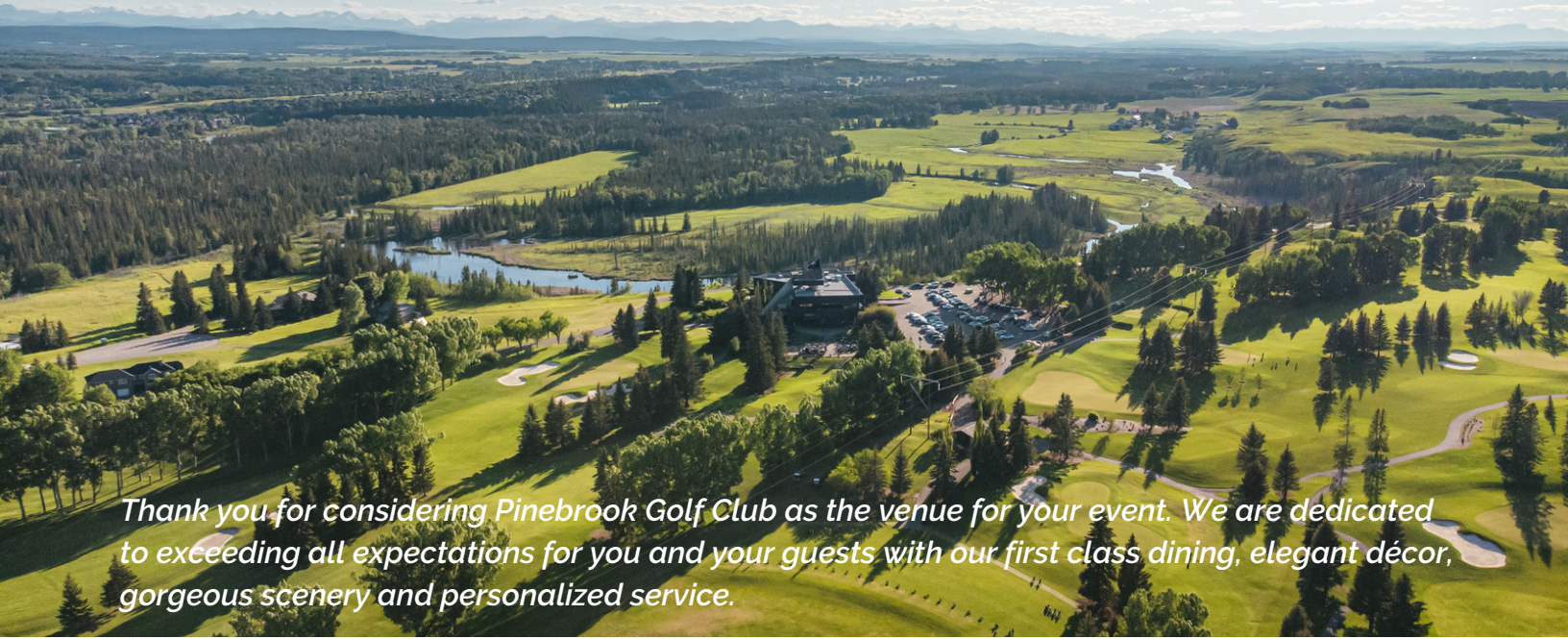




**THE PERFECT VENUE  
FOR YOUR SPECIAL EVENT**

**2024  
CATERING PACKAGE**



*Thank you for considering Pinebrook Golf Club as the venue for your event. We are dedicated to exceeding all expectations for you and your guests with our first class dining, elegant décor, gorgeous scenery and personalized service.*

Our extraordinarily picturesque venue features breathtaking views of the mountains, river valley and various vistas which promise ideal settings for both entertainment and photography opportunities.

Pinebrook has the capacity to accommodate both smaller groups as well as large groups up to 180 attendees. Our Executive Chef offers a very innovative menu to satisfy any and all of your catering needs, as well as offering customized menu selections.

The west side of Pinebrook's catering facility features full length windows and a view that is second-to-none. You and your guests will be speechless with views of the mountains, river valley, and the vistas that Pinebrook boasts, which you can see for kilometers in all directions. Our landscape provides a perfect backdrop for pictures for all of these reasons!

Your guests will dine in our spacious, recently renovated catering facility featuring a large stone fireplace, 16 foot ceilings, beautiful lighting and full length windows that span the entire room. In the warmer months you can also enjoy the patio, which is a perfect location for an outdoor cocktail reception before you return inside for your gourmet dinner.

While you are busy planning your very special day, the staff at Pinebrook will be hard at work ensuring that you and your guests have everything that you will require. We pride ourselves on providing first-class gourmet cuisine for either a buffet or a plate service meal. We offer a variety of menu choices for your event that will please everyone. Our extensive wine list features a variety of wines to accompany any meal.

Your special day is very important to us and we take pride in providing you with the best service possible before, during and after the event.

**In order to fully appreciate what Pinebrook has to offer, we invite you to tour our facility.**

Please contact our Banquets & Catering Manager for more information or to book a tour.

**EDDIE POPESCU**

**Banquets & Catering Manager**

eddie\_popescu@pinebrookgolfclub.com

403 246-3311 ext. 270

**APPOINTMENTS ARE REQUIRED FOR FACILITY TOURS**

# Breakfast



## **CONTINENTAL BUFFET 21**

Fresh-Baked Breakfast Pastries, Mason Jar Yogurt Parfaits, Whole Fruit Basket

## **GRAB AND GO BREAKFAST BUFFET 25**

Bacon, Egg & Cheddar Cheese Served on a Fresh Croissant, Breakfast Burritos, Potato Patties, Whole Fruit Basket  
\*vegetarian and gluten free options available upon request

## **CLASSIC BREAKFAST BUFFET 34**

Fresh Baked Breakfast Pastries, Bacon, Maple Breakfast Sausages, Scrambled Eggs, Potato Patties, Fruit Salad

## **PINEBROOK BREAKFAST BUFFET 38 (MINIMUM 25 PEOPLE)**

Fresh Baked Breakfast Pastries, Bacon, Maple Breakfast Sausages, Waffle Station With Syrup, Blueberry Compote, Chantilly Cream, Scrambled Eggs, Potato Patties, Fruit Salad, Mason Jar Yogurt Parfaits  
Add Eggs Benedict - add 7 per person

**All of the above breakfast buffet options include coffee and tea and a cucumber water station**

## *Enhancements*

Coffee - 52 (12 cup carafe) | 129 (30 cup carafe)

Assorted Teas - 4.25 each

Bottled Juices (orange, apple & cranberry) - 4.85 each

Bottled Water - 3.50 each

Assorted Bottled Pop - 4.00 each

Muffins - \$45 per dozen

Sliced Banana or Lemon Poppyseed Loaf - \$45 per dozen

## *Breaks*

### **MORNING BREAK 14**

Banana Bread, Lemon Poppy Seed Loaf, Fresh Muffins and Fruit Skewers

### **AFTERNOON BREAK 17**

Assorted Cookies, Nanaimo Bars, Dessert Squares, Kettle Chips & Dip

### **HEART SMART BREAK 18**

Mason Jar Yogurt Parfaits, Fresh Fruit Platter, Crudité & Dip

# Lunch Buffet



## **BURGER BUFFET 43 MINIMUM 25 PEOPLE**

Grilled Prime Rib Burgers, Roasted Chicken Breasts & Black Bean Burgers  
Brioche Buns

Iceberg Lettuce, Sliced Tomatoes, Sliced Red Onions, Assorted Pickles & Cheese Slices  
Dijon Mustard, Grainy Mustard, Mayo, Relish & Ketchup

Choice of 3 Salads:

Classic Caesar, Southwest Chopped, Beet & Orange Salad, Baby Spinach, Greek Arugula or Green Goddess  
Kettle Chips

Assorted Dessert Squares & Cookies

## **ITALIAN BUFFET 47 MINIMUM 25 PEOPLE**

Chicken Parmesan

Creamy Pesto Rotini

Assorted Flatbread Pizzas

Caprese Salad

Caesar Salad

Artisan Greens

Grapefruit & Fennel Salad

Assorted Dessert Squares

Tiramisu

**All lunch options include coffee and tea.**

# Plated Lunch



## EXPRESS PLATED LUNCH 37    MAXIMUM 24 PEOPLE

### Pinebrook Grilled Cobb Salad

Grilled Chicken Breast, Artisan Greens, Cherry Tomatoes, Avocado, Pancetta, Hard Boiled Egg, Blue Cheese, House Vinaigrette

### Strawberry Shortcake

Coffee & Tea are included.

## 3 COURSE PLATED LUNCH

Includes fresh-baked rolls & butter, choice of one starter (soup or salad), entrée served with pomme purée, & market vegetables, dessert and coffee & tea. All guests must have the same starter, entrée and dessert.

### Soup

Squash Bisque, Cinnamon Crème Fraiche (V)  
Wild Mushroom, Black Truffle Oil (V/GF)

San Marzano Tomato, Basil Croutons (VEGAN)  
Minestrone (GF/DF)

or

### Salad

BLT Wedge - Romaine Quarter, Maple Bacon Lardon, Gem Tomatoes, Basil Focaccia, Freshly Grated Grana Padano  
Baby Spinach - Strawberries, Candied Pecans, Baby Bocconcini, Poppy Seed Dressing (V/GF)

Beet - Roasted Yellow & Purple Beets, Orange Segments, Arugula, Candied Pecans, Citrus Honey Grainy Mustard Dressing (V/ GF)

Classic Caesar - Chopped Romaine, Bacon Bits, Grana Padano, House Croutons, House Caesar Dressing

### Choice of Entrée:

Roasted Chicken Supreme, Tomato Jam, Roasted Garlic Chicken Jus (GF) **49**

Local Pickerel - Trout Caviar White Wine Cream Sauce (GF) **51**

Pistachio Crusted Pork Tenderloin, Smoked Apple Compote, Madeira Jus (GF) **51**

Grilled & Roasted Alberta 7 oz Alberta Striploin, Chimichurri, Red Wine Jus (GF) **61**

### Vegetarian Entrée Options:

\*Vegetable Mille Feuille - Roasted Portabello Mushrooms, Eggplant, Zucchini, Red Pepper, Red Onion, Tomato Stack, Herb Oil & Balsamic Drizzle Tomatoes & Seared Gnocchi (V/ GF) **48**

\*can be made VEGAN upon request

Butternut Squash Ravioli, Arugula, Shaved Grana Padano, Sage Brown Butter (V) **47**

### Choice of Dessert:

Apple Strudel, Chantilly Cream

Lemon Meringue Tart, Chantilly Cream, Mint, Fresh Berries

Strawberry Champagne Cheesecake, Chantilly Cream, Mint, Fresh Berries

# Afternoon Receptions



**Set Menu- 49 per person**

**Minimum 40 people**

**Platter of House Made Tea Sandwiches (no crusts)**

**(1.5 sandwiches per person)**

Roast Turkey, Cranberry Aioli on Multigrain Bread

Ham & Swiss on White Bread

Egg Salad on a Croissant

Tuna Salad on Brown Bread

**Choose 2 Passed Hot Hors D'Oeuvres:**

Prosciutto Wrapped Asparagus - Balsamic Drizzle

Chicken & Cabbage Gyoza - Teriyaki Sauce, Cilantro

Red Pepper Arancini - Mozzarella, Avjar Sauce (V)

Homemade Perogies - Bacon Lardon, Sour Cream, Green Onions

**Choose 2 Passed Cold Canapes:**

Smoked Salmon - Cucumber Cup, Caper Cream Cheese, Pickled Red Onion, Dill

Bruschetta Tart - Gem Tomatoes, Roasted Garlic, EVOO, Grana Padano Snow (V)

Caprese Skewer - Cherry Tomatoes, Mini Bocconcini, Fresh Basil, Balsamic Drizzle (V/GF)

Poached Prawn Spoon - Cucumber, Yuzu Aiöli, Tobiko

\*passed appetizers are based on a total of 3 pieces per person

**Imported & Domestic Cheese Tray - with crisps, dried fruit & nuts**

**Fresh Seasonal Fruit Platter**

**Assorted Pastries & Dessert Squares**

**A self serve coffee / tea station & a cucumber water station are included.**

# Cocktail Receptions



**Set Menu - 81 per person**

**Minimum 60 people**

**Based on 15 pieces per person**

**Passed Cold Canapes:**

Bruschetta Tart - Gem Tomatoes, Roasted Garlic, EVOO, Grana Padano Snow (V)

Smoked Duck - Belgian Endive, Orange Segments, Toasted Hazelnuts, Port Dressing

Togarashi Tuna - Sesame Cone, Yuzu Aioli, Micro Shoots

**Passed Hot Hors D'Oeuvres:**

Pork & Kimchi Gyoza - Gochujang Sauce, Yuzu Aiöli, Cilantro

Red Pepper Arancini - Mozzarella, Ajvar Sauce (V)

Moroccan Spiced Lamb Skewers, Preserved Lemon Aiöli (GF)

**Action Stations:**

**Carved Striploin Stuffed Yorkie Station, Red Wine Jus, Horseradish Aioli**

**Grana Padano Pasta Wheel Action Station**

Fettucine Tossed in a Creamy White Wine Sauce in a Half Wheel of Grana Padano

**Fresh Seasonal Fruit Platter**

**Assorted Pastries & Dessert Squares**

**A self serve coffee / tea station & a cucumber water station are included.**

# Passed Appetizers



## COLD

|   |    |
|---|----|
| Bruschetta Tart - Gem Tomatoes, Roasted Garlic, EVOO, Grana Padano (V)                      | 40 |
| Caprese Skewer - Cherry Tomatoes, Mini Bocconcini, Fresh Basil, Balsamic Drizzle (V/GF)     | 40 |
| Polenta Cakes - Sun-Dried Tomato Jam, Fresh Basil Tips (V/GF)                               | 40 |
| "Mezze" Spoon - Hummus, Spicy Tangerine Olive, Sweet Drop Pepper, EVOO, Micro Shoots (V/GF) | 42 |
| Poached Prawn Spoon - Cucumber, Yuzu Aiöli, Congee Spoon (GF)                               | 42 |
| Smoked Salmon - Cucumber Cup, Caper Cream Cheese, Pickled Red Onion, Dill (GF)              | 43 |
| Smoked Duck, Belgian Endive, Orange Segments, Toasted Hazelnuts, Port Dressing (GF)         | 45 |
| Togarashi Tuna - Sesame Cone, Yuzu Aiöli, Tobiko  | 45 |
| Wagyu Carpaccio - Crostini, Beet Goat Cheese Mousse, Micro Greens                           | 50 |
| Foie Gras Terrine - Crostini, Aspic, Fig Jam  | 55 |
| Sturgeon Caviar (BC) - Mini Tart, Crème Fraiche, Chives                                     | 60 |

## HOT

|   |    |
|---|----|
| Pork & Kimchi Gyoza - Gochujang Sauce, Yuzu Aiöli, Cilantro                                   | 42 |
| Prosciutto Wrapped Asparagus - Balsamic Drizzle (GF)  | 42 |
| Chicken & Cabbage Gyoza - Teriyaki Sauce, Cilantro  | 42 |
| Homemade Perogies - Bacon Lardon, Sour Cream, Green Onions                                    | 43 |
| Red Pepper Arancini - Mozzarella, Ajvar Sauce (V)   | 44 |
| Seafood Croquette - Saffron Aiöli, Sweet Drop Pepper  | 44 |
| Artichokes à la Barigoule - Mushrooms, White Wine, EVOO, Sun-Dried Tomatoes                   | 44 |
| Bacon Wrapped Scallops - Cocktail Sauce (GF)  | 45 |
| Coconut Prawns - Mango Salsa, Yuzu Aiöli (GF)   | 45 |
| Chicken Lollipops - Inside Out Chicken Drumstick, Sticky Sweet Chili Sauce (GF)               | 45 |
| Devils on Horseback - Double Smoked Bacon, Dates, Stilton (GF)                                | 45 |
| Moroccan Spiced Lamb Skewers - Preserved Lemon Aiöli (GF)                                     | 46 |
| Baby Cubanos - Baby Baguette, Smoked Ham, Roasted Pork, Swiss Cheese, Pickles, Grainy Mustard | 48 |
| Mini Stuffed Yorkies - Shaved Prime Rib, Horseradish Aiöli, Jus                               | 50 |

*All prices are per dozen. A minimum of 5 dozen of each item is required.*

*We recommend 3-4 pieces per person for your reception (1-1.5 hrs) prior to dinner. If you are having a longer reception, these quantities should be increased.*



# Enhancements & Late Night Snacks



## BANQUET BOARDS

|  |                             |
|--|-----------------------------|
| Fresh Vegetable Crudit  & Dip - Gem Tomatoes, Tri-Coloured Carrots, Celery, Peppers, Broccoli or Cauliflower, Radishes, Baby Cucumbers, Snap Peas, Dips, Dill (V/GF)   | 8 per person                |
| Fresh Seasonal Fruit Platter - Watermelon, Cantaloupe, Honeydew, Pineapple, Kiwi, Strawberries, Grapes, Mint (VEGAN/GF)  | 10 per person               |
| Cheese - Assorted Imported Cheese, International Cheese, Goat Cheese, Grapes, Nuts, Crisps, GF Almond Crisps (V)   | 11 per person               |
| Italian Caprese Platter - Bocconcini Cheese, Vine Ripened Tomatoes, Gem Tomatoes, Fresh Basil, EVOO, Balsamic Glaze, Pesto Dressing (V/GF)   | 10 per person               |
| Italian Charcuterie - Prosciutto, Genoa Salami, Calabrese, Capicola, Sun-Dried Tomato, Marcona Almonds, Pickles, Tangerine & Chili Olives (GF/DF)  | 13 per person               |
| Smoked Seacuterie - Smoked Trout, Candied Salmon, Peppered Mackerel, Seaweed Salad, Lemons, Limes, Crispy Capers, Dill   | 13 per person               |
| Prawn & Shellfish Bowl - Prawns Poached in Court Bouillon, Steamed Clams & Mussels Dressed in Lemon Herb Vinaigrette, Seaweed Salad, Lemons, Limes   | 13 per person               |
| Spanish Tapas - Chorizo, Serrano Ham, Manchego, Membrillo, Grapes, Sweet Drop Peppers, Tangerine & Chili Olives, Marcona Almonds, Crostini, GF Almond Crisps   | 14 per person               |
| Sushi Boats - 2 Sushi Boats Including 25 of Each of the Following; California Rolls, Dynamite Rolls, Yam Rolls, Garden Rolls, Spicy Salmon, Spicy Tuna with Pickled Ginger, Wasabi, GF Soy Sauce, Chop sticks (GF) | \$600<br>(serves 50 people) |

## LATE NIGHT SNACKS

**Minimum 30 servings of each item. Must be served no later than 10:30pm. Includes a coffee station**

|  |               |
|--|---------------|
| Homemade Kettle Chips (V) - Dill Dip *cooked in oil which may have come in contact with gluten                                   | 11 per person |
| Flatbreads (Pepperoni, Hawaiian & Cheese) *GF & Vegan options available  | 13 per person |
| Poutine Bar (V) - Curly Fries, Cheese Curds, Pickled Jalape os, Vegetarian Gravy   | 14 per person |
| Chicken Fingers & Fries - Plum Sauce, Ketchup  | 14 per person |
| Jumbo Nacho Basket (VEGAN/GF) - Corn Tortilla Chips, Warm Queso, Fire Roasted Salsa, Sour Cream, Guacamole, Green Onions, Olives | 16 per person |
| Chicken Wings - Salt & Pepper, Sauces on the Side  | 16 per person |
| Fresh Baked Jumbo Cookie Platter   | 5 per person  |

# 3 Course Plated Dinner

*Includes fresh-baked dinner rolls & butter, choice of one starter (soup, salad or hot appetizer), entrée, dessert and coffee & tea.*

*All guests must have the same starter and the same dessert. You can offer your guests a choice from 2 entrees (plus a Vegetarian/Vegan entrée). There will be a surcharge of \$10 per guest if you would like to offer your guests an additional entrée choice. Add an additional course - \$10 per person*

## **APPETIZERS - Choice of one of the following:**

Beet Salad - Roasted Yellow & Purple Beets, Orange Segments, Arugula, Candied Pecans, Citrus Honey Grainy Mustard Dressing (V/GF)

BLT Wedge Salad - Romaine Quarter, Maple Bacon Lardon, Gem Tomatoes, Basil Focaccia, Freshly Grated Grana Padano

Classic Caesar Salad - Chopped Romaine, Bacon Bits, Grana Padano, House Croutons, House Caesar Dressing

Baby Spinach Salad- Strawberries, Candied Pecans, Baby Bocconcini, Poppy Seed Dressing (V/GF)

Nectarine & Heirloom Tomato Salad - Watermelon Radish, Cucumber, Sunflower Seeds, Sprouts, Poppyseed Dressing (VEGAN / GF)

Israeli Couscous - Prawns, Radish, Cucumber, Gem Tomatoes, Frisée, Watercress, Microgreens, Preserved Lemon Dressing (DF)

Smoked Duck Salad - Belgium Endive, Orange Segments, Toasted Hazelnuts, Blue Cheese, Sherry Vinaigrette, Herb Oil (add 5 per person)

San Marzano Tomato Soup, Basil Croutons (VEGAN)

Wild Mushroom Soup, Black Truffle Oil (V/GF)

Split Pea & Ham Soup (GF/DF)

Squash Bisque, Cinnamon Crème Fraiche (V)

Minestrone Soup (GF/DF)

Seafood Cake - Confit Red Onion Star, Saffron Aioli, Herb Oil (add 3 per person)

Crispy Coconut Prawns - Mango & Avocado Salad, Spicy Mango Vinaigrette (add 3 per person) (DF)

Wild Mushroom Tart (V/GF/DF) - Wilted Greens, Sherry Vinaigrette (add 3 per person)

Bison Carpaccio - Saskatoon Berry Compote, Arugula, EVOO, Balsamic Drizzle, Finely Grated Grana Padano, Brown Butter Crostini (add 5 per person) (GF)

## **CHILDREN'S MENU 24 (UP TO 12 YEARS OF AGE)**

### **All children must have the same entrée choice**

Vegetable Crudité & Ranch Dip

Chicken Fingers, French Fries, Plum Sauce

or

Hamburger, French Fries

or

Pasta with Tomato Sauce

Vanilla Ice Cream Served With Chocolate Sauce

## **ENTRÉES - Choice of two of the following:**

Pistachio Crusted Pork Tenderloin - Smoked Apple Compote, Madeira Jus (GF) **74**

Roasted Chicken Supreme - Tomato Jam & Roasted Garlic Chicken Jus (GF) **74**

Crispy Skin Salmon - Sauce Vierge (Tomatoes, Shallots, Olives, Lemon, Herbs) (GF) **80**

Local Pickerel - Trout Caviar White Wine Cream Sauce (GF) **80**

Grilled & Roasted 8 oz Carved Alberta Striploin - Chimichurri, Red Wine Jus (GF) **84**

Slow Roasted 10 oz Alberta Prime Rib - Yorkshire Pudding, Horseradish & Red Wine Jus (GF without Yorkie) **94**

**\*all beef entrees are served medium-rare unless otherwise requested**

**Above entrées are served with market vegetables and a choice of Pomme Purée (V/GF) or Roasted Local Nugget Potatoes (V/GF)**

## **VEGETARIAN ENTRÉES - Choose one entrée for all vegetarian /vegan guests**

\*Vegetable Mille Feuille - Roasted Portobello Mushrooms, Eggplant, Zucchini, Red Pepper, Red Onion, Tomato Stack, Herb Oil & Balsamic drizzle **73** (V/GF)

\* Can be made VEGAN upon request

Butternut Squash Ravioli - Arugula, Shaved Grana Padano, Sage Brown Butter **71** (V)

Carrot & Brie Risotto - Local Baby Tri-Coloured Carrots, Arugula, Herb Oil, Carrot Hay **72** (V)

## **DESSERTS - Choice of one of the following:**

Pavlova - Lemon Curd, Tropical Fruit, Chantilly Cream, Garden Mint (GF)

Blueberry Mason Jar Cheesecake - Hazelnut Graham Crumb, Blueberry Compote, Garden Mint

Warm Apple Tart Tatin - Caramel Sauce, Chantilly Cream, Garden Mint

Strawberry Tart - Strawberry Chocolate Mousse, Fresh Strawberries, Manuka Honey Crisp, Garden Mint (add 3 per person)

Heart Shaped Cherry Mousse Cake - Passionfruit Coulis, Chantilly Cream, Garden mint (add 3 per person)



# Dinner Buffet

*Includes fresh-baked dinner rolls & butter and coffee & tea. Minimum of 50 people.*

## **CHEF ATTENDED CARVED ITEM - Please choose one:**

Roasted Turkey Breast - Cranberry Sauce, Turkey Gravy (GF)  
**79 per adult | 39 children 5-12 years | 22 under 5 years**

House Smoked Alberta Brisket - Horseradish, Au Jus (GF) with Dinner Rolls at the Carving Station  
**79 per adult | 39 children 5-12 years | 22 under 5 years**

Braised Alberta Short Rib, Cherry Jus (GF)  
**79 per adult | 39 children 5-12 years | 22 under 5 years**

Porchetta - Smoked Apple Compote (GF)  
**85 per adult | 42 children 5-12 years | 22 under 5 years**

Herb Crusted Butterflied Leg of Lamb, Grainy Mustard Jus & Mint Jelly (GF)  
**85 per adult | 42 children 5-12 years | 22 under 5 years**

Ancho Rubbed Roasted Alberta Striploin - Chimichurri (GF)  
**87 per adult | 43 children 5-12 years | 22 under 5 years**

Slow Roasted Roasted Alberta Prime Rib, Yorkshire Pudding, Horseradish, Au Jus (GF without the Yorkies)  
**94 per adult | 47 children 5-12 years | 22 under 5 years**

Grilled & Roasted Alberta Tenderloin, Cabernet Jus (GF)  
**Market Price per adult | 50% of adult price for children 5-12 years | 22 under 5 years**

## **Above buffets accompanied by:**

### **SALADS - Choice of 4 of the following:**

Beet - Roasted Beets, Orange Segments, Arugula, Toasted Walnuts, Goat Cheese, Citrus Honey Grainy Mustard Dressing (V/GF)

Classic Caesar - Chopped Romaine, Bacon Bits, Grana Padano, House Croutons, House Caesar Dressing

Southwest Chopped - Chopped Chicken, Black Beans, Jalapenos, Corn, Gem Tomatoes, Torn Romaine & Iceberg Lettuces, Cucumber, Pickled Red Onion, Roasted Red Peppers, Tortilla Strips, Creamy Southwest Dressing (GF)

Nectarine & Heirloom Tomato - Watermelon Radish, Cucumber, Sunflower Seeds, Sprouts, Poppyseed Dressing (VEGAN / GF)

Baby Spinach - Strawberries, Candied Pecans, Baby Bocconcini, Poppy Seed Dressing (V/GF)

Green Goddess - Rotini, Gem Tomatoes, Torn Basil Leaves, Avocado Green Goddess Dressing (V)

Tabbouleh - Bulgur, Tomato Concassé, Mint Parsley, Green Onion, Lemon Juice, EVOO (VEGAN)

Baby Kale & Quinoa - Avocado, Roasted Squash, Ginger Soy Vinaigrette & Furikake (VEGAN/GF)

Israeli Couscous - Prawns, Radish, Cucumber, Gem Tomatoes, Frisée, Watercress, Microgreens, Preserved Lemon Dressing (DF)

## **PLATTERS**

Pickles, Olives, Roasted Vegetables & Antipasto (V/ GF)

### **Choice of 1 of the following:**

Vegetable Crudité & Dip (V/GF)

Assorted Meat & Charcuterie Board - with Olives & Pickles

Imported & Domestic Cheese Tray - with Crisps, Dried Fruit & Nuts

Assorted Smoked Fish Platter

## **HOT ITEMS - Choice of 2 of the following:**

Butter Chicken (includes Naan Bread instead of dinner rolls)

Chicken Saltimbocca

Sweet & Spicy Rubbed Cedar Plank Salmon (GF)

Tikka Masala Cauliflower Pakoras (V)

Ratatouille Fusilli (V)

Butternut Squash Ravioli - Sage Brown Butter (V) (add 3 per person)

Crab Stuffed Sole - Saffron Cream (GF) (add 3 per person)

## **SIDES**

Market Vegetables

Rice Pilaf - Diced Vegetables & Chopped Herbs (V/GF)

### **Choice of 1 of the following:**

Whipped Yukon Gold Potatoes - Butter, Cream, S&P, Nutmeg (V/GF)

Roasted Local Nugget Potatoes (V/GF)

Black Truffle Pomme Puree (add 3 per person)

Potato Dauphinoise (V) (add 3 per person)

## **DESSERTS**

Assorted Pies, Cakes, Tarts, Squares & Cookies

Warm Seasonal Fruit Crisp with Chantilly Cream (GF)  
Add Ice Cream - add 3 per person

Fresh Fruit Tray (VEGAN/GF/ DF)



# Beverage Service

**Liquor consumed at Pinebrook Golf and Country Club must be purchased through the club.**

Should the consumption be less than \$500.00 on either a host or a cash bar, the following labour charges will apply: Bartender @ \$30.00/hour, minimum four hours. Drink tickets and subsidized bars (ie. Toonie bar) are available.

## STANDARD BANQUET BAR

**Standard Liquors** (1 oz.) \$7.25 ea

Bacardi White Rum, Bacardi Black Rum, Beefeater Gin, Canadian Club Whisky, Famous Grouse, Smirnoff Vodka

**Domestic Bottled Beer** \$7.00 ea

Budweiser, Bud Light, Coors Lite, Kokanee, Last Best Show Pony Pale Ale, Michelob Ultra,

**Domestic Draught** (20 oz. Pints) \$8.50 ea

Grizzly Paw Honey Wheat Ale, Pinebrook Lager (A.G.D.)

**Soft Drinks and Juice** (by the glass) \$3.25 ea

Several varieties available

## PUNCH

Non Alcoholic Fruit Punch - \$135.00

Sangria or Alcoholic Fruit Punch - \$195.00

Our punches serve approximately 30-40 guests.

## PREMIUM BANQUET BAR

**Liqueurs** (1 oz.) \$7.75 ea

Amaretto, Baileys, Kahlua, Drambuie

**Premium Liquors** (1 oz.) \$8.25 ea

Bombay Sapphire, Captain Morgan's Spiced Rum, Crown Royal, Gibson's, Jack Daniel's, Jameson, Jose Cuervo, Pimm's, Tanqueray, Tito's

**Premium Bottled Beer** \$8.00 ea

Corona, Heineken, Stella Artois

**Coolers** \$7.75 ea

Nutrl (flavours to vary)

**Ciders / Tall Beers** \$9.75 ea

Strongbow, Glutenberg (Gluten-Free), Jasper Crisp Pils, Cabin Luminosity Pilsner, Stiegl Radler

**Imported Draught** \$9.75 ea

Cabin Super Saturation, Kokanee Gold, Sapporo

**Super Premiums** (1 oz.) \$11.25 ea

The Botanist, Buffalo Trace, Courvoisier VS, Glenlivet 12 Year, Grand Marnier, Grey Goose, Hendrick's

## SPARKLING WINE

Villa Marchesi Prosecco \$37.00 | \$9.25 (6oz glass)

**WINES BY THE GLASS** (6 oz.) Please refer to the wine list for selections and pricing

**WINES BY THE BOTTLE** Please refer to the wine list for selections and pricing

Choose one red and one white to be poured by the Pinebrook staff during dinner.

**Our wine selections have not been confirmed as of yet. Please contact Eddie for a copy of the wine list in the Spring.**

**All bar prices are subject to an 18% gratuity and GST.**



# Catering Information



## **FOOD & BEVERAGE**

All food and beverage served at the venue (with the exception of wedding cakes or cupcakes) is to be provided by Pinebrook. All food, beverage and rental prices are subject to an 18% service charge. GST is applied to the total bill including service charge. Menu prices, service charges and tax are subject to change to reflect current market conditions. **Prices are guaranteed 60 days prior to your event.**

In accordance with Health and Safety Regulations, Pinebrook prohibits guests from removing any food and beverage products after a function (special occasion cakes are exempt).

**In accordance with the Alberta Liquor and Gaming Commission (ALGC), alcoholic service is available from 10AM to 1AM, with consumption until 1:30AM. "Last call" is at 12:45AM. All liquor must be purchased from Pinebrook.**

**Any persons that appear to be under the age of 25 years old will be required to show proof of age for any liquor service. Failure to provide proper proof of age will result in no liquor service.**

**Patrons cannot have more than two standard size drinks in their possession, either in their hands or on their table. Pinebrook employees are obligated to remove any extra drinks from the patron's table. All liquor service will be done in a responsible manner, and Pinebrook staff will abide by the AGLC laws to ensure that patrons are not allowed to consume to the point of intoxication. Pinebrook will not sell or provide liquor to a person apparently intoxicated by alcohol or a drug.**

**Bringing in bottles of wine or other spirits for gifts for your guests is strictly prohibited.**

**Should Pinebrook find that a host or guest has brought any type of alcohol onto the premises without prior written approval by Management, or allows any minor to consume any alcoholic beverage, Pinebrook reserves the right to close the bar immediately and/or terminate the function entirely at the host's expense. The host will be responsible for all fines, loss of business, assessments and liabilities as a result.**

## **GUARANTEED NUMBER OF GUESTS**

The Banquets & Catering Manager must be notified of the guaranteed number of guests attending 7 business days prior to the event. 100% of the estimated food & beverage costs are due no later than 7 business days prior to the event. The client will be charged for the guaranteed number or actual number served, whichever is greater.

## **CANCELLATION POLICY**

Functions cancelled within 60 days of the date are subject to a cancellation fee of 50% of the contracted food and beverage amount. Functions cancelled within 10 business days will be charged 100% of the contracted amount. These amounts will be calculated off the minimum revenue requirements based on the last guaranteed number.

## **DEPOSIT**

As part of holding your function at Pinebrook, we require at the time of booking a non-refundable/non transferable \$1,000 deposit. Your deposit will be applied towards the final bill after the event is over.

# Catering Information

## ROOM RENTAL FEES

As part of holding your function at Pinebrook, we require at the time of booking, a non-refundable/non transferable room rental fee of \$300 for the use of the Point Lounge or Private Dining Room, \$500 for the use of the Main Dining Room or \$750 for the use of the entire banquet space (Main Dining Room, Private Dining Room and Point Lounge).

## MINIMUM REVENUE GENERATION

### Meetings & Seminars:

The following are the minimum food & beverage spend requirements when booking each room for a meeting or seminar (prior to service charge and GST). If you spend less than the minimum, the difference will be charged as an additional room charge.

- Private Dining Room \$600
- Main Dining Room \$1000

### Special Occasions (Birthday, Anniversaries, Graduation, & Celebration of Life):

The following are the minimum food & beverage spend requirements when booking each room for a special occasion such as a birthday, bridal shower, graduation, anniversary or celebration of life (prior to service charge and GST). If you spend less than the minimum, the difference will be charged as an additional room charge.

- Private Dining Room \$1500
- Point Lounge \$1500
- Main Dining Room \$2500

## INTEREST STATEMENT

Should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 2% per month will be applied to your account. If you wish to dispute the validity of any specific charges on the invoice, please contact our Banquets & Catering Manager within 14 days of the date of the invoice.

## PARKING

A covered entrance and free parking are available for the convenience of your guests. Vehicles can be left overnight.

## AUDIO VISUAL

Our complimentary package includes a ceiling mounted LCD Projector, AV Screen, an additional TV mounted on the wall, a smaller TV above the bar, 2 cordless hand held microphones, and a podium. Pinebrook does not supply an outdoor sound system.

## ACCESS TO BANQUET SPACE

Access to the banquet space is guaranteed at 8:00 AM on the day of your event. If you are having a brunch event, an earlier access time can be arranged. Some decorations may be stored on-site the day before your wedding. Please make arrangements with our Banquets & Catering Manager in advance of dropping off your items. If the banquet space is available the day before, then early access may be granted for you to decorate. If you are providing a champagne wall, you must provide your own champagne flutes.

## TABLES & BANQUET CHAIRS

A choice of round or 8 foot rectangular tables and banquet chairs are provided. Additional tables (gift table, guest sign in, cake table, and DJ table) are available upon request at no additional charge. Each event will be provided with 3 cocktail tables for use on the patio (spandex white or black linen is included). Additional cocktail tables are available for a rental fee of \$15 per table.

## SPECIAL MEALS

We recommend that you advise your guests of the menu selected, should there be any food sensitivities. As part of the agreement, any requests for special meals due to allergies or dietary restrictions must be forwarded to our Banquets & Catering Manager no later than 7 business days prior to the event.

## PLATE SERVICE MEALS

Exact numbers for each entrée choice must be provided when you confirm your final numbers 7 business days prior to your wedding. A seating chart with place cards for every guest is required indicating their entrée choice. This can be done by colour code, picture or sticker. The service of a plated meal will not be paused for speeches to take place in between courses. We recommend that if you are having a plated meal, that you schedule all of your speeches to start once your guests have been served their dessert.

## START & END TIMES

Function spaces for events are booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking and an additional charge may apply. The premises must be vacated by 2:00AM by all guests and vendors, including all decorations and personal property.

# Catering Information

## **DRESS CODE**

Our dress code is intended to provide a consistent environment and **MUST** be adhered to. Golf sportswear is considered minimum attire, therefore persons wearing short shorts, halters, tee-shirts or similar attire will not be permitted to use any of the club facilities. Collared shirts are required. Acceptable denim attire will be allowed. Please be sure to advise your guests of this to avoid any embarrassing or uncomfortable situations.

## **RAFFLE & 50/50 DRAWS**

You must obtain the proper gaming licenses from the Alberta Liquor and Gaming Commission (ALGC) in order to host a raffle or a 50/50 draw. Pinebrook staff will require you to show them your license upon arrival. If you do not obtain the proper licenses, you will not be permitted to hold your raffle or draws. There are no exceptions. For more information on obtaining a gaming license, please refer to the AGLC website.

## **CANDLES & SPARKLERS**

Due to fire and safety regulations, open-flame candles are not permitted in our banquet facilities. All candles used as decoration must be electronic. Sparklers are not permitted anywhere on the property.

## **FAMILY PHOTOS**

Only locations approved by Pinebrook are available for photos. Photography is prohibited near the pro shop and cart staging area, as well as on the golf course. Please arrange a time with our Banquets & Catering Manager to review the locations that are available. If you plan on taking photos along the elm trees adjacent to the roadway near the clubhouse, please be aware that vehicles have the right of way and that traffic cannot be stopped during your photos.

## **DECOR**

The Event Host (or a designated vendor or friend) is responsible for set up of all decorations, including centerpieces, arches, seating chart, name cards, guest sign in & cake table. The Pinebrook staff will not set up your décor items.

## **CAKES**

Pinebrook does allow you to bring in your own special occasion cake or cupcakes providing that they are from a licensed provider. A cake cutting fee of \$1.50 per guest will apply if you want Pinebrook to cut your cake and display the pieces of cut cake on a large platter for your guests to serve themselves. Pinebrook will provide dessert plates and forks. If you require Pinebrook to set up your cake or any catering décor, a set up fee will apply.

## **MUSIC**

Music is an important part of your event, however we ask that the music volume stay at an acceptable level until 9 PM, after which you may feel free to turn up the volume. Your DJ is permitted to play until 1 AM. All live or recorded entertainment is subject to an Entandem charge for the use of music to accompany live events, which is automatically applied to the function invoice.

The Entandem fees are:

- Private Dining Room: \$31.31 for events without dancing, \$62.64 for events with dancing.
- Main Dining Room: \$45.02 for events without dancing, \$90.12 for events with dancing.

## **LINENS**

White floor-length linens with a choice of black or white overlays and black or white cloth napkins is included. If you are arranging your own rental linens, overlays and/or napkins, please arrange to have these delivered to Pinebrook 2 to 3 days prior to your event.

## **SMOKING/MARIJUANA/CANNABIS**

Pinebrook is a non-smoking facility. Smoking (including the use of electronic cigarettes) is not permitted within any buildings or patios. Smoking areas and cigarette butt receptacles are located outside of the West banquet room entrance. The sale or consumption of cannabis (either by edibles or smoking) is not permitted on Pinebrook property.



# Catering Information

## LIGHTNING

Pinebrook is equipped with Thor Guard Lightning Detection System. If the system goes off, all guests must seek shelter indoors immediately.

## WHEELCHAIR ACCESSIBILITY

Pinebrook is a wheelchair accessible facility with an elevator, wheelchair lift, and private wheelchair accessible washroom.

## COAT CHECK

There is a coat check in the clubhouse, but no attendant is provided.

## CLEANING FEE

Any cleaning required, outside of the normal cleaning duties, which occur as a result of the function are the sole responsibility of the function host (s). The cleaning fee would depend on the scope of the cleaning required. For example, a cleaning fee would apply if one of your guests vomits on the carpet of the clubhouse.

## MISCELLANEOUS

You, as a host, will be held responsible for any damages to the property incurred by your guests and/or outside contracted suppliers hired by or working on behalf of you, the host (i.e. bands, DJ's, decorators, A/V companies, etc.).

For safety purposes, guests are not permitted in any areas of golf play, including but not exclusive to walking on the golf cart paths or anywhere on the golf course, putting or chipping greens, or driving range areas.

The third floor of the Clubhouse is a members only area. Access to this area is prohibited.

Pinebrook is not responsible for lost, stolen or damaged items prior, during, or following an event. All items brought and or left are at the owner's risk.

Children must be in constant supervision by an adult.

Confetti of any kind (table or otherwise) is prohibited. A clean up fee of \$500 will be in effect if any confetti is used.

The use of artificial flower petals is prohibited indoors and outdoors. The use of real flower petals are permitted for outdoor ceremonies only. A clean up fee of \$500 will be in effect if any real flower petals are used indoors.







## *How To Find Us*

Pinebrook is centrally located just 20 minutes west of downtown Calgary off of 17th Ave SW and Lower Springbank Road.

With the new section of the ring road now open, we recommend that you Google map the best route from your area. You can access 17th Ave SW going northbound on Stoney, however to access 17th Ave SW heading Southbound on Stoney, you must take the Bow Trail West exit on to 101 Street South which will bring you down the hill to 17th Ave SW.

- Proceed West on 17th Ave SW, down the hill until you reach the large traffic circle at Lower Springbank Road.
- Go around the traffic circle and head East on Lower Springbank Road.
- Continue for 1.3 km, then turn right onto Pinebrook Way. You will see the "Pinebrook Estates" sign at the front entrance.
- Follow that road to the Clubhouse.

# THANK YOU

## FOR YOUR INTEREST IN PINEBROOK

**For additional information please contact:**

**EDDIE POPESCU**

**BANQUETS & CATERING MANAGER**

**[eddie\\_popescu@pinebrookgolfclub.com](mailto:eddie_popescu@pinebrookgolfclub.com)**

**403 246-3311 ext. 270**

**Pinebrook Golf & Country Club**

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