



YOUR SPECIAL DAY

Imagine your guests driving out of the city, Tension melting away with each passing minute, over the next hill is 250 KM of awe inspiring panoramic Rocky Mountain views that range from the western edge of Calgary, to the entrance of Kananaskis Country.

From the moment they arrive at The Links of GlenEagles you are taken aback by the pristine beauty that is sure to take your breath away time and time again.

2014 Wedding Package



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RECEPTION BANQUET ROOMS

Terrace of GlenEagles

- ◆ This is a special room that creates an atmosphere of elegance, luxury and romance.
- ◆ This room features a beautiful Terrace.
- ◆ Two Fireplaces.
- ◆ Large built-in Dance Floor.
- ◆ Beautiful built-in, handcrafted Oak Bar
- ◆ We provide plated dining service or buffet service for all weddings.
- ◆ The Terrace of GlenEagles can accommodate a minimum of 120 to 160 guests.
- ◆ With the addition of the EaglesNest Lounge minimum 170 to a maximum of 250 guests.
- ◆ For the convenience of the Bridal party we feature a Bridal Change Room that ensures privacy and comfort.

Falcon Room

- ◆ The Falcon Room creates an intimate environment.
- ◆ This room features a walkout patio.
- ◆ Fireplace
- ◆ Dance Floor
- ◆ Beautiful built-in, handcrafted Oak Bar.
- ◆ We provide plated dining service or buffet service for all weddings.
- ◆ The Falcon Room will accommodate a minimum of 50 to a maximum of 80 guests.

Ceremonies

We can accommodate either an outdoor ceremony (weather permitting) or an indoor ceremony. Ceremony setup includes white wedding chairs, microphone (indoors only), registry table and Brides Room. Outdoor lapel microphone available for a nominal fee.

Setup Fee: \$750.00

Rehearsal Fee \$100.00

Choreograph your ceremony with our wedding coordinator, officiant & wedding party.

All Prices subject to 18% Service Charge and 5% GST



ROOM RENTAL FOR RECEPTIONS

INCLUDES THE FOLLOWING:

- ◆ Room setup includes: Head table with staging, tables and chairs as required per number of guests, podium & microphone for MC and speeches, Gift Table, Cake Table, Registry Table, D-J Table, & Buffet Tables if required.
- ◆ Tablecloths available in neutral tones with napkins available in a variety of colors.
- ◆ State of the art Audio and Visual equipment for your wedding day slideshow presentation, cordless microphone, and speakers throughout the room.
- ◆ Tea lights and votives.
- ◆ Bartenders as required.
- ◆ All decorating as required, including table numbers, centerpieces, head table, seating plans, and party favors as provided by the wedding party, not including chair covers and/or sashes.
- ◆ Wedding Cakes cut up by kitchen staff for buffet table.
- ◆ Wedding Coordinator to help plan & coordinate your reception and ceremony.

◆ Terrace of Glen Eagles:
\$1250

◆ The Falcon Room:
\$850





PLATED DINNER SERVICE

A three Course Minimum is Required Including Entrée.

Soups

Roasted Butternut Squash with Winter Vegetables	\$ 6
New Orleans Corn Bisque	\$ 7
Roasted Tomato Basil	\$ 6
Sweet Potatoes, Chipotle and Apple Bisque	\$ 6
Cauliflower Bisque with Crispy Sage	\$ 6
New England Clam Chowder	\$ 8
Roasted Potato and Pepper Smoked Bacon	\$ 7

Salads

Market Greens - seasonal vegetables, house pomegranate vinaigrette, cranberries and mandarin oranges.	\$ 7
Mediterranean Salad - sweet roasted bell peppers, red onions, heirloom tomatoes and cucumber. Finished with feta, kalamata olives and red wine balsamic vinaigrette.	\$ 9
Crisp Romaine Hearts - creamy garlic dressing, asiago cheese, crisp bacon and a parmesan crostini.	\$ 8
Baby Spinach - lemon basil vinaigrette, strawberries, mandarin orange segments, portabella mushrooms, roasted sweet pecans, and finished with parmesan.	\$ 7
Tomato and Bocconcini - heirloom tomatoes and bocconcini with baby and micro greens, completed with aged balsamic, olive oil, capers and fresh herbs	\$ 9

Starter Plates

Ravioli Trio - your choice of three; lobster with hints of lemon and a brown champagne butter sauce; Italian sausage with a sweet red sauce; roasted butternut squash; roasted mushroom and herbs or braised beef with a red wine reduction. House made ravioli.	\$ 13
Pork Dumplings - sweet pork dumplings, honey citrus glazed carrots in a miso reduction.	\$ 9
Seared Scallops - sweet red pepper foam, beurre blanc and crisp bacon spears.	\$ 12
Crab Cakes - finished with a sweet cajun butter dressing.	\$ 12
Tapas Terzetto - classic bruschetta, olive and bacon tapenade, chorizo and roasted heirloom tomatoes on Potato Rosemary roasted crostini's.	\$ 11

Sorbet

To heighten the experience, Your guests will be served a sorbet course prior to the entrée to cleanse the palate. (champagne and lemon at extra charge)	No Charge
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All Prices subject to 18% Service Charge and 5% GST



Plated Dinner Entrée Selections

Served with Artisan Rolls, Selection of Potato & Vegetables, Coffee & Tea

Main Course

Cornish Game Hen (Request a half Game Hen) <i>A split whole game hen, served on top of mixed wild rice, apple and sage stuffing with a light maple glaze.</i>	\$ 38
Braised Short Ribs <i>champagne sautéed mushrooms, red wine caramelized onion, thyme infused pan jus reduction.</i>	\$ 39
½ Roast of Chicken <i>slow roasted with an inspiring orange ginger glaze, finished with a sundried tomato and oregano reduction.</i>	\$ 38
Moroccan Rack of Lamb with Garlic Aioli <i>Roasted lamb racks infused with Moroccan spice and garlic aioli.</i>	\$ 41
Citrus Grilled Salmon Hollandaise <i>grilled atlantic salmon, drizzled with grapefruit, and an orange infused hollandaise.</i>	\$ 38
AAA Alberta Prime Rib <i>cabernet au jus and traditional mini yorkshire</i>	\$ 41
Garlic and Herb Seared Pork <i>Pan seared, with fresh garlic, basil and rosemary, finished with a natural pan jus.</i>	\$ 38
Blackened Halibut with Mango Salsa <i>Blackened Cajun halibut, completed with a spicy mango salsa.</i>	Market Price
Seared Bison Sirloin <i>free range sirloin, seared with fresh herbs, completed with a red wine balsamic reduction and blueberry coulis.</i>	Market Price

Two Entrée Combination Plates

Bacon Wrapped Filet Mignon & Seared Scallops <i>bacon wrapped filet mignon topped with red wine bordelaise reduction with pan seared scallops with cajun butter sauce.</i>	\$ 43
Italian Crusted Chicken Breast & Jumbo Garlic Prawns <i>lightly crusted chicken breast with italian herbs and asiago, topped with a white wine béchamel, accompanied by jumbo garlic prawns.</i>	\$ 42
Beef Tenderloin & Crab Legs <i>Beef tenderloin topped with a wild mushroom sauce, served with grilled crab legs delicately finished with lemon butter.</i>	\$ 46

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Vegetarian Options

Vegetarian Ravioli <i>mushroom and herb ravioli or roasted butternut squash ravioli with an indulgent rustic tomato arrabiata sauce</i>	\$ 32
Patate Gnocchi Sorrento with Mushroom <i>house made potato gnocchi, browned with olive oil and basil, in a sorrentina sauce and served over sautéed mushrooms.</i>	\$ 32
Miscela Verdura Fettuccini <i>nest of fettuccini over sweet roasted tomatoes, zucchini, wilted spinach and, finished with roasted peanuts.</i>	\$ 32
Vegetable Curry <i>vegetables sautéed, in a traditional yellow curry sauce over saffron basmati rice.</i>	\$ 32
Grilled Vegetable Ratatouille <i>medley of seasonal vegetables slow roasted with classic italian herbs in an infused ratatouille dish</i>	\$ 33

Dessert Selections

New York Cheese Cake <i>drizzled with a seasonal berry coulis.</i>	\$ 9
White Chocolate & Lemon Torte <i>infusion of white chocolate & lemon notes in a delicate mousse, over a thin cake layer.</i>	\$ 8
Individual Chocolate Fondue <i>individual plated glasses of melted lindt milk chocolate surrounded by an array of fresh fruit and treats.</i>	\$ 9
Chocolate Truffle Mousse Cake <i>fresh cream and strawberries.</i>	\$ 9
Berries and Champagne Sabayon <i>seasonal berries combined with a sweet and light Champagne Sabayon custard, drizzled with melted lindt milk chocolate.</i>	\$ 8
Duo of Roasted Pear and Apple Tatin <i>with a sweet caramel reduction and vanilla custard.</i>	\$ 8

Children's Menu 10 years and under

Jr. mini gourmet sliders and fries	\$ 14
House made chicken fingers with fries	\$ 14
Baked mac & cheese	\$ 14



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BUFFET DINNER

Includes your choice of Carved Hot Entrée, choose three salads, potato, rice, Chef's choice vegetables, artisan rolls, decadent dessert table, coffee & tea Service

Carved Hot Entrée Selections

Crusted Pork Roast <i>sweet and savory crusted pork roast, caramelized with a brown sugar and red wine reduction</i>	\$ 39.95
Honey Bourbon Glazed Brisket <i>honey bourbon glazed, roasted beef brisket</i>	\$ 39.95
Cracked Pepper Strip Loin <i>rubbed with a pepper mix then slow roasted, served with a three peppercorn pan jus</i>	\$ 39.95
Roast of Ham <i>with a brown sugar, maple glaze</i>	\$ 39.95
AAA Alberta Prime Rib <i>seared and rubbed with mixed herbs and spices, served with a cabernet au jus</i>	\$ 41.95
Roast of Bison <i>slow roasted, top roast, fresh herbs and spiced rum, garnished with a blueberry compote</i>	Market Price

Hot Entrée Accompanying Selections

Maple Butter Salmon <i>salmon filet pan seared, roasted and glazed with maple butter</i>	\$ 9
Champagne Roasted Chicken <i>herb roasted chicken thighs with a mushroom champagne cream sauce</i>	\$ 8
Stuffed Pork Loin <i>slow roasted with cranberry and apple stuffing, and a sweet apple relish</i>	\$ 8
Gratinée Broccoli Chicken <i>tender roasted chicken, baked with broccoli and cream sauce, finished au gratin</i>	\$ 7
Piccatta Chicken <i>lightly breaded, roasted breast of chicken, finished with a light pomodoro Sauce</i>	\$ 7
Stuffed Breast of Turkey <i>with apple sage stuffing, and a orange cranberry glaze</i>	\$ 9

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Vegetarian Options

Vegetarian Ravioli <i>mushroom and herb ravioli or roasted butternut squash ravioli with an indulgent rustic tomato arrabiata sauce</i>	\$ 7
Patate Gnocchi Sorrento with Mushroom <i>house made potato gnocchi, browned with olive oil and sage.</i>	\$ 7
Vegetable Curry <i>vegetables sautéed, in a traditional yellow curry sauce over saffron basmati rice.</i>	\$ 7
Grilled Vegetable Ratatouille <i>seasoned and grilled vegetables in infused ratatouille dish</i>	\$ 7

International Comfort

*We have introduced a small variety of ethnic blends and dishes from around the world that will enrich your palate.
All dishes are priced per person as an add-on to your buffet price.*

Butter Chicken <i>the classic smooth tomato and yogurt based east indian chicken dish</i>	\$ 9
Chicken Paprikas <i>a traditional Hungarian dish with seasoned chicken, vegetables and flour dumplings</i>	\$ 8
Korma <i>root vegetables in a creamy and savory tomato based sauce</i>	\$ 7
Cabbage Rolls <i>the traditional favorite, seasoned rice, vegetables wrapped in cabbage with a sweet tomato sauce</i>	\$ 8
Sausage and Chicken Jambalaya <i>roasted sausage and chicken blended with rice, tomatoes and peppers with Louisiana spices and a splash of Cajun</i>	\$ 7
Sheppard's Pie <i>a twist on the original English dish, braised cuts of beef in a thick gravy mixed with sautéed onions and peppers, finished with a whipped potato and puff pastry</i>	\$ 8

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Salad Selections (Choose Three)

Crisp Garlic Caesar
Market Baby Greens
Roasted Mediterranean Vegetable Salad with Red Wine Balsamic
Sun dried Tomato and Oregano Pasta Salad
Red Skin Potato Salad
Spicy Asian Salad
Baby Spinach with Lemon Basil Vinaigrette
Winter mixed salad
Tomato and Bocconcini

Other Buffet Accompaniments (Choose two starches, one potato and one rice)

Roasted Baby Potato Confit with Herbs
Rustic Red Garlic Mashed
Chantilly potatoes with a parmesan crust
Roasted Sweet Scallop Potatoes
Duo of Roasted Baby Potatoes and Roasted Sweet Potatoes
Vegetarian Grilled Vegetable Rice
Seasoned Grilled Vegetable Rice
Jambalaya Style Rice
Garlic and Wild Mushroom Rice
Chef's Choice Seasonal Vegetables (Included in all options)

Dessert Table

Chef's Inspired choices of a decadent selection of cakes, tortes, squares, French patisserie & house designed dessert shooters, tarts, chocolates, candies and petite fours. We will showcase your dessert station to add great highlights to your event



DESSERT SPECIALTIES

Chocolate Fountain

Add That Special Touch with our 4 Tier Fountain with Fruit, Sweets and Specialties

\$ 7
Per /
Person



Penny Candy Bar

Pure indulgence that will please your palate and eyes. A decorative set-up of rustic jars full of old fashion and new penny candies. This is the perfect alternative to the traditional table favors. Or add it to your dessert set-up, just to enhance your evening.

your set-up will include:

- colour match to your wedding theme where possible
- complete table set-up and specialty linens
- favour bags and ties
- hard candy
- gummies
- sours
- rock candy and twists
- assorted jelly beans
- licorice

\$ 7
Per/
Person

Hot Chocolate bar

\$ 6 per/ person

Your second shot at pure indulgence that will please your palate and eyes. Enjoy with a spoon or slowly sip your Lindt milk, white or dark melted chocolate mixed with heavy creams, slowly poured into bistro glasses by our Chef. Choose from some amazing toppings, such as cookie crumbs and candy, to some choice seasonal fruit... and of course let's not forget marshmallows and natural or flavored cream for a finishing touch.

Smore's bar

\$ 9 per/ person

Watch as our Chef toasts your marshmallow to perfection. Grab your graham cracker, choose from three types of chocolate, then after our Chef hands over your marshmallow, add some cookie crumbs, candy treats and top it off with the top layer of graham cracker... touch it up with some natural or flavored creams.

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BRUNCH MENU

Standard brunch selection, must include a minimum of one; specialty station.
Includes coffee and tea service.

Please notify us at the time of the menu selection of any allergies, or special request (Vegan, Vegetarian, Celiac etc.)

Standard: \$33.95 (per person)

Prime rib with red wine au jus
Scrambled eggs with aged cheddar
Traditional eggs benedict
Home style hash browns
Maple pepper bacon
Maple sausage
Two salads (dinner selection)
Fruit tray
Traditional cheese board with artisan crackers and preserves
Dessert station
Cold bistro deli board, with assorted artisan buns, mustards and flavored aioli

Second Carving station: \$5.00 (per person)

Roasted honey and maple glazed ham
Roast of beef with a traditional pan jus

Specialty Stations: Please choose one of the following Specialty stations:

French Toast Station

French toast station, house made syrups (maple, berry, cinnamon maple); seasonal fruits - three types; whip cream, powdered sugar and compound butter \$ 6

Omelet Station

Two egg omelets, cheese blends, toppings (back bacon, maple pepper bacon, tiger prawns, bell peppers, mushrooms, onions, tomatoes, and others) \$ 7

Crepe Station

Seasonal fruits - three types, house made syrups (maple, berry, cinnamon maple), whip cream, powdered sugar and compound butter, cheese blends, other assorted fresh toppings and proteins \$ 8

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Cold Hors D'oeuvres Selections

Citrus Jumbo Prawns with a lime cocktail sauce and lemon Shooter	\$ 26
Milk Chocolate Covered Strawberry Skewers	\$ 26
Thai Chicken lettuce wraps with roasted peanuts and steamed rice	\$ 25
Roasted Wild Mushroom Tapenade with olives on a garlic crostini finished with truffle oil	\$ 27
Thai style Rice Paper Vegetable Wraps	\$ 25
Smoked Salmon Crostini with dill cream and red pepper compote	\$ 25
Red wine and aged balsamic garlic Bruschetta on crusted sourdough	\$ 24
Mix Sushi and California Rolls	\$ 26
Tuna with Wasabi Aioli with a savory sesame soy glaze – Min 4 Doz	\$ 28
Traditional Butter Chicken on Naan bread, finished with micro greens	\$ 28
Cold Cajun Shrimp, on ice bowls	\$ 29
Bocconcini and heirloom tomatoes on a savory biscuit, with basil and a balsamic reduction – Min 4 Doz	\$ 28

Hot Hors D'oeuvres Selections

Brie & Cranberry Stuffed Pastry Bundles	\$ 25
Chalupas with roasted Chorizo Sausage, sweet roasted cajun corn and guacamole – Min 4 Doz	\$ 25
Pan seared Blackened Cod with a sweet and spicy Mango Salsa on a crisp garlic crostini	\$ 25
Lamb Satay with Tzatziki	\$ 27
Pork Pot Stickers with Sweet Thai Sauce	\$ 23
Stuffed Mushroom Caps with Garlic Shrimp and Crab	\$ 23
Seared Pork Crostini with Apple Compote	\$ 24
Shumai Dumplings with Shrimp or Pork & a simple miso glaze – Min 4 Doz	\$ 24
Vegetarian Samosa	\$ 25
Mini Beef or Chicken skewers with roasted peppers	\$ 25
Bacon Wrapped Scallops with red pepper glaze and micro greens	\$ 27
Micro Sliders, Beef with BBQ Aioli, Lamb with Tzatziki or Pork with Sriracha Aioli, Micro Greens and caramelized onions	\$ 29
Gourmet Flat Breads, Vegetarian Margherita, Chicken Tomato Pesto or Italian	\$ 28

Hors D'oeuvres are priced per dozen & presented as tray service

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Interactive Food Stations and Food Stations

Pork or Beef Sliders,

\$ 14 per/ person

(Based on three per guest)

An interactive build your own slider station with house made grilled pork or Alberta 4H all beef patties. With pickled slaw, bbq aioli, sriracha hot sauce aioli, artisan cheeses, and caramelized onions.

Gourmet Flatbread pizzas

\$ 12 per/ person

(Based on 4 slices per guest, each pizza is cut into 16 slices)

Choose from three of our house designed flavors or include all three. Vegetarian margherita, with roasted peppers, roasted tomatoes, sweet lime tomato base and mozzarella and parmesan cheeses; Chicken pesto with roasted savory chicken, tomato's, onions and peppers, sundried tomato pesto and bocconcini and parmesan cheeses; The Italian with salami, sausage and pepperoni, traditional tomato sauce base, peppers and mozzarella cheese.

Roast Beef Sliders,

\$ 15 per/ person

(Based on three per guest)

An interactive build-your-own carving station with Alberta AAA 4H slow roasted beef, variations of mustards, artisan buns, and caramelized onions.

Charcuterie station

\$ 16 per/ person

A traditional cheese board with a mix of oka, champfleury, chervita, rondoux triple crème, smoked and traditional cheddars; artisan crackers and preserves; gourmet dips and spreads, with red pepper and traditional hummus, flavored cream cheeses and jellies, bruschetta, antipasto, with french baguettes, flat bread and pita chips. Cold bistro deli board with garlic roasted turkey, pastrami, black forest ham, salami and other cured meats.

Seafood station

\$ 18 per/ person

An inspiring station of cold Cajun shrimp in ice bowls, mussels with a sweet, lime infused tomato glaze nicely dressed on presentation spoons, and a hot pan station with our Chef serving you pan seared scallops on a garlic crostini with red pepper jelly, balsamic reduction and micro greens.

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ADDITIONAL TRAY CHOICES For Appetizers or Midnight Lunch

Seasonal fruit board, honey dew and cantaloupe, watermelon, grapes, pineapple and other seasonal fruit with our house made Yogurt Dip	\$ 9 Per Guest
Vegetable crudité's and dip tray, seasonal vegetables with ranch, dill and hummus style dips	\$ 8 Per Guest
Traditional cheese board, oka, champfleury, chervita, rondoux triple crème, smoked and traditional cheddars, artisan cracker and preserves	\$ 10 Per Guest
International cheese board, all the items from the traditional board; along with camembert le rustique, saint maure chevretine, limburger halali, brie Claudel, Roquefort societe and jarslberg	\$ 11 Per Guest
Gourmet artisan wraps and buns, garlic roasted turkey, pastrami. black forest ham, salami with sautéed onions and pepper, heirloom tomatoes, micro greens, flavored aioli, artisan cheeses	\$ 9 Per Guest
Gourmet dips and spreads, with red pepper and traditional hummus, flavored cream cheeses, bruschetta, antipasto, with french baguettes, flat bread and pita chips	\$ 10 Per Guest
Cold bistro deli board, garlic roasted turkey, pastrami. black forest ham, salami and other cured meats, with assorted artisan buns, mustards and flavored aioli, artisan cheese	\$ 11 Per Guest
Decadent Selection of Dessert Cakes, Torts, Squares and French Patisserie	\$ 8 Per Guest

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WINE & SPIRITS

Host Bar

Applicable when the host pays for the drinks. GlenEagles provides full bar service with bartender.

House Brands	\$ 6.50
Liqueurs Premium Brands	\$ 8.50
Cocktails	\$ 6.50
Beer – Domestic	\$ 6.50
Beer – Imported	\$ 6.50
House Wine	\$ 7.50
Imported Wine (Bottle)	List
Soft Drinks	\$ 1.50
Juice	\$ 1.50

Cash Bar

Applicable when the guests pay for their own drinks. GlenEagles provides full bar service with bartender.

Tooniz Bar

Applicable when the host pays for the drinks and the guests contribute \$2.00 per drink to the final bar bill.

Fruit Punch - \$ 175 per bowl based on 120 people

Alcoholic Punch - \$400 per bowl based on 120 people

Coffee & Tea Service - \$ 100 per large urn and selection of teas – based on 75 people



There will be an \$80.00 Bartender charge should liquor sales be less than \$200.00

Host bars prices are subject to an 18% Gratuity and GST

Cash bars are subject to GST

Soft Drinks for Designated Drivers at no cost

All Prices subject to 18% Service Charge and 5% GST



GLENEAGLES EXCLUSIVE COMPLETE BAR PACKAGES

Package A

Gleneagles House White Wine
Gleneagles House Red Wine
Selection of Domestic Beer
Liquor – House Brands
Non-Alcoholic Punch
Pop

Package B

Gleneagles House Premium White Wine
Gleneagles House Premium Red Wine
Gleneagles House Sparkling Wine
Selection of Domestic & Premium Beer
Liquor – House & Premium Brands
Non-Alcoholic Punch
Pop

4 Hour Reception	\$ 25
6 Hour Reception	\$ 27
8 Hour Reception	\$ 29

4 Hour Reception	\$ 29
6 Hour Reception	\$ 31
8 Hour Reception	\$ 34

All packages – Per guest basis, minimum 50 guests



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OUR WINE CELLAR

Champagne and Sparkling Wine

Banrock Station Sparkling Chardonnay - Australia	\$ 30
Banrock Station Sparkling Shiraz - Australia	\$ 34
Wolf Blass Yellow Label Sparkling Brut - Australia	\$ 40

White Wine

Package A

Our Featured Wedding Wine

Beringer Chardonnay – California

This Chardonnay is full of bright citrus and melon flavors, which are complemented by a good balance of acidity. A great wine to go with your Roast Chicken or Halibut

Beringer Chenin Blanc – California

Chenin Blanc is a well-balanced wine with aromas and flavors of crisp citrus, melon, and spicy ginger. It's meant to be enjoyed with a variety of foods making it an easy choice when there is doubt to what your guests might like.

Gabbiano Pinot Grigio – Italy

Aromas of citrus and kiwi are exhibited by this wine. Fruitful on the palate, a brisk acidity develops midway into the finish. A great choice for Rock of Lamb or Grilled Salmon.

Rosemount Estate Traminer Riesling – Australia

A blend of two of the most flavoursome grape varieties. Traminer - also known as Gewurztraminer - has a spicy, tropical fruit aroma reminiscent of lychees and exotic scent, with a generous, soft palate. The Riesling component adds elegance to the finish, with lifted, floral flavours and a fine acidity which balances the wine to perfection.

Package B

Matua Hawkes Bay Sauvignon Blanc – New Zealand

The citrus fruit tones are most common in New Zealand's Sauvignon Blanc. Paired with hints of gooseberries, and jalapenos, offering an unusually compelling blend of savory and sweet with a huge following. A great pick for Blackened Halibut, or Seared Pork Chop.

Rosemont Estate Diamond Series Pinot Grigio – Australia

Crisp and delicious summer fruit flavors of pear, citrus, and florals provide an aromatic soft yet lively finish. A great choice for Beef Tenderloin, Prime Rib, or a Roast Chicken.

Wolf Blass Yellow Label Chardonnay – Australia

The nose shows aromas of peach, nectarine and nutty, creamy oak. The palate is full flavoured with stone fruit flavours carrying through to a soft, lingering finish. This is a great all around White that is well balanced for many dishes.

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Red Wine

Package A

Our Featured Wedding Wine

Beringer Cabernet Sauvignon – California

\$ 29

On the palate, you get a clean, round, mid-palate, showing blackberries and black currant. This is a great wine for Braised Short Ribs, or Bison.

Beringer Merlot – California

\$ 29

Packed with deep, dark berry fruit and nuanced hints of cocoa, herb and earth with a soft structure. This wine goes great with Prime Rib, or Filet Mignon.

Little Penguin Shiraz – Australia

\$ 29

Hold this hefty red to the light and marvel at the dense, bright magenta hues. Savor the splashes of chocolate, spice and juicy strawberries on the nose. This Shiraz will hold its own with any beef dish.

Gabbiano Chianti – Italy

\$ 29

Rich purple and burgundy in color, this varietal has lingering aromas of aged leather and cedar, spiced with black pepper and nutmeg. This wine is bold and spicy on the palate and pairs well with Seared Pork Chop or Seared Bison.

Package B

Colores Del Sol Mendoza Malbec – Argentina

\$ 30

In this warm, yet dry climate the Malbec achieves near perfect ripeness endowing the wines with a velvety texture and intense flavors of blackberry, peppery spice, and balsamic herbs. Try with our Glazed Brisket or Roast Bison.

Lindemans Bin 99 Pinot Noir – Australia

\$ 32

Abounds with expressive varietal aromas of cherry and strawberry with gamey elements that verge on the savoury. This Pinot goes great with Roast Chicken, Rack of Lamb or even Blackened Halibut.

Lotus Cabernet Sauvignon – California

\$ 38

Full bodied with a fine structure that supports black and red fruit flavors with typical notes of olive, chili and herbs that add complexity. Pairs well with our Tenderloin or Prime Rib.

PLEASE NOTE

We have access to an infinite amount of wines if given 14 days notice. If you like something that is not in our Wine Cellar please ask and we can order it in for you.



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GLEN EAGLES EVENT INFORMATION

We would like to make you aware of certain points that may be important in the planning of your event.

- ◆ Covered Ballroom Entrance and Free Parking are available for the convenience of your guests.
- ◆ Convenient Coat Checks are provided.
- ◆ Three Fireplaces (during fall, winter, and spring seasons).
- ◆ GlenEagles provides a complimentary changing room for the Bride for Terrace Room bookings.
- ◆ GlenEagles is a non-smoking facility.
- ◆ GlenEagles Event Contract MUST BE SIGNED and DEPOSIT MONIES RECEIVED prior to securing the event room, or the event room will be released without any notice.
- ◆ In the event of cancellation, ALL deposit monies are subject to the conditions outlined in the GlenEagles Event Contract.
- ◆ Please note that GlenEagles reserves the right to make necessary adjustments for errors and omissions.
- ◆ Final guarantee of attendance on all events is required 14 (fourteen) calendar days prior to the event date, and the guarantee must not fall below the minimum number required for the event room booked. If no guarantee is received, we will prepare and charge for the original number booked and billing will be based on the guaranteed number of guests or the actual attendance whichever is greater.
- ◆ Please keep in mind that your final count cannot decrease after this point, regardless of the circumstances for the cancellations.
- ◆ GlenEagles policy does not permit any service of beverages after 12:00 AM.
- ◆ All entertainment must cease by 1:00 AM.
- ◆ Rooms are secured for a period of 6 hours no earlier than 6:00 PM on day of function unless pre-arranged with Special Events Coordinator.
- ◆ Ceremonies are to commence a maximum of 2 (two) hours prior to the start of the dinner reception.
- ◆ Our liquor license stipulates that all alcoholic beverages be bought and consumed on the premises.
- ◆ Pricing is subject to change and is guaranteed 30 days prior to date of function.
- ◆ All food and beverage, room rental, ceremonies, Socan, Re:Sound and miscellaneous fees and rentals are subject to 18% service charge and 5% GST.
- ◆ With the exception of wedding cakes, no other food or beverage items are to be brought onto the premises of GlenEagles.
- ◆ Due to health and safety regulations, GlenEagles prohibits the removal of food and beverage following an event.
- ◆ Management requests that all guests refrain from the use of confetti within the premises. A \$150.00 cleaning charge will be automatically charged.
- ◆ Local fire regulations prohibit the use of open flame candles.
- ◆ The Special Events Coordinator and staff of the Links of GlenEagles will oversee all room set-ups.
- ◆ No decorations on the ceilings or walls of function rooms are allowed. Any damage to the walls, furnishings, and finishing's will be charged to the client.
- ◆ Any prior access to the function rooms required by the decorator, florist, photographer, videographer, D-J/band, must be pre-arranged with the Special Events Coordinator.
- ◆ If the room set-up or ceremony setup has to be changed from what has been specified on the contract, a labour charge will apply. The Special Events Coordinator will make the decision of an outdoor or indoor ceremony by noon on the day of the wedding.
- ◆ Ceremony space will be reserved for a 2 hour period.



Event Information Continued

- ◆ Rehearsal space will be reserved for a 1 hour period and must be pre-booked through the Special Events Coordinator.
- ◆ Photographs will be limited to areas in and around the Clubhouse as specified by the Special Events Coordinator access to the Golf Course is strictly prohibited.
- ◆ GlenEagles cannot be held responsible for any damage or loss to any client or guest property including wedding cakes and gifts. All items must be removed from the premises upon completion of event.
- ◆ Please allow a minimum of 2 hours for plated dinners.
- ◆ Socan (Society of Composers, Authors, and Music Publishers of Canada, Government Tariff 8) and Re:Sound (Use of recorded music to accompany events, Government Tariff 5.B) fees will apply to all events.

