



2019 WEDDING PACKAGE

Welcome to Pinebrook Golf and Country Club...



Thank you for considering Pinebrook Golf and Country Club as the venue for your wedding. We are dedicated to exceeding all expectations for you and your guests with our first class dining, elegant decor, beautiful scenery and personalized service.

Our extraordinarily picturesque venue features breathtaking views of the mountains, river valley and various vistas offering ideal settings for photography.

Our Executive Chef offers a very innovative menu to satisfy all your catering needs, as well as customized menu selections. Pinebrook can accommodate smaller groups or large groups up to 220 guests.

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PINEBROOK GOLF & COUNTRY CLUB



@PINEBROOKGOLF



@PINEBROOKGOLF

Are you a newly engaged couple ready to start planning your picture perfect wedding?

Pinebrook would be pleased to host your special day, and we have a first class catering facility that is sure to surpass all your expectations from the moment your guests arrive until the last dance.

The west side of our 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 vistas that you can see for kilometres in all directions. The landscape provides a perfect backdrop for pictures.

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 catering facility featuring a large stone fireplace, 16 foot ceilings, and full length windows looking out towards the mountains. In the warmer months you can enjoy the patio, which is a perfect location for an outdoor cocktail reception before returning 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.

In order to fully appreciate what Pinebrook has to offer, we invite you to come and tour our facility. Please call our Events Coordinator to schedule an appointment.

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 event that will please everyone. 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.

Our Events Coordinator is available to answer any questions that you may have or assist you in any way possible.



Reception

Cold Canapés

Bruschetta – *Tomato, Red Onion, Garlic, Basil, Parsley, Balsamic Reduction, Crostini* – \$32 per dozen

Vietnamese Salad Roll – *Pickled Vegetables, Shredded Lettuce, Hoisin Sauce* – \$33 per dozen
Add Duck Confit or Baby Shrimp – \$3 per dozen

Tomato and Bocconcini Skewer – *Cherry Tomato, Mini Bocconcini, Fresh Basil* – \$33 per dozen

Prosciutto Wrapped Melon – *Fresh Melon, Basil, Olive Oil* – \$34 per dozen

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

Shrimp with Avocado – *Housemade Guacamole, Tomato Concasse* – \$36 per dozen

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

Ahi Tuna Tartare – *Soy Sauce, Sesame Oil, Lime and Sesame Seeds* – \$38 per dozen

Hot Hors D'Oeuvres

Warm Parsnip Tarts – *Goat Cheese and Bacon Bits* – \$32 per dozen

Vegetarian Spring Rolls – *Sweet Chili Dip* – \$32 per dozen

Spanakopita – *Tzatziki Sauce* – \$33 per dozen

Chicken and Vegetable Gyoza – *Teriyaki Dipping Sauce* – \$33 per dozen

Chicken Satay – *Peanut Sauce* – \$34 per dozen

Vegetarian Samosas – *Raita* – \$35 per dozen

Hand Rolled Gnocchi on Spoon – *White Wine Cream Sauce, Fine Herbs* – \$36 per dozen

Beef Curry Skewer – *Coconut Curry Sauce* – \$36 per dozen

Pan Seared Scallops – *Bacon Aioli, Bacon Crumble* – \$38 per dozen

Coconut Crusted Shrimp – *Ponzu Aioli* – \$38 per dozen

Lamb Souvlaki Skewers – *Rosemary Jus* – \$39 per dozen

Enhancements

Fresh Vegetable Crudité and Dip

\$105 per platter (serves 35)

Charcuterie Board with Olives and Pickles

\$165 per platter (serves 35)

Imported and Domestic Cheese Tray with Crackers, Sundried Fruit, Nuts and Baguette

\$185 per platter (serves 35)

Fresh Seasonal Fruit and Berry Platter

\$120 per platter (serves 35)

Assorted Pastries and Squares

\$120 per platter (serves 35)

Dessert Table Buffet

Cakes, Pies, Squares, Cookies, Pastries

\$175 per platter (serves 35)

Fresh Baked Cookies

\$20 per dozen

Baked Salmon Pesto

Rye Bread, Sauce Remoulade and Lemon Wedges

\$199 (serves approx. 25)

Chilled Poached Prawns

Served with Cocktail Sauce and Lemon Wedges

\$335 (150 pieces)

Slow Roasted AAA Alberta Striploin of Beef

Accompanied with Fresh Baked Buns,

Horseradish and Mustard

\$445 (serves 45-55)

Slow Roasted AAA Alberta Tenderloin of Beef

Accompanied with Fresh Baked Buns,

Horseradish and Mustard

\$625 (serves 45-55)

Plated Dinner

Choice of Soup, Salad or Warm Starter, One Main Entree and One Dessert

Make it 4 Courses, pick an extra Soup or Salad – Add \$8 per person

Fresh Baked Dinner Rolls with Butter

Soup

Choice of one of the following:

Roasted Butternut Squash with Spiced Cream and Chives

Mushroom Soup with Chives and Sour Cream

Fire Roasted Tomato Soup with Fresh Basil

Artichoke Soup with Chili Oil

or

Salad

Choice of one of the following:

Artisan Bundle, Grilled Artichoke, Cherry Tomato, Cucumber, House Vinaigrette

Baby Kale Salad, Caesar Dressing, Herb Crouton, Bacon, Grana Padano

Roasted Beet, Orange, Pecan, Baby Arugula, Citrus Honey Vinaigrette

Heirloom Tomato and Bocconcini Salad with Balsamic Vinaigrette and Basil

or

Warm Starter

Spiced Cauliflower with Warm Kale Salad, Toasted Almonds, Parmesan Shards and Aioli

Main

Choice of one of the following:

Oven Roasted Chicken Supreme, Garlic and Thyme Jus – **\$57 per person**

Slow Roasted AAA Alberta Beef Striploin, Beef Jus – **\$60 per person**

Pan Seared Fresh Salmon with Sauce Vin Blanc – **\$61 per person**

AAA Alberta Prime Rib, Red Wine Herb Jus – **\$67 per person**

AAA Alberta Beef Tenderloin with Peppercorn Jus – **\$71 per person**

Vegetarian Options (** are Vegan)

Butternut Squash Ravioli, Seasonal Vegetables, Squash Nage – **\$53 per person**

** Rolled Gnocchi, Tomato Sauce, Roasted Tomato, Chickpeas, Arugula – **\$53 per person**

** Seasonal Vegetable Ratatouille with Grilled Mushroom – **\$53 per person**

Add 2 Butter Poached Prawns to any Main – **\$7 per person**

Add 2 Pan Seared Scallops to any Main – **\$10 per person**

Main Entree served with Seasonal Vegetables and choice of one of the following:

Whipped Potatoes, Herb Roasted Baby Potatoes, Coconut Jasmine Rice,

Smoked Cheddar Potato Pave, or Mushroom Risotto

Dessert

Choice of one of the following:

Vanilla Bean Crème Brûlée with Gluten Free Chocolate Cookies

Milk Chocolate Royale with Hazelnut Praline, Raspberries

Cardamom Blondie, Orange Curd, White Chocolate Supreme

Blueberry Toffee Pudding - Toffee Sauce, Mascarpone Chantilly

Dessert Add On

Vanilla Bean Ice Cream – **\$2 per person**

Coffee and Assorted Teas

Please Note:

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 more details!

Children's Menu (up to age 12): Chicken Fingers and Fries with Plum Sauce ***or***

Pasta with Tomato Sauce and Parmesan, served with Ice Cream – **\$15 per child**

Dinner Buffets

The River View Buffet

\$49 per person

Minimum 50 People

Served with Freshly Baked Rolls and Butter

Cold Items

Spinach, Walnut and Cranberry Salad with Yogurt Citrus Dressing

Artisan Greens and Assorted Dressings

Caesar Salad

Crisp Vegetable Crudit  with Blue Cheese and Dill Dip

Beet Salad with Grainy Mustard and Scallions

Hot Items

Choice of two of the following:

Whole Roasted Atlantic Salmon, Orange and Red Pepper Chutney

Slow Braised Boneless Short Rib, Braise Reduction

Roasted Soy Marinated Chicken, Asian Adobo Sauce

Garlic and Herb Chicken Breast, Mushroom Cream Sauce

Seafood Jambalaya with Creole Sauce

Accompanied with

Seasonal Vegetables

Pasta with Garlic Cream Sauce with Pesto Vinaigrette

Roasted Herb Potatoes **or** Whipped Potatoes **or** Rice Pilaf

Additional Hot Entr e - \$7 per person

or

Add a Carving Station - \$14 per person

Carved Items

Roasted Turkey Breast, Traditional Gravy

Slow Roasted AAA Alberta Striploin of Beef, Red Wine Demi

Upgrade Carving to Beef Tenderloin - **\$9 per person**

Desserts

Fresh Seasonal Fruit Platter

Chef's Selection of Assorted Desserts (Cakes, Cookies, Tortes, Pies, Dessert Squares)

Fresh Brewed Coffee and Assorted Teas

The Mountain View Buffet

\$62 per person

Minimum 50 People

Cold Items

Heirloom Tomato and Buffalo Mozzarella Salad, Balsamic Reduction
 Watermelon, Prosciutto and Feta Salad
 Caesar Salad
 Crisp Vegetable Crudit  with Dip
 Beet Salad with Grainy Mustard and Scallions
 Assorted Charcuterie Platter with Pickles and Mustard

Hot Items

Choice of two of the following:

Whole Roasted Atlantic Salmon, Orange and Red Pepper Chutney
 Slow Braised Boneless Short Rib, Braise Reduction
 Roasted Soy Marinated Chicken, Asian Adobo Sauce
 Maple Dijon Slow Roasted Pork Loin, Apple Jus
 Garlic and Herb Chicken Breast, Mushroom Cream Sauce
 Seafood Jambalaya with Creole Sauce

Accompanied with

Seasonal Vegetables
 Pasta with Sundried Tomato and Pesto Ros  Sauce
 Roasted Herb Potatoes **or** Whipped Potatoes **or** Rice Pilaf

Carved Item

Choice of one of the following:

Roasted AAA Alberta Beef Striploin Crusted with Red Wine Demi Glace
 Roasted Turkey Breast, Traditional Gravy
 AAA Prime Rib of Beef with Horseradish and Dijon Mustard

Add an Additional Hot Entr e - \$7 per person

Add an Additional Carving Station - \$14 per person

Upgrade Carving to Beef Tenderloin - \$9 per person

Add Yorkshire Pudding - \$3 per person

Desserts

Fresh Seasonal Fruit Platter
 Chef's Selection of Assorted Desserts (Cakes, Cookies, Tortes, Pies, Dessert Squares)
 Fresh Brewed Coffee and Assorted Teas

The Pinebrook Buffet

\$68 per person

Minimum 50 People

Cold Items

Heirloom Tomato and Buffalo Mozzarella Salad, Balsamic Reduction

Watermelon, Prosciutto and Feta Salad

Caesar Salad

Greek Salad

Crisp Vegetable Crudit  with Dip

Assorted Charcuterie Platter with Pickles and Mustards, Smoked Fish and Seafood Platter

Local and Imported Cheese Platter and Crackers, Sundried Fruits and Nuts

Hot Items

Choice of two of the following:

Whole Roasted Atlantic Salmon, Orange and Red Pepper Chutney

Honey BBQ Glazed Pork Back Ribs

Slow Braised Boneless Short Rib, Braise Reduction

Roasted Soy Marinated Chicken, Asian Adobo Sauce

Maple Dijon Slow Roasted Pork Loin, Apple Jus

Garlic and Herb Chicken Breast, Mushroom Cream Sauce

Shrimp Provencale with Fresh Herbs and Tomato

Seafood Jambalaya with Creole Sauce

Accompanied with

Seasonal Vegetables

Pasta with Sundried Tomato and Pesto Ros  Sauce

Roasted Herb Potatoes **or** Whipped Potatoes **or** Rice Pilaf

Carved Item

Choice of one of the following:

Roasted Alberta Beef Striploin Crusted with Fresh Garlic and Fresh Herbs, Red Merlot Demi

Roasted Turkey Breast, Traditional Gravy

Prime Rib of Beef with Horseradish and Dijon Mustard

Add an Additional Hot Entr e - \$7 per person

Add a Carving Station - \$14 per person

Upgrade Carving to Beef Tenderloin - \$9 per person

Add Yorkshire Pudding - \$3 per person

Desserts

Warm Sticky Toffee Pudding with Toffee Sauce and Ice Cream

Fresh Seasonal Fruit Platter

Chef's Selection of Assorted Desserts (Cakes, Cookies, Tortes, Pies, Dessert Squares)

Fresh Brewed Coffee and Assorted Teas

Late Night Snacks

All Late Night Snacks are accompanied with a Coffee Station

Late Night Snacks must be served by 10:00 PM or additional labour charges may apply

House Prepared 16" Pizza

Selection of Hawaiian, Three Cheese, Pepperoni, Vegetarian

\$28 per Pizza

Must order a minimum of 4

Poutine Bar

Crispy Fries, Fresh Cheese Curds, Cheese Sauce, Gravy, Sliced Jalapenos, Bacon Bits

\$16 per person

Chicken and Vegetable Gyoza Dumplings

Peanut Soy Dipping Sauce

\$16 per person

Country Club Ginger Beef

Julienne Vegetables, Jasmine Rice, Sesame Seeds

\$17 per person

Tempura Prawns

Spicy Kewpie Mayonnaise, Scallions

\$18 per person

Pinebrook Pub Fare

Chicken Wings, Ginger Beef, Chicken and Vegetable Dumplings

\$25 per person

Dessert Table Buffet

A variety of our Pastry Chef's House-Made Desserts

\$12 per person

Cupcakes and Cake Pops

\$2.95 per Cupcake or \$1.95 per Mini Cupcake

Assorted Cake Pops – \$2.25 each

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

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 ounce) – \$5.95 ea.

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

Domestic Bottled Beer – \$5.95 ea.

Canadian, Coors Lite, Kokanee, Budweiser, Bud Light, Molson 67, Big Rock Traditional Ale, Big Rock Grasshopper, Alexander Keith's

Domestic Draught – \$7.25 ea.

Kokanee Gold, Pinebrook Lager (A.G.D.)

Wine By The Glass – \$9.00 ea.

Lavis - Pinot Grigio
Sur De Los Andes - Malbec

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	\$31.00
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Wine

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

PLEASE NOTE:

These prices are based on the 2018 Wedding Package. Our 2019 Beverage pricing and wine lists will be released in April 2019.

Additional Beverage Options

Liqueurs (1 ounce) – \$7.00 ea.

Baileys, Kahlua, Amaretto, Sambuca, Southern Comfort, Drambuie

Premium Liquors (1 ounce) – \$7.00 ea.

Captain Morgan's Spiced Rum, Crown Royal, Gibson's, Bombay Sapphire, Tanqueray, Jose Cuervo, Jack Daniel's, Jameson, Pimm's

Premium Bottled Beer – \$7.00 ea.

Corona, Heineken, Stella Artois, Steam Whistle, Bud Light Lime

Imported Draught – \$8.25 ea.

Guinness, Seasonal I.P.A.

Super Premiums (1 ounce) – \$9.50 ea.

Grey Goose, Hendrick's, Courvoisier VS, The Botanist, Johnnie Walker Black Label, Buffalo Trace, Grand Marnier, Chambord

Super Premium Scotch (1 ounce)

Season Selection of Fine Scotches – A current list will be provided to you upon request for pricing and selection.

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 Golf and Country Club. 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 10:00 AM to 1:00 AM, with consumption until 2:00 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.***

There is to be no alcohol consumption outside of licensed areas, including the parking lot. If this situation occurs, alcohol will be confiscated by a Pinebrook staff member and a \$250 fee will be applied to your final bill.

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.

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 the 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 \$850 for the use of the Main Dining Room (up to 130 guests) or \$1,050 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). If the minimum revenue is not met for food and beverage, an increase in the room rental fee will apply.

- For groups of 50-100, revenue requirements are: \$75 per person
- For groups of 101-150, revenue requirements are: \$70 per person
- For groups of 151+, revenue requirements are: \$65 per person

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 \$750 plus any applicable rentals (folding white chairs). 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 130 people can be moved indoors to the Private Dining Room. If you are planning a ceremony for more than 130 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.

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 can be rented for \$2 per chair. Set up and take down of the chairs is 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 9:00 PM, after which you may feel free to turn up the volume. Your DJ is permitted to play until 1:00 AM.

All live or recorded entertainment is subject to a SOCAN charge (Society of Composers, Authors and Music Publishers of Canada) and a Re:Sound fee (license 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.

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.

Smoking

The Smoking Bylaw of the City of Calgary prohibits smoking in any public spaces or function rooms within Pinebrook Golf and Country Club. Smoking is permitted outside in designated areas.

Candles

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

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.

Thank you for your interest in Pinebrook. For additional information, please contact our Events Coordinator, Shauna Maisey, at 403-246-3311 ext. 213 or shauna_maisey@pinebrookgolfclub.com.