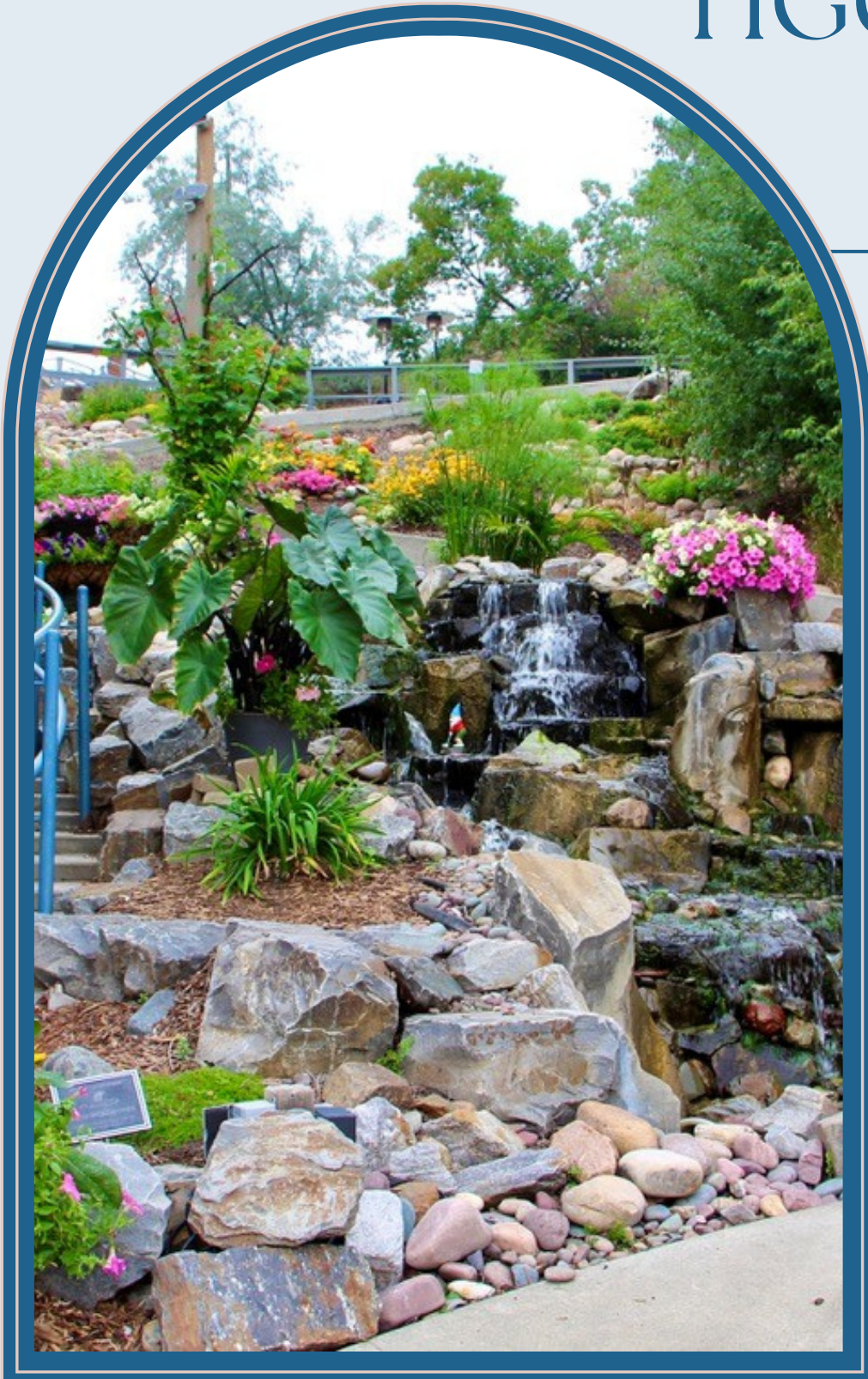


HGC Events 2024



Serving up
an experience

We put the
“Special”
in Special Events

Appointments & bookings
Please contact Samantha
587-855-8295
sam@highlandsgolfclub.com





ROOM RENTALS



BLUE ROOM

\$200

Seats up to 40 pp



DINING ROOM

\$400

Seats up to 60 pp



DINING/BLUE

\$600

Seats up to 120 pp

Highlands Golf Club would like your experience to be worry-free, seamless, and stress-free. Our on-site Event Planner is pleased to offer their services, guidance, and dedication to detail.

Policies

Highlands will make every effort to accommodate your requests. All changes are subject to prior availability and may alter price quotes. Guaranteed number of guests for sit down or guaranteed amount of food for stand up reception will be confirmed at least 72 hours or 3 business days prior to the event date. The guaranteed number of guests or actual number of guests will be charged, whichever is greater

To secure your date, a non-refundable deposit of \$1500 is required. This is applied to your final bill. Any cancellations will result in a forfeit of this deposit. Personal effects and equipment must be removed at the end of the function unless approved by the Event Manager

Highlands shall be the sole provider of all food and beverages with the exception of "Special Occasion Cakes". Outside food or beverages are NOT permitted. Left over food may not be removed from the premises as per City & Provincial Health Regulations. In accordance with Capital Health, food will be kept out for a max of three (3) hours

Upon request, we will set up for 5% above minimum number guaranteed. Should an overflow occur beyond our control, we will serve the guests to the best of our ability. However, HGC makes no guarantee as to our ability to serve the entire overflow. Please advise of any food allergies when planning details of your menu.

Highlands reserves the right to refuse or terminate service of alcoholic beverages at any time in accordance with the regulations of Alberta Gaming & Liquor Control Board. We ask for your full cooperation in the implementation of the regulations & encourage & participate in the "Designated Drivers & Alternative Driving" programs.

continued

All functions where music will form part of the entertainment, are subject to SOCAN fees. Canada's Copyrights Act on behalf of Music Composers, Authors & Publishers. Questions regarding SOCAN fees can be directed to 1.800.51.socan (76226)

CELL PHONE POLICY: The Highlands Golf Club endorses the following policy regarding the use of cell phone in the clubhouse:
"VIBRATE in the designated areas.

Highlands does NOT allow helium balloons, confetti or other sprinkle type decorations. Any decorations that require additional clean up or set up may be subject to additional fees. All deliveries must be clearly marked with the group name & date of the event as well as the time of drop off & pre-arranged with our Event Manager.

The enclosed menus are suggestions and can be modified. Should you wish to customize your own Menu, our Food & Beverage Manager Samantha Castor, would be happy to work onwith you & provide quotes

You are responsible for any damages to the Highlands Golf Club & it's premises by your guests, agents or independent contractors acting on your behalf during the period that HGC is under your contract. Highlands is not responsible for any loss or damage to any articles left prior to, during or following your event.

Nutrition Breaks

COFFEE CARAFE	\$30
fresh ground, regular or decaffeinated 10 cups	
COFFEE URN	\$120
Fresh ground, regular or decaffeinated	
HERBAL TEA	\$3.50
Assorted flavors	
CANNED POP	\$ 3
FRUIT JUICES	\$11
per pitcher	
NON-ALCOHOLIC PUNCH	\$75
Serves 30–40 people	
BOTTLED WATER & POP	\$ 3
MUFFIN, OR CROISSANTS	\$ 3
COOKIES	\$ 3
Chocolate Chip or Oatmeal Raisin	
ASSORTED FRESH LOAF SLICES	\$ 3.50
FRUIT PLATTER	\$ 6/PP

all prices subject to 18% service charge & 5% tax

BREAKFAST BUFFETS

C O N T I N E N T A L

\$ 1 7 p p

FRESHLY BAKED MUFFINS
CROISSANTS AND ASSORTED LOAF SLICES
YOGURT WITH TOPPINGS
granola, nuts, and dried fruit
SEASONAL FRESH FRUIT TRAY
FRESHLY BREWED COFFEE, HERBAL TEAS
FRUIT JUICES

C H A M P I O N S B R E A K F A S T

\$ 2 6 p p

m i n i m u m 3 0 p p

SCRAMBLED EGGS
with peppers, green onion and cheese
GRILLED SAUSAGES AND BACON
BUTTERMILK PANCAKES
with maple syrup and berries
HASH BROWN
FRESHLY BAKED MUFFINS
CROISSANTS AND ASSORTED LOAF SLICES
YOGURT WITH TOPPINGS
granola, nuts, and dried fruit
SEASONAL FRESH FRUIT TRAY
FRESHLY BREWED COFFEE, HERBAL TEAS
FRUIT JUICES

*breakfast
buffet
continued*

H G C B R U N C H

\$ 4 0 p p

m i n i m u m 3 0 p p

EGGS BENEDICT

smoked ham and citrus hollandaise sauce

BAKED CARVED HAM

CINNAMON VANILLA FRENCH TOAST

with maple syrup

CHOCOLATE CHIP OR BANANA PANCAKE

with maple syrup

HASH BROWNS

PORK SAUSAGE AND CRISPY BACON

CHEF'S CHOICE THREE SALADS

ASSORTED CHEESE PLATTER

ANTIPASTO PLATTER

with selection of cured meat, olives and pickles

FRESHLY BAKED MUFFINS

CROISSANTS AND ASSORTED LOAF SLICES

ASSORTED SQUARES AND TORTES

SEASONAL FRESH FRUIT TRAY

FRESHLY BREWED COFFEE, HERBAL TEAS

FRUIT JUICES

all prices subject to 18% service charge & 5% tax

LUNCH PLATED

minimum 30 pp

TO START

one choice for all guests

MIXED GREENS

Toasted pumpkin seeds, cranberry, feta and Balsamic dressing

HIGHLAND'S CAESAR

*crispy romaine, herbed croutons, parmesan cheese, bacon
tossed with garlic Caesar dressing*

TOMATO BASIL SOUP

WILD MUSHROOM BISQUE

truffle oil

MAINS

choice of two entrees with pre-orders

ROASTED CHICKEN BREAST

with mushroom ragout

8OZ ALBERTA BEEF STRIP LOIN

with natural jus

PAN ROASTED SALMON

with pesto cream sauce

MUSHROOM RAVIOLI

wild sauteed mushrooms, creamy pesto sauce, toasted pine nuts, parmesan cheese

DESSERT

CHEESE CAKE

with fresh berries

CARROT CAKE

VANILLA CREAM BRULE

with almond cranberry biscotti

2 - Course

\$ 38 pp

3 - Course

\$ 43 pp

LUNCH BUFFET

OPTION # 1

\$ 28 pp

minimum 30 pp

SALADS:

MIXED GREENS

Toasted pumpkin seeds, cranberry, feta and assorted dressings

PASTA SALAD

roasted vegetables, pesto aioli, cheddar cheese

VEGETABLE TRAY WITH RANCH

PICKLE TRAY

SANDWICH BUFFET:

(choose any 4 assorted selections of sandwiches on locally sourced breads)

SMOKED TURKEY

with cranberry aioli, cheddar cheese

HAM AND SWISS CHEESE

with mustard aioli

CHICKEN SALAD SANDWICH

EGG SALAD SANDWICH

TUNA SALAD WRAPS

GRILLED VEGETABLE WRAPS

with roasted garlic aioli, lettuce, and feta cheese

DESSERTS:

FRESH SEASONAL FRUIT PLATTER

ASSORTED COOKIES AND SQUARES

FRESH BREWED COFFEE/TEA

all prices subject to 18% service charge & 5% tax

*lunch
buffet
continued*

OPTION # 2

\$ 4 0 p p

m i n i m u m 3 0 p p

SALADS:

HIGHLAND'S CAESAR

chopped romaine, herbed crotons, parmesan cheese, Caesar dressing

TOMATO BOCCONCINI SALAD

tossed with balsamic dressing and fresh basil

PICKLE TRAY

SANDWICH BUFFET:

ITALIAN HERBS ROASTED CHICKEN

with rustic tomato sauce

CREAMY PESTO PENNE

grilled vegetables

TOASTED GARLIC BREAD

STEAMED VEGETABLE

DESSERTS:

FRESH SEASONAL FRUIT PLATTER

TIRAMISU , CANNELLONI AND CAKES

FRESH BREWED COFFEE/TEA

all prices subject to 18% service charge & 5% tax

*lunch
buffet
continued*

OPTION # 3

\$ 30 pp

minimum 30 pp

BEEF ON A BUN

CHEF ATTENDED CARVING STATION

PASTA SALAD

CREAMY COLESLAW

SLOW ROASTED ALBERTA BEEF

accompanied with

Lettuce, tomato, mayonnaise, mustard, buns, cheese, tomato, pickle

COOKIES AND SQUARES

FRESH BREWED COFFEE/TEA

OPTION # 4

\$ 35 pp

minimum 30 pp

TACO BAR

CREAMY COLESLAW

CHARRED CORN AND FETA SALAD

CAJUN SPICED SHREDDED CHICKEN

with peppers and onions

BBQ PULLED PORK

WARM TORTILLA

*Sour cream, salsa, pickled jalapenos, feta,
shredded lettuce, blended cheese, chipotle aioli*

WARM BLACK BEAN STEW

COOKIES AND SQUARES

FRESH BREWED COFFEE/TEA

all prices subject to 18% service charge & 5% tax

DINNER PLATED

Guests may choose from 2 different entrée selections & 2 starch options in advance. A seating chart & place cards with final entree #'s must be provided to event coordinator at least seven (7) days before your event.

All plated meals include freshly baked rolls with butter, freshly brewed regular or decaffeinated coffee and a selection of specialty or herbal teas.

TO START

one choice for all guests

BEET AND QUINOA SALAD

with toasted pumpkin seeds, feta, honey Dijon dressing

HOUSE GREENS

cranberry, feta, tomato, cucumber with balsamic dressing

CAESAR SALAD

crispy romaine, bacon, croutons, parmesan cheese and creamy garlic dressing

CURRIED ROASTED RED PEPPER SOUP

with croutons and creme fraiche

BUTTERNUT SQUASH SOUP

with basil oil

CREAMY WILD ROASTED MUSHROOM

with truffle oil

all prices subject to 18% service charge & 5% tax

plated
continued

ENTREES

*choice of two entrees & one choice of
vegetarian/vegan for pre-order*

- *GRUYERE & PORCHETTA STUFFED CHICKEN BREAST \$60
with mashed potatoes, roasted seasonal vegetables, demi
- *ORANGE MARMALADE GLAZED CHICKEN BREAST \$58
wild rice and corn fricassee, carrot puree, and maple roasted baby carrots
- *HONEY DIJON GLAZED SALMON \$60
creamy tomato gnocchi, seasonal vegetables
- *7 OZ ALBERTA TOP SIRLOIN WRAPPED WITH BACON \$63
mashed potatoes, seasonal vegetables, mushroom ragout
- *6 OZ GRILLED BEEF TENDERLOIN \$70
crusted with Montreal steak spice served with mashed potatoes, seasonal
vegetables and Madagascar green peppercorn sauce
- *10 OZ SLOW ROASTED BEEF PRIME RIB \$68
Yorkshire pudding, mashed potatoes, seasonal vegetables,
Madagascar green peppercorn sauce
- *APPLE AND CHORIZO STUFFED PORK TENDERLOIN \$55
mashed potatoes, seasonal vegetables, mushroom ragout
- *10 OZ GRAPEFRUIT BEER BRINED PORK CHOP \$55
mashed potatoes, seasonal vegetables, creamy mustard sauce

DESSERT

*choice of two not pre-ordered
but alternating from guest to guest*

- *NEW YORK CHEESECAKE WITH BERRY COMPOTE
- *DARK CHOCOLATE CAKE WITH FRESH BERRIES
- *LEMON RASPBERRY BOMBE
- *CARROT CAKE WITH CREAM CHEESE ICING
- *VANILLA CREME BRULE WITH ALMOND BISCOTTI

all prices subject to 18% service charge & 5% tax

DINNER BUFFET

minimum 50 pp

All buffet meals include seasonal steamed vegetables, roasted baby potato or garlic mashed potato, pickle tray, freshly baked buns/butter, seasonal fruit tray, assorted desserts, freshly brewed regular or decaffeinated coffee and a selection of specialty or herbal teas.

SALADS

\$63 pp

MIXED GREENS

Toasted pumpkin seeds, cranberry, feta, and assorted dressings

RED QUIONA AND TOASTED ALMOND

dry fruits, parsley, toasted almonds, and citrus honey dressing

HIGHLAND'S CAESAR

chopped romaine, herbed crotons, parmesan cheese, Caesar dressing

TOMATO BOCCONCINI SALAD

ENTREES

choice of two hot entrees

CHEF'S CARVED ALBERTA AAA SLOW ROAST BEEF

horseradish, mustard, and natural jus

PROSCIUTTO WRAPPED CHICKEN BREAST

sundried tomato jus

SLOW BRAISED BEEF CHUCK

red wine demi

ROASTED CHICKEN

wild mushroom fricassee

PAN SEARED SALMON

maple mustard cream sauce

ROASTED MAHI MAHI

coconut curry emulsion

THREE CHEESE RAVIOLI

roasted vegetable and spinach and tomato amaretto sauce VEG

ALBERTA AAA PRIME RIB

horseradish, mustard, and natural jus (\$10/person)

SOFT SOCIALS

m i n i m u m 30 p p

*When making selections, consider ordering large quantities
of fewer items for a proper presentation.*

OPTION # 1

\$ 30 p p

6-8 pieces per person

BRIE AND PROSCIUTTO CANAPE

with fruit chutney and balsamic drizzle

CHICKEN WINGS

salt and pepper or HOT

ASIAN SPRING ROLLS

with Thai sweet chili sauce

LOADED POTATO SKINS

with salsa and sour cream

OPTION # 2

\$ 36 p p

8-10 pieces per person

PEAR AND PORCHETTA FLAT BREAD

TOMATO BRUSCHETTA

PULLED PORK SLIDERS

BBQ BRISKET FLAT BREAD

OPTION # 3

\$ 42 p p

10-12 pieces per person

PRAWN COCKTAIL

WILD MUSHROOM AND PESTO FLATBREAD

BUTTER CHICKEN SKEWER

BEEF SLIDERS

all prices su with cheddar cheese and pickle ge & 5% tax

CHEESE AND OLIVE SKEWER

RECEPTIONS

minimum 3 doz. of each selected

COLD CANAPES

SMOKED SALMON BRUSCHETTA \$30/DZ

on toasted crostini

BRIE AND PROSCIUTTO \$24/DZ

with fruit chutney and balsamic drizzle

CAPRESE SKEWER \$20/DZ

Bocconcini, grape tomatoes, fresh basil & drizzled with a balsamic reduction.

ANTIPASTO SKEWERS \$30/DZ

marinated olives, cheddar cheese, cured meat and red pepper sauce

ASIAN CHICKEN SALAD IN WONTON CUPS \$34

PRAWN COCKTAIL IN CUP \$36

DELI MEAT AND CONDIMENTS BOARD \$7/PERSON

INTERNATIONAL AND DOMESTIC CHEESE PLATTER \$7/PERSON

VEGETABLE CRUDITES \$4/PERSON

FRUIT PLATTER \$6/PERSON

HOT CANAPES

BBQ CHICKEN FLAT BREAD \$28/DZ

PEAR AND PORCHETTA FLAT BREAD \$26/DZ

WILD MUSHROOM AND PESTO FLATBREAD \$24/DZ

CHICKEN WINGS \$ 24/DZ

salt & pepper or hot

ASIAN SPRING ROLL \$22/DZ

with sweet chili sauce

BUTTER CHICKEN SKEWER \$32/DZ

BEEF SLIDER CHEESE \$38/DZ

BBQ PULLED PORK SLIDER \$ 36/DZ

WARM CHEESE AND SUNDRIED TOMATO DIP \$8/PERSON

all prices subject to 18% service charge & 5% tax

FUN IN THE SUN BBQ

minimum 30 PP

PROTEIN

one choice for all guests

BBQ 8 OZ. ALBERTA NEW YORK STEAK \$60

SLOW ROASTED BBQ GLAZED PORK \$50

CHICKEN & RIBS \$55

5oz chicken breast butterflied and rubbed with spices and
4 fingers ribs glazed with chipotle BBQ sauce

SALADS

RED QUIONA AND TOASTED ALMOND

dry fruits, parsley, toasted almonds, and citrus honey dressing

HIGHLAND'S CAESAR

chopped romaine, herbed crotons, parmesan cheese, Caesar dressing

PASTA SALAD

roasted vegetables, pesto aioli, cheddar cheese

STARCH & SIDES

BAKED POTATO

with sour cream and mashed potato and bacon

BUNS AND BUTTER

PICKLE TRAY

CONDIMENTS

DESSERT

SELECTIONS OF PIES AND TARTS, FRUIT PLATTER

all prices subject to 18% service charge & 5% tax

CELEBRATION OF LIFE

minimum 30 pp

\$ 28 pp

SALADS:

MIXED GREENS

Toasted pumpkin seeds, cranberry, feta and assorted dressings

PASTA SALAD

roasted vegetables, pesto aioli, cheddar cheese

VEGETABLE TRAY WITH RANCH

PICKLE TRAY

SANDWICH BUFFET:

(choose any 4 assorted selections of sandwiches on locally sourced breads)

SMOKED TURKEY

with cranberry aioli, cheddar cheese

HAM AND SWISS CHEESE

with mustard aioli

CHICKEN SALAD SANDWICH

EGG SALAD SANDWICH

TUNA SALAD WRAPS

GRILLED VEGETABLE WRAPS

with roasted garlic aioli, lettuce, and feta cheese

DESSERTS:

FRESH SEASONAL FRUIT PLATTER

ASSORTED COOKIES AND SQUARES

FRESH BREWED COFFEE/TEA

all prices subject to 18% service charge & 5% tax

THE BAR

includes bartenders, pop/juice mixes, glasswear & ice

CASH BAR

guest pays

- *DOMESTIC HIGHBALLS & BEER* \$7.5
- *PREMIUM HIGHBALLS & BEER* \$8 - \$8+
- *LIQUEURS, COOLERS & SHOOTERS* \$8 - \$8+
- *6 OZ. GLASS HOUSE WINE* \$13
- *BOTTLE HOUSE WINE* \$35
- *12 OZ. DRAFT BEER* \$8.5
- *POP/JUICE* \$3

OPEN BAR

host pays

- *DOMESTIC HIGHBALLS & BEER* \$7.5
- *PREMIUM HIGHBALLS & BEER* \$8 - \$8+
- *LIQUEURS, COOLERS & SHOOTERS* \$8 - \$8+
- *6 OZ. GLASS HOUSE WINE* \$13
- *BOTTLE HOUSE WINE* \$35
- *12 OZ. DRAFT BEER* \$8.5
- *POP/JUICE* \$3

refillable

OTHER OPTIONS

LOONIE OR TWOONIE BAR

host pays the balance on drinks

TICKETS FOR DRINKS

host to provide tix.

*NON ALC.PUNCH *\$70

serves 30-40 pp

all prices subject to 18% service charge & 5% tax

Contact Info & Deposit Details

▶ NAME: _____

EVENT DATE: _____

BILLING ADDRESS: _____

EMAIL ADDRESS: _____

PHONE NUMBER: _____

▶ Signed confirmation and the \$1000 non-refundable deposit must be received in order to secure this booking & date. Following a booking confirmation by the event organizer by way of an initial deposit, a second non-refundable deposit is due thirty (30) days before the event date. This second deposit must bring the total amount deposited to a minimum of 75% of the estimated revenues from the event. The remaining balance is due three (3) days prior to the event date. All accounts net 30 days from the date of the event. Should the account NOT be paid by said date, the balance owing will be processed on your credit card.

CARD NUMBER: _____

EXPIRY: _____ CSV: _____

CARD HOLDER NAME: _____

▶ I acknowledge that I have read and fully agree to the details presented above & that i represent & warrant that I am The individual identified.

SIGNATURE _____

DATE: _____

