



DUNDEE

Resort & Golf Club

2026 WEDDING MENU





PLATED 2-COURSE DINNER

COMPOSE YOUR OWN, UNIQUE PLATED MEAL

Appetizers

PLEASE CHOOSE ONE

SOUP

Roasted Tomato Soup

fire roasted roma tomatoes pureed with garlic and sweet basil leaves, garnished with grand padano parmesan cheese and sourdough croutons

Roasted Butternut Squash Soup

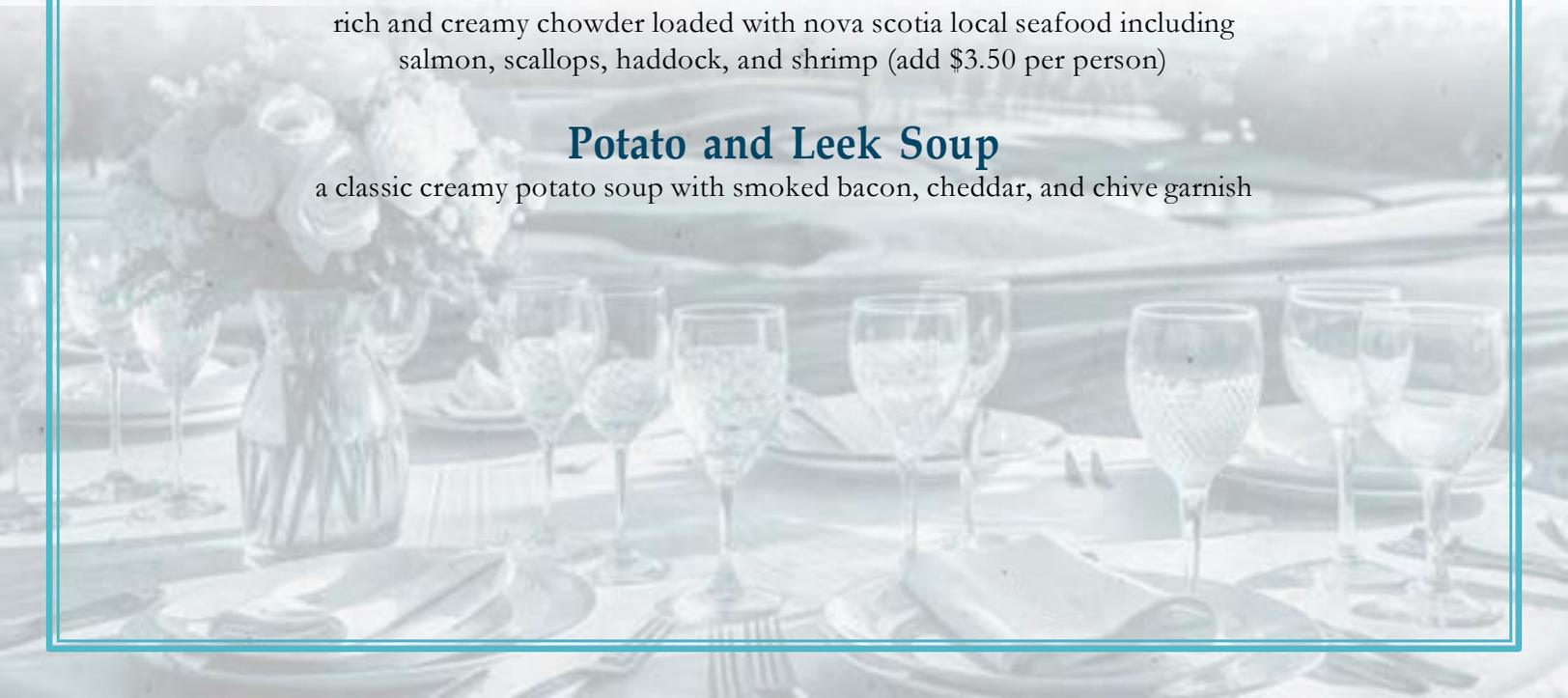
rich and creamy soup with hints of cinnamon, clove, and nutmeg with a sweet hint of coconut

Seafood Chowder

rich and creamy chowder loaded with nova scotia local seafood including salmon, scallops, haddock, and shrimp (add \$3.50 per person)

Potato and Leek Soup

a classic creamy potato soup with smoked bacon, cheddar, and chive garnish





Salads

PLEASE CHOOSE ONE

Greens and Berries

mixed greens with field berries, feta cheese, toasted pumpkin seeds, aged balsamic vinegar and olive oil

Spinach Salad

thin sliced red onions, sauteed mushrooms, dried cranberries, grated mozzarella, with poppy seed dressing

Classic Caesar Salad

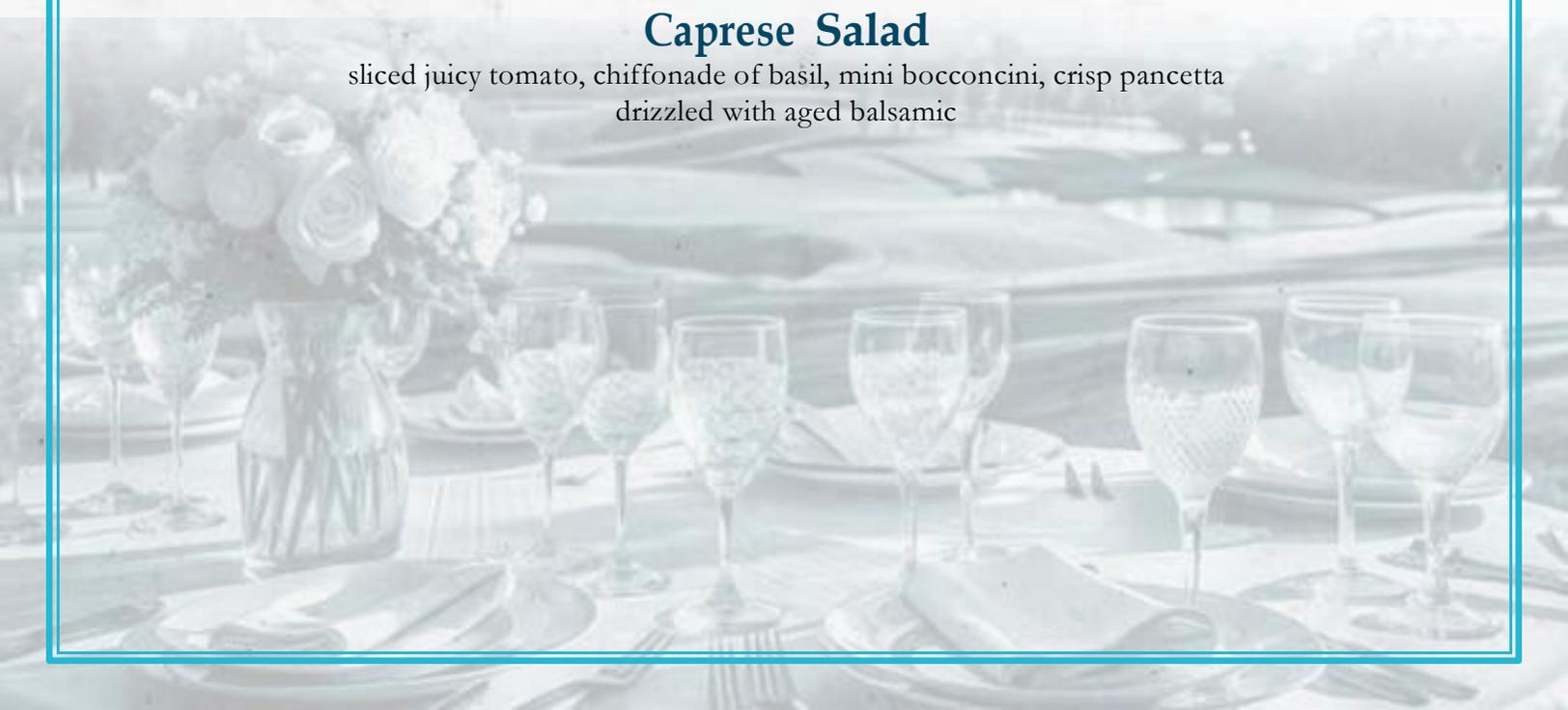
romaine-house caesar dressing-focaccia croutons-smoked bacon-parmesan cheese

Greek Salad

vine ripened tomatoes, red onion, crisp fresh cucumber, diced bell pepper, crumbled feta, kalamata olives, roasted garlic, chiffonade of basil and oregano vinaigrette

Caprese Salad

sliced juicy tomato, chiffonade of basil, mini bocconcini, crisp pancetta drizzled with aged balsamic





Main Course

PLEASE CHOOSE ONE

all plated meals include bread baskets with butter

freshly brewed coffee and tea included

CHICKEN

Herb and Garlic Marinated Chicken

juicy grilled chicken breast marinated in oregano, parsley, thyme, and garlic with freshly grated lemon zest. served with a grilled tomato and pesto rose sauce \$62.50

Pesto Chicken

juicy oven roasted chicken breast marinated in fresh basil, garlic, and olive oil. served with a creamy pesto sauce \$60

BEEF

Grilled 8 oz Striploin

canadian black angus striploin grilled to perfection seasoned with our house spice blend served with bacon bourbon bbq sauce and frizzled onions \$71.50

Roast Prime Rib of Beef

grainy mustard and herb blend rub seared and roasted to perfection served with bordelaise sauce and yorkshire pudding \$75

FISH

Slash 'n Burn Filet of Atlantic Blue Salmon

sweet with heat house spice blend served with sweet basil beurre blanc \$62.50

Vegetarian Option

cannelloni pasta stuffed with mascarpone cheese served with grilled vegetables and a mushroom ragout \$57

Vegan Option

chickpea ragout. a hearty and flavorful dish, is made by cooking chickpeas in a base of onion and tomato-infused gravy. whole spices and garam masala are added to enhance the taste. this delectable dish is typically served with rice or naan bread \$57



Desserts

PLEASE CHOOSE ONE

Triple Chocolate Mousse Cake

light silky and velvety chocolate mousse with hazelnut praline served with raspberry coulis

Triple Chocolate Fudge Cake

moist dark chocolate cake smothered in a dark chocolate buttercream frosting
garnished with white chocolate curls and chocolate sauce

Strawberry Shortcake

delicious vanilla cake layered with strawberry purée and whipped cream icing

Country Style Carrot Cake

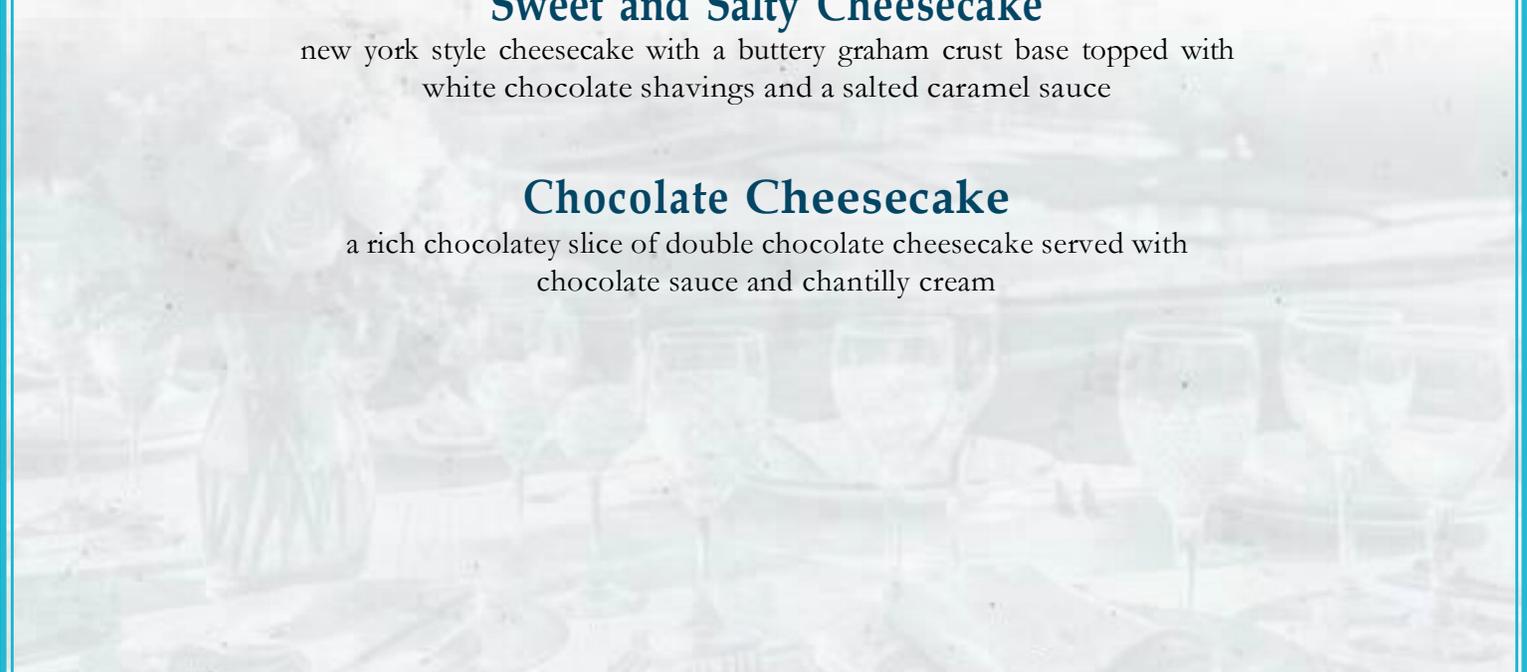
decadent spiced carrot cake iced with cream cheese frosting and topped with
toasted walnuts and pineapple compote

Sweet and Salty Cheesecake

new york style cheesecake with a buttery graham crust base topped with
white chocolate shavings and a salted caramel sauce

Chocolate Cheesecake

a rich chocolatey slice of double chocolate cheesecake served with
chocolate sauce and chantilly cream





Sides

PLEASE SELECT TWO OF YOUR FAVOURITE OPTIONS

Creamy Garlic Butter Mashed Potatoes

Roasted Baby Red Potatoes

tossed and seasoned with coarse sea salt, garlic and fresh rosemary

Rice Pilaf

basmati rice simmered in vegetable stock and onions

Oven Roasted Root Vegetables

carrot, turnip, parsnip and peppers seasoned with dried thyme and coated in olive oil roasted till golden brown

Seasonal Vegetables

butter sauteed seasonal vegetables

Normandy Vegetable Medley

carrots, broccoli, cauliflower, red peppers, and onions tossed in olive oil along with red pepper spice, and roasted to perfection

all prices are subjected to an 18% service charge and 15% hst.

notes:

sides limited to two only selections

children under 5 free

children's special menu can be provided



Buffet Dinner

COMPOSE YOUR OWN, UNIQUE MEMORABLE BUFFET

PLEASE SELECT TWO OF YOUR FAVOURITE SALADS

Artisan Leafy Greens

with field berries, bell peppers, cherry tomatoes, crumbled goats cheese drizzled with aged balsamic

Spinach Salad

thin sliced red onions, sauteed mushrooms, dried cranberries, grated mozzarella, with poppy seed dressing

Classic Caesar Salad

romaine-house caesar dressing-focaccia croutons-smoked bacon-parmesan cheese

Greek Salad

vine ripened tomatoes, red onion, crisp fresh cucumber, diced bell pepper, crumbled feta, kalamata olives, roasted garlic, chiffonade of basil and oregano vinaigrette

Quinoa Salad

ancient grain black quinoa with chopped fresh parsley, cilantro, and vine ripened tomatoes, red onion, garlic toasted cumin and lemon juice

PLEASE SELECT ONE OF YOUR FAVOURITE COMPOUND SALADS

Chickpea Salad

crunchy cucumber, vine ripened tomatoes, crumbled feta & couscous

Potato Salad

german styled potato salad with ham, green onions, dill pickle grainy mustard and sour cream

Picnic Coleslaw

shredded green cabbage, julienne carrots, and thin sliced onion with a mayo apple cider dressing

Waldorf Salad

penne pasta, halved grapes, toasted walnuts, julienne of carrots and celery tossed in a sour cream dressing



Entrée

PLEASE SELECT TWO OF YOUR FAVOURITE OPTIONS

CHICKEN

Pesto Chicken

juicy oven roasted chicken breast marinated in fresh basil, garlic, and olive oil.
served with a creamy pesto sauce

Herb Chicken

fresh chopped italian herbs, garlic, olive oil and apple cider marinated chicken
served with a gala apple gastrique.

Butter Chicken

tender chicken pieces marinated in a rich blend of spices, cooked in a creamy
tomato-based sauce with a hint of butter

BEEF

Roasted Prime Rib of Beef

grainy mustard and herb blend rub seared and roasted to perfection served with
bordelaise sauce and yorkshire pudding (\$12.50 surcharge per person)

Roast Baron Beef

sliced thin and rolled with butter sauteed button mushrooms
served with a fresh herb jus (\$6.50 surcharge per person)

Beef Bourguignon

tender morsels of beef seared and braised in a burgundy demiglace sauce
garnish with quartered mushrooms and pearl onions

Beef Stroganoff

seared thinly sliced morsels of beef stewed in a sour cream demiglace
and garnished with chopped pickle and sour cream

Peppered Striploin

striploin roast coated in coarse black peppercorns seared and finished in the oven.
sliced thinly served with a mushroom port reduction, garnished with frizzled onions.
(\$12.50 per person additional charge)



Entrée Continued

FISH

Maple Glazed Cedar Plank Salmon

served with a tarragon maple cream sauce

Blackened Atlantic Salmon

house blackened salmon spice blend with just the right amount of heat.
served with mango salsa and beurre blanc

Grilled Salmon

atlantic salmon rubbed with a lemon and garlic compound butter, grilled and
served with lemon garnish and apricot cream

VEGETARIAN

Ratatouille

peppers, zucchini, red onions, mushrooms and eggplant stewed in a rich
red wine garlic sauce garnished with fresh herbs

Mediterranean Quinoa

with tender sun-dried tomatoes, chickpeas, golden raisins, feta, marinated artichokes,
kalamata olives drizzled with aged balsamic

On the Side

PLEASE SELECT TWO OF YOUR FAVOURITE OPTIONS

Creamy Garlic Butter Mash Potatoes

Roasted Baby Red Potatoes

tossed and seasoned with coarse sea salt, garlic and fresh rosemary

Rice Pilaf

basmati rice simmered in vegetable stock and onions.

Oven Roasted Root Vegetables

carrot, turnip, parsnip, and peppers seasoned with dried thyme and coated in olive oil roasted till golden brown

Maple Roasted Parmesan Carrots

carrots blanched and tossed in maple and parmesan cheese roasted till crisp and sticky

Seasonal Vegetables

butter sauteed seasonal vegetables



Sweet Endings

PLEASE SELECT TWO OF YOUR FAVOURITE OPTIONS

Milk and dark Chocolate mousse

light silky and velvety chocolate mousse with hazelnut praline served with raspberry coulis

Strawberry shortcake

delicious vanilla cake layered with strawberry puree and whipped cream icing

Sweet and Salty cheesecake

new york style cheesecake with a buttery graham crust base topped with white chocolate shavings and a salted caramel sauce

Chocolate cheesecake

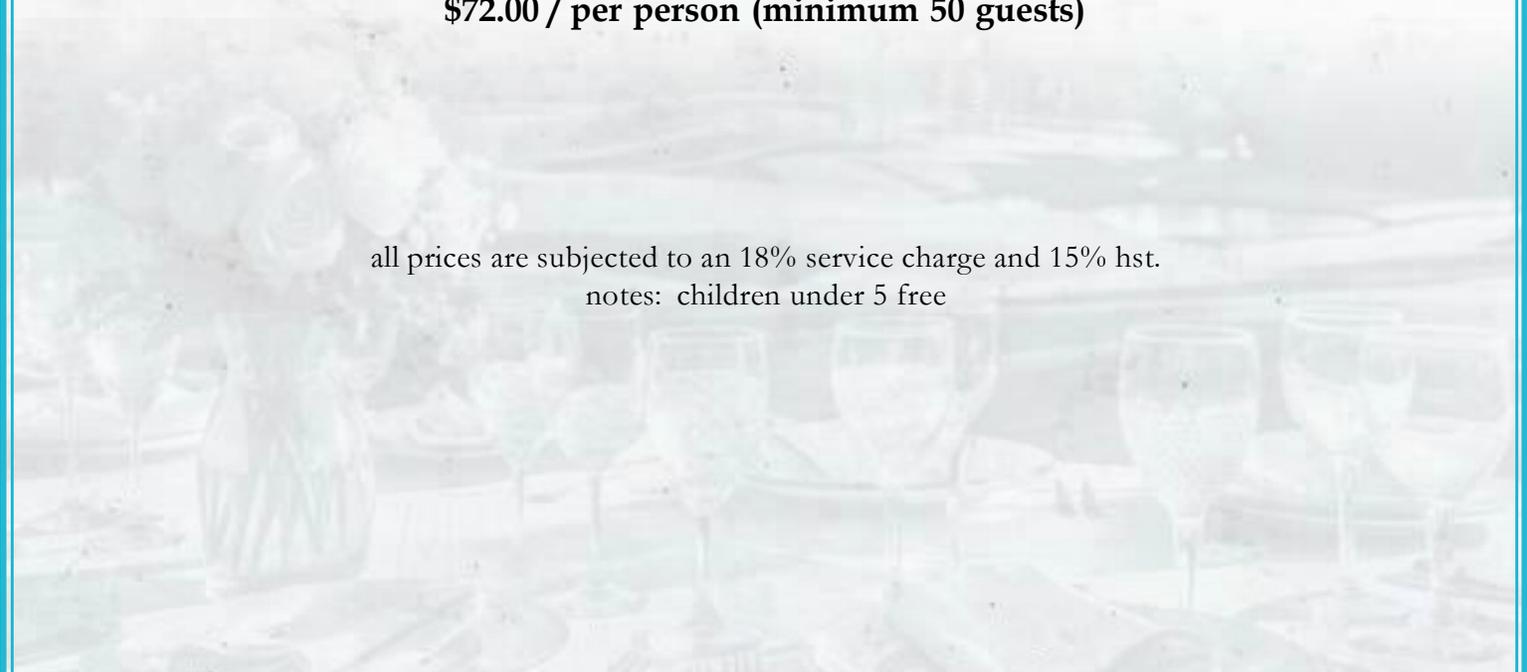
a rich chocolatey slice of double chocolate cheesecake served with chocolate sauce and chantilly cream

Country style carrot cake

decadent spiced carrot cake iced with cream cheese frosting and topped with toasted walnuts and pineapple compote

\$72.00 / per person (minimum 50 guests)

all prices are subjected to an 18% service charge and 15% hst.
notes: children under 5 free





Appetizers / Food Stations

Reception Canapes and Hors d'oeuvres

(V) VEGAN, (VEG) VEGETARIAN, (GF) GLUTEN FREE, (DF) DAIRY FREE

prices per dozen-minimum of 3 dozen per selection cold hors d'oeuvres

Cold hors d'Oeuvres

Cubed melon rolled in prosciutto with balsamic drizzle \$41.00 (GF)

Cold smoked salmon with dill cream cheese pickled red onions & capers on grilled naan \$43.00

Medjool date filled with cinnamon goat cheese, toasted walnuts wrapped with prosciutto \$40.00 (GF)

Charred cherry tomatoes, basil, pesto mascarpone, baguette crostini \$41.00 (VEG)

Caprese brochette- cherry tomato, bocconcini cheese, basil leaves, balsamic reduction \$41.00 / dozen (VEG)

Thinly sliced roast beef seasoned with fresh rosemary, caramelized onion duxelle on grilled naan \$41.00

Greek skewer- feta, cucumber, peppers, red onion, cherry tomato, kalamata olives, tzatziki salad \$41.00 (VEG, GF)

Mango roll with julienne carrots, cucumber, green onion, sweet chili sauce wrapped in rice paper \$40.00 (V, VEG, GF)

Hot Hors d'oeuvres

prices per dozen- minimum of 3 dozen per selection

Tandoori marinated chicken skewers with murg makani sauce (butter chicken) \$44.00 (GF)

Crispy thai lumpia roll with julienne carrots, celery, sweet chili cabbage relish \$40.00

Bourbon bbq pulled pork melt – cheddar cheese and tasty pickles \$44.00

Beef sliders with dijon mustard and swiss \$44.00

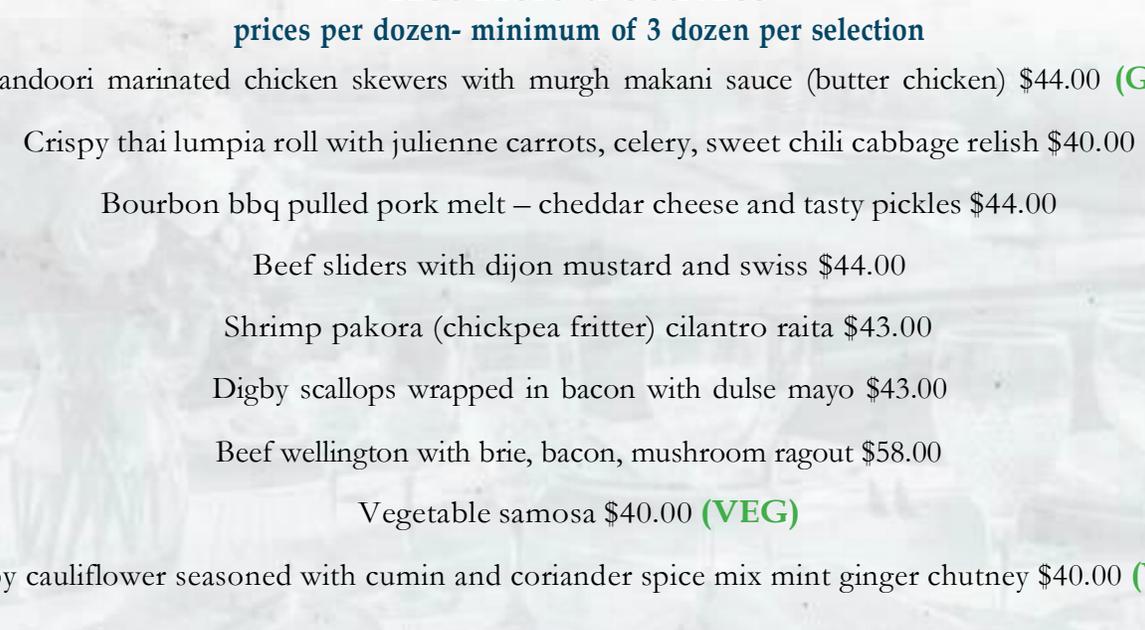
Shrimp pakora (chickpea fritter) cilantro raita \$43.00

Digby scallops wrapped in bacon with dulce mayo \$43.00

Beef wellington with brie, bacon, mushroom ragout \$58.00

Vegetable samosa \$40.00 (VEG)

Crispy cauliflower seasoned with cumin and coriander spice mix mint ginger chutney \$40.00 (VEG)





Sweet Endings

per dozen - minimum of 3 dozen per selection fruit kebobs

**Cantaloupe, Honey Dew Melon, Watermelon,
Pineapple, and Strawberry** \$52/dozen

Display of Delectable Sweets

(by dozen and 3 dozen)

Cheesecake bites

with caramel drizzle \$35.64

Chocolate Dipped Strawberries \$53.00

Double Fudge Brownie \$49.50

Dessert Bar Variety

(date square, raspberry macaroon, lemon bars, strawberry swirl cheesecake & chocolate swirl) \$49.50





Reception Displays

small platter serves up to 19 guests medium platter serves up to 29 guests

large platter serves up to 40 guests

Nova Scotia cheese and Seafood Display

small \$132.00 / medium \$204.00 / large \$275.00

chefs' selection of seafood; smoked salmon, gravlax, jumbo shrimp, pickled herring, fresh baked bread, multi grain bread and crackers. a beautiful display of select local cheeses with complementing chutneys, preserves, and condiments

Cheese & Charcuterie Board

small \$132.00 / medium \$204.00 / large \$269.50

a beautiful display of select local and imported cheeses including cambozola, double cream brie, boursin, paprika and parsley bocconcini, edam and swiss with a selection of charcuterie meats including prosciutto, hot calabrese, capicola, peppered and genoa salami, shaved black forest ham and a selection of seafood including gravlax and smoked salmon complemented with roasted red pepper, asparagus, zucchini, red onion. comes with spinach and artichoke dip with an assortment of crackers and citrus mango chutney

Domestic and imported cheese board

small \$115.50 / medium \$193.00 / large \$264.00

garnished with fresh grapes, seasonal berries, preserves, condiments, dried fruits, bread, crostini, and crackers

Shrimp Tower

100 pieces \$423.50

white wine and citrus poached east coast shrimp, bourbon spiked cocktail sauce, dill aioli, horseradish mignonette, tabasco, lemons, and worcestershire sauce.

Atlantic Smoked Salmon

\$165.00 per side of salmon (serves up to 30)

horseradish and dill crème fraiche, fresh lemons, rye bread and sliced baguette

Fresh Crudité Platter

small \$79.00 / medium \$101.00 / large \$143.00

a variety of garden-fresh vegetables accompanied by a selection of dips and dressings





Reception Displays

Continued

Display of Sliced Fruit

small \$175.00 / medium \$220.00 / large \$265.00

Italy Inspired Antipasto Platter

medium \$275.00

aged provolone, marinated bocconcini, prosciutto, salami, smoked sausages, grilled pesto vegetable, marinated olives, dried apricot, figs, sliced baguette and crostini focaccia

Bruschetta Tasting

medium \$275.00

rustic garlic oil crostini with bowls of chopped fresh tomato, basil, fire roasted vegetables, artichoke, marinated olives, marinated bocconcini, parmesan cheese, and peppadew peppers

Chips & Dip

small \$75.00 / medium \$99.00 / large \$110.00

dips (3)- spinach artichoke dip/roasted red pepper hummus/ tzatziki baskets of torched naan, sourdough, and tortilla





Late Night Snacks

small platter serves up to 19 guests | medium platter serves up to 29 guests
large platter serves up to 40 guests

16" Pizza \$38.00

Tandoori Chicken Wraps with Coriander Chutney \$11.00

Late Night Version of Poutine Station \$11.00

French Fries, Cheese Curds, Gravy
(pulled pork \$3.50 extra per person)

Breaded Chicken Wings
(hot, mild, honey garlic, & bbq) \$38.00 /dozen minimum 10 dozen

Chip & Dip
small \$75.00 / medium \$99.00 / large \$110.00
dips (3)- spinach artichoke dip/roasted red pepper hummus/ tzatziki basket of
torched naan bread, sourdough bread, and tortilla

Cheese Boards
small \$104.50 / medium \$176.00 / large \$242.00

Mashed Potato Bar
\$13.75 / per person
creamy mashed potatoes with toppings including: bacon bits, aged white cheddar, green onions,
caramelized onions, sauteed mushrooms, gravy



Kids Menu

all children's meals will be portioned and plated for plated and buffet dinner

Alfredo Pasta \$17.00

alfredo noodles in a cream sauce

Butter Tossed Pasta \$17.00

spaghetti noodles tossed in melted butter

Spaghetti and Meatballs \$17.00

spaghetti noodles served with tomato-based sauce and topped with meatballs

Mac and Cheese \$17.00

macaroni noodles mixed in a cheese sauce served with a side of french fries

Chicken Fingers and Fries \$17.00

crispy chicken fingers served with a side of french fries





Breakfast Buffet

minimum 20 guests / prices are per guest

(V) VEGAN, (VEG) VEGETARIAN, (GF) GLUTEN FREE, (DF) DAIRY FREE

The Continental \$22.50

freshly sliced fruit individual fruit yogurt granola with yogurt
(apple, apricot, blueberry compote, maple yogurt)

The East Coast \$25.50

fresh fruit salad with berries.
fluffy steamed fresh scrambled eggs with butter and cream comfort breakfast potatoes
with peppers and onions crispy smoked bacon (3 pieces)
add sausage (1 piece) + \$1.50/ per person

The Maritimer \$24.50

carved seasonal fruit & berries buttermilk pancakes with maple syrup or
belgium waffles with berry compote and whipped cream crispy smoked bacon (3 pieces)
add sausage (1 piece) + \$1.50/ per person

Morning Glory \$24.50

carved seasonal fruit & berries. ham & cheese frittata or pesto roasted vegetable frittata.
crispy smoked bacon (3 pieces) **add sausage (1 piece) + \$1.50/ per person**

On The Run \$22.50

breakfast sandwich– fried egg with cheese, spinach spread, bacon, tomato on english muffins
fresh whole fruit. fruit yogurt, apple, carrot, and oatmeal muffin

all prices are subjected to an 18% service charge and 15% hst.



Add to your Breakfast

Assorted Cereals & Milk \$5.95

Bagels with Cream Cheese \$4.50

Smoked Salmon & Bagel

with whipped cream cheese, capers & pickled red onions \$14.50

Assorted Cheese with Fruit \$11.00

Seasonal Whole Fruit \$3.25

Individual Muffins \$3.95

Boiled Eggs (2 Eggs) \$5.50

Favorites by the Dozen

Assortments of Muffins

with whipped butter and preserve \$45.00/dozen

Butter Croissants

(plain and chocolate) with whipped butter and preserve \$45.00/dozen

Assortment of Danish Pastries

with whipped butter and preserve \$45.00/dozen

Variety of freshly baked cookies

assorted squares \$40.00/dozen

Tea biscuits plain and cheddar

cheese, & preserve \$40.00/dozen

Fruit Salad \$9.50/per person

Bagel with Cream Cheese \$40.00/dozen

all prices are subjected to an 18% service charge and 15% hst.



Beverages

Coffee or Tea \$4.25

Juice

(orange, apple, or cranberry) \$4.25

Water Bottle \$4.25

Sparkling Water \$4.75

Flavored Sparkling Water \$4.75

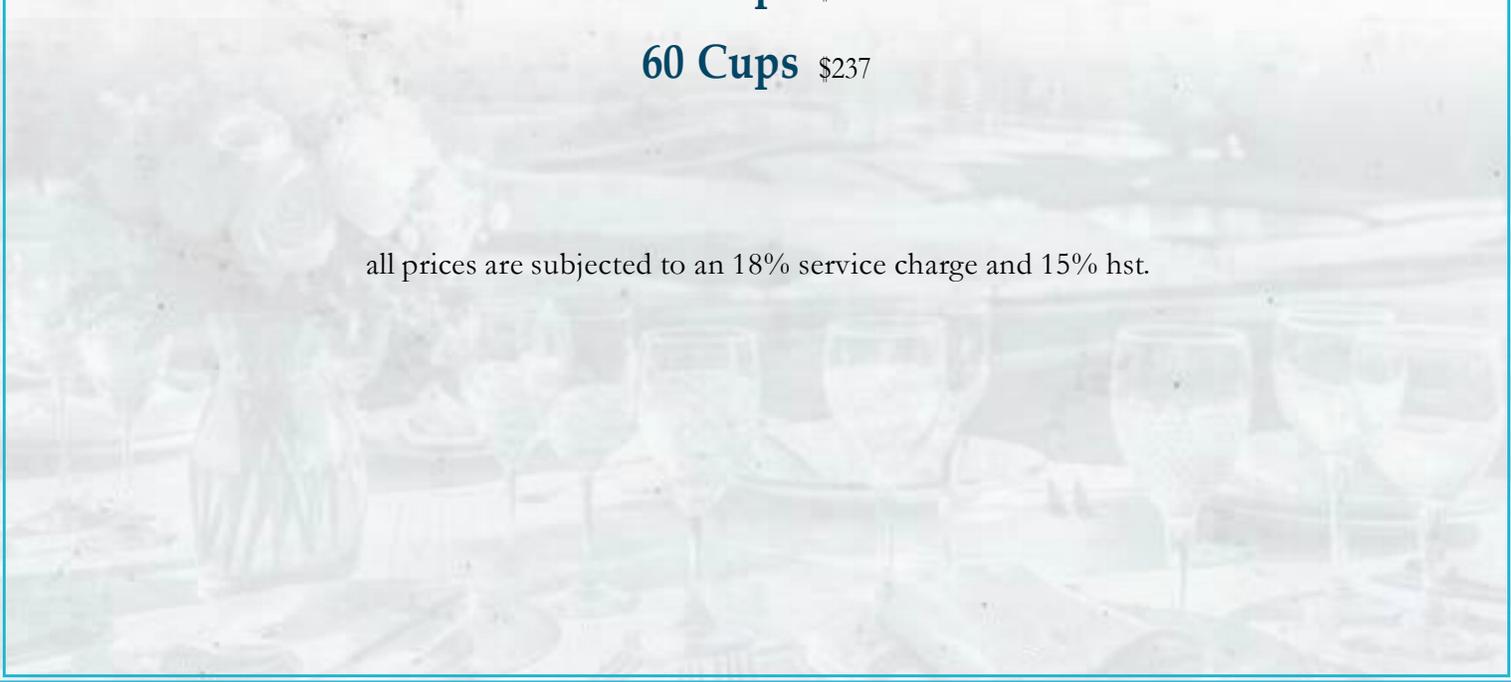
Coffee or Tea by the Pot

10 Cups \$40

30 Cups \$119

60 Cups \$237

all prices are subjected to an 18% service charge and 15% hst.





Cold Buffet

prices are per person minimum of 10 people unless stated otherwise.

Chef's Soup and Sandwiches \$38.50

assortment of daily selection of freshly baked breads with whipped butter soup of the day or artisan garden greens with sunflower, roasted pumpkin seed, dried cranberries fresh vegetables with balsamic vinaigrette

Sandwich Board

(one & half sandwich per person)

Traditional Egg Salad – grain mustard, red onion, chopped chives, paprika, lentil vermicelli, julienne lettuce on multigrain bread

Tuna & Avocado Salad – celery, green onion, pickle, relish, avocado guacamole, green leaf lettuce

Roast Chicken – tandoori chickpea puree, feta cheese, spinach, roasted onion in a wrap

Turkey Club – tomato, green leaf, cheddar, onion aioli, bacon on a ciabatta bun

Italian Meat – jarlsberg cheese, mustard mayo, dill pickles

Roasted vegetables – red pepper, carrot, red onion, zucchini, eggplant, jarlsberg cheese, spinach & artichoke spread on quinoa bread

Assorted Decadent Pastries - brownies, freshly baked cookies

Boxed Lunch

(express lunch) \$23.50

Hearty Sandwich (2 halves)

Cookie (2 per box)

Kettle Chips

Piece of Whole Seasonal Fruit

add water, pop or juice + \$4.25

all prices are subjected to an 18% service charge and 15% hst.



Wrap Attack \$38.50

artisan garden greens with sunflower seeds, roasted pumpkin seed, dried cranberries fresh vegetables & balsamic vinaigrette

Chef's Choice of Wraps and Assorted Fillings

(one & half wrap per person)

Traditional Egg Salad – grain mustard, red onion, chopped chives, paprika, lentil vermicelli, julienne lettuce

Tuna & Avocado Salad – celery, green onion, pickle, relish, avocado guacamole, green leaf lettuce

Roast Chicken – tandoori chickpea puree, feta cheese, spinach, roasted onion

Turkey Bacon – tomato, green leaf, cheddar, onion aioli

Roasted Vegetables – red pepper, carrot, red onion, zucchini, eggplant, goat cheese, spinach & artichoke spread

Italian meat – jarlsberg cheese, mustard mayo, dill pickles

Assorted decadent pastries – brownies, freshly baked cookies

Bounty of The Sea \$51.95

Nova Scotian Seafood Chowder

tossed leafy greens with market fresh vegetables and balsamic vinaigrette

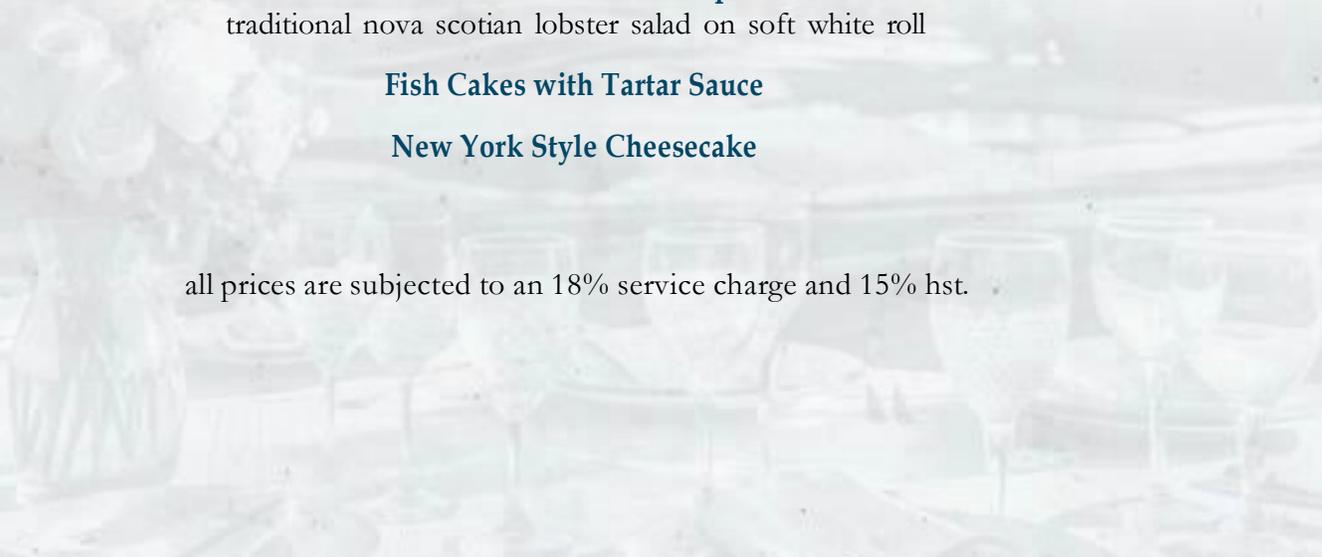
Chef crafted Maritime inspired

traditional nova scotian lobster salad on soft white roll

Fish Cakes with Tartar Sauce

New York Style Cheesecake

all prices are subjected to an 18% service charge and 15% hst.





Hot Buffet

prices are per person minimum of 10 people unless stated otherwise.

Taste of Italy \$45.50

garlic bread

Tuscan Caesar Salad

baby romaine, crisp local pancetta, shaved asiago cheese, potato bread crouton
& creamy garlic caesar dressing

Three cheese Meat Lasagna with herbed tomato Sauce

Tuscan style Tiramisu Cake

coffee cheesecake layered with coffee drenched cake topped with tiramisu cream mousse

Pick Your Kebab \$45.50

Minted Naan Bread (served warm in chaffer)

Garden Greens

with market vegetables with raspberry vinaigrette

Choice of kebab - 5 oz (pick one)

Beef Skewers – olive oil, garlic & fresh thyme marinated beef chunks
glazed with bbq sauce or

Tandoori marinated chicken skewers – with spiced tomato butter cream sauce drizzle
mediterranean marinated grilled vegetable skewers

Basmati rice with Fried & Green onion

New York style cheesecake with berries

(V) VEGAN, (VEG) VEGETARIAN, (GF) GLUTEN FREE, (DF) DAIRY FREE

all prices are subjected to an 18% service charge and 15% hst.



Between the Buns BBQ \$40.50

crisp, hand torn lettuce, sliced vine ripened tomato, aged cheddar & monterey jack cheese, sliced dill pickles

Crunchy cabbage coleslaw – garden greens with market vegetables & raspberry vinaigrette

Fire Grilled, Juicy Ground Beef Burgers (1 piece - 4 oz)

Smoky, Mild Italian Sausages (1 piece - 4 oz)

Sesame Seed Burger Buns / Toasted Cornmeal Sausage Buns

Ketchup, mustard, relish

Herb roasted potato wedges

Assorted cheesecake bites

add chicken breast + \$4.5

Roast Chicken \$57.50

House Baked Bread and Butter

Garden Greens with Market vegetables & Herb Vinaigrette

Nova Scotian Roasted Quarter Chicken

BBQ Dipping Sauce

Mixed Grilled Vegetables

Herb Roasted Baby Potatoes

Country Style Carrot Cake

Memoires of Mumbai \$46.50

Garlic naan bread

Mango chutney

Roasted cumin raita

Crispy poppadum's

Tandoori spiced chicken with Makhani sauce

Chole (chickpeas in curry gravy)

Biryani Rice – fried onion, cilantro, chopped tomato, bay leaf, cardamom, cinnamon

all prices are subjected to an 18% service charge and 15% hst.



Meat & Potatoes Lunch \$48.50

House Baked bread and Butter

Pasta salad with feta and chickpea

Barron of roast beef with pepper maple demi

Fried mushrooms

Roasted zucchini with bell peppers & onion

Herbed potato wedges

Strawberry Short Cake

Taste of the Orient \$42.50

House Baked Rolls & Butter

Fresh Garden Salad with Mango Vinaigrette

Choice of:

Chicken and Beef Stir fry or Tofu & vegetable Stir Fry

OR

Beef Stir Fry

Basmati Rice

Cheesecake Bites and Fruit Salad

Fish and Chips Lunch \$42.50

House Baked bread and Butter

Garden Greens with Market Vegetables & Herb Vinaigrette

Piece of Fried Fish 8 oz

Tarter Sauce

Lemon Wages

Cheesecake Bites

all prices are subjected to an 18% service charge and 15% hst.