



COUNTRY HILLS
GOLF CLUB



BANQUET PACKAGE

The

Club

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

MEETING & EVENTS

Enjoy the world-class facilities of the Country Hills Golf Club as the venue for all of your special events: weddings, birthdays, graduations, and anniversaries, private organization gatherings, corporate affairs, and golf tournaments. Our team of Event & Experience specialists, Red Seal chefs, food and beverage managers, professional hospitality staff, and PGA Canada golf pros are poised to guide you through from planning to execution and beyond so that you can enjoy your event, stress-free. We are confident that your event will reflect the quality and memorable experience you want to give your guests. Our event services are available for members and non-members alike. Choose the course and clubhouse amenities at Country Hills Golf Club to make your next event an unforgettable celebration.

THE PERFECT VENUE FOR YOUR EVENT

From intimate dinners to elaborate wedding celebrations and every festive occasion in between, the Country Hills Golf Club has the spaces and the team to make it happen.

- » **The Ridge Room.** This is perfect for weddings, conferences, and other special events. Located on the top floor of our clubhouse, the Ridge Room boasts amazing views of the courses, Nose Hill, and the city skyline.

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

- » **The Links Lounge and The Spike Lounge.** Our restaurant spaces are available for private functions too. Enjoy the casual atmosphere of the lower-level dining room of the Spike Lounge with indoor and patio seating. Or leverage the breathtaking views and fine-dining ambience of the upper-level Links Lounge.

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

- » **The Boardroom.** Keep it professional, yet comfortable in the Boardroom at Country Hills Golf Club. This space is perfect for hosting your corporate events such as conferences, annual meetings, and workshops.

20 PERSON CAPACITY

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.

TO BOOK AN EVENT CONTACT

BREE KRAUSS

Events & Experience Coordinator

403.226.7529 • breann.krauss@countryhills.ab.ca





Sunrise.

EVENT PACKAGES

- » **SUNRISE**
- » **MID-DAY**
- » **EVENING**
- » **À LA CART**

**Sunrise
Event Menus.**

AVAILABLE BETWEEN
7:00 AM AND 11:00 AM

PLATED

SERVICE INCLUDES

Maximum of 25 Guests.

*Fresh brewed regular and decaffeinated coffee,
artisan traditional and herbal teas &
chilled orange juice.*

Pancakes

butter milk pancake stack, butter,
maple syrup, seasonal berries

20 PER GUEST

Benedict

poached egg, canadian bacon,
basil hollandaise, english muffin
served with roasted tomato,
rosemary dill breakfast potatoes

25 PER GUEST

TABLES

SERVICE INCLUDES

Minimum of 25 Guests.

*Fresh brewed regular and decaffeinated coffee,
artisan traditional and herbal teas &
chilled fruit juices.*

Continental

seasonal fruit platter, breakfast pastries,
individual fruit yogurt

20 PER GUEST

Eagle Buffet

seasonal fruit platter, breakfast pastries,
chive studded whipped eggs, buttermilk
pancakes, maple syrup and berry compote,
double smoked bacon, spolumbos maple
sausage, breakfast potatoes

30 PER GUEST

.....
GA: Gluten Aware • DF: Dairy Free • V: Vegetarian



Mid-day.

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

PLATED

SERVICE INCLUDES

*Two-course meal with a pre-selected choice of soup or salad and entrée.
Fresh brewed regular & decaffeinated coffee
& artisan traditional & herbal teas.*

SOUP & SALAD

Please pre-select one soup or salad for your group.

Chefs Soup of the Day

Tomato Bisque **GA V**

Artisan Greens **GA V**
market vegetables, balsamic vinaigrette

Classic Caesar **GA (upon request)**

romaine, bacon, focaccia croutons,
garlic dressing, parmesan

ENTRÉES

*Please pre-select one entrée for your group.
Maximum of two entrée selections.
Entrées are accompanied with chefs choice
starch & seasonal market vegetables.*

Roast Chicken Supreme **GA DF**

sherry pan sauce

40 PER GUEST

Salmon **GA**

herb crust, licorice hollandaise

47 PER GUEST

Sirloin Steak **GA (upon request)**

served medium, creamy brandy
peppercorn jus

50 PER GUEST

Polenta **GA Vegan**

creamy polenta, vegan cheese,
truffle mushroom ragu,
roasted tomatoes, wilted spinach

40 PER GUEST

GA: Gluten Aware • DF: Dairy Free • V: Vegetarian

EXECUTIVE LUNCH

SERVICE INCLUDES

*Choice of one entrée for group
served with soup & salad.
Fresh brewed regular & decaffeinated coffee
& artisan traditional & herbal teas.*

Chefs Soup of the Day

Kettle Chips **GA**

Bag of Warm Chocolate Chip Cookies

ENTRÉES

Please pre-select one entrée for your group.

Steak Sandwich

angus sirloin steak, onion rings,
garlic bread

French Chicken Dip

grilled chicken, roasted onions,
melted cheese, panini roll
served with roast chicken au jus

Tuna Melt

sustainable albacore tuna conserva,
caper dill aioli, tomato, pickles,
jalapeno havarti, focaccia

California Caprese Tartine

basil pistou, roasted tomatoes,
avocado, buffalo mozzarella,
balsamic, arugula, sourdough

**ALL ENTREES PRICED AT
35 PER GUEST**

SWEETS - LUNCH ENHANCEMENT

Please pre-select one dessert for your group.

White Chocolate Macadamia Brookie

4½ PER GUEST

Chocolate Mousse

mascarpone whip, candied almond

7 PER GUEST

New York Cheesecake

strawberry compote

8 PER GUEST

Mid-day Event Menus.

AVAILABLE BETWEEN
11:00AM AND 2:00PM



COUNTRY HILLS
GOLF CLUB

Mid-day.

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

BURGER BUFFET

SERVICE INCLUDES

Minimum 10 people.

Fresh brewed regular & decaffeinated coffee, traditional & herbal teas.

Caesar Salad GA (upon request)

Coleslaw GA V

6oz Prime Rib Beef Burger GA

one burger per guest

traditional garnishes and condiments, brioche bun

Truffle Dill Potato Wedges & Gravy

Chefs Selection of Tarts & Squares

35 PER GUEST

DELI TABLE

SERVICE INCLUDES

Minimum 10 people.

Fresh brewed regular & decaffeinated coffee, traditional & herbal teas.

SANDWICH BOARD

Tomato Bisque GA V

House Kettle Chips & Herb Dip GA V

Creamy Coleslaw GA V

Pickles & Olives GA V

Selection of Cocktail Sandwiches & Wraps

Fresh Baked Chocolate Chip & Oatmeal Cookies

33 PER GUEST

GA: Gluten Aware • DF: Dairy Free • V: Vegetarian

BUILD YOUR OWN HOT TABLE

SERVICE INCLUDES

Minimum 20 people.

Fresh brewed regular & decaffeinated coffee & artisan traditional & herbal teas.

SALADS

Baby Greens GA V

market garnishes, balsamic vinaigrette

Pasta Salad

garlic parmesan vinaigrette

PLATTERS

Cheese Board

crackers, biscuits

Chilled Vegetable Crudit  GA V

honey dill ranch

ENTR E SELECTIONS

1 ENTR E » 45 PER GUEST

2 ENTR ES » 50 PER GUEST

Include complementary breads or rolls.

Chefs selection of starch and seasonal vegetables GA V DF (upon request).

Beef Tips GA (upon request)

madagascar peppercorn jus

Chicken Fricassee GA

braised chicken, creamy mushroom jus

Salmon GA

creamy sundried tomato sauce

Pork Loin GA

herb crust, creamy dijon mushroom sauce

Cannelloni

spinach and cheese stuffed, parmesan cream sauce, roasted tomato ragu

DESSERT

Selection of Pastries

**Mid-day
Event Menus.**

AVAILABLE BETWEEN
11:00AM AND 2:00PM



COUNTRY HILLS
G O L F C L U B

Evening.

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

PLATED

SERVICE INCLUDES

All plated dinners are three courses with the pricing on the entrée per guest. Select one item for your group from each section (salads, entrées, dessert). Service includes regular & decaffeinated coffee, traditional & herbal teas, artisanal rolls & butter.

SALAD

Please pre-select one salad for your group.

Baby Greens GA DF V

seasonal garnishes, seeds, herb vinaigrette

Lancinato Kale GA

peppered bacon, parmesan crisp, crispy capers, creamy garlic dressing

Caprese Salad V

arugula, vine tomato, mozzarella, vincotto, basil vinaigrette, ciabatta cracker

ADDITIONAL SOUP COURSE

Cream of Mushroom V

spinach and barley

7 PER GUEST

Roasted Squash Bisque GA V

toasted pepitas, ginger crème fraîche

7 PER GUEST

Thai Shrimp Bisque GA

toasted coconut lime cream, turmeric rice

10 PER GUEST

ENTRÉES

Maximum of two entrée selections (one weeks' notice required for quantities). Entrées are accompanied with chefs choice starch & market vegetables.

Rost Chicken GA DF

herb crusted airline chicken breast, lemon herb jus

65 PER GUEST

Grilled Striploin GA (upon request)

8oz AAA manhattan cut steak served medium, cognac mushroom fricassee

72 PER GUEST

Salmon GA DF

sustainable salmon fillet, sauce vierge

70 PER GUEST

Prime Rib

Minimum order 24.

slow roasted AAA prime rib served medium, yorkshire, au jus, creamed horseradish

77 PER GUEST

Cauliflower Steak GA DF Vegan

roasted cauliflower steak, sweet pepper chimichurri, cassoulet, roasted tomatoes

60 PER GUEST

ENTRÉE ENHANCEMENT

Scampi GA

three jumbo prawns, garlic butter sauce

8.5 PER GUEST

DESSERT

Please pre-select one dessert for your group.

Greek Yogurt Vanilla Panna Cotta GA

orange flower and yuzu gelee, honey citrus compote

Mille Feuille

crisp pastry, lemon curd, rosemary pastry cream, pistachio crumble, pomegranate syrup

Salted Chocolate Tart

toasted marshmallow & meringue, graham crumble

CHILDREN'S OPTIONS

Available to children 12 years & younger.

Chicken Fingers

seasonal chilled vegetables, ranch dip, chicken fingers, fries, plum sauce, ice cream sundae

25 PER CHILD

Burger

seasonal chilled vegetables, ranch dip, mini cheeseburger, fries, ice cream sundae

25 PER CHILD

GA: Gluten Aware • DF: Dairy Free • V: Vegetarian

Evening
Event Menus.

AVAILABLE AFTER 5:00PM

Evening.

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

TRADITIONAL TABLES

SERVICE INCLUDES

Dinner table service includes one hour service from commencement of buffet. Regular & decaffeinated coffee, traditional & herbal teas. Minimum 50 people.

Accompaniments

assorted rolls and butter

CHILLED

Artisan Greens **GA V**

seasonal garnishes, herb vinaigrette, peppercorn ranch

Romaine Hearts **GA (upon request)**

focaccia croutons, shaved parmesan, garlic dressing

Asian Noodle Slaw **v**

ginger soy dressing

PLATTERS

Domestic & Imported Cheese Board **v**

Deli Board of Roasted & Cured Meats

Crudité & Honey Dill Ranch **GA V**

WARM ACCOMPANIMENTS

Roast Garlic Whipped Potato **GA V**

Steamed Vegetable Medley **GA DF V**

ENTRÉE

Roast Chicken Breast **GA DF**

onion and thyme pan sauce

Herb Crusted Steak **GA (upon request)**

mushroom port demi-glace

SWEET TABLE

GA (option available upon request)

New York Cheesecake

seasonal berry compote, cardamom whip

Chocolate Mousse Torte

64.95 PER GUEST

.....
GA: Gluten Aware • DF: Dairy Free • V: Vegetarian

PREMIUM TABLES

ENTRÉE

Please Choose One Entrée Option

Carved Pork Loin **GA**

roast garlic herb crust, honey Dijon pan sauce

74.95 PER GUEST

Carved Roast Striploin **GA (upon request)**

peppercorn demi, dijon, horseradish

79.95 PER GUEST

Carved Alberta Prime Rib

GA (option available upon request • without yorkshire)

served medium rare, mini yorkshire, rosemary au jus, horseradish

89.95 PER GUEST

CHILLED

Artisan Greens **GA V**

seasonal garnishes, herb vinaigrette, peppercorn ranch

Romaine Hearts **GA (upon request)**

focaccia croutons, shaved parmesan, garlic dressing

Tomato, Cucumber & Feta **GA V**

pickled mixed onions, arugula pesto, balsamic, torn basil

PLATTERS

Domestic & Imported Cheese Board **v**

Vegetarian Antipasto **GA V**

fresh crudité, roasted & marinated vegetables, olives

Artisan Charcuterie Board

smoked & cured meats, accoutrements

ACCOMPANIMENTS

Bakers Basket

artisanal bread & roll display

Oven Roast Potato **GA DF V**

garlic emulsion

Market Vegetable Medley

GA V DF (upon request)

herb butter

Herb Crusted Chicken **GA**

chardonnay cream sauce

Salmon **GA DF**

lemon caper and herb vinaigrette

SWEET TABLE

Selection of Cakes, Tortes & Pies

French Pastries & Confections

Evening
Event Menus.

AVAILABLE AFTER 5:00PM

Evening.

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

CHEF IN ACTION

SERVICE DETAILS

Our culinary team will prepare the selected item to order for guests. One attendant included per 50 guests. For multiple selections or groups above 50 an additional attendant is required at \$150 per attendant. Includes one hour service. Minimum of 25 people per selection. Prepared for full guest guarantee.

Roast Turkey Crown GA

Based on 4oz per guest.
cranberry relish, honey poppy seed aioli, sweet brioche rolls

18.95 PER GUEST

Whole Roasted Beef Strip Loin GA

Based on 4oz per guest.
horseradish, mustards, artisan rolls

21.95 PER GUEST

Smoked Beef Brisket GA

Based on 4oz per guest.
whiskey bbq, mustard, sweet pickles, caramelized onions, brioche rolls

22.95 PER GUEST

Orleans Shrimp GA

Based on three pieces per guest.
louisiana style bbq sauce, baguette

13.95 PER GUEST

Cheeseburger Sliders

Based on two sliders per guest.
house blend angus beef, american cheese, special sauce, brioche buns, dill pickle kettle chips

19.95 PER GUEST

Grilled Cheese and Soup V

Based on one sandwich and soup per guest.
cheddar and pepperjack cheese, artisan sourdough, roasted tomato bisque

14.95 PER GUEST

GA: Gluten Aware • DF: Dairy Free • V: Vegetarian

DISPLAYED

SERVICE DETAILS

*Priced per guest, per selection.
Minimum 25 people.*

Butcher Block DF

artisan meats & sausages, mustards, pickles, olives, crisps and baguette

19.95 PER GUEST

Vegetarian Antipasto GA V

grilled and roasted vegetables, marinated artichokes and olives, confit sundried tomatoes, boursin dip, hummus, roast pepper aioli

12.95 PER GUEST

Cheese Board GA V

domestic and international cheeses, grapes, dried fruits, baguette, artisanal crackers, jelly

14.50 PER GUEST

Crudités GA V

assorted chilled vegetables, herb dip

8.95 PER GUEST

Fruit GA V

sliced seasonal fruit, field berry garnish, honey mint yogurt dip

9.95 PER GUEST

Cocktail Shrimp GA

100 sustainable argentina red shrimp, traditional accompaniments

295 PER PLATER

Smoked Salmon

lemon, red onions, capers, garlic herb cream cheese, assorted breads
(serves approximately 20)

195 PER PLATER

Baked Brie GA V

fig preserves, honey and thyme roasted pistachios, baguette

(1kg serves approximately 15)

155 PER BRIE

Evening
Event Menus.

AVAILABLE AFTER 5:00PM



COUNTRY HILLS
GOLF CLUB

Evening.

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

CANAPÉS AND HORS D'OEUVRES

CHEF RECOMMENDS

One hour cocktail reception prior to dinner estimate 3-5 pieces per person. One hour cocktail reception without dinner service estimate 10-12 pieces per person. Each selection is priced per dozen with a minimum order of 3 dozen per selection unless noted. For butler service add \$2 per person.

HOT

Hot Honey Chicken Kabob GA
gorgonzola aioli
48 PER DOZEN

Vegetable Spring Rolls DF V
plum sauce
37 PER DOZEN

Pork & Vegetable Pot Sticker
chili soy
39 PER DOZEN

Candied Fig v
brie, poppy seed puff, spiced honey aioli
37 PER DOZEN

Hokkaido Scallop GA DF
prosciutto wrap,
pomegranate glaze, basil aioli
60 PER DOZEN

Vegetable Samosa v
mango raita
37 PER DOZEN

Tuscan Beef Meatball GA
sunday gravy
45 PER DOZEN

Petite Beef Wellington
cognac bearnaise
65 PER DOZEN

Salt & Pepper Shrimp GA DF
chili yuzu aioli
45 PER DOZEN

CHILLED

Whipped Ricotta
roast garlic, sundried tomato &
olive caponata, basil, crisp
37 PER DOZEN

Lemon Goat Cheese Mousse v
beet jam, toasted walnut, phyllo
35 PER DOZEN

Tuna Poke
avocado and yuzu espuma, wonton crisp
42 PER DOZEN

Salmon Rillettes DF
caper relish, pickled onion,
grilled country bread
46 PER DOZEN

Genoa v
mango jam, garlic herb
cream cheese, focaccia crisp
45 PER DOZEN

Curry Chickpea v
pickled onion, radish, phyllo
34 PER DOZEN

SWEET

Cake Pops
assorted flavors
38 PER DOZEN

Macarons
assorted flavors
55 PER DOZEN

Parisian Pastries
42 PER DOZEN

Gluten Free Chocolate Brownie GA
60 PER DOZEN

GA: Gluten Aware • DF: Dairy Free • V: Vegetarian

Evening
Event Menus.

AVAILABLE AFTER 5:00PM



COUNTRY HILLS
GOLF CLUB

Evening.

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

BEFORE AND AFTER SNACKS

Served prior to 11:00pm. The following are priced per guest, per selection. Minimum 10 people.

Kettle Chips **GA V**

sea salt & cracked pepper,
ranch dip

5.95 PER GUEST

Tortilla Chips **GA V**

salsa, sour cream, cheese sauce

7.95 PER GUEST

Individual Poutine

crisp fries, cheese curds,
gravy, condiments

12.95 PER GUEST

Crispy Pork Ribs **GA**

sweet & spicy soy glaze

39 PER 2LB

Buffalo Chicken Wings **GA**

ranch dip

46 PER 2LB

Gluten Friendly Chicken Tenders **GA**

plum sauce

48 PER DOZEN

Nashville Chicken Tenders **GA**

comeback sauce

52 PER DOZEN

12" Pizza

choice of pepperoni,
cheese, bbq chicken, hawaiian

(8 pieces per pizza)

28 PER PIZZA

.....
GA: Gluten Aware • DF: Dairy Free • V: Vegetarian

**Evening
Event Menus.**

AVAILABLE AFTER 5:00PM



COUNTRY HILLS
G O L F C L U B

À La

Carte.

EVENT PACKAGES

- » SUNRISE
- » MID-DAY
- » EVENING
- » À LA CART

SWEETS AND SNACKS

PASTRIES

- Assorted muffins
4 PER PIECE
- Banana Loaf
3¾ PER SLICE
- Almond Danish (contains nuts)
5½ PER PIECE
- Pain Au Chocolate
4½ PER PIECE

SWEETS

- House Baked Chocolate Chip
& Oatmeal Cookies
2¾ PER COOKIE
- Butter Tart
3¾ PER TART
- Nanaimo Bar
3 PER SQUARE
- Lemon Bars
3 PER SQUARE
- Two Bite Brownies
3½ PER BAG

SNACKS

- Assorted Bagged Chips GA V
3 EACH
- Individual House-Made Trail Mix
V (contains nuts)
6 EACH
- Individual Cheese & Fruit Box V
10 EACH

FRUITS

*The following require a minimum
of one dozen per selection.*

- Individual Fruit Yogurt
3 EACH
- Fruit Martini GA V
chopped fruit, seasonal berries,
honey crème
7½ EACH
- Individual Parfaits
greek style yogurt, berry compote,
almond granola
7½ EACH

REFRESHMENTS

WINE SERVICE

- Della Casa Bianco
- Della Casa Rosso
40 PER 750 ML BOTTLE

HOT BEVERAGES

- Coffee & Tea
3 PER CUP
25 PER 10 CUP POT
50 PER 25 CUP URN
- Hot Chocolate
40 PER 10 CUP POT

CHILLED BEVERAGES

*Unless noted priced per unit with a minimum
order of one dozen per selection.*

- Sparkling Water (250ml)
4½ EACH
- Assorted Bottled Fruit Juice
3 EACH
- Assorted Bottled Soda
2¾ EACH
- Assorted Premium Craft Soda
5 EACH

GA: Gluten Aware • DF: Dairy Free • V: Vegetarian

À La Carte
Event Menus.

AVAILABLE AFTER 2:00PM



COUNTRY HILLS
GOLF CLUB