Thursday prior to the wedding unless otherwise approved.
- A complimentary menu tasting is included with purchased wedding packages for the bride and groom, which will take place at least two months prior. Additional guests may attend tasting at an additional cost.
- For all plated functions we require final menu choices 30 days prior and final guaranteed numbers no less than 10 days prior. Any allergy and dietary issues are to be provided at this time.
- If a split meal is requested the host is responsible for supplying place cards that signify meal choice to assist in speed of service. When a split meal is ordered the billing will be based on the higher valued meal for all guests.
- Specialty cakes or celebratory items are the only food that may be brought in by the host and the only food that will be permitted to be taken off the premises after the event. Please note that if our staff are asked to handle cakes they do so without being responsible for any damage that may occur. The Heights does not charge a cake cutting/service fee.
- Alcohol that is consumed in the parking lot may be confiscated and the guests may be denied re-entry to the chalet.
- Alcohol service is not permitted past 1:00 AM and the function room is to be vacated by 1:45 AM.
- The Heights employees are trained in Smart Serve and reserve the right to discontinue service to guests that are becoming intoxicated. Should the guest become difficult the manager on duty has the right to eject them from the building.
- The Heights employees reserve the right to ask for legal identification (Driver's License, Military ID, Age of Majority Card or Passport. Ontario Health Cards are not accepted by this establishment) before serving alcohol whenever a guest appears to be 30 years of age or younger. If the guest cannot produce said identification, alcohol will not be served. If this guest is observed consuming an alcoholic beverage at any time after service has been refused, they will be asked to leave the premises along with anyone that is contributing to the offense.
- The Heights is a non-smoking facility. Smoking is not permitted on any terraces or under the front verandah.

For additional information and to schedule a site tour please contact our events department at 705-835-7887 ext 102 or events@theheightsscc.com

THE HEIGHTS SKI & COUNTRY CLUB

1106 Horseshoe Valley Road West, Barrie, Ontario L4M 4Y8

email events@theheightsscc.com

(705) 835-7887 ext 102

Location

Located just an hour north of Toronto. Take Highway 400 north to Exit 117, Horseshoe Valley Road, turn right we're 5 km on your left at Birch Grove Drive. Then turn left again immediately onto High Vista Drive.