

# Event Catering

2024 INFORMATION PACKAGE



Hillside  
EVENTS at LEDGEVIEW  
GOLF CLUB



# THE VENUE

## Hillside Events

**Welcome to Hillside Events**, the premier venue for your next special occasion. Located in the heart of the Fraser Valley, our venue offers a stunning upper patio with breathtaking views of the surrounding area.

As you step onto the patio, you'll be captivated by the panoramic views of the Fraser Valley, with its rolling hills, lush greenery, and picturesque scenery. The patio is the perfect place to host a cocktail hour or an outdoor ceremony, with ample space for your guests to mingle and take in the stunning views.

Inside, our event space is equally impressive. The spacious and elegant ballroom can accommodate up to 250 guests and is perfect for weddings, corporate events, and other special occasions. We also have the capability of sectioning off our ballroom using air walls to provide the perfect amount of space for any sized event.



## VENUE INCLUSIONS

### RECEPTION

- seating for up to 200 guests
- 60" round tables with white chivari chairs
  - white table linens and napkins
  - table settings
  - service team\*
  - display tables

\*EXCLUDES BARTENDER LABOUR FEE | \$150 WHICH WILL BE WAIVED IF BAR SALES REACHES \$450

### EVENT MANAGEMENT

- hands-on coordination by our qualified events team
- day-of event organization and venue coordination

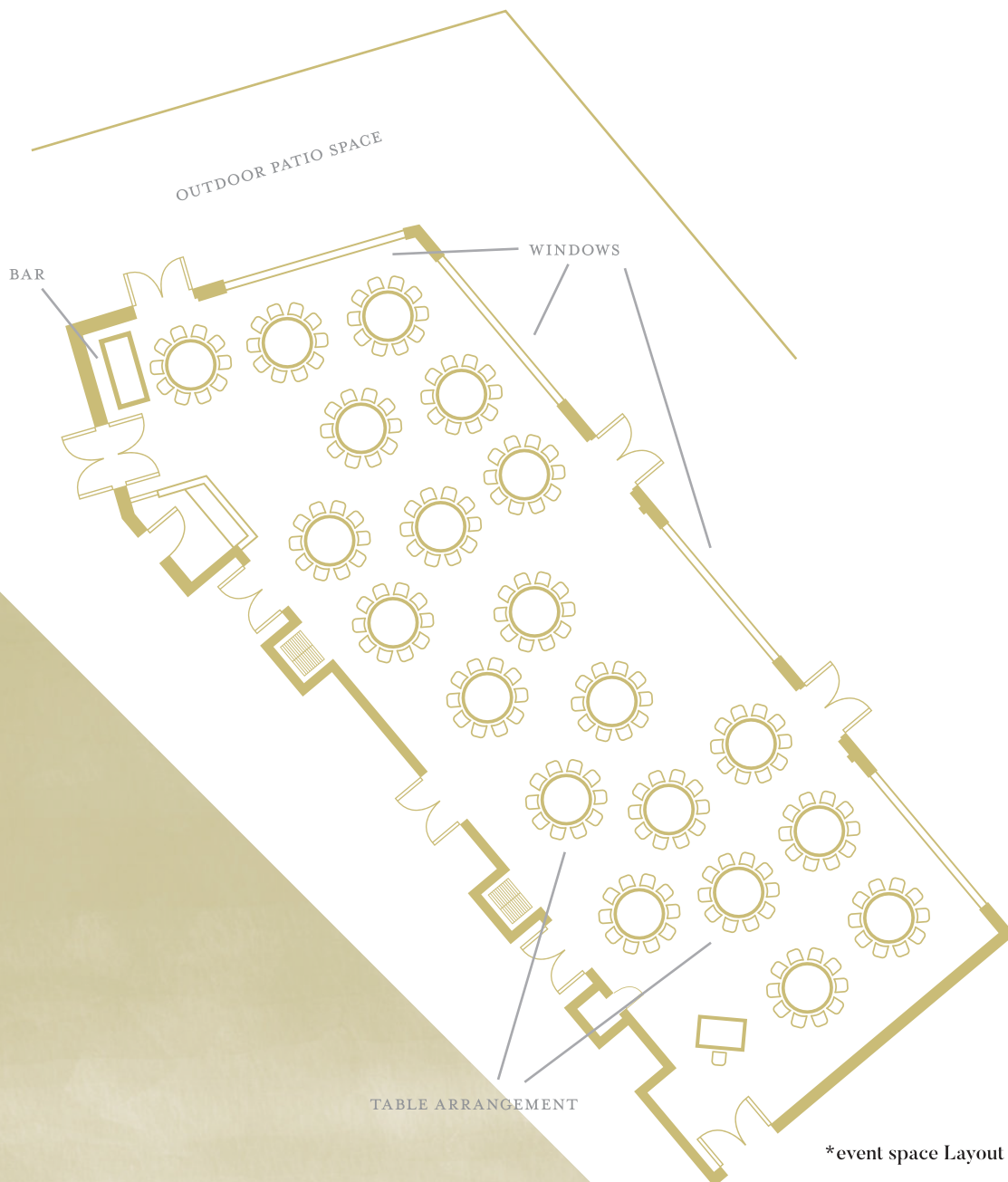
# RECEPTION STYLES

*Hillside Events*

**Cocktail Reception** – A cocktail reception at Hillside allows your guests to mingle among guests while being treated to signature cocktails and indulgent canapés.

**Buffet Menu** – A buffet reception provides guests with a wide variety of menu choices to offer a customized culinary experience that can easily accommodate dietary restrictions.

**Plated Menu** – A full service plated reception offers classic sophistication with a customized menu while our service team attends to your guests needs.



\*event space Layout can be adjusted

# FOOD & BEVERAGE

*Hillside Events*

## COLD CANAPÉS

Price per dozen with a minimum order of 4 dozen

### Caprese Skewers \$52

marinated heirloom tomatoes, basil marinated  
bocconcini, fresh basil

### Beet Tartare \$38

brioche crisp, goat cheese snow, fresh herbs

### Compressed Watermelon \$34

coriander syrup, feta crumble, nori dust

### Tart of Heirloom Tomato \$40

whipped ricotta, aged balsamic

### Salmon Cornetts \$58

BC Atlantic smoked salmon mousse, cream fraiche, chives

### Tuna Poke \$58

ahi tuna, cilantro, sweet soy, sesame mayo

### Crispy Sushi Cubes \$49

sesame soy marinated ahi tuna, wasabi,  
cucumber, cilantro

### Lobster Rolls \$84

BC Atlantic lobster and prawn salad, lemon aioli,  
butter roll

### Beef Carpaccio \$56

grass fed angus beef, roasted garlic, crispy caper,  
pickled shallot

### Charred Artichoke Bruschetta \$36

crumbled feta, olive crostini

### Avocado Tostada \$38

spiced pumpkin seeds, coriander

### Honey Brûlée Pecorino \$48

cracker crumble

## HOT CANAPÉS

Price per dozen with a minimum order of 4 dozen

### Mushroom Toast \$41

foraged mushroom, thyme, chives

### Arancini \$43

green pea and mascarpone risotto, lemon aioli

### Moroccan Chicken Skewers \$54

cilantro lime yogurt

### Pork Belly Skewers \$56

maple mustard glaze, dehydrated pineapple

### Korean Beef Skewer \$54

sesame snap pea salad

### Crispy Spring Roll \$39

vegetable spring roll, sweet chili sauce

### Coconut Prawn \$47

sweet chili mayo

### Warm Crab Tart \$52

poblano cream

### JRG Signature Meatballs \$47

San Marzano tomato sauce, Grana Padano,  
whipped ricotta

### Vegetable Pakora \$36

tamarind chutney

### Yukon Gold Potato Croquette \$39

garlic aioli

### Vegan Mushroom Arancini \$42

cashew puree

# FOOD & BEVERAGE

*Hillside Events*

## GRAZING TABLES

*minimum order for 50 people*

### Signature Grazing Table \$25

*cured meats, cheese, antipasti, fruits, nuts, olives, mustards, fruit chutney, pickled vegetables, hummus, crackers & breads*

### Chefs Famous Oyster Bar \$20 per dozen

*selection of mignonettes, cocktail sauce, horseradish, lemon*

### West Coast Seafood \$27

*crab salad, prawns, seasonal oysters, beer poached mussels, smoked salmons, charred tuna, scallop ceviche, cocktail sauce, marie rose sauce, green goddess, red wine pepper mignonette*

### Sushi Grazing Table 🍣 \$25 per person

*combination of sashimi grade (ahi, albacore, organic salmon, Hamachi, scallop) as well as chef creation rolls, goma seaweed salad, ponzu, soy, wasabi, unagi sauces, ginger*

### All That & Dim Sum \$19

*har gau, sui mai, chicken dumpling, vegetable potsticker, vegetable spring roll, crispy pork wonton black vinegar, soya sauce, ginger, scallion, cilantro, sambal, sriracha*

### Candy Bar Grazing Table \$9 per person

*saltwater taffy, sour keys, licorice, gummy worms, skittles, malt balls, smarties, pretzels, flavored popcorn, mint patties, jellybeans*

*— assorted items presented in individual jars and containers*

### Indian Nights \$17

*vegetable pakoras, vegetable samosa, paneer tikka kabob, mint chutney, tamarind sauce, bhindi raita*

### Hokey Poke \$19

*ahi tuna, salmon, prawns, agadashi tofu, cucumbers, scallions, edamame, carrot, coriander, seaweed salad, pickled ginger, wasabi aioli, sticky soy, sesame motoyaki sauce, pea shoots, furikake brown rice, asian greens*

## BOARDS & PLATTERS

*minimum order for 15 people*

### Charcuterie 🍷 \$12 per person

*sopresatta, prosciutto, coppa, salami, capicola, chorizo, olives, preserves, baguette, crackers*

### Antipasti 🍷 \$9 per person

*marinated artichokes, roasted peppers, grilled zucchini, eggplant caponata, olives, pickled vegetables, baguette, crackers*

### Cheese Board 🍷 \$13 per person

*local & imported cheese selection including chèvre blanc, brie, aged white cheddar, gorgonzola, baguette, crackers*

### BC Atlantic Smoked Salmon \$14 per person

*thinly sliced maple candied, chilled smoked salmon, crisp capers, lemon dill cream cheese, cucumbers, baguette, crackers*

### Crudités 🍷 \$7 per person

*selection of seasonal raw vegetables and dips*

### Fruit 🍷 \$8.50 per person

*sliced seasonal fresh fruit & berries*



# FOOD & BEVERAGE

*Hillside Events*

## PLATED MENU

price per person per menu item; second course price includes starter and dessert

### ENTRÉES

#### Seared Free-Range Chicken Breast 🌿 \$58

whipped Yukon potato, caramelized roots, confit sweet onion, caramel jus

#### Herb Crusted Chicken \$64

potato pave, grilled asparagus, braised radish, chicken jus

#### Pacific Lingcod 🌿 \$69

warm fingerling potato salad, sauce vierge, blistered tomato, micros

#### BC Atlantic Herb Crusted Wild Salmon \$69

wilted garlic spinach, crispy rice cake, lemon cream

#### Angus Grass Fed Beef Tenderloin \$89

celeriac puree, roasted baby root vegetables, Bordeaux wine jus

#### Braised Short Rib \$77

barley risotto, roasted carrots, carrot puree, burnt onion jus

#### Beef Tenderloin Steak Oscar \$92

pomme puree, roasted asparagus, crab salad, béarnaise

#### Braised Lamb Shank \$88

farro, caramelized shallots, poached beet, raisins, pistachio crumb

#### Portobello "Wellington" 🌿 \$69

filo pastry, roasted beets, creamed spinach, potato puree

#### Parmesan Risotto 🌿 \$66

roasted foraged mushrooms, ricotta, olive oil

#### Thai Tofu Bowl 🌿🌱 \$60

green Thai curry, eggplant, zucchini, bok choy, crispy tofu, jasmine rice

#### Mushroom 'Scallops' 🌿 \$62

sweet potato hash, asparagus, mushroom jus

#### Chermoula Cauliflower Steak 🌿🌱 \$62

sauce vierge, cauliflower puree

### ADDITIONAL ADD-ON ENTRÉES

#### Ocean Wise Scallops 🌿 \$27

apple puree, roasted fennel, hazelnuts, raisins

#### Dungeness Crab Cake \$22

tarragon aioli, rocket, crispy shallot

#### Tuna 🌿🌱 \$22

blue rare, confit potato, olive tapenade, green salad, salted egg yolk, grilled citrus vinaigrette

#### Squash Ravioli \$18

brown butter emulsion, foraged mushroom, crispy sage

#### Pork Belly \$21

warm bacon slaw, roasted apple, bourdon demi

#### Buttermilk Chicken \$21

bacon wrapped chicken croquette, roasted corn succotash, maple rye reduction

🌿 VEGETARIAN 🌱 VEGAN 🌿 GLUTEN FREE 🌿 DAIRY FREE

# FOOD & BEVERAGE

*Hillside Events*

## PLATED MENU

*price per person per menu item; second course price includes starter and dessert*

### STARTERS

#### Coconut Corn Chowder

*cilantro coconut cream, crispy jalapeño*

#### Roasted Squash Soup

*lemongrass, coconut, ginger*

#### Tavern Seafood Chowder

*cornbread crumble, crème fraîche*

#### Compressed Tomato Salad

*basil, grilled focaccia, feta, olive oil, crystalized balsamic*

#### Farm Market Salad

*lettuces, oven dried tomato, crispy shallots, goat cheese, red wine vinaigrette*

#### Mediterranean Salad

*grilled local squash, fennel, olives, arugula,, sherry vinaigrette*

#### Roasted Fraser Valley Beets

*truffle whipped ricotta, endives, orange gastrique, candied walnuts*

#### Heart of Romaine Caesar

*creamy garlic dressing, croutons, padano cheese*

### DESSERTS

#### Apple Galette

*French style open-face apple pie, vanilla ice cream*

#### Grilled Stone Fruit

*grilled fruit, burnt honey glaze, sponge cake*

#### Chocolate Pot Au Crème

*orange marmalade, almond cookie*

#### Deconstructed Lemon Tart

*graham crunch, lemon curd, toasted "marshmallow" meringue*

#### Fruit Tart Chocolate Crunch Bar

*chocolate fondant, raspberry sorbet, mint*

#### Brûlée of Vanilla Cheesecake

*lemon jam*

# FOOD & BEVERAGE

*Hillside Events*

## BUILD YOUR OWN DINNER BUFFET

**Bogie Buffet** \*choice of 2 starters, 2 entrees, 3 sides, 2 desserts | \$58

**Birdie Buffet** \*choice of 3 starters, 3 entrees, 4 sides, 3 desserts | \$74

**Eagle Buffet** \*choice of 3 starters, 3 entrees, 5 sides, 3 desserts | \$92

*all buffets include warm dinner rolls*

### STARTERS

#### Caesar Salad

*romaine, parmesan crumble, crispy capers, citrus yogurt dressing*

#### Roasted Beet & Kale Salad

*goat cheese, poached pears, sherry vinaigrette*

#### Artisanal Greens

*heritage mixed greens, candied pumpkin & sunflower seeds, apples, grapes, feta cheese*

#### Pasta Salad Fredo

*basil pesto, green garbanzo beans, pea shoots*

#### Quinoa Salad

*preserved fruits, goat cheese, kale, herb dressing*

#### German Potato Salad

*caramelized onions, pickles, apple cider vinaigrette*

#### German Selection of Artisan Charcuterie

*pickled vegetables, mustards, crackers*

#### Trio of Cold Salmon

*smoked, cured, candied, red onion, chives, lemon, capers*

### SIDES

#### Candied Brussel Sprouts

*candied bacon, grilled citrus vinaigrette*

#### Cauliflower Gratin

*cream, nutmeg, three cheese*

#### Roast Vegetables

*coloured carrots, parsnips, squash, maple syrup & Dijon mustard*

#### Chili Lemon Charred Broccolini

*garlic oil*

#### Wild Rice Pilaf

*wild & Jasmine rice, foraged mushrooms*

#### Coconut Jasmine Rice

*coconut, parsley*

#### Roasted Fingerling Potatoes

*olive oil, rosemary, roasted garlic, sea salt*

#### Aged Cheddar Potato Gratin

*tobacco onions*



# FOOD & BEVERAGE

*Hillside Events*

## BUILD YOUR OWN DINNER BUFFET

**Bogie Buffet** \*choice of 2 starters, 2 entrees, 3 sides, 2 desserts | \$58

**Birdie Buffet** \*choice of 3 starters, 3 entrees, 4 sides, 3 desserts | \$74

**Eagle Buffet** \*choice of 3 starters, 3 entrees, 5 sides, 3 desserts | \$92

### ENTREES

#### Hunter Chicken

*braised chicken thighs, tarragon, sun dried tomatoes, mushroom demi*

#### Chicken Fricassee

*crispy fingerling potatoes, chorizo, crispy sage*

#### Moroccan Chicken

*cilantro lime yogurt, raisins, lemon*

#### Roasted Caraway Rubbed Angus Strip Loin

*chef carved, horseradish, red wine jus, hot mustards*

#### Beef Bourguignon

*slow cooked beef, Bordeaux demi-glace, roasted pearl onions*

#### Atlantic Lemon & Dill Salmon

*chardonnay cream, cracked black pepper*

#### Pacific Lingcod

*warm fingerling potato salad, sauce vierge, blistered tomato, micros*

#### Ricotta Ravioli

*mushrooms, truffle cream*

#### Pasta Primavera

*san marzano tomato sauce, roasted squash, sweet pea, bell pepper, basil*

#### Eggplant Bake

*san marzano tomato sauce, spinach, grains*

#### White Bean & Mediterranean Vegetable Braisaige

*roasted tomato compote, quinoa crumble*

### CARVERY

*\*Price per person | Chef labour fee +\$150*

**Slow Roasted Prime Rib of Canadian Beef** | *au jus, horseradish, mustard, dollar rolls* \$25

**Sicilian Porchetta** | *salsa verde, charred lemons* \$12

**Salmon Wrapped In Puff Pastry** | *spinach and mushroom stuffed, bearnaise sauce* \$12

**Tandoori Spiced Leg Of Lamb** | *radish chutney, spicy pickled vegetable, naan* \$13

### DESSERTS

**Chocolate & Kahlua Pot de Crème** | *orange marmalade, cookie* 

**Panna Cotta** | *house-made strawberry basil jam, lady finger* 

**Lemon Curd Tartlets** | *charred merengue*

**Vanilla Cheesecake Slice** | *berries*

**Chocolate Mousse** | *orange biscuit crumble*

# FOOD & BEVERAGE

*Hillside Events*

## CHEF ATTENDED STATIONS

*minimum order for 40 people plus \$100 for chef attendance*

### Street Taco Bar \$16 per — 3 tacos per person

*select 2 of the following varieties*

**Pulled Chicken, Pulled pork, Taco Beef, Poached Prawn, Crispy Tofu, Cajun Cod**

*served with Pico de Gallo, chipotle aioli, shredded cheese blend, shredded cabbage, fresh cilantro, house-made guacamole, pickled onions, hot sauces, lime wedges, flour tortillas*

### Slider Station \$15 per — 3 sliders per person

*select 2 of the following varieties*

**Pulled Pork Slider**

*honey barbecue sauce, coleslaw, pickles*

**Master Chicken Slider**

*seasoned chicken, Japanese mayo, cheddar cheese*

**JRG Cheeseburger Slider**

*100% Angus ground beef hand pressed patty, burger sauce, tomato, pickle, American cheddar*

**Falafel**

*fried ground chickpeas & parsley, tomatoes cucumber salad, roasted garlic aioli*

### Poke Station 🌱 \$17 per person

**Ahi tuna, Salmon, Poached Shrimp, Tofu**

*served with selection of steamed rice, edamame beans, shredded carrots, cucumber, pickled ginger, scallions, sesame seeds, shoyu, house-made ponzu, spicy aioli, wasabi mayonnaise*

### Poutine Station \$14 per person

**Classic Poutine**

*house-made beef gravy, cheese curds, scallions*

**Pulled Pork Poutine**

*slow braised pork, house - made barbecue sauce, house - made beef gravy, cheese curds*

**Baked Potato Poutine**

*applewood smoked bacon, sour cream, cheese curds, house - made beef gravy*

**Vegetarian**

*curried ketchup, roasted garlic aioli,*

*cheese curds, scallions*

### Mac & Cheese Station \$14 per person

**American, Imperial & Aged Cheddar, Elbow Macaroni**

*served with selection of bacon bits, pulled pork, chopped chives, panko parmesan crumble, crispy onions, pickled red onion, pickled jalapeño, truffle oil, hot sauce, ketchup*

### Ice Cream Sundae Station \$17 per person

**Mini Cookies, Oreo Crumble, Sprinkles, Toasted Coconut, House-made Caramel, Chocolate Sauce**

# FOOD & BEVERAGE

*Hillside Events*

## BUILD YOUR OWN LUNCH BUFFET

\*choice of 1 soup, 3 salads, 3 mains, 3 accompaniments, and 2 desserts | \$47

\*choice of 1 soup, 2 salads, 2 mains, 2 accompaniments, and 2 desserts | \$42

\*choice of 1 soup, 2 salads, 2 sandwiches, and 2 desserts | \$40

\*price per person | +\$5 per guest for groups of 20 or less

### SOUPS

**Chiliwack Corn** | *Jalapeno, Cilantro, Avocado Cream*  

**Curried Butternut Squash** | *Toasted Seeds*  

**Caramelized Onion & Potato** | *Bacon Crème Fraiche*



**Vegan Cauliflower and Truffle** | *Roasted Tips*  

**Foraged Mushroom** | *Roasted Garlic Cream*  

**Tavern's Award Winning Chowder**


### SALADS

**Caesar Salad** | *romaine, panko parmesan crumble, crispy capers, citrus yogurt dressing* 

**Roasted Beet & Kale Salad** | *goat cheese, poached pears, sherry vinaigrette*  

**Artisanal Greens** | *heritage mixed greens, candied pumpkin & sunflower seeds, apples, grapes, feta cheese*  

**Pasta Salad Fredo** | *basil pesto, green garbanzo beans, pea shoots* 

**German Potato Salad** | *caramelized onions, pickles, apple cider vinaigrette* 

### SANDWICHES

**Salumeria** | *Charcuterie, Aged Provolone, Arugula, Balsamic Reduction, Roasted Garlic Aioli, Ciabatta*

**Curried Chicken Salad** | *Watercress, Chutney, Grainy Bread*

**Pepper Crusted Beef** | *Caramelized Onions, Smoked Cheddar, Horseradish Aioli, Salad Greens, Baguette*

**Country Ham** | *Swiss Cheese, Triple Onion Jam, Tomato, Lettuce, Peppercorn Ranch, Baguette*

**Smoked Turkey Breast** | *Gouda Cheese, Cranberry Chutney, Sprouts, Sourdough Bread*

**BBQ Pulled Pork Sandwich** | *Spicy Pickled Peppers, Cheese Bun*

**Greek Chicken Pita Wrap** | *Cucumber, Peppers, Tomato, Tzatziki, Feta, Hummus*

**Farmers Harvest Sandwich** | *Charred Zucchini, Pickled Portobello Caps, Quinoa, Tomato Jam, Pea Shoots, Focaccia*



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*Hillside Events*

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### ENTREES

**Prawns Provencal** | *Fennel, Tomato Stew* 🌱

**Seared Salmon Filet** | *Preserved Lemon Butter, Green Garbanzo Beans* 🌱

**Honey Soy Ling Cod** | *Shimiji Mushrooms, Ginger Soy Reduction* 🌱

**Braised Short Rib of Beef** | *Warm Mushroom Salad, Braising Jus* 🌱

**Butter Chicken Curry** | *Coriander, Cream*

**Sticky Maple Pork Belly** | *Pickled Mustard Seeds, Radish* 🌱

**Quinoa Crusted Cauliflower Steaks** | *Salsa Verde* 🌱 🌱

**Paneer Braised In Spinach** | *Garbanzo Beans, Cashew 'Cream'* 🌱 🌱

### SIDES

**Honey Roasted Baby Carrots** | *Rosemary* 🌱 🌱

**Charred Broccolini** | *Chili Preserved Lemon* 🌱 🌱

**Vegetables of the Season** | *Olive Oil Glazed* 🌱 🌱

**Roasted Mushrooms of the Forest** | *Thyme, Balsamic Onions* 🌱 🌱

**Fingerling Potato Confit** | *Olive Oil Roast* 🌱 🌱

**Aged Cheddar Potato Gratin** | *Chives* 🌱 🌱

**Steamed Brown Rice** 🌱 🌱

**Coconut Jasmine Rice** 🌱 🌱

### DESSERTS

**Seasonal Fruit Tartlets** | *Pastry Cream*

**Lemon Merengue Tartlets** | *Shortbread Crust*

**Double Chocolate Brownie**

**Salted Caramel Vanilla Cheesecake** | *Strawberry Compote*

**Mango White Chocolate Mousse** | *Mango Pearls* 🌱

**Maple Pecan Éclair** | *Maple Crumble*

**Butter Tart Bars** | *Nutmeg Cremeaux*

**Caramel Carrot Cake** | *Cream Cheese Frosting*

**Marinated Melon & Berry Salad** | *Passionfruit Dressed* 🌱 🌱

# FOOD & BEVERAGE

*Hillside Events*

## BREAKS | BREAKFAST

*\*price per person | +\$5 per guest for groups of 20 or less*

### BREAK PACKAGES

#### RECHARGE 🌿 \$12 per guest

Garden Fresh Crudites | Edamame Hummus | Red Pepper Hummus | Curry Cashew Dip | Mint Tzatziki  
Pita Chips | Parmesan Fry Bread

#### GRAZING TABLE \$25 per guest

Assorted Charcuterie | Farmhouse Cheeses  
Pickled Vegetables | Preserved Fruits | Fresh Fruits and Berries | Dips | Spreads | Jam | Sliced Breads | Crackers

#### THE COOKIE JAR 🌿 \$10 per guest

Freshly Baked Homestyle Cookies | *Chocolate Chunk, Peanut Butter, Chewy Oatmeal, Double Chocolate*  
Assorted Macarons | Chocolate Chip Squares

#### TAKE A HIKE 🌿🌱 \$12 per guest

Build Your Own Trail Mix | *Peanuts, Cashews, Coconut, Pretzels, Raisins, M&Ms, Almonds, Dark Chocolate Chips*

### BEVERAGES

Assorted Juice \$3.50

Assorted Pop \$2.50

San Pellegrino \$4.00

Bottled Water \$3.25

Coffee & Herbal Tea \$5.00

### PLATED BREAKFAST PACKAGES

#### PAR THREE \$27

Freshly Squeezed Orange Juice

Fruits of the Season

Scrambled Free Run Eggs 🌿🌱

Tri Colored Fraser Valley Potatoes Infused with Garden Herbs 🌿🌱

Buttered Toast and House-made Jam

Smoked Bacon 🌿🌱

#### SUMAS MOUNTAIN \$31

Butter Croissants

Strawberry Sticky Granola Parfait

Foraged Mushroom Hash 🌿🌱

Poached Free Run Eggs | Tomato Jam | Pesto Hollandaise

Chicken Apple Sausage

# FOOD & BEVERAGE

*Hillside Events*

## BREAKFAST

*\*price per person | +\$5 per guest for groups of 20 or less*

### BUFFET BREAKFAST PACKAGES

#### TEE OFF \$32

Carved Fruit of the Season  

Farmhouse Yogurts  

Breakfast Pastries: | *Butter Croissants, Fruit Danish, Bread, Butter*

Scrambled Free Run Eggs 

Smoked Bacon | *Artisan Pork Sausage* 

Herb Roasted Tomatoes  

Yukon Gold Breakfast Potatoes  

#### THE CLUBHOUSE \$38

Fruits of the Season  

Butter Croissants

Scrambled Free Run Eggs 

Tri Colored Fraser Valley Potatoes Infused with Garden Herbs  

Buttered Toast and House-made Jam

Smoked Bacon Chicken Apple Sausage • GF

Buttermilk & Blueberry Pancakes | *Maple Syrup, Whipped Butter*

Maple Pecan Éclair | *Maple Crumble*

Caramel Carrot Cake | *Cream Cheese Frosting*

### BREAKFAST ADD-ONS & STATIONS

Steel Cut Oatmeal \$5 per guest

*Nuts, Raisins, Honey, Brown Sugar, Milk*

Buttermilk & Blueberry Pancakes \$7 per guest

*Maple Syrup, Whipped Butter*

Omelet Station \$10 per guest

*Farm fresh eggs as you wish: Scrambled, Fried or an Omelet*

*Toppings: Red Onions, Foraged Mushrooms, Peppers, Spinach, Ham, Cheddar, Feta*

*— Plus a chef is required for additional +\$150*



# Hillside

EVENTS *at* LEDGEVIEW

GOLF CLUB