



**THE
DOCKS
DRIVING
RANGE**

**2025
Package**



BOOK YOUR EVENT WITH US!

CHOOSE YOUR DATE:

The Docks is available to host your summer event from **late April to the end of October 2025**. We are open **seven days a week from 8 AM to midnight** during the summer.

Full and partial buyouts are available. Rates vary based on your selected date, event duration, expected attendance, and the amount of space required.

ACTIVITIES

We offer **Driving Range Mat Rentals** and **Volleyball Courts** for your event.

For the best experience, we recommend renting **one Driving Range Mat for every four guests**. This ensures each group has patio space to call their own, along with seating behind their mat to enjoy catering.

Driving Range Mat

\$80 per mat/hour

Includes Unlimited Balls and Club Rentals
Recommended for 3-4 guests per mat

Volleyball Courts

Only Available before 5pm

\$175 per court/hour

(Volleyballs provided)

INDOOR POOL ROOM

\$250 per hour

02 Pool • Includes two pool tables





BAR STRUCTURE

Choose from one or mix and match:

- **Host Bar:** Guests order drinks at any bar, and all drinks are billed to your organization after the event based on consumption.
- **Drink Tickets:** Guests receive drink tickets (provided to your group coordinator), and only redeemed tickets will be billed to your organization after the event.
- **Cash Bar:** Guests pay for their own drinks

MENU SELECTIONS

Our food is provided by **Eatertainment Catering**, offering both hot group meals and shareable platters.

GROUPS UNDER 25

Order from our Platter Selections (minimum spend \$400).

GROUPS OVER 25

Enjoy a curated buffet-style menu set up in your designated area.

All menu pricing includes:

- Food servers
- On-site culinary staff
- Disposable cutlery, plates, and napkins (Upgrade options available)

THE BBQ MENU

(Min 25 Guests)

Choose from Two BBQ Combos

COMBO 1

Ground Chuck & Brisket Burgers

Cajun Chicken Thighs

Hot Italian Sausages

**Vegan option available:*

Impossible Burgers

Speak to your Event Manager for
substitution options.

COMBO 2

BBQ Chicken breast

Honey Garlic Baby Back Ribs

Wagyu Beef Hotdogs

**Vegan option available:*

Impossible Burgers

Speak to your Event Manager for
substitution options.

BBQ COMBO SIDES - Choose two:

Greek green salad (GF)

Creamy picnic potato salad (GF, DF)

Classic deli coleslaw (GF, Vegan)

Classic Caesar salad with bacon, croutons & parmesan

Old school five bean salad (GF, Vegan)

Gluten-free penne primavera salad (GF, DF)

COMBOS INCLUDE:

TOPPINGS

Ketchup, Mustard, Relish, Onions, Pickles, and Hot peppers

DESSERT

Jumbo cookies

Brownies

Watermelon

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\$42 PER PERSON

Southern Rotisserie Menu (Min 25 Guests)

Cajun spiced rotisserie chicken with jus (GF, DF)

Mushroom mac & cheese (VEG)

Grilled vegetable brochettes in balsamic glaze (GF, Vegan)

Kale Caesar salad with garlic croutons and shaved asiago (VEG)

Southwest potato salad with black beans & corn (VEG)

Cheddar biscuits & butter

Caramel brownies & jumbo cookies

\$42 PER PERSON

Tex-Mex Menu (Min 25 Guests)

Beef fajitas

w/ peppers, onions & mushrooms and soft flour tortillas (GF, DF)

Vegetable empanadas with lime sour cream (VEG)

Red beans & rice with herbs (GF, Vegan)

Greens with tortilla frites & smoky avocado dressing (GF, Vegan)

Vegan ceviche of palm hearts, chayote, corn, cucumber,
pepper in mango vinaigrette (GF, Vegan)

Mexican cornbread with salsa & guacamole (VEG)

Caramel churros with chocolate sauce (VEG)

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\$42 PER PERSON

THE SANDWICH MENU

(Min 25 Guests)

Choose from Two Sandwich Menus:

Sandwich Menu A

Ancho grilled chicken with roasted
peppers & avocado mayo
(DF)

Black Forest ham & brie with fruit
chutney

Falafel wrap with lemon tahini & pickled
vegetables
(Vegan)

Shaved roast beef with Dijon
& caramelized onions
(DF)

Creamy potato salad in chipotle mayo
with corn, black beans
& roasted peppers
(DF, GF)

Romaine & spinach with shaved fennel,
radishes & focaccia crisps
in balsamic dressing
(DF)

\$28 PER PERSON

Sandwich Menu B

Pesto chicken with black peppercorn
aioli & blistered tomatoes
(DF)

Montreal smoked meat with Dijon
& deli slaw
(DF)

Mediterranean grilled vegetables
& hummus
(Vegan)

Old-school tuna salad with celery,
capers, & herbs
(DF)

Pasta salad with zucchini, asparagus &
eggplant in sundried tomato marinade
(DF)

Summer greens with tomatoes,
cucumber & sourdough croutons,
lemon pepper dressing
(DF)

\$28 PER PERSON

Includes Dessert:

(Choose 2-3 of the below)

Gluten-Free Brownie (GF), Rice Krispy Bar (GF), Jumbo Cookie, or Butter Tart

Party Platter Menu

(Min. 25 guests)

Mediterranean

Chicken Souvlaki with Tzatziki (GF)
Antipasti Vegetarian Brochettes (GF, VEGAN)
Spanakopita (V)
Falafel & Preserved Lemon Aioli (GF, VEGAN)
Tomatoes & Bocconcini in Pesto (GF, V)
Moroccan Spiced Kettle Chips (GF, VEGAN)

\$21 PP

Mexi - Cali

Chicken Empanadas with Black Pepper & Lime Sour Cream
BBQ Glazed Beef Skewers (GF, DF)
White Bean, Grilled Onion & Roasted Pepper Quesadillas (V)
Corn & Bacon Fritters
Vegan Ceviche in Mango Vinaigrette (GF, VEGAN)
Tortilla Chips with Avocado Aioli (GF, VEGAN)

\$21 PP

Eastern

Thai Lemongrass Chicken Satay (GF, DF)
Szechuan Grilled Shrimp with Lime (GF, DF)
Vegetable Samosas with Sweet Chili Sauce (VEGAN)
South Asian Vegan Pakoras (GF, VEGAN)
Ginger & Garlic Spicy Edamame in the Shell (GF, VEGAN)
Togarashi Wonton Crisps with Sesame Lime Mayo (DF)

\$21 PP

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Grazing Platter Menu

(Min \$400 Order)

Each Platter serves 25 Guests

Crisps & Dips

Corn chips, sea salt kettle chips & wonton crisps (V)
Southern pimento cheese, caramelized onion dip & edamame hummus (V)

\$175 Per Platter

Assorted Fruit

Summer fruit & berry skewers with honey & cinnamon yogurt

\$200 Per Platter

Crudités and Dips

Seasonal arrangement of market vegetables with white bean & beet hummus
and vegan herb aioli (GF, Vegan)

\$200 Per Platter

International and Domestic Cheeses

Artisanal cheese with honey & compotes, fresh & dried fruit, roasted nuts in
sea salt, and baguette & crackers

\$250 Per Platter

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BEVERAGE MENU

VODKA

SMIRNOFF	8.50
KETEL ONE	8.99

RUM

CAPTAIN MORGAN	8.50
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GORDAN'S	8.50
BOMBAY SAPPHIRE	8.99
TANQUERAY	8.99

COGNAC

HENNESEY VS	13.50
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WHISKEY

CROWN ROYAL	8.50
JAMESON	8.99
JOHNNIE WALKER BLACK	12.50

TEQUILA

1800 BLANCO	9.50
1800 CAZADORES	9.50
DON JULIO 1942	36.00
CLASE AZUL	40.00

SPECIALTY

JAGERMEISTER	9.50
HOUSE RED WINE	10.99
HOUSE WHITE WINE	10.99
JACOBS CREEK BOTTLE	40.00

COOLERS / CIDERS

MAGNERS	9.75
COTTAGE SPRING ICE TEA	9.75
ACE HILL VODKA SODA	9.75
GEORGIAN BAY GIN SMASH	9.75
MATT & STEVES CAESAR	9.75
COTTAGE SPRINGS (ASSORTED)	9.75

BEER

CANADIAN (300ML)	7.75
BUDWEISER (300ML)	7.75

TALL CANS (500 ML)

MOOSEHEAD	9.75
CRACKED CANOE	9.75
AMSTERDAM 3 SPEED	9.75
AMSTERDAM BLONDE	9.75
AMSTERDAM BONESHAKER	9.75
AMSTERDAM SPACE INVADER	9.75
CARLSBERG	10.75
KRONENBERG BLANC 1664	10.75
ASAHI	10.75
PERONI	9.75
HEINEKEN	10.75



Contact Us

We'd love to host your next event at The Docks Driving Range.
For inquiries, bookings, or custom event packages, please reach out to:

Carlo S.
Event Manager

📞 416.939.1437

✉️ events@thedocks.com

🌐 thedocks.com

Location:

The Docks Driving Range
176 Cherry Street
Toronto, ON M5A 1A4