

Events @ Highlands Golf Club

Host unforgettable gatherings
in our stylish, flexible venue—
perfect for any of your event's needs



menus for
all occasions



personalized
service



custom
event set up



river valley
views



Phone
587-855-8295



Contact:
info@highlandsgolfclub.com





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Thank you for considering Highlands Golf Club as the setting for your special event. Whether you are planning a corporate gathering, milestone celebration, family reunion, or team meeting, our experienced clubhouse team is dedicated to ensuring every detail is thoughtfully handled and seamlessly executed. We take pride in creating memorable experiences through attentive service, quality cuisine, and a warm, welcoming atmosphere that reflects the character of our Club.

Nestled in Edmonton's beautiful river valley, the Highlands Clubhouse offers a truly scenic backdrop with sweeping views of the golf course and surrounding landscape. Our event spaces feature large windows that invite natural light and provide a stunning setting for any occasion, from intimate gatherings to larger celebrations. Conveniently located within the city, Highlands Golf Club offers easy access while still feeling like a peaceful retreat from the everyday. Our commitment is simple: to deliver exceptional service, meaningful moments, and events that are as effortless as they are memorable. We look forward to working with you and helping bring your vision to life.

**The Highlands reserves the right to adjust for market price on events booked.
All bookings are subject to a 20% service charge and GST.**

ROOM RENTALS & FEATURES

All room rentals include complimentary public Wi-Fi.

Additional audiovisual and meeting equipment is available as outlined below.

AVAILABLE FEATURES

- PROJECTOR & SCREEN — \$100
- FLIP CHART & MARKERS — \$10
- COMPLIMENTARY PUBLIC WI-FI

EVENT SPACES & RATES

BLUE ROOM

- CAPACITY: UP TO 40 GUESTS
- ACCESS TO PATIO (SMOKING NOT PERMITTED)
- FLOOR TO CEILING WINDOWS
- ROOM RENTAL: \$300

DINING ROOM

- CAPACITY: UP TO 70 GUESTS
- PRIVATE BAR
- FLOOR TO CEILING WINDOWS
- ROOM RENTAL: \$500

COMBINED DINING ROOM & BLUE ROOM

- CAPACITY: 110 GUESTS SEATED
- (SOFT SOCIAL OR STAND-UP RECEPTION UP TO 120 GUESTS)
- ACCESS TO PATIO (SMOKING NOT PERMITTED)
- PRIVATE BAR
- FLOOR TO CEILING WINDOWS
- ROOM RENTAL: \$800

LISTED ROOM PRICES ARE VALID FROM
JANUARY 1, 2026 TO DECEMBER 31, 2026

The Fine PRINT

PARKING: Complimentary parking is available in the main lot and select surrounding streets. Overnight parking is permitted at the guest's own risk.

DEPOSIT: A non-refundable deposit of \$1,000 and a completed credit card authorization form are required with the signed contract.

SIGNAGE: Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures & furnishings. No signage of any kind is permitted in the main lobby or on the public grounds without prior authorization.

OVERCONSUMPTION: We have the obligation to refuse service to any guest that appears intoxicated, as directed by AGLC. We ask for your cooperation in the implementation of the regulations and encourage guests to participate in the "Designated Drivers and alternative Driving" programs.

CANCELLATION: All deposits are non-refundable but can be transferrable towards a future event with the approval of our Event Manager

ENTERTAINMENT: Sonos Music is available thru our In-House speakers. DJ services would be provided yourselves. If you need assistance with this, we have some preferred DJ's that we can offer contact info for. SOCAN and Re:Sound music licensing fees apply:

- SOCAN: \$63.49 with dancing / \$31.72 without
- Re:Sound: \$26.63 with dancing / \$13.30 without

FLORAL, DECOR & FIRE SAFETY: Decorations, linens or displays brought into the resort must be approved one day prior to your event. Helium balloons, oil-based fog machines and any sprinkle type decorations are not permitted. Candles are permitted when enclosed within a votive holder.

OCCASION CAKES: You are welcome to provide your own commercially prepared cake or cupcakes, provided arrangements are made in advance through our Event Manager.

A cake handling fee will apply as follows:

- \$35 for events with under 50 guests
- \$50 for events with 50 guests or more

MENU SELECTION, DIETARY & ALLERGY RESTRICTIONS

All food & beverage items must be purchased exclusively from HGC and consumed in the designated banquet area. The only exceptions permitted are wedding cakes and candy bar items. All Food and Beverage pricing will be guaranteed 45 days prior to the event. DJ services are provided by yourselves. If you need assistance with this, we have some preferred DJ's that we can offer contact info for.

Menu selections are required no later than 21 days prior to your event date. Minor adjustments may be accommodated up to 72 hours in advance. After this time, changes or substitutions cannot be guaranteed.

Menu pricing is subject to change up to 60 days prior to the event date unless a contract has been signed with the agreed-upon menu. Within 60 days of the event, all menu pricing is locked in. All food & beverage items must be purchased exclusively from HGC and consumed in the designated banquet area. The only exceptions permitted are wedding cakes and candy bar items. All Food and Beverage pricing will be guaranteed 45 days prior to the event.

Special menu items to accommodate dietary restrictions, including gluten-free and vegetarian options, are always available provided they are arranged at least 72 hours prior to the event. These meals will be charged at the same price as the selected menu. Dietary requests received within 72 hours of the event will be accommodated to the best of Highlands Golf Club's ability but cannot be guaranteed.

Highlands Golf Club does not host formal menu tastings. However, clients are welcome to make a reservation in our Dining Room to order from the restaurant menu to experience our culinary style firsthand. Any dining tab will be at the guest's expense.

Food stations and buffet items will only be displayed for a maximum of 90 minutes to ensure food quality and freshness are maintained at the highest standard.

Due to health regulations, removal of food and beverage items from the premises following an event is strictly prohibited, with the exception of celebratory cakes and unopened wine that was externally provided.

BREAKFAST SELECTIONS

MINIMUM 30 PEOPLE REQUIRED

CONTINENTAL BREAKFAST

\$25/PERSON++

- FRESHLY BAKED MUFFINS, CROISSANTS AND ASSORTED LOAF SLICES
- INDIVIDUAL YOGURT PARFAIT berries, granola
- HARD BOILED EGGS
- CHEESE PLATTER
- SEASONAL FRESH FRUIT TRAY
- FRESHLY BREWED COFFEE, HERBAL TEAS, AND FRUIT JUICES

CHAMPIONS BREAKFAST

\$30/PERSON++

- FRESHLY BAKED MUFFINS, CROISSANTS AND ASSORTED LOAF SLICES
- SCRAMBLED EGG with peppers, green onion and cheese
- GRILLED SAUSAGES & BACON
- BUTTERMILK PANCAKES with maple syrup and berries
- HASH BROWN
- SEASONAL FRESH FRUIT TRAY
- FRESHLY BREWED COFFEE, HERBAL TEAS AND FRUIT JUICES

HIGHLANDS BRUNCH MENU

\$50/PERSON++

HOT SELECTIONS

- EGGS BENEDICT with smoked ham and hollandaise on shredded hash browns
- BAKED CARVED HAM
- CINNAMON VANILLA FRENCH TOAST
- CHOCOLATE CHIP OR BANANA PANCAKES
- HASH BROWNS
- PORK SAUSAGES & CRISPY BACON

COLD SELECTIONS & PLATTERS

- CHEF'S CHOICE OF THREE SALADS
- ASSORTED CHEESE PLATTER
- ANTIPASTO PLATTER with cured meats, olives, and pickles
- SEASONAL FRESH FRUIT

BAKED GOODS & DESSERTS

- FRESHLY BAKED MUFFINS WITH BUTTER AND PRESERVES
- CHEF'S HOMEMADE DESSERT SELECTION

BEVERAGES

- FRESHLY BREWED COFFEE, HERBAL TEAS, AND FRUIT JUICES

PLATED LUNCH SERVICE

Designed for ease and enjoyment, our plated luncheon service provides a well-paced, elegant dining experience for all gatherings and events

ALL PLATED LUNCHEONS INCLUDE:

Herb roasted potatoes, Seasonal steamed vegetables, Freshly baked buns with butter
Regular and decaffeinated coffee and selection of herbal teas

SOUP OR SALAD

Please select one salad or soup for all guests.

HOUSE GREENS

Cranberries, feta, tomato, cucumber, balsamic dressing

CLASSIC CAESAR SALAD

Crisp romaine, bacon, croutons, parmesan
cheese, creamy garlic dressing

TOMATO BASIL SOUP

WILD MUSHROOM BISQUE

ENTRÉES

PAN-ROASTED CHICKEN BREAST

with mushroom ragout

8 OZ ALBERTA BEEF STRIPLOIN

with natural jus

PAN-ROASTED SALMON

with pesto cream sauce

MUSHROOM RAVIOLI

with sautéed wild mushrooms, creamy pesto,
toasted pine nuts, parmesan

SWEET FINISH

NEW YORK CHEESECAKE

CARROT CAKE

VANILLA CRÈME BRÛLÉE

\$38 PP - TWO COURSES

\$43 PP - THREE COURSES

LUNCHEON BUFFETS

MINIMUM 30 PEOPLE REQUIRED

DELI BOARD SELECTION

\$32/PERSON++

SALADS & SIDES

- MIXED GREENS
cranberries, feta, toasted pumpkin seeds, assorted dressings
- PASTA SALAD
roasted vegetables, pesto aioli, cheddar cheese
- Vegetable Tray
with Ranch
- PICKLE TRAY

SANDWICH SELECTIONS

(Choose any 3)

- SMOKED TURKEY
with cranberry aioli
- HAM & SWISS
with Mustard Aioli
- CHICKEN SALAD SANDWICH
- EGG SALAD SANDWICH
- TUNA SALAD WRAPS
- GRILLED VEGETABLE WRAPS
with roasted Garlic Aioli, Lettuce & Feta

DESSERTS

- FRESH SEASONAL FRUIT PLATTER
- ASSORTED COOKIES & SQUARES
- FRESH BREWED COFFEE & TEA

TUSCAN DELIGHTS

\$38/PERSON++

SALADS & SIDES

- HIGHLANDS CAESAR
chopped romaine, herbed croutons, parmesan, Caesar dressing
- TOMATO BOCCONCINI SALAD
tossed with balsamic dressing & fresh basil

MAINS

- HERB ROASTED CHICKEN
with Rustic Tomato Sauce
- PENNE PASTA
with Grilled Vegetables
- TOASTED GARLIC BREAD
- STEAMED SEASONAL VEGETABLES

DESSERTS

- FRESH SEASONAL FRUIT PLATTER
- ITALIAN-INSPIRED DESSERTS
- FRESH BREWED COFFEE & TEA

Buffet items will only be displayed for a maximum of 2 hours at any event to ensure the quality and integrity of the product

LUNCH BUFFETS CONTINUED

FLAVORS OF INDIA

\$40/PERSON++

SALADS & SIDES

- MIXED GREENS
toasted pumpkin seeds, cranberries, feta, assorted dressings
- SPICY CHICKPEA SALAD
chopped cucumber, tomato, tangy lemon vinaigrette
- CARROT & RAISIN SALAD
shredded carrots, raisins, toasted cashews, curry dressing

MAINS

- BUTTER CHICKEN
tandoori spiced chicken thighs in smooth tomato gravy
- KADHAI PANEER
stir-fried vegetables with cottage cheese & tomato cream gravy
- GARLIC NAAN & STEAMED RICE

DESSERTS

- FRESH SEASONAL FRUIT PLATTER
- ASSORTED COOKIES & SQUARES
- FRESH BREWED COFFEE & TEA

TASTE OF UKRAINE

\$38/PERSON++

SALADS & SIDES

- FRESHLY BAKED BUNS & BUTTER
- BORSCHT SOUP
with Dill Sour Cream

MAINS

- CHICKEN À LA KIEV
- PEROGIES –
caramelized onions, bacon, green onions, sour cream
- RICE & BEEF CABBAGE ROLLS
in Rustic Tomato Sauce
- ROASTED SEASONAL VEGETABLES

DESSERTS

- FRESH SEASONAL FRUIT PLATTER
- ASSORTED COOKIES & SQUARES
- FRESH BREWED COFFEE & TEA

Buffet items will only be displayed for a maximum of 2 hours at any event to ensure the quality and integrity of the product

LUNCH BUFFETS CONTINUED

BEEF ON A BUN BUFFET

\$40/PERSON++

CHEF-ATTENDED CARVING STATION

SLOW ROASTED ALBERTA BEEF

with Buns, Lettuce, Tomato, Cheese,
Pickles, Mayonnaise, Mustard

SALADS & SIDES

PASTA SALAD

CREAMY COLESLAW

FRESH FRUIT PLATTER

COOKIES & SQUARES

BURGER BUFFET

\$32/PERSON++

CHEF-ATTENDED GRILL STATION

CHOICE OF BEEF PATTY OR CAJUN CHICKEN BREAST

CREAMY COLESLAW

PASTA SALAD

FRENCH FRIES

CONDIMENTS

Ketchup, Mayonnaise, Mustard, Lettuce,
Tomato, Onion, Cheddar Cheese

FRESH FRUIT PLATTER

COOKIES & SQUARES

Buffet items will only be displayed for a maximum of 2 hours at any event to ensure the quality and integrity of the product

PLATED DINNER SERVICE

Our plated dinner service is designed to deliver a polished and efficient dining experience for corporate events, galas, meetings, and social celebrations.

ALL PLATED DINNERS INCLUDE:

Seasonal steamed vegetables
Freshly baked buns with butter
Regular and decaffeinated coffee
A selection of herbal teas

FIRST COURSE

Please select one salad or soup for all guests.

SALADS

- BEET & QUINOA SALAD
Toasted pumpkin seeds, feta, honey
Dijon dressing
- HOUSE GREENS
Cranberries, feta, tomato, cucumber,
balsamic dressing
- CLASSIC CAESAR SALAD
Crisp romaine, bacon, croutons, parmesan
cheese, creamy garlic dressing

SOUPS

- CURRIED ROASTED RED PEPPER SOUP
Croutons, crème fraîche
- BUTTERNUT SQUASH SOUP
Allspice Chantilly
- CREAMY WILD MUSHROOM SOUP
Finished with truffle oil

SWEET FINISH

Please select up to two desserts, which will be alternated during service.

- NEW YORK CHEESECAKE
with berry compote
- DARK CHOCOLATE CAKE
with fresh berries
- CARROT CAKE
with cream cheese icing
- VANILLA CRÈME BRÛLÉE
with almond biscotti
- LEMON RASPBERRY BOMBE

Menu can be modified to
Gluten Friendly upon request.
All Food & Beverages subject
to 5% GST & 20% gratuity.

PLATED DINNER MAINS

For streamlined service, one entrée selection is recommended for all guests. If multiple entrée choices are offered, selections must be finalized in advance and provided in writing. A seating chart or place cards indicating each guest's entrée selection are required.

ENTRÉE SELECTIONS

- RICOTTA & SUN-DRIED TOMATO STUFFED CHICKEN BREAST — \$60 | GF
Mashed potatoes, seasonal vegetables, red wine demi-glace
- PAN-ROASTED SALMON — \$63 | GF
Grainy mustard & maple glaze, wild mushroom risotto, seasonal vegetables
- 6 OZ GRILLED BEEF TENDERLOIN — \$70 | GF
Montreal steak spice crust, mashed potatoes, seasonal vegetables, Madagascar green peppercorn sauce
- 10 OZ SLOW-ROASTED BEEF PRIME RIB — \$75 | GF
Yorkshire pudding, mashed potatoes, seasonal vegetables, Madagascar green peppercorn sauce
- 7 OZ ALBERTA TOP SIRLOIN WRAPPED IN BACON — \$65 | GF
Mashed potatoes, seasonal vegetables, mushroom ragout
- 10 OZ GRAPEFRUIT BEER-BRINED PORK CHOP — \$58
Mashed potatoes, seasonal vegetables, creamy mustard sauce

Menu can be modified to
Gluten Friendly upon request.
All Food & Beverages subject
to 5% GST and & 20% gratuity.

DINNER BUFFET MENU

Our dinner buffet service offers a well-balanced and efficient dining experience, ideal for corporate events, celebrations, and group gatherings.

MINIMUM 50 GUESTS REQUIRED.

ALL DINNER BUFFETS INCLUDE

- FRESHLY BAKED BUNS WITH BUTTER
- SEASONAL STEAMED VEGETABLES
- CHOICE OF ROASTED BABY POTATOES OR GARLIC MASHED POTATOES
- PICKLE TRAY
- SEASONAL FRUIT DISPLAY
- ASSORTED DESSERT SELECTIONS
- FRESHLY BREWED COFFEE AND A SELECTION OF TEAS

FRESH SALADS

- HOUSE GREENS
Cranberries, feta, tomato, cucumber, assorted dressings
- QUINOA SALAD
Nuts, dried fruits, lemon honey vinaigrette
- CLASSIC CAESAR SALAD
Crisp romaine, bacon, croutons, parmesan, creamy garlic dressing
- THAI NOODLE SALAD

MAIN ENTRÉES

Please select two entrées for your buffet service.

CHEF-CARVED ALBERTA AAA SLOW-ROASTED BEEF (GF)

ROASTED CHICKEN with Wild Mushroom Fricassee (GF)

PAN SEARED SALMON Maple mustard cream sauce (GF)

BLACKENED MAHI MAHI Mango pineapple salsa (GF)

THREE CHEESE RAVIOLI Roasted vegetables, spinach, tomato amaretto sauce (VEG)

ALBERTA AAA PRIME RIB (GF) + \$15 PER PERSON

PRICING - \$65 PER PERSON++

ENHANCE YOUR EVENT

PAN FRIED PEROGIES +\$6 per person
Caramelized onions, bacon, sour cream

CABBAGE ROLLS +\$9 per person
Beef & Rice Stuffed, tomato sauce

FAIRWAY GRILL & CHILL

Available during summer months only.
Outdoor BBQ service is subject to suitable weather conditions.
MINIMUM 50 GUESTS

A classic outdoor grill experience—perfect for summer socials and celebrations
FROM THE GRILL

- 8 OZ ALBERTA NEW YORK STRIP STEAK – \$65 PER PERSON
BBQ grilled
- SLOW-ROASTED BBQ PORK RIBS – \$55 PER PERSON
glazed & tender
- HALF & HALF GRILL - \$60 PER PERSON
Butterflied 5 oz chicken breast rubbed with house spices &
four-finger pork ribs glazed with chipotle BBQ sauce

THE GREENS

- RED QUINOA & TOASTED ALMOND SALAD
Dried fruits, parsley, toasted almonds, citrus honey dressing
- HIGHLANDS CAESAR
Chopped romaine, herbed croutons, parmesan, classic Caesar dressing
- ROASTED VEGETABLE PASTA SALAD
Pesto aioli, roasted vegetables, cheddar cheese

STARCH

- BAKED POTATOES
Sour cream & bacon

CLUBHOUSE SIDES

- FRESH BAKED BUNS & BUTTER
- PICKLE TRAY

SWEET FINISH

- ASSORTED PIES & TORTES
- SEASONAL FRUIT PLATTER

Buffet items will only be displayed for a maximum of 2 hours at any event to ensure the quality and integrity of the product

SOFT SOCIAL MENU

MINIMUM 30 GUESTS REQUIRED

For best presentation, we recommend selecting larger quantities of fewer items

THE FRONT NINE

LIGHT & APPROACHABLE

6–8 PIECES PP)

\$33 PER PERSON

A relaxed opening selection—perfect for casual mingling and warm-up conversations.

- BRIE & PROSCIUTTO CANAPÉ with fruit chutney and balsamic drizzle
- CHICKEN WINGS salt & pepper or hot
- ASIAN SPRING ROLLS with Thai sweet chili sauce
- LOADED POTATO SKINS with salsa and sour cream

THE BACK NINE

HEARTY & SOCIAL

8–10 PIECES PP

\$36 PER PERSON

A more robust offering designed to carry the event through the heart of the round.

- WILD MUSHROOM & PESTO
- TOMATO BRUSCHETTA
- PULLED PORK SLIDERS
- BBQ BRISKET FLATBREAD

THE CLUBHOUSE FINISH

ELEVATED & ABUNDANT

10–12 PIECES PP

\$42 PER PERSON

A strong finish featuring elevated flavours and guest-favourite classics.

- PRAWN COCKTAIL
- CAPRESE FLATBREAD
- BUTTER CHICKEN SKEWERS
- BEEF SLIDERS

RECEPTION MENU

From elegant canapés to shareable platters, our reception menu sets the perfect tone for any corporate or special event.

COLD CANAPÉS (Minimum of 3 dozen of each selected item)

- Smoked Salmon Bruschetta – on crostini | \$30/dozen
- Brie & Prosciutto Canapé – with fruit chutney & balsamic drizzle | \$24/dozen
- Caprese Skewer – bocconcini, grape tomatoes, fresh basil, balsamic reduction | \$20/dozen
- Antipasto Skewer – marinated olives, cheddar, cured meats, red pepper sauce | \$30/dozen
- Asian Chicken Salad in Wonton Cups | \$34/dozen
- Prawn Cocktail in Cup | \$36/dozen

HOT CANAPÉS (Minimum of 3 dozen of each selected item)

- BBQ Chicken Flatbread | \$38/dozen
- Wild Mushroom & Pesto Flatbread | \$36/dozen
- Pear & Porchetta Flatbread | \$36/dozen
- Chicken Wings – salt & pepper or hot | \$30/dozen
- Asian Spring Roll – with sweet chili sauce | \$28/dozen
- Butter Chicken Skewer | \$36/dozen
- Beef Slider – with cheese & pickle | \$38/dozen
- BBQ Pulled Pork Slider | \$36/dozen
- Warm Cheese & Sundried Tomato Dip | \$10/person

PLATTERS & BOARDS (minimum 30 guests)

- Fruit Platter | \$6/person
- Vegetable Crudités | \$4/person
- International & Domestic Cheese Platter | \$10/person
- Deli Meat & Condiments Board | \$12/person

CELEBRATION OF LIFE

MINIMUM 30 PEOPLE REQUIRED
\$32/PERSON++

HONORING A LIFE WELL LIVED

Gather with family and friends to celebrate cherished memories over a thoughtfully prepared meal. This menu is designed to bring comfort, connection, and a sense of togetherness during a meaningful gathering

SALADS & FRESH SELECTIONS

- MIXED GREENS
with toasted pumpkin seeds, cranberries, feta, and assorted dressings
- PASTA SALAD
with roasted vegetables, pesto aioli, and cheddar cheese
- FRESH VEGETABLE TRAY
with ranch
- PICKLE TRAY

SANDWICH BUFFET (CHOOSE ANY 3)

- SMOKED TURKEY
with cranberry aioli and cheddar cheese
- HAM AND SWISS
with mustard aioli
- CHICKEN SALAD SANDWICH
- EGG SALAD SANDWICH
- GRILLED VEGETABLE WRAP
with roasted garlic aioli, lettuce, and feta cheese

DESSERTS & BEVERAGES

- FRESH SEASONAL FRUIT
- ASSORTED COOKIES AND SQUARES
- FRESHLY BREWED COFFEE AND ASSORTED TEAS

Buffet items will only be displayed for a maximum of 2 hours at any event to ensure the quality and integrity of the product

FROM *The Bar*

HOST BAR

- All liquor ordered is invoiced to the host
- Subject to 20% gratuity

CASH BAR

- Guests pay for their own drinks
- All gratuities at the discretion of guests

SUBSIDIZED BAR

- Guests partially pay for drinks ordered (e.g., loonie/toonie bar), host pays remaining balance
- 20% gratuity applied to full cost of the drink

DRINK TICKETS

- Host provides a set number of tickets to be distributed to guests
- 20% gratuity added to each drink ticket
- Cash bar offered once tickets are used

PRICING

- Domestic Highballs & Domestic Beer: \$8
- Premium Highballs & Premium Beer: \$8.50
- Tall Boy Cans (473 ml): \$9
- Coolers, Liqueurs & Shooters: \$8.50+
- Specialty & Ultra Spirits: \$9+
- 6 oz. House Red, White & Rosé Wines: \$14
- Bottles of House Wines: \$44
- Non-Alcohol / Arnold Palmer Punch Bowl (serves 35–40 pp): \$80
- Fountain Pop: \$3.50
- Fruit Juices: \$4



All food and beverage are subject to
20% gratuity and 5% GST

ALCOHOL SERVICE

at the Highlands

- At Highlands Golf Club, we take pride in providing a safe, enjoyable, and seamless experience for your guests. All alcoholic beverages served at events must be purchased through the Club, which includes bartenders, product, and our licensed service.
- Key Information:
- No Outside Alcohol: Guests may not bring outside alcohol without prior written approval. Violations may result in immediate bar closure or event termination at the convener's expense.
- Guest Identification: All attendees must have valid government-issued ID. Service may be refused to anyone unable to provide proper identification.
- Responsible Service: Our staff will refuse service to anyone appearing intoxicated or under the influence of drugs, in accordance with AGLC regulations.
- Service Hours: Alcohol sales conclude at 1:00 AM, with consumption ending by 2:00 AM.
- Double Drinks: Any requests for double liquor drinks must be pre-approved by the convener prior to the event.
- Open Containers: For the safety of all, alcohol is not permitted outside the clubhouse.
- After-Hours Guests: Guests remaining on property after 3:00 AM may incur an hourly staffing fee.
- Vehicle Safety: Guests are welcome to leave vehicles overnight; pickup will depend on Clubhouse operating hours.
- Why this matters:
- These policies ensure your event is safe, legal, and enjoyable for everyone. Our trained bartenders focus on responsible service so you can relax and enjoy your celebration, while complying with provincial liquor laws.
- Tip for Planning:
- Consider adding a signature cocktail, wine pairing with dinner, or a hosted drink ticket option to manage costs and create a memorable experience for your guests. Our team can guide you through options that suit your budget and event style.

DEPOSITS, PAYMENTS & CANCELLATIONS

ROOM RENTAL DEPOSIT

Event bookings require the reception room rental fee as a non-refundable confirmation deposit. The booking is confirmed once the deposit is received in full.

COST ESTIMATES & PAYMENTS

Upon confirming your menu selection, a full cost estimate will be provided. Estimates must be paid 21 days prior to the event. Actual food and beverage consumption may vary, and the final invoice will reflect the remaining balance owed. Any overpayment will be refunded. Payment is due within 30 days of the final invoice. Late payments will incur a 2% monthly fee until paid in full.

ACCEPTED PAYMENT METHODS

Cash, e-transfer, Debit, Visa, Mastercard, or certified cheques. Credit card payments are subject to a 3% service fee.

ADDITIONAL BILLING & EVENT CONDITIONS

Any additional services, menu changes, or extensions of event time requested after confirmation may result in additional charges and will be added to the final invoice. The event host is responsible for any damages to the facility or equipment caused by guests or vendors during the event. All prices are subject to applicable taxes and gratuities unless otherwise stated in writing.

CANCELLATIONS

Less than 72 hours' notice: 100% of estimated cost
72 hours to 3 weeks' notice: 50% of estimated cost
More than 3 weeks' notice: deposit forfeited

HIGHLANDS GOLF CLUB

EVENT AGREEMENT

GUARANTEED ATTENDANCE

The final guarantee of attendees must be provided to HGC at least 72 hours prior to the event. If no guarantee is received, billing will reflect either the original expected

number of guests or the actual number in attendance, whichever is greater. Last minute additions will be accommodated to the best of HGC's ability but cannot be guaranteed if not provided within the 72-hour timeframe.

FOOD & BEVERAGE

Highlands Golf Club is the exclusive provider of all food and beverage services, with the exception of "occasion" cakes and party favors. Any outside items must receive prior approval, and a completed indemnity form must be signed before being brought onto the property. Menu selections, dietary requirements, and beverage arrangements must be finalized no later than 30 days prior to the event.

LIABILITY & RESPONSIBILITIES

The client is responsible for the conduct of all guests and for any damages to the venue. HGC is not responsible for lost or stolen items. All venue rules regarding noise, safety, and occupancy must be followed.

ADDITIONAL SERVICES

Any additional services, including AV, décor, rentals, or entertainment, must be confirmed in writing prior to the event.

SETUP & ACCESS TIMES

Venue access for setup and decoration must be arranged in advance. Early access may incur additional fees, depending on availability.

EVENT CONCLUSION & CLEANUP

All events must conclude by the contracted end time. Cleanup and removal of decorations, equipment, and personal items must occur immediately following the event unless otherwise approved by HGC.

Thank you for choosing Highlands Golf Club as the venue for your upcoming event. Our team is dedicated to providing a professional, well-organized, and enjoyable experience for you and your guests. This agreement outlines the terms, conditions, and event details associated with your booking.

By signing this agreement, the Event Organizer acknowledges and agrees to comply with all Highlands Golf Club policies, including applicable alcohol service regulations.

EVENT DETAILS

Name of Event: _____

Event Date: _____

Event Time(s): _____

Event Organizer / Company: _____

Phone Number: _____

Email Address: _____

ACKNOWLEDGMENT & ACCEPTANCE

By signing below, the Event Organizer confirms acceptance of the terms and conditions outlined in this agreement and certifies that all information provided is accurate.

Event Organizer Name: _____

Signature: _____

Date: _____

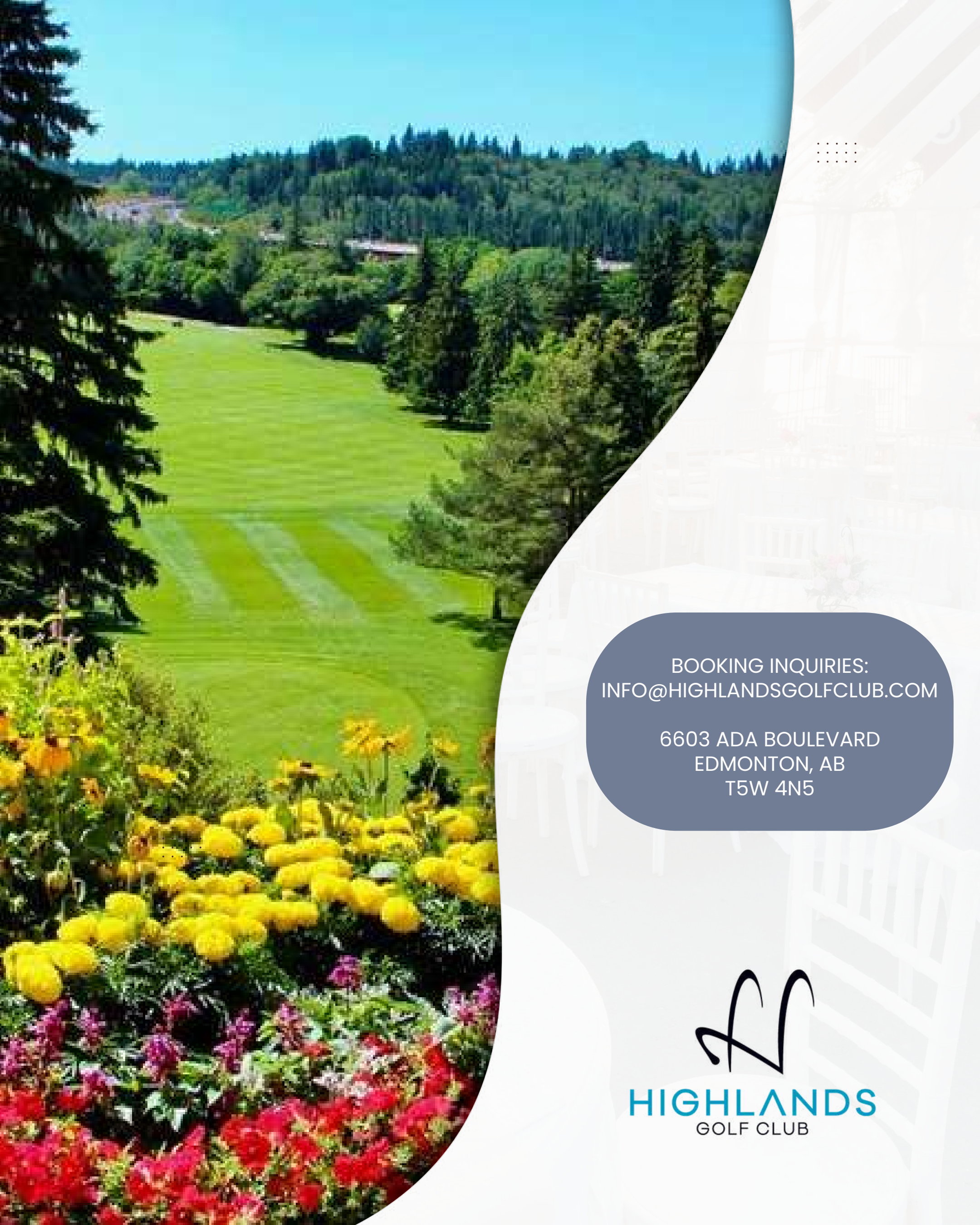
VENUE AUTHORIZATION

Highlands Golf Club Representative: _____

Signature: _____

Date: _____





BOOKING INQUIRIES:
INFO@HIGHLANDSGOLFCLUB.COM

6603 ADA BOULEVARD
EDMONTON, AB
T5W 4N5

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