



2013 SPECIAL OCCASION 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 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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SPECIAL OCCASIONS

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.

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 special day is very important to us and we take pride in providing you with the best service possible before, during and after the event. 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 if you would like to view the venue it is by appointment only.

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



2013 SPECIAL OCCASION CATERING PACKAGE

BREAKFAST BUFFET

Express Continental **\$12.95 per Person**
Assorted Muffins
Apple and Orange Juice
Freshly Brewed Coffee & Assorted Tea

Continental **\$15.00 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 **\$20.95 per Person**
Bacon
Scrambled Eggs
Hash browns
Assorted Muffins and Pastries
Assorted Breads
Freshly Brewed Coffee & Assorted Tea
Mid-morning Coffee

Afternoon Coffee Refresh **\$2.95 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

\$29.25

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	\$7.25 per Person
Donuts	\$1.95 each
Pancakes	\$2.50 per Person
Croissant and Preserves	\$2.75 each
Waffles with Fruit Coulis and Syrup	\$2.95 per Person
Assorted Cold Cereal	\$2.25 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 **\$23.95**

*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 Jardiniere (min. 20 guests) **\$20.95**

Served with a Red Wine Sauce and Batton of Vegetables

Poached or Baked Filet of Salmon **\$21.95**

Served with a Buerre Blanc Sauce

Roasted Breast of Chicken **\$20.95**

Served with a Wild Mushroom Sauce

Roast Baron of Beef (English Cut) **\$23.95**

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

\$24.75

MINIMUM 30 GUESTS

*LESS THAN 50 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

\$26.95

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

\$25.95

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	\$4.25 per Person
Mandarin Ginger Beef	\$4.25 per Person
Jamaican Jerk Chicken	\$4.50 per Person
Braised Alberta Beef Goulash	\$4.25 per Person
Grilled Filet of Salmon	\$5.50 per Person
Carved Roast Beef, Ham or Turkey	\$5.75 per Person
Dessert Table	\$7.25 per Person
Pastries and Fruit Tarts	\$4.95 per Person

BREAKFAST & LUNCH ENHANCEMENTS

Fresh Vegetable Platter with Dip	\$3.50 per Person
Assortment of Domestic & Imported Cheeses w/crackers	\$7.25 per Person
Seasonal Fresh Fruit Tray	\$5.50 per Person
Dessert Buffet (Cakes, Pastries & Tarts)	\$7.25 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 Pumpnickel
 Devilled Eggs Garni
 Procuitto 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

2013 SPECIAL OCCASION CATERING PACKAGE

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

Dressed with Lemon Grass and a Citrus Buerre Blanc Sauce

\$39

Chicken Breast Supreme

Served with Black Tiger Prawns and a Wild Mushroom and Roasted Red Pepper Sauce

\$40

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2013 SPECIAL OCCASION CATERING PACKAGE

ENTRÉE SELECTIONS *CONTINUED...*

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

Roasted Rack of Lamb \$50
*Crusted with Dijon Mustard and Fresh Herbs with
a Mint and Red Currant Sauce*

Slow Roasted Smoked Strip Loin \$45
*"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 \$47
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 & Madeira Sauce*

Cornish Game Hen \$42
*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

2013 SPECIAL OCCASION CATERING PACKAGE

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 Cacciatoro
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

\$41.00

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$46.50 PER GUEST



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BUFFET TWO

\$47.00

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$52.50 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

\$52.50

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$57.50 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	\$6.95 per Person
Selection of Smoked Deli Meat	\$11.50 per Person
Imported and Domestic Cheese Tray	\$11.25 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

\$14.25 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 Crudites with Blue Cheese Dip or Dill Dip
Fresh Brewed Coffee & Tea

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CHRISTMAS MENU'S THE SAINT NICKS BUFFET

Assorted European Cold Cuts Platter with Pickles and Mustard

Roasted Beets, Mandarin Oranges and Feta
Cheese Salad

Crisp Vegetables Crudité's and Blue Cheese
Dip

Marinated Tomatoes and Bocconcini with
Fresh Herbs

Traditional Caesar Salad

Yellow Skin Potato Salad with Pommery Mustard and Vegetables

Field Greens and Assorted Dressing

Imported and Domestic Cheese Board

Penne Pasta Salad with European Cold Meats and Fresh Julienne of Vegetables

Fresh Baked Buns and butter

Roasted Garlic and Herb Baby Potatoes

Festive vegetable medley

Penne with Rustic Tomato Sauce

Choice of one of the following:

Pepper and lemon roasted chicken

Beef Stroganoff

Choice of one carved item:

Slow Roasted Baron of Beef with Caramelized Garlic, Shallots, and Rosemary Jus

Roasted Alberta Tom Turkey, Sage Jus, and Apple Cranberry Stuffing

Roasted Pork loin Dijonnaise with Sauce Normandy

Honey and Mustard Glazed Ham

Assorted Pie, Assorted Cakes, Squares, Cookies, Mince Tarts and
Christmas Pudding

Seasonal Fruit and Berries

Fresh Brewed Coffee and Herbal Tea

\$41.00

MINIMUM OF 50 GUESTS

*LESS THAN 50 GUESTS IS \$47.00 PER GUEST

2013 SPECIAL OCCASION CATERING PACKAGE

THE REINDEER BUFFET

Marinated Pasta Salad with Shrimps and
Fresh Julienne of Vegetables
Yellow Skin Potato Salad with Pommery
Mustard and Fresh Vegetables
Crisp Vegetable Crudités and Blue Cheese Dip
Assorted European Cold Cut Platter with Pickles and Mustard
Marinated Tomato and Cucumber with Bocconcini Cheese
Traditional Caesar Salad
Roasted Beets, Mandarin Oranges and Feta Cheese Salad
Field Greens and Assorted Dressing
Fresh Baked Buns and Butter

Baked Salmon Medallions Beurre Blanc
Roasted Garlic and Yellow Baby Potatoes
Pan Roasted Festive Vegetable Medley
Penne with Rustic Tomato Sauce
Lemon and Pepper Roasted Chicken

Slow Roasted Prime Rib of Beef with Au Jus and Yorkshire Pudding

Desserts
Assorted Pies, Assorted Cakes, Squares, Cookies, Mince Tart and
Christmas Pudding
Seasonal Fruit and Berries
Fresh Brewed Coffee and Herbal Tea

CHRISTMAS LATE NIGHT SNACK

Vegetable Crudités and Dip
Assorted Domestic Cheese with Crackers
European Cold Cuts and Salamis with Relishes
and Mustards
Fresh Baked Bread and Rolls
Hot Wings with Blue Cheese Dip
Assorted Squares and Cookies

\$45.00

MINIMUM OF 50 GUESTS

*LESS THAN OF 50 GUESTS IS \$49.50 PER GUEST

\$14.25

MINIMUM OF 30 GUESTS

*LESS THAN 30 GUESTS IS \$15.95 PER GUEST

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



2013 SPECIAL OCCASION CATERING PACKAGE

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	\$125.00
Sangria or Alcoholic Fruit Punch	\$175.00
Champagne or Sparkling Wine Punch	\$175.00

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

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

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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 \$41.50
Waipara, New Zealand

Au Bon Climate Chardonnay \$45.00
Santa Barbara, California

Hardy's Semillion Chardonnay \$37.00
Southern Australia

Cedar Creek Pinot Gris \$41.00
Okanagan, B.C.

Cakebread Sauvignon Blanc \$53.00
Napa Valley, California

Martinsancho Verdeja \$37.00
Rueda, Spain

Red Wine

Au Bon Climate Pinot Noir \$48.00
Santa Barbara, California

Hardy Shiraz Cabernet \$37.00
Southern Australia

Benziger Sonoma Merlot \$44.00
Sonoma, California

Zenato Valpolicella Ripassa \$46.00
Veneto, Italy

Liberty School Cabernet Sauvignon \$42.00
Paso Robles, California

Cedar Creek Merlot \$44.00
Okanagan, BC

Camus Zinfandel \$53.00
Napa Valley, California

Water Wheel Memsie Shiraz/Malbec/Cabernet \$38.00
Victoria, Australia



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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 and a room rental fee of \$500.00 for the use of the Main Dining Room (approximately 140 guests) or \$700 for the use of the Main Dining Room & the Private Dining Room (more than 140 guests). If the room needs to be flipped from a meeting or seminar to a function a \$200.00 - \$450 fee will apply (based on labour requirements).

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.



2013 SPECIAL OCCASION CATERING PACKAGE

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 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 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 not 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.



2013 SPECIAL OCCASION CATERING PACKAGE

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.

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 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**