

GREENBRYRE
GOLF & COUNTRY CLUB



Special Events
Package 2023

*Let us host your special event at our Club 19 facility
located at the Greenbryre Golf Club.*

*We have many menu and buffet options for large or
small groups and for all budgets.*

*We can accommodate all your special event's needs.
Let us do the work for you!!*

Your party will include:

*Reasonable room rental or location rental fee
(Waived if ordering sufficient food and beverage)*

Ample amounts of free parking

*Professional service from our skilled serving
and bartending staff*

Cuisine from our experienced Red Seal chefs

Beautiful country atmosphere for all occasions

Access to our sound system and projectors

Call to book your event today!

All items are priced per person, and are subject to all applicable taxes and a 18% gratuity

Buffet Breakfast Options

When pre-ordered for groups of 20 or more, breakfast is available 7 days a week.

Regular menu service for breakfast is only available Sat and Sun

Served from 7am-11am

Grab and go takeout breakfast -10-

Fresh fruit, yogurt, muffin, and juice

Canadian breakfast -14-

Scrambled eggs, cherry smoked bacon, breakfast sausage

And home style hash browns

Pancake breakfast -14-

Fluffy buttermilk pancakes with maple syrup, whipped cream, fresh seasonal fruit

Scrambled eggs and home style hash browns

Eggs Benedict -20-

Classic benedict with Canadian back bacon, hollandaise sauce,

Home style hash browns and fresh seasonal fruit

Lunch and dinner options

Boxed Lunches -14-

A selection of home-style sandwiches including roast beef, ham, turkey, tuna salad, egg salad

Veggies and dip, cookies and a drink (bottled water or pop)

Soup and sandwich buffet -16-

Homemade soup of the day fresh from our kitchen, pickle tray

Assorted pre-made sandwich platter with roast beef, ham, turkey, tuna salad, egg salad

Grilled Burgers Buffet -18-

Grilled 6 oz beef patty with cheddar cheese and all the burger fixings

Served with oven roast potato and Caesar salad

(one per person, veggie burgers available by request)

Lasagne buffet -18-

Layered with four cheeses and homemade meat sauce,

Served with Caesar salad and garlic toast

Ukrainian buffet-20-

Potato cheddar perogies with fried onions, butter, sour cream

Cabbage rolls, farmer sausage and Caesar salad

Greek Buffet -22-

*Marinated chicken souvlaki, lemon roast potatoes,
garlic pita bread and traditional Greek salad*

Add dainties and cookies for \$3 per person

Entrée Buffets (served in Club 19)

Price will vary based on entrée selected

Your dinner buffet will include

Dinner Rolls and Butter

Choice of 2 salads

*(Classic Caesar, loaded potato salad, Mediterranean pasta salad, traditional Greek salad,
Creamy coleslaw, broccoli cheddar salad, strawberry goat cheese spinach salad)*

Seasonal hot vegetables

Choice of starch

Roasted Garlic Mashed Potato, Baby Roasted Potato, Loaded baked potato, Or Herb Rice Pilaf

Choice of entrée

Grilled chicken breast -26-

With a sundried tomato cream sauce

Roast beef -26-

With herb and garlic Jus

Smoked BBQ back ribs or Greek back ribs -30-

Smoked in-house, fall off the bone ribs, choice of flavour

Atlantic salmon -32-

Grilled salmon in a lemon dill cream sauce

Hand cut steaks, Canadian beef

All of our steaks are cut in house, grilled to order by our chefs, fresh off the BBQ

6 oz New York Striploin-28-

10 oz New York Strip-36-

6 oz Tenderloin-40-

10 oz Ribeye-42-

Add a second entrée of equal or lesser value for \$6 per person

Add desserts buffet for \$7 per person (assorted cheesecake, tortes and pies)

Menu Appetizers

Edamame beans 9

Smoked sea salt, ponzu dipping sauce

Bruschetta 12

*House bruschetta, fresh baked parmesan crostini,
fresh basil and balsamic reduction*

Four cheese spinach dip 13

*Creamy and decadent, baked golden brown
served with crispy naan bread*

Chicken strips 13

Crispy chicken tenders, ginger plum sauce

Dry ribs 14

Hand-breaded tender pork bites tossed our own Greek rib sauce.

Cauliflower "wings" 14

Tossed in choice of wing flavour

Chicken wings 15

1 lb. of crispy, meaty wings in flavour choice

Coconut shrimp 16

Coconut breaded and fried to golden perfection with house sweet chili sauce

Gourmet hors d'ourves by the dozen

Smoked chicken Antijitos -16-dz

Lemon poached shrimp with cocktail sauce -18-dz

Mushroom and herb cream cheese bites in phyllo pastry -14-dz

Tandoori chicken skewers -16-dz

Bacon wrapped steak bites -18-dz

Plated dinners (served in clubhouse only)

3 Course Dinner #1

\$34 per person

Spinach salad

With fresh berries, goat cheese and our house raspberry balsamic Vinaigrette

or

Caesar salad

Crisp romaine, parmesan croutons, bacon and our house-made Caesar dressing

Entrée (choose 1)

Accompanied by choice of potato or rice and seasonal vegetables

Chicken breast

Greek marinated chicken with sundried tomato cream sauce

or

Roast beef

Tender shaved roast beef with herb au jus

or

Feature Vegetarian entrée

Dessert

Flourless chocolate torte

With raspberry coulis

Or

Cheesecake

with berry compote

3 course dinner #2

\$40 per person

Starter (choose 1)

Spinach salad

With fresh berries, goat cheese and our house raspberry balsamic Vinaigrette

or

Caesar salad

Crisp romaine, parmesan croutons, bacon and our house-made Caesar dressing

Entrée (choose 1)

Accompanied by potato or rice and seasonal vegetables

Grilled Atlantic Salmon

Served with lime caper dill cream

or

New York Striploin

Canadian hand cut steak, grilled to your liking, mushroom demi

Or

Feature Vegetarian entrée

Dessert (choose one)

Cheesecake

with berry compote

OR

Flourless chocolate torte

With raspberry coulis

Don't see what you were hoping for?

Our culinary team would be happy to assist in creating a unique menu to fit your needs.

Greenbryre Golf and Country Club is the perfect setting for all events. Whether you're holding a golf tournament, wedding, steak night, reunion, corporate event, or simply a night out amongst friends, let us do the work while you enjoy a great setting with great food and great service.

Call 306-373-7600 to book your event.

Or contact us

General Manager: Brad Vinnick (brad@greenbryre.com)

*Food and Beverage Manager: Carle Novakoski
(12grill@greenbyre.com)*

Head Chef: Ron Bousquet (rbousquet83@gmail.com)