

# HGC Weddings 2024

A hidden gem in  
the river valley

sit back, relax  
& leave the  
rest to us

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



**HIGHLANDS**  
GOLF CLUB

# All Inclusive Package \$1500



- ✦ All staffing including bartenders  
On site event planner
- ✦ Use of our full event space (lounge is not available during golf season)
- ✦ Room set up and tear down.  
This includes setting out favors, centerpieces, name cards, cake table, guest book table, etc provided by they event organizers
- ✦ AV requirements (screens, wireless microphone and podium)
- ✦ Variety of colored linen table cloths and dinner napkins
- ✦ Choice of black or white table skirting for buffet line and head table
- ✦ Cake cutting and plating

*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. Our event space can accommodate up to 110 guests, including the bridal party. This is our recommendation, allowing for an open dance floor area, table accessibility, and guest comfort during your event.*

# Policies *and Reminders*



- ✦ 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.
- ✦ You are responsible for any damages to the Highlands Golf Club & its 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.



- ✦ 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 & AlternativeDriving" programs.
  
- ✦ 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. Should you wish to create your own Custom Menu, our Food & Beverage Manager Samantha Castor, and Executive Chef Vikram Redgaonkar would be happy to work with you & provide quotes

# Plated Dinners

minimum 50 pp



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.*

## STARTER

*choice of one 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

*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*

# Buffet Dinners

\$ 63 pp

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

### 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)

# Late Night Snack

*minimum 30 pp*

## PIZZA \$20 PP

*choice of 2 flavors*

- MEAT LOVERS PIZZA
- HAM AND PINEAPPLE
- GARDEN ( VEG)
- KETTLE CHIPS WITH FRENCH ONION DIP

## POUTINE BAR \$22 PP

- FRENCH FRIES AND GRAVY
- CHEESE CURDS
- CHOICE OF PULLED PORK OR SHREDDED CHICKEN.
- GREENS ONIONS, FRESH CHOPPED TOMATOES,  
PICKLED JALAPENOS
- BACON BITS
- VEGETABLE CRUDITES AND RANCH DIPPING SAUCE

## TACO BAR \$22 PP

- CORN TORTILLAS
- SHREDDED CHEESE
- CHOICE OF PULLED PORK OR SHREDDED CHICKEN.
- GREEN ONION, SALSA, AND SOUR CREAM
- NACHO CHIPS

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



# Reception

*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*

# 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 \$1500 non-refundable deposit must be received in order to secure this booking & date. Following a wedding date 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: \_\_\_\_\_



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