



# EVENTS PACKAGE

# PG-Eh EVENTS PACKAGE

## LOOKING FOR AN UNFORGETTABLE EVENT EXPERIENCE?

At PG-Eh, we've got you covered with exclusive access to our state-of-the-art golf simulators, perfect for corporate events, private parties, or any special occasion.

### SIM PRICING

#### MONDAY - THURSDAY

9AM - 4PM ..... \$39<sup>99</sup> / hour  
After 4PM ..... \$49<sup>99</sup> / hour

#### FRIDAY

9AM - 4PM ..... \$39<sup>99</sup> / hour  
After 4PM ..... \$54<sup>99</sup> / hour

#### SATURDAY, SUNDAY & HOLIDAYS

All Hours ..... \$54<sup>99</sup> / hour

### CLUB RENTALS - \$20

Time extension\* ..... 30 mins \$26<sup>00</sup> | 10 mins \$9<sup>99</sup>  
Time extension\* ..... 30 mins \$32<sup>50</sup> | 10 mins \$12<sup>50</sup>

Time extension\* ..... 30 mins \$26<sup>00</sup> | 10 mins \$9<sup>99</sup>  
Time extension\* ..... 30 mins \$35<sup>75</sup> | 10 mins \$13<sup>75</sup>

Time extension\* ..... 30 mins \$35<sup>75</sup> | 10 mins \$13<sup>75</sup>

*\*Subject to availability*

### PRIVATE EVENT

- **Package Price:** \$5000 (maximum of 6 hours)
- **What's Included:** Full use of 6 simulators, rental clubs provided
- **Service Charge:** An 18% service charge will be added to your total

**Book now to enjoy a private, immersive experience at PG-Eh!**



FOOD BY

# The BANQUET

# PER PERSON *Events Menu*

## FEASTS

### CHOOSE YOUR ENTRÉE

Guests may each choose 1 of the 2 proteins that you've selected from the options below:

- 7oz Sirloin Steak
- Smoked Brisket
- 6oz Salmon
- Herb Marinated Chicken

Served with mashed potatoes, gravy and seasonable vegetables

- 10 - 20 Group | \$23.99 per person
- 21 - 50 Group | \$21.99 per person
- 51+ Group | \$20.99 per person

## ADD ONS

Add on to your entrée package to elevate your event.

- Buns | 99¢ Per Person
- Starters | Select by dozen below
- Salad | \$1.99 Per Person
- Dessert | \$8.99 Per Person

## DESSERTS

- Apple Crisp
- Deep Fried Mars Bar
- Nitro Ice Cream
- \$8.99 per person

## APPY PARTY

### CHOOSE YOUR 4 FAVOURITES

- Chicken Gyoza
- Pork Belly Bites
- Buffalo Mushroom Caps
- Smoked Ribs
- Crispy Deep-Fried Dills
- Sushi "Tacos"
- Beer Battered Cheese Curds
- Wings (Smoked, Traditional, Karaage)

Sauce Flavours: Canada Red, Buffalo Gochujang, Smoky BBQ, Cheri-yaki, Lemon Pepper, Jerk, Creamy Dill, Salt & Pepper, Salt & Vinegar Wet, or All Dressed.

- 10 - 20 Group | \$18.99 per person
- 21 - 50 Group | \$17.99 per person
- 51+ Group | \$15.99 per person
- Additional Items | \$4.99

Or, customize your meal by adding on selections from the following menu.

## BURGER BAR

Get your burger on with our Burger Bar where you get them just the way you like them. your choice of beef or chicken burgers with all your favourite toppings, cheese and sauce options. Served with salad and fries.

Gluten-Free or Vegetarian options available

- 10 - 20 Group | \$18.99 per person
- 21 - 50 Group | \$17.99 per person
- 51+ Group | \$15.99 per person

## DRINK TICKETS

### PREMIUM

\$9.99 / TICKET

- Premium Bottles
- 16oz Premium Draught Beer
- 9oz Wine on Tap (Red, White, Rosé)
- 10oz Sangria (Red, White, Rosé)
- 1oz Premium Highballs

### STANDARD

\$7.99 / TICKET

- Domestic Bottles
- 6oz Wine on Tap (Red, White, Rosé)
- 1oz House Highballs

## COCKTAILS

### SIGNATURE COCKTAILS

\$14.99 EA

- John Daly, The Temptress, Rhubarb Gin Fizz, Pimms Cup, Azalea, Strawberry Mule

### VINTAGE COCKTAILS

\$13.99 EA

- Mojito, Bellini, Moscow Mule, Whisky Sour, Cosmo, Daiquiri, Margarita, Martini, Classic Old Fashion

MOCKTAIL VERSIONS AVAILABLE!



*The Temptress*

18% gratuity will automatically be added to groups over 12 people. Deposit may be required at time of booking.

FOOD BY

# The BANQUET

BUILD YOUR OWN

# Events Menu

WINGS

**SMOKED WINGS .....\$18.99/PER ORDER**

*8 Per Order - SAUCES:* Canada Red, Buffalo Gochujang, Valentina Hot, Honey Garlic, Smoky BBQ, Cheriyaiki, Lemon Pepper, Jerk, Creamy Dill, Salt & Vinegar Wet or All Dressed Wet

**BONELESS**

**KARAAGE WINGS ..... \$18.99/ PER ORDER**

*8 Per Order - SAUCES:* Canada Red, Buffalo Gochujang, Valentina Hot, Honey Garlic, Smoky BBQ, Cheriyaiki, Lemon Pepper, Jerk, Creamy Dill, Salt & Vinegar Wet or All Dressed Wet

**TRADITIONAL WINGS .....\$18.99/PER ORDER**

*8 Per Order - SAUCES:* Canada Red, Buffalo Gochujang, Valentina Hot, Honey Garlic, Smoky BBQ, Cheriyaiki, Lemon Pepper, Jerk, Creamy Dill, Salt & Vinegar Wet or All Dressed Wet

**OYSTERS ..... \$34.99/DOZEN**

East or West Coast varieties. Served with mignonette, citrus, house-made hot sauce and fresh horseradish.

POUTINE

**DIVE BAR POUTINE ..... \$39.99/DOZEN**

Crisp, golden fries covered in Québec cheese curds, and Boursin cheese and smothered in chicken gravy.

**CANADIAN POUTINE ..... \$39.99/DOZEN**

Crisp, golden fries covered in Québec cheese curds, and Boursin cheese and smothered in chicken gravy with Mesquite Bacon added.

**HICKORY-SMOKED**

**BRISKET POUTINE ..... \$39.99/DOZEN**

Crisp, golden fries covered in Québec cheese curds, and Boursin cheese and smothered in chicken gravy with hickory-smoked brisket added.

SLIDERS

**KFC SLIDERS .....\$65.99/DOZEN**

Crispy, crunchy Korean fried chicken sliders smothered in our house-made Korean Buffalo sauce then topped with pickled carrots and shredded iceberg lettuce. Served on toasted brioche buns.

**BRISKET SLIDERS .....\$65.99/DOZEN**

Smoked brisket sliders slathered in our house-made BBQ sauce, topped with American cheese, bread and butter pickles and shredded iceberg lettuce. Served on toasted brioche buns.

**BABY BANQUET SLIDERS .....\$65.99/DOZEN**

Juicy chuck patties with American cheese, shredded iceberg lettuce, dill pickles and 1000 Island dressing served on toasted brioche buns.

APETIZERS

**GYOZAS.....\$19.99/DOZEN**

Crispy, pan-fried chicken and vegetable gyozas served with our homemade spicy plum sauce.

**BUFFALO MUSHROOM CAPS..... \$27.99/PER**

Two pounds of plump button mushrooms breaded and fried into crunchy, golden delicacies. Topped with our house-made hot sauce and served with roasted garlic ranch.

**DEEP-FRIED DILLS..... \$29.99/PER**

Two pounds of crinkle-cut dill pickles crusted in panko and fried until super crispy! Served with a choice of dill dipping sauce, roasted garlic ranch, or Gochujang mayo.

**MESQUITE PORK BELLY BITES ..... \$29.99/PER**

Two pounds of tender hickory and Mesquite smoked pork belly glazed in our house-made sweet maple soy sauce. Served with bread and butter pickles and creamy, crunchy coleslaw

TACOS

**SALMON SUSHI TACOS ..... \$49.99/DOZEN**

Fresh Creative Salmon™, crispy fried wonton tacos, filled with guacamole and green onions. Topped with Yum Yum sauce.

**TUNA SUSHI TACOS ..... \$49.99/DOZEN**

Soy marinated ahi tuna, crispy fried wonton tacos, filled with guacamole and green onions.

PIZZA

**MARGHERITA PIZZA..... \$17.99/PIE**

The perfect balance of tangy San Marzano tomato sauce, fior di latte, mozzarella, and basil pistou.

**PEPPERONI & MUSHROOM PIZZA .... \$18.99/PIE**

This pizza is topped with San Marzano tomato sauce, roasted mushrooms, mozzarella, and calabrese salami.

**BBQ CHICKEN PIZZA ..... \$18.99/PIE**

We start with our smoked BBQ sauce and pile on smoked chicken breast, jalapeños, pickled red onions, Jack cheese, scallions, and fresh tomatoes.

**THE BIG SMOKE PIZZA ..... \$18.99/PIE**

A tangy San Marzano tomato sauce base topped with smoked brisket, homemade Mesquite bacon, pepperoni, mozzarella & cheese curds, garnished with grated Parmesan cheese.

DESSERT

**DEEP-FRIED MARS BAR ..... \$52.99/DOZEN**

Half-size Mars Bars served with ice cream and caramel dipping sauce.



Ask about our **HORS D'OEUVRE**

*Menu*

Served as individual portions on platters walked around by our staff to your guests.