



# 2024 WEDDING PACKAGE



# 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, Creme 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, Sweety 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/DF)	\$600 (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, 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, Poppysseed Dressing (VEGAN / GF)

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

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)

Squash Bisque, Cinnamon Crème Fraiche (V)

Minestrone Soup (GF)

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

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

Wild Mushroom Tart (V/GF) - 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 - 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

## **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)

# BEVERAGES

**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.

## 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.

## 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

As part of holding your function at Pinebrook, we require at the time of booking, a non-refundable/non transferable room rental fee of **\$1,500** for the use of the **Main Dining Room (up to 120 guests)** or **\$1,750** for the use of both the **Main Dining Room and the Private Dining Room (up to 180 guests)**.

## MINIMUM REVENUE GENERATION

Total food and beverage revenue requirements are as follows for functions (not including service charge and GST). Room rental and ceremony fees do not go towards the minimum. If the minimum revenue is not met for food and beverage, an increase in the room rental fee will apply.

- Saturdays during Peak Season  
(June 1 - September 30): \$13,750
- Fridays, Sundays & Stat Holidays During Peak Season (June 1 - September 30): \$9,000
- Saturdays not during Peak Season: \$10,500
- Fridays & Sundays not during Peak Season: \$6,500

## CEREMONIES

Pinebrook hosts wedding ceremonies that are accompanied by a reception. We are unable to host just your ceremony. Ceremonies can be held at Pinebrook for a fee of \$1,000. **The earliest starting time for ceremonies is 3:30 pm.** Pinebrook provides a skirted registry table and a table for your DJ if required. Outdoor wedding ceremonies are held on the lawn adjacent to the banquet room, which faces west towards the mountains and overlooks the river valley. In the case of inclement weather, ceremonies for up to 90 people can be moved indoors to the Private Dining Room. If you are planning a ceremony for more than 90 guests, please discuss your back up plan with our Banquets & Catering Manager.

## CEREMONY REHEARSALS

We will do our best to accommodate your request to have a ceremony rehearsal on-site. Rehearsals are based on the availability of the banquet space. Please speak with our Banquets & Catering Manager two weeks prior to your wedding to discuss scheduling an exact date and time.

## ACCESS TO BANQUET SPACE

Access to the banquet space is guaranteed at 8:00 AM on the day of your wedding. If you are having a brunch wedding, 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 wedding 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.

## CHAIRS FOR YOUR CEREMONY

Pinebrook has a total of 180 white plastic folding chairs which are included in your ceremony fee. Set up and take down of the chairs is also included. If you choose to rent your own chairs for use for your ceremony and reception, the following fees will apply should you wish for Pinebrook staff to set up your ceremony chairs and move them inside afterwards for your reception:

120 chairs or less - \$125 | 121 chairs or greater - \$150

Chair rental delivery, set up, and pick up times are to be arranged in advance with our Banquets & Catering Manager.

## 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.

## PARKING

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



# CATERING INFORMATION

## 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 wedding.

## CAKES

Pinebrook does allow you to bring in your own wedding 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.

## 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.

## WHEELCHAIR ACCESSIBILITY

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

## 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.

## COAT CHECK

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



# CATERING INFORMATION

## **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. The premises must be vacated by 2:00 AM by all guests and vendors, including all decorations and personal property.

## **DRESS CODE**

Our dress code is intended to provide a consistent environment and **MUST** be adhered to (this includes site visits with vendors). 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. Acceptable denim attire will be allowed. Please be sure to advise your guests and vendors of this to avoid any embarrassing or uncomfortable situations.

## **WEDDING 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.

## **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.

## **LIGHTNING**

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

## **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 also not permitted anywhere on the property.

## **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.

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.

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.

# RECOMMENDED VENDORS

## WEDDING PHOTOGRAPHY

Sean Leblanc  
seanleblancphotography.com

Kristi Sneddon Photography  
kspphotographer.com

Tkshotz  
tkshotz.com

Kendal & Kevin  
kendalandkevin.ca

## CAKES & DESSERTS

Whippt Desserts & Catering  
whippt.ca

Pretty Sweet  
prettysweetco.com

Bake My Day  
bakemydaycalgary.com

Decadent Brulee  
decadentbrulee.ca

## CANDY

The Sugar Cube  
sugarcubeyyc.com

## CEREMONY OFFICIANTS

Sue Deyell  
suedeyell@gmail.com

Wilma Dodge  
weddingsbywilma.ca

Tamara Jones  
weddingsbytamara.com

Jacqueline Hoare  
lifecelebrant.ca

## ACCOMODATIONS

Grey Eagle Resort & Casino  
greyeagleresortandcasino.ca

## FLORISTS

Paper & Petals  
catherinalovespetals.ca

Hen & Chicks  
henandchicks.ca

Flower Artistry  
flowerartistry.ca

Fleurish Flower Shop  
fleurishflowershop.ca

Creative Edge Flowers  
creativeedgeflowers.com

Amborella  
amborella.ca

DJ SERVICES & LIVE MUSIC  
The Two Bit Bandits  
twobitbandits.com

New Soul Duo  
newsoulduo.com

Hi Tech Productions  
hitechproductions.ca

Pez Productions  
pezproductions.ca

## VIOLINISTS/ STRING ENSEMBLES

Megan K  
meganannkonschuh.com

Jill Lalonde Strings  
jlstrings.com

Dos Music  
Dosmusic.ca

## PORTABLE SOUND SYSTEM RENTALS

Long & McQuade  
long-mcquade.com

## DÉCOR RENTALS, SET UP & TAKE DOWN

Chair Flair  
chairflair.ca

Modern Rentals  
modernrentals.ca

Orange Trunk Vintage Styling &  
Rentals  
orangetrunk.ca

## WEDDING PLANNERS

Lynn Del Castilho - Chemistry  
Events  
Chemistryevents.ca

Faye Lewchak - Epic Events  
faye@epic-events.ca

Saaraa Premji Virani - Blush &  
Co. Events  
blushandcoevents@gmail.com

Reava at My Wedding Worx  
myweddingworx@gmail.com

## PHOTO BOOTHS

Big Picture Event Rentals  
bigpictureeventrentals.com  
Sean Chicote - 403 971-4941

Celebs Photo Booth  
celebsphotoboos.com

Pure Portrait  
pureportrait.ca

## BLACK & WHITE WEDDING OR EVENT PORTRAITS

Our Lavish Guests  
ourlavishguests.com

# 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.

**166 Pinebrook Way SW**

**Calgary, AB T3Z 3K3**

**Admin Office 403 246-3311**

**Golf Shop 403 246-3315**

**[admin@pinebrookgolfclub.com](mailto:admin@pinebrookgolfclub.com)**

**[www.pinebrookgolfclub.com](http://www.pinebrookgolfclub.com)**



**pinebrookgolf**



**@pinebrookgolf**





# 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**

166 Pinebrook Way SW

Calgary, AB T3Z 3K3

[PinebrookGolfClub.com](http://PinebrookGolfClub.com)



[pinebrookgolf](https://www.facebook.com/pinebrookgolf)



[@pinebrookgolf](https://www.instagram.com/pinebrookgolf)