

Special Occasions 2021



Room Rental

- \$250.00 \$750.00 plus HST per day.
- Tablecloths are available at a rental cost of \$15.00 per round cloth.
- Skirting for the head table is available at a cost of \$25.00.
- Dance floor, cutlery, dishes and wine glasses are available at no charge.
- There is a room set up and clean up fee of \$100.00. This amount may increase to upwards of \$200.00 based on room setup and requests.
- SOCAN and RESOUND fees are applied as follows:
 - o For music and dancing a charge of \$44.13- \$63.49 + HST is applied.
 - o Resound fees range from \$18.51 to \$26.63+HST
 - By law, a performing rights license is required when music is performed during a private function. The license fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and RESOUND. These fees are then distributed to Copyright owners in the form of a royalty.
- DJ's may come to the clubhouse prior to the event to plan their set up. They can set up their equipment the day of the event. Equipment should be removed after the function. Arrangements can be made to pick up equipment the following day dependent upon the Ken-Wo schedule.
- Maximum room capacity for sit down reception is 140. Maximum room capacity for cocktail reception is 160.



Decorating

- The club must approve all decorating. Existing pictures and curtains must not be removed without consent.
- All candles <u>must be</u> enclosed to meet fire regulations.
- All exits must remain clear from decorations, tables, chairs etc.
- If any decorations are to be hung from the rafters, you must provide your own ladder; unfortunately, no Ken Wo staff members are permitted to help with hanging decorations.

Booking Agreement

- A **non-refundable** deposit of \$500.00 is required at the time of booking. This secures the function date.
- Final guest numbers must be submitted 14 days prior to the function. This final guest number will be the minimum charged on the invoice.
- A deposit of **50%** of the function invoice is due **1 month** prior to the event. This deposit is **non-refundable**.
- The **balance owing must be paid 7 days prior** to the event date.
- Bar tab and or open bar charges must be paid on the event date.
- All meal and bar prices are subject to 15% HST and 15% gratuity.
- All prices are subject to change.
- A valid credit card is due upon payment of initial deposit of 50%.



Prices are based on one dozen per item with a minimum order of four dozen per item.

Bacon Stuffed Mushroom Caps	\$19.00
Coconut Shrimp with Dipping Sauce	\$24.00
Bacon Wrapped Scallops	\$31.00
Mini Quiches	\$19.00
Spring Rolls with Dipping Sauce	\$21.00
Meatball Lollipops	\$21.00
Chicken Wings	\$23.00
Assorted Chicken Skewers	\$25.00
Sausage Rolls	\$18.00
Bruschetta Canapés	\$18.00
Assorted Phyllo Pastries	\$20.00

^{*}More choices available upon request*
Please see note at end of page 7

Platters

Prices are based on small, medium, and large

Seasonal Assorted Fruit and Dip	\$100 \$150 \$200
Fresh Local Vegetable Tray and Dip	\$100 \$150 \$200
Cheese and Cracker Trio Tray	\$100 \$150 \$200
Assorted Cold Cuts	\$125 \$150
Shrimp Cocktail Platter	\$75
Assorted Sandwich Trays	\$7.00 per sandwich



Salads

Please make one selection

Mixed baby greens with a choice of dressings Fresh house garden salad with choice of dressings Caesar Salad

Main Courses

Please make one selection

Chicken Cordon Bleu

\$33.00

Breaded 6 oz. breast fillet filled with smoked ham and Swiss cheese baked to perfection. Served with lemon butter.

Pesto Prosciutto Wrapped Chicken

\$36.00

Tender chicken breast layered with homemade pesto, wrapped in prosciutto. Choice of sauce.

Feta Spinach Chicken

\$36.00

Lightly breaded chicken breast stuffed with feta, spinach and red onion. Choice of sauce.

Maple Dijon Glazed Salmon Loin

\$38.00

Baked salmon loin drizzled with a Maple Dill Dijon glaze.

Roast Beef Dinner

\$46.00

Classic Roast beef dinner with your choice of sides, gravy and horseradish

Maple Bacon Wrapped Pork Tenderloin

\$34.00

Pork tenderloin drizzled with Nova Scotia maple syrup and wrapped in bacon. Your choice of sides and apple chutney.

Home style Turkey Dinner

\$35.00

Traditional turkey dinner with all the trimmings

More choices available upon request



Síde Díshes

Please make two selections
Mashed Potatoes
Oven Roasted Potatoes
Rice Pilaf or Seasoned Rice
Freshly prepared Seasonal Vegetables

Desserts

Please make one selection

Cheesecake with fruit topping
Apple Blossom with Whipped Cream
Sticky Toffee Pudding with Caramel Sauce and Whipped Cream
More choices available upon request

Bar Selections

Prices include HST (bar only)

House Shots	\$5.50 +
Premium House Shots	\$6.00 +
Beer	\$5.50 +
Premium Beer	\$6.00 +
House Wine (glass)	\$8.00 +
Non-Alcoholic Punch (price is dependent	
upon number of guests)	

Under the laws governing our liquor license, all bottled wine must be purchased through us. We can purchase from the NSLC, all local wineries and Bishops Cellar.



Bar Information

• A bartender fee will be applied if bar sales do not reach a predetermined amount based on the number of guests. Please see below:

Under 100 people under \$500 in sales = \$100 fee Over 100 people under \$1000 in sales = \$200 fee

Appetizer Functions

- 100 + guests the minimum charge is \$2500
- 90 to 99 guests the minimum charge is \$2250
- 80 to 89 guests the minimum charge is \$2000

Plated Meals

- All meals include Salad, Main, Dessert, Coffee/Tea
- Custom meal plans can be accommodated at an additional fee
- *All meals and bar prices are subject to change*
- *All meals and bar prices are subject to 15% gratuity and 15% HST*



All BBQ dinner buffets include bread rolls, choice of 2 sides, dessert, coffee and tea

Seasoned, grilled ¼ chicken	\$27.00
Hamburgers and or sausages	\$20.00
6 oz. Marinated Strip Loin Steak	\$30.00
8 oz. Marinated Strip Loin Steak	\$35.00

BBQ Buffet Sides

Please make 2 selections

Baked Potato Potato Salad Tossed Salad Caesar Salad

BBQ Buffet Dessert

Please make one selection

Assorted Squares Assorted Pies



Breakfast Buffet *Minimum 20 people *

Bacon, Sausage, Scrambled Eggs, Hash browns, Fruit Salad, Toast, Assorted Sweets, Apple/Orange Juice, Coffee/Tea

\$16.00

Bacon, Sausage, Scrambled Eggs, Hash browns, Toast, Apple/Orange Juice, Coffee/Tea

\$13.00

Muffins, Granola & Yogurt, Apple/Orange Juice, coffee/Tea

\$9.00

Plated Breakfast

Minimum 20 people

Eggs Benedict, Hash browns, Orange/Apple Juice, Coffee/Tea

\$14.00

Bacon, Sausage, Scrambled Eggs, Hash browns, Fruit Salad, Toast, Apple/Orange Juice, Coffee/Tea

\$12.00

Pancakes OR French Toast, Maple Syrup, Bacon OR Sausage, Fruit Salad, Apple/Orange Juice, Coffee/Tea

\$12.00



Lunch Buffets

Minimum 20 people

Soup, Garden Salad, Assorted Sandwiches & Wraps, Assorted Squares, Coffee/Tea \$20.00

Sandwiches/Wraps – Egg Salad, Chicken Salad, Ham & Cheese, Roast Beef, Vegetable Hummus Wraps

Soup OR Salad, Assorted Sandwiches & Wraps, Assorted Squares, Coffee/Tea \$18.00

Sandwiches/Wraps – Chicken Salad, Ham & Cheese, Tuna Salad, Vegetable Hummus Wraps

BBQ 1/4 Chicken, Garden Salad, Potato Salad, Assorted Rolls, Apple Pie & Whipped Cream, Coffee/Tea \$27.00

Plated Lunches

Minimum 20 people

Vegetable Quiche, Garden Salad, Dinner Roll, Assorted Squares, Coffee/Tea \$16.00 Lasagna, Caesar Salad, Garlic Bread, Assorted Squares, Coffee/Tea \$17.00 Club Sandwich, Garden Salad, Assorted Squares, Coffee/Tea \$18.00

We can create custom menus at an additional fee