



2017
Pine Hills
Christmas
Menu



GENERAL CATERING AGREEMENT

1. All prices are subject to change and will be confirmed no earlier than two months prior to the event. Prices do not include 16% gratuity which will be added to final bill. Cheque is the preferred method of payment.
2. Menu selections must be made 14 days prior to your function to ensure menu choice.
3. The catering department must be notified of the guaranteed number of guests attending the function no later than 12:00 noon, six working days prior to the event. The customer will be charged for the guaranteed number or actual number served, whichever is greater.
4. All beverages must be purchased from Pine Hills personnel. Pine Hills is the sole supplier of all food and beverage items. All other beverages will be confiscated. Room rental charge will apply if total sale of food and beverage service is less than \$2000.
5. Deposits - All functions will be considered tentative until a \$500.00 non-refundable deposit is received to confirm the booking (Payable at the time of booking and will be deducted from the final invoice).
6. Children Pricing (11 and under) - Half price of Adult Menu (excluding steaks) to a minimum of \$16.00. Desserts are full price.
7. Damage - Any negligent damage to facility or equipment will be charged to the group. We do not allow any items to be posted on the walls.
8. Any dietary substitutions must be advised 96 hours in advance.
9. Pine Hills Golf Club is not responsible for damage to, or loss of any articles left on the premises, before, during or following any function.

Please Note: As the Pine Hills Golf Club may be used by more than one group each day, we ask that you respect other groups. We would ask your consideration in ensuring your party members limit their function to the designated area. Your co-operation is greatly appreciated.

We look forward to the opportunity of hosting your forthcoming event.

**Please sign and return by fax or email
(403) 845-6875 ddrake@pinehillsgolf.ca**

I _____ of _____
Name Company

have read and understand the contents and will co-operate with the implementations of these procedures and conditions.

DINING FACILITIES

MAIN DINING ROOM & SPIKE LOUNGE

Comfortably seats 130 people with a centrally located double-sided fireplace.

MAIN DINING ROOM

Comfortably seats 100 people. This room with its spectacular view of the golf course includes a cathedral ceiling and central fireplace.

SPIKE LOUNGE

Comfortably seats 30 people. A central fireplace makes this room an ideal location for small parties or meetings.

BOARD ROOM

Perfect setting for groups of 8-12 people. Ideal for meetings with a stunning view of the 9th hole.



Buffet Style Service

Main Courses

	<u>Standard</u>	<u>Deluxe</u>	
<p>Spice Crusted Roast Beef Slow-roasted sirloin of Alberta beef</p>	\$29	\$32	<p>Standard course come with the following:</p> <ul style="list-style-type: none"> Roasted Root Vegetables Mashed Potatoes Caesar Salad Fresh Rolls and Butter Dessert Presentation Coffee and Tea Service
<p>Slow Roasted Alberta Prime Rib A tender, marbled carving off the rib</p>	\$37	\$40	
<p>Roasted Turkey w/ Stuffing Deboned, stuffed and rolled. Served with port cranberry sauce</p>	\$31	\$34	<p>Deluxe course come with the following:</p> <ul style="list-style-type: none"> Roasted Root Vegetables Mashed Potatoes w/ Sage and White Cheddar Pasta Salad Caesar Salad Assortment of Pickles Domestic and Imported Cheese Platter Fresh Rolls and Butter Dessert Presentation Coffee and Tea Service
<p>Pineapple Glazed Ham Basted in fruit juices and glazed with brown sugar and ginger</p>	\$29	\$32	

Additional Protein Choices- \$6

- Glazed Ham
- Roasted Cajun Turkey Breast
- BBQ Chicken Breast
- Lemon Caper Salmon
- 3oz Lobster Tail *market price*

Pricing is per person. Prices are subject to change. GST and 16% gratuity not included. One main course per group. Minimum 30 people per group.



Plated Service

Choose 1 item from each category.

All plate services include fresh sourdough bread, coffee and tea.

Soups

Sweet Potato Soup

A light cream soup, topped with roasted pecans

Ribollita

A rustic Italian soup

French Onion

Topped with melted cheese and crostini

Salads

Orange Spring

Mandarin orange, walnuts, dried cranberries and cucumbers

Winter Pecan

Pears, pecan and goats cheese

Insalata Selvaggia

Roma Tomatoes, red onion, cucumber, roasted hazelnuts and goats cheese

Main Course

Prime Rib

Slow roasted and served with red wine au jus

Brandy Roasted Cornish Hen

Served with mushrooms and barley

Lemon Caper Salmon

Lemon infused salmon with our white wine sauce

Bourbon-Brown Sugar Pork Tenderloin

Marinated pork tenderloin, roasted and drizzled with our bourbon sauce

Beef Tenderloin

Served with a wild mushroom sauce.

Main course served with seasonal vegetables and choice of one starch from the following
Herb Roasted Potatoes, Garlic Whipped Potato, Penne with herb tomato sauce or Rice Pilaf

Homemade Desserts

Cheesecake - Chocolate Baileys, White Chocolate or Citrus

Apple Strudel - With caramel sauce and French vanilla ice cream

Pie - Pumpkin or Lemon Meringue

\$45 Plus GST and 16% Gratuity

FUNCTION BEVERAGE SERVICE

Host Bar

We will provide the complete set-up. Arrangement includes bartender (s), mix, ice, and glassware. The host pays for bar consumption on a per drink basis. **A bartender (s) labour charge of \$25.00 per hour (minimum 4 hours) applies if less than \$500.00 total beverage sales.**

Cash Bar

We will set up complete arrangements including bartender (s), mix, ice and glassware. Guests purchase drinks from bartender. **A bartender (s) labour charge of \$25.00 per hour (minimum 4 hours) applies, if total beverage sale amount is less than \$500.00.**

Mix Includes

Orange, Tomato & Clamato Juice, Regular & Diet Soft Drinks.

Beverage List

Beverage Pricing

LIQUOR

Highballs	1 oz.	\$5.75
Cocktails	1 oz.	\$6.50
Liqueurs	1 oz.	\$6.50

BEER

Domestic & Lite Beer		\$5.75
Import Beer		\$6.50
Craft		\$6.75

WINE

House Selection	Bottle	\$31
House Selection	6oz	\$8.25
Premium Selection	Bottle	\$41

COOLERS

Premium Coolers		\$6.50
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NON-ALCOHOLIC

Soft Drinks	Fountain	\$3.00
Juices (Clamato, Orange)	Glass	\$3.00

REQUEST TO BOOK A FUNCTION AT
THE PINE HILLS GOLF CLUB

Today's Date _____

Company Name _____

Contact Name _____

Address _____

Phone Number _____

E-Mail Address _____

Date Required _____

Area Requested

	Spike Lounge	Dining Room	Both	Board Room
Capacities:	30	100	130	12

Number of People:

_____ Adults _____ Children

Time of Day Requested:

Morning Afternoon Evening

Will you require alcohol to be served?

Yes No

Please print this form and fax to (403) 845-6875. Someone from our catering department will contact you with availability. If you require further assistance, please call our Food & Beverage Department at (403) 844-4166 or 845-7400 (winter months).