Banquet Packages





Banquets at Sleepy Hollow

Banquets & Meetings

With beautiful scenery and quiet location, Sleepy Hollow is the perfect place to host any function, from business meetings to larger parties. Our banquet hall can accommodate up to 175 guests, equipped with your own bar and separate cocktail reception area! Room rental also includes standard white tablecloths and napkins and use of tables, chairs, silverware, glassware and dishware.



Receptions

Sleepy Hollow specializes in turning your vision into a reality! Our knowledgeable and creative staff will help you every step of the way. Whether choosing hors d'oeuvres or building your menu, we can help you make the best decisions to suit your needs.

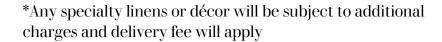
We pride ourselves on being very competitive, in an industry where prices can become costly. Allow us to customize your menu and your day to suit your budget.





All Banquet Packages Include:

- -Our team of event coordinators and supervisors
- -A/V: portable indoor/outdoor speaker system, screen & projector
- -Private bar and cocktail reception area
- -Access to our in-house décor items
- -Use of standard white linen tablecloths and napkins*
- -Use of tables and chairs
- -Onsite parking for your guests





Additional Information:

Room Rental Fee \$300.00+HST

SOCAN & Re:Sound Fees \$86.63+HST

SOCAN and Re:Sound are music regulatory agencies that legally require venues to collect music licensing fees on their behalf. This fee is based on the square footage of the premises and include the use of music from DJs or live bands.



Call to book your site visit today: 905-640-2426

Sleepy Hollow Country Club

Classic Breakfast Buffet

\$22.95

Per Person

Includes:

Selection of Danishes & Muffins
Fresh Fruit Platter

Waffles served with Whipping Cream, Coulis and Maple Syrup
Scrambled Eggs
Bacon, Sausage & Home Fries
Orange & Cranberry Juices
Coffee & Tea

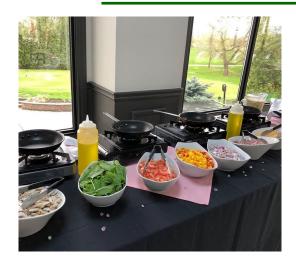
Add On:

Omelet Station

Selection of ham, cheese, mushrooms, peppers, onions, tomatoes and spinach

\$4.00

Per Person





All pricing is pre-tax and 15% Service Charge

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Ultimate Brunch Buffet

\$38.00

Per Person

Includes:

Everything from the Classic Breakfast Buffet Plus:

Salads

(please choose two)

Spinach topped with Grilled Red Onion, Feta Cheese, Pine Nuts and Red Wine Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmesan
Mixed Greens topped with Grilled Vegetables and Pesto Vinaigrette
Roasted Red Skin Potatoes mixed with Scallion, Hard Boiled Egg and Creamy Dijonnaise Dressing
Mixed Greens topped with Cucumber, Cherry Tomato, Peppers and Assortment of Dressings

Entrées

(please choose two)

Roast Beef with Demi Glaze Grilled Salmon with Lemon & Lime Butter Sauce

Vegetables and Chicken Stir-Fried in Sweet Teriyaki Sauce on a Bed of Chow Mein Noodles Grilled Chicken Breast with Zesty Chipotle Sauce

Vegetarian Lasagna

Also includes:

A Selection of Dinner Rolls and Butter Fresh Fruit Platter Assortment of Dessert Squares and Cookies Orange and Cranberry Juices Coffee & Tea Service

All pricing is pre-tax and 15% Service Charge

Lunch Buffet

\$45.00 Per Person

Salads

(please choose two)

Mixed Greens topped with Grilled Vegetables and Pesto Vinaigrette
Caesar Salad with Garlic Croutons and Shaved Parmesan
Roasted Red Skin Potatoes mixed with Scallion, Hard Boiled Egg and Creamy Dijonnaise Dressing
Mixed Greens with Cucumber, Cherry Tomato, Peppers and Assortment of Dressings
Fresh Watermelon Mixed with Feta Cheese

Entrées

(please choose two)

Braised Chicken Thighs with Mushroom & Onion Jus
Roasted Chicken with Lemon Thyme Jus
Grilled Chicken Breast with Zesty Chipotle Sauce
Roasted Pork Loin with Grilled Apples
Oven Roasted Baby Back Ribs with Sweet Barbecue Sauce
Grilled Salmon with Dill Sauce
Prime Rib with Au Jus, Dijon Mustard & Horseradish
Slow Roasted Herbed Beef Tenderloin with Red Wine Demi
Honey Glazed Ham

All buffets are accompanied by our fresh seasonal vegetable medley and a choice of one starch: Roasted Garlic Mashed Potatoes, Mini Roasted Red Skin Potatoes OR Steamed Basmati Rice

Also includes:

A Selection of Artisanal Dinner Rolls and Creamery Butter A Mouth-Watering Assortment of Cakes, Cheesecakes and Mini Desserts Coffee & Tea Service

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Light Lunch Buffet

\$25.00

Per Person

Includes:

Choice of Soup

Caesar Salad with Garlic Croutons and Shaved Parmesan Mixed Greens with Cucumber, Cherry Tomato, Peppers and Assortment of Dressings Assorted Dessert Squares & Cookies

Coffee & Tea Station

Assortment of Half Sandwiches:

Turkey & Swiss Cheese
Black Forest Ham & Aged Cheddar
Tuna Salad
Egg Salad
Grilled Vegetable Wrap with Feta Cheese
Assortment of Sauces





All pricing is pre-tax and 15% Service Charge

Plated Menu

First Course: Soup or Salad

(please choose one)

Roasted Butternut Squash Soup

Leek & Potato Soup with Crispy Leek Garnish

Tomato & Gin Soup with Garlic Croutons

Cream of Broccoli & Cheddar Soup with Crispy Onions

Caesar Salad with Garlic Croutons and Shaved Parmesan

Spinach with Cherry Tomatoes, Hard Boiled Egg, Pine Nuts and Balsamic Vinaigrette

Mixed Greens topped with Cucumber, Red Onion, Cherry Tomatoes and Strawberry Vinaigrette

Dessert Course

(please choose one)

Dark Chocolate Cake with a Chocolate Drizzle
Apple or Blueberry Pie
Baked Apple Blossom Drizzled with Caramel Sauce
New York Style Cheesecake topped with Berry Coulis
Chocolate Fudge Cake with Vanilla Crème Anglaise





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Sleepy Hollow Country Club

Plated Menu

Main Course

(please choose one)

Grilled Chicken Breast with Grainy Dijon Sauce \$35.00

Slow Roasted Pork Loin with Roasted Apples & Shallots and Cider Gravy \$36.00

Stuffed Chicken Breast with Spinach, Sun-Dried Tomato & Feta, topped with a Creamy Mushroom Sauce

\$38.00

Roasted 5 oz. Beef Tenderloin with Red Wine Jus and Crispy Onions

\$40.00

Grilled Salmon topped with Red Onion & Apple Coleslaw \$45.00

Grilled 10 oz. New York Striploin with a Red Wine & Shallot Reduction \$48.00

Slow Roasted Prime Rib and Yorkshire Pudding with Red Wine Au Jus \$50.00

Classic Surf & Turf Grilled Beef Tenderloin & Broiled Lobster Tail (market value)

All entrées are accompanied by our fresh seasonal vegetable medley and a choice of one starch Roasted Garlic Mashed Potatoes, Mini Roasted Red Skin Potatoes OR Steamed Basmati Rice

All dinners come with an assortment of dinner rolls and butter Includes coffee & tea service

All pricing is pre-tax and 15% Service Charge

Dinner Buffet

\$56.00 Per Person

Salads (please choose three)

Mixed Greens topped with Grilled Vegetables and Pesto Vinaigrette
Caesar Salad with Garlic Croutons, Shaved Parmesan
Roasted Red Skin Potatoes mixed with Scallion, Hard Boiled Egg and Creamy Dijonnaise Dressing
Mixed Greens with Cucumber, Cherry Tomato, Peppers and Assortment of Dressings
Fresh Watermelon Mixed with Feta Cheese

Entrées (please choose three)

Braised Chicken Thighs with Mushroom & Onion Jus
Grilled Chicken with Lemon Thyme Jus
Roasted Pork Loin with Grilled Apples
Oven Roasted Baby Back Ribs with Sweet Barbecue Sauce
Grilled Salmon with Dill Sauce
Prime Rib with Au Jus, Dijon Mustard & Horseradish
Slow Roasted Herbed Beef Tenderloin with Red Wine Demi
Orange Glazed Ham

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Hors D'oeuvres

\$65.00 Per Platter (48 Pieces)

Cold Hors D'oeuvres

Crispy Crostini topped with Goat Cheese and Roasted Mediterranean Vegetables
Fresh Asparagus wrapped in Prosciutto
Crispy Crostini topped with Smoked Salmon, Asparagus and Cream Cheese
Shrimp Cocktail with Chipotle Cocktail Sauce
Cucumber Crostini topped with Shrimp Salsa

Hot Hors D'oeuvres

Spanakopita
Brie & raspberry wrapped in Phyllo Pastry
Steak, Mushroom & Horseradish En Croute
Mini Chicken Pot Pie
Chicken or Vegetarian Spring Roll
Mini Buffalo Chicken Egg Roll
Beef and Chicken Satay with Sweet Chilli Sauce







All pricing is pre-tax and 15% Service Charge

Sleepy Hollow Country Club

Bar Options

Bottled Wine Service

House Red/White \$40.00 per bottle (Ask event coordinator for further details)

Champagne & Mimosas

Champagne per glass \$11.00 per person Mimosas \$13.00 per person

Custom Made Fruit Punches:

Non-Alcoholic \$65.00 serves approximately 75 guests Alcoholic \$125.00 serves approximately 75 guests

Host Bar:

Includes house liquor, domestic & imported beer, house wine and non-alcoholic alternatives

Four Hours \$42 per person Five Hours \$55 per person Eight Hours \$70 per person

Consumption Bar:

Includes house liquor, domestic & imported beer, house wine and non-alcoholic alternatives

Billed based on guest consumption

Non-Alcoholic Host Bar

Includes a variety of pop and juices
Children under 5 are complimentary

Four Hour \$18.00 per person Five Hour \$22.00 per person Eight Hour \$30.00 per person



The service of liquor is permitted until 12:30am. Sleepy Hollow is a fully licensed establishment and must abide by all levels of Law in regard to the purchase and sales of alcohol.

***All pricing is pre-tax and 15% Service

Call to book your site visit today: 905-640-2426 Sleepy Hollow Country Club

Frequently Asked Questions

What if my guests have dietary restrictions?

At Sleepy Hollow, we are happy to accommodate any dietary restrictions or allergies, you or your guests may have. Please notify the Events Manager, in advance, of any restrictions.

Can we bring in outside rentals or suppliers?

We work exclusively with our specialty linen suppliers, however, if you wish to use your own supplier a \$250 set up fee will apply.

Can we bring in outside food?

Sleepy Hollow has a fully equipped in-house catering department to suit your needs. Our Executive Chef is highly skilled in a variety of different culinary backgrounds and would be happy to customize something that suits your tastes and culture. If you don't see it on the menu, be sure to ask about customizing options.

Can we come in before to set up?

We make every effort to have your event set up the day before, unless there is a previous booking that day. We allow time for you to add the finishing touches onto your special day and if we cannot accommodate we are happy to have you drop off décor items in advance and we'll make every effort to place them according to your vision. We are not responsible for any lost or stolen items and always recommend you designate someone to double check everything on your big day.

Can we leave items overnight?

We don't mind if you leave a few items behind the night of your event. We ask that you pick these items up by 10:00am the following day and we are not responsible for any lost or stolen items.

Are taxes and service included?

The taxes and service fees are not included in the prices indicated. Applicable taxes and a 15% gratuity fee are added to your final bill at the time of invoicing.

How long do we have the venue for?

The latest our bar service ends is 12:30am or earlier, based on your contract. Entertainment must end no later then 1:00am.

SLEEPY HOLLOW COUNTRY CLUB

13242 Tenth Line Stouffville, Ontario L4A 3P8

Phone: 905-640-2426 Fax: 905-642-0308 Email: events@sleepyhollowgolf.on.ca

