

# Highlands Weddings

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



[www.highlandsgolfclub.com](http://www.highlandsgolfclub.com)

  
**HIGHLANDS**  
GOLF CLUB

# All Inclusive \$1500



Highlands Golf Club would like your 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 an open dance floor area, table accessibility, and guest comfort during your event.

This fee includes:

- \*Use of our full event space;
- \*Room set up, and 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, and napkins;
- \*Choice of black or white table skirting for buffet line, head table, cake, and guest book tables;
- \*AV requirements (screens, wireless microphones, and podium);
- \*Cake cutting; and
- \*On-site event planner.

Appointments can be arranged for site tours.  
Please contact Samantha Castor,  
Food & Beverage Manager/Event Coordinator.  
[sam@highlandsgolfclub.com](mailto:sam@highlandsgolfclub.com)  
P. 587-855-8295  
C. 780-445-0174

# 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 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 (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 \$1,500. 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.



# Policies Continued

The Society of Composers, Authors, and Music Publishers of Canada, (SOCAN) has been granted the exclusive right by the Government of Canada to collect royalty fees for the use of music in any commercial application. The Re-Sound fee is collected for the artists and record companies that perform and produce music. Fees will vary depending on guest count and the style of the event. SOCAN – Up to a maximum of \$63.49 + GST Re-Sound – Up to a maximum of \$26.63 + GST. Highlands is required to charge the above fees to all events and functions unless otherwise specified on the contract.

You are responsible for any damages to 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 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 Highlands Event 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 Highlands Golf Club (as per City and Provincial Health Regulations). Please advise us of any food allergies when planning the details of your menu option choices. 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.



# Policies 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 Club's Event Coordinator.

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

CELL PHONE POLICY: 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 options that best suit your event.

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: \_\_\_\_\_

ORGANIZER'S NAME: \_\_\_\_\_

SIGNATURE: \_\_\_\_\_

# Dinner Buffet \$58

**Minimum 50 pp**

All Buffets Include:

\*Fresh Baked Buns & Butter\* \*Seasonal Steamed Vegetables\*

\*Roasted Baby Potatoes or Garlic Mashed Potatoes\*

\*Pickle & Olive Tray\* \*Seasonal Fresh Fruit Tray\*

\*Assorted Desserts\* \*Freshly Brewed Coffee/Herbal Teas\*

## SALADS

### **Mixed Greens**

*toasted pumpkin seeds, cranberry, feta and  
assorted dressings*

### **Highlands Caesar**

*chopped romaine, herbed croutons,  
parmesan cheese, bacon, Caesar dressing*

### **Beet Salad**

*local beets, mixed greens, feta  
lemon honey dressing*

## CHOICE OF ANY 2 HOT ENTREES

### **Chefs Carved Alberta AAA Slow Roast Beef**

*with horseradish, mustard and natural jus*

### **Prosciutto Wrapped Chicken Breast**

*with sundried tomato jus*

### **Herb Crusted Chicken**

*with wild mushroom fricassee*

### **Pan Seared Salmon**

*with maple mustard cream sauce*

### **Roasted Cod**

*with coconut curry emulsion*

### **Roasted Pork Tenderloin**

*with apple and braised red cabbage*

### **Three Cheese Ravioli**

*with roasted vegetable and spinach and tomato amaretto sauce*

### **Alberta AAA Prime Rib**

*with horseradish, mustard and natural jus (+\$10/person)*

### **Slow Roasted Alberta Strip Loin**

*with red wine jus and mustard (+\$8/person)*

# Plated Dinner

All plated meals include freshly baked rolls with butter, freshly brewed coffee and a selection of 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.

## ENTREES

### **Prosciutto Wrapped Chicken Breast \$53**

*natural jus*

### **Herb Marinated Chicken Supreme \$55**

*stuffed with spinach and ricotta cheese  
and tomato amaretto sauce*

### **7oz Bacon Wrapped Sirloin \$48**

*with wild mushroom fricassee*

### **Slow Roasted 8oz Prime Rib \$63**

*with Yorkshire pudding and natural jus*

### **Roasted Salmon \$55**

*Mustard maple glazed*

### **Coffee Braised Beef Short Rib \$50**

*on The Bone with braised leeks*

### **Sous Vide 6oz Beef Tenderloin \$70**

*with mashed potatoes, baby carrots  
& red wine jus (min. 30 pp)*





## STARCH

**\*Wild Mushroom Risotto\***

**\*Garlic Herb Mashed Potatoes\***

**\*Roasted baby Potatoes\***

**\*Scallop Potatoes\* (+2.50)**

## DESSERTS

**Bailey's Cheese Cake**  
*with fresh berries*

**White Chocolate & Raspberry Bread Pudding**  
*with citrus butter sauce*

**Salted Caramel Bombe**  
*dark chocolate Hazelnut praline*

**Lemon Sorbetto**  
*with fresh berries & mint*

**Flavored Cream Brulee**  
*with almond cranberry biscotti*





# Late Night Snacks \$18

SERVED AFTER 9:00PM

CHOICE OF  
2 PIZZAS

*handmade pizza with tomato sauce,  
topped with cheese*

**\*Pepperoni\***

**\*Ham and pineapple\***

**\*Chorizo an & Mushroom\***

**\*Garden\*** *vegetarian*

**\*Salty Snacks\***

**\*Fresh Fruit Platter\***

# Reception Menu

MINIMUM 3 DOZ OF EACH

## COLD CANAPES

### **Fresh Tomato & Basil Bruschetta**

*\$18/dozen*

### **Prawn Cocktail**

*\$36/dozen*

### **Smoked Salmon on Potato Pancake**

*\$30/dozen*

### **Deli Meat & Condiments Board**

*\$9/person*

## HOT CANAPES

### **Chicken Wings**

*salt & pepper or hot \$ 22/dozen*

### **Asian Spring Roll**

*with sweet chili sauce \$20/dozen*

### **Butter Chicken Skewer**

*with mint chutney \$28/dozen*

### **Beef Sliders**

*cheese and pickle \$35/dozen*

### **BBQ Pulled Pork Sliders**

*mini bun, pickled slaw \$ 32/dozen*

### **Fruit Platter**

*\$5/person*

### **Vegetable Crudites**

*\$4/person*

### **International & Domestic Cheese Platter**

*\$10/person*

### **Warm Cheese & Sundried Tomato Dip**

*\$8/person*

*Note: When making your selections, consider ordering large quantities of fewer items for a proper presentation. We recommend 5-6 pieces per person.*





# Bar Service

BAR SERVICE ENDS @ 1AM

## HOST BAR

1 oz Domestic Highball & Beers.....	\$6
1 oz. Premium Highballs & Beers.....	\$6.5
1 oz. Liqueurs, Coolers & Shooters.....	\$7
6 oz. Glass of House Wine.....	\$10
Bottle House Wine.....	\$32
Pop/Juice.....	\$2.5

## CASH BAR

1 oz Domestic Highball & Beers.....	\$7
1 oz. Premium Highballs & Beers.....	\$7.5
1 oz. Liqueurs, Coolers & Shooters.....	\$8
6 oz. Glass of House Wine.....	\$11
Bottle House Wine.....	\$34
Pop/Juice.....	\$3



## 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

## INCLUDES:

**\*Bartender\***

**\* Pop & Juice Mixes\***

**\*Condiments\***

**\*Ice & Glasses\***

*BAR SERVICE ENDS @ 1AM*



**\* ALL Food & Beverage prices are subject  
to an 18% Service Charge & 5% GST \***

**\*\* All prices are subject to change without notice \*\***

# Catering Arrangement

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

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

\_\_\_\_\_

**EMAIL ADDRESS:** \_\_\_\_\_

**PHONE NUMBER:** \_\_\_\_\_

Signed confirmation and the \$1500 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:** \_\_\_\_\_

I acknowledge that I have read and fully agree to the details presented above and that I represent and warrant that I am the individual identified,

**SIGNATURE:** \_\_\_\_\_ **DATE** \_\_\_\_\_



# Happily Ever After

