



HIGHLANDS
GOLF CLUB

BANQUET



2017



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WELCOME TO THE HIGHLANDS GOLF CLUB!

Surrounded by the natural beauty of Edmonton's own backyard, Highlands Golf Club boasts spectacular River Valley views on and off the green. 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 Highlands.

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

Samantha Castor

Food and Beverage Manager

HIGHLANDS GOLF CLUB

6603 Ada Boulevard
Edmonton, Alberta
T5W 4N5

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ROOM RENTAL RATES

BLUE ROOM	\$200
<i>Accommodates up to 40 people</i>	
DINING ROOM	\$400
<i>Accommodates up to 80 people</i>	
DINING / BLUE ROOM	\$600
<i>Accommodates up to 130 people</i>	

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

FLIPCHART	\$ 10
SCREEN	\$ 15
MULTI-MEDIA LCD	\$100
TELEVISION	\$ 40
DVD PLAYER	\$ 40
OVERHEAD PROJECTOR	\$ 20
MICROPHONE	N/C
PODIUM	N/C
EASEL	N/C
PHOTOCOPYING SERVICES	\$ 0.2/COPY
CAKE CUTTING/PLATING	\$ 35
Under 50 people	
CAKE CUTTING	\$ 50
Over 50 people	
CHARGER PLATE	\$ 2 EACH
BBQ small	\$ 60
BBQ large	\$ 85
TENT 10" by 10"	\$ 75
LAWN CHAIRS/TABLES	N/C



NUTRITION BREAKS

COFFEE CARAFE fresh ground, regular or decaffeinated 10 cups	\$ 23
COFFEE URN fresh ground, regular or decaffeinated 50 cups	\$115
HERBAL TEA assorted flavours	\$ 2.5
FOUNTAIN POP per pitcher	\$ 7.5
FRUIT JUICES per pitcher	\$ 11
NON-ALCOHOLIC PUNCH serves 30–40 people	\$ 50
BOTTLED WATER, CANNED POP, OR INDIVIDUAL FRUIT JUICES	\$ 2
MUFFIN, DANISHES OR CROISSANTS	\$ 3.75
ASSORTED COOKIES	\$ 2.5
ASSORTED FRESH LOAF SLICES	\$ 3
SLICED SEASONAL FRUIT TRAY serves 20 people	\$140
INDIVIDUAL FRUIT YOGURT	\$ 2.5
WARM PRETZEL WITH DIJON MUSTARD	\$ 3
ASSORTED FINGER SANDWICHES	\$ 7/PP
WARM DELUXE NUT MIXTURE	\$ 6/PP



available until
1:00pm

BREAKFAST SELECTIONS

CLASSIC CONTINENTAL BREAKFAST

\$14/PERSON

Assorted Fresh Danishes, Muffins, Croissants
Yogurt with toppings (granola, nuts and dried fruit)
Seasonal Fresh Fruit Tray
Bagel and English Muffins, cream cheese, and preserves
Assorted Cereal with milk
Freshly Brewed Coffee, Herbal Teas and Fruit Juices

- *Add hardboiled egg \$1 per person
- *Add domestic mini cheese \$2.50 per person

PLATED BREAKFAST

\$18/PERSON

Choose one of the following:

- 1) Cinnamon French Toast with Whipped Cream and Berry Compote
- 2) Lazy Benny Served with Whole Wheat Toast and Hash Browns
- 3) Omelettes prepared to order with Whole Wheat Toast & Hash Browns **GF**

Accompaniments: Freshly Brewed Coffee, Herbal Teas and Fruit Juices

HGC BREAKFAST BUFFET

\$23/PERSON

Minimum 20 people

Scrambled Eggs with Cheddar, Green Onion and Ham
Grilled Sausage and Crisp Bacon
Hash Browns
French Toast with Maple Syrup
Seasonal Fresh Fruit Plate
Assorted Danishes, Muffins, Croissants and Loaves
Freshly Brewed Coffee, Herbal Teas and Fruit Juices



Minimum of
20 people

HIGHLANDS BRUNCH MENU

HIGHLANDS BRUNCH MENU **\$33**

Eggs Benny

Carved Baked Ham

Roasted Herb Chicken

Cinnamon Vanilla French Toast

Hash Browns

Grilled Sausage and Crispy Bacon

Two Chef's Choice Salads

Seasonal Fresh Fruit

Assorted Danishes, Muffins, Croissants and Loafs

Assorted Squares and Tortes

Freshly Brewed Coffees, Herbal Teas and Fruit Juices

BUILD YOUR OWN OMELETTE STATION **\$8/PERSON**

As an addition to Breakfast or Brunch Buffets only

INCLUDES:

Ham, Bacon, Sausage, Baby Shrimp, Peppers, Mushrooms,
Green Onions, Tomatoes, Salsa and Cheddar Cheese



Food and Beverage not consumed must be left on premises. All menu items are subject to change. 5% GST and 17% gratuity NOT included.



Three Course Meal available 11:00am-2:00pm

LUNCHEON PLATE SELECTIONS

Maximum of 2 different Entrée choices with advanced orders 72 hours prior to events. All Meals shall have the same salad & dessert

ROASTED BREAST OF CHICKEN \$30

Double Smoked Bacon, Mushroom, Pearl Onion and Red Wine Sauce

PAN SEARED ATLANTIC SALMON \$32

Sundried Pesto

BISON MEAT LOAF \$28

Bacon wrapped with Red Wine Onion Sauce

VEGETARIAN OPTION \$30

Mushroom Ravioli tossed in a Peso Cream Sauce with Grilled Vegetables

CHOOSE ONE

- 1) Roasted Yukon Gold Potatoes
Garlic Mashed Potatoes
- 2) Rice with Sweet Peppers
and Herbs
- 3) Steamed Parsley Red Potatoes

CHOICE OF ONE DESSERT

- 1) Turtle Cream Cake
- 2) New York Cheese Cake
- 3) Red Velvet Bistro
- 4) Frozen Mud Pie

Accompaniments:

Mixed Green Salad or Caesar Salad

Seasonal Vegetables

Bread Basket

Freshly Brewed Coffee and Herbal Teas

Food and Beverage not consumed must be left on premises. All menu items are subject to change. 5% GST and 17% gratuity NOT included.



available
11:00am–2:00pm

LUNCHEON BUFFET MENUS

ON THE RANGE

\$20

Mixed Green Salad

Assorted Squares

Assorted Sandwiches

Fresh Seasonal Fruit Tray

Fresh Vegetable and Pickle Tray

Freshly Brewed Coffee and Herbal Teas

ADD SOUP POT

Choice of Cream or Broth Based

\$3 PP

THE FRONT “9”

\$28

Minimum of 20 people

Meat Lasagna

Toasted Bread Sticks

Herb Roasted Chicken

Assorted Squares and Cookies

Fresh Roma Tomato and Bocconcini Salad

Seasonal Fresh Fruit Tray

Traditional Caesar Salad

Freshly Brewed Coffee and Teas

Food and Beverage not consumed must be left on premises. All menu items are subject to change. 5% GST and 17% gratuity NOT included.

**THE BACK “9”****\$30**

Minimum of 20 people

Herb Roasted or BBQ Chicken

Baked Beans

BBQ Pork Loin

Assorted Bread and Rolls

Cucumber and
Sour Cream Salad

Assorted Pies

Beet Salad

Seasonal Fresh Fruit Tray

Potato Salad

Freshly Brewed Coffee
and Herbal Teas**RIVER VALLEY FAVOURITE****\$33**

Minimum of 40 people

CHOICE OF ONE MEAT

- 1) BBQ Pork Loin
- 2) Slow Roasted Roast Beef
and Panned Gravy
- 3) Herb Roasted Chicken
with Mushroom Sauce

Mixed Green Salad
and Dressings

Three Salads Chef's Choice

Pickle and Vegetable Tray

CHOICE OF ONE STARCH

- 1) Garlic Mashed Potatoes
- 2) Roasted Yukon Gold Potatoes
- 3) Parsley Red Potatoes
- 4) Rice with Sweet Peppers
and Herbs
- 5) Baked Beans

Fresh Dinner Rolls

Fresh Seasonal Fruit

Assorted Squares and Tortes

Freshly Brewed Coffee
and Herbal Teas**ACCOMPANIMENTS**Chef's Steamed
Seasonal Vegetables



Three Course Meals
available after
5:00pm

ENTRÉE PLATE SELECTIONS

Maximum of 2 different Entrée choices with advanced orders 72 hours prior to events. All Meals shall have the same salad & dessert

PRIME RIB **\$49**

Expertly prepared with Yorkshire Pudding

ROASTED PORK RACK **\$42**

Finished with our Pinot Noir Demi Glaze

BEEF AND CHICKEN DUO **\$47**

Beef Strip Loin and Grilled Chicken Breast
Pearl Onions, Prairie Mushrooms and Red Wine Sauce

HERB CRUSTED SALMON **\$45**

Paired with a Red Pepper Pesto

ROAST CHICKEN WITH PEARL ONIONS **\$41**

Finished with a Prairie Mushrooms, Red Wine Sauce

CHOICE OF SALAD TO START

- 1) Tuscan Lettuce, Carrot, Beet and Sunflower Seeds with House Dressing *Gluten free, Dairy free*
- 2) Caprese Salad with Vine Ripened Tomatoes, Baby Bocconcini and Pesto Vinaigrette *Gluten free*
- 3) Arugula Salad with Roasted Beet and Feta Cheese with White Balsamic Dressing *Gluten free*
- 4) Artisan Greens, Gold Raisins, Crisp Pancetta and Herb Dressing *Gluten free, Dairy free*

CHOICE OF ONE DESSERT

- 1) Red Velvet Bistro with Berries and Mint
- 2) Turtle Cream Cake with Rich Chocolate Sauce
- 3) New York Cheese Cake with Strawberry Sauce
- 4) SPECIALTY, Turtle Cheese Cake (additional \$3pp) *Gluten Friendly*

Accompaniments:

Honey Glazed Carrots and Broccoli

Chef's Choice Potato

Bread Basket

Freshly Brewed Coffee and Herbal Teas



Food and Beverage not consumed must be left on premises. All menu items are subject to change. 5% GST and 17% gratuity NOT included.



Minimum of
50 people
available after
5:00pm

BUFFET DINNER MENU

HIGHLANDS CLASSIC **\$60**

CARVED SLOW ROASTED PRIME RIB
Choice of two entrées | Choice of five salads

HIGHLANDER **\$50**

CHEF CARVED BEEF INSIDE
Choice of one entrée | Choice of four salads

All Buffets include:

Bread Basket

Seasonal Vegetables

Dessert Table

Freshly Brewed Coffee
and Herbal Teas

SALAD SELECTIONS

Mixed Green Salad
with Dressing

Cream Caesar Salad with Bacon
Bits and Asiago Cheese

Vine-Ripened Tomato Salad
with Fresh Basil

Beet Root Salad with Red Onion
and Feta Cheese

Cucumber & Poppy Seed Salad

Sour Cream, Lemon Dill
Potato Salad

Home-style Pasta Salad with Black
Beans, Peppers, Corn, Olives and
Tomato tossed with Garlic Aioli

Greek Salad

Tomato and Onion Salad

Asian Noodle Salad
with BBQ Pork

ENTRÉE SELECTIONS

add \$6/person for every additional entrée

Hunter Chicken with
a Tarragon Red Wine Sauce

Baked Salmon with
a Mango Pineapple Salsa

Roasted Chicken Cacciatore

Roasted Pork Loin
with Wild Mushroom Sauce

Spinach & Ricotta
Cheese Cannelloni

Perogies with Sour Cream, Bacon
& Caramelized Onions

Cabbage Rolls in our
House Tomato Sauce

CHOICE OF ONE OF THE FOLLOWING

- 1) Rice Pilaf
- 2) Parsley Red Potatoes
- 3) Scallop Potato au Gratin
- 4) Roasted Garlic Potato
- 5) Smashed Potato
- 6) Pasta with Tomatoes & Cheeses

Food and Beverage not
consumed must be left on
premises. All menu items
are subject to change. 5%
GST and 17% gratuity
NOT included.



Minimum of
30 people

CARVING STATION

CARVING STATION

\$29

CHOICE OF ONE OF THE FOLLOWING

- 1) Carved Roast Beef on a Bun
- 2) Carved Ham
- 3) Roasted Pork Loin

INCLUDES:

Fresh Buns

Mustard, Mayo, Horseradish and Butter

Caesar Salad with Bacon Bits and Asiago Cheese

Mixed Green Salad

Sliced Tomatoes, Onions and Cucumbers

Potato Salad and Coleslaw

Pickles and Cheese

Vegetable Tray

Assorted Pastries and Squares

Seasonal Fresh Fruit

Freshly Brewed Coffee and Herbal Teas

Food and Beverage not consumed must be left on premises. All menu items are subject to change. 5% GST and 17% gratuity NOT included.



Minimum of
30 people

FUN IN THE SUN BBQ

GOLD PACKAGE

\$45

CHOICE OF ONE OF THE FOLLOWING

- 1) 8 oz. Rib Eye Steak
- 2) BBQ Pork Rack
- 3) Chicken Supreme
(BBQ, Teriyaki or Natural Grill)

INCLUDES

Baked Potatoe or Roasted Yukon
Gold Potatoe

Western Style Baked Beans

Garlic Bread

Steamed Fresh Vegetables

Caesar Salad or
Mixed Green Salad

Pickle and Vegetable Tray

Four Assorted Salads
(Chef's Choice)

Sliced Tomatoes and Cucumbers

Assorted Pastries and Tortes

Seasonal Fresh Fruit

Freshly Brewed Coffee and Herbal
Teas

SILVER PACKAGE

\$27

CHOICE OF ONE OF THE FOLLOWING

- 1) Chicken Burgers
- 2) BBQ Smokies
- 3) BBQ Hamburgers

INCLUDES

Fresh Buns and Condiments

Baked Potato or Roasted
Yukon Gold Potato

Western Style Baked Beans

Steamed Fresh Vegetables

Caesar Salad or
Mixed Green Salad

Four Assorted Salads
Chef's Choice

Sliced Tomatoes, Onions and
Cucumbers

Assorted Pastries and Tortes

Seasonal Fresh Fruit

Freshly Brewed Coffee
and Herbal Tea



Food and Beverage not
consumed must be left on
premises. All menu items
are subject to change. 5%
GST and 17% gratuity
NOT included.



Minimum of
40 people

SOFT SOCIAL RECEPTION MENU

SIMPLE RECEPTION **\$20/PERSON**

Savory Meat Lollipops

Seasonal Fresh Fruit

Domestic and Imported Cheese and Crackers

Goat Cheese Stuffed Sweet Peppers

CASUAL AFFAIR **\$30/PERSON**

7 Layer Dip

Dry Boneless Ribs

Asian Pot Stickers

Artichoke and Spinach Dip with Corn Chips

Chicken Wings half hot and half salt and pepper

BLACK AND WHITE EVENT **\$40/PERSON**

Chorizo Sliders

Asian Pot Stickers

Domestic and Imported Cheese and Crackers

Goat Cheese Stuffed Sweet Peppers

Smoked Salmon and Cheese Rolls



RECEPTION SELECTIONS

NOTE:
When making your selections, we recommend ordering larger quantities of fewer items for a proper presentation, with an average of three to four morsels of food per person for cocktail receptions prior to dinner.

CHICKEN WINGS BBQ, Salt and Pepper or Hot per dozen	\$ 20
POT STICKERS (CHICKEN & CHIVE) Sesame Dip per dozen	\$ 20
SPRING ROLLS (PORK OR VEG.) Sweet Chili Sauce per dozen	\$ 20
COLD SHRIMP WITH COCKTAIL SAUCE per dozen	\$ 24
DRY GARLIC RIBS per lb	\$ 20
SMOKED SALMON AND CREAM CHEESE ROLL PINWHEELS per dozen	\$ 26
BUTTER CHICKEN SKEWERS per dozen	\$ 26
CHORIZO SLIDERS per dozen	\$ 32
GOAT CHEESE SWEETIES PEPPERS per dozen	\$ 18
ASSORTED WRAPS AND CROISSANT PLATTER serves approx. 40 people \$7/per person	\$280
CALIFORNIA ROLLS PRICE	MARKET
DOMESTIC AND IMPORTED CHEESE AND CRACKERS serves approx. 40 people \$8/per person	\$320
SEASONAL FRESH FRUIT serves approx. 40 people \$5/per person	\$200
ASSORTED SQUARES serves approx. 40 people \$5/per person	\$200
CHOCOLATE DIPPED STRAWBERRIES per dozen	\$ 22
DELUXE NUT MIXTURES AND PREMIUM CHIPS per person	\$ 6

Food and Beverage not consumed must be left on premises. All menu items are subject to change. 5% GST and 17% gratuity NOT included.

Bar Service Ends
at 1:00am

Rates include
bartender, mixes, and
glassware

BAR SERVICE

HOST BAR PRICING

1 ounce Domestic Highballs & Domestic Beers	\$ 6
1 ounce Premium Highballs & Premium Beers	\$ 6.5
1 ounce Liqueurs, Coolers & Shooters	\$ 6.5
6 ounce Glass of House Wine	\$ 8
Bottle House Wine	\$ 28

CASH BAR PRICING

Guest pays full price for drinks

OTHER BAR PRICING OPTIONS

Host pays balance on drinks

Loonie Bar	\$ 1/per drink
Twoonie Bar	\$ 2/per drink
NON- ALCHOLIC PUNCH	\$50

Serves 30–40 people





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 Catering Arrangement Sheet, our agreement as set forth on that sheet remains in full force.

The minimum guaranteed numbers 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 event.

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 The 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 (Canada's Copyrights Act on behalf of Music Composers, Authors, and Publisher's) & RESOUND fees. Questions regarding SOCAN fees can be directed to 1.800.51.SOCAN (76226). Questions regarding RESOUND fees can be directed to info@resound.ca

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 control.



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, windows or floors is prohibited.

The Highlands Golf Club shall be the sole provider of all food and beverage, with the exception of "Special Occasion Cakes". No outside food or homemade 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).

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

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.

The Highlands Golf Club does not 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. Drop off time shall be 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."

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



The enclosed menus may be used as a “Guideline” and are subject to modifications. Should you wish to create your own Custom Menu, our Executive Chef, Chris McMaster, and our Food & Beverage Manager, Samantha Castor, 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: _____
please print name

SIGNATURE: _____



OUTSIDE FUNCTIONS

NAME: _____

BILLING ADDRESS: _____

POSTAL CODE: _____

DATE: _____ TIME: _____

Signed confirmation and the \$ 1000 Non Refundable DEPOSIT must be received in order to secure this booking and date.

All accounts net 30 days from the date of event. Should the account NOT be paid by said date, the balance owing will be processed on your credit card.

CREDIT CARD

Master Card Visa

CARD #: _____ Expiry: _____

CARD HOLDER NAME: _____

BOOKING MADE BY: _____
please print name

SIGNATURE: _____ TIME: _____

I acknowledge that I have read and fully agree to the detail 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.

PRINT FULL NAME: _____

SIGN CONTRACT: _____

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

ATTN:
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