

info@highlandsgolfclub.com

# Highlands Golf Club

## Weddings

Where your love story begins.  
Nestled among rolling fairways  
and timeless scenery,  
Highlands Golf Club  
is the perfect back drop

**BOOKINGS**

587-855-8295





# CELEBRATE IN STYLE AT THE HIGHLANDS

With scenic river valley views and a newly renovated banquet space,  
the Highlands is the ideal venue for unforgettable weddings.

Our expert team works with you to craft a celebration  
that reflects your style, taste, and love story — every detail perfectly executed.



# ROOM RENTAL & CEREMONY FEE

Reception Room Rental: \$2,000

Ceremony Fee (optional, with reception booking): \$500

The Highlands is available for weddings January through November.  
For high-demand months (May – September), a minimum of 100 guests or \$10,000 F&B spend is required (excluding tax, gratuity, room rental, and other services).

All food and beverage services are subject to 20% service charge and 5% GST.



# WHAT'S INCLUDED

Your wedding at Highlands Golf Club includes comprehensive support to ensure a seamless and stress-free celebration:

Professional event staff, including experienced bartenders

A variety of colored linen tablecloths and dinner napkins for:

- Buffet lines
- Head table
- Guest book table
- Cake table (cutting and plating as required)
- Choice of black or white table skirting

Audio-visual including:

- Wi-Fi access
- Projectors and screens
- Wireless microphones
- Podium

Complete room set-up and tear-down, including placement of:

- Wedding favors
- Centerpieces
- Place cards / name cards
- Cake table décor
- Guest book table items (as provided by the wedding organizer)

# The Fine PRINT

## WEDDING PLANNER

You are welcome to hire your own professional planner who offers “day of” services, however our Event Manager is here to offer her “attention to your details” while at the Highlands Golf Club on your wedding day.

## ENTERTAINMENT

Sonos Music is available thru our In-House speakers for cocktail hour ONLY. 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.

## FLORAL, DÉCOR AND FIRE SAFETY

Decorations, linens or displays brought into the clubhouse 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.

## PICTURES ON THE GOLF COURSE

Taking pictures is strictly prohibited. This applies to both bridal party and guests, and will be enforced.

## FOOD AND BEVERAGE

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.

## SIGNAGE

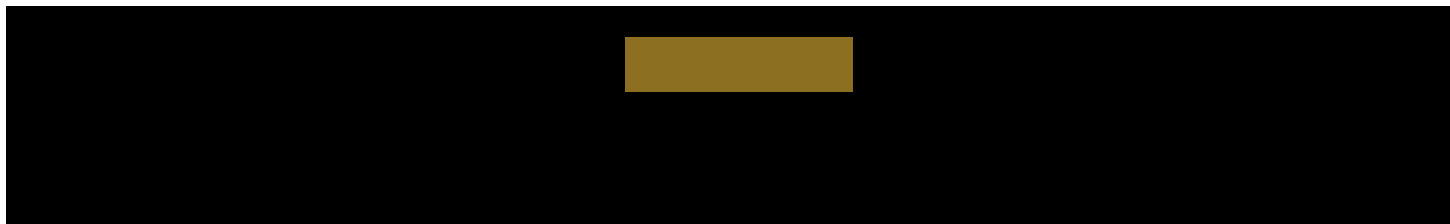
Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples, tape or any other substance in order to prevent damage to the fine fixtures & furnishings. No signage of any kind is permitted in the main lobby or on the public grounds without prior authorization.

## 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

Deposits are non-refundable and may only be transferred to a future event occurring within 12 months of the original event date, subject to approval by the Event Manager.





## FREQUENTLY ASKED QUESTIONS

### HOW FAR IN ADVANCE CAN WE BOOK OUR WEDDING?

Sooner is always better. Most couples reserve their date between six months and one year in advance. We are happy to check availability for your preferred date.

### WHAT DEPOSIT IS REQUIRED?

A non-refundable deposit of \$2,000 and a completed credit card authorization form are required with the signed contract.

### HOW EARLY WILL THE VENUE BE AVAILABLE FOR SET-UP?

The venue space will be available as early as 8:00 a.m. on your wedding day for vendor drop-offs (ie: wedding cake, centerpieces, etc.).

The event space will be ready one hour prior to guest arrival.

### ARE THERE ADDITIONAL FEES?

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

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

### CAN WE PROVIDE OUR OWN WEDDING CAKE?

Yes. Wedding cakes and cupcakes are welcome, and there is no cake-cutting fee.

### IS PARKING AVAILABLE?

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



## MENU SELECTION, DIETARY & ALLERGY RESTRICTIONS

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.

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 will be available 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.



# PLATED DINNER SERVICE

*Celebrate your special day with an elegant plated dining experience thoughtfully prepared by our culinary team.*

*All plated dinners include seasonal steamed vegetables, freshly baked buns with butter, regular and decaffeinated coffee, and a selection of herbal teas to complete your celebration.*

## 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 Roasted Mushroom Soup  
finished with truffle oil

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





## PLATED DINNER CONTINUED

*Couples may offer their guests a choice of two entrées, along with one vegetarian or vegan option, which must be confirmed in advance.*

*For seamless service, we kindly request a seating chart or place cards indicating each guest's name and entrée selection.*

### MAIN ENTRÉE

- 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

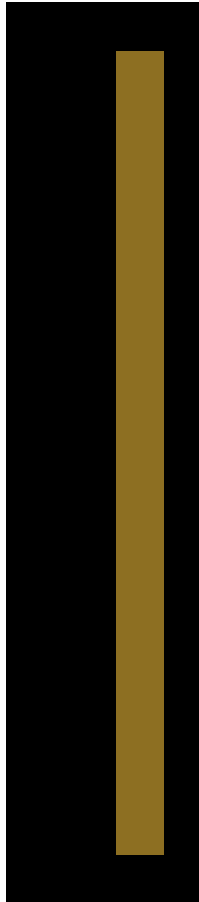
### SWEET FINISH:

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

- New York Cheesecake with berry compote
- Dark Chocolate Cake with fresh berries
- Lemon Raspberry Bombe
- Carrot Cake with cream cheese icing
- Vanilla Crème Brûlée with almond biscotti

Menu can be modified to Gluten Friendly upon request.  
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# WEDDING DINNER BUFFET

*All dinner buffets include:*

*Freshly baked buns & butter, seasonal steamed vegetables, choice of roasted baby potatoes or garlic mashed potatoes, pickle tray, seasonal fruit display, assorted dessert selections and freshly brewed coffee & 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.*

- Chef-Carved Alberta AAA Slow-Roasted Beef - GF  
horseradish, mustard, and natural jus
- Roasted Chicken with Wild Mushroom Fricassee - GF
- Pan-Seared Salmon with Maple Mustard Cream Sauce - GF
- Blackened Mahi Mahi with Mango Pineapple Salsa - GF
- Three-Cheese Ravioli  
roasted vegetables, spinach, tomato amaretto sauce - VEG
- Alberta AAA Prime Rib - GF | +\$15 per person  
horseradish, mustard, natural jus

Pricing \$65 per person++

Enhance your celebration

- Pan fried perogies with caramelized onions, bacon & sour cream - +\$6 pp
- Beef and rice stuffed cabbage rolls with rustic tomato sauce - +9 pp



# LATE NIGHT SNACKS

*Keep the celebration going with a crowd-pleasing late-night bite.  
Perfect after dancing & cocktails. We recommend 1/2 the number of total guests or more.*

## PIZZA STATION

Handmade pizza with tomato sauce and mozzarella

\$20 per person

*Choose two varieties:*

- Classic Cheese
- Meat Lovers
- Ham & Pineapple
- Garden Vegetable (Vegetarian)

## POUTINE BAR

*Choice of pulled pork or shredded chicken*

\$23 per person

- Crispy French fries & house gravy
- Cheese curds
- Green onions and fresh chopped tomatoes
- Pickled jalapeños
- Bacon bits

## TACO BAR

\$23 per person

- Warm corn tortillas
- Shredded cheese
- Choice of pulled pork or shredded chicken
- Green onions, salsa, sour cream

Buffet items will be displayed for a maximum of 2 hours at any event to ensure the quality and integrity of the product All Food & Beverages subject to 5% GST & 20% gratuity





# RECEPTION MENU

*A great addition during cocktail hour or as a flavorful option for your late-night snack.*

## COLD CANAPÉS

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

## HOT CANAPÉS

- BBQ Chicken Flatbread | \$38/dozen
- Wild Mushroom & Pesto Flatbread | \$36/doz.
- Chicken Wings – salt & pepper or hot | \$30/doz.
- Asian Spring Roll – with sweet chili sauce | \$28/doz.
- Butter Chicken Skewer | \$36/doz.
- Beef Slider – with cheese & pickle | \$38/doz.
- BBQ Pulled Pork Slider | \$36/doz.

## PLATTERS & BOARDS

- Fruit Platter – \$6/person (minimum 30 guests)
- Vegetable Crudités – \$4/person
- International & Domestic Cheese Platter – \$10/person
- Deli Meat & Condiments Board – \$12/person

Buffet items will be displayed for a maximum of 2 hours at any event to ensure the quality and integrity of the product All Food & Beverages subject to 5% GST & 20% gratuity





# 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 & Beverages subject to 5% GST & 20% gratuity





# ALCOHOL SERVICE

- The Highlands Club provides complete catering services, including bartenders, product, and liquor license, therefore only alcohol purchased through the club is available for service.
- Should the HGC find that a convener or guest has brought any type of alcohol onto the premises without prior written approval by HGC Management, or allows any minor to consume any alcoholic beverage, the HGC reserves the right to close the bar immediately and/or terminate the function entirely at the convener 's expense.
- All attendees of any event must have valid I.D. in their possession or the HGC reserves the right to refuse service.
- Double liquor drinks must be approved by the convener prior to the event taking place.
- HGC reserves the right by AGLC laws and regulations to stop the liquor service to any guest that appears intoxicated by alcohol or drugs.
- Guests are welcome to leave their vehicles overnight. Pick-up window next day will depend on HGC opening hours.
- Alcohol sales end at 1:00 a.m., consumption until 2:00 a.m. **No exceptions.**
- If any guests are still on the property after 3:00 a.m., convener may be charged an hourly labour fee.
- For the safety and enjoyment of all guests, open containers of alcoholic beverages are not permitted outside the clubhouse.
- 2026 Wine List available upon request.

All Food & Beverages subject to 5% GST & 20% gratuity





# DEPOSITS, PAYMENTS & CANCELLATIONS

## ROOM RENTAL DEPOSIT

Wedding reception bookings require the reception room rental fee as a non-refundable confirmation deposit.

The room is confirmed once the deposit is received in full.

## COST ESTIMATES & PAYMENTS

Upon confirmation of your menu selection, a full cost estimate will be provided. Estimates must be paid 21 days prior to the event. Please note this is an estimate, as actual food & beverage consumption may vary.

After your event, a final invoice will be issued reflecting 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.

## 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 WEDDING AGREEMENT

*"Where Your Story Begins"*

## GUARANTEED ATTENDANCE

The final guarantee of the number of people attending the event must be provided to the HGC at least 72 hours prior to the event taking place. If a guarantee is not received, the HGC will bill the original expected number or the actual number of guests in attendance, whichever is greater. Any last minute guest count additions will be accommodated to the best of the HGC's ability but cannot be guaranteed if not provided 72 hours in advance.

## FOOD & BEVERAGE

The HGC is the sole provider of all food products, with the exception of "occasion" cakes and party favours. With the HGC approval, an indemnity form must be signed and completed prior to the item 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 guests and any damages to Venue property during the event. Highlands Golf Club is not responsible for lost or stolen items. All Venue rules regarding noise, safety, and occupancy must be followed. The event host is responsible for any damages to the facility or equipment caused by guests or vendors during the event.

## ADDITIONAL SERVICES

Any additional services such as AV, décor, rentals, or entertainment must be confirmed in writing.

*We are delighted that you have chosen Highlands Golf Club as the venue for your wedding celebration. It is our pleasure to help create a day that is seamless, elegant, and memorable for you and your guests. This agreement outlines the terms, conditions, and event details for your wedding.*

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

**Wedding Details**

Name(s) of Couple: \_\_\_\_\_

Wedding Date: \_\_\_\_\_

Ceremony Time (if applicable): \_\_\_\_\_

Reception Time(s): \_\_\_\_\_

Primary Contact Name: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Email Address: \_\_\_\_\_

**ACKNOWLEDGMENT & ACCEPTANCE**

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

Name(s) of Couple: \_\_\_\_\_

Signature(s): \_\_\_\_\_

Date: \_\_\_\_\_

**Venue Authorization**

Highlands Golf Club Representative: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_



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