



2012 WEDDING CATERING PACKAGE

Welcome to Pinebrook Golf and Country Club

At Pinebrook Golf and Country Club we are dedicated to being your ultimate choice destination venue with our first class dining and personalized service.

Pinebrook is conveniently located in southwest Calgary, just a few minutes west of Westhills Shopping Centre, providing you with a rural atmosphere without the inconvenience of a long travel time for your guests. Pinebrook can accommodate smaller groups of 30 up to large groups of 250.

Our extraordinarily picturesque venue features breathtaking views of the mountains, river valley and various vistas offering ideal settings for photography.

Our Award winning Executive Chef Resi Mendoza offers a very innovative menu to satisfy all your catering needs, as well as customized menu selections.

Key Contacts:

Main Number 403-246-3311

Events Coordinator	Tuesday Poole	Extension 215
Catering Manager	Stephen Hatcher	Extension 215
Executive Chef	Resi Mendoza	Extension 216
Food & Beverage Manager	Karen Young	Extension 217



Prices are subject to change. All prices subject to an 18% service charge and GST

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WEDDINGS

Are you a newly engaged couple ready to start planning your picture perfect wedding? Pinebrook has a first class catering facility that is sure to surpass all your expectations from the moment your guests arrive until the last dance.

The west side of the 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 vistas that you can see for kilometres in all directions. The landscape provides a perfect backdrop for pictures.

Not only can you have a first class reception for your special day but Pinebrook can accommodate **Wedding Ceremonies** as well. You can have your ceremony outside on the lush green clubhouse lawn overlooking the river valley.

After the ceremony your guests will dine in our spacious catering facility featuring a large stone fireplace, 16 foot ceilings, and full length windows looking out towards the mountains. In the warmer months you can enjoy the patio, which is a perfect location for an outdoor cocktail reception before returning inside for your gourmet dinner. Pinebrook's elegant decor, beautiful scenery and upscale cuisine will be sure to exceed your expectations from start to finish.

In order to fully appreciate what Pinebrook has to offer you, we invite you to come and tour our facility. Please call our events coordinator and see for yourself what Pinebrook has to offer for your event.





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At Pinebrook 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. Pinebrook also offers children's meals and alternatives for guests who have certain meal requirements or restrictions.

Our extensive wine list features a variety of wines to accompany any meal. If you find a liquor or wine that you do not see on our menu but would like for your event, please inform our events coordinator who will arrange for the special order if available.

Your wedding day is very important to us and we take pride in providing you with the best service possible before, during and after the event. The events coordinator is available Tuesday through Saturday, to answer any questions that you may have or assist you in any way possible. Please be advised that if you would like to view the venue it is by appointment only.

While you are busy planning the most important day of your life, the staff at Pinebrook will be hard at work ensuring that you and your guests have everything you need.



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RECEPTION

COLD HORS D'OURVES

\$24.95 PER DOZEN

Pate Maison on Toasted Baguette with Fresh Strawberry
Jumbo Shrimp on Canape with Cocktail Sauce
Beef Teriyaki on Cucumber with Sesame Seed
Bavarian Blue Cheese on Celery Stick
Crab Meat on Cucumber Garnish
Smoked Salmon on Pumpnickel
Devilled Eggs Garni
Prociutto and Melon

HOT HORS D'OURVES

\$25.95 PER DOZEN

Spanikopita
Fried Camembert and Strawberry Relish
Assorted Mini Quiche
Buffalo Chicken Wings
Beef Teriyaki Skewers
Spicy Sweet and Sour Meatballs
Asian Chicken Gyoza with Sweet Chili Sauce
Peppered Chicken Tenders
Chicken Sate with Peanut or Teriyaki Sauce
Beef Sate with Peanut or Teriyaki Sauce

Vegetarian or Meat Samosas with Curry Yogurt Dip	\$31.00 per Dozen
Bacon Wrapped Scallops	\$35.00 per Dozen
Deep Fried Shrimp with Wasabi Cocktail Sauce	\$35.00 per Dozen

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PLATED DINNER MENU

All Entrees include Fresh Seasonal Vegetables, your choice of Potato or Rice, an Appetizer and Dessert. Entrees are accompanied with Fresh Baked Rolls and Butter, Coffee and Tea.



APPETIZERS

Choice of One of the Following:

- Fresh Baby Greens with Balsamic Vinaigrette Dressing
- Fresh Baby Greens with a California Sun Dried Tomato Dressing
- Roasted Garlic and Butternut Squash Soup with Fresh Chives
- Spinach Salad with Egg, Sliced Mushrooms and La Flora Dressing
- Fresh Garden Vegetable Soup with Basil and Herb Crouton and Parmesan Cheese
- Traditional Caesar Salad

ENTRÉE SELECTIONS

- | | |
|--|-------------|
| Grilled Salmon Filet | \$39 |
| <i>Dressed with Lemon Grass and a Citrus Buerre Blanc Sauce</i> | |
| Chicken Breast Supreme | \$40 |
| <i>Served with Black Tiger Prawns and a Wild Mushroom and Roasted Red Pepper Sauce</i> | |

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ENTRÉE SELECTIONS *CONTINUED...*

Herb Crusted Beef Tenderloin \$46
Served with a Wild Mushroom Au Jus

Roasted Rack of Lamb \$49
*Crusted with Dijon Mustard and Fresh Herbs with
a Mint and Red Currant Sauce*

Slow Roasted Smoked Strip Loin \$44
*"AAA" Alberta Beef crusted with Fresh Herbs and served
with a choice of Fresh Herb Sauce or a Roasted Garlic Aioli*

Slow Roasted Prime Rib of Beef \$46
Served with Yorkshire Pudding and Natural Au Jus

**Broiled "AAA" Alberta Filet Mignon
and Marinated Prawns** \$51
Served with a Truffle Oil and Sundried Tomato Au Jus

Seared Veal Loin Medallions \$49
Served with a Brie, Merlot and Fresh Herb Reduction

**Roasted Chicken Breast stuffed with
Prawn and Scallop Mousse** \$41
Served with a Lobster Cream Sauce

Roasted Loin of Pork \$39
*Crusted with Mustard and Fresh Herbs and Served
with an Apple and Madeira Sauce*

Cornish Game Hen \$40
*Stuffed with Wild Rice Pilaf and served with
Honey Orange Sauce*

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DESSERTS

Choice of One of the Following:

- Apple Strudel with French Vanilla Sauce, Fruit Coulis and Fresh Fruit
- Black Forest Cake with Raspberry Sauce
- New York Cheese Cake with Raspberry and Chocolate Sauce
- Fresh Strawberries on a Brandy Snap with Vanilla Bean Ice Cream and Fruit Sauce
- Hot Chocolate Fudge served with Fruit and Chocolate Sauce
- Apple Pie with Vanilla Ice Cream
- Tiramisu served with Fresh Seasonal Berries
- White and Dark Chocolate Pate with Seasonal Fruit

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DINNER BUFFETS

BUFFET ONE

Choice of One of the Following Entrees:

Roasted Chicken Breasts with Mushroom Sauce
Alberta Beef Goulash with Sweet Bell Peppers
Chicken Breasts Cacciadore
Grilled Fillet of Salmon with Lemon Beurre Blanc Sauce
Penne with Italian Sausage in Sun Dried and Basil Tomato Sauce
Seafood Creole in Tomato, Mushroom and Roasted Pepper Sauce
Jamaican Jerk Chicken Breast
Alberta Beef Stroganoff

Selection of Seasonal Vegetables
Selection of Potato or Rice

Assorted Baby Greens
Potato Salad
Pasta Salad
Greek Salad
Sliced Tomato and Cucumber
Vegetable Salad
Assorted European Cold Cuts
Fresh Vegetable platter

Chef's Choice Dessert Buffet

Fresh Baked Buns and Butter
Coffee and Tea

\$39.50

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$44.95 PER GUEST





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BUFFET TWO

\$45.50

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$50.95 PER GUEST

Choice of One Carved Item:

Roast Baron of Alberta Beef
Baked Leg of Ham with Madeira Sauce
Roasted Alberta Tom Turkey with Apple Sage Dressing

Choice of One of the Following Entrees:

Roasted Chicken Breasts with Mushroom Sauce
Alberta Beef Goulash with Sweet Bell Peppers
Chicken Breasts Cacciatore
Grilled Fillet of Salmon with Lemon Beurre Blanc Sauce
Penne with Italian Sausage in Sun Dried and Basil Tomato Sauce
Seafood Creole in Tomato, Mushroom and Roasted Pepper Sauce
Jamaican Jerk Chicken Breast
Alberta Beef Stroganoff

Selection of Seasonal Vegetables
Selection of Potato or Rice

Assorted Baby Greens
Potato Salad
Pasta Salad
Greek Salad
Sliced Tomato and Cucumber
Vegetable Salad
Assorted European Cold Cuts
Fresh Vegetable platter

Chef's Choice Dessert Buffet

Fresh Baked Buns and Butter
Coffee and Tea

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DELUXE BUFFET

\$51.00

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$56.00 PER GUEST

Slow Roasted Prime Rib with Yorkshire Pudding
And Natural Au Jus

Choice of Two of the Following Entrees:

Roasted Chicken Breasts with Mushroom Sauce
Alberta Beef Goulash with Sweet Bell Peppers
Chicken Breasts Cacciatore
Grilled Fillet of Salmon with Lemon Beurre Blanc Sauce
Penne with Italian Sausage in Sun Dried and Basil Tomato Sauce
Seafood Creole in Tomato, Mushroom and Roasted Pepper Sauce
Jamaican Jerk Chicken Breast
Alberta Beef Stroganoff

Selection of two Seasonal Vegetables
Selection of Potato or Rice

Assorted Baby Greens
Potato Salad
Pasta Salad
Greek Salad
Sliced Tomato and Cucumber
Vegetable Salad
Caesar Salad
Seafood Salad
Assorted European Cold Cuts and Smoked Meat
Baked Salmon Haida
Fresh Vegetable platter
Imported and Domestic Cheese Selection with Assorted Crackers

Chef's Choice Dessert Buffet
Assorted Fresh Fruit Platter
Fresh Baked Buns and Butter
Coffee and Tea



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CHEFS SELECTION OF VEGETABLES

Your Choice of Two of the Following:

Cauliflower Polonaise with Egg, Parsley and Bread Crumbs
 Glazed Batonnette of Carrots with Buttered Honey
 Zucchini Provencal with Garlic and Fresh Tomato
 Broccoli with Cheese
 Cauliflower Au Gratin
 Turnips with Honey and Ginger

SELECTION OF POTATOES OR RICE

Your Choice of One of the Following:

Oven Roasted Baby Potatoes with Fresh Herbs
 Garlic Mashed Potatoes with Fresh Chives
 Scalloped Potatoes with Parmesan Cheese
 Saffron Risotto
 Buttered Rice Pilaf
 Sautéed Pasta with Fresh Herbs and Extra Virgin Olive Oil

RECEPTION AND DINNER ENHANCEMENTS

Fresh Seasonal Fruit and Berry Tray	\$7.25 per Person
Fresh Vegetable Crudite	\$6.50 per Person
Selection of Smoked Deli Meat	\$10.50 per Person
Imported and Domestic Cheese Tray	\$9.75 per Person
Assorted Pastries and Squares	\$7.75 per Person
Mixed Nuts and Bolts	\$8.50 per Bowl
Roasted Peanuts	\$6.95 per Bowl

Side of Atlantic Salmon or Grav Lox

Accompanied with Fresh Dill, Rye Bread, Sour Cream, Capers, Onions and Lemon Wedges

\$195.00 (serves 25)

Slow Roasted Strip Loin

Crusted with Fine Herbs and Accompanied with Fresh Baked buns, Horseradish and Mustard

\$295.00 (serves 35)

Roast Baron of Beef

Accompanied with Fresh Baked Buns, Horseradish and Mustard

\$425.00 (serves 75)

Jumbo Prawn Pyramid

Served with a Wasabi Cocktail Sauce

\$295.00 (100 pieces)



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LATE EVENING CHOICES:

*Late Evening Choices are served between 10:00pm- 12:00am only

LATE EVENING BUFFET

\$13.95 PER PERSON

Assorted European Cold Cuts, Assorted Buns and Condiments
Fresh Fruit Tray, Assorted Cheese Tray, Fresh Vegetable Crudités
Assorted Pickle and Relish Tray
Assorted Cookies, Chef's Choice of Cakes and Pies, Assorted Squares

LATE NIGHT NACHO BAR

\$14.95 PER PERSON

Nacho Chips, Guacamole
Assorted Diced Vegetables
Olives, Salsa, Sour Cream & Melted Cheese
Add Ground Beef - add \$2.00 per person
Fresh Brewed Coffee & Tea

LATE NIGHT TACO BAR

\$14.95 PER PERSON

Hard or Soft Taco Shells
Beef & Re-fried Beans
Cheese, Lettuce, Tomatoes, Black Olives, Sour Cream & Salsa
Fresh Brewed Coffee & Tea

LATE NIGHT PIZZAS

\$18.00 PER PIZZA

Assorted 12 inch Pizzas - \$18.00 each pizza (must order a minimum of six pizzas)

TASTE OF THE ORIENT

\$14.95 PER PERSON

Gyoza, Teriyaki Wings, Vegetarian Spring Rolls
Vegetable Crudités with Blue Cheese Dip or Dill Dip
Fresh Brewed Coffee & Tea



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BEVERAGE SERVICES

STANDARD BANQUET BAR

PREMIUM WELL

Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, J&B Scotch, Bacardi White Rum, Captain Morgan's Dark Rum

DOMESTIC BEER

Bottles: Canadian, Coors Lite, Kokanee, Budweiser, Big Rock Traditional Ale, Big Rock Grasshopper, and Keith's

Draught: Kokanee Gold and Pinebrook (House) Lager

COCKTAILS ~ 1 OZ

Caesars, Long Island Iced Tea, Wine Spritzers

HOUSE WINE

Hardy's Semillon Chardonnay and Hardy's Cabernet/Shiraz

SOFT DRINKS AND JUICE

Several varieties available

ADDITIONAL BEVERAGE OPTIONS

LIQUEURS

Bailey's, Khalua, Di Saronno

PREMIUM LIQUORS

Captain Morgan's Spice, Crown Royal, Bombay Sapphire

IMPORT BEER

Bottles: Corona, Heineken, Bud Light Lime; *Draught:* Guinness

PREMIUM COCKTAILS ~1.5 OZ

Paralyzer, Cosmosis, and The Pinebrooker

PREMIUM SCOTCHES AND SUPER PREMIUMS

Grey Goose Vodka, Glenlivet 12 yr old, Glenfiddich 12 yr old, Bowmore 12 yr old



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BEVERAGE PRICING

Beverages for your function may be purchased on either a cash or host basis.

	<i>Host/Cash</i>
Premium Well and Domestic Beer	\$5.40/\$5.60
Cocktails	\$5.95/\$6.05
House Wine	\$6.50/\$6.85
Soft Drinks, Perrier, Juice	\$3.25/\$3.25
Liqueurs	\$5.95/\$6.05
Premium Liquors	\$6.50/\$6.85
Imported Beer	\$6.50/\$6.85
Premium Cocktails	\$7.50/\$7.65
Premium Scotches and Super Premiums	\$7.50/\$7.65

All bar prices are subject to an 18% service charge and GST.

CHAMPAGNE AND SPECIALTY BEVERAGES

HOST CHAMPAGNE STATION

Jacques Renard	\$22.00/bottle
Hardy's Brut	\$24.00/bottle
Prosecco Pergolo	\$25.00/bottle

PUNCH

Non Alcoholic Fruit Punch	\$95.00
Sangria or Alcoholic Fruit Punch	\$150.00
Champagne or Sparkling Wine Punch	\$150.00

Please note that our punch is prepared to serve approximately 30 guests

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

Should the consumption be less than \$300.00 on either a host or a cash bar, the following labor charges will apply:

- Bartender @ \$30.00/hour, minimum four hours
- Cash Bar Cashier @ \$30.00/hour, minimum four hours

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WINE SELECTION

Our extensive wine list features a variety of wines to accompany any meal. If you find a liquor or wine that you do not see on our menu but would like for your event, please inform our events coordinator who will arrange for the special order.

White Wine

Torlesse Vineyards Sauvignon Blanc <i>Waipara, New Zealand</i>	\$41.50
Au Bon Climate Chardonnay <i>Santa Barbara, California</i>	\$45.00
Hardy's Semillion Chardonnay <i>Southern Australia</i>	\$37.00
Cedar Creek Pinot Gris <i>Okanagan, B.C.</i>	\$41.00
Cakebread Sauvignon Blanc <i>Napa Valley, California</i>	\$53.00
Martinsancho Verdeja <i>Rueda, Spain</i>	\$37.00

Red Wine

Au Bon Climate Pinot Noir <i>Santa Barbara, California</i>	\$48.00
Hardy Shiraz Cabernet <i>Southern Australia</i>	\$37.00
Benziger Sonoma Merlot <i>Sonoma, California</i>	\$44.00
Zenato Valpolicella Ripassa <i>Veneto, Italy</i>	\$46.00
Liberty School Cabernet Sauvignon <i>Paso Robles, California</i>	\$42.00
Cedar Creek Merlot <i>Okanagan, BC</i>	\$44.00
Camus Zinfandel <i>Napa Valley, California</i>	\$53.00
Water Wheel Memsie Shiraz/Malbec/Cabernet <i>Victoria, Australia</i>	\$38.00



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CATERING INFORMATION

FOOD AND BEVERAGE

All food and beverage served at the venue is to be provided by Pinebrook Golf and Country Club. All prices are subject to an 18% service charge and 5% Goods and Service Tax. For plate service a minimum of three courses for your meal, with one set menu is required for all guests. Groups up to a maximum of 80 guests may have a choice of 2 dinner entrees'. Groups larger than 80 up to a maximum of 120 guests for plate service will only be able to have 1 dinner entrée' choice. Menu prices, service charges and tax are subject to change to reflect current market conditions. We will guarantee prices of 60 days prior to your event.

In accordance with the Alberta Liquor and Gaming Commission (ALGC), alcoholic service from Monday to Saturday will be from 10:00am to 1:00am, with consumption until 2:00am. On Sundays & Holidays alcoholic service will be from 10:00am to 12:00am, with consumption until 1:00am.

As part of the new initiative of the ALGC, 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.

As of August 1, 2008, the rules set out by the ALGC (Alberta Liquor and Gaming Commission) state that after 1 am Licensees are not allowed to serve a patron more than two standard sized drinks per order. Also patrons cannot have more than two standard size drinks in their possession, either in their hands or on their table. As part of the new rules, Pinebrook employees are obligated to remove any extra drinks from the patrons table. *All liquor service will be done in a responsible manner, and Pinebrook staff will abide by the ALGC 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.*

ADDITIONAL OR 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 will be forwarded to the events planner no later than 7 business days prior to the event.

Should the entrée be changed the night of the event, there will be an additional charge of the entrée chosen, plus a \$10.00 service charge per person.



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FUNCTION DEPOSITS, CREDIT AND GUARANTEES

An advance deposit of the estimated total cost is required to guarantee a booking. In addition, 100% of estimated food costs are due no later than 7 business days prior to the event.

The Catering office must be notified of the guaranteed number of guests attending 7 business days prior to the event. The golf club will prepare and set five (5) percent above the guarantee number to a maximum of 20 guests. The client will be charged for the guaranteed number or actual number served, whichever is greater.

Pinebrook reserves the right to provide an alternative function room best suited for the group should the number of guests attending the function or room setup differ from the original contract.

INTEREST STATEMENT

Payment shall be made upon receipt of the statement. It is agreed that 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. Interest charges are subject to change. If you dispute the validity of any specific charges on the invoice you must inform us of such dispute within 14 days of the date of the invoice, via email or written letter.

DEPOSIT AND ROOM RENTAL

Wedding ceremonies can be held at Pinebrook for a fee of \$450.00 plus rentals. As part of holding your function here, a non refundable/non transferable \$1000.00 deposit and a room rental fee of \$500.00 does apply. If the room needs to be flipped from a ceremony to a function a \$200.00 - \$450.00 fee (based on labour requirements) will apply.

MINIMUM REVENUE GENERATION

Total food and beverage revenue requirements are as follows (not including service charge and GST). If the minimum revenue is not met for food and beverage, the difference will be charged as a room rental.

- For groups of 50-100 revenue requirements are \$70.00 per person
- For groups of 101-150 revenue requirements are \$65.00 per person
- For groups of 151+ revenue requirements are \$60.00 per person

Your initial \$1000.00 deposit will be put towards the final bill after the event is over.



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MISCELLANEOUS

In accordance with Health and Safety Regulations, the golf club prohibits guests from removing any food and beverage products after a function. (Wedding cakes are exempt)

All live or recorded entertainment is subject to a SOCAN (Society of Composers, Authors and Music Publishers of Canada) charge, which is automatically applied to the function invoice.

The fees are:

- Private Dining Room \$20.56 for events without dancing, \$41.13 for events with dancing
- Main Dining Room \$29.56 for events without dancing, \$59.17 for events with dancing.

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.

All events must be completed by 2:00am Monday – Friday and 1:00am Sundays & Holidays or overtime charges will apply.

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, audio visual companies, etc).

Pinebrook Golf and Country Club does not allow any confetti, glitter or rice to be used in the facility. Where the function host(s) fails to provide adequate cleaning after take-down, a cleaning charge of \$450 will be levied.

Guests are not permitted in any areas of golf play including but no exclusive to walking on the golf cart paths or any where on the golf course, putting or chipping green or driving range areas for safety purposes.

Pinebrook Golf & Country Club 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.

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

Linen rentals are required 3 days prior to the function, ceremony chairs are required to be delivered 1 day prior to function.



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LABOUR RATES

Additional labour charges may be assessed on Canadian Statutory Holidays. Should the consumption on cash or host bars be less than \$300.00, cashiers and bartenders will be charged at \$30.00 an hour each for a minimum of 4 hours.

SMOKING

The Smoking Bylaw of the City of Calgary prohibits smoking in any public spaces or function rooms within the Pinebrook Golf and Country Club.

CEREMONY'S

Indoor capacity up to 120 people and outdoor up to 175 people
Please note if you are having a ceremony outdoors, a tent will have to be rented for groups over 120 people in case of unforeseen weather (please inquire). If your wedding does not exceed 120 people Pinebrook will be able to offer the Private Dining Room (PDR) based on availability as a back up space.

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, blue jeans or similar attire will not be permitted to use any of the club facilities. Please be sure to advise your guests of this to avoid any embarrassing or uncomfortable situations.

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.

NOTES



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SERVICES INCLUDED

ROOM SET UP: Head Table, Tables & Chairs per number of guests, Podium & Microphone for emcee and speeches, Gift Table, Registry Table, Cake Table, and DJ Table.

LINENS: White floor-lengths are the standard linens for weddings with matching napkins in black or white. Table toppers come in black or white linen.

BARTENDERS & SERVERS: As required per number of guests.

COAT CHECK: There is a coat check in the club, but no attendant is provided.

WHEELCHAIR ACCESSIBILITY: Pinebrook is a wheelchair accessible facility with an elevator, ramp, and private handicap washroom.

PARKING: A covered entrance and free parking are available for the convenience of your guests.

**FOR A LIST OF ADDITIONAL SERVICES PLEASE CONTACT PINEBROOK'S
EVENTS COORDINATOR 403-246-3311 EXT 213**