

Box 11453 Lloydminster, AB T9V 3B7 Phone: (780) 875-GOLF (4653) Cell: (780) 872-1660 Fax: (780) 875-2215 <u>heather@rollinggreen.ca</u> www.rollinggreen.ca

# <u> 2017 Funeral Packages</u>

Rolling Green Fairways understands that funeral planning is a stressful time, full of details that require your attention. We have prepared this package, with several different service and reception options, in an effort to take care of many details for you, in a quiet and compassionate manner, while giving you a gorgeous backdrop to celebrate the life of your loved one.

Whether you are looking for a small intimate venue, or a larger space, from actual service to funeral reception, we have you covered.

Two different venue spaces:

- Clubhouse: The upper level of our clubhouse is quiet, intimate and surrounded with warm wood. With a wraparound patio overlooking the golf course and fountain area, it also includes a sound system with surround sound, wireless microphone, table and chair setup, tear down and cleaning. Suitable for funeral services for up to 150 guests, and funeral reception for up to 100 guests, dependent on desired setup. Stair and Ramp access, with shared washrooms with regular golf course guests. **Rental:** \$300.00.
- Pavilion: Our stand-alone Pavilion sits adjacent to the Clubhouse, is completely private, and houses its' own washrooms, an outdoor patio with covered overhang and easy access to outdoor green space. It also includes a sound system with wireless microphone, table and chair setup, tear down and cleaning. Suitable for 100-500 people, dependent on desired setup. Rental: \$500.00 \*\*\*Optional projector and screen rental available for \$125.00\*\*\*

If choosing Rolling Green Fairways to host both your service and your reception, we will be happy to convert your space, quickly and seamlessly, from service seating to reception seating \*\*\*a \$75 conversion fee will apply.\*\*\*

The staff of Rolling Green Fairways will work directly with both you and your funeral director, to ensure all needs and requests are met, and handled in the most professional manner.

After your service is over, enjoy our peaceful buildings and grounds as a backdrop to your memorial/life celebration. Optional table linens and bar service are available, together with your choice of food service. Catering ... By Rolling Green ... is proud of its' home cooking, fresh and healthy options, sure to please all of your guests, and taking into consideration anything from a full luncheon or dinner service, to the standard "funeral luncheon" better for midday.

Please contact Heather Walker, Club Manager, directly to discuss details and to inquire with regard to availability, at 780-872-1660 or email at <u>heather@rollinggreen.ca</u>.



## **Funeral Service Confirmation Form**

Name of Deceased:			
Contact Person:	Phone#:		
Address:	Pos	tal Code:	
Email:			
Service Date:			
Service Time:			
Service Location:	Clubhouse I	Pavilion	
Funeral Director Company:			
Funeral Director Contact Name:			
Funeral Director Phone #:			
Funeral Director Email:			
Total # of Seats to Set Up:	# Reserved	for Family:	
Projector & Screen Rental:	Yes	No	
Conversion to Luncheon:	Yes	No	
Linens Required – White Or Black (please circle desired color – memorial tables, guest bo		Qty, If Yes	
Luncheon Service:	Yes	No	
Luncheon/Dinner Service Time:			
Linens Required – Luncheon Service(tables seat 8 per table)	YesN	o Qty, If Yes	



#### FUNERAL LUNCHEON OPTIONS – 2017 \*\*\*All luncheon items are subject to GST and a 15% gratuity\*\*\*

Please Check Item	Service Item & Description	Cost Per Person	# of Items Ordered	Total Amount
	Assorted Sandwiches: a variety of assorted sandwiches on wheat and white breads (sandwich fillings include slow roasted beef, egg salad, salmon salad, turkey salad w/cranberries and slow roasted glazed ham – sandwich fillings include a variety of condiments and lettuce).	3.50		
	Assorted Wraps: a variety of wraps on sundried tomato, whole wheat, white and spinach wraps (wrap fillings include slow roasted beef, egg salad, salmon salad, turkey salad w/cranberries and slow roasted glazed ham – wrap fillings include a variety of condiments and lettuce).	5.00		
	Assorted Sliders (2 per person): a variety of mini burgers, to include angus sirloin beef, grilled parmesan chicken, Nathan's Hot Dog, and Grilled Bratwurst Sausage sliders, with necessary condiments, slider cheese, slider lettuce & slider tomato.	5.00		
	<b>Cheese/Pickle Platter:</b> an assortment of hard medium cheddar, marble and gouda cheeses, with a variety of pickles	1.50		
	Choice of One Side: Sides to choose from include home fries, onion rings, baked mac & cheese, potato salad, pasta salad, Mixed Green Salad w/dressings, Ceasar Salad, Greek Salad, Rolling Green Salad, Marinated Vegetable Salad, chicken noodle soup, beef barley soup, cream of broccoli soup, cream of potato bacon soup (please circle desired side)	2.50		
	<b>Choice of Two Sides:</b> (see choices as listed above, please circle two choices)	4.75		
	Choice of Three Sides: (see choices as listed above, please circle three choices)	6.75		
	Sweet Treats: (a combination of squares, homemade cookies and homemade desserts)	2.00		
	Fresh Fruit: (a variety of fresh seasonal fruit)	2.00		
	Fresh Vegetables w/Dip	2.00		
	Fresh Fruit & Vegetables w/DipBeverage Service:Coffee, Tea & Hot Chocolate	3.00 1.50		
	Beverage Service: Conee, Tea & Hot Chocolate Beverage Service: Rolling Green Punch	1.50		
	Beverage Service: All of the Above Coffee, Tea, Hot Chocolate & Rolling Green Punch	2.50		



#### FUNERAL BANQUET DINNER OPTIONS – 2017 \*\*\*All banquet items are subject to GST and a 15% gratuity\*\*\*

### \$21.00/per person

Please check off your preferences for meal service

\*\*\*All meals are served with dinner buns & pickles, **chef's choice dessert**, and choice of **one** each of the following:\*\*\*

Choice of Meat:	Slow Roasted Beef, served with horseradish & gravy
	Roast Turkey, with stuffing, cranberries & gravy
	Baked Ham, served with warm sweet mustard sauce
-	Herb Crusted Pork Tenderloin, served with applesauce
-	Greek Parmesan Chicken Breast
-	Roasted Red Pepper & Asiago Stuffed Chicken Breast (leg attached)
-	Prosciutto & Aged Cheddar Stuff Chicken Breast (leg attached)
-	Prime Rib w/red wine reduction Au Jus <b>***Add \$5/pp</b> ***
Choice of Potato:	Mashed with gravy
-	Oven Roasted Potato
-	Scalloped Potato
-	Baked Potato, with fixings
	Classic Puff Potato Croquettes
-	Vegetable Fried Rice or add \$1.00/pp Beef /Chicken/ Pork
Choice of Vegetable:	Roasted Dill Carrots
6	Seasonal vegetable medley - roasted
	Sweet Peaches/Cream Corn
	Corn on the Cob (seasonal only)
	Snow Peas & Roasted Carrots
-	Asian Vegetable Medley Stirfry
Choice of Salad:	Ceasar Salad
-	Mixed Greens Salad w/variety of dressings
-	Greek Salad
-	Rolling Green Salad
(spring mix	greens, candied spiced pecans, fresh apple & feta, drizzled with raspberry vinegarette)
-	Rotini & Vegetable Pasta Salad
-	Homemade Creamy Potato Salad
	Marinated Vegetable Salad
	Asian Noodle Salad
	Creamed Cauliflower/Broccoli Salad
-	Beet, Feta & Cucumber Quinoa Salad ***Add \$1/pp***
-	Creamy Coleslaw
Additional	Side Options: \$2.00/per person, per side, \$3.75/two sides, \$5.00/three sides
Homemade Cabl	page RollsPerogy CasseroleAdd Salad