



2012 CORPORATE 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 or large groups up to 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 213
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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MEETINGS/SEMINARS

Are you looking for a new innovative location to hold your Business Meetings? The Pinebrook Golf & Country Club is the perfect location to hold a business meeting, training seminar or corporate party. Managers, employees and clients will be amazed at the scenery and the upscale dining that Pinebrook has to offer.

Our flexible meeting areas will suit all of your needs while providing a change of scenery that will inspire your guests. Not only is Pinebrook a great location for a business meeting or seminar, we also offer first class catering for your event morning, noon and night.

You can start off the day with a continental breakfast, featuring freshly brewed coffee and tea and an assortment of hot or cold buffet items. Afterwards, imagine breaking for lunch in our elegant catering room featuring a large stone fireplace, 16 foot ceilings, and full length windows overlooking the Canadian Rockies.

We also offer a range of audio visual equipment including: flip charts, overhead projectors, screens, LCD projector, podium, and microphone.

Pinebrook offers a newly renovated boardroom that can accommodate up to 16 people; this can include a screen, projector & Polycom conference machine for smaller intimate meetings.



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BREAKFAST BUFFET

Express Continental **\$11.95 per Person**
Assorted Muffins
Apple and Orange Juice
Freshly Brewed Coffee & Assorted Tea

Continental **\$14.50 per Person**
Assorted Fresh Baked Muffins and Danishes
Apple and Orange Juice
Freshly Brewed Coffee & Assorted Tea
Mid Morning Coffee and Tea

Pinebrook Breakfast Buffet (min. 30 people) **\$19.90 per Person**
Bacon
Scrambled Eggs
Hash browns
Assorted Muffins and Pastries
Assorted Breads
Freshly Brewed Coffee & Assorted Tea
Mid-morning Coffee

Afternoon Coffee Refresh **\$2.75 per Person**

A LA CARTE BREAKFAST **\$12.95 per Person**
(max. 16 people)

Choice of (1) Egg Item:
Scramble Wrap
Breakfast Quesadilla

Choice of (1) Meat Item:
Grilled Black Forest Ham
Country Bacon
Grilled Pork Sausage

Hash Brown Potatoes with Grilled Peppers
Freshly Brewed Coffee and Tea

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THE PINEBROOK BRUNCH BUFFET

\$28.25

MINIMUM OF 50 GUESTS

Choice of Two of the Following:

Carved Baked Honey Glazed Ham
Country Bacon
Grilled Bangers Sausage
French Toast with Fruit and Maple Syrup
Chicken and Prawn Fettuccine

Standard Buffet Items:

Scrambled eggs with Chives and Canadian Cheddar
Hash Brown Potatoes with Bell Peppers
Smoked Fish and Salmon Tray
Assorted Sliced Deli Meats
Imported and Domestic Cheese Tray
Chefs Assorted Salads
Freshly Sliced Seasonal Fruit Tray
Fresh Baked Muffins and Danishes
Chef's Choice of Assorted Cakes, Pies, Pastries and Cookies
Chilled Fruit Juices
Freshly Brewed Coffee
Assorted Herbal Tea

Brunch Enhancements

Roasted New York Strip Loin aux Fine Herbs	\$6.75 per Person
Eggs Benedict	\$3.95 per Person
Omelets Made to Order	\$6.75 per Person
Donuts	\$1.75 each
Pancakes	\$2.50 per Person
Croissant and Preserves	\$2.50 each
Waffles with Fruit Coulis and Syrup	\$2.95 per Person
Assorted Cold Cereal	\$2.15 each

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PLATED LUNCH

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:

Baby Mixed Greens with a choice of La Flora Dressing or Balsamic Vinaigrette
Tomato Vegetable Soup
Caesar Salad

ENTRÉE SELECTIONS

New York Steak **\$22.95**

*Grilled Garlic Baguette, Sautéed Mushrooms,
Onion Rings and French Fries*

Seared Breast of Chicken **\$20.95**

Served with Grilled Pineapple and Curry Sauce

Braised Alberta Beef Jardinier (min. 20 guests) **\$19.95**

Served with a Red Wine Sauce and Batton of Vegetables

Poached or Baked Filet of Salmon **\$20.95**

Served with a Buerre Blanc Sauce

Roasted Breast of Chicken **\$20.95**

Served with a Wild Mushroom Sauce

Roast Baron of Beef (English Cut) **\$22.95**

Served with Horseradish and Natural Au Jus

DESSERT

Apple Strudel with French Vanilla Sauce
Coupe Romanoff Vanilla Ice Cream with Strawberry and Raspberry Sauce
Carrot Cake with Fruit Coulis and Fresh Mint
Chocolate Mousse on a Brandy Snap with Raspberry Sauce
Chef's Choice Dessert

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LUNCH BUFFETS

All Lunch Buffets include the Soup of the Day, House Salad, Pickles, Olives and Peppers. Assorted Squares and Cookies, Freshly Brewed Coffee or Tea.

Your Own Creation

Egg Salad with Fresh Chives

Roasted Turkey

Ham

Tuna Salad

Montreal Smoked Pastrami

Roast Beef

Swiss and Canadian Cheddar Cheese

Cucumber, Tomato, Lettuce, Mustard, Mayonnaise and Horseradish

Assortment of Fresh Baked Bread and Buns

\$23.75

MINIMUM 30 GUESTS

**LESS THAN 30 GUESTS IS \$25.75 PER GUEST
WILL SERVE ASSORTED SANDWICHES**

DELICATESSEN BUFFET

Sliced Smoked Genoa Salami

Montreal Smoked Pastrami

Honey Ham

Lyoner Salami

Roast Beef

Roasted Turkey

Swiss, Canadian Cheddar, Smoked Mozzarella and Gouda Cheese

Cucumber, Tomato, Lettuce, Spanish Onion, Mustard, Mayonnaise and Horseradish

Pasta Salad

Potato Salad

Caesar Salad

Assortment of Fresh Baked Bread and Buns

\$25.95

MINIMUM 30 GUESTS



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HOT LUNCH

House Salad with Assorted Dressings
Potato Salad
Pasta Salad
Caesar Salad
Vegetable Salad
Assorted Cheese Tray

\$24.95

MINIMUM OF 30 GUESTS

Choice of One of the Following:

Braised Alberta Beef Goulash
Served with Bell Peppers and Buttered Fettuccine
Teriyaki Beef
Served on a Bed of Steamed Rice
Chicken Stir Fry
Served on a Bed of Steamed Rice
Meat or Vegetarian Lasagna
Served with Fresh Garlic Toast
Grilled Chicken Breasts
Served with a Wild Mushroom Sauce and Roasted Potatoes

BUFFET LUNCH ENHANCEMENTS

Meat or Vegetable Lasagna	\$3.95 per Person
Mandarin Ginger Beef	\$4.25 per Person
Jamaican Jerk Chicken	\$4.25 per Person
Braised Alberta Beef Goulash	\$4.25 per Person
Grilled Filet of Salmon	\$5.50 per Person
Carved Roast Beef, Ham or Turkey	\$5.50 per Person
Dessert Table	\$6.75 per Person
Pastries and Fruit Tarts	\$4.50 per Person

BREAKFAST & LUNCH ENHANCEMENTS

Fresh Vegetable Platter with Dip	\$3.50 per Person
Assortment of Domestic & Imported Cheeses w/crackers	\$6.50 per Person
Seasonal Fresh Fruit Tray	\$5.00 per Person
Dessert Buffet (Cakes, Pastries & Tarts)	\$6.95 per Person

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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 Pumpernickel
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 <i>Served with a Wild Mushroom Au Jus</i>	\$46
Roasted Rack of Lamb <i>Crusted with Dijon Mustard and Fresh Herbs with a Mint and Red Currant Sauce</i>	\$49
Slow Roasted Smoked Strip Loin <i>"AAA" Alberta Beef crusted with Fresh Herbs and served with a choice of Fresh Herb Sauce or a Roasted Garlic Aioli</i>	\$44
Slow Roasted Prime Rib of Beef <i>Served with Yorkshire Pudding and Natural Au Jus</i>	\$46
Broiled "AAA" Alberta Filet Mignon and Marinated Prawns <i>Served with a Truffle Oil and Sundried Tomato Au Jus</i>	\$51
Seared Veal Loin Medallions <i>Served with a Brie, Merlot and Fresh Herb Reduction</i>	\$49
Roasted Chicken Breast stuffed with Prawn and Scallop Mousse <i>Served with a Lobster Cream Sauce</i>	\$41
Roasted Loin of Pork <i>Crusted with Mustard and Fresh Herbs and Served with an Apple and Madeira Sauce</i>	\$39
Cornish Game Hen <i>Stuffed with Wild Rice Pilaf and served with Honey Orange Sauce</i>	\$40

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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

\$39.50

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$44.95 PER GUEST

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
Assorted Fresh Fruit Platter

Fresh Baked Buns and Butter
Coffee and Tea





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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

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

\$51.00

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$56.00 PER GUEST





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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 \$195.00 (serves 25)

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

Slow Roasted Strip Loin \$295.00 (serves 35)

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

Roast Baron of Beef \$425.00 (serves 75)

Accompanied with Fresh Baked Buns, Horseradish and Mustard

Jumbo Prawn Pyramid \$295.00 (100 pieces)

Served with a Wasabi Cocktail Sauce

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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

As part of holding your function here, a non refundable/non transferable \$1000.00 deposit does apply. Evening functions will require a \$500.00 room rental deposit. If the room needs to be flipped from a meeting or seminar to a function a \$200.00 charge applies.

ROOM RENTAL

Business Meetings and Seminars can be held at Pinebrook Golf and Country Club until 5:00pm Monday through Friday without minimum food and beverage requirements.

Room Rental Charges (Main Dining Room &/or Private Dining Room):

\$200.00 per day with meals

\$325.00 per day without meals



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BOARD ROOM RENTAL (Board Room can accommodate up to 16 people.)

Board Room Rental Rates:

\$175.00

\$375.00 includes use of the Polycom conference machine, screen & projector and
(1) Flip chart & markers

MINIMUM REVENUE GENERATION

For evening events 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.

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.

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.



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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. (Special occasion cakes exempted)

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:

- \$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 am 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, event chairs are required to be delivered 1 day prior to function.



2012 CORPORATE CATERING PACKAGE

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**