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*Wedding  
Package*

# Are you newly engaged and starting to plan your picture-perfect wedding?

Pinebrook would be pleased to host your special day! We have the capacity to accommodate both smaller intimate settings as well as large groups up to 200 guests, and our first-class catering facility is sure to surpass all your expectations from the moment your guests arrive until the last dance.

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 various vistas that offer a perfect backdrop for photography.

Not only can you have a first class reception for your special day, but Pinebrook can accommodate wedding ceremonies as well. Weather permitting, you can even have your ceremony outside on the lush green clubhouse lawn overlooking the river valley.

After the ceremony 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. Pinebrook's elegant decor, beautiful scenery and upscale cuisine will be sure to exceed your expectations from start to finish.

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 wedding that will please everyone, and if you have special catering needs, our Executive Chef can offer customized menu selections as well. 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 come and tour our facility. Please contact our Banquets & Catering Manager for more information or to schedule an appointment.



**RESERVATIONS ARE REQUIRED  
FOR FACILITY TOURS**

# 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 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**

Hand Scooped Gelato Station - Chocolate, Vanilla, Berry Gelato, 5 toppings (GF)	12 per person
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## 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 fraiche (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)

## **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

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

Herb & Mustard Crusted Pork Loin, cider jus **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 entrees 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, balsamic drizzle **59** (V/GF)

\* Can be made VEGAN upon request

Butternut Squash Ravioli - arugula, Grana Padano, sage brown butter **62** (V)

## **DESSERT - Made in-house by our Pastry Chef**

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

Pavlova - lemon curd, fresh berries, honey drizzle (GF)

Nanaimo Bar Cheesecake - meringue crumble, ganache spread, toasted coconut, fresh berries

Strawberry Basil White Chocolate Tart - strawberry coulis, chantilly cream, fresh strawberries, basil chiffonade (V)

Almond Ginger Chocolate Cake - brandy raspberry sauce, toasted almonds, chantilly cream, fresh berries (V/GF)  
Add Vanilla Ice Cream - add 3 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)

# Dinner Buffet

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

## 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

# Beverages

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

Should the consumption be less than \$500.00 on either a host or a cash bar, the following labour charges will apply: Bartender @ \$30.00/hour, minimum four hours. Drink tickets and subsidized bars (ie. Toonie bar) are available.

## STANDARD BANQUET BAR

**Standard Liquors** (1 oz.) \$7.25 ea

Bacardi White Rum, Bacardi Black Rum, Beefeater Gin, Canadian Club Whisky, Famous Grouse, Smirnoff Vodka

**Domestic Bottled Beer** \$7.00 ea

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

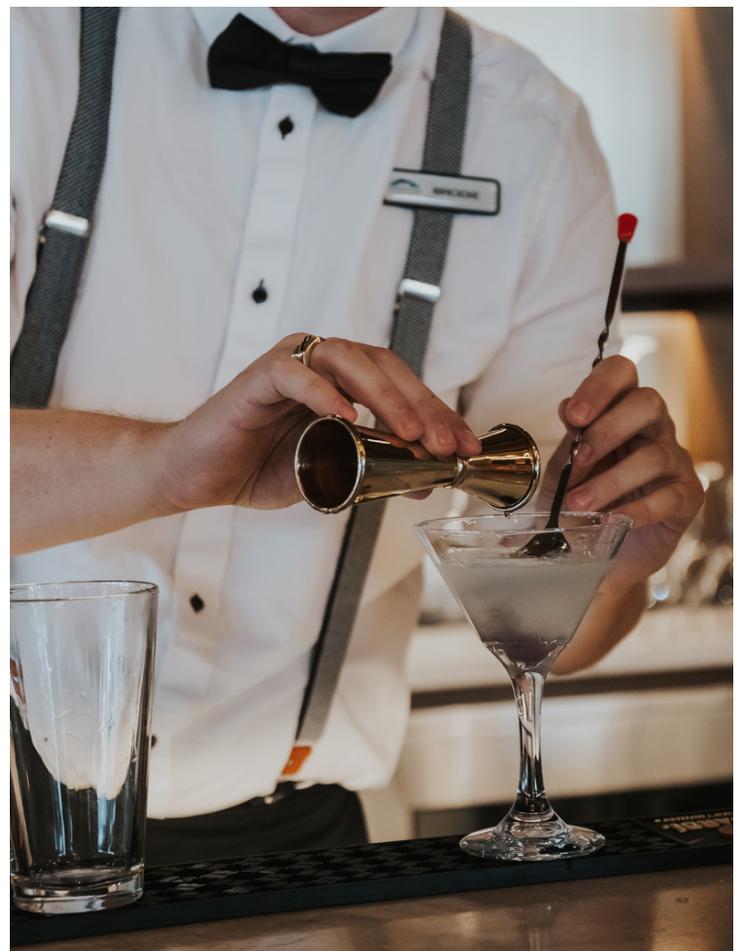
Villa Marchesi Prosecco \$37.00 | \$9.25 (6oz glass)

**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

<b>SPARKLING WINES</b>	Bottle   Glass (6oz.)	<b>ROSÉ</b>	Bottle   Glass (6oz.)
Villa Marchesi Prosecco Venetto, Italy 100% Giera	37   9.25	Montrose Rosé Cote Du Thongue, France 65% Grenache   25% Cabernet   10% Syrah	42   10.50
<b>WHITE WINES</b>	Bottle   Glass (6oz.)	<b>RED WINES</b>	Bottle   Glass (6oz.)
Di Leonardo Pinot Grigio Friuli Venezia, Italy 100% Pinot Grigio	40   10.00	Longo Montepulciano D'Abruzzo Abruzzo, Italy 100% Montepulciano	40   10.00
Grand Verdus Blanc Bordeaux, France 70% Sauvignon Blanc   30% Sémillon	41   10.25	Los Bocheros Malbec Mendoza, Argentina 100% Malbec	41   10.25
Shooting Star Chardonnay Napa Valley, USA 100% Chardonnay	41   10.25	Grand Verdus Rouge Bordeaux, France 80% Merlot   20% Cabernet Sauvignon	41   10.25
Torlesse Sauvignon Blanc Marlborough, New Zealand 100% Sauvignon Blanc	42   10.50	Villa Corti Lascone Chianti Tuscany, Italy 100% Sangiovese	41   10.25
Belasario Pecorino Abruzzo, Italy 100% Pecorino	43   10.75	Burgaud Beaujolais Villages Beaujolais, France 100% Gamay	46   11.50
Au Bon Climate Chardonnay Santa Barbara, California, USA 100% Chardonnay	54   13.50	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 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.**

**Bringing in bottles of wine or other spirits for gifts for your guests is strictly prohibited.**

**Should Pinebrook find that a host or guest has brought any type of alcohol onto the premises without prior written approval by Management, or allows any minor to consume any alcoholic beverage, Pinebrook reserves the right to close the bar immediately and/or terminate the function entirely at the host's expense. The host will be responsible for all fines, loss of business, assessments and liabilities as a result.**

## GUARANTEED NUMBER OF GUESTS

The Banquets & Catering Manager must be notified of the guaranteed number of guests attending 7 business days prior to the event. 100% of the estimated food & beverage costs are due no later than 7 business days prior to the event. The client will be charged for the guaranteed number or actual number served, whichever is greater.

## CANCELLATION POLICY

Functions cancelled within 60 days of the date are subject to a cancellation fee of 50% of the contracted food and beverage amount. Functions cancelled within 10 business days will be charged 100% of the contracted amount. These amounts will be calculated off the minimum revenue requirements based on the last guaranteed number.

## INTEREST STATEMENT

Should payment not be made within 30 days of the date of the final statement, interest charges in the amount of 2% per month will be applied to your account. If you wish to dispute the validity of any specific charges on the invoice, please contact our Banquets & Catering Manager within 14 days of the date of the invoice.

## DEPOSIT

As part of holding your function at Pinebrook, we require at the time of booking a non-refundable/non transferable \$1,000 deposit. Your deposit will be applied towards the final bill after the event is over.

# Catering Information

## ROOM RENTAL

As part of holding your function at Pinebrook, we require at the time of booking, a non-refundable/non transferable room rental fee of **\$1,500** for the use of the **Main Dining Room (up to 120 guests)** or **\$1,750** for the use of both the **Main Dining Room and the Private Dining Room (up to 200 guests)**.

## MINIMUM REVENUE GENERATION

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

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

## CEREMONIES

Pinebrook hosts wedding ceremonies that are accompanied by a reception. We are unable to host just your ceremony. Ceremonies can be held at Pinebrook for a fee of \$1,000. **The earliest starting time for ceremonies is 3:30 pm.** Pinebrook provides a skirted registry table and a table for your DJ if required. Outdoor wedding ceremonies are held on the lawn adjacent to the banquet room, which faces west towards the mountains and overlooks the river valley. In the case of inclement weather, ceremonies for up to 100 people can be moved indoors to the Private Dining Room. If you are planning a ceremony for more than 100 guests, please discuss your back up plan with our Banquets & Catering Manager.

## CEREMONY REHEARSALS

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

## ACCESS TO BANQUET SPACE

Access to the banquet space is guaranteed at 8:00 AM on the day of your wedding. If you are having a brunch wedding, an earlier access time can be arranged. Some decorations may be stored on-site the day before your wedding. Please make arrangements with our Banquets & Catering Manager in advance of dropping off your items. If the banquet space is available the day before, then early access may be granted for you to decorate. If you are providing a champagne wall, you must provide your own champagne flutes.

## TABLES & BANQUET CHAIRS

A choice of round or 8 foot rectangular tables and banquet chairs are provided. Additional tables (gift table, guest sign in, cake table, and DJ table) are available upon request at no additional charge. Each wedding will be provided with 3 cocktail tables for use on the patio (spandex white or black linen is included). Additional cocktail tables are available for a rental fee of \$15 per table.

## CHAIRS FOR YOUR CEREMONY

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

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

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

## AUDIO VISUAL

Our complimentary package includes a ceiling mounted LCD Projector, AV Screen, an additional TV mounted on the wall, a smaller TV above the bar, 2 cordless hand held microphones, and a podium. Pinebrook does not supply an outdoor sound system.

## PARKING

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

# Catering Information

## LINENS

White floor-length linens with a choice of black or white overlays and black or white cloth napkins is included. If you are arranging your own rental linens, overlays and/or napkins, please arrange to have these delivered to Pinebrook 2 to 3 days prior to your wedding.

## CAKES

Pinebrook does allow you to bring in your own wedding cake or cupcakes providing that they are from a licensed provider. A cake cutting fee of \$1.50 per guest will apply if you want Pinebrook to cut your cake and display the pieces of cut cake on a large platter for your guests to serve themselves. Pinebrook will provide dessert plates and forks. If you require Pinebrook to set up your cake or any catering décor, a set up fee will apply.

## MUSIC

Music is an important part of your event, however we ask that the music volume stay at an acceptable level until 9 PM, after which you may feel free to turn up the volume. Your DJ is permitted to play until 1 AM. All live or recorded entertainment is subject to an Entandem charge for the use of music to accompany live events, which is automatically applied to the function invoice.

The Entandem fees are:

- Private Dining Room: \$31.31 for events without dancing, \$62.64 for events with dancing.
- Main Dining Room: \$45.02 for events without dancing, \$90.12 for events with dancing.

## SPECIAL MEALS

We recommend that you advise your guests of the menu selected, should there be any food sensitivities. As part of the agreement, any requests for special meals due to allergies or dietary restrictions must be forwarded to our Banquets & Catering Manager no later than 7 business days prior to the event.

## PLATE SERVICE MEALS

Exact numbers for each entrée choice must be provided when you confirm your final numbers 7 business days prior to your wedding. A seating chart with place cards for every guest is required indicating their entrée choice. This can be done by colour code, picture or sticker. The service of a plated meal will not be paused for speeches to take place in between courses. We recommend that if you are having a plated meal, that you schedule all of your speeches to start once your guests have been served their dessert.

## WHEELCHAIR ACCESSIBILITY

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

## DECOR

The Event Host (or a designated vendor or friend) is responsible for set up of all decorations, including centerpieces, arches, seating chart, name cards, guest sign in & cake table. The Pinebrook staff will not set up your décor items.

## COAT CHECK

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



# Catering Information

## START & END TIMES

Function spaces for events are booked only for the times indicated. Set up and dismantle times, if required, should be specified at the time of booking. The premises must be vacated by 2:00 AM by all guests and vendors, including all decorations and personal property.

## DRESS CODE

Our dress code is intended to provide a consistent environment and MUST be adhered to (this includes site visits with vendors). Golf sportswear is considered minimum attire, therefore persons wearing short shorts, halters, tee-shirts or similar attire will not be permitted to use any of the club facilities. Acceptable denim attire will be allowed. Please be sure to advise your guests and vendors of this to avoid any embarrassing or uncomfortable situations.

## WEDDING PHOTOS

Only locations approved by Pinebrook are available for photos. Photography is prohibited near the pro shop and cart staging area, as well as on the golf course. Please arrange a time with our Banquets & Catering Manager to review the locations that are available. If you plan on taking photos along the elm trees adjacent to the roadway near the clubhouse, please be aware that vehicles have the right of way and that traffic cannot be stopped during your photos.

## SMOKING/MARIJUANA/CANNABIS

Pinebrook is a non-smoking facility. Smoking (including the use of electronic cigarettes) is not permitted within any buildings or patios. Smoking areas and cigarette butt receptacles are located outside of the West banquet room entrance. The sale or consumption of cannabis (either by edibles or smoking) is not permitted on Pinebrook property.

## LIGHTNING

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

## CANDLES & SPARKLERS

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

## MISCELLANEOUS

You, as a host, will be held responsible for any damages to the property incurred by your guests and/or outside contracted suppliers hired by or working on behalf of you, the host (i.e. bands, DJ's, decorators, A/V companies, etc.).

For safety purposes, guests are not permitted in any areas of golf play, including but not exclusive to walking on the golf cart paths or anywhere on the golf course, putting or chipping greens, or driving range areas.

The third floor of the Clubhouse is a members only area. Access to this area is prohibited.

Pinebrook is not responsible for lost, stolen or damaged items prior, during, or following an event. All items brought and or left are at the owner's risk.

Children must be in constant supervision by an adult.

Any cleaning required, outside of the normal cleaning duties, which occur as a result of the function are the sole responsibility of the function host (s). The cleaning fee would depend on the scope of the cleaning required. For example, a cleaning fee would apply if one of your guests vomits on the carpet of the clubhouse.

Confetti of any kind (table or otherwise) is prohibited. A clean up fee of \$500 will be in effect if any confetti is used.

The use of artificial flower petals is prohibited indoors and outdoors. The use of real flower petals are permitted for outdoor ceremonies only. A clean up fee of \$500 will be in effect if any real flower petals are used indoors.

# Recommended Vendors

## WEDDING PHOTOGRAPHY

Sean Leblanc  
seanleblancphotography.com

Kristi Sneddon Photography  
ksphotographer.com

Tkshotz  
tkshotz.com

Kendal & Kevin  
kendalandkevin.ca

## CAKES & DESSERTS

Whipt Desserts & Catering  
whipt.ca

Pretty Sweet  
pettysweetco.com

Bake My Day  
bakemydaycalgary.com

Decadent Brulee  
decadentbrulee.ca

## CANDY

The Sugar Cube  
sugarcubeyyc.com

## CEREMONY OFFICIANTS

Wilma Dodge  
weddingsbywilma.ca

Tamara Jones  
weddingsbytamara.com

Jacqueline Hoare  
lifecelebrant.ca

## FLORISTS

Hen & Chicks  
henandchicks.ca

Flower Artistry  
flowerartistry.ca

Fleurish Flower Shop  
fleurishflowershop.ca

Creative Edge Flowers  
creativeedgeflowers.com

Amborella  
amborella.ca

## DJ SERVICES & LIVE MUSIC

The Two Bit Bandits  
twobitbandits.com

New Soul Duo  
newsoulduo.com

Hi Tech Productions  
hitechproductions.ca

Pez Productions  
pezproductions.ca

## VIOLINISTS/ STRING ENSEMBLES

Megan K  
meganannkanschuh.com

Jill Lalonde Strings  
jlstrings.com

Dos Music  
Dosmusic.ca

## PORTABLE SOUND SYSTEM RENTALS

Long & McQuade  
long-mcquade.com

## DÉCOR RENTALS, SET UP & TAKE DOWN

Chair Flair  
chairflair.ca

Modern Rentals  
modernrentals.ca

## WEDDING PLANNERS

Lynn Del Castilho - Chemistry Events  
Chemistryevents.ca

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

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

Reava at My Wedding Worx  
myweddingworx@gmail.com

## ACCOMMODATIONS

Grey Eagle Resort & Casino  
greyeagleresortandcasino.ca

## PHOTO BOOTHS

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

Celebs Photo Booth  
celebsphotoboosth.com

## BLACK & WHITE WEDDING OR EVENT PORTRAITS

Our Lavish Guests  
ourlavishguests.com

# 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, down the hill 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**  
**Calgary, AB T3Z 3K3**  
**403 246-3311 | [admin@pinebrookgolfclub.com](mailto:admin@pinebrookgolfclub.com)**  
**[www.pinebrookgolfclub.com](http://www.pinebrookgolfclub.com)**

*Thank you*

**FOR YOUR INTEREST  
IN PINEBROOK**

For additional information please contact:

**EDDIE POPESCU**

**BANQUETS & CATERING MANAGER**

**[eddie\\_popescu@pinebrookgolfclub.com](mailto:eddie_popescu@pinebrookgolfclub.com)**

**403 246-3311 ext. 270**

**Pinebrook Golf & Country Club**

166 Pinebrook Way SW

Calgary, AB T3Z 3K3

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



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