

LONDON HUNT AND COUNTRY CLUB

BANQUET & EVENT



WELCOME TO THE
LONDON HUNT AND COUNTRY CLUB

1431 Oxford Street West
London Ontario

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01

B R E A K F A S T O F F E R I N G S



[BREAKFAST OFFERINGS]

CONTINENTAL BREAKFAST BUFFET

An assortment of homemade pastries, muffins, doughnuts, and breakfast breads, assorted jams, butter, sliced melon and fruit, fresh fruit juice, coffee and tea

TRADITIONAL HOT BREAKFAST BUFFET

Scrambled eggs with fresh chives, smoked bacon and pork sausages, crispy home fried potatoes, sliced tomatoes, fresh fruit juice, coffee and tea

THE CANADIAN BREAKFAST BUFFET

An assortment of homemade pastries, muffins, doughnuts, and breakfast breads, house made granola bars, maple yogurt, whole fruit selection, scrambled eggs with fresh chives, peameal bacon, smoked bacon, French toast with real Canadian maple syrup, fresh fruit juice, coffee and tea

THE HUNT CLUB BREAKFAST BUFFET

An assortment of homemade pastries, muffins, doughnuts, and breakfast breads, scrambled eggs with fresh chives, smoked bacon, pork sausages, crispy home fried potatoes, sliced ripe tomatoes, assorted jams, sliced melon and fruit, fresh fruit juice, coffee and tea

BREAKFAST BUFFET ADDITIONS AND ENHANCEMENTS

Yogurt: two flavours with granola and muesli, Hunt Club honey

Fruit Salad "Cocktails" or Fruit Skewers

Buttermilk Pancakes: with real Canadian maple syrup

Bagels: with assorted cream cheeses, assorted jams, sweet butter, and Hunt Club honey

Smoothie Bar - chef's choice of three smoothies

02

M E E T I N G B R E A K S



[MEETING BREAKS]

FRUIT SALAD COCKTAILS OR FRUIT SKEWERS

SMOOTHIE BAR
Chef's choice of two

CANDY BAR

WHOLE FRUIT

COOKIES AND MILK
An assortment of miniature cookies (warm) with milk bar for dipping

HUNT CLUB HOMEMADE GRANOLA BARS

PROTEIN AND GRANOLA BAR SELECTION

PARFAIT TABLE
Plain and fruit yogurt with fresh berries and muesli in cocktail glasses

BUILD YOUR OWN SUNDAE STATION
Chocolate and vanilla ice cream bowls, assortment of syrups, fresh berries, cookie dough, Oreo crumb, toasted coconut, maraschino cherries, and nuts

03

P A S S E D C A N A P E S



[PASSED CANAPES]

FRESH THAI SPRING ROLLS

Crispy vegetable and mango julienne, seasoned rice noodles, chili peanut hoisin dipping sauce - cold

SMOKED SALMON WEDGES

Norwegian cold smoked salmon, flour tortilla, dill and citrus cream cheese - cold

RARE ROASTED PRIME RIB

On a house made kettle chip, crispy shitake mushrooms, horseradish aioli, baby shoots - cold

PROSCIUTTO WRAPPED SUMMER MELON

Cracked pepper, sherry vinegar reduction - cold

MARTINI OLIVE CROSTINI

Manzanilla olive tapenade, thyme and parmesan biscotti, chevre crumble, sweet red pepper - cold

SHRIMP COCKTAIL

Cold poached shrimp with fresh lemon and zesty cocktail sauce - cold

CHICKEN CAESAR CUP

Diced chilled chicken, garlic Caesar dressing, rimmed cucumber cup, lemon, parmesan chip - cold

MINI QUICHE

Crumbled chorizo and asiago cheese with sweet onion, thyme and corn relish - hot

SOUTHWEST PULLED CHICKEN

Smoked pepper, in black bean polenta cup with fresh pico de gallo and toasted cumin sour cream - hot

MINIATURE BEEF WELLINGTON

In flakey pastry with forest mushroom jus and petit herb salad - hot

CRISPY FRIED PORK AND VEGETABLE POT STICKERS

Sweet soy drizzle, scallions, curried plum sauce - hot

CEDAR PLANKED SALMON SKEWERS

Maple glazed with chili rouille and water cress - hot

JERK MARINATED BEEF SATAY

Beef tenderloin satay, spicy jerk rub, sautéed leeks, grilled pineapple compote - hot

ARANCINI

Creamy breaded risotto balls, spinach, Grana Padano, lemon, with sundried tomato and garlic dipping sauce - hot

03

P R E M I U M P A S S E D C A N A P E S



[PREMIUM PASSED CANAPES]

COLD POACHED SHRIMP

Served over horseradish infused Caesar shooter, with chili pickled cucumber, frisee, crispy bacon - cold

CURED SALMON CROSTINI

Salmon rosettes on smoked pepper toasted brioche, peach and prosciutto jam, crème fraiche - cold

SWEET POTATO AND POACHED ONION TATIN

Puff pastry, Hunt Club honey, herb mayonnaise, spiced pecan - cold

REUBEN CANAPES

Shaved corned beef on grilled rye, house sauerkraut, gruyère, Russian dressing - cold

CRISPY FRIED COCONUT SHRIMP

Horseradish and orange marmalade dipping sauce - hot

STUFFED MINI YORKIES

Braised beef in Yorkshire pudding with aged cheddar, horseradish crème fraiche - hot

BUTTER CHICKEN STYLE SATAYS

Chicken satays with Makhani sauce, mango brunoise, naan crumb, saffron cream, fresh cilantro - hot

ASIAN DUCK KABOBS

Hoisin glazed orange and duck sausage wrapped in bacon, sesame vegetable threads - hot

MINI TOMATO CONE

Chevre snow rimmer, forest mushroom and beet salad, fresh tarragon - hot

04

LUNCH OFFERINGS



[LUNCH OFFERINGS]

COLD LUNCH BUFFET - APPETIZER OPTIONS (CHOOSE THREE)

DAILY SOUP CREATION

HUNT CLUB CAESAR SALAD

MARKET GREENS SALAD

With shaved vegetables and assorted vinaigrettes and dressings

TRADITIONAL SLAW

With sundried cranberries

MINI RED SKIN POTATO SALAD

With red onion, sweet peppers, fresh scallions, smoke cheddar and pommery vinaigrette

BROCCOLI SALAD

With vegetables, creamy dressing, sundried raisins and toasted pecans

PASTA SALAD DU JOUR

COLD LUNCH BUFFET - SANDWICH OPTIONS (CHOOSE ONE)

TEA SANDWICH DISPLAY

Assortment of tea sandwiches including smoked ham with swiss, rare roasted beef with cheddar, and a variety of salads - egg, tuna, salmon, roast chicken. Offered with relish display

DELI SANDWICH DISPLAY

Sliced rare roast beef, pastrami, tuna salad, egg salad, roast turkey breast, shaved smoked ham with a selection of sliced cheeses on variety of deli style breads with potato chips and dill pickles

BAGUETTES AND WRAPS

An assortment of sliced meats, cheeses, and sandwich salads with artisanal lettuce in crusty French baguettes, whole wheat and spinach flour tortilla wraps. Offered with house pickled vegetables

All of the sandwich lunches are served with dessert display including sliced melons and fruit, assorted squares and fresh baked cookies.

[LUNCH OFFERINGS]

BUILD YOUR OWN LUNCH BUFFET - APPETIZER OPTIONS (CHOOSE THREE)

DAILY SOUP CREATION

HUNT CLUB CAESAR SALAD

MARKET GREENS SALAD

With shaved vegetables and assorted vinaigrettes and dressings

TRADITIONAL SLAW

With sundried cranberries

MINI RED SKIN POTATO SALAD

With red onion, sweet peppers, fresh scallions, smoke cheddar and pommery vinaigrette

ROASTED VEGETABLE AND QUINOA SALAD

With crumbled feta

MOROCCAN COUSCOUS SALAD

PASTA SALAD DU JOUR

ROASTED BEET SALAD

Over market greens with shaved Bermuda onions, candied nuts, crumbled chevre, sundried cranberries, sliced grapes, and house mustard-cider vinaigrette

BUFFET HOT LUNCH - ENTREE OPTIONS (CHOOSE ONE)

SHAVED CORNED BEEF CARVERY

Hot shaved corn beef with warm sauerkraut, house pickled vegetables, assorted cheeses and mustards, Russian dressing, variety of bread including marbled rye

BEEF STRIPLOIN CARVERY

Whole rare roasted strip loin, fresh rolls, creamy horseradish, variety of mustards, red onion relish, beef jus

CHEESY BAKED LASAGNA

Meat or vegetable lasagna, warm garlic toast, served with dried chiles and grated parmesan

VEGETARIAN LUNCH

Orecchiette pasta with baby arugula, olive oil, wild mushroom and roasted tomato ragout, fresh basil, crumbled chevre (gluten free option available with gluten free penne noodles)

All of the sandwich lunches are served with dessert display including sliced melons and fruit, assorted squares and fresh baked cookies.

[LUNCH OFFERINGS]

PLATED LUNCH OFFERINGS

Includes fresh rolls and butter with choice of appetizer, entree, dessert and coffee

APPETIZER OPTIONS

ROASTED CHICKEN, QUINOA AND BRUNOISE OF VEGETABLES

In a rich lemon chicken parmesan broth with a basil chip

CHIPOTLE SWEET POTATO CHOWDER

With roasted corn, fresh chives, and maple crème fraîche

FOREST MUSHROOM CREAM SOUP

Truffle oil, fresh tarragon

CREAMY HERBED TOMATO SOUP

With roasted garlic oil, cracked pepper, and brie crostini

TRADITIONAL CAESAR SALAD

SALAD OF BABY SPINACH

Shaved asiago, oven dried heirloom tomatoes, orange segments, white balsamic vinaigrette

ROASTED BEET SALAD

Over market greens with shaved Bermuda onions, candied nuts, crumbled chevre, sundried cranberries, sliced grapes, and house mustard-cider vinaigrette

ENTREE OPTIONS

HERB CRUSTED POACHED CANADIAN ATLANTIC SALMON

Smashed mini red potatoes, grilled summer squash, beet cream

SEARED CHICKEN BREASTS

With lemon and smoked paprika, sundried tomato mashed Yukon potatoes, buttered green beans, onion and prosciutto jam

MAPLE GLAZED PORK LOIN

Over roasted mushroom ravioli tossed with wilted baby spinach, toasted almonds, smoked provolone cream

CHEESE TORTELLINI

Tossed in caramelized onions, basil, grilled peppers, with sweet tomato basil sauce and fresh ricotta

05

D I N N E R O F F E R I N G S



[DINNER OFFERINGS]

TRADITIONAL DINNER BUFFET

All traditional dinner buffet's include fresh baked roll basket, seasonal vegetables, roasted potatoes, cookies and squares

SALAD OPTIONS (CHOOSE THREE)

HUNT CLUB CAESAR SALAD

Hearts of romaine lettuce, smoked bacon, shaved parmesan, spiced croutons, house made Caesar dressing

SUMMER GREENS

Chopped artisan lettuces, shaved radish, carrot ribbons, shaved Bermuda onions, heirloom cherry tomatoes, assorted vinaigrettes and dressings

STEAKHOUSE WEDGE SALAD

Crisp iceberg lettuce, prosciutto chips, fresh heirloom tomatoes, crispy onions, crumbled blue cheese, blue cheese dressing

ASIAN NOODLE SALAD

Chow mein noodles, crisp julienned vegetables, sesame seeds, fresh cilantro, lime and ginger vinaigrette

MINI RED SKIN POTATO SALAD

With chopped red onions, sweet peppers, fresh scallions, smoked cheddar and pommery vinaigrette

PASTA SALAD DU JOUR

ENTREE OPTIONS (CHOOSE TWO)

WHOLE ROASTED BLACK ANGUS STRIPLOIN

Smoked mushroom ragout, red wine jus, assorted condiments

HERB MARINATED WHOLE CHICKEN

Six cut chicken with roasted garlic and smoked paprika chicken jus

FIVE SPICE AND SWEET SOY GLAZED TILAPIA

Grilled oranges, sesame ginger butter sauce

CHILLI AND MAPLE ROASTED PORK LOIN

Caramelized onion and oregano jus

RATATOUILLE FILLED PORTOBELLO MUSHROOMS vegan/gluten free option

Over quinoa, balsamic glaze, toasted pine nuts

[DINNER OFFERINGS]

PREMIUM DINNER BUFFET

All traditional dinner buffet's include fresh baked roll basket, seasonal vegetables, roasted potatoes, and homemade dessert display of miniatures

SALAD OPTIONS (CHOOSE THREE)

HUNT CLUB CAESAR SALAD

Hearts of romaine lettuce, smoked bacon, shaved parmesan, spiced croutons, house made Caesar dressing

SUMMER GREENS

Chopped artisan lettuces, shaved radish, carrot ribbons, shaved Bermuda onions, heirloom cherry tomatoes, assorted vinaigrettes and dressings

STEAKHOUSE WEDGE SALAD

Crisp iceberg lettuce, prosciutto chips, fresh heirloom tomatoes, crispy onions, crumbled blue cheese, blue cheese dressing

ASIAN NOODLE SALAD

Chow mein noodles, crisp julienned vegetables, sesame seeds, fresh cilantro, lime and ginger vinaigrette

MINI RED SKIN POTATO SALAD

With chopped red onions, sweet peppers, , fresh scallions, smoked cheddar and pommery vinaigrette

BITTER GREENS

Baby bitter greens, organic shoots, toasted almonds, shaved fennel, citrus segments, sundried cranberries, citrus vinaigrette

ROASTED BEET SALAD

Over market greens with shaved Bermuda onions, candied nuts, crumbled chevre, sundried cranberries, sliced grapes, and house mustard-cider vinaigrette

FLOWERING BIBB SALAD

With shaved asiago, oven dried heirloom tomatoes, orange segments, white balsamic vinaigrette

PASTA SALAD DU JOUR

[DINNER OFFERINGS]

PREMIUM DINNER BUFFET CONTINUED

All traditional dinner buffet's include fresh baked roll basket, seasonal vegetables, roasted potatoes, and homemade dessert display of miniatures

ENTREE OPTIONS (CHOOSE THREE)

WHOLE ROASTED BLACK ANGUS STRIPLOIN

Smoked mushroom ragout, red wine jus, assorted condiments

HERB MARINATED WHOLE CHICKEN

Six cut chicken with roasted garlic and smoked paprika chicken jus

PONDEROSA BEEF HIP CARVERY

Red wine jus, an assortment of condiments including horseradish, cranberry grainy mustard, hot dijon mustard, tarragon grainy mustard, smoked chilli mustard, Hunt club honey mustard

CEDAR PLANKED SALMON

Grainy mustard and maple marinated with assorted condiments including hot Dijon mustard, red onion marmalade, lemon aioli

TRADITIONAL SLOW ROASTED PRIME RIB

Red wine jus, Yorkshire pudding, assorted condiments

PAN SEARED CHICKEN BREAST

Stuffed with lemon pecorino and asparagus, with porcini and pancetta cream sauce

HERB CRUSTED STUFFED PORK LOIN

Stuffed with apple and celeriac, with creamy Goose Island's Honkers Ale sauce

SEARED PORK TENDERLOIN

Crusted with fresh thyme, ground pecan, Hunt Cub honey, served spiced jus

[DINNER OFFERINGS]

DINNER BUFFET ENHANCEMENTS

PREMIUM BREAD BASKET

Upgrade bread selection to premium basket which includes Hunt Club fresh baked pain rustic, breadsticks, French baguette, pretzel bread, herbed focaccia

SOUP STATION

Add soup station to the buffet or served bowl of soup before dinner

ANTIPASTO DISPLAY

Grilled and marinated vegetables, artisanal cured meats, marinated and imported cheeses

COCKTAIL SHRIMP AND SMOKED SALMON DISPLAY

With appropriate condiments

DOMESTIC AND IMPORTED CHEESES

With dried fruit, fresh grapes, assorted crackers

ADDITIONAL ENTREE CHOICE

HOMEMADE DESSERT DISPLAY OF MINIATURES

Variety of homemade mini pies, assorted mini cheesecakes, crème brulee and chocolate mousse shots, flavoured meringues, double chocolate brownie wedges, mini cookie filled jars, assorted squares, daily special treats from our Pastry Chef

SLICED FRUIT AND BERRY PLATTER

CHOCOLATE LOVERS

Ask our Chef for details

[DINNER OFFERINGS]

BARBECUE DINNER BUFFET - BURGER BAR

Barbecue burger bar dinner buffet includes fresh corn on the cob with assorted butters, sliced seasonal melon, fresh baked cookies and squares

SALAD OPTIONS (CHOOSE THREE)

HUNT CLUB CAESAR SALAD

Hearts of romaine lettuce, smoked bacon, shaved parmesan, spiced croutons, house made Caesar dressing

SUMMER GREENS

Chopped artisan lettuces, shaved radish, carrot ribbons, shaved Bermuda onions, heirloom cherry tomatoes, assorted vinaigrettes and dressings

STEAKHOUSE WEDGE SALAD

Crisp iceberg lettuce, prosciutto chips, fresh heirloom tomatoes, crispy onions, crumbled blue cheese, blue cheese dressing

ASIAN NOODLE SALAD

Chow mein noodles, crisp julienned vegetables, sesame seeds, fresh cilantro, lime and ginger vinaigrette

MINI RED SKIN POTATO SALAD

With chopped red onions, sweet peppers, , fresh scallions, smoked cheddar and pommery vinaigrette

PASTA SALAD DU JOUR

BURGERS

Handmade ground beef chuck burgers, sundried tomato and oregano infused turkey burgers, and Ontario lamb burgers served with classic toppings and condiments

CLASSIC TOPPINGS AND CONDIMENTS

Sliced tomatoes, sliced onions, crisp lettuce, sliced pickles, ketchup, mustard, and relish

TOP SHELF TOPPINGS AND CONDIMENTS

Caramelized onions, sautéed mushrooms, aged cheddar cheese, swiss cheese, crumbled blue cheese, crumbled chevre, bacon crumble, baby spinach, bruschetta mix, guacamole, chipotle aioli, steak sauces, and zucchini relish

[DINNER OFFERINGS]

BARBECUE DINNER BUFFET - BURGER BAR ENHANCEMENTS

PREMIUM BURGER BUN SELECTION

Upgrade burger bun selection to variety of whole grain buns, pretzel buns, sesame seed buns, and ciabatta

ADD BARBECUE BACK RIBS

ADD HONEY MUSTARD BARBECUE CHICKEN

GRILLED ARTISANAL SAUSAGES

Choose two flavours

POTATO WEDGES

ASSORTED HOMEMADE PIES

[DINNER OFFERINGS]

FORMAL BARBECUE DINNER BUFFET

Formal barbecue bar dinner buffet includes fresh baked rolls, baked potatoes with all the toppings OR barbecue glazed mini red skin potatoes, corn on the cob with assorted butters, grilled vegetable brochettes, sliced seasonal melon platter and assorted homemade pies

SALAD OPTIONS (CHOOSE THREE)

HUNT CLUB CAESAR SALAD

Hearts of romaine lettuce, smoked bacon, shaved parmesan, spiced croutons, house made Caesar dressing

SUMMER GREENS

Chopped artisan lettuces, shaved radish, carrot ribbons, shaved Bermuda onions, heirloom cherry tomatoes, assorted vinaigrettes and dressings

STEAKHOUSE WEDGE SALAD

Crisp iceberg lettuce, prosciutto chips, fresh heirloom tomatoes, crispy onions, crumbled blue cheese, blue cheese dressing

MINI RED SKIN POTATO SALAD

With chopped red onions, sweet peppers, fresh scallions, smoked cheddar and pommery vinaigrette

FLOWERING BIBB SALAD

With shaved asiago, oven dried heirloom tomatoes, orange segments, white balsamic vinaigrette

KALE AND BEET SALAD

Lemon scented quinoa, crumbled chevre, chopped pecans, sherry vinegar and cracked black pepper reduction

SUMMER BEAN MEDLEY

Mixed beans and chopped vegetables tossed in southwestern style vinaigrette

PASTA SALAD DU JOUR

[DINNER OFFERINGS]

FORMAL BARBECUE DINNER BUFFET CONTINUED

Formal barbecue bar dinner buffet includes fresh baked rolls, baked potatoes with all the toppings OR barbecue glazed mini red skin potato brochettes with scallions, corn on the cob with assorted butters, grilled vegetable brochettes, sliced seasonal melon platter and assorted homemade pies

FROM THE GRILL - VARIETY OF ARTISANAL SAUSAGES (CHOOSE THREE)

ARTISANAL SAUSAGES

Turkey and apple, spicy Italian, chorizo, turkey and sundried tomato, marquez style lamb, Guinness infused Bratwurst

FROM THE GRILL - ENTREES (CHOOSE TWO)

HONEY MUSTARD GLAZED CHICKEN THIGHS

MARINATED CHICKEN BREAST

In lemon, garlic, and herbs

BLACK ANGUS STRIPLOIN STEAKETTES

Grilled to your liking with horseradish butter, HP butter, or smoked paprika and chive butter (choose one) and sautéed mushrooms

CANADIAN ATLANTIC SALMON FILET

With dill chimichurri sauce and grilled lemon

BARBECUE BACK RIBS

Spice rubbed and slow roasted with whiskey bbq sauce

FORMAL BARBECUE DINNER BUFFET - ENHANCEMENTS

GRILLED SHRIMP SKEWERS

With thai chili glaze

PREMIUM POTATO SIDE

Upgrade potato to crab and smoked cheddar stuffed twice baked potatoes with bacon and scallions

ADDITIONAL ENTREE CHOICE

[DINNER OFFERINGS]

PLATED DINNERS - SOUP OPTIONS

All plated dinners include assorted fresh baked rolls and butter

Upgraded bread basket - warm house baked pain rustic, assorted fresh baked rolls, breadsticks, French baguette, pretzel bread, herbed focaccia.

CLASSIC SOUPS

ROASTED BUTTERNUT SQUASH SOUP

Spiced crème fraîche, toasted pumpkin seeds

FOREST MUSHROOM CREAM SOUP

With truffle oil, fresh thyme

CREAMY HERBED TOMATO SOUP

With roasted garlic oil, cracked pepper, and brie crostini

MAPLE ROASTED PARSNIP PUREE

With caramelized apple, chili oil

ROASTED TOMATO AND CUMIN

With coconut cream, naan crisp

ANDALUSIAN GAZPACHO

With coconut cream, naan crisp (chilled)

HOT AND SOUR CHICKEN SOUP

Julienne of Asian vegetables, crunchy chow mien

DECADENT SOUPS

CHILLED POTATO AND LEEK SOUP

Smoked Norwegian salmon, dill crème fraîche

TRADITIONAL FRENCH ONION SOUP

Three cheese gratin, leek threads

CHORIZO AND PRAWN GUMBO

Roasted leek and acorn squash, burnt almond, saffron cream

CREAM OF ROASTED CAULIFLOWER AND BRIE

Roasted garlic oil, orange dust

PUREE OF CELERIAC AND PEAR

With blue cheese crostini, sage dust

CHICKEN AND LIME SOUP

Brunoise of vegetables, black beans, quinoa

MARSALA INFUSED LOBSTER BISQUE

Roasted garlic cream, burnt shallot, lemon and parsley gremolata

[DINNER OFFERINGS]

PLATED DINNERS - SALAD AND APPETIZER OPTIONS

SALADS

SUMMER GREENS

Artisan lettuces, shaved radish, carrot ribbons, fennel julienne, cherry tomatoes, organic shoots, honey grapefruit vinaigrette

NAPA VALLEY SALAD

Artisan lettuces, Bermuda onions, sliced grapes, dried cranberries, toasted pecans, and chevre, cranberry oregano vinaigrette

BABY SPINACH SALAD

Shaved asiago, oven dried heirloom tomatoes, orange segments, white balsamic vinaigrette

FLOWERING BIBB SALAD

Red pepper confetti, shaved grana Padano, candied nuts, sherry hazelnut vinaigrette

DUO OF BEETS

Goat cheese fondue, orange segments, pistachio dust, aged sherry vinegar caramel

INSALATA CAPRESE NAPOLEON

Buffalo mozzarella, vine ripe tomato, balsamic paint, crispy basil, frisee, extra virgin olive oil

SOBA NOODLE SALAD NESTS

Sesame vegetable julienne, sweet soy glazed forest mushrooms, crushed peanuts, fresh cilantro

SHRIMP COBB SALAD

Iceberg wedge, shrimp skewer, cherry tomato, sliced egg, smoked bacon, blue cheese crumble, avocado dressing

SALAD OF PROSCIUTTO AND MELON

Baby arugula, burnt shallot vinaigrette, cracked pepper, toasted pine nuts

APPETIZERS

SWEET POTATO AND ONION SAVOURY TATIN

Puff pastry, maple aioli, fresh thyme, spiced pecans, baby greens

SMOKED SALMON ROSES

Rye blini, pickled cucumber, smoked paprika, lemon cream, Kalamata dust

SHREDDED DUCK FLATBREAD

Fresh oregano, brandied apple, gorgonzola, squash jam, cracked pepper

[DINNER OFFERINGS]

PLATED DINNERS - INTERMEZZO AND ENTREE OPTIONS

INTERMEZZO

STRAWBERRY, LEMON, MANGO OR RASPBERRY SORBET

To cleanse the palate served in a rocks glass with mint sugar rim

PORK AND LAMB ENTREES

HERB CRUSTED PORK LOIN

Stuffed with roasted apple and celeriac, Goose Island's Honkers Ale cream sauce, tarragon whipped Yukon gold potato, seasonal vegetable

CARAWAY PORK TENDERLOIN

Truffled mushroom jus, sweet potato croquette, seasonal vegetable

GRILLED SMOKED PEPPER CHOP

Apple corn relish, root vegetable succotash, cassava chips

CHIMICHURRI COATED NEW ZEALAND LAMB RACK

Red wine jus, roasted garlic turnip mash, charred tomatoes, asparagus

SLOW WINE BRAISED NEW ZEALAND LAMB SHANK

Harissa braise reduction, garlic polenta, roasted squash

CHICKEN ENTREES

GARLIC AND ROSEMARY HALF CHICKEN

Buttermilk and chive mashed potatoes, chef's selection vegetables, rich chicken jus

ROASTED HALF CORNISH HEN PIRI PIRI STYLE

Olive and artichoke studded crushed fingerlings, herb coated shrimp skewer, piri piri sauce, Chef's selection vegetables

PAN SEARED CHICKEN SUPREME

Stuffed with lemon, pecorino, and spinach with porcini and pancetta cream sauce, parsley whipped Yukon potatoes, fresh asparagus

BUTTER CHICKEN SUPREME

Tandoori marinated roasted supreme, makhani sauce, aromatic basmati rice, cumin roasted root vegetables, grilled naan

[DINNER OFFERINGS]

PLATED DINNERS - ENTREE OPTIONS CONTINUED

FISH ENTREES

GRILLED SALMON FILET

Grapefruit-tarragon beurre blanc, fried capers, roasted garlic mashed potato, vegetable medley

BAKED SALMON

Hoisin glaze, scallion butter, sweet gingered carrots, toasted sesame sticky rice

ALMOND CRUSTED TILAPIA FILET

Charred tomato coulis, onion infused fingerling confit, Chef's selection vegetables

BURNT MAPLE BUTTER BASTED PICKEREL

Mustard sauce, lemon scented potato cake, fresh asparagus spears

PROSCIUTTO WRAPPED HALIBUT

Apple gastrique, roasted garlic mashed Yukon potato, chef's selection vegetables

BEEF ENTREES

TRADITIONAL PRIME RIB DINNER

With miniature Yorkshire pudding, red wine jus, butter whipped Yukon gold potatoes, Chef's selection vegetables

WHOLE ROASTED BLACK ANGUS STRIPLOIN

Forest mushroom jus, herb roasted mini red skin potatoes, fresh buttered asparagus

SLOW ROASTED BEEF TENDERLOIN

Red wine jus, horseradish whipped Yukon gold potatoes, Chef's selection vegetables

GRILLED FILET MIGNON

Horseradish jus, roasted garlic sweet potato and Yukon pave, grilled asparagus

SURF AND TURF

Rare roasted tenderloin, béarnaise sauce, mini lobster tail, rosemary scented fingerling potato cake, chef's selection vegetables

GRILLED STRIPLOIN STEAK

Red wine jus, mushroom ragout, thyme scented rosti potato, buttered baby carrots

CABERNET BRAISED BEEF SHORT RIBS

Rosemary and smoked cheddar potato croquette, grilled Mediterranean vegetables

[DINNER OFFERINGS]

PLATED DINNERS - DESSERT OPTIONS

CLASSIC HUNT CLUB DESSERTS

STRAWBERRY SHORTCAKE

Orange scented tea biscuit, berry puree, fresh sliced strawberries, vanilla chantilly cream

SEASONAL FRUIT PAVLOVA

Fruit paint, rich vanilla Chantilly custard, fresh fruit, mint coulis

BITTERSWEET CHOCOLATE GANACHE TORTE

Salted caramel, chocolate paint, praline quenelle

CLASSIC VANILLA BEAN CRÈME BRULEE

Mini biscotti, fresh berries

LEMON MERINGUE TART

Raspberry coulis, fresh raspberries, lemon dust

DECADENT HUNT CLUB DESSERTS

PEACH CRUMBLE TART

Cinnamon chantilly quenelle, sugar brittle, maple drizzle

CHOCOLATE PATE

Strawberry sorbet, mango paint, burnt almond, buttermilk custard

TRIO OF SORBET

Fresh berries, mint coulis, meringue crumb, candied peel

FLOURLESS CHOCOLATE CAKE

Chocolate paint, macerated berries, vanilla quenelle

CHOCOLATE ORANGE CHEESECAKE

Chocolate ganache, gingerbread crumb, orange coulis, candied peel

06

S T A T I O N O F F E R I N G S



[STATION OFFERINGS]

STATION OPTIONS

PRE DINNER/LITE STATIONS

IMPORTED AND DOMESTIC CHEESES

Fresh crostini, assorted crackers, dried fruit, fresh grapes, candied nuts

ICED SHRIMP DISPLAY

Chilled jumbo shrimp served with lemon wedges and cocktail sauce

FRESH SHUCKED OYSTER BAR

Assorted east coast oysters with mignonettes, cocktail sauce and fresh lemon

ITALIAN ANTIPASTO DISPLAY

Marinated assorted grilled vegetables, assorted cheeses, assorted pickles and olives, cured Italian meats, fresh crostini and bread

TAPAS AND MEZZE DISPLAY

Marinated assorted grilled vegetables, assorted dips and hummus', toasted crostini, pain rustic, and flat breads, marinated feta and olives, sherry macerated melon, assortment of Spanish cheeses and fish, chorizo and serrano ham

GOURMET SALAD BAR

Choose between a selection of fresh chopped romaine, a variety of artisanal lettuces, organic seedlings, fresh vegetable julienne, hard boiled eggs, quinoa, assorted seeds and nuts, grated cheeses, shredded albacore tuna, grilled chicken breast strips, bacon bits, hot peppers, assorted dressings

SUSHI DISPLAY

Selection of sushi rolls, maki rolls, and sashimi, salted edamame, tempura vegetables, wasabi and pickled ginger

[STATION OFFERINGS]

STATION OPTIONS CONTINUED

SUBSTANTIAL STATIONS

MASHED *POTINI* BAR

Whipped Yukon gold potatoes served in a martini glass with assorted toppings including caramelized onions, sautéed mushrooms, scallions, crumbled bacon, smoked cheddar cheese, crumbled blue cheese, sour cream

PASTA BAR

A selection of three different pastas made fresh before your eyes with a variety of sauces, meats, vegetables and cheeses, with fresh grated grana Padano parmesan and chilies

TACO BAR

Soft and hard taco shells with Mexican spiced fish or ground beef, sautéed peppers, assorted toppings including fresh pico de gallo, guacamole, sour cream, shredded lettuce, shredded cheddar cheese, fresh scallions, chipotle mayo and hot sauce bar

STIR FRY STATION

Individual Chinese take-out boxes served with chicken and beef stir fry (or sub one for shrimp) with Asian vegetables and steamed rice (or sub for fried chow mien noodle), made fresh before your eyes and served with chop sticks, fresh bean sprouts and scallions

PAD THAI STATION

Individual take-out boxes served with chicken and tofu (or sub chicken for shrimp or beef) Pad Thai made fresh before your eyes and served with crushed peanuts, scallions, chili oil, fresh bean sprouts, fried egg, and sriracha

CEDAR PLANKED SALMON AND ROASTED BEEF TENDERLOIN CARVERY

Slow roasted beef tenderloin, maple and grainy mustard marinated cedar planked salmon, fresh baked rolls, red onion marmalade, horseradish, assorted mustards, and lemon aioli

[STATION OFFERINGS]

STATION OPTIONS CONTINUED

DESSERT STATIONS

HOMEMADE DESSERT DISPLAY OF MINIATURES

A variety of homemade mini pies, assorted mini cheesecakes, crème brulee and chocolate mousse shots, flavoured meringues, double chocolate brownie wedges, mini cookie filled jars, assorted squares, daily special treats from our Pastry Chef

GLUTEN FREE DESSERT DISPLAY

Assorted mousse shots, variety of flavoured cream brulee, miniature fruit short cakes (gluten free biscuits), flourless chocolate cake, two bite brownie bites, sliced fruit, peanut butter cookies, flavoured meringues

CHOCOLATE LOVERS

Please ask the Chef for details

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L A T E N I G H T O F F E R I N G S



[L A T E N I G H T O F F E R I N G S]

FRENCH FRY BAR

Individually served French fries, sweet potato fries, spicy curly fries (or sub one for onion rings) with tomato ketchup and chipotle aioli

BUILD YOUR OWN POUTINE

Individually served French fries with hot homemade gravy and aged cheese curds

CHILI DOG STATION

Mini hot dog sliders with homemade chilli, shredded aged cheddar, fresh scallions, and hot sauce bar

MINI CHEESEBURGER SLIDERS

With aged cheddar, smoked ketchup aioli, and port braised onions

MINI GRILLED CHEESE

With smoked cheddar, hickory smoked ham, and tomato jam

ASSORTED THIN CRUST PIZZA

With a variety of chef's choice gourmet toppings

NACHO BAR

Warm fresh corn tortilla chips, hot cheese pot, assorted garnishes, salsa and sour cream

MOVIE STYLE POPCORN BAR

Authentic popcorn machine with individual bags for serving and assorted flavour shakers

BUILD YOUR OWN GOURMET BROWNIE STATION

Warm brownies, warm chocolate sauce, caramel sauce, berry compote, vanilla ice cream, and topping bar including maraschino cherries, candied nut crumble, Oreo crumb, mini marshmallows, and sundried cranberries

WARM GOURMET DOUGHNUTS

Sugar coated doughnut holes with topping bar including assorted syrups, whipped cream, Oreo crumb, cinnamon shaker, toasted coconut, and fresh berries

COOKIES AND MILK

Miniature warm cookie assortment with milk bar for dipping

08

I D E A G A L L E R Y



08

I D E A G A L L E R Y



09

E V E N T R O O M S



[E V E N T R O O M S]

	RECEPTION	THEATRE	U SHAPE	DINNER
Main Dining Room	600	400	50	300
Private Dining Room	100	70	25	60
South Lounge	100	100	30-40	60
Main Lounge	200	150	40	90
Blue Lounge	60	40	25	30

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E V E N T P O L I C I E S



[EVENT POLICIES]

CANCELLATION POLICY

For all Member functions which have limited availability, Members' accounts will be charged the advertised cost at the time of reservation. All cancellations must be received 72 hours prior to the event.

WINE CORKAGE POLICY

The conditions are:

- Wine must be commercially made and unopened;
- Homemade wine not allowed;
- Club staff must open wine;
- Any food or beverage product being brought in by an outside source requires approval from management;
- All the same obligations and responsibilities pertaining to beverage service apply; and
- Corkage fee of \$23.00 per 750 ml bottle and \$40.00 per 1.5L magnum will be charged.

MEMBER SPONSORED PRIVATE FUNCTION GUIDELINES

A Member sponsor of a function including non-Members is responsible for ensuring that:

- Rules and regulations regarding Club etiquette are followed by all those attending;
- Dress regulations are understood and adhered to by all men and women attending the event
- The Main Lounge, Dining Room, and South Lounge are considered to be "formal" areas and "tie and jacket" is considered appropriate but are not mandatory;
- The sponsor is present at all times during the function and that all guests leave the Club as scheduled;
- If the sponsor is unable to be present at all or any part of the function, another Club Member must be designated to act on behalf of the sponsor in accordance with the above-mentioned guidelines;
- Invoiced costs for any damages or loss that occurred at the function may be promptly remitted to the Club by the sponsor;
- 15% gratuity is charged on food and beverage. An applicable tax of 13% hst is charged on all items including gratuity;
- In all cases, Members are billed and responsible for payment of any supplies consumed by the party convened at the Club;
- Under no circumstances is the Club's name to be used in any advertising, promotion or publicity, etc. Otherwise, cancellation of any said function may result;
- Written application must be made and approval given by Club Management for such Member sponsored events as follows:
 - 1) Fund Raising, Charity
 - 2) Media – "Community Bulletin"
 - 3) Political
 - 4) Labour Negotiations
 - 5) Corporate Promotion
- The London Hunt and Country Club is not responsible for lost or stolen items.

SPONSORED WEDDING POLICY

The London Hunt and Country Club is available for Sponsored Weddings providing the following criteria are met:

- Sponsor must be a Member of the London Hunt and Country Club,
- Guest count must exceed 100 guests to reserve the Main Dining Room,
- Deposit of \$2,500.00 required on confirmation of date
- Payment of 50% estimated cost of food and beverage is required when menu is finalized. The remaining 50% is to be paid four days before the event
- Member sponsor is responsible for account payment,
- Member sponsoring must be present for event,
- Member sponsoring is responsible for the conduct of all guests and all damages or loss incurred by the Club during event
- A set-up fee will be charged for the wedding reception.

Please note, menu prices are subject to change and do include beverages, gratuities, taxes or other charges.

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M E E T O U R T E A M



[MEET OUR TEAM]

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