



HIGHLANDS
GOLF CLUB

Welcome



Highlands Golf Club

Thank you for choosing to experience the Highlands!

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

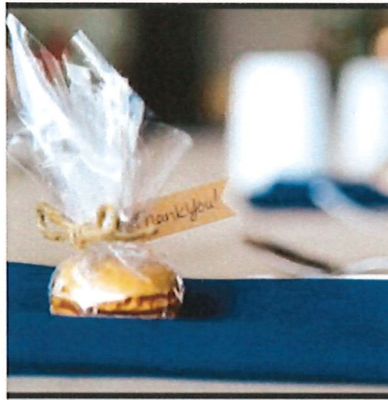
In life and love, your new adventure starts in the heart of Edmonton, at the Highlands.

Samantha Castor | Food & Beverage Manager/Event Coordinator
sam@highlandsgolfclub.com d: 587-855-8295 c: 780-445-0174



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HIGHLANDS
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Inclusive Wedding Package

\$1,500^{+GST}

Highlands Golf Club would like your experience to be seamless and stress-free.

Our on-site Event Coordinator 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 and comfort for your guests 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 Coordinator

Contact Samantha today to schedule a site tour!

sam@highlandsgolfclub.com

d: 587-855-8295

c: 780-445-0174



**Highlands Golf Club was awarded 'Bronze' in
the Edmonton Journal's 2019 Readers' Choice Awards
for Best Wedding Venue!**

Food & Beverage not consumed must be left on premises. All menu items are subject to change.

All prices are subject to 18% Gratuity and 5% GST.

Plated Dinner Menu

All plated meals include freshly baked rolls with butter, freshly brewed regular or decaffeinated coffee, and a selection of specialty or herbal teas.

First Course

(Please pre-select one soup or salad for all guests)

- Tomato Bisque
- Wild Mushroom Soup | with truffle oil
- Mixed Greens | toasted tree nuts, cherry tomatoes, dried cranberries, ricotta, and house-made vinaigrette
- Highlands' Caesar | chopped romaine, herb croutons, parmesan cheese, Caesar dressing
- Beet Salad | mixed greens, beets, toasted pumpkin seeds, ricotta and lemon-herb dressing
- Arugula and Prosciutto | mixed greens, baby arugula, pickled mushrooms, prosciutto, shaved apples, parmesan cheese and truffle vinaigrette

Main Course

(Please pre-select three entrée selections)*

- Prosciutto-wrapped chicken breast, whipped herb-mashed potatoes, seasonal vegetables, natural jus | \$45
- Herb-marinated chicken supreme stuffed with boar bacon and ricotta cheese, garlic mashed potatoes, seasonal vegetables and tomato amaretto sauce | \$46
- Pan-seared salmon, Alberta wild rice and chorizo risotto, smoked gouda cheese, sautéed French beans | \$48
- Beer-brined pork chop with peach ginger chutney, sweet potato purée, potato risotto | \$48
- 8oz strip loin, served with seasonal vegetables | \$50
- Coffee braised beef short rib (on the bone) with brown butter whipped fingerling potatoes, braised leeks, seasonal vegetables | \$50
- 10oz bacon-wrapped sirloin with wild mushroom fricassee, crushed fingerling potatoes and seasonal vegetables | \$52
- Pan-roasted cod loin with seared scallop, caper butter beurre blanc, roasted tomato topped with herb crumbs, saffron risotto, seasonal vegetables | \$53
- Slow roasted 8oz prime rib with mashed potatoes, seasonal vegetables, Yorkshire pudding and natural jus | \$55
- Sous vide 6oz beef tenderloin with mashed potatoes, seasonal vegetables, red wine jus | \$60 (min. 30 orders)

Dessert

(Please pre-select one dessert for all guests)

- Bailey's Cheesecake with fresh berries
- White chocolate and raspberry bread pudding with citrus butter sauce
- Dark chocolate hazelnut praline and salted caramel bombe
- Chef's choice sorbet with fresh berries and mint
- Flavoured crème brûlée with almond cranberry biscotti

**To have your guests choose their entrée in advance, you may choose up to three different entrée selections, provided a seating chart and place cards along with entrée numbers are supplied to the event coordinator at least three business days in advance of your event.*

***Children's menu available upon request for children 12 and under.*

Add Appetizer & Palate Cleanser for \$10/person

(Please pre-select one appetizer and one sorbet)

- Braised 4k farm-raised pork shoulder and foie gras terrine with Okanagan apples; or
- 24-month cured Parma ham with Parmigiano-Reggiano, toasted ciabatta, and petit salad; and
- Mango sorbet; or
- Lemon sorbet.

Salads

Mixed Greens | toasted tree nuts, cherry tomatoes, dried cranberries, ricotta and house-made vinaigrette
 Highlands' Caesar | chopped romaine, herb croutons, parmesan cheese, Caesar dressing
 Mediterranean | fresh roma tomatoes, olives, cucumber and feta
 Thai Noodle | red and white cabbage slaw, shredded carrots and sesame dressing

Entrées

(Please pre-select two entrée options)

- Chef's carved Alberta AAA slow roasted 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 lemon herb gremolata
- Roasted cod with coconut curry emulsion
- Roasted pork tenderloin with apple and braised red cabbage
- Three cheese ravioli with roasted vegetables, spinach, and tomato amaretto sauce
- Alberta AAA prime rib with horseradish, mustard and natural jus (Additional \$8/person)
- Slow roasted Alberta strip loin with red wine jus and mustard (Additional \$6/person)

Accompaniments

Fresh baked rolls and butter
 Seasonal steamed vegetables
 Roasted baby potatoes or garlic mashed potatoes
 Pickle and olive tray

Desserts

Seasonal fresh fruit tray
 Chef's selection of house-made desserts
 Freshly brewed regular/decaffeinated coffee
 and tea service

Children ages 6-12 \$26++

Children ages 5 and Under No Charge



Salads

Mixed Greens | toasted tree nuts, cherry tomatoes, dried cranberries, ricotta and house-made vinaigrette
 Highlands' Caesar | chopped romaine, herb croutons, parmesan cheese, Caesar dressing
 Beet | mixed greens, beets, toasted pumpkin seeds, ricotta and lemon-herb dressing
 Caprese Platter | heirloom tomato and fresh mozzarella, garden torn basil, with balsamic drizzle

Seafood Bar

Chilled jumbo shrimp with cocktail sauce, tartar sauce, and lemon wedges

Antipasto Station

Smoked & Cured meats, assorted mustards, pickles and baguettes

Carving Station

Slow roasted prime rib with mustard, red wine jus, and Yorkshire pudding

Mains

Roasted chicken breast with tomato amaretto sauce
 Pan-seared salmon with caper butter sauce
 Spinach and ricotta stuffed cannelloni

Accompaniments

Fresh baked rolls and butter
 Seasonal steamed vegetables
 Pickles and olives tray
 Scalloped potatoes

Desserts

Chef's handcrafted desserts buffet of mousse cups, cheesecake, and brownie & date pudding.
 Seasonal fresh fruit tray

Freshly brewed regular/decaffeinated coffee and tea service

Children ages 6-12 \$37.50++

Children ages 5 and Under No Charge



Cold Canapés

Fresh tomato and basil bruschetta	\$18/dozen
Prawn cocktail.....	\$36/dozen
Thai chicken salad in crispy wonton cups.....	\$26/dozen
Smoked salmon and cream cheese on pumpernickel bread.....	\$30/dozen
Fruit platter	\$5/person
Vegetable crudités.....	\$4/person
International and domestic cheese platter.....	\$10/person
Warm cheese and sundried tomato dip.....	\$8/person
Deli meat and condiments board.....	\$9/person
Assorted sandwiches.....	\$10/person

Hot Canapés

Chicken wings (salt & pepper or hot).....	\$22/dozen
Asian spring rolls with sweet chili sauce.....	\$18/dozen
Butter chicken skewer with mint chutney.....	\$26/dozen
Beef sliders with cheese and pickles	\$30/dozen
BBQ pulled pork sliders with pickled slaw.....	\$28/dozen
Wild mushroom & pesto flatbread	\$20/dozen (two flatbreads)
BBQ chicken flatbread.....	\$23/dozen (two flatbreads)

**Soft social menus available upon request.*

Late Lunch Menu

\$15/person

Salty Snacks

Fresh Fruit Platter

Pizza

(Please pre-select two pizza flavours)

- Pepperoni & Cheese
- Ham & Pineapple
- Chorizo & Mushroom
- Peppers & Red Onions



Host Bar Pricing

1oz Domestic Highball & Domestic Beers	\$6
1oz Premium Highballs & Premium Beers.....	\$6.5
1oz Liqueurs, Coolers & Shooters.....	\$6.5
6oz Glass of House Wine (red/white).....	\$10
Bottle House Wine	\$32

Cash Bar Pricing

Guest pays full price for drinks

Other Bar Pricing

Host pays the balance on drinks

Loonie Bar.....	\$1/drink
Toonie Bar.....	\$2/drink
Fountain Pop (refillable).....	\$3/drink

Non-Alcoholic Punch

Serves 30-40 people.....	\$60
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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 three (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 \$1500. 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.

The Society of Composers, Authors and Music Publishers of Canada, (SOCAN) has been granted 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 & record company that perform & produce music. Fees will vary depending on guest count and style of event. SOCAN – Up to a maximum of \$63.49 + GST Re:Sound – Up to a maximum of \$26.63 + GST. The 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 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 Highlands Event 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 the Highlands Event 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: _____

NAME: _____

BILLING ADDRESS: _____

POSTAL CODE: _____

DATE: _____ TIME: _____

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: _____

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.