



Wedding Package 2022

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 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 Banquet & Events Manager for more information or to schedule an appointment.



**RESERVATIONS ARE REQUIRED
FOR FACILITY TOURS**

Reception

COLD CANAPÉS

Bruschetta Tart - tomato, olive oil, balsamic pearl, fresh herbs - 36/dozen V

Devilled Egg - garlic aioli, Mediterranean herb & spices, sliced olive - 36/dozen V/GF

Strawberry Gazpacho Shooters - fresh basil, balsamic pressed strawberry - 36/dozen V/GF

Beet & Goat Cheese Crostini - pickled beets, bread crostini, fresh herbs - 38/dozen V

Smoked Salmon Pinwheel - flour tortilla, cream cheese, pickled onion - 38/dozen

HOT HORS D'OEUVRES

Crispy Arancini - risotto ball, grana padano, marinara sauce - 34/dozen V

Stuffed Yorkshire Pudding - sliced Alberta beef, au jus, horseradish mayonnaise - 36/dozen

Chicken & Vegetable Gyoza - teriyaki dipping sauce - 36/dozen

Baked Swedish Meatball - blueberry jus - 38/dozen

Homemade Perogies - parmesan cheddar potato, sour cream - 40/dozen V

Garlic Prawns - beurre blanc, fresh herbs - 40/dozen GF

Steak Bites - Alberta beef cubes, peppercorn sauce - 40/dozen GF

A minimum of 3 dozen of each canapé or hors d'oeuvres is required.



Enhancements

PLATTERS

Fresh Vegetable Crudité & Dip - \$110/platter (serves 35) V

Assorted Meat & Charcuterie Board - with olives & pickles - \$225/platter (serves 35)

Imported & Domestic Cheese Tray - with crisps, dried fruit & nuts - \$190/platter (serves 35) GF

Chilled Poached Prawns Platter - with cocktail sauce & lemon wedges - \$225/platter (150 pieces) GF

Chilled Clam, Mussel & Poached Prawns - cocktail sauce, lemon, capers & onions - \$225/platter GF

Fresh Seasonal Fruit & Berry Platter - \$140/platter (serves 35) V/GF

Assorted Pastries & Dessert Squares - \$135/platter (serves 35)

Chef's Choice Dessert Table Buffet - \$190/platter (serves 35)

Assorted Fresh Baked Cookies - \$24/dozen

CHEF-ATTENDED HOT ACTION STATIONS

Seasonal Vegetable Risotto - \$7/person GF

Sautéed Garlic Prawns - with white wine, garlic & fresh herbs - \$7/person GF

Carved Alberta Beef Striploin - with fresh baked dinner rolls, horseradish & mustard - \$11/person

Sautéed Caramel Apple - with oat crumble & vanilla ice cream - \$6/person V

S'mores - with chocolate, marshmallow & graham crackers - \$6/person V

LATE NIGHT - \$10 per person

Minimum 30 servings of each item. Must be served no later than 10:30pm.

Poutine Bar - french fries, cheese curd, jalapeños & gravy V

Chicken Fingers - french fries, plum sauce, ketchup

Chicken Wings - ranch, hot sauce, BBQ sauce

Nachos - cheese sauce, sour cream, salsa, green onion V

Grilled Cheese Sandwich - tomato soup V

Mini Corn Dogs - ketchup, mustard

Plated Meals

Includes fresh-baked dinner rolls & butter, soup OR salad, 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 - 8 per person

SOUP - Choice of one of the following:

Roasted squash, spiced cream, chives V/GF

Carrot & ginger soup, toasted coconut V/GF

Lobster bisque, lobster meat, cream fraiche
Additional 2 per person

OR

SALAD - Choice of one of the following:

Roasted squash & apple, heritage greens,
goat cheese, pumpkin seeds, pumpkin seed
vinaigrette V/GF

Romaine heart, shredded grana padano, bacon
onion jam, egg, crouton, garlic lemon aioli

Roasted beet, orange, toasted walnut, arugula,
citrus honey dressing V/GF

Heritage tomato, shaved parmesan, almond
gremolata, artisan greens, basil dressing V/GF

ENTREES - Choice from two of the following:

Roasted chicken supreme, sage demi glace **64** GF

Pan-seared fresh salmon, tomato white wine emulsion or
tarragon cream sauce **69** GF

Oven-roasted beef striploin, red wine jus **70** GF

Overnight roasted prime rib, natural au jus, horseradish **75** GF

Grilled beef tenderloin, peppercorn sauce **79** GF

Above entrées served with seasonal vegetables & a choice of:

Whipped potatoes V/GF or Vegetable rice pilaf V/GF

VEGETARIAN / VEGAN ENTRÉES

Vegetarian ravioli, sautéed vegetables, tomato
emulsion **59** V

Vegan ratatouille, stuffed portabella, vegetable
rice pilaf **59** V/GF

CHILDREN'S MENU (UP TO 12 YEARS OF AGE)

Chicken fingers, french fries, plum sauce
Ice cream served with chocolate sauce **16**

DESSERT - Choice of one of the following:

Chocolate cake, chocolate buttercream, berry compote, whipped cream, chocolate pearls V

Lemon cheesecake, blueberry gin compote, rosemary graham crumb, fresh berries V

Salted caramel chocolate tart, caramel sauce, chocolate pearls, maldon salt, whipped cream V

Warm apple cardamom crumble pie, caramel cardamom drizzle, whipped cream, fresh berries V

Vanilla crème brûlée, shortbread cookie, fresh berries – additional 2 per person V/GF

Vanilla ice cream - Additional 1 per person

Buffet

Fresh Dinner Rolls & Butter

Please choose the following chef-attended carving station:

Braised Shortrib GF

64 per adult | 25 under 12 years | 13 under 5 years

Oven Roasted Striploin GF

72 per adult | 28 under 12 years | 15 under 5 years

Slow Roasted Prime Rib GF

79 per adult | 30 under 12 years | 16 under 5 years

Above buffets accompanied by:

SALADS - Choice of 4 of the following:

Iceberg wedge, bacon, blue cheese, tomato, toasted crumble, buttermilk dressing

Chopped romaine, bacon, grana padano, crouton, Caesar dressing

Arugula, goat cheese, roasted beet, orange, toasted walnut, citrus honey dressing V/GF

Fusilli, feta, tomato, bell pepper, cucumber, onion, olive, Greek vinaigrette V

Artisan lettuce, roasted apple, orange, candied pecan, honey dijon dressing V/GF

PLATTERS

Italian cured meat skewer GF

Chilled clam, mussel & poached prawn, cocktail sauce, lemon, capers & onions GF

Antipasto, olives & mustards GF

SIDES

Seasonal vegetables GF

Pasta with roasted tomato sauce, grana padano V

Whipped potatoes V/GF

Vegetable rice pilaf - Additional 2 per person V/GF

HOT ITEMS - choice of 2 of the following:

Roasted salmon, lemon dill cream sauce GF

Chicken parmesan, marinara sauce, grana padano GF

Oven-roasted chicken breast, caramelized onion & fresh herb jus GF

Slow roasted pork belly, citrus soy reduction GF

Shrimp & vegetable risotto, herb beurre blanc GF

DESSERTS

Made in-house by our pastry chef.

Assorted Pies, Cakes, Squares, Cookies & Tartelettes

Warm seasonal fruit crisp with fresh whipped cream
Add ice cream - additional 2 per person

Fresh fruit tray

Domestic cheese platter and crisps

Coffee & Tea



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. 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 serves approximately 30-40 guests.

SPARKLING WINE

Villa Marchesi Prosecco \$34.00

HOUSE WINE

By the glass (6 oz) \$9.25 ea

Red: Durigutti Malbec

White: Di Lenardo Pinot Grigio

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

Liqueurs (1 oz.) \$7.25 ea

Amaretto, Baileys, Kahlua, Sambuca, Drambuie

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, Tito's

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

AVAILABLE UPON REQUEST

(10 days advance notice is required)

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



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 Banquet & Events 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 Banquet & Events 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 \$1,250 for the use of the Main Dining Room (up to 120 guests) or \$1,500 for the use of both the Main Dining Room and the Private Dining Room (up to 220 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): \$12,500
- Fridays & Sundays during Peak Season: \$8,000
- Saturdays not during Peak Season: \$9,500
- Fridays & 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. 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 Banquet & Events 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 Banquet & Events 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 Banquet & Events 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.

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:

- 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 Banquet & Events 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.

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. 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 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.

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 Banquet & Events 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.

COAT CHECK

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



Catering Information

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 Banquet & Events 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 6 outside of the West banquet room entrance. 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 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. 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.

Pinebrook is equipped with Thor Guard 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 any confetti is used on the premises.

The use of artificial flower petals is prohibited.

Thank you
FOR YOUR INTEREST
IN PINEBROOK.

For additional information please contact:

COURTNEY POWER

BANQUET & EVENT MANAGER

courtney_power@pinebrookgolfclub.com

403 246-3311 ext. 270

Pinebrook Golf & Country Club

166 Pinebrook Way SW

Calgary, AB T3Z 3K3

PinebrookGolfClub.com