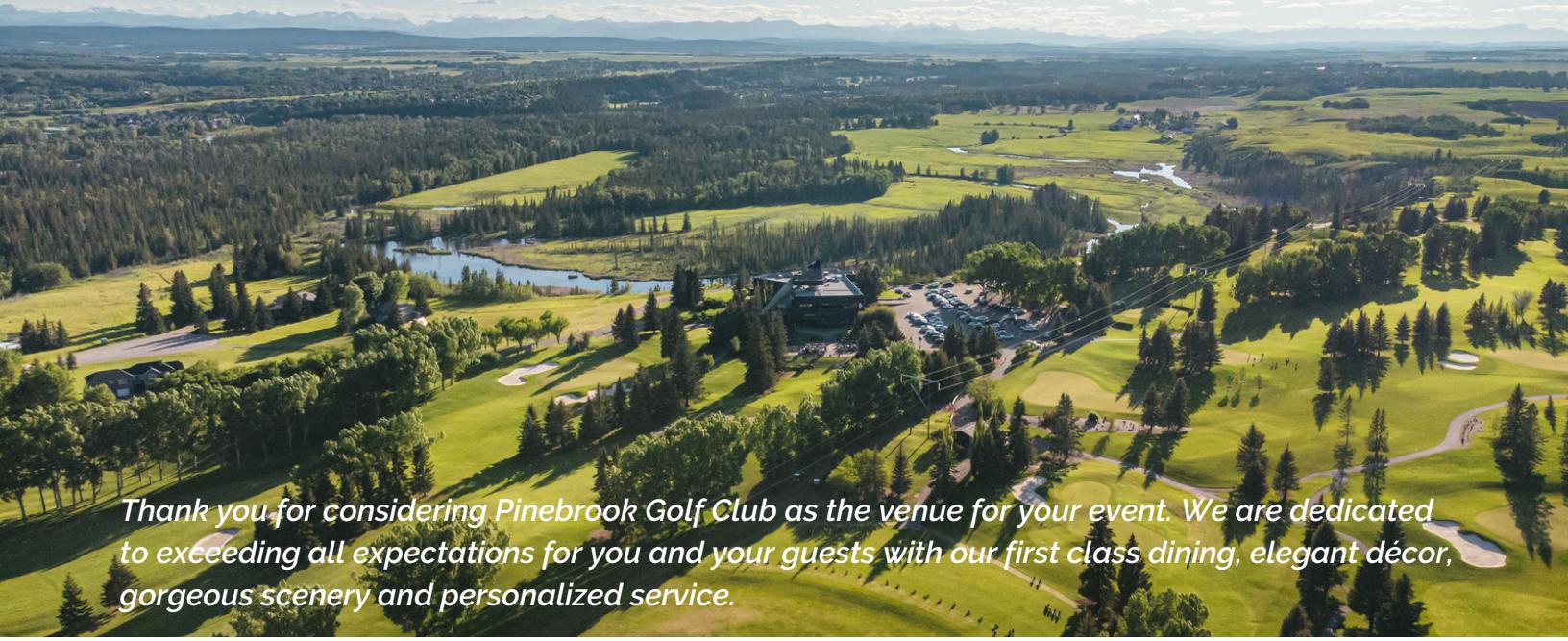


A scenic photograph of a golf course. In the foreground, there's a well-maintained green with a white flag on a flagstick. Behind the green, there's a lush, rolling landscape with a dense forest. In the far distance, a range of mountains is visible under a sky filled with white and grey clouds.

THE PERFECT VENUE  
FOR YOUR SPECIAL EVENT

2023

Catering  
Package



*Thank you for considering Pinebrook Golf Club as the venue for your event. We are dedicated to exceeding all expectations for you and your guests with our first class dining, elegant décor, gorgeous scenery and personalized service.*

Our extraordinarily picturesque venue features breathtaking views of the mountains, river valley and various vistas which promise ideal settings for both entertainment and photography opportunities.

Pinebrook has the capacity to accommodate both smaller groups as well as large groups up to 200 attendees. Our Executive Chef offers a very innovative menu to satisfy any and all of your catering needs, as well as offering customized menu selections.

The west side of Pinebrook's 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 the vistas that Pinebrook boasts, which you can see for kilometers in all directions. Our landscape provides a perfect backdrop for pictures for all of these reasons!

Your guests will dine in our spacious, recently renovated catering facility featuring a large stone fireplace, 16 foot ceilings, beautiful lighting and full length windows that span the entire room. In the warmer months you can also enjoy the patio, which is a perfect location for an outdoor cocktail reception before you return inside for your gourmet dinner.

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 that you will require. 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. Our extensive wine list features a variety of wines to accompany any meal.

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.

**In order to fully appreciate what Pinebrook has to offer, we invite you to tour our facility.**  
Please contact our Banquets & Catering Manager for more information or to book a tour.

**EDDIE POPESCU**  
**Banquets & Catering Manager**  
[eddie\\_popescu@pinebrookgolfclub.com](mailto:eddie_popescu@pinebrookgolfclub.com)  
403 246-3311 ext. 270

**APPOINTMENTS ARE REQUIRED FOR FACILITY TOURS**

# *Breakfast*



## **CONTINENTAL BUFFET 19**

Fresh-Baked Breakfast Pastries, Mason Jar Yogurt Parfaits, Whole Fruit Basket

## **GRAB AND GO BREAKFAST BUFFET 24**

Bacon, Egg & Cheddar Cheese Served on a Fresh Croissant, Breakfast Burritos, Potato Patties, Whole Fruit Basket

\*vegetarian and gluten free options available upon request

## **CLASSIC BREAKFAST BUFFET 31**

Fresh Baked Breakfast Pastries, Bacon, Maple Breakfast Sausages, Scrambled Eggs, Potato Patties, Fruit Salad

## **PINEBROOK BREAKFAST BUFFET 36 (MINIMUM 25 PEOPLE)**

Fresh Baked Breakfast Pastries, Bacon, Maple Breakfast Sausages, Waffle Station With Syrup, Blueberries, Chantilly Cream, Scrambled Eggs, Potato Patties, Fruit Salad, Mason Jar Yogurt Parfaits

Add Eggs Benedict - add 6 per person

**All of the above breakfast buffet options include coffee and tea and a cucumber water station**

# *Enhancements*

Coffee - 48 (12 cup carafe) | 120 (30 cup carafe)

Assorted Bottled Pop - 3.75 each

Assorted Teas - 4 each

Muffins - \$42 per dozen

Bottled Juices (orange, apple & cranberry) - 4.50 each

Sliced Banana or Lemon Poppyseed Loaf - \$42 per dozen

Bottled Water - 3.25 each

# *Breaks*

## **MORNING BREAK 13**

Banana Bread, Lemon Poppy Seed Loaf, Fresh Muffins and Fruit Skewers

## **AFTERNOON BREAK 16**

Assorted Cookies, Nanaimo Bars, Dessert Squares, Kettle Chips & Dip

## **HEART SMART BREAK 17.50**

Mason Jar Yogurt Parfaits, Fruit Skewers, Raw Bars, Crudité & Dip

# Lunch Buffet



## BUILD YOUR OWN SANDWICH BUFFET 39 MINIMUM 12 PEOPLE

Roast Turkey, Black Forest Ham, Montreal Smoked Meat, Egg Salad & Butter Chicken Salad

White, Brown, Rye and Muesli Breads & Ciabatta Buns

Iceberg Lettuce, Sliced Tomatoes, Sliced Red Onions, Assorted Pickles & Cheese Slices

Dijon Mustard, Grainy Mustard & Mayo

Choice of 3 Salads:

Classic Caesar, Southwest Chopped, Beet & Orange Salad, Baby Spinach, Greek Arugula or Green Goddess

Kettle Chips

Assorted Dessert Squares

## BURGER BUFFET 43 MINIMUM 25 PEOPLE

Grilled Prime Rib Burgers, Roasted Chicken Breasts & Black Bean Burgers

Brioche Buns

Iceberg Lettuce, Sliced Tomatoes, Sliced Red Onions, Assorted Pickles & Cheese Slices

Dijon Mustard, Grainy Mustard, Mayo, Relish & Ketchup

Choice of 3 Salads:

Classic Caesar, Southwest Chopped, Beet & Orange Salad, Baby Spinach, Greek Arugula or Green Goddess

Kettle Chips

Assorted Dessert Squares

## ITALIAN BUFFET 45 MINIMUM 25 PEOPLE

Chicken Parmesan

Creamy Pesto Rotini & Classic Lasagne

Assorted Flatbread Pizzas

Caprese Salad

Caesar Salad

Artisan Greens

Orange & Fennel Salad

Assorted Dessert Squares

Tiramisu

All of the lunch options include coffee and tea.

# Plated Lunch



## EXPRESS PLATED LUNCH 34 MAXIMUM 24 PEOPLE

### Pinebrook Grilled Cobb Salad

Grilled Chicken Breast, Artisan Greens, Cherry Tomatoes, Avocado, Pancetta, Hard Boiled Egg, Blue Cheese, House Vinaigrette

### Strawberry Shortcake

Coffee & Tea are included.

## 3 COURSE PLATED LUNCH

Includes fresh-baked rolls & butter, choice of one starter (soup or salad), entrée served with pomme purée, & market vegetables, dessert and coffee & tea. All guests must have the same starter, entrée and dessert.

### Soup

Squash Bisque, Cinnamon Crème Fraiche (GF)  
Carrot & Ginger, Cashew Crema (VEGAN/GF)

San Marzano Tomato, Basil Croutons (V)  
Corn Chowder, Chorizo Coulis

or

### Salad

Caprese Salad - Vine Ripened Tomatoes, Bocconcini, Basil Pesto Vinaigrette (VEGAN / GF)

Spinach Salad - Bacon, Blue Cheese, Bourbon Vinaigrette (GF)

Beet & Orange Salad - Roasted Beets, Orange Segments, Arugula, Candied Pecans (VEGAN / GF)

Artisanal Greens Salad - Chef's Choice of Local & Seasonal Greens, House Vinaigrette (VEGAN / GF)

### Choice of Entrée:

Roasted Chicken Supreme, Tomato Jam (GF) **47**

Icelandic Cod, Herb Nage (GF) **49**

Herb & Mustard Crusted Pork Loin, apple jus (GF) **49**

Grilled & Roasted Alberta 7 oz AAA Striploin, Red Wine Jus (GF) **57**

### Vegetarian Entrée Options:

Vegetable Mille Feuille, Roasted Tomatoes & Seared Gnocchi (V) **45**

Butternut Squash Ravioli, Sage Brown Butter (V) **45**

### Choice of Dessert:

Pavlova - lime curd, Chantilly cream, tropical fruit, garden mint (GF)

Blueberry Cheesecake - hazelnut graham crumb, blueberry compote

Warm Apple Tart Tatin - Chantilly cream, apple chip, garden mint

# Afternoon Receptions



**Set Menu- 45 per person**

**Minimum 40 people**

**Platter of House Made Tea Sandwiches (no crusts)**

**(1.5 sandwiches per person)**

Roast Turkey, Cranberry Aioli on Cranberry Bread

Ham & Swiss on a Croissant

Egg Salad on Brioche Bread

Tuna Salad on Brown Bread

**Choose 2 Passed Hot Hors D'Oeuvres:**

Chicken Satays, Peanut Sauce

Chicken & Cabbage Gyoza, Teriyaki Sauce

Mini Quiche Lorraine (V)

Homemade Perogies, Bacon, Sour Cream, Green Onions

**Choose 2 Passed Cold Canapes:**

Smoked Salmon on Rye Crispy, Pickled Red Onion

Bruschetta Tart - Cherry Tomato, Roasted Garlic, EVOO, Grana Padano Snow (GF)

Caprese Skewer - Cherry Tomato, Mini Bocconcini, Basil Chip (V/GF)

Poached Prawn Spoon - Cucumber, Yuzu Aioli

\*passed appetizers are based on a total of 3 pieces per person

**Imported & Domestic Cheese Tray - with crisps, dried fruit & nuts**

**Fresh Seasonal Fruit Platter**

**Assorted Pastries & Dessert Squares**

**A self serve coffee / tea station & a cucumber water station are included.**

# Cocktail Receptions



**Set Menu - 75 per person**

**Minimum 60 people**

**Based on 15 pieces per person**

## **Passed Cold Canapes:**

Bruschetta Tart - Cherry Tomato, Roasted Garlic, EVOO, Grana Padano Snow (V/GF)

Smoked Duck, Belgian Endive, Hazelnut, Orange Segment & Hazelnut

Ahi Tuna Tartare in a Sesame Cone, Micro Shoots

## **Passed Hot Hors D'Oeuvres:**

Pork & Kimchi Gyoza, Gochujang Sauce

Roasted Red Pepper Arancini, Ajvar Sauce (V)

Moroccan Spiced Lamb Skewers, Preserved Lemon Aioli (GF)

## **Action Stations:**

**Carved AAA Striploin Stuffed Yorkie Station, Red Wine Jus, Horseradish Aioli**

**Grana Padano Pasta Wheel Action Station**

Fettuccine Tossed in a Creamy White Wine Sauce in a Half Wheel of Grana Padano

## **Fresh Seasonal Fruit Platter**

## **Assorted Pastries & Dessert Squares**

**A self serve coffee / tea station & a cucumber water station are included.**

# Passed Appetizers



## COLD

Bruschetta Tart - Cherry Tomato, Roasted Garlic, EVOO, Grana Padano Snow (V/GF)	37
Caprese Skewer - Cherry Tomato, Mini Bocconcini, Basil Chip (V/GF)	37
Poached Prawn Spoon - Cucumber, Yuzu Aioli (GF)	38
Smoked Salmon on Rye Crisp, Pickled Red Onion	40
Smoked Duck, Belgian Endive, Orange Segment, Hazelnut	41
Ahi Tuna Tartare in a Sesame Cone, Micro Shoots	42
Wagyu Carpaccio Crostini, Beet Goat Cheese	43

## HOT

Chicken Satay, Peanut Sauce	39
Pork & Kimchi Gyoza, Gochujang Sauce	39
Chicken & Cabbage Gyoza, Teriyaki Sauce	39
Mini Quiche Lorraine (V)	40
Homemade Perogies, Bacon, Sour Cream & Green Onion	40
Roasted Red Pepper Arancini, Ajvar Sauce (V)	41
Seafood Croquette, Saffron Aioli	41
Bacon Wrapped Scallops, Cocktail Sauce (GF)	42
Moroccan Spiced Lamb Skewers, Preserved Lemon Aioli (GF)	42

*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



## PLATTERS

Fresh Vegetable Crudité & Dip (V)	7 per person
Fresh Seasonal Fruit & Berry Platter	9 per person
Imported & Domestic Cheese Tray - with crisps, dried fruit & nuts	10 per person
Assorted Meat & Charcuterie Board - with olives & pickles	11 per person
Assorted Smoked Fish Platter	12 per person
Assorted Pastries & Dessert Squares	6 per person
Assorted Fresh Baked Cookies	5 per person

## CHEF ATTENDED HOT ACTION STATION - only available during the cocktail reception prior to your plated or buffet dinner

**Minimum of 50 guests**

**Limited to 1 station for every 50 guests | Maximum of 3 stations**

Popcorn Bar - 5 varieties (V)	7 per person
Mushroom Risotto (V/GF)	15 per person
Grana Padano Pasta Wheel (V)	16 per person
Assorted Sushi Boat - based on 3 pieces per person	16 per person
AAA Striploin Stuffed Yorkies	20 per person
Shucked Oysters (GF)	360 (100 oysters)

## CHEF ATTENDED DESSERT ACTION STATION - only available as an add on dessert to your plated or buffet dinner

**Minimum of 50 guests**

12 per person

Hand Scooped Gelato Station - Chocolate, Vanilla, Berry Gelato, 5 toppings (GF)

## 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)	10 per person
Flatbread Pizza (Pepperoni, Hawaiian & Cheese)	12 per person
Poutine Bar (V) - french fries, cheese curd, jalapeños & gravy	13 per person
Chicken Fingers & Fries - plum sauce, ketchup	13 per person
Nacho Bar (V GF) - cheese sauce, sour cream, salsa, green onions	15 per person
Chicken Wings - salt & pepper, sauces on the side	15 per person

# 3 Course Plated Dinner



Includes fresh-baked dinner rolls & butter, choice of one starter (soup, salad or hot appetizer), 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

## **SOUP - Choice of one of the following:**

Corn chowder, chorizo coulis

Squash bisque, cinnamon crème fraîche (GF)

Carrot & ginger, cashew crema (VEGAN/GF)

San Marzano tomato, basil croutons (V)

Wild mushroom, white truffle oil (GF)  
(add 3 per person)

**OR**

## **SALAD - Choice of one of the following:**

Spinach Salad - bacon, blue cheese, bourbon vinaigrette (GF)

Caprese Salad - vine ripened tomatoes, bocconcini, basil pesto dressing (VEGAN / GF)

Beet Salad - roasted beets, orange, arugula, candied pecans, citrus honey mustard dressing (VEGAN/GF)

Artisanal Greens Salad - Chef's choice of local & seasonal greens, house vinaigrette (VEGAN / GF)

Smoked Duck Salad - belgium endive, orange segments, hazelnuts, blue cheese, sherry dressing  
(add 3 per person)

BLT Wedge Salad - maple bacon, cherry tomatoes, basil focaccia, Grana Padano  
(add 3 per person)

**OR**

## **HOT APPETIZER - Choice of one of the following:**

Seafood Cake - confit red onion star, saffron aioli

Pastry Wrapped Brie Cheese - cranberry & walnut jam (V)

Wild Mushroom Tart - wilted greens, sherry vinaigrette (V)

Seared Diver Scallop - roast carrot purée, basil oil & chip (GF) (add 5 per person)

Duck Confit - french lentil cassoulet (GF)  
(add 5 per person)

## **Entrées - Choice of two of the following:**

Herb & Mustard Crusted Pork Loin, cider jus (GF) **59**

Roasted Chicken Supreme, choice of tomato jam, sundried tomato pesto or mushroom cream sauce (GF) **64**

Icelandic Cod Piccata (GF) **69**

Crispy Skin Kuterra Salmon, leek cream (GF) **74**

Grilled & Roasted Alberta 8 oz AAA Carved Striploin, red wine jus (GF) **77**

Slow Roasted 10 oz AAA Prime Rib, Yorkshire pudding, horseradish jus **89**

\*all beef entrées are served medium-rare unless otherwise requested

## **Above entrées served with market vegetables & a choice of:**

Whipped Potatoes (V/GF)

Roasted Local Nugget Potatoes (V/GF)

Rice Pilaf (V/GF)

Truffle Mashed Yukon Gold Potatoes (add 3 per person)

Potato Dauphinoise (add 3 per person)

Buttery Saffron Basmati Rice (add 3 per person)

## **VEGETARIAN ENTRÉES**

**Choose one entrée for all vegetarian /vegan guests**

Roasted Vegetable Mille Feuille - portobello mushrooms, eggplant, zucchini, red pepper and red onion, layered and topped with goat cheese crumble and balsamic drizzle **59** (V/GF)

\* Can be made VEGAN upon request

Butternut Squash Ravioli - arugula, grana padano, sage brown butter **62** (V)

## **DESSERT**

### **Choice of one of the following:**

Pavlova - lime curd, Chantilly cream, tropical fruit, garden mint (GF)

Blueberry Cheesecake - hazelnut graham crumb, blueberry compote

Warm Apple Tart Tatin - Chantilly cream, apple chip, garden mint

Valrhona & Kona Coffee Tart - Macadamia brittle, pineapple whip, garden mint (add 3 per person)

Cherry Mousse - heart shaped, mango coulis, garden mint (add 3 per person)

Royal Dome - Valrhona chocolate, hazelnut crunch, almond cake (add 5 per person)

Replace your plated dessert with a dessert buffet (Chef's choice of hot dessert, ice cream, assorted cakes, pies, tarts, squares, cookies, fresh fruit tray) (add 15 per person)

## **CHILDREN'S MENU 22**

(up to 12 years of age)

Vegetable Crudité & Ranch Dip

Chicken Fingers, French Fries, Plum Sauce

Ice Cream Served With Chocolate Sauce

# Dinner Buffet



*Includes fresh-baked dinner rolls & butter, Chef's selection of seasonal roasted vegetables and coffee & tea.*

*Minimum 50 people*

## CARVED ITEM

Please choose one chef-attended carving station:

### Braised AAA Short Rib, Cherry Jus (GF)

73 per adult | 36 under 12 years | 22 under 5 years

### Ancho Rubbed Roasted Alberta Striploin, Chimichurri (GF)

77 per adult | 38 under 12 years | 22 under 5 years

### Roasted Alberta Prime Rib, Yorkies, Horseradish & Mustards

89 per adult | 44 under 12 years | 22 under 5 years

### Grilled & Roasted Alberta AAA Tenderloin, Red Wine Jus (GF)

92 per adult | 46 under 12 years | 22 under 5 years

Above buffets accompanied by:

## SALADS

Choice of 4 of the following:

Classic Caesar - chopped romaine, bacon lardon, Grana Padano, crouton, house Caesar dressing

Southwest Chopped - black beans, jalapenos, corn, gem tomatoes, chopped romaine & iceberg lettuces, cucumber, red onion, roasted red peppers, tortilla strips, creamy southwest dressing (V/GF)

Beet & Orange - roasted beets, orange segments, artisanal greens, toasted pumpkin seeds, honey citrus mustard dressing (V/GF)

Baby Spinach - strawberries, candied pecans, blue cheese, poppy seed dressing (V/GF)

Green Goddess - rotini, gem tomatoes, torn basil, leaves, avocado green goddess dressing (VEGAN)

## PLATTERS

Pickles & Olives

Choice of 1 of the following:

Vegetarian Antipasto (V/GF)

Vegetable Crudité & Dip (V/GF)

Hummus, Baba Ghanoush & Pita Board (V)

Choice of 1 of the following:

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:

Cider Braised Pork Belly (GF)

Coq Au Vin (GF)

Chicken Parmesan

Sweet & Spicy Rubbed Cedar Plank Salmon (GF)

Tikka Masala Cauliflower Pakoras (V)

Butternut Squash Ravioli, Sage Brown Butter (V)  
(add 3 per person)

Crab Stuffed Sole, Saffron Cream (GF)  
(add 3 per person)

Caribbean Lobster Tails, Tropical Salsa (GF)  
(add 10 per person) based on 1 per person

## SIDES

Choice of 1 of the following:

Whipped Potatoes (V/GF)

Roasted Local Nugget Potatoes (V/GF)

Truffle Mashed Yukon Gold Potatoes (add 3 per person)

Potato Dauphinoise (add 3 per person)

Choice of 1 of the following:

Rice Pilaf (V/GF)

Creamy Pesto Penne

Buttery Saffron Basmati Rice (add 3 per person)

Want to offer your guests an elevated buffet experience? Add on a sautéed prawn action station to be served with your dinner buffet.

Sautéed Garlic Prawns with White Wine (GF)  
(add 15 per person)

## DESSERTS - Made in-house by our Pastry Chef

Assorted Pies, Cakes, Tarts, Squares & Cookies

Warm Seasonal Fruit Crisp with Fresh Whipped Cream  
Add Ice Cream - add 3 per person

Fresh Fruit Tray

# Beverage Service

**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

Banff Ave Ride or Dry, Budweiser, Bud Light, Coors Lite, Kokanee, Last Best Show Pony Pale Ale, Michelob Ultra, Village Blacksmith

**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, Sambuca, 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, Guinness, 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.

**All bar prices are subject to an 18% gratuity and GST.**



# Wine List



## **SPARKLING WINES**

Villa Marchesi Prosecco  
Veneto, Italy  
100% Giera

Bottle | Glass (6oz.)

37 | 9.25

## **WHITE WINES**

Di Leonardo Pinot Grigio  
Friuli Venezia, Italy  
100% Pinot Grigio

Bottle | Glass (6oz.)

40 | 10.00

Grand Verdus Blanc  
Bordeaux, France  
70% Sauvignon Blanc | 30% Sémillon

41 | 10.25

Shooting Star Chardonnay  
Napa Valley, USA  
100% Chardonnay

41 | 10.25

Torlesse Sauvignon Blanc  
Marlborough, New Zealand  
100% Sauvignon Blanc

42 | 10.50

Belasario Pecorino  
Abruzzo, Italy  
100% Pecorino

43 | 10.75

Au Bon Climate Chardonnay  
Santa Barbara, California, USA  
100% Chardonnay

54 | 13.50

## **ROSÉ**

Montrose Rosé  
Cote Du Thongue, France  
65% Grenache | 25% Cabernet | 10% Syrah

Bottle | Glass (6oz.)

42 | 10.50

## **RED WINES**

Longo Montepulciano D'Abruzzo  
Abruzzo, Italy  
100% Montepulciano

Bottle | Glass (6oz.)

40 | 10.00

Los Bocheros Malbec  
Mendoza, Argentina  
100% Malbec

41 | 10.25

Grand Verdus Rouge  
Bordeaux, France  
80% Merlot | 20% Cabernet Sauvignon

41 | 10.25

Villa Corti Lascone Chianti  
Tuscany, Italy  
100% Sangiovese

41 | 10.25

Burgaud Beaujolais Villages  
Beaujolais, France  
100% Gamay

46 | 11.50

Boomtown Cabernet Sauvignon  
Columbia Valley, Washington, USA  
100% Cabernet Sauvignon

50 | 12.50

Au Bon Climate Pinot Noir  
Santa Barbara, California, USA  
100% Pinot Noir

55 | 13.75

**All prices are subject to 18% Service Charge & GST**

Should you prefer to bring in your own store bought wine, you are able to pay a corkage fee of \$25 per bottle (that is opened) + 18% Gratuity & GST. This wine would be poured by our staff during dinner. This wine will not be available behind the bar.

# 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.

## 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 FEES

As part of holding your function at Pinebrook, we require at the time of booking, a non-refundable/non transferable room rental fee of \$300 for the use of the Point Lounge or Private Dining Room, \$500 for the use of the Main Dining Room or \$750 for the use of the entire banquet space (Main Dining Room, Private Dining Room and Point Lounge).

## MINIMUM REVENUE GENERATION

### Meetings & Seminars:

The following are the minimum food & beverage spend requirements when booking each room for a meeting or seminar (prior to service charge and GST). If you spend less than the minimum, the difference will be charged as an additional room charge.

• Private Dining Room	\$600
• Main Dining Room	\$1000

### Special Occasions (Birthday, Anniversaries, Graduation, & Celebration of Life):

The following are the minimum food & beverage spend requirements when booking each room for a special occasion such as a birthday, bridal shower, graduation, anniversary or celebration of life (prior to service charge and GST). If you spend less than the minimum, the difference will be charged as an additional room charge.

• Private Dining Room	\$1500
• Point Lounge	\$1500
• Main Dining Room	\$2500

## 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.

## PARKING

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

## 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.

## ACCESS TO BANQUET SPACE

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

## 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.

## 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 and an additional charge may apply. The premises must be vacated by 2:00AM by all guests and vendors, including all decorations and personal property.

# Catering Information

## 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, tee-shirts or similar attire will not be permitted to use any of the club facilities. Collared shirts are required. Acceptable denim attire will be allowed. Please be sure to advise your guests of this to avoid any embarrassing or uncomfortable situations.

## RAFFLE & 50/50 DRAWS

You must obtain the proper gaming licenses from the Alberta Liquor and Gaming Commission (ALGC) in order to host a raffle or a 50/50 draw. Pinebrook staff will require you to show them your license upon arrival. If you do not obtain the proper licenses, you will not be permitted to hold your raffle or draws. There are no exceptions. For more information on obtaining a gaming license, please refer to the AGLC website.

## 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 not permitted anywhere on the property.

## FAMILY 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.

## 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.

## CAKES

Pinebrook does allow you to bring in your own special occasion 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.

## 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 event.

## 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.



# Catering Information

## LIGHTNING

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

## WHEELCHAIR ACCESSIBILITY

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

## COAT CHECK

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

## CLEANING FEE

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.

## 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.

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.





# HOW TO FIND US

Pinebrook is centrally located in the rolling foothills on Lower Springbank Road, just 20 minutes west of downtown Calgary.

**Construction of the Southwest Calgary Ring Road (SWCRR) has caused some detours and/or permanent road closures which may affect your planned route to the Club.** Drivers are advised to use 17 Avenue S.W. as the best access route. Checking the SWCRR website for current updates would be prudent to ensure that you're not late for your tee time!



- Take 17th Avenue westbound and continue through the first traffic circle and through the set of lights until you reach a large traffic circle at Lower Springbank Road.
- Take the traffic circle and exit onto Lower Springbank Road East.
- 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  
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