



IT'S TIME TO THINK ABOUT GOLF SEASON!

CLUBHOUSE EVENTSPACE ●

at Royal Woodbine Golf Club

PETER &
PAUL'S
GIFTS

WE ARE YOUR
NUMBER ONE SUPPLIER
FOR GOLF SWAG.

Please contact your sales rep
for additional information

GOLF SEASON AVAILABILITY:

May through the end of September
Monday to Friday

GOLF & CART PRICING:

Tee Time Tournaments from \$80.00/pp to \$105.00/pp + tax
Shotgun Tournaments up to 144 Golfers from \$12,240 + tax

*All pricing Includes Power Cart / Price varies from day of the week and month
Gratuities not Included

195 Galaxy Blvd, Toronto, ON M9W 6R7

2021 BREAKFAST MENU

ON THE RUN - \$7.50

Variety of Toasted Bagels
Butter, Cream Cheese & Preserves
Coffee & Tea Station

THE CONTINENTAL - \$10.75

Chilled Orange Juice
Warm Breakfast Pastries & Muffins, Butter & Preserves
Coffee & Tea Station

BOXED BREAKFAST TO GO - \$14.00

Ham and Swiss Cheese Croissant or Egg, Bacon & Cheese Burrito
Granola Bar & Fresh Whole Fruit
Bottled Orange Juices
Coffee & Tea Station at Registration

BREAKFAST BUFFET - \$16.25

Chilled Orange Juice
Whole Wheat & White Toast, Butter & Preserves
Scrambled Eggs, Home Fries
Smoked Bacon & Breakfast Sausages
Coffee & Tea Station

HEALTHY CHOICE - \$14.00

Chilled Orange Juice
Sliced Fresh Fruit and Seasonal Berries Platter
Individual Yogurt
Granola Cereal with 1% Milk
Toasted English Muffins & Whole Wheat Bread with Margarine and Preserves
Coffee & Tea Station

ADDITIONAL BREAKFAST OPTIONS

Sliced Fresh Fruit, Melons and Seasonal Berries – add \$2.75
Fresh Fruit & Berry Skewers – add \$3.85
Eggs Benedict - add \$4.50
Pancakes, French Toast or Waffles with Maple Syrup – add \$3.85
Nutella Filled Crepes – add \$3.85
Chef Attended Omelet Station - \$3.85

Prices Subject to HST & Administrative Fee (18%)

2021 LUNCH MENU

"BOXED LUNCH" - \$14.00

French Vienna Bun or Tortilla Wrap
Assorted Deli Meats & Sliced Provolone Cheese
Dressed with Butter & Lettuce
Bag of Chips & Fresh Whole Fruit
Bottled Water

"ON THE TEE" BBQ - \$11.00

Quarter Pound Fresh Beef Burger / All Beef Hot Dog / Italian Sausage
Condiments & Toppings
Sliced Cheese, Onions, Tomatoes, Sauerkraut & Hot Peppers
Potato Chips & Choice of Canned Pop or Bottled Water
Tickets Supplied, One Item Per Person

"ON DECK" DELUXE PATIO BBQ - \$18.75

Quarter Pound Fresh Beef Burger/All Beef Hot Dog / Italian Sausage / Chicken Breast
Condiments & Toppings
Sliced Cheese, Onions, Tomatoes, Sauerkraut & Hot Peppers
Pasta Salad & Coleslaw
Fresh Seasonal Fruit Platter
Choice of Canned Pop or Bottled Water

THE "NEW YORKER" BBQ - \$26.00

6oz. N.Y. Striploin Steak or 6oz. Skinless Boneless Chicken on a Toasted Bun
Condiments & Assorted Toppings
Sautéed Mushrooms, Onions & Bell Peppers
French Fries, Pasta Salad & Coleslaw
Fresh Seasonal Fruit Platter
Choice of Canned Pop or Bottled Water

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2021 LUNCH MENU

"SANDWICH EXTRAVAGANZA" - \$22.00

An Assortment of Deli Style Sandwiches & Wraps Including:

Tuna & Egg Salad, Turkey Breast, Roast Beef & Prosciutto

Dressed with Butter, Lettuce, Tomato & Sliced Cheese

Tossed Mixed Greens & Caesar Salad

Fresh Seasonal Fruit Platter

Choice of Canned Pop or Bottled Water

"ITALIANO" - \$22.00

Lightly Breaded Chicken Cutlets in a Tomato Sauce

Banana Peppers & Sautéed Mushrooms

Tomato Cucumber Salad & Caesar Salad

Fresh Seasonal Fruit Platter

Choice of Canned Pop or Bottled Water

"CLUB MED" BBQ - \$22.85

Marinated Beef or Chicken Skewers on Grilled Pita

Mediterranean Dips (Hummus and Tzatziki)

Tossed Greek Village Salad with Feta

Baked Potato Wedges

Fresh Seasonal Fruit Platter

Choice of Canned Pop or Bottled Water

"SOUTHERN GRILL" BBQ - \$25.50

Louisiana Rubbed Chicken Quarters & Baby Back Ribs

Sweet Corn on the Cob

Baked Beans & Coleslaw

Cajun Spiced Potato Wedges

Fresh Seasonal Fruit Platter

Choice of Canned Pop or Bottled Water

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2021 BUFFET DINNER MENU

SALADS & ANTIPASTO

Classic Tossed Caesar Salad with Herbed Croutons and Parmesan Cheese

Tossed Garden Greens in a Balsamic Vinaigrette with Julienne Carrots and Cherry Tomatoes

Grilled Peppers, Zucchini and Eggplant

All Buffets are served with Artisan Breads and Focaccia

"CLUBHOUSE" CHAMPIONSHIP BUFFET - \$45.25

Oven Roasted Top Sirloin Au Jus Carved by Chef

Rotisserie Style Seasoned Chicken

Seasonal Vegetables and Roasted Potatoes

Vegetarian Pasta

"NEWYORKER" CHAMPIONSHIP BUFFET - \$51.50

Whiskey Peppercorn Beef Striploin Carved by Chef

Chicken Cacciatore with Peppers, Onions in a Light Tomato Sauce

Seasonal Vegetables and Mashed Potatoes

Vegetarian Pasta

"THE PRIME" CHAMPIONSHIP BUFFET - \$54.75

Slow Roasted Prime Rib Roast with Horseradish & Natural Jus

Teriyaki Salmon Filet

Seasonal Vegetable and Roasted Potatoes

Vegetarian Pasta

"MIXED GRILL" CHAMPIONSHIP BUFFET - \$49.00

House Specialty Marinated Lamb Chops

Sirloin Beef and Chicken Breast Skewers

Seasonal Vegetables and Mashed Potatoes

DESSERT

Assorted Pastries and Sweet Treats

Fresh Seasonal Fruit Platter

Coffee & Tea Station

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2021 PLATED DINNER MENU

NEW YORK STRIPLOIN STEAK - \$45.50

8oz. New York Cut in a Cognac Mushroom Sauce with Fried Crisp Onions
Seasonal Vegetables and Roasted Potatoes

RIB EYE STEAK - \$48.75

8oz. "King of Cuts", Mushroom Medley with a Bourbon Demi
Seasonal Vegetables and Roasted Potatoes

TURF & SURF - \$54.75

6oz. Beef Tenderloin with a Port Madeira Sauce and Two Black Tiger Shrimps
Seasonal Vegetables and Potatoes

VEGETARIAN LASAGNA - \$31.75

Fresh Housemade Pasta with Sautéed Vegetables
Rose Sauce, Parmesan and Mozzarella Cheese

ATLANTIC SALMON - \$38.25

7oz. Atlantic Salmon Fillet with a Lemon Dill Sauce
Seasonal Vegetables and Potatoes

SELECT ONE DESSERT...

DESSERT

Belgian Chocolate Mousse

Berries & Fruit Coulis

New York Cheese Cake Topped with Fresh Fruit

- Warm Sticky Toffee Pudding With Crème Anglaise

Tiramisu

Key Lime Pie

Fresh Whipped Cream

Prices Subject to HST & Administrative Fee (18%)

2021 PLATED DINNER MENU

Please Select Your Choice of one Salad, one Entrée and one Dessert
All Tables are Served Artisan Bread, Focaccia & Butter

SELECT ONE SALAD...

TOSSED GARDEN GREENS

Mixed Green Salad in a with Shredded Carrots, Cucumbers and Cherry Tomatoes
Well Aged Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Hearts, Bacon Bits, Parmesan Shavings and Herbed Croutons
Creamy Caesar Dressing

CAPRESE SALAD - (add \$2.25)

Sliced Roma Tomatoes, Bocconcini, Prosciutto and Parmigiano
Served on Baby Arugula

SELECT ONE ENTREE...

BONE IN ROAST CHICKEN - \$33.00

¼ Chicken Slow Roasted in an Amaretto and Sundried Tomato Jus
Seasonal Vegetables and Garlic Mashed Potatoes

BONELESS CHICKEN SUPREME - \$36.00

8oz. Grilled Boneless Breast of Chicken with a Rosemary Jus
Seasonal Vegetables and Roasted Potatoes

STEAK CHICKEN COMBO - \$40.50

6oz. New York Striploin Pink Peppercorn Sauce &
3oz. Chicken Skewer Lemon Oregano Sauce
Seasonal Vegetables and Roasted Potatoes

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2021 HORS D'OEUVRES

\$6.49 per person, select any 4 from above
Based on three pieces per person

COLD

Smoked Salmon on Crostini
Homemade Bruschetta with Goat Cheese
Prosciutto wrapped Bocconcini
California Rolls served with Wasabi, Soya & Pickled Ginger
Mini Caprese Bites
Greek Salad Bites
Watermelon and Feta Skewer
Montreal Smoked Meat

HOT

Spring Rolls
Spanakopita
Mini Samosa
Sweet Potato Fries
Mini Homemade Burgers
Pulled Pork Sliders with Coleslaw
Chicken Satay
Beef Satay
Coconut Chicken Tenders
Mini Fish & Chips
French Fries with Aioli
Mini Mac and Cheese Pies
Chicken Pot Stickers
Mini Corn Dogs
Tempura Asparagus with Ginger Soy

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CLUBHOUSE

EVENTSPACE ●

TO BOOK YOUR GOLF TOURNAMENT CONTACT:

VENUE:

Your corporate sales representative
or corporate@bypnp.com

COURSE:

Roy Chan
roychan@royalwoodbine.com
Head Golf Professional

195 Galaxy Blvd, Toronto, ON M9W 6R7
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clubhouse.bypeterandpauls.com