



HIGHLANDS
GOLF CLUB

WEDDING
PACKAGE

2018



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

\$1000

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

Beef Tenderloin	PER PERSON	\$75
Halibut	PER PERSON	\$75

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 1)*

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 1)*

Corn Veloute *with truffle drizzle*

Summerfield Salad *market inspired greens with fresh berries, goat cheese finished with a 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 platinum plated entrée selections are freshly baked buns, freshly brewed coffee & assorted teas.

HIGHLANDS PLATED DINNER ENTRÉE

Rib Eye Steak	PER PERSON	\$55
Strip Loin & Chicken	PER PERSON	\$50
Strip Loin	PER PERSON	\$48
Crusted Salmon	PER PERSON	\$45
Chicken	PER PERSON	\$40

- 10 oz. Rib Eye Steak** with natural jus, Yorkshire pudding & seasonal vegetable
- Beef Strip Loin & Grilled Chicken** with a red wine jus & seasonal vegetable
- 8 oz. Strip Loin** with natural jus & seasonal vegetable
- Maple Crusted Salmon** sweet & sour tomato chutney & seasonal vegetable
- Whisky Marmalade Chicken** with carrot puree, natural jus & baby vegetable

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

SALADS (choice of 1)

- Mixed Greens** candied tree nuts, cherry tomatoes, feta
- Highlands' Caesar** marble rye croutons, Parmigiano Reggiano
- Beet** roasted baby beets, mixed greens, pumpkin seeds, feta, lemon herb dressing
- Prairie Garden** mixed greens, pickled mushrooms, smoked chicken

STARCH (choice of 1)

- Braised Black Barley
- Wild Rice & Corn Fricassee
- Smokey Mashed Potato
- Herb Crusted Baby Potato
- Summer Garden Risotto

DESSERT (choose 1 option)

- Triple Chocolate Terrine** with fresh berries
- White Chocolate & Kahlua Bread Pudding** citrus butter sauce
- Mango Cheesecake** coconut meringue & fresh berries
- Red Velvet Cake** with a cream cheese icing
- Dark Chocolate & Walnut Brownie** maple ice cream

ADDITIONAL ENHANCEMENTS

- Carrot Chips** \$3 per person
- Prairie Chowder** \$4 per person
smoked fish, root vegetable, sea beans

PLATINUM BUFFET DINNER

Included in all buffets are freshly baked buns, roasted vegetables, pickle & olive tray, Chef's dessert table, 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

\$70 PER PERSON

SALADS

Mixed Greens *candied tree nuts, cherry tomatoes, feta*

Highlands' Caesar *marble rye croutons, Parmigiano Reggiano*

Beet *baby beet, mixed greens, toasted pumpkin seed, feta*

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

\$48 PER PERSON

Included in all buffets are freshly baked buns, roasted vegetables, pickle & olive tray, Chef's dessert table, seasonal fresh fruit, freshly brewed coffee & assorted teas.

ENTRÉE (choose 2)

Alberta Top Sirloin *with natural jus, horseradish & mustard*

Beef Short Ribs *with pickled leeks & mushroom jus*

Stuffed Chicken Breast *with sundried tomato & goat cheese; wild mushroom ragout*

Prosciutto Wrapped Chicken Breast *with sundried tomato jus*

Pork Tenderloin *with apple braised cabbage*

Market Fish *with tomato chutney*

Pan Seared Salmon *lemon caper sauce*

Penne *with vegetables in a spinach & tomato amaretto sauce*

ADDITIONAL ENTRÉE ENHANCEMENTS

Prime Rib	PER PERSON	\$7
Strip Loin	PER PERSON	\$6

SALADS

Mixed Greens *candied tree nuts, cherry tomatoes, feta*

Highlands' Caesar *marble rye croutons, Parmigiano Reggiano*

Chef Inspired *Strathcona Farmer's Market inspired locally*

SIDES (choice of 1)

Braised Black Barley

Herb Crusted Baby Potato

Wild Rice & Corn Fricassee

Summer Garden Risotto

Smokey Mashed Potato

ADDITIONAL ENHANCEMENTS

Perogies **\$4 per person**

with sour cream & bacon bits

Roasted Mushroom Ravioli **\$5 per person**

with pesto cream sauce

Lamb Meatballs **\$5 per person**

in harissa sauce with mint & apple slaw

Yorkshire Pudding **\$2 per person**

MAHARAJA WEDDING

\$55 PER PERSON

MAIN DISHES

Authentic Butter Chicken
Kadhai Paneer
Daal Makhani
Peas Pulao
Naan, Papadum & Pickles

ACCOMPANIMENTS

2 Chef's Choice Salads

Fish Pankora *with mint chutney & crushed peas*

Chicken Tikka *with pickled red onion*

Aloo Tikki

Mumbai Chat

SWEET TREATS

Hand Crafted Dessert Table

Authentic Indian Dessert



LATE NIGHT MENU

Beef Sliders	PER PERSON	\$16
Deli Meat Platter	PER PERSON	\$14
Pizza	PER PERSON	\$12

Offered with buffet 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.

BEEF SLIDERS

Beef Patty & Mini Buns *with cheese & pickles*

Assorted Chips & Nuts

Fresh Seasonal Fruit Platter

ADDITIONAL ENHANCEMENTS

Vegetable Crudites *with butter milk ranch* **\$4 per person**

PIZZA

choice of 2 flavours

Handmade pizza with tomato sauce topped with cheese

Pepperoni & Cheese

Ham & Pineapple

Chorizo & Mushroom

Peppers & Red Onion

Assorted Chips & Nuts

Fresh Seasonal Fruit Platter

DELI MEAT PLATTER

Assorted Sliced Deli Meats *with mini buns, condiments, sliced cheddar & swiss cheese, assortment of pickles & olives*

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 & 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 & 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	\$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	\$30

CASH BAR PRICING

Guest pays full price for drinks

OTHER BAR PRICING

Host pays the balance on drinks

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

NON-ALCOHOL PUNCH

<i>Serves 30-40 people</i>	<i>\$60</i>
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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.

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.