



WEDDING  
PACKAGE

2019



## HIGHLANDS GOLF CLUB WEDDINGS

We know golf, but we also know how to have a great time. From naturally stunning River Valley views, to a spacious banquet rooms with direct access to our lush patio, we have the aesthetic covered.

But let's talk about the details. We want you to relax and enjoy your special day, which is why we go above and beyond to provide you with seamless event coordination, delicious eats and plenty of wonderful memories.

In life and love, your new adventure starts in the heart of Edmonton, at The Highlands.

Let's celebrate!

*Samantha Castor*

Food & Beverage Manager



## INCLUSIVE WEDDING PACKAGE

## \$1500

Highlands Golf Club would like your to 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.

Highlands Golf Club can accommodate up to 120 guests, including the Bridal Party. This is our recommendation, allowing for open dance floor area, easy table accessibility & guest comfort during your event.

This fee encompasses:

- ◇ Use of our full Dining & Blue Rooms
- ◇ Room set up & tear down
- ◇ All staffing (including bartenders)
- ◇ Set up of guest book table, cake table, etc.
- ◇ Attention to setting your guest favours, centerpieces, etc.
- ◇ Variety of coloured linen table cloths & napkins
- ◇ Choice of black or white table skirting for buffet line, head table, cake & guest book tables.
- ◇ Use of our LCD/screen
- ◇ Cordless microphone and podium
- ◇ Cake cutting
- ◇ On-site event planner

Appointments can be arranged for site tours.

Please contact Samantha Castor, Food & Beverage Manager/Event Coordinator.

sam@highlandsgolfclub.ca

P. 780.474.4221 (ext. 3)

C. 780.445.0174



## PLATINUM PLATED DINNER ENTRÉE

<b>Beef Tenderloin</b>	PER PERSON	<b>\$65</b>
<b>Halibut</b>	PER PERSON	<b>\$65</b>

**Beef Tenderloin** *spice crusted AA Alberta tenderloin, broccoli puree, broccolini, seasonal vegetable, potato pave & truffle jus*

**Halibut** *pan roasted, potato risotto, seasonal vegetable & dandelion pesto*

### APPETIZER *(choice of one)*

**Foie Gras Terrine** *braised 4K farm raised pork shoulder with texture of Okanagan apples*

**Parma Ham** *24 month old cured parma ham with Parmigiana-Reggiano with toasted ciabatta, petit arugula salad & fresh apple*

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

**Wild Mushroom veloute** *with truffle drizzle*

**Summerfield Salad** *market inspired greens with fresh berries, goat cheese finished with a light lemon vinaigrette*

### SORBET

**Lemon** *fresh lemon to cleanse the palate*

### DESSERT

**Cheese Cake** *fused with Bailey's and chewy dark chocolate brownie*

Included in all plated entrée selections are freshly baked buns & butter, freshly brewed coffee & assorted specialty teas.

## HIGHLANDS PLATED DINNER ENTRÉE

<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>\$45</b>
<b>Chicken</b>	PER PERSON	<b>\$45</b>

**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 plated entrée selections are freshly baked buns & butter, freshly brewed coffee & assorted specialty 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 3 different entrée selections. Provide a seating chart and place cards along with entrée numbers are supplied to the event coordinator at least three (3) business days in advance of your event. If you prefer to have your guests select their entrée during the event, you may select up to 3 entrées for the menu.

*A surcharge of \$5 per person will apply.*



## PLATINUM BUFFET DINNER

Included in all buffets are freshly baked buns & butter, seasonal steamed vegetables, pickle & olive tray. Seasonal fresh fruit, freshly brewed coffee & assorted teas.

**SEAFOOD BAR** *chilled jumbo shrimp, tartar sauce & lemon wedges*

**ANTIPASTO STATION** *smoked & cured meats, assorted mustards, pickles & baguettes*

**BEEF WELLINGTON CARVING STATION** *AA Alberta beef tenderloin wrapped in mushroom duxelle served with truffle jus*

### MAINS

**Roasted Chicken** *with tomato amaretto sauce*

**Pan Seared Cod** *with caper butter*

**Penne** *with grilled vegetable*

**Scalloped Potato**

## \$75 PER PERSON

### SALADS

**Baby Kales & Greens** *candied tree nuts, cherry tomatoes, cranberry, feta, homemade vinaigrette*

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

**Beet** *roasted baby beet, mixed greens, toasted pumpkin seed, feta, lemon herb dressing*

**Caprese Platter** *heirloom tomato, fresh mozzarella with fresh garden basil with drizzle of balsamico*

### DESSERTS

**Chefs Handcrafted Dessert Bar** *mousse cups, cheesecake, brownie & date pudding*

HIGHLANDS BUFFET DINNER SELECTION

\$50 PER PERSON

Included in all buffets are freshly baked buns & butter, season steamed vegetables, roasted baby or garlic mashed potato, pickle & olive tray, Chef's dessert table, seasonal fresh fruit, freshly brewed coffee & assorted specialty teas.

ENTRÉE (choice of two)

- Alberta Top Sirloin with natural jus, horseradish & mustard
- Herb Crusted Chicken with wild mushroom fricasee
- Prosciutto Wrapped Chicken Breast with sundried tomato jus
- Pork Tenderloin with apple braised cabbage
- Roasted Cod with coconut curry emulsion
- Pan Seared Salmon lemon herb gremolata
- Three Cheese Ravioli with vegetables in a spinach & tomato amaretto sauce

SALADS

- Baby Kale & Mixed Greens candied tree nuts, cherry tomatoes, feta & homemade vinaigrette
- Highlands' Caesar marble rye croutons, Parmigiano Reggiano, bacon & garlic dressing
- Mediterranean roma tomatoes, olives, cucumber, feta
- Thai Noodle red & white cabbage slaw, crunchy wonton stripes, sesame dressing
- Three Bean mixed bean with zesty homemade dressing

ANTIPASTO STATION + CURED MEATS

- Assorted sliced cured meats
- Display of domestic & international chesses

ADDITONAL ENTRÉE ENHANCEMENTS

Prime Rib	PER PERSON	\$10
Strip Loin	PER PERSON	\$6

Or \$50 per person with one (1) choice entrée

# LATE NIGHT MENU

## Pizza

PER  
PERSON

\$12

Offered with buffer or plated dinners only. We recommend ordering for approximately 50% of the total number of guests. Included in all Late Night Menu options is freshly brewed coffee & herbal teas.

**Handmade pizza with tomato sauce topped with cheese** *choice of two flavours*

*Pepperoni & Cheese*

*Ham & Pineapple*

*Chorizo & Mushroom*

*Peppers & Red Onion*

**Assorted Chips & Nuts**

**Fresh Seasonal Fruit Platter**





## RECEPTION SELECTIONS *minimum 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	\$7/PER PERSON
MEAT & CONDIMENT BOARD	\$7/PER PERSON
FINGER SANDWICHES	\$8/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

## 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><i>\$1/ per drink</i></b>
Toonie Bar	<b><i>\$2/ per drink</i></b>
Fountain Pop (refillable)	<b><i>\$3/ per drink</i></b>

### NON-ALCOHOL PUNCH

<i>Serves 30-40 people</i>	<b><i>\$60</i></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:** \_\_\_\_\_

# WEDDING RECEPTION

NAME: \_\_\_\_\_

BILLING ADDRESS: \_\_\_\_\_

POSTAL CODE: \_\_\_\_\_

DATE: \_\_\_\_\_ TIME: \_\_\_\_\_

TO:  
HIGHLANDS GOLF CLUB  
6603 Ada Boulevard  
Edmonton, AB.,  
T5W 4N5

ATTN:  
SAMANTHA CASTOR  
sam@highlandsgolfclub.com  
p. 780.474.4211 [ext. 3]  
f. 780.477.7353  
c. 780.445.0174

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

☐ 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.