




HIGHLANDS
GOLF CLUB

2019

FESTIVE SEASON

Classic Christmas Dinner Buffet (\$55*/person)

Salads

Highlands Caesar | Croutons, Parmigiano Reggiano, bacon, creamy garlic dressing

Insalata Caprese | Fresh Roma tomatoes, fior di latte, balsamic glaze, basil

Quinoa Salad | Dry fruits and roasted nuts, tossed with lemon honey dressing

Bean Salad | Mixed beans with zesty homemade dressing

Antipasto

Assorted sliced cured meats

Display of domestic & international cheeses

Pickles & condiments

Mains

24-Hour Brined Turkey | Dark and white meat, traditional stuffing, citrus cranberry marmalade, gravy

Pan Seared Salmon | Herb and lemon gremolata

Roasted vegetables

Highlands' famous candied yams

Herb & garlic mashed potatoes

Handcrafted Mini Desserts Table

Mousse Cups • Festive Pies • Assorted Cakes • Mini Yule Logs

Flavored Crème Brûlée • Sticky Toffee Pudding

Add-Ons

Roasted pork loin with apple and braised red cabbage \$4/person

Three cheese tortellini with rustic tomato sauce \$4/person

Roasted mushroom ravioli with pesto cream sauce \$5/person

Yorkshire pudding \$2/person

Perogies with sour cream, bacon, caramelized onions \$4/ person

**5% GST & 18% Gratuity not included.
All food & beverage consumed must be left on premises.
All menu items are subject to change.*



Deluxe Christmas Dinner Buffet (\$60*/person)

Salads

Highlands Caesar | Croutons, Parmigiano Reggiano, bacon, creamy garlic dressing

Insalata Caprese | Fresh Roma tomatoes, fior di latte, balsamic glaze, basil

Quinoa Salad | Dry fruits and roasted nuts, tossed with lemon honey dressing

Bean Salad | Mixed beans with zesty homemade dressing

Antipasto

Assorted sliced cured meats

Display of domestic & international cheeses

Pickles & condiments

Carving Station

Alberta Prime Rib | Alberta AAA beef, horseradish, mustard, green peppercorn sauce

Mains

24-Hour Brined Turkey | Dark and white meat, traditional stuffing, citrus cranberry marmalade, gravy

Pan Seared Salmon | Herb and lemon gremolata

Roasted vegetables

Highlands' famous candied yams

Herb & garlic mashed potatoes

Handcrafted Mini Desserts Table

Mousse Cups • Festive Pies • Assorted Cakes • Mini Yule Logs

Flavored Crème Brûlée • Sticky Toffee Pudding

**5% GST & 18% Gratuity not included.
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left on premises.
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Santa's Favourite Christmas Dinner Buffet

(\$65*/person)

Salads

Highlands Caesar | Croutons, Parmigiano Reggiano, bacon, creamy garlic dressing
Insalata Caprese | Fresh Roma tomatoes, fior di latte, balsamic glaze, basil
Quinoa Salad | Dry fruits and roasted nuts, tossed with lemon honey dressing
Bean Salad | Mixed beans with zesty homemade dressing

Antipasto

Assorted sliced cured meats
Display of domestic & international cheeses
Pickles & condiments

Seafood Bar

Mussels marinated in Italian dressing
Steamed clams with herb dressing
Prawn cocktail

Carving Station

Alberta Prime Rib | Alberta AAA beef, horseradish, mustard,
green peppercorn sauce

Mains

24-Hour Brined Turkey | Dark and white meat, traditional stuffing,
citrus cranberry marmalade, gravy
Pan Seared Salmon | Herb and lemon gremolata
Roasted vegetables
Highlands' famous candied yams
Herb & garlic mashed potatoes

Handcrafted Mini Desserts Table

Mousse Cups • Festive Pies • Assorted Cakes • Mini Yule Logs
Flavored Crème Brûlée • Sticky Toffee Pudding



**5% GST & 18% Gratuity not included.
All food & beverage consumed must be
left on premises.
All menu items are subject to change.*



Add-On:

Handcrafted Mini Desserts Table

Mousse Cups • Festive Pies
Assorted Cakes • Mini Yule Logs
Flavored Crème Brûlée

\$10/person

**5% GST & 18% Gratuity not included.
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left on premises.
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Plated Christmas Dinner

Choice of Soup or Salad, Entrée, and Dessert

Soup & Salads

Butternut Squash Veloute | Toasted pumpkin seeds,
maple creme fraiche

Highlands Caesar | Croutons, Parmigiano Reggiano, bacon,
creamy garlic dressing

Beat Salad | Mixed greens, local beets, toasted pumpkin seeds,
ricotta, Dijon citrus dressing

Apple & Prosciutto Salad | Mixed greens, sliced apples, grapes,
spiced walnuts, parmesan cheese, balsamic dressing

Entrées

24-Hour Brined Turkey | Dark and white meat, traditional stuffing,
citrus cranberry marmalade, gravy | \$45

Pan Seared Salmon | Cauliflower and truffle puree, saffron risotto,
seasonal vegetables, herb and lemon gremolata | \$48

Alberta Prime Rib | 8oz hand-carved, slowly roasted Alberta prime
rib, garlic mashed potatoes, seasonal vegetables,
green peppercorn sauce, Yorkshire pudding | \$55

Desserts

Sticky Toffee Pudding | Served with maple walnut ice cream

Eggnog Cheesecake | Served with fresh berries

Mini Yule Log

Mandarin Orange Torte

Festive Beverage Service

"Making *spirits* bright!"

Host Bar

1 ounce Domestic Highball & Domestic Beers	\$6
1 ounce Premium Highballs & Premium Beers	\$6.5
1 ounce Liqueurs, Coolers & Shooters	\$6.5
6 ounce Glass of House Wine	\$10
Bottle of House Wine	\$30

Cash Bar

Guest pays full price for drinks.

Holiday Party Enhancers

Non-alcoholic punch <i>serves 30-40 people</i>	\$60
Mulled Cider <i>serves 30-40 people</i>	\$60
Eggnog <i>serves 30-40 people</i>	\$60

*5% GST & 18% Gratuity not included.
All food & beverage consumed must be
left on premises.
All menu items are subject to change.

FUNCTION POLICIES

The Highlands Golf Club will make every effort to accommodate you. All changes are subject to prior availability and may alter the price quoted. If we are unable, at our discretion, to make changes to the attached Catering Arrangement Sheet, our agreement as set forth on that sheet remains in full force.

The minimum guaranteed number of guests for sit down functions, or the guaranteed amount of food for stand-up receptions will be confirmed by you a minimum of seventy-two (72) hours or three business days prior to the date.

For sit down receptions, the Highlands Golf Club will charge for the minimum guaranteed number of guests, or the actual number of guests in attendance, whichever is greater. For stand-up receptions, amounts of food ordered or consumed, whichever amount is greater, will be charged. All banquet menu prices are subject to change without notice.

Upon request, the Highlands Golf Club will set up for 5% above the minimum guaranteed number upon request. Should an overflow occur beyond your control, the Highlands Golf Club will serve the guests to the best of its ability, however Highlands Golf Club makes no guarantees as to its ability to serve the entire overflow.

In order to secure your date, we require a non-refundable deposit of \$1000. This will be applied to your final bill. Any cancellations will result in a forfeit of this deposit.

The Highlands Golf Club reserves the right to refuse or terminate the service of alcoholic beverages at any time in accordance with the regulations of Alberta Gaming and Liquor Control Board. We ask for your full cooperation in the implementation of the regulations and we encourage and participate in the DESIGNATED DRIVERS & ALTERNATIVE DRIVING 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, and Publisher's) Questions regarding SOCAN fees can be directed to 1.800.51.SOCAN(76226).

You are responsible for any damages to the Highlands Golf Club premises by your guests, agents or independent contractors acting on your behalf during the period Highlands Golf Club premises are under your contract.

The Highlands Golf Club, its officers, agents or employees are not responsible to you, or your guests, agents, invitees or independent contractors for loss or damage to any article left in the Highlands Golf Club premises prior to, during, or following any function. Personal effects and equipment must be removed at the end of the function, unless approved by the Banquet Coordinator.

The Highlands Golf Club does not permit any article to be fastened onto walls, windows, or electrical fixtures. The use of tacks, bolts, tape, screws, or anything which could mark the walls, ceilings or floors is prohibited.

Highlands Golf Club shall be the sole provider of food and beverage, with the exception of "Special Occasion Cakes". No outside food or beverages of any kind are permitted. Left-over food items may not be removed from the premises of The Highlands Golf Club (as per City & Provincial Health Regulations).

Please advise us of any food allergies when planning the details of your choice of menu options.

Although we take precautions, it is impossible to guarantee that our products have not come into contact with peanuts, nuts or other allergens. We recommend that all concerns be dealt with prior to your event.

In accordance with the Capital Health Board Authority, food will be kept out for a maximum of three (3) hours. The removal of food and beverage products from the Club following the event is not permitted.

Under NO CIRCUMSTANCES does The Highlands Golf Club allow helium balloons, confetti or other sprinkle type decorations. Any decorations that require additional clean-up or set-up may be subject to additional labor charges. All deliveries must be clearly marked with group name and date of event as well as the time of drop off pre-arranged with banquet coordinator.

Signage will be of a professional nature and is restricted to certain areas of the Club.

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

The Highlands Golf Club is a SMOKE-FREE Facility, including decks. Smoking is permitted outside the building in the designated areas.

The enclosed menus are suggestions only. Should you wish to create your own Custom Menu, our Food & Beverage Manager, Samantha Castor, and Executive Chef, Vikram Redgaonkar, would be pleased to work with you and provide quotes.

Your signature below constitutes that you have read and accepted the above conditions and agree to abide by all Highlands Golf Club Policies & Regulations.

FUNCTION NAME: _____

FUNCTION DATE: _____

FUNCTION ORGANIZER: _____

SIGNATURE: _____

BANQUET

NAME: _____

BILLING ADDRESS: _____

POSTAL CODE: _____

DATE: _____ TIME: _____

Signed confirmation and the \$1,000 non-refundable deposit must be received in order to secure this booking and 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.

Master Card

Visa

CARD NUMBER: _____ EXPIRY: _____ CSV: _____

☐ CARD HOLDER NAME: ☐

☐ Debit

BOOKING MADE BY: _____

SIGNATURE: _____ TIME: _____

I acknowledge that I have read and fully agree to the details presented above and by entering my full name and initialing "Sign Contract" I represent and warrant that I am the individual identified and I understand and agree to the details set forth above.

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TO:
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T5W 4N5

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