



HIGHLANDS

GOLF CLUB

TWO HEARTS,
ONE CELEBRATION..
BRINGING YOUR DREAM
WEDDING TO LIFE.



Booking Inquiries
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587-855-8295

Welcome to the Highlands

Celebrate your love story at the Highlands. Nestled in Edmonton's scenic river valley, our stunning venue is the perfect setting for your dream wedding. Our expert event team will work closely with you to create a personalized experience that reflects your unique style and taste. With our newly renovated banquet space, we offer a variety of options to make your special day unforgettable.



WRITE YOUR LOVE STORY WITH US
AN EXPERIENCE YOU WON'T FORGET...

The Fine Print

WEDDING PLANNER

You are welcome to hire your own professional planner who offers “day of” services, however our Event Manager is here to offer her “attention to your details” while at the Highlands Golf Club on your wedding day.

MINIMUM REQUIREMENTS

Summer Saturday bookings (June-Sept.) must have a minimum guest count of 100 guests, or a minimum spend of \$10,000 in Food & Beverage, excluding tax, gratuity, room rental and other booking services. Off season months are exempt from this clause.

CANCELLATION

All deposits are non-refundable but can be transferrable towards a future event with the approval of our Event Manager.

FLORAL, DÉCOR AND FIRE SAFETY

Decorations, linens or displays brought into the resort must be approved one day prior to your event. Helium balloons, oil-based fog machines and any sprinkle type decorations are not permitted. Candles are permitted when enclosed within a votive holder.

FOOD AND BEVERAGE

All food & beverage items must be purchased exclusively from HGC and consumed in the designated banquet area. The only exceptions permitted are wedding cakes and candy bar items. All Food and Beverage pricing will be guaranteed 45 days prior to the event.

SIGNAGE

Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures & furnishings. No signage of any kind is permitted in the main lobby or on the public grounds without prior authorization.

OVERCONSUMPTION

We have the obligation to refuse service to any guest that appears intoxicated, as directed by AGLC. We ask for your cooperation in the implementation of the regulations and encourage guests to participate in the “Designated Drivers and alternative Driving” programs.

ENTERTAINMENT

Sonos Music is available thru our In-House speakers for cocktail hour ONLY. DJ services would be provided yourselves. If you need assistance with this, we have some preferred DJ's that we can offer contact info for.

Wedding Rental

\$2000

Inclusions



- ❖ All staffing including bartenders. On site event planner.
- ❖ Room set up and tear down. This includes wedding favors, centerpieces, name cards, cake table, guest book table, etc. that have been provided by the wedding organizer.
- ❖ AV requirements such as WiFi, projectors, screens, wireless microphone and podium
- ❖ Variety of colored linen table cloths and dinner napkins.
- ❖ Choice of black or white table skirting for buffet lines, head table, guest book and cake tables.
- ❖ Cake Cutting and plating.

Are you ready to start planning your dream wedding? Our expert team will guide you and ensure every detail is taken care of, so you can focus on enjoying your special day. Contact Samantha to check date availability, answer any questions you may have and schedule a tour.

Let us help you create memories that will last a lifetime!

Frequently asked Questions

How far in advance can we book our wedding?

Sooner is always better! Most couples make firm reservations between six months and one year in advance. We are happy to check availability for the date you have in mind. How much of a deposit is required? A non-refundable deposit of \$2,000 and a credit card authorization form is due with the signed contract. The Pavilion will be ready at 8:00 AM the morning of your wedding for load in and setup. The Dressing Suite will be ready as early as 8:00 AM the morning of your wedding

How early will the venue be available for set-up?

The Event space will be ready 1 hour before your guests are scheduled to arrive. Any wedding vendors can coordinate their deliveries and schedules with our Event Mgr. Since all other set up is done by the HGC staff, your day is your own. Enjoy!

Can we host our ceremony only at the Golf Course?

Highlands does not offer any “ceremony only” options. We would love to be apart of your “I Do’ s” as well. Ceremonies can be added for an additional \$500.

Are there any extra fees?

All set up of tables, chairs, china, glassware, silverware, and linens mentioned in our package description are included. All food and beverages are subject to 20% gratuity and 5% gst. The Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Co (Re:Sound) are collective societies that charge tariffs for the performance of music according to section 19(2)(a) of the Copyright Act.
SOCAN Fees with dance \$63.49 without dance \$31.72
Re:Sound Fees with dance \$26.63 without dance \$13.30

Will we be able to taste our menu selections before our wedding?

Once your contract is signed and within 6 months of the date, we offer a wedding meal tasting for those with a confirmed wedding package, a minimum of 75 guests, and a food & beverage minimum spend over \$5,000. The tasting can include up to four guests.

Can we provide our own Wedding Cake?

Wedding cakes and cupcakes are permitted. HGC does not require a cake cutting fee.

Is parking available?

Highlands offers free parking in our main lot and along some of the streets and avenues in the community. Overnight parking left “at your own risk”.

YOUR PLATED DINNER INCLUDE
Steamed Vegetables
Buns and Butter
Freshly Brewed Coffee
Selection of Herbal Teas

Guests may select their
Entrees ONLY in advance
A choice of 2 different
proteins along with one
vegetarian/vegan option
shall be provided at least 72
business hours in advance
Place cards with guests name
is also required for
proper meal service

PLEASE INFORM OUR
EVENT MANAGER
OF ANY DIETARY
RESTRICTIONS
OR ALLERGY CONCERNS

All Food & Beverages subject to
5% gst & 20% gratuity

PLATED DINNERS

MINIMUM 50 PP

Soups/Salads

choice of one

MIXED GREENS

cranberries, feta, tomato, cucumbers with our balsamic drizzle

BEET AND QUINOA SALAD

toasted pumpkin seeds, feta with our honey dijon dressing

TRADITIONAL CAESAR SALAD

crisp romaine, bacon, croutons and parmesan cheese

CURRIED RED PEPPER SOUP

herbed croutons and creme fraiche

BUTTERNUT SQUASH SOUP

all spice Chantilly

CREAMY WILD MUSHROOM SOUP

truffle oil

Desserts

choice of one

NEW YORK CHEESECAKE

with berry compotes

DECADENT DARK CHOCOLATE CAKE

with fresh berries

LEMON RASPBERRY BOMBE

with berry compote

HOME-MADE CARROT CAKE

with cream cheese icing

VANILLA CREME BRULEE

all almond biscotti

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PLATED DINNERS

MINIMUM 50 PP

GRUYERE PORCHETTA STUFFED CHICKEN BREAST

\$60 PER PERSON

mashed potatoes and demi glaze

ORANGE MARMALADE CHICKEN BREAST

\$58 PER PERSON

wild rice and corn fricassee, carrot puree

HONEY DIJON GLAZED SALMON

\$60 PER PERSON

creamy tomato gnocchi

7 oz. ALBERTA BACON WRAPPED TOP SIRLOIN

\$63 PER PERSON

mashed potatoes, mushroom ragout

6 oz. BEEF TENDERLOIN

\$70 PER PERSON

crusted with Montreal steak spice, mashed potatoes,
Madagascar green peppercorn sauce

10 oz. SLOW ROASTED PRIME RIB W/YORKSHIRE PUDDING

\$68 PER PERSON

mashed potatoes and natural jus

APPLE AND CHORIZO STUFFED PORK TENDERLOIN

\$55 PER PERSON

mashed potatoes and mushroom ragout

10 oz. GRAPEFRUIT BEER BRINED PORK CHOP

\$55 PER PERSON

mashed potatoes, creamy mustard sauce

KIDDO'S MENU \$25 (includes ice cream for dessert)

- Chicken fingers and fries
- Cheese flat bread
- Noodles with butter or tomato sauce

YOUR BUFFET DINNER INCLUDES

Roast baby potato or
Garlic Mashed Potato
Steamed Vegetables
Pickle/Olive Tray
Freshly Baked Buns and Butter
Seasonal Fruit Tray
Assorted Dessert Table
Freshly Brewed Coffee
Selection of Herbal Teas

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Buffet items will only be displayed
for a maximum of 2 hours at any
event to ensure the quality and
integrity of the product.

All Food & Beverages subject to
5% gst & 20% gratuity

BUFFET DINNERS

\$65 per person (kids 12 yrs & under \$30)

MINIMUM 50 PP

Salads

HOUSE GREENS

cranberries, feta, tomato, cucumbers with an assortment of dressings

QUINOA SALAD

with nuts, dry fruit and our lemon honey vinaigrette

TRADITIONAL CAESAR SALAD

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

THAI NOODLE SALAD

Mains (choice of two)

CARVED ALBERTA AAA ROAST BEEF

horseradish, mustard and natural jus

BRAISED BEEF CHUCK

red wine demi

ROASTED CHICKEN

wild mushroom fricassee

PAN SEARED SALMON

maple mustard cran sauce

BLACKENED MAHI MAHI

mango pineapple sauce

THREE CHEESE RAVIOLI

spinach and tomato amaretto sauce

ALBERTA AAA PRIME RIB (+\$10 pp)

yorkshire pudding, horseradish and natural jus

ELEVATE YOUR EXPERIENCE:

*PAN FRIED PEROGIES, caramelized onions, bacon and sour cream \$6pp

*BEEF & RICE CABBAGE ROLLS, rustic tomato sauce \$7 pp

MINIMUM 30 PP

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LATE NIGHT SNACKS

Treat your guests to a snack during late night celebrating. It will be appreciated and remembered as the perfect conclusion to a wonderful event.

PIZZA PARTY

\$20 PER PERSON

handmade pizza with tomato sauce topped with cheese
(choice of two)

- Meat Lovers
- Ham and Pineapple
- Garden (vegetarian)

POUTINE BAR

\$23 PER PERSON

- French fries and gravy
- Cheese curds
- Choice of pulled pork or shredded chicken
- Green onions, fresh tomatoes, pickled jalapenos
- Bacon bits

TACO BAR

\$23 PER PERSON

- Choice of pulled pork or shredded chicken
- Corn tortillas
- Shredded cheese
- Green onions, salsa and sour cream

ASIAN MARKET

\$22 PER PERSON

- Vegetable spring rolls with sweet chili sauce
- Chicken gyoza with sesame seeds, green onions and ponzu sauce
- Teriyaki meatballs

All Food & Beverages subject to
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MINIMUM 30 PP

RECEPTION

Add desirable appetizers to any dining package. Your guests will appreciate having something to nibble on while they visit and socialize
Minimum of 3 doz. of each selection

Cold Canapes

SMOKED SALMON BRUSCHETTA

\$30 per dozen

on toasted crostini

BRIE AND PROSCIUTTO

\$24 per dozen

fruit chutney and balsamic drizzle

CAPRESE SKEWERS

\$20 per dozen

bocconcini, grape tomatoes, fresh basil, drizzled with balsamic reduction

ANTIPASTO SKEWERS

\$30 per dozen

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

ASIAN CHICKEN SALAD

\$34 per dozen

in wonton cups

PRAWN COCKTAIL

\$36 per dozen

with cocktail sauce

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MINIMUM 30 PP

RECEPTION

Hot Canapes

BBQ CHICKEN FLAT BREAD

\$38 per dozen

WILD MUSHROOM AND PESTO FLAT BREAD

\$36 per dozen

CHICKEN WINGS

\$30 per dozen

salt & pepper or hot

ASIAN SPRING ROLLS

\$28 per dozen

with sweet chili sauce

BUTTER CHICKEN SKEWERS

\$36 per dozen

BEEF SLIDERS

\$38 per dozen

cheese and pickles

BBQ PULLED PORK SLIDERS

\$36 per dozen

FRUIT PLATTER

\$6 per person (minimum 30 pp)

VEGETABLES CRUDITES

\$4 per person

INTERNATIONAL AND DOMESTIC CHEESE PLATTER

\$8 per person

DELI MEAT AND CONDIMENT BOARD

\$7 per person

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FROM THE BAR

All liquor MUST be provided by
the Highlands Golf Club

Last Call can be made as late
as 1:00 am with consumption
1 hour following last call.

❖ HOST BAR

All liquor ordered is invoiced to the host.
Subject to 20% gratuity

❖ CASH BAR

Your guests pay for their liquor ordered
All gratuities are at the discretion of your guests.

❖ SUBSIDIZED BAR

Guests partially pay for drinks ordered.
(ie: loonie or toonie bar) and host pays the balance
A 20% gratuity will be applied to the full cost of the drink

❖ DRINK TICKETS

Host provides a specific number of tickets to be distributed.
This allows a budget to be set upfront.
A 20% gratuity is added to the drink ticket cost.
Cash bar will be offered once tickets have been used.

All Food & Beverages subject to
5% gst & 20% gratuity

FROM THE BAR

- ❖ Domestic Highballs and Beer \$7.50
- ❖ Premium Highballs and Beer \$8
- ❖ Tall Boy Beer (473 ml) \$8.50
- ❖ Draft Beer (16 oz.) \$8.50
- ❖ Coolers, Liqueurs and Shooters \$8.50+
- ❖ Specialty and Ultra Spirits \$9+
- ❖ 6 oz. House Red, White and Rose Wine Glass \$14
- ❖ Bottles of House Red, White and Rose Wines \$38
- ❖ Non-Alcohol Punch Bowl \$80
serves 35-40 people
- ❖ Fountain Pop \$3
refillable
- ❖ Fruit Juice \$3

OUR STANDARD BAR INCLUDES
DOMESTIC & PREMIUM BEER
RYE, WHITE/DARK RUMS
VODKA, GIN, SCOTCH
PREMIUM SPIRITS
DRAFT BEER
COOLERS
RED AND WHITE WINES
NON ALCOHOL BEVERAGES

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Contact Information & Deposit Details

Name:



Event Date:



Billing Address:



Email Address:



Phone Number:



Credit Card Number:



Expiry Date:



CSV:





In order to secure this booking, HGC requires a nonrefundable deposit of \$2000. The 2nd deposit (75% of estimated total) is due 30 days prior to event. Remaining balance is due 3 days prior to the event date.

****Please note that credit card payments are subject to a 3% surcharge****

Signature:



Date:





Thank You

FOR CHOOSING
THE HIGHLANDS

For more information and to book your event, please
contact Samantha Castor
Club & Special Events Manager
587-855-8295
sam@highlandsgolfclub.com

Highlands Golf Club
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