

Banquets



Whether your party is 12 people or 200 people, Larters can make this a truly successful event. Beautiful setting, great food and great friends....

Larters at St. Andrews Golf & Country Club
30 River Rd.
St. Andrews, Manitoba
R1A 2V1
(204) 334-2107 : fax (204) 339-6099

- ◆ *Location: On historic River Road, in St. Andrews, 8kms north of perimeter, turn right on River Rd (PH 238)*
- ◆ *Our facility offers three rooms ranging of varying size to accommodate from 40 to 200 guests. Room sizes are as follows:*

Banquet Hall

55' x 48' can accommodate up to 200 persons.

Heather Dining Room

22' x 30' can accommodate up to 45 persons

Oscar's Lounge

50' x 22' can accommodate up to 90 persons

- ◆ *We use 60" round tables in the banquet room, 6-10 persons per table depending on number of persons attending function. We supply table numbers and a floor plan for your arranged seating needs.*

General Policies

- ◆ *Menus: The menus provided are a guideline to help you choose the right menu for your function. Please feel free to ask for more ideas & you are more than welcome to customize a menu yourself.*
- ◆ *Larters must prepare all food including beverages served at Larters. For health & insurance reasons, Larters' policy does not allow the removal of any food from the premises following any function. Exceptions to this must be arranged with management prior to the event.*
- ◆ *Photographers must ask for permission before going on to the golf course to take pictures.*
- ◆ *The Government of Canada mandates that Larters collect a "S.O.C.A.N." fee for all functions booking live or recorded music.*

Catering Policies

Deposits, Cancellations and Payments

A non-refundable deposit of \$500.00 (cash, cheque or debit card) is required to confirm the booking of your function.

The balance owing is due on the date of the function and is payable by cash, cheque, debit card or credit card.** Any other alternative arrangements must be made with our credit department prior to the function.

****If a credit card is used to pay for an event, a 2% administration fee applies to all outstanding balances (after the first \$2,000) on all credit card transactions. (ie: if balance due is \$5,000.00, a 2% fee would be charged on \$3,000.)**

Pricing & Guarantees

Prices will be confirmed three months prior to the event due to market fluctuations. All charges are subject to PST, GST, & 15% service charge.

All arrangements for Banquet Hall requirements, menus (including specialty meals), and all other details must be **completed 3 weeks** prior to your function.

The customer must advise of the minimum guarantee including **specialty meals, three business days prior to the function.** We will charge for the guaranteed number or actual number of guests served, whichever is greater. If the guaranteed number of guests has not been advised, the expected number of guests will be charged accordingly. **We will prepare 3%** above the guaranteed number of meals. Our menu prices are per person unless otherwise stated; PST, GST and a 15% service charge are not included in the menu price.

Larters Sound and Light Package

Larters at St. Andrews in Partnership with Crystal Sound can now take care of all your DJ needs. We now have a full music and light show system to further make your evening enjoyable. Larters will provide the customer with one of Winnipeg's best DJs who can provide a 30,000 song catalogue of music.

No matter the music....we can provide!

Once Larters books the DJ, they will contact the customer to get their song selections i.e. First dance song, entrance song ect. All billing for the Dj Services will be done through Larters and will be on your final invoice. All equipment is based here at Larters and because of this partnership we are able to pass on a savings to our clients.

Pricing

<i>DJ Services</i>	<i>\$450.00</i>
<i>Full Dance Floor Light Show</i>	<i>\$100.00</i>
<i>Disconnection Fee</i>	<i>\$250.00</i>
<i>(If you bring in outside Dj and Sound Services)</i>	

Led Light Bar Package

\$250.00 (includes 4 light bars)

For that extra ambiance light up your head table, cake table and guest book table, using led light bars. These lights can be set for the color scheme you looking for on your wedding day. (The latest in technology)

***(Includes head table, cake table,
guest book table)***

Additional light bars \$100 per/set of two

Permit or Corkage Bar

- ◆ *Larters at St Andrews provides a complete corkage service for functions of 100 guests or more.*
- ◆ *Larters at St. Andrews will supply a bartender, all mixes including soft drinks, assorted juices, all glassware, ice, wine served and garnish.*
- ◆ *The bartender fee is \$100.00 if there is less than 100 people attending the function and on functions where the corkage cost is a promotion.*
- ◆ *The permit must be present, when the liquor is delivered 24 hours before the function so it can be properly chilled.*
- ◆ *The permit holder is responsible for behavior of all persons attending the function.*
- ◆ *All MLCC rules and regulations apply.*
- ◆ *All guests must vacate function rooms by 1:30 a.m.; all bars must close at 1:00 a.m.*
- ◆ *The corkage charge is **\$9.50** per person attending function. (Children under the age of 12 are at half price).*

Bar Pricing (not including Taxes)

	<u>Host(txs. not incl.)</u>	<u>Cash(txs. Incl.)</u>
<i>Regular Brand Spirits</i>	<i>\$4.00 per oz</i>	<i>\$4.75 per oz</i>
<i>Premium Brands from</i>	<i>\$4.50 per oz</i>	<i>\$5.25 per oz</i>
<i>Domestic Beer</i>	<i>\$4.00 per bottle</i>	<i>\$4.75 per bottle</i>
<i>Imported Beer from</i>	<i>\$4.50 per bottle</i>	<i>\$5.25 per bottle</i>
<i>House wines</i>	<i>\$4.50 per glass</i>	<i>\$5.25 per glass</i>
<i>Larters Private Label</i>	<i>\$22.30 per bottle</i>	<i>\$25.00 per bottle</i>
<i>Fountain Drinks.</i>	<i>\$1.33 each</i>	<i>\$1.50 each</i>
<i>Liqueurs from</i>	<i>\$4.50 per oz</i>	<i>\$5.25 per oz</i>
<i>Fruit punch</i>	<i>\$8.95 per Lt.</i>	<i>\$8.95 per Lt.</i>

All prices are subject to change.

Prices can be confirmed 3 months prior to the event.

MLCC Regulations apply to functions where liquor and beer is served.

Dinner Menu

Choosing a menu is the most difficult part of planning an event, so please ask questions and let us help you choose the right meal for you & your guests.

As well, please ask about our 'trial meals', this can help you make the right decision if you are undecided.

All entrées include choice of Soup **or** Salad, two Vegetables, Potato, Buns, Coffee/Tea and, of course, Dessert.

Soups

(please choose one)

Cream of Mushroom

Caldo Verdo with Portuguese Sausage

Minestrone with Parmesan Cheese

Russian Borscht

Cream of Potato & Leek

Tomato Bisque

Beef Consommé with Julienne Vegetables

Fresh Vegetables

(choose two)

Half Turn Carrots with Honey & Dill

Buttered Green Beans Almandine

Snow Peas with Red Peppers

Broccoli with Cheese Sauce

Asparagus with Hollandaise Sauce

Cauliflower with Hollandaise Sauce

Buttered Green Beans with Sautéed Onions & Bacon

Salads

(please choose one)

Caesar with Podano Cheese

House Italian with Tomatoes, Red Onions, Black Olives, Cucumbers, Pepperoncini Pepper with our own Italian Dressing.

Spring Mix with Romaine, Fruit & Berries, Almonds, with our own Raspberry Vinaigrette.

Greek Salad

Potato

(choose one)

Herb Oven Roasted Potatoes

Croquette Potato

Scalloped Potatoes

Baked Potato with all the fixings

Garlic Mashed Potato

Stuffed Baked Potato

Rice Pilaf

Main Course Selections (please choose one)

Poultry & Fowl Entrees

<i>Chicken Cordon Bleu with Honey Ham & Swiss Cheese</i>	\$27.25
<i>Chicken Azoriana with Portuguese Sausage, Spinach, Herbs, Cheddar Cheese in a Madeira Port Sauce</i>	\$29.25
<i>Chicken Kiev with Herbs & Garlic Butter</i>	\$28.75
<i>Chicken Marsala with Mushrooms</i>	\$27.25
<i>Chicken Nova Scotia with Crab, Tiger Shrimp, & Herbs with Creamy Basil Dill Tomato Sauce</i>	\$30.50
<i>Chicken Breast with a Tropical Fruit Hawaiian Curry Sauce</i>	\$27.25
<i>Grilled Chicken Breast with Jumbo Tiger Shrimp Skewer with Garlic & Herbs</i>	\$31.75
<i>Chicken Wellington with Foie Gras and Mushrooms wrapped in Puff Pastry served with our own Demi Herb Sauce</i>	\$31.50

Pork Entrees

<i>Oven Roasted Pork Tenderloin Medallions with Cream Demi Sauce</i>	\$29.25
<i>Oven Roasted Porkloin stuffed with Herbs & Fruit with Demi Wine Sauce</i>	\$28.75
<i>Lightly Breaded Porkloin Schnitzel with Demi Wine Sauce</i>	\$27.25

All of our Meal Selections are Freshly Prepared on site by our Chefs.

Beef Entrees

<i>Certified Angus AAA Beef Striploin with Grain Dijon Mustard Crust served with a Peppercorn Sauce.</i>	<i>\$33.50</i>
<i>Certified Angus Slow Roasted Prime Rib with Yorkshire Pudding</i>	<i>\$35.75</i>
<i>Certified Angus AAA 10 oz New York Steak with Mushrooms, Herbs, & Spices</i>	<i>\$34.50</i>
<i>Certified Angus AAA 8 oz Filet Mignon Tenderloin with Five Peppercorn Sauce</i>	<i>\$37.25</i>
<i>Veal Cutlet with Parmagiana Tomato Sauce</i>	<i>\$28.25</i>

Seafood Entrees

<i>8oz Fillet of Atlantic Salmon Roasted in a Creamy Red Pepper Sauce</i>	<i>\$27.25</i>
<i>Pan Fried Pickerel Fillet with Lemon and Almandine Sauce</i>	<i>\$27.25</i>

Vegetarian Entrees

<i>Vegetarian Lasagna with Grilled Vegetables</i>	<i>\$26.95</i>
<i>Stir Fry Vegetables with Pasta or Rice</i>	<i>\$26.95</i>
<i>Vegetable Strudel in Phyllo Dough with Red Pepper Sauce</i>	<i>\$26.95</i>

Children's Meals

\$14.95/per person

(children aged 2 to 12 years may select from the items below)

½ Lasagna with Tomato Cheese Sauce

Cheeseburger or Hot Dog with French Fries

Chicken Fingers with French Fries

Grilled Cheese Sandwich with French Fries

Desserts

(please choose one)

Classic Cheesecake with Fresh Fruit

Our Famous Baked Alaska

White & Dark Chocolate Mousse in a Parfait Glass topped w/Frangelico Whipping Cream

Triple Chocolate Fudge Cake

Peanut Butter Cream Pie

****Ask your planner for additional Dessert Items***

Buffet Dinners

- Buffets require a minimum of 50 people. -

All buffets include Salads, Medley of Vegetables, Potatoes or Rice, Hot Entrée, Carved Entrée, Pickle tray, Veggie tray, Fresh Buns, Coffee/Tea, & served Dessert.

Salads

(please choose 3)

*Iceberg Lettuce House Salad
With Assorted Dressings*

Caesar Salad

Tomato, Peppers, & Red Onion Salad

Potato Salad

Marinated Vegetable Salad

Pasta Salad

Bok Choy with Shrimp and Crab

*Spring Mix with Fruit Berries
& Raspberry Vinaigrette*

Greek Salad

Four-Bean Salad

Coleslaw

Marinated Mushroom Salad

Cucumber Salad

Broccoli and Bacon

Domestic Cheese Tray

Potatoes & Rice

(please choose one)

Scalloped Potatoes

Baked Potato with Fixings

New Baby Potatoes with Dill

Garlic Mashed Potatoes

Oven Roasted Potatoes

Rice Pilaf

Hot Entrees

(please choose one)

Chicken Cacciatore

Mixed Seafood Newberg

Pork, Beef, or Chicken Teriyaki Stir Fry

Swedish Meatballs or BBQ

Chicken Souvlaki on Skewers

BBQ Pork Ribs

Chicken Picatta with Honey Lemon or Demi Mushroom Sauce

Carved Entrées
(please choose one)

<i>Certified Angus AAA Oven Roasted Top Sirloin with Demi Sauce</i>	\$29.25
<i>Certified Angus AAA Roasted Striploin with Peppercorn Sauce</i>	\$33.50
<i>Certified Angus AAA Roasted Prime Rib with Yorkshire Pudding</i>	\$35.75
<i>Roast Pork Loin Stuffed with Fruit & Herbs</i>	\$28.75
<i>Black Forest Baked Ham</i>	\$27.50
<i>Roast Pork Loin with Madeira Wine Sauce</i>	\$28.25

Desserts (please choose one)

<i>Classic Cheesecake with Fresh Fruit</i>	<i>Our Famous Baked Alaska</i>
<i>White & Dark Chocolate Mousse in a Parfait Glass topped w/Frangalico Whipping Cream</i>	<i>Triple Chocolate Fudge Cake</i>
	<i>Peanut Butter Cream Pie</i>

***Ask your planner for additional Dessert Items**

Extra Side Dishes

*Choose your favorite items from the list below and have them added to your buffet meal. All prices are **per person** and do not include pst, gst, & 15% service charge.*

<i>Cabbage Rolls</i>	<i>\$3.50</i>	<i>Jumbo Tiger Shrimp</i>	<i>\$4.95</i>
<i>Swedish Meatballs</i>	<i>\$3.50</i>	<i>Devilled Eggs</i>	<i>\$2.00</i>
<i>Seafood Mirror</i>	<i>\$8.75</i>	<i>Fresh Fruit Tray</i>	<i>\$3.25</i>
<i>Steamed Perogies</i>	<i>\$3.25</i>	<i>Breaded Shrimp</i>	<i>\$5.25</i>

Late Night

(As an add-on to your Banquet for your Guests)

Coffee/Tea Station

\$ 2.00 per person

Cold Meats

(Shaved Ham, Roast Turkey Breast, Roast Beef, Salami and Corn Beef)

Domestic Cheese Platter

Pickle Tray and Veggie Tray

Fresh Rye Bread and Potato Chips

\$10.75 per person

Assorted Finger Sandwiches

(Egg salad, Tuna, Turkey, Corn Beef, Ham & Cheese and Veggie Wraps)

Veggie Platter, Cheese Platter, Pickle Tray and Potato Chips

\$12.75 per person

Delicious Chocolate Fountain...

Top off your celebration evening with two Waterfalls of White and Dark Chocolate,

Dipped with Fresh Fruits like Oranges, Honeydew, Cantaloupe, Strawberries,

Pineapples, Grapes and of course.... Marshmallows

\$10.25 per person

(Minimum 40 people required for the "Late Night Snack" buffet)

(prices do not include pst, gst and gratuity)

Comments & Compliments

"One of the reasons we chose Larters as the place to do our wedding is that we have had the privilege of attending previous engagements at Larters. The quality of the food, the facility and the staff at Larters is second to none. We wanted something special that people would talk about for years to come. Our ideas were embraced with enthusiasm and working with the staff on our ideas was simple. The comfort level we experienced was amazing! In all sincerity, they made us feel so comfortable, that we felt we were part of "their family". It doesn't get any better than that. Our Wedding was memorable by all who attended and Larters made it happen. We can't thank them and their staff enough. Again thank you."

Gary and Deb McCallum

*"To the staff at Larters,
How could we ever thank you for being so good to us and our staff. You bless and fuss over us...and we so appreciate all that you do to make our Christmas Party so special. May God Bless you for Blessing all of us."*

One Insurance Group

"A special thank you to you all at Larters for the wonderful wedding reception."

Bill and Donna Steen

"The evening was managed professionally and enthusiastically. We came away feeling that you really cared about the success of our evening"

Hartley and Eva Dueck.

"My Brother told me, when he asked if there was some place to warm his baby's bottle a staff member whisked the bottle away, heated it and returned it to him. This was very impressive to him, and he did not miss any of the festivities." Thank you very much.

Tara and Bruce Savoie

We are very proud of the great food, service, and ambiance that we provide. Over the past twenty years we have had many compliments on the little extras that we do. Please do not hesitate to call us with any questions or requests you may have. "We strive to make your event the best you've ever had."

The Staff at Larters