

2022
BANQUET
&
CATERING
PACKAGE



CONTACT

SAMANTHA CASTOR
FOOD & BEVERAGE MANAGER
EVENT COORDINATOR
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Welcome

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 the first tee to the 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 Highlands.

Enjoy the Highlands Golf Club, where competition & cameraderie go hand in hand

- *Nutrition Breaks*
- *Breakfast Selections*
- *HGC Brunch
- *Buffet & Plated Luncheons*
- *Buffet & Plated Dinners*
- *Fun in the Sun BBQ's*
- *Receptions & Soft Socials*
- *Celebrations of Life*
- Customizable Packages



Policies

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, 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, Highlands Golf Club will set up for 5% above the minimum guaranteed number upon request. Should an overflow occur beyond your control, 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 \$1,000. This will be applied to your final bill. Any cancellations will result in a forfeit of this deposit.

Highlands Golf Club reserves the right to refuse or terminate the service of alcoholic beverages at any time in accordance with the regulations of the 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. 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 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.

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.

continued

Under NO CIRCUMSTANCES does 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 the group name and date of the event as well as the time of drop off pre-arranged with the 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."

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:

HIGHLANDS
GOLF CLUB



Food & Beverage
not consumed
must be left on
the premises. .

All menu items
are subject to
change. 5% GST
& 18% gratuity
NOT included



Rooms:

All room rentals require a food component

BLUE ROOM \$200

seats up to 40 pp

DINING ROOM \$400

seats up to 80 pp

BLUE/DINING ROOMS \$600

seats up to 130 pp

Room Capacity:

varies depending on space requirements for buffets, bar service, audio visual, displays & dance floors.

ROOMS INCLUDE:

LINEN TABLE CLOTHS

LINEN NAPKINS

COMPLETE TABLE SET UP

PODIUM & MICROPHONES

HGC CENTERPIECES

AUDIO VISUAL:

SCREEN & PROJECTOR \$100

(VGA & HDMI Adaptors)

FLIP CHARTS & PAPER \$10 EACH

FREE PUBLIC WIFI

ROOM RENTALS + INCIDENTALS

Beverages:

COFFEE CARAFE \$30

*fresh ground regular or decaf
10 cups*

COFFEE URN \$120

fresh ground regular or decaf

HERBAL TEA \$3

assorted flavors

CANNED POP \$3

assorted flavors

FRUIT JUICES \$3

assorted flavors

NON-ALCOHOL PUNCH \$70

serves 30-40 pp

HGC BOTTLED WATER \$3

Snacks:

MUFFINS & DANISH \$2.5

freshly made

COOKIES \$2.25

*chocolate chip or oatmeal
raisin*

LOAF SLICES \$3.5

assorted flavors

FRUIT PLATTER \$6/PP

seasonal fruit

FRUIT JUICES \$3

assorted flavors

FRUIT YOGURT \$4

individually served

FINGER SANDWICHES \$10/pp

assorted choices GF options

NUTRITION BREAKS



All menu items are subject to change

5% GST & 18% gratuity NOT included

CONTINENTAL

\$16 per person
minimum 30 pp

Assorted Breakfast
Danishes,
Muffins, Croissants
& Loaf Slices

Yogurt with Toppings
granola, nuts & dried fruits

Seasonal Fresh Fruit Tray

Freshly Brewed Coffee

Herbal Teas

Fruit Juices

CHAMPIONS BREAKFAST

\$25 per person

Assorted Breakfast
Danishes,
Muffins, Croissants
& Loaf Slices

Yogurt with Toppings
granola, nuts & dried fruits

Scrambled Eggs
with peppers, green
onions & cheese

Grilled Sausages & Bacon

Buttermilk Pancakes
with maple syrup & berries

Hash Brown Potatoes

Seasonal Fresh Fruit

Coffee, Tea & Fruit Juices

BREAKFAST SELECTIONS



All menu items are subject to change

5% GST & 18% gratuity NOT included

INCLUDES:

Eggs Benedict

*(smoked ham & citrus
hollandaise sauce)*

Baked Ham

(chef carved)

Roasted Chicken Breast

(wild mushroom ragout)

Cinnamon Vanilla

French Toast

(with maple syrup)

Pork Sausage & Crispy Bacon

Hash Brown Potatoes

Antipasto Platter

*(selection of cured meats,
olives & pickles)*

Assorted Cheese Platter

Breakfast Danishes, Muffins & Loaf Slices

Assorted Squares & Tortes

Seasonal Fresh Fruit

Coffee, Tea & Fruit Juices

BUILD YOUR OWN OMELET STATION \$7 per person

*as an addition to Breakfast
or Brunch Buffets ONLY*

Fillings:

*ham, bacon, sausage,
peppers, mushrooms, green
onions, tomatoes, salsa &
cheddar cheese*

HIGHLANDS BRUNCH



\$38 person
minimum 30 pp

All menu items are subject to change

5% GST & 18% gratuity NOT included

SOUP OR SALADS:

choice of one

Mixed Greens

*toasted pumpkin seeds, feta
cranberries & balsamic
dressing*

HGC Caesar

*crispy romaine, bacon, herbed
croutons & parmesan cheese
tossed with caesar dressing*

Tomato Basil Soup

Wild Mushroom Bisque

DESSERT:

choice of one

Cheese Cake

with fresh berries

Bread Pudding

Citrus butter sauce

Chef's Choice Sorbet

fresh berries & mint

Flavored Creme Brulee

with almond cranberry biscotti

MAINS:

choice of 2 with
pre-orders ONLY

*All entrees are served with
herb roasted potatoes,
steamed seasonal vegetables,
dinner buns & butter
(exception of ravioli)*

Roasted Chicken Breast

with mushroom ragout

6 oz. Alberta Beef Strip Loin

with natural jus

Pan Roasted Salmon

with peach ginger chutney

Mushroom Ravioli

*wild sauteed mushrooms,
creamy pesto sauce, toasted
pine nuts & parmesan cheese*

LUNCH PLATED



\$32 person-2 Course

\$35 person-3 Course
minimum 30 pp

All menu items are subject to change

5% GST & 18% gratuity NOT included

ON THE LITER SIDE:

\$28 person

Chef's Daily Soup Kettle

Mixed Greens

*toasted pumpkin seeds, feta
cranberries & balsamic
dressing*

Pasta Salad

*roasted vegetables, pesto aioli
& cheddar cheese*

SANDWICH BUFFET

Assorted Sandwiches on a Selection of Breads

*Smoked Turkey, Chicken Salad
Roast Beef, Grilled Vegetables
Variety of Cured Meats*

Vegetable Crudites

Pickle Tray

Cheese Tray

Fresh Fruit

Cookies & Squares

Freshly Brewed Coffee/Teas

TASTE OF ITALY:

\$35 person

Tomato Ricotta Salad

*fresh tomato, cucumber & ricotta
glazed with our balsamic dressing*

HGC Caesar

*crispy romaine, bacon, herbed
croutons & parmesan cheese
tossed with caesar dressing*

Roasted Chicken

with rustic tomato sauce

Penne Pasta

creamy pesto & grilled vegetables

Toasted Garlic Bread

Steamed Vegetables

Assorted Squares & Cookies

Seasonal Fruit Tray

Freshly Brewed Coffee/Teas

LUNCH BUFFET



minimum 30 pp

All menu items are subject to change

5% GST & 18% gratuity NOT included

SOUP OR SALADS:

choice of one

Tomato Bisque

Wild Mushroom Soup

Lobster Bisque (+\$5)

Mixed Greens

*toasted pumpkin seeds, feta
cranberries & balsamic dressing*

HGC Caesar

*crispy romaine, bacon, herb
croutons & parmesan cheese
tossed with caesar dressing*

Beet Salad

*beets, candied walnuts, feta &
truffle honey dressing*

Arugula & Prosciutto

*baby arugula, pickled mushrooms,
prosciutto, shaved apples,
parmesan & honey lemon dressing*

DESSERT:

choice of one

Cheese Cake *with fresh berries*

Bread Pudding *citrus butter sauce*

**Dark Chocolate Hazelnut Bombe
Flavored Creme Brulee**

Lemon Sorbetto *with berries & mint*

MAINS:

Prosciutto Wrapped Chicken \$53

natural jus

Chicken Supreme \$55

*stuffed with spinach & ricotta with
a tomato amaretto sauce*

Bacon Wrapped Sirloin \$58

7 oz. with wild mushroom fricassee

Slow Roasted Prime Rib \$63

8 oz. with yorkshire pudding & jus

Pan Roasted Salmon \$55

mustard maple glazed

Beef Short Ribs \$50

coffee braised with leeks

6oz. Beef Tenderloin \$70

sous vide

STARCH:

Wild Mushroom Risotto

Garlic Herb Mashed Potatoes

Roasted Baby Potatoes

Scalloped Potatoes (+\$2.50)

DINNER PLATED



All plated meals include freshly baked rolls with butter, freshly brewed regular or decaffeinated coffee & herbal teas. *To have your guests choose their entrée in advance, you may choose up to 3 different entrée selections and 2 starch options—provided 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*

All menu items are subject to change

5% GST & 18% gratuity NOT included

ALL BUFFETS INCLUDE:

seasonal steamed vegetables

roast baby or garlic mashed potatoes

fresh rolls with butter

pickle & olive tray

seasonal fruit tray

assorted dessert selections,

freshly brewed coffee & teas

SALADS:

Mixed Greens

*toasted pumpkin seeds, feta
cranberries & balsamic
dressing*

HGC Caesar

*crispy romaine, bacon, herb
croutons & parmesan cheese
tossed with caesar dressing*

Beet Salad

*beets, candied walnuts, feta &
truffle honey dressing*

HOT ENTREES: choice of any 2

Alberta AAA Slow Roast Beef

with horseradish, mustard & jus

Prosciutto Wrapped Chicken Breast

with sundried tomato jus

Herb Crusted Chicken

with wild mushroom fricassee

Pan Seared Salmon

maple mustard cream sauce

Roasted Cod

coconut curry emulsion

Roasted Pork Tender Loin

with apple & braised cabbage

Three Cheese Ravioli

spinach & tomato/amaretto sauce

AAA Prime Rib (+10 person)

with horseradish, mustard & jus

Roasted Strip Loin (+\$8 person)

with red wine jus & mustard

DINNER BUFFET



\$58 person
minimum 50 pp

All menu items are subject to change
5% GST & 18% gratuity NOT included

ALL BBQ'S INCLUDE:

Loaded Baked Potato

Pickle Tray

Condiments

Buns & Butter

Fruit Platter

Assorted Pies & Tarts

SALADS:

Quinoa & Toasted Almond
*dry fruits, toasted almonds &
citrus honey dressing*

HGC Caesar

*crispy romaine, bacon, herb
croutons & parmesan cheese
tossed with caesar dressing*

Pasta Salad

*roasted vegetables, pesto aioli
& cheddar cheese*

ON THE GRILL

BBQ 8oz. Alberta NY Steak \$55
cooked to your liking

Slow Roasted BBQ Pork Ribs \$50
glazed with chipotle BBQ sauce

Chicken & Ribs \$55
*5 oz. chicken breast butterflied &
rubbed with spices along with 4
fingers of ribs glazed with
chipotle BBQ sauce*

FUN IN THE SUN BBQ



minimum 30 pp

All menu items are subject to change

5% GST & 18% gratuity NOT included

COLD CANAPES:

Fresh Tomato & Basil Bruschetta
\$18/dozen

Prawn Cocktail
\$36 dozen

Smoked Salmon on Potato Pancake
\$30/dozen

Charcuterie Board
with grilled flatbread
\$300 feeds 25-30 pp

Vegetable Crudites
\$4/person

Fruit Platter
\$5/person

HOT CANAPES:

Chicken Wings
salt & pepper or hot
\$22/dozen

Asian Spring Rolls
with sweet chili sauce
\$20/dozen

Butter Chicken Skewers
with mint chutney
\$28/dozen

Chorizo Sliders
with cheese & pickles
\$35/dozen

BBQ Pulled Pork Sliders
with pickled slaw
\$32/dozen

Chicken Gyoza
with Thai chili sauce
\$24/dozen

Perogy Bites
with fried onions & bacon
\$14/dozen

RECEPTION MENUS



minimum 3 dozen of
each "per dozen" selection

All menu items are subject to change

5% GST & 18% gratuity NOT included

SIMPLE RECEPTION: \$25 person

Tomato Bruschetta

Chicken Wings
salt & pepper or hot

Asian Spring Rolls
with Thai sweet chili sauce

Loaded Potato Skins
with salsa & sour cream

CASUAL AFFAIR: \$32 person

Smoked Salmon
*with dill cream cheese on
toasted pumpernickel*

Tomato Bruschetta

Pulled Pork Sliders

BBQ Chicken Flat Bread

Fried Mac & Cheese Balls
with spicy tomato sauce

BLACK & WHITE \$40 person

Prawn Cocktail

Tomato Bruschetta

**Wild Mushroom & Pesto
Flatbread**

Butter Chicken Skewers
with mint chutney

Chorizo Sliders
with cheddar & pickles

Cheese & Olive Skewers

Fruit Skewers

SOFT SOCIALS



minimum 30 pp

All menu items are subject to change

5% GST & 18% gratuity NOT included

INCLUDES:

Mixed Greens

*toasted pumpkin seeds, feta
cranberries & balsamic
dressing*

Pasta Salad

*roasted vegetables, pesto aioli
& cheddar cheese*

SANDWICH BUFFET

Assorted Sandwiches on a Selection of Breads

*Smoked Turkey, Chicken Salad
Roast Beef, Grilled Vegetables
Variety of Cured Meats*

Vegetable Crudites

Pickle Tray

Cheese Tray

Fresh Fruit

Cookies & Squares

Freshly Brewed Coffee/Teas



CELEBRATION OF LIFE



minimum 30 pp

All menu items are subject to change

5% GST & 18% gratuity NOT included

CASH BAR

Domestic Highball & Beers \$7

Premium Highballs & Beers \$7.5

Liqueurs, Coolers & Shooters \$8

6 oz. Glass of House Wine \$11

Bottle House Wine \$34

Pop/Juice \$3

INCLUDES:

Bartender

Pop & Juice Mixes

Condiments

Ice & Glasses

HOT BAR

Domestic Highball & Beers \$6.5

Premium Highballs & Beers \$7

Liqueurs, Coolers & Shooters \$7.5

6 oz. Glass of House Wine \$10

Bottle House Wine \$32

Pop/Juice \$2.5

OTHER BAR OPTIONS:

Loonie Bar

host pays the balance on drinks

Toonie Bar

host pays the balance on drinks

Non-Alcohol Punch \$70

serves 30-40pp

BAR SERVICE



BAR SERVICE ENDS @ 1AM

All menu items are subject to change

5% GST & 18% gratuity NOT included

Sign Contract

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.

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

NAME:

BILLING ADDRESS:

—

PHONE NUMBER:

EMAIL ADDRESS:

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

☐ **Master Card** ☐ **Visa** ☐ **Debit**

CARD NUMBER:

EXPIRY: _____CSV: _____

CARD HOLDER NAME:

BOOKING MADE BY:

SIGNATURE:

HIGHLANDS
GOLF CLUB