Pinebrook
GOLF and COUNTRY CLUB

... making wedding dreams come true!

Wedding Package 2021

Are you a newly engaged couple ready to start planning 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 220 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 Events Coordinator for more information or to schedule an appointment.

— RESERVATIONS ARE REQUIRED FOR FACILITY TOURS —

Shauna Maisey, Events Coordinator
403-246-3311 ext. 213 | shauna_maisey@pinebrookgolfclub.com

Reception

COLD CANAPÉS

(V) **Bruschetta** – *Tomato, Red Onion, Garlic, Basil, Parsley, Balsamic Reduction, Crostini* – $34 per dozen

(V/GF) **Spiced Devilled Egg** – *Herb & Spices, Garlic Aioli, Crisp Onion* – $34 per dozen

(V/GF) **Tomato & Bocconcini Skewer** – *Cherry Tomato, Mini Bocconcini, Fresh Basil* – $35 per dozen

(V/GF) **Curried Cream Cheese on Cucumber** – *Curry Spice, Sweet Drop Pepper & Herbs* – $35 per dozen

Smoked Salmon – *Pickled Shallot, Crème Fraiche, Crostini* – $36 per dozen

Duck Confit – *Berry Jam, Grana Padano, Crostini* – $36 per dozen

(GF) **Poached Prawn** – *Lemon Aioli, Diced Cucumber* – $38 per dozen

Crab Tart – Red *Pepper, Green Onion, Garlic Aioli* – $38 per dozen

(GF) **Ahi Tuna Tartare** – Soy *Sauce, Sesame Oil, Lime & Sesame Seeds* – $38 per dozen

HOT HORS D'OEUVRES

(V) **Vegetarian Spring Rolls** – *Sweet Chili Dip* – $34 per dozen

Chicken & Vegetable Gyoza – *Teriyaki Dipping Sauce* – $34 per dozen

Chicken Satay – *Peanut Sauce* – $35 per dozen

(V) **Tequeños** – *Breaded Queso Fresco, Parsley, Garlic, Lime & Parmesan Dip* – $35 per dozen

(GF) **Baked Swedish Meatball (contains pork)** – *Lingonberry Glaze* – $36 per dozen

Pork Belly Bao – *Pickled Vegetable, Teriyaki Sauce* – $36 per dozen

(V) **Hand Rolled Gnocchi on Spoon** – *White Wine Cream Sauce, Fresh Herbs* – $36 per dozen

Stuffed Yorkshire Pudding – *Sliced AAA Alberta Beef, Au Jus & Horseradish* – $38 per dozen

(GF) **Sautéed Garlic Prawn** – *White Wine, Beurre Blanc, Fresh Herbs* – $38 per dozen

Tempura Shrimp – *Sweet Chili Aioli* – $40 per dozen

** Minimum of 3 dozen of each Canape or Hors D'oeuvre is required. **

** ALL FOOD PRICES SUBJECT TO CHANGE **

V = Vegetarian | GF = Gluten Free

Enhancements

PLATTERS

(V) **Fresh Vegetable Crudité & Dip** – $110 per platter (serves 35)

Assorted Meat & Charcuterie Board – *with Olives & Pickles* – $180 per platter (serves 35)

(GF) **Imported & Domestic Cheese Tray** – *with Crisps, Dried Fruit & Nuts* – $190 per platter (serves 35)

(GF) **Chilled Poached Prawns Platter** – *with Cocktail Sauce & Lemon Wedges* – $195 per platter (150 pieces)

(GF) **Smoked & Candied Salmon Platter** – *with Sliced Red Onion, Capers & Lemon Wedges* – $195 per platter (serves 35)

(V/GF) **Fresh Seasonal Fruit & Berry Platter** – $125 per platter (serves 35)

Assorted Pastries & Dessert Squares – $125 per platter (serves 35)

Chef's Choice Dessert Table Buffet – $180 per platter (serves 35)

Assorted Fresh Baked Cookies – $24 per dozen

CHEF ATTENDED HOT ACTION STATIONS

(GF) **Seasonal Vegetable Risotto** – $6 per person

(GF) **Sautéed Garlic Prawns** – *with White Wine, Garlic & Fresh Herbs* – $7 per person

Carved Alberta Beef Striploin – *with Fresh Baked Dinner Rolls, Horseradish & Mustard* – $9 per person

(V) **Sautéed Caramel Apple** – *with Oat Crumble & Vanilla Ice Cream* – $4 per person

(V) **Smores** – *with Chocolate, Marshmallow & Graham Crackers* – $5 per person

** ALL FOOD PRICES SUBJECT TO CHANGE **

Plated Dinner

Includes: Choice of Soup or Salad or Upgrade to Warm Starter, One Main Entrée, and One Dessert
Fresh Baked Dinner Rolls with Butter

Make it 4 Courses: Pick an extra Soup or Salad – add $8 per person

SOUP

Choice of one of the following:

1. (V/GF) Roasted Squash with Spiced Cream & Chives
2. (V/GF) Mushroom Soup with Chives & Sour Cream
3. (V/GF) Carrot & Ginger Coconut Soup with Toasted Coconut

OR

SALAD

Choice of one of the following:

1. (V/GF) Spinach & Quinoa Salad with Tomato, Goat Cheese, Walnuts & Green Goddess Dressing
2. Modern Caesar Salad with Buttered Crumble, Parmesan Crisp, Bacon Jam, Egg & Garlic Lemon Aioli
3. (V/GF) Roasted Beet Salad with Orange, Pecan, Baby Arugula, Citrus Honey Dressing
4. (V/GF) Tomato & Bocconcini Salad with Balsamic Vinaigrette & Basil

OR

WARM STARTER UPGRADE

(V) Rolled Gnocchi with Seasonal Vegetables, Parmesan & Lemon Pesto Cream Sauce

ADD $2 PER PERSON

MAIN

Choice of one of the following:

(GF) **Roasted Chicken Supreme –** *Lemon Thyme or Mushroom Sauce* – $60 per person
(GF) **Oven Roasted AAA Alberta Beef Striploin –** *Natural Jus* – $65 per person
(GF) **Pan Seared Fresh Salmon –** *Garlic Lime Cream or Tomato Emulsion* – $65 per person
(GF) **AAA Slow Roasted Prime Rib –** *Herbed Natural Jus* – $70 per person
(GF) **AAA 6oz Carved Beef Tenderloin –** *Red Wine Jus* – $73 per person
(GF) **AAA Beef Striploin & Jumbo Scallops –** *Red Wine Hollandaise* – $75 per person

Above Main Entrées served with Seasonal Vegetables & choice of one of the following:
Creamy Mashed Potatoes; Herb Duchesse Potato; Sesame Rice Cake; Smoked Baby Potato; Mixed Vegetable Risotto

Add 3 butter poached prawns to any Main – $6 per person

(V) **Vegetable Ravioli –** *with Seasonal Vegetables, Tomato Emulsion* – $56 per person
(V) **Fusilli Pasta –** *with Pesto Cream, Roasted Tomato, Chickpeas, Arugula* – $56 per person
(V/GF) **Roasted Seasonal Vegetable Torte –** *Chili Coconut Cream Sauce* – $56 per person
(V/GF) **Seasonal Vegetable Ratatouille –** *Grilled Mushroom, Wild Rice Pilaf* – $56 per person

Children's Menu – Served with Ice Cream – $16 per child
Chicken Fingers with Fries & Plum Sauce or Pasta with Tomato Sauce & Parmesan

DESSERT

Accompanied with Fresh Brewed Coffee & Assorted Tea

Choice of one of the following:

1. Espresso Panna Cotta, (GF) Chocolate Biscotti, Berries
2. Cookies & Cream Cheesecake, Graham Crust, Compote & Whipped Cream
3. Chocolate Mousse Cake, Vanilla Ice Cream, Berries & Caramel Sauce

Upgrades:

1. **Vanilla Bean Ice Cream** – $1 per person
2. **Warm Cinnamon Bun with Roasted Apples & Vanilla Ice Cream** – $1 per person
3. (GF) **Vanilla Crème Brulée with** (GF) **Double Chocolate Cookie** – $2 per person

For plated events, more than two plated entrée options are subject to a $10 per person upcharge for the third option.
Please ask our Events Coordinator for details.

** ALL FOOD PRICES SUBJECT TO CHANGE **

Dinner Buffets

THE RIVERVIEW BUFFET

$58 PER ADULT | $22 UNDER 12 YEARS | $12 UNDER 5 YRS

Minimum 50 People

Served with Freshly Baked Dinner Rolls & Butter

SALADS

(V) Asian Noodle Salad with Vegetables & Sesame Vinaigrette
(V/GF) Artisan Greens & Assorted Dressings
Caesar Salad
(V/GF) Beet Salad with Grainy Mustard & Scallions

PLATTERS

(V/GF) Crisp Vegetable Crudité with Dip
(V/GF) Fresh Fruit

HOT ITEMS

Choice of two of the following:

(GF) Fresh Pacific Cod, Orange Fennel Sauce or Red Pepper Chutney
(GF) Slow Braised Boneless Short Rib, Braise Reduction
(GF) Baked Chicken Breast, Asian Adobo Sauce or Herb Mushroom Sauce
Garlic Butter Roasted Turkey Breast, Drippings & Bread Sauce with Cranberry Sauce
(GF) Seafood Newburg, Brandy Cream Sauce

Additional Hot Entrée – $7 per person

ACCOMPANIMENTS

(V/GF) Seasonal Vegetables
(V) Pasta with Garlic & Pesto Cream or Tomato Rose Sauce
(V) Vegetable Rice Pilaf
(V/GF) Roasted Herb Potatoes or Whipped Potatoes

ADD A CARVING STATION – $14 PER PERSON

(GF) Oven Roasted Herb & Garlic Rubbed Porchetta, Mustard Jus
(GF) Slow Roasted AAA Alberta Beef Striploin, Red Wine Demi

Upgrade Carving to Alberta Prime Rib – $2 per person
Upgrade Carving to AAA Beef Tenderloin – $6 per person

DESSERTS

Made In-House by our Pastry Chef
Assorted Pies, Cakes, Tarts, Squares & Cookies

Add: Sticky Toffee Pudding or Seasonal Fruit Crisp with Vanilla Ice Cream – $3 per person

Fresh Brewed Coffee & Assorted Teas

Dinner Buffets

THE MOUNTAIN VIEW BUFFET

$70 PER ADULT | $25 UNDER 12 YEARS | $13 UNDER 5 YEARS

Minimum 50 People

Served with Freshly Baked Dinner Rolls & Butter

SALADS

Caesar Salad
(V) Asian Noodle Salad with Vegetables & Sesame Vinaigrette
(V) Orange & Beet Salad with Quinoa, Walnut, Goat Cheese & Walnut Dressing
(GF) Corn Salad with Tomato, Bacon, Cilantro, Pickled Onion

PLATTERS

(V/GF) Crisp Vegetable Crudité with Dip
Assorted Meat & Charcuterie with Pickles & Mustard
(V/GF) Fresh Fruit

HOT ITEMS

Choice of two of the following:

(GF) Roasted Salmon, Peperonata Sauce or Orange Fennel Cream
(GF) Slow Braised Boneless Short Rib, Braise Reduction
(GF) Baked Chicken Breast, Asian Adobo Sauce or Herb Mushroom Sauce
Garlic Butter Roasted Turkey Breast, Drippings & Bread Sauce with Cranberry Sauce
(GF) Char Siu BBQ Pork Cutlet
(GF) Seafood Newburg, Brandy Cream Sauce

Additional Hot Entrée – $7 per person

ACCOMPANIMENTS

(V/GF) Seasonal Vegetables
(V) Pasta with Garlic & Pesto Cream or Tomato Rose Sauce
(V/GF) Vegetable Rice Pilaf
(V/GF) Roasted Herb Potatoes or Whipped Potatoes

CARVED ITEM

Choice of one of the following:

(GF) Oven Roasted Herb & Garlic Rubbed Porchetta, Mustard Jus
(GF) Slow Roasted AAA Alberta Beef Striploin, Red Wine Demi
(GF) Prime Rib of Beef with Au Jus, Horseradish & Dijon Mustard

Upgrades:

Add Yorkshire Pudding – $2 per person
Upgrade Carving to Beef Tenderloin – $6 per person
Upgrade Carving to Bison Striploin – $8 per person
Additional Carving Station – $12 per person

DESSERTS

Made In-House by our Pastry Chef
Assorted Pies, Cakes, Tarts, Squares & Cookies

Add: Sticky Toffee Pudding or Seasonal Fruit Crisp or Caramel Brownie with Vanilla Ice Cream – $3 per person

Fresh Brewed Coffee & Assorted Teas

** ALL FOOD PRICES SUBJECT TO CHANGE **

Dinner Buffets

THE PINEBROOK BUFFET

$82 PER ADULT | $30 UNDER 12 YRS | $16 UNDER 5 YRS

Minimum 50 People

Served with Freshly Baked Dinner Rolls & Butter

SALADS

(V) Asian Noodle Salad with Vegetables & Sesame Vinaigrette
(V/GF) Orange & Beet Salad with Quinoa, Walnut, Goat Cheese & Walnut Dressing
(GF) Corn Salad with Tomato, Bacon, Cilantro, Pickled Onion
(V/GF) Fresh Cucumber & Dill Salad, Sour Cream

PLATTERS

(V/GF) Crisp Vegetable Crudité with Dip
Assorted Charcuterie Platter with Pickles & Mustards
(GF) Smoked & Candied Salmon Platter with Sliced Red Onion, Capers & Lemon Wedges
(GF) Local & Imported Cheese Platter & Crisps, Dried Fruits & Nuts
(V/GF) Fruit Platter

HOT ITEMS

Choice of two of the following:

(GF) Roasted Salmon, Peperonata Sauce or Orange Fennel Cream
(GF) Slow Braised Boneless Short Rib, Braise Reduction
(GF) Baked Chicken Breast, Asian Adobo Sauce or Herb Mushroom Sauce
Garlic Butter Roasted Turkey Breast, Drippings & Bread Sauce with Cranberry Sauce
(GF) Char Siu BBQ Pork Cutlet
(GF) Oven Roasted Herb & Garlic Rubbed Porchetta, Mustard Jus
(GF) Seafood Newburg, Brandy Cream Sauce

Additional Hot Entrée – $7 per person

ACCOMPANIMENTS

(V/GF) Seasonal Vegetables
(V) Pasta with Garlic & Pesto Cream or Tomato Rose Sauce
(V/GF) Vegetable Rice Pilaf
(V/GF) Roasted Herb Potatoes **or** Whipped Potatoes

CARVED ITEM

(GF) Slow Roasted AAA Alberta Beef Striploin, Red Wine Demi
(GF) Prime Rib of Beef with Au Jus, Horseradish & Dijon Mustard

Upgrades:

Add Yorkshire Pudding – $2 per person
Upgrade Carving to Bison Striploin – $4 per person
Additional Carving Station – $12 per person

DESSERTS

Made In-House by our Pastry Chef
Assorted Pies, Cakes, Tarts, Squares & Cookies
Warm Choice: Sticky Toffee Pudding or Seasonal Fruit Crisp or Caramel Brownie with Vanilla Ice Cream

Fresh Brewed Coffee & Assorted Teas

** ALL FOOD PRICES SUBJECT TO CHANGE **

Individual Late Night Snacks

$10 PER PERSON

**** Minimum of 30 servings of each item is required. ****

Poutine Bar - French Fries served with a selection of Green Onion, Cheese Sauce, Gravy, Sliced Jalapenos & Bacon Bits

Pinebrook Ginger Beef - Ginger Beef Sauce, Julienne Vegetables, Jasmine Rice & Sesame Seeds

Chicken Fingers & French Fries - Plum Sauce & Ketchup

Macaroni & Cheese - House Cheese Sauce, Green Onion, Bacon & Sour Cream

Perogies, Bacon & Sautéed Onions - Served with Sour Cream & Cheddar

Chicken Wings - Side of Ranch, Hot Sauce, BBQ Sauce & Raw Vegetable Platter

Stadium Nachos - Cheese Sauce, Salsa, Sliced Jalapeno, Green Onion, Olives
Ground Beef or Chicken – add $4 per person

All Late-Night Snacks are accompanied with a Coffee Station

Individual Late Night Snacks must be served by 10:30 PM or additional labour charges may apply.

**** ALL FOOD PRICES SUBJECT TO CHANGE ****

Beverage Services

All 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 labor charges will apply: Bartender @ $30.00/hour, minimum four hours. Drink tickets and subsidized bars (ie. TooBnie bar) are available.

Host Bars will receive a 3% credit on bar tab (not including wine with dinner, champagne and/or punch).

STANDARD BANQUET BAR

Standard Liquors (1 oz.) - $6.25 ea.
Bacardi White Rum, Bacardi Black Rum, Beefeater Gin, Canadian Club Whisky, Famous Grouse, Smirnoff Vodka

Domestic Bottled Beer - $6.25 ea.
Alexander Keith's, 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) - $8.00 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 - $125.00
Sangria or Alcoholic Fruit Punch - $175.00
Our punch is prepared to serve approximately 30 guests.

SPARKLING WINE
Villa Marchesi Prosecco - $34.00

WINE
Wine by the Glass (6 oz) - $9.25 ea.
Lavis - Pinot Grigio
Sur De Los Andes - Malbec

Pinebrook boasts an extensive wine list to pleasure every palette. Our wine list changes seasonally and a current wine list will be provided to you as an additional attachment to this package.

**** ALL FOOD & BEVERAGE PRICES SUBJECT TO CHANGE ****

ADDITIONAL BEVERAGE OPTIONS

Liqueurs (1 oz.) - $7.25 ea.
Amaretto, Baileys, Kahlua, Sambuca

Premium Liquors (1 oz.) - $7.25 ea.
Bombay Sapphire, Captain Morgan's Spiced Rum, Crown Royal, Gibson's, Jack Daniel's, Jameson, Jose Cuervo, Pimm's, Tanqueray

Premium Bottled Beer - $7.25 ea.
Corona, Heineken, Stella Artois

Imported Draught - $9.25 ea.
Cabin Super Saturation, Guinness, Kokanee Gold, Sapporo

Super Premiums (1 oz.) – $9.50 ea.
The Botanist, Buffalo Trace, Courvoisier VS, Glenlivet 12 Year, Grand Marnier, Grey Goose, Hendrick's, Johnnie Walker Black Label

AVAILABLE UPON REQUEST

Coolers - $7.25 ea.
Nutrl (flavours to vary)

Tall Beers / Ciders - $9.25 ea.
Glutenberg (gluten-free), Jasper Crisp Pils, Mill Street Organic, Stiegl Radler, Strongbow, Village Cider

10 DAYS ADVANCE NOTICE REQUIRED

Updated June 1, 2021

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

Catering Information

FOOD AND 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).

PLEASE NOTE

In accordance with the Alberta Liquor and Gaming Commission (ALGC), alcoholic service is available from 10 AM to 1AM, with consumption until 2 AM. 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.

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.

All attendees of any event must have valid I.D. in their possession or Pinebrook reserves the right to refuse service. Pinebrook also reserves the right, in accordance with AGLC laws and regulations, to stop liquor service to any guest that appears intoxicated by alcohol or drugs.

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

FUNCTION DEPOSITS & GUARANTEES

An advance deposit and room rental fee 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 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.

"Thank you so much for all of your help leading up to and during our special day. It was the most amazing day for us! We received so many compliments from our friends and family that we wanted to pass on - everyone thought the venue and the surrounds were beautiful and everyone spoke so highly of the food!" - Janina & Garrett

Catering Information

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 Events Coordinator within 14 days of the date of the invoice.

DEPOSIT AND ROOM RENTAL

As part of holding your function at Pinebrook, we require a non-refundable/non transferable $1,000 deposit and a room rental fee of $1,250 for the use of the Main Dining Room (up to 130 guests), or $1,500 for the use of the Main Dining Room and the Private Dining Room (up to 220 guests). Your deposit will be applied towards the final bill after the event is over.

MINIMUM REVENUE GENERATION

Total food and beverage revenue requirements are as follows for evening 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): $12,500
- Fridays and Sundays during Peak Season: $8,000
- Saturdays not during Peak Season: $9,500
- Fridays and Sundays not during Peak Season: $6,000

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 plus any applicable rentals. 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 Events Coordinator.

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 Events Coordinator 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 can be stored on-site the day before your wedding. Please make arrangements with our Events Coordinator 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.

"A million thank you's to you all! Pinebrook is really a hidden gem in Calgary. So glad we found you! Thank you for going above and beyond on our special day. From the planning to the day-of-details to helping us pack up our decorations, you made our day truly magical. Shout out to the Chef who impressed all our Italian guests. The food was incredible!" - Kelsi & Marco

Catering Information

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 2 cocktail tables (spandex white 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 and bring in your own Chivari or Cross Back 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:

130 chairs or less - $125 131 chairs or greater - $150

Chair rental delivery, set up, and pick up times are to be arranged in advance with our Events Coordinator.

AUDIO VISUAL

Our complimentary package includes a ceiling mounted LCD Projector, AV Screen, an additional TV mounted on the wall, 2 cordless hand held microphones, and a podium. For larger events, an additional portable TV is also included.

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. A $75 charge will apply for one of our Chefs to cut your cake at the cake table. If you do not make special arrangements in advance for the cutting of your cake, and should you decide on the evening of your wedding after the Chef has left that you want our Banquet staff to cut your cake, a $125 charge will apply. Pinebrook is not responsible for the presentation or quality of your wedding cake if it is provided by another establishment. Cakes cannot be stored in any of the fridges at Pinebrook.

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 (a Re:Sound and SOCAN Company) charge for the use of music to accompany live events, which is automatically applied to the function invoice. The 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.

"Thank you so much for everything you did to make our big day the greatest, most perfect day of our lives! Everything was incredible and went off without a hitch." - Kristen & Devon

Catering Information

PARKING

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

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 Events Coordinator no later than 7 business days prior to the event.

PLATE SERVICE MEALS

Exact numbers for each entrée choice must be provided to the Events Coordinator when you confirm your numbers 7 business days prior to your wedding. A seating chart with place cards for every guest is required indicating their meal choice. This can be done by color code, picture or sticker.

COAT CHECK

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

WHEELCHAIR ACCESSIBILITY

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

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. 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 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 Events Coordinator 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.

"Thank you to everyone who had a part in making our wedding day so perfect. We couldn't have imagined the day being any better. Pinebrook was the absolute perfect venue to have our wedding, and we are so lucky to have these memories to look back on forever! We so appreciate everything everyone did for our special day."

- Lindsey & Austin

Catering Information

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 6 meters outside all entrances. The sale or consumption of cannabis (either by edibles or smoking) is not permitted on Pinebrook property.

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 the 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.).
- The third floor is a member's only area. Access to the third floor of the clubhouse is prohibited.
- Children must be in constant supervision by an adult.
- 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.
- 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.
- Pinebrook is equipped with ThorGuard Lightning Detection System. If the system goes off, all guests must seek shelter indoors immediately.
- Confetti of any kind (table or otherwise) is strictly prohibited. A clean up fee of $500 will be in effect if confetti is used.

Pinebrook
GOLF and COUNTRY CLUB

Thank you for your interest in Pinebrook. For additional information, please contact:

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