



# 2023 Banquet Package

# DINING FACILITIES



## Main Dining Room

This room has a spectacular view of the golf course and comfortably seats 100 people.

## Spike Lounge

Comfortably seats 25 people. A central fireplace makes this room an ideal location for small parties or meetings.



# General Catering Information

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**Restaurant Nineteen and Pine Hills Golf Club will provide you with an amazing and memorable service. We look forward to the opportunity of hosting your event.**

- All prices are subject to change and will be confirmed no more than two months prior to a function or event.
- All catering is subject to 16% service charge and 5% GST.
- The Club reserves the right to set a minimum guarantee for any function or event.
- Menu selections must be made 14 days prior to your function.
- Any dietary substitutions must be advised seven working days in advance.
- Children pricing (10 and under) will be half the menu price to a minimum of \$20.00. Children pricing excludes steaks.
- The catering department must be notified no later than seven working days before the function or event of the guaranteed number of guests attending. The customer will be charged for the guaranteed number or actual number served, whichever is greater.
- Restaurant Nineteen and Pine Hills Golf Club will be the sole supplier of all food and beverages items.
- Any expense incurred by the club or the restaurant in preparation of a function or event, which has been canceled, will become the responsibility of the client.
- Should the event be canceled within one month of the function date, a cancellation fee in the amount of the regular room rate will be charged.
- All functions are considered tentative until a \$500.00 non-refundable deposit is received.
- Restaurant Nineteen and Pine Hills Golf Club is not responsible for damages or loss of any articles left on the premises before, during or following any function or event.
- Liability for all damages to the facility, equipment, rentals, or grounds will be the individual whose signature appears on the contract.
- The Restaurant reserves the right to provide an alternate room best suited for the group size, if the number of guests attending the function or event differ from the original quote.
- Restaurant Nineteen and Pine Hills Golf Club may be used by more than one group each day. We would ask your consideration in ensuring your party members limit their function to the designated area.
- If you wish our Chef will prepare a menu that meets your budget and specifications, including any special dietary needs.
- To ensure all requirements stated are as agreed, we ask that you fill out and sign a copy of the following banquet booking form and return it at least one month prior to the event.

# Appetizers

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<b>Shrimp Cocktail</b>	<b>7</b>
<b>Charcuterie Spread</b>	<b>6½</b>
<b>Deviled Eggs</b>	<b>4</b>
<b>Salmon Sushi Bake</b>	<b>8</b>
<b>Seasoned Chicken Wings</b>	<b>7½</b>
<b>Buffalo Chicken Dip</b>	<b>6</b>

Starter menu is subject to change during off season months (October - March).

Please contact the restaurant for available options. Pricing is per person. Prices are subject to change. GST and 16% gratuity not included.

# Lunch Buffet Service

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## Main Courses

### **Beef Dip 16**

Slow-roasted Alberta beef, caramelized onions and au jus. Served with your choice of home-style potato chips or fries, and chef selection of one salad

### **BBQ Pulled Pork Sandwich 17¼**

Homemade pulled pork, coleslaw, choice of home-style potato chips or fries, and chef selection of one salad

### **BBQ Bacon Cheddar Burger 17¼**

100% Alberta ground chuck burgers made in house, chef selection of two salads, fresh vegetable garnish and your choice of home-style potato chips or fries

### **Chicken Parmesan 21**

Hand breaded with our homemade tomato sauce, cavatappi, seasonal vegetables, chef selection of one salad and fresh baked rolls

Pricing is per person. Prices are subject to change. GST and 16% gratuity not included.

**Dessert Presentation w/ Coffee and Tea service may be added for \$4 per person**

**One main course choice per group. Minimum 30 people per group.**

# Dinner Service

## Main Courses

**Spice Crusted Roast Beef** 34

Slow-roasted sirloin of Alberta beef

**Slow Roasted Alberta Prime Rib** 43

A tender, marbled carving off the rib

**Lemon Caper Salmon** 34

Baked Salmon with a creamy lemon caper sauce

**Coq au vin** 35

Braised chicken in a red wine sauce

**Beef Tenderloin** 45

Stuffed with spinach, red peppers, and goat cheese

Pricing is per person. Prices are subject to change. GST and 16% gratuity not included.

### Dinner buffet service comes with the following

- Fresh Rolls and Butter
- Seasonal Vegetables

#### Choice of Starch

- Garlic Mashed Potatoes
- Baked Potato
- Roasted Baby Red Potatoes
- Rice Pilaf
- Mushroom Barley

#### Choice of Two Salads

- Fresh Garden Greens
- Caesar
- Pasta
- Coleslaw
- Marinated Vegetable

### Dessert Presentation w/ Coffee and Tea

One main course choice per group. Minimum 30 people per group.

# Beverage Service

## Host Bar

Host pays for all beverages

## Cash Bar

Individual guests are responsible for purchasing their own drinks

## Toonie Bar

Individual guests are responsible for \$2.00 per drink. The host covers the remainder of the cost

## Wine Service

Enjoy wine served at your table before, during and/or after dinner. Host pays for all bottles opened

## Beverage List

Unlimited Coffee Service (up to 50 people) \$90.00 / Day

Unlimited Coffee and Tea Service (up to 50 people) \$110.00 / Day

Highballs \$6.00

Premium Highballs \$6.50

Domestic Beer \$5.95

Premium and Imported Beer Starting at \$6.67

Craft Beer starting at Starting at \$6.90

Coolers and Ciders Starting at \$6.50

Cocktails Starting at \$6.67

## Wine List

Pricing is per bottle

### Red Wine

Josh Cellars Cabernet Sauvignon \$34

Wyndham Estate Bin 555 Shiraz \$32

Gray Monk Monks Blend \$45

### White Wine

Josh Cellars Chardonnay \$34

Villa Maria Sauvignon Blanc \$34

Gray Monk Pinot Gris \$44

Pricing is per person. Prices are subject to change. GST and 16% gratuity not included.

# Banquet Booking Form



Please fill out all required information below, including menu selection and serving times

**Company / Organization Name:**

**Contact Name:**

**Contact Number:**

**Email:**

## Method of Payment:

Cheque (preferred method of payment)

Visa / MasterCard (2% service charge will be added)

Credit Card Authorization (if applicable)

Card Number:  Expiry:  CVV:

Authorizing Signature:

*Deposit of \$500.00 will be taken upon receiving of this contract*

## Room Preference:

Dining Room (Capacity 100)  room rental fee of \$500.00

Spike Lounge (Capacity 25)  room rental fee of \$200.00

Date of Event:

Arrival Time:

## Service Times:

Cocktails:

Appetizers:

Dinner:

**Number of Guests:**  (final guest numbers are required 7 working days before your event)

Appetizers

Buffet Style

Additional Menu Information:

# Banquet Booking Form Cont.



## Bar Type:

Bartending fee of \$25.00 per hour (minimum 4 hours) applies if total beverage sales are less than \$500.00.

- Cash
- Host
- Toonie
- Wine Service

Please select a red and white wine from our list. Pricing is per bottle opened.

A \$15.00 corkage fee per bottle applies to any wine supplied by the host.

Red:

White:

## Linen Rental:

Pricing for all linen rentals is per person. Linen rental includes centerpieces.

## Tablecloths:

- White  \$2.50
- Black  \$2.50
- Specialty Color  \$3.50

*Any specialty-colored linen must be ordered 4 weeks in advance to insure stock.*

## Napkins:

- White  \$1.25
- Black  \$1.25
- Specialty Color  \$2.25

*Any specialty-colored linen must be ordered 4 weeks in advance to insure stock.*

## Dance Floor:

12'x12' Dance Floor  \$250

Please sign and return by fax (403) 845-6875 or by email at [info@pinehillsgolf.ca](mailto:info@pinehillsgolf.ca)

I  have read and understand the contents of the general catering information and banquet booking form