



COUNTRY HILLS
GOLF CLUB

WEDDING PACKAGE

The

Club

WEDDING PACKAGES

- » CLUB DETAILS
- » CEREMONY & RECEPTION
- » PLATED
- » PLATED ENHANCEMENTS
- » BUFFET BRONZE & SILVER PACKAGES
- » BUFFET GOLD PACKAGE
- » RULES & REGULATIONS

Thank you for your interest in Country Hills Golf Club as a venue for your event. At Country Hills, we make your goals our goals. We will work with you to create the special event that you are looking for. We would be happy to customize a menu for your event to satisfy any dietary requirements. We look forward to working with you every step of the way in planning your event. No question is too small, and no issue is too big.



THE PERFECT VENUE FOR YOUR WEDDING

- » **The Ridge Room.** The Ridge Room, our main banquet room, is the perfect venue for receptions and various special events. The Ridge Room also leads to an adjacent outdoor patio, which seats up to 44. The Ridge Room and Links Lounge can be closed off from each other, or opened up to allow for a larger room, separated only by our full service bar. The Clubhouse and patios boasts amazing views of the courses, Nose Hill, and the city skyline.

144-176 SEATED • 175 THEATRE STYLE • 200 STANDING RECEPTION

- » **The Links Lounge.** Leverage the breathtaking views and fine-dining ambience of the upper-level Links Lounge and outdoor patio.

48-64 SEATED • 60 THEATRE STYLE • 80 STANDING RECEPTION

- » **The Ridge Patio.** The Ridge Room's leads to an adjacent outdoor patio, which is also available for outdoor ceremonies and/or dining.

44 SEATED • 75 THEATRE STYLE

TO BOOK AN EVENT CONTACT

BREE KRAUSS

Events & Experience Coordinator

403.226.7529 • breann.krauss@countryhills.ab.ca



Wedding.

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CEREMONY

INCLUDES

- » Theatre-style seating
- » Signing table
- » Microphone & deck speakers
- » Use of Ridge Room, outdoor Ridge Patio & adjacent private Boardroom
- » Custom room arrangement to suit your needs
- » All-inclusive set-up and take down
- » Cocktail tables
- » White table cloths and black napkin settings included and pre-set
- » Banquet chairs
- » VGA connection to five large LCD screens and projector screen
- » Coat racks and hangers

ADD-ONS

Prices will be quoted upon request.

- » Bar Service
- » Appetizer Stations
- » Severed Appetizers
- » Severed Prosecco

Outdoor patio chair rentals are required for ceremonies on the Ridge Patio, starting at \$3.50 per chair for white folding chairs.

RECEPTION

INCLUDES

- » 5 ft. round banquet tables
- » 8 ft. rectangle banquet tables (seats 8)
- » White table cloths and black napkin settings included and pre-set
- » Banquet chairs
- » Bar Service
- » Cocktail tables
- » Custom room arrangement to suit your needs
- » All-inclusive set-up and take down
- » Wireless microphone, deck speakers & podium
- » Stage (max. 192 sq. ft.)
- » VGA connection to five large LCD screens and projector screen
- » Use of Ridge Room, outdoor Ridge Patio & adjacent private Boardroom
- » Coat racks and hangers

ADD-ONS

Prices will be quoted upon request.

- » Appetizer Stations
- » Severed Appetizers
- » Severed Prosecco
- » Dance Floor

ROOM RENTAL POLICY & MINIMUM SPEND AMOUNTS

We offer outdoor and indoor options for wedding ceremonies through the year. If you are also hosting your wedding reception at our venue, there will be a Ceremony Setup Charge of \$500 for members and \$1000 for non-members applied. GST is additional. Ceremonies that are not in conjunction with an on-site reception will be at the Club's discretion. Should the Club be able to accommodate a 'ceremony only' booking requests, there will be a Ceremony Setup Charge of \$1000 for members and \$2000 for non-members applied. GST is additional.

ROOM	MEMBER RATE	NON-MEMBER RATE
Ridge Room (20+ people)	\$75 per person	\$100 per person
Links Lounge (25-60 people)	\$75 per person	\$100 per person
Cake Cutting Fee	\$100	\$100

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PLATED

SERVICE INCLUDES

Plated entrée tasting for bride and groom included, additional guest tastings to a maximum number of 6 at additional cost.

One menu option for the party. Second entrée option will include higher priced entrée starter, dessert and accompaniments. All entrées will be charged at higher entrée pricing.

Prices are based on a four-course meal, with pricing on the entrée. Please select one soup, salad, entrée and dessert. A second entrée may be chosen, with all meals charged at the higher entrée pricing. Plated dinners are inclusive of artisan rolls and butter. Coffee and tea service.

SOUP

Roasted Apple & Butternut Squash,
maple crème, bacon pumpkin
seed marmalade

Mushroom Velouté
truffle crème, pickled hon shimeji

Fire Roasted Tomato Bisque
parmesan espuma, basil oil

Lobster & Fennel Bisque
pernod cream, roasted shrimp

8 ENHANCEMENT FEE

SALAD

Spinach, Rocket & Radicchio
strawberries, cucumber, chevre,
spiced almonds, lemon ginger vinaigrette

Bibb Lettuce, Frisée & Shaved Fennel
bibb lettuce, frisée, shaved fennel, pickled
onions, dried cranberries, hazelnut, ginger
apple vinaigrette

Baby Kale & Romaine
parmesan tuille, creamy asiago peppercorn
dressing vinaigrette, charred lemon

Tomato Carpaccio
mozzarella, prosciutto, arugula,
toasted pine nut, castelvetro olives,
fig vinaigrette, vincotto

7 ENHANCEMENT FEE

ENTRÉES

Beef Tenderloin
garlic buttermilk whipped potato,
jus, market vegetables

105 PER GUEST

Chicken
roasted airline breast, truffle mushroom jus,
roast yukon potato, market vegetables

90 PER GUEST

Sablefish
72-hour miso marinated black cod,
black lentil risotto, braised cabbage,
sesame greens, kabayaki sauce

95 PER GUEST

Duo Entrée Option A
petite tenderloin, whiskey jus,
sustainable shrimp brochette,
garlic herb butter, buttermilk & chive
whipped potato, market vegetables
*the duo option must be selected for the
entire group. no alternative selections,
with the exception of dietary requirements*

125 PER GUEST

Duo Entrée Option B
roast striploin medallion, creamy peppercorn
jus, chicken paillard, hunter sauce, old bay
roast fingerling potato, market vegetables

*the duo option must be selected for the
entire group. no alternative selections,
with the exception of dietary requirements*

115 PER GUEST

DESSERT

Passionfruit Posset
lavender champagne whip, pistachio
crumble, lemon shortbread

Panna Cotta
coconut cream, lime gelee,
mango ginger relish

Cheesecake
lemon meringue, ginger coulis,
candied gooseberry

Chocolate Pate
white chocolate anglaise, malted whip,
raspberry coulis, frosted berries



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ENHANCEMENTS

ADDITIONAL COURSES

APPETIZER COURSE

Suggested prior to soup.

Crisp Polenta

ricotta, mushroom ragu, truffle honey

10 PER GUEST

Prawn Cocktail

yuzu cocktail sauce, frisée, micro herb

16 PER GUEST

Hokkaido Scallop Crudo

pickled compressed apple,

jalapeno, 'mojito' sauce

15 PER GUEST

INTERMEZZO COURSE

Suggested prior to entrée.

Select one for your group.

Spritz Sorbet

candied orange,
blood orange soda

7 PER GUEST

Lemon Sorbet

basil limoncello syrup

7 PER GUEST

WINE SERVICE

Della Casa Bianco

Della Casa Rosso

40 PER 750 ML BOTTLE

WATER SERVICE

sparkling or still water

7 PER 750 ML BOTTLE

Buffet.

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BRONZE PACKAGE

Minimum 50 people

ACCOMPANIMENTS

Bread Basket (garlic rolls & focaccia)

CHILLED SALADS

Baby Artisan Greens

selection of dressings

Romaine

focaccia croutons, spiced lardons, parmesan, house garlic dressing

Rustic Caprese

vine ripened tomato, fresh mozzarella, basil, evoo, balsamic glaze, cracked salt

DISPLAYS

Cheese and Cracker Board

dried fruits, jellies

Antipasto Display

selection of roasted & marinated vegetables, smoked & cured meats

Iced Jumbo Prawns

traditional condiments

WARM ACCOMPANIMENTS

Roast Garlic Whipped Potato

Seasonal Vegetable Medley

Potato Gnocchi

pomodoro sauce, roasted tomato, fennel relish

ENTRÉE

Roast Chicken Breast

roast chicken breast, portabella mushroom marsala cream, wilted greens

Honey Za'atar Crusted Salmon

spicy calabrian chili tahini sauce

SWEET TABLE

Pistachio Roll

Lemon Drop Cheesecake

Tiramisu

89.95 PER GUEST

SILVER PACKAGE

Minimum 50 people

ACCOMPANIMENTS

artisanal bread and roll display

CHILLED SALADS

Baby Artisan Greens

selection of dressings

Cucumber

cucumber, pineapple, mojito vinaigrette

Thai Noodle

cabbage, petite vegetables, crushed peanut and lime vinaigrette

DISPLAYS

Cheese and Cracker Board

dried fruits, jellies

Antipasto Display

selection of roasted & marinated vegetables, smoked & cured meats

Iced Jumbo Prawns

traditional condiments

WARM ACCOMPANIMENTS

Old Bay Roast Potato

Vegetable Medley

ENTRÉE

Spinach & Ricotta Stuffed Chicken

creamy sundried tomato jus

Oven Roast Cod

sweet coconut lemongrass cream, snap peas, chilies

CARVING BOARD

Roasted Striploin

served medium rare, red wine demi, mustards

SWEET TABLE

Black Forest Cake

Raspberry Cheesecake Fruit Flan

Pastries Ad Confections

94.95 PER GUEST

Buffet.

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GOLD PACKAGE

Minimum 50 people

ACCOMPANIMENTS

artisanal bread and roll display

CHILLED SALADS

Baby Artisan Greens

selection of dressings

Romaine

focaccia croutons, spiced lardons, parmesan, house garlic dressing

Broccoli Slaw

cranberries, almonds, spiced poppyseed vinaigrette

Mediterranean Pasta Salad

feta, creamy herb vinaigrette

DISPLAYS

Cheese & Cracker Board

dried fruits, jellies

Farmers Market Mirror

grilled, roasted & marinated vegetables, hummus

Butcher Block

artisan meats and sausages, mustards, pickles

Seafood Display

accoutrements

WARM ACCOMPANIMENTS

Truffle Roast Potato

parmesan,

Steamed Cauliflower & Green Beans,

calabrian chili butter

Roasted Finger Carrots

mushrooms and spring onions

ENTRÉE

Turmeric Roast Chicken

citrus gastrrique, spiced yogurt

Lemon Garlic Crusted Salmon

dijon tarragon cream sauce

CARVING BOARD

Slow Roast Prime Rib

served medium rare

rosemary au jus, horseradish

SWEET TABLE

Lemon Tart

blueberry ganache, toasted meringue

Chocolate Cheesecake

peanut butter crème, roasted hazelnuts

Strawberry Roulade

Pastries & Confections

109.95 PER GUEST



RULES & REGULATIONS

Country Hills Golf Club is a private members club; as such, there are some rules that we ask you and your guests to abide by while on the premises.

FOOD & ALCOHOL REGULATIONS

Country Hills Golf Club (CHGC) is responsible for all beverage sales and service in accordance with the Alberta Gaming and Liquor Commission (AGLC) and will be the sole supplier of all alcoholic beverages served in its licensed public area. As per AGLC regulations, removal of liquor from the facility is not permitted. CHGC's bar is open for alcohol purchase until 12 am. (midnight), and consumption is permitted until 1 am.

Country Hills Golf Club's Food & Beverage (F&B) Department offers competitive pricing for all products and can source specific and unique products if requested in a timely manner.

Due to provincial and municipal health regulations, all food served at events must be prepared on Club premises; and, any leftover food must remain on Club premises.

BOOKING & DEPOSIT

A non-refundable deposit of \$1000 is required to reserve your event booking, which will be applied to the event's account on the day of the event. In the event of cancellation less than 90 days prior to your event, all monies received (including deposit) are nonrefundable. Once your date is booked, you will receive a contract outlining the details as well as the applicable Rules & Regulations. When the contract is signed and returned with deposit, the event is considered confirmed.

***Please note:** All cheques must be payable to 'Country Hills Golf Club.'*

Country Hills Golf Club's Food & Beverage (F&B) Department offers competitive pricing for all products and can source specific and unique products if requested in a timely manner. An 18% gratuity will be automatically charged to all food and beverage purchases.

CONFIRMATION TIMELINES

To ensure finest quality of all food services, the event's menu must be confirmed at least two weeks in advance, and the guaranteed number of attendees is required one week prior to the event date. Once the confirmed number has been received, this number is not subject to reduction. Final billing will be based on the guaranteed or the actual number of guests served; whichever the greater. In the event that a guarantee is not received one week prior, final billing will be based on the initial estimate or the actual number of guests, whichever the greater. You will receive a final bill via email no later than five business days following your event, and payment is required no later than 30 days after the event date.

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