



BANQUET  
PACKAGE

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2019

  
HIGHLANDS  
GOLF CLUB



# HIGHLANDS GOLF CLUB

## BANQUET

Surrounded by the natural beauty of Edmonton's own backyard, Highlands Golf Club boasts spectacular River Valley views on and off the greens. Beyond our sophisticated course, we offer an unparalleled Clubhouse experience that begins and ends with customer service excellence. Not to mention, our members and guests certainly know how to have a great time from first tee to final stroke and beyond. Delicious eats, refreshing beverages and great company are just three of many elements that make up the hidden gem that is The Highlands.

Enjoy the Highlands Golf Club, where competition and camaraderie go hand in hand.

*Samantha Castor*

Food & Beverage Manager

Appointments can be arranged for site tours.  
Please contact Samantha Castor, Event Coordinator.

[sam@highlandsgolfclub.ca](mailto:sam@highlandsgolfclub.ca)

P. 587.855.8295

c. 780.445.0174



## ROOM RENTAL RATES

### BLUE ROOM

Accommodates up to 40 people

**\$200**

### DINING ROOM

Accommodates up to 80 people

**\$400**


### DINING / BLUE ROOMS

Accommodates up to 130 people

**\$600**

Highlands Club members are subject to room rental rates for half price. Please note that the member **MUST** be directly involved in the function's planning in order to qualify for the room rental discount.

## RENTAL OPTIONS



<b>FLIP CHART</b>	<b>\$10</b>
<b>SCREEN</b>	<b>\$15</b>
<b>MULTI-MEDIA LCD</b>	<b>\$100</b>
<b>TELEVISION</b>	<b>\$40</b>
<b>DVD PLAYER</b>	<b>\$40</b>
<b>MICROPHONE</b>	<b>N/C</b>
<b>PODIUM</b>	<b>N/C</b>
<b>EASEL</b>	<b>N/C</b>
<b>PHOTOCOPYING SERVICES</b>	<b>\$.20/COPY</b>
<b>CAKE CUTTING/PLATING</b>	<b>\$35</b>
Under 50 people	
<b>CAKE CUTTING/PLATING</b>	<b>\$50</b>
Over 50 people	
<b>CHARGER PLATE</b>	<b>\$2 EACH</b>
<b>BBQ SMALL</b>	<b>\$60</b>
<b>BBQ LARGE</b>	<b>\$85</b>
<b>TENT 10" X 10"</b>	<b>\$75</b>
<b>LAWN CHAIRS &amp; TABLES</b>	<b>N/C</b>

## NUTRITION BREAKS

<b>COFFEE CARAFE</b>	<b>\$30</b>
Fresh ground, regular or decaffeinated 10 cups	
<b>COFFEE URN</b>	<b>\$120</b>
Fresh ground, regular or decaffeinated 50 cups	
<b>HERBAL TEA</b>	<b>\$3.5</b>
Assorted flavours	
<b>FOUNTAIN POP</b>	<b>\$8</b>
Per pitcher	
<b>FRUIT JUICE</b>	<b>\$11</b>
Per pitcher	
<b>NON-ALCOHOL PUNCH</b>	<b>\$75</b>
Serves 30-40 people	
<b>BOTTLED WATER, CAN POP, OR INDIVIDUAL JUICES</b>	<b>\$2.5</b>
<b>MUFFINS, DANISHES OR CROISSANTS</b>	<b>\$3</b>
<b>ASSORTED FRESH LOAF SLICES</b>	<b>\$3.5</b>
<b>FRUIT PLATTER</b>	<b>\$6/PERSON</b>
<b>INDIVIDUAL FRUIT YOGURT</b>	<b>\$4/PERSON</b>
<b>NUTS &amp; DRIED FRUIT</b>	<b>\$4/PERSON</b>
<b>WARM PRETZEL &amp; DIJON MUSTARD</b>	<b>\$4/PERSON</b>
<b>FRUIT SKEWERS</b>	<b>\$4/PERSON</b>
With Chestnut Honey Yogurt	
<b>NUT CRUSTED DARK CHOCOLATE BARK</b>	<b>\$5/PERSON</b>
<b>ASSORTED BAGELS &amp; CREAM CHEESE</b>	<b>\$4.5/PERSON</b>
<b>MINI CHEESE SELECTION</b>	<b>\$4/PERSON</b>
<b>CINNAMON BUN</b>	<b>\$4/PERSON</b>
<b>INDIVIDUAL YOGURT PARFAITS</b>	<b>\$5/PERSON</b>
With granola & berries	

## BREAKFAST SELECTIONS *available until 1 pm*

### CONTINENTAL BREAKFAST

**\$16 PER PERSON**

**Assorted Breakfast Pastries**

**Individual Cheeses**

**Hard Boiled Eggs** *cold*

**Yogurt with Toppings** *granola, nuts & dried fruit*

**Fresh Seasonal Fruit Tray**

**Freshly Brewed Coffee, Herbal Teas & Fruit Juices**

### CHAMPIONS BREAKFAST *minimum 20 people*

**\$25 PER PERSON**

**Assorted Breakfast Danishes, Muffins, Croissants & Loafs**

**Yogurt with Toppings** *granola, nuts & dried fruit*

**Scrambled Eggs** *peppers, green onion & diced ham*

**Grilled Sausage & Bacon**

**French Toast** *maple syrup & whipped cream*

**Hash Brown**

**Fresh Seasonal Fruit Tray**

**Freshly Brewed Coffee, Herbal Teas & Fruit Juices**

## HIGHLAND'S BRUNCH MENU *minimum 30 people*

## \$36 PER PERSON

**Eggs Benedict** *with toasted bread, smoked ham & citrus hollandaise sauce*

**Baked Carved Ham**

**Roasted Chicken Breast** *with wild mushroom ragout*

**Cinnamon Vanilla French Toast** *with maple syrup*

**Grilled Sausage & Crispy Bacon**

**Hash Browns**

**Three Chef Salad Creations**

**Assorted Cheese Platter**

**Antipasto Platter with Selection of Cured Meat, Olives & Pickles**

**Seasonal Fresh Season Fruit**

**Assorted Breakfast Danishes, Muffins, Croissants & Loafs**

**Assorted Squares & Tortes**

**Freshly Brewed Coffee, Herbal Teas & Iced Tea**

### ADDITIONAL ENHANCEMENTS *an addition to champions or bunch buffets only*

**Traditional Eggs Benedict** **\$6/PERSON**

Sliced Ham & English Muffin

**Highlands Eggs Benedict** **\$7/PERSON**

Smoked Salmon, Avocado & Citrus Hollandaise

**Platter of Smoked Salmon** **\$7/PERSON**

**Build your own Omelette Station** **\$6/PERSON**

# LUNCHEON 3-COURSE PLATED SELECTIONS

<b>Strip Loin</b>	PER PERSON	<b>\$35</b>
<b>Salmon</b>	PER PERSON	<b>\$32</b>
<b>Chicken Breast</b>	PER PERSON	<b>\$30</b>
<b>Penne</b>	PER PERSON	<b>\$26</b>

## 6oz Alberta Strip Loin

*with natural jus*

## Pan Roasted Salmon

*with tomato chutney*

## Roasted Chicken Breast

*with mushroom ragout*

## Penne

*with creamy pesto & grilled vegetable & garlic bread*

Included in all buffets are freshly baked buns, freshly brewed coffee & assorted teas.

## SOUP OR SALAD (choose 1 option)

### Baby Kale & Greens

*candied tree nuts, cherry tomatoes, feta, & homemade vinaigrette*

### Highlands' Caesar

*marble rye croutons, Parmigiano Reggiano*

### Tomato Basil

*crispy crouton*

### Wild Mushroom Bisque

## STARCH (choose 1 option)

### Rice Pilaf

### Mashed Potato

### Herb Crusted Tri-Baby Potato

### Baked Mac & Cheese

## DESSERT (choose 1 option)

### Cheese Cake

*with fresh berries*

### Bread Pudding

*with citrus butter sauce*

### Lemon Sorbetto

*with fresh berries & mint*



## HIGHLAND'S LUNCH BUFFET OPTION 1

**\$23 PER PERSON**

**Roasted Salmon Salad** *with caper aioli on a Kaiser bun*

**Tandoori Chicken Sandwich** *with green chutney on a croissant*

**Roast Beef Sandwich** *with grainy mustard on a brioche bun*

**Marinated Vegetable** *with pesto in a wrap*

**Chef's Daily Soup Kettle**

**Baby Kale & Greens**

*Candied tree nuts, cherry tomato, cranberry & feta*

**Highlands' Caesar**

*Marble rye croutons, Parmigiana Reggiano*

**Potato Salad**

*Apple wood bacon, fresh lemon & maple Dijon aioli*

**Vegetable Crudités**

**Pickle Tray**

**Fresh Seasonal Fruit**

**Assorted Cookies & Squares**

**Freshly Brewed Coffee, Herbal Teas & Assorted Juices**



# HIGHLAND'S LUNCH BUFFET

## OPTION 2

**\$28 PER PERSON**

**Highlands' Caesar**

*Marble rye croutons, Parmigiana Reggiano*

**Tomato & Feta Salad**

*Fresh tomato, cucumber & feta*

**Meat Lasagna**

**Penne**

*Creamy pesto & grilled vegetables*

**Toasted Garlic Toast**

**Steamed Vegetables**

**Fresh Seasonal Fruit**

**Assorted Cookies & Squares**

**Freshly Brewed Coffee & Herbal Teas**

## OPTION 3

**\$30 PER PERSON**

**Baby Kale & Greens**

*Tree nuts, cherry tomato, cranberry & feta*

**Highlands' Caesar**

*Marble rye croutons, Parmigiana Reggiano*

**Mexican Spiced Roasted Chicken**

**Rice & Beans**

**Steamed Vegetables**

**Tortillas, Sour Cream, Salsa, Guacamole & Pickled Onion**

**Assorted Squares & Cookies**

**Fresh Seasonal Fruit**

**Freshly Brewed Coffee & Herbal Teas**

## PLATED 3-COURSE DINNER SELECTION

<b>Prime Rib</b>	PER PERSON	<b>\$55</b>
<b>Sirloin</b>	PER PERSON	<b>\$50</b>
<b>Strip Loin</b>	PER PERSON	<b>\$48</b>
<b>Salmon</b>	PER PERSON	<b>\$48</b>
<b>Chicken</b>	PER PERSON	<b>\$45</b>

### MAIN COURSE

**8 oz. AAA Prime Rib** *with red wine jus & baby vegetable*

**10 oz. Sirloin** *bacon wrapped, wild mushroom fricassee, crushed fingerling potato & season vegetable*

**8 oz. Strip Loin** *with natural jus & seasonal vegetable*

**Pan Seared Salmon** *Alberta wild rice & chorizo risotto, smoked gouda cheese, sautéed French bean*

**Pan Roasted Chicken** *with natural jus, herb roasted mashed potato, baby vegetable*

Included in all buffets are freshly baked buns, freshly brewed coffee & assorted herbal & speciality teas.

### SOUP OR SALAD *(choice of one)*

**Tomato Bisque** *basil crumb*

**Wild Mushroom Soup** *truffle oil*

**Baby Kale & Greens** *candied tree nuts, cherry tomatoes, feta*

**Highlands' Caesar** *marble rye croutons, Parmigiano Reggiano*

**Beet** *roasted beets, mixed greens, pumpkin seeds, feta, lemon herb dressing*

**Prairie Garden** *mixed greens, pickled mushrooms, smoked chicken*

### DESSERT *(choice of one)*

**Triple Chocolate Terrine** *with fresh berries*

**White Chocolate & Kahlua Bread Pudding** *citrus butter sauce*

**Mango Cheesecake** *coconut meringue & fresh berries*

**Dark Chocolate & Walnut Brownie** *maple ice cream*

To have your guests choose their entrée in advance, you may choose up to up to two (2) different entrée selections, if a seating chart with place cards (entrée choices and guest names) are provided to our event coordinator at least three three (3) business days in advance of your event.

# BUFFET DINNER SELECTION

## \$50 PER PERSON

Included in all buffets are freshly baked buns, roasted baby potato or garlic mashed potato, roasted vegetables, pickle & olive tray, assorted dessert selection, seasonal fresh fruit, freshly brewed coffee & assorted teas.

### ENTRÉE (choose 2 options)

#### Chef's Carved AAA Slow Roasted Beef

*Natural jus, horseradish & mustard*

#### Prosciutto Wrapped Chicken Breast

*Sundried tomato jus*

#### Herb Crusted Chicken

*Wild mushroom fricassee*

#### Pan Seared Salmon

*Lemon herb gremolata*

#### Roasted Cod

*Coconut curry emulsion*

#### Roasted Pork Tenderloin

*Apple braised red cabbage*

#### Three Chees Ravioli

*Roasted vegetable, spinach & tomato amaretto sauce*

### SALADS

**Baby Kale & Greens** *candied tree nuts, cherry tomatoes & feta*

**Highlands' Caesar** *marble rye croutons, Parmigiano Reggiano*

**Mediterranean** *fresh tomatoes, olives, cucumber & feta*

**Thai Noodle** *red & white cabbage slaw, crunchy wonton strips, sesame dressing*

**Three Bean** *mixed bean with zesty homemade dressing*

### SIDES (choose 1 option)

**Rice Pilaf**

**Mashed Potato**

**Herb Roasted Baby Potato**

**Baked Mac & Cheese**

**Baked Potato & the Fixings**

**Wild Rice & Corn Fricassee**

### ADDITIONAL ENTRÉE ENHANCEMENTS

<b>Prime Rib</b>	PER	<b>\$10</b>
	PERSON	
<b>Strip Loin</b>	PER	<b>\$6</b>
	PERSON	

## FUN IN THE SUN BBQ

<b>New York Steak</b>	PER PERSON	<b>\$45</b>
<b>Korean Ribs</b>	PER PERSON	<b>\$32</b>
<b>Hamburger Bar</b>	PER PERSON	<b>\$35</b>

### BBQ 8 oz. Alberta Rib Eye Steak

### Slow Roast Korean Ribs

*BBQ glazed pork ribs, chives & crispy onions*

### Hamburger Bar

*Choice of either: sirloin hamburger or spice rubbed chicken burger. All burgers are served with Brioche buns, Canadian cheese, lettuce, tomato, ketchup & pickles.*

Included in all BBQ Buffet options are freshly baked buns, pickle tray, condiments, seasonal fresh fruit, tarts, assorted pies & freshly brewed coffee/herbal teas.

## SALADS

### Red Quinoa & Almond

*Cherry tomato, cucumber, feta*

### Highlands' Caesar

*Marble rye croutons, Parmigiano Reggiano*

### Potato

*Apple wood, bacon, fresh lemon & maple-dijon aioli*

### Peanut Cole Slaw

*Cabbage, roasted peanuts, spicy vinegar*

## STARCH (choose 1 option)

### Baked Mac & Cheese

### Baked Potato

*with sour cream, mashed potato & bacon*





## RECEPTION SELECTIONS *minimum of 20 people required*

### COLD CANAPÉS

FRESH TOMATO & BASIL BRUSCHETTA	\$18/DOZEN
PRAWN COCKTAIL	\$36/DOZEN
GOAT CHEESE MOUSSE <i>in a beetroot cup</i>	\$26/DOZEN
SMOKED SALMON <i>on potato pancake</i>	\$30/DOZEN
SEASONAL FRESH FRUIT PLATTER	\$5/PERSON
VEGETABLE CRUDITES	\$4/PER PERSON
INTERNATIONAL & DOMESTIC CHEESE BOARD	\$10/PER PERSON
MEAT & CONDIMENT BOARD	\$9/PER PERSON
ASSORTED SANDWICHES	\$10/PER PERSON

### HOT CANAPÉS

CHICKEN WINGS <i>salt &amp; pepper, hot, BBQ</i>	\$20/DOZEN
ASIAN SPRING ROLLS <i>with sweet chili sauce</i>	\$18/DOZEN
BUTTER CHICKEN SKEWERS <i>with mint chutney</i>	\$26/DOZEN
BEEF SLIDERS <i>with cheese &amp; pickle</i>	\$36/DOZEN
BBQ PORK SLIDERS <i>with pickled slaw</i>	\$32/DOZEN
WARM CHEESE & SUN DRIED TOMATO DIP	\$8/PER PERSON

## CHEF'S ATTENDED CARVING STATIONS *minimum of 30 people required*

Included in all carving stations are artesian buns, 3 cold Chef created salads, pickle tray, cheese, tomatoes, sliced onions & condiments.

### **CARVED PRIME RIB** **\$35/PER PERSON**

*Slow roasted Prime Rib with jus, mini Kaiser buns, grainy mustard & horse radish*

### **CARVED STRIP LOIN** **\$30/PER PERSON**

*Slow roasted strip loin with jus, mini Kaiser bun, grainy mustard & horse radish*

### **SALMON WELLINGTON** **\$28/PER PERSON**

*Lemon caper butter & potato salad*

### **SLOW ROASTED BEEF** **\$28/PER PERSON**

*Mustard & condiments*

### **CARVED HAM** **\$28/PER PERSON**

*Grainy mustard*

### **ADD COOKIES & SQUARES** **\$4/PER PERSON**

## BEVERAGE SERVICE

### HOST BAR PRICING

1 ounce Domestic Highball & Domestic Beers	<b>\$6</b>
1 ounce Premium Highballs & Premium Beers	<b>\$6.5</b>
1 ounce Liqueurs, Coolers & Shooters	<b>\$6.5</b>
6 ounce Glass of House Wine	<b>\$8</b>
Bottle House Wine	<b>\$30</b>

### CASH BAR PRICING

Guest pays full price for drinks

### OTHER BAR PRICING

Host pays the balance on drinks

Loonie Bar	<b>\$1/ per drink</b>
Twoonie Bar	<b>\$2/ per drink</b>
Fountain Pop (refillable)	<b>\$3/ per drink</b>

### NON-ALCHOLIC PUNCH

<i>Serves 30-40 people</i>	<b>\$75</b>
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## 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 3 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.

Following the function 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.

☐

Master Card

☐

Visa

☐

Debit

CARD NUMBER: \_\_\_\_\_ EXPIRY: \_\_\_\_\_

CSV: \_\_\_\_\_

CARD HOLDER NAME: \_\_\_\_\_

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.

TO:  
HIGHLANDS GOLF CLUB  
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