



Banquet Package 2020



Welcome



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

Blue Room \$200

Accommodates up to 40 people

Dining Room \$400

Accommodates up to 80 people

Dining & Blue Room \$600

Accommodates up to 130 people

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.

Contact Samantha today to schedule a site tour!

Rental Options

Flip Chart	\$10
Screen	\$15
Multi-Media LCD	\$100
Television	\$40
Microphone	N/C
Podium	N/C
Easel	N/C
Photocopying Services	\$0.20/copy
Cake Cutting/Plating <i>Under 50 people</i>	\$35
Cake Cutting/Plating <i>Over 50 people</i>	\$50
Charger Plate	\$2 Each



Coffee Carafe <i>Fresh ground, regular or decaffeinated 10 cups</i>	\$30
Coffee Urn <i>Fresh ground, regular or decaffeinated 50 cups</i>	\$120
Herbal Tea <i>Assorted flavors</i>	\$3.50/bag
Fountain Pop	\$8/pitcher
Fruit Juices	\$11/pitcher
Non-Alcoholic Punch <i>Serves 30-40 people</i>	\$75
Bottled Water, Canned Pop, or Individual Fruit Juices	\$2 .50/item
Muffin, Danishes or Croissants	\$3.50/item
Chocolate Chip or Oatmeal Raisin Cookies	\$3.25/item
Assorted Fresh Loaf Slices	\$3.50/item
Nuts and Dry Fruits	\$4/person
Warm Pretzel and Dijon Mustard	\$4/person
Fruit Skewer with Chestnut Honey Yogurt	\$4/person
Nut Crusted Dark Chocolate Bark	\$5/person
Fruit Platter	\$6/person
Individual Fruit Yogurt	\$4/person
Assorted Finger Sandwiches	\$10/person



Continental Breakfast | \$16/person

Assorted Breakfast Danishes, Muffins, Croissants and Loaves
Yogurt with Toppings *granola, nuts and dried fruit*
Seasonal Fresh Fruit Tray
Individual Cheeses
Hard Boiled Eggs *cold*
Freshly Brewed Coffee, Herbal Teas and Fruit Juices



Champions' Breakfast | \$25/person

minimum 20 people

Assorted Breakfast Danishes, Muffins, Croissants and Loaves
Yogurt with Toppings *granola, nuts and dried fruit*
Scrambled Eggs *peppers, green onions and diced ham*
Grilled Sausage and Bacon
French Toast *maple syrup and whipped cream*
Hash Browns
Seasonal Fresh Fruit Tray
Freshly Brewed Coffee, Herbal Teas and Fruit Juices

Brunch Menu \$36/person

Minimum 30 people | Available until 2:00 pm

Eggs Benedict *toasted bread, smoked ham and citrus hollandaise sauce*
Baked Carved Ham
Roasted Chicken Breast *wild mushroom ragout*
Cinnamon Vanilla French Toast *maple syrup*
Hash Browns
Maple Sausage and Crispy Bacon
Three Chef Salad Creations
Assorted Cheese Platter
Antipasto Platter *selection of cured meat, olives and pickles*
Seasonal Fresh Fruit
Assorted Danishes, Muffins, Croissants and Loaves
Assorted Squares and Tortes
Freshly Brewed Coffees, Herbal Teas and Fruit Juices Station

First Course

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

- Baby Kale & Greens candied tree nuts, cherry tomato, cranberry, crumbled feta and homemade vinaigrette
- Highlands' Caesar romaine, herbed croutons, Parmigiano Reggiano, garlic Caesar dressing
- Tomato Basil Soup
- Wild Mushroom Bisque *truffle oil*

Main Course

(Please pre-select three entrée selections)

All mains are served with warm buns, butter, and herb roasted potatoes

- Roasted Chicken Breast *mushroom ragout* | \$30
- 6oz Alberta Beef Strip Loin *natural jus* | \$35
- Pan Roasted Salmon *peach ginger chutney* | \$32
- Mushroom Ravioli *brown butter sauce and toasted nuts* | \$30

Dessert

(Please pre-select one dessert for all guests)

- Cheesecake *fresh berries*
- Bread Pudding *citrus butter sauce*
- Lemon Sorbetto *fresh berries and mint*
- Flavored Crème Brûlée *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.*

Option #1 | \$25/person

Chef's Daily Soup Kettle

Mixed Greens Salad *toasted tree nuts, cherry tomatoes, dried cranberries, ricotta and house-made vinaigrette*

Highlands' Caesar *chopped romaine, herbed croutons, Parmigiano Reggiano, Caesar dressing*

Potato Salad *Applewood bacon, herbs, scallions, fresh lemon and maple-Dijon aioli*

Sandwich Buffet *Smoked turkey, chicken salad, roast beef, grilled vegetables, variety of cured meats*

Vegetable Crudités

Pickle Tray

Fresh Fruit

Assorted Cookies and Squares

Fresh Brewed Coffee, Herbal Teas and Assorted Juices

Option #2 | \$30/person

Highlands' Caesar *chopped romaine, herbed croutons, Parmigiano Reggiano, Caesar dressing*

Tomato Ricotta Salad *fresh tomato, cucumber and ricotta salad, glazed with balsamic dressing*

Italian Herb Roasted Chicken *rustic tomato sauce*

Creamy Pesto Penne and Grilled Vegetables

Toasted Garlic Bread

Steamed Vegetables

Fresh Fruit

Assorted Cookies and Squares

Fresh Brewed Coffee, Herbal Teas and Assorted Juices

Option #3 | \$32/person

Salad Bar *Mixed greens, variety of dressings, cucumber, tomatoes, shredded cheddar cheese, toasted seeds, dried cranberries, avocado, roasted peppers*

Mexican Spiced Roasted Chicken

Pan-Roasted Cod Loin *Pineapple Salsa*

Rice and Beans

Steamed Vegetables

Warm Tortillas *sour cream salsa, guacamole and pickled onion*

Fresh Fruit

Assorted Cookies and Squares

Fresh Brewed Coffee, Herbal Teas and Assorted Juices

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)*

- Cheese mousse and ratatouille served with potato and seasonal vegetables | \$40 VEG, GF
- Indian spiced Potato and lentil croquette with coconut braised seasonal vegetables | \$45 VEGAN, GF, DF
- 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

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

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



Salads

Red Quinoa and Toasted Almond *dry fruits, parsley, citrus honey dressing*

Highlands' Caesar *chopped romaine, herbed croutons, Parmigiano Reggiano, Caesar dressing*

Potato Salad *Applewood bacon, herbs, scallions, fresh lemon and maple-Dijon aioli*

Entrées

(Please pre-select one option)

- Highlands' handcrafted burger bar with house-made buns, Canadian cheese, lettuce, tomatoes, ketchup, mustard, pickles | **\$35**
- Slow roasted Korean BBQ glazed pork ribs with chives and crispy onions | **\$38**
- Chicken and ribs | 5oz chicken breast butterflied and rubbed with spices and four finger ribs glazed with chipotle BBQ sauce | **\$43**
- BBQ 8oz Alberta New York steak | **\$45**

Accompaniments

Baked potato *sour cream, mashed potato and bacon*

Fresh baked rolls and butter

Pickle tray

Condiments

Desserts

Seasonal fresh fruit tray

Chef's selection of house-made pies and tarts



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 pumpnickel 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)



Option #1 | \$22/person

Caesar salad
Thai chicken salad in crispy wonton cups
Vegetable crudité's with ranch dressing
Chicken wings *salt & pepper or hot*
Asian spring rolls with sweet chili sauce

Option #2 | \$25/person

Thai chicken salad in crispy wonton cups
Smoked salmon and cream cheese on pumper nickel bread
Fried mac & cheese balls with spicy tomato dipping sauce
Butter chicken skewer with mint chutney
Wild mushroom & pesto flatbread

Option #3 | \$30/person

Caesar salad
Prawn cocktail
Butter chicken skewer with mint chutney
Beef sliders with cheese and pickles
Asian spring rolls with sweet chili sauce
BBQ chicken flatbread

Option #4 | \$35/person

Caesar salad
Smoked salmon and cream cheese on pumper nickel bread
Vegetable crudité's with ranch dressing
Warm cheese and sundried tomato dip *grilled baguette and tortilla chips*
BBQ pulled pork slider *mini bun, pickled slaw*
Butter chicken skewer with mint chutney
Deli meat and condiments board
Fruit skewers



Chef Attended Carving Stations

Minimum 30 people required

Included in all carving station options are artesian buns, three cold chef created salads, pickle tray, cheese, tomatoes, sliced onions and condiments.

Carved Bone-In Ham | \$23/person

Mini buns, grainy mustard

Slow Roasted Beef | \$25/person

Artesian bun, mustard and condiments

Salmon Wellington | \$28/person

Atlantic salmon, lemon caper butter, potato salad

Carved Strip Loin | \$30/person

Slow-roasted strip loin with mini Kaiser bun, grainy mustard, horse radish

Carved Beef Prime Rib | \$35/person

Slow-roasted Prime Rib with natural jus, grainy mustard, horse radish



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 (include)

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 over flow.

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 \$1000 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.