

PINE HILLS GOLF CLUB

BANQUET PACKAGE

2025

CONTACT INFORMATION

JEFF SHAW - EXECUTIVE CHEF
jshaw@pinehillsgolf.ca
(403) 845-7400 ext. 505

DAVE DRAKE - EXECUTIVE PROFESSIONAL
ddrake@pinehillsgolf.ca
(403) 845-7400 ext. 501



WWW.PINEHILLSGOLF.CA

GENERAL BANQUET INFORMATION

RESTAURANT NINETEEN AND PINE HILLS GOLF CLUB WILL PROVIDE YOU WITH AN AMAZING AND MEMORABLE SERVICE. WE LOOK FORWARD TO THE OPPORTUNITY OF HOSTING YOUR EVENT.

- ALL PRICES ARE SUBJECT TO CHANGE AND WILL BE CONFIRMED NO MORE THAN TWO MONTHS PRIOR TO A FUNCTION OR EVENT.
- ALL CATERING IS SUBJECT TO 18% SERVICE CHARGE AND 5% GST.
- THE CLUB RESERVES THE RIGHT TO SET A MINIMUM GUARANTEE FOR ANY FUNCTION OR EVENT.
- MENU SELECTIONS MUST BE MADE 14 DAYS PRIOR TO YOUR FUNCTION.
- ANY DIETARY SUBSTITUTIONS MUST BE ADVISED SEVEN WORKING DAYS IN ADVANCE.
- CHILDREN PRICING(10 AND UNDER) WILL BE HALF THE MENU PRICE TO A MINIMUM OF \$20.00.CHILDREN PRICING EXCLUDES STEAKS.
- THE CATERING DEPARTMENT MUST BE NOTIFIED NO LATER THAN SEVEN WORKING DAYS BEFORE THE FUNCTION OR EVENT OF THE GUARANTEED NUMBER OF GUESTS ATTENDING. THE CUSTOMER WILL BE CHARGED FOR THE GUARANTEED NUMBER OR ACTUAL NUMBER SERVED, WHICHEVER IS GREATER.
- RESTAURANT NINETEEN AND PINE HILLS GOLF CLUB WILL BE THE SOLE SUPPLIER OF ALL FOOD AND BEVERAGES ITEMS.
- ANY EXPENSE INCURRED BY THE CLUB OR THE RESTAURANT IN PREPARATION OF A FUNCTION OR EVENT, WHICH HAS BEEN CANCELED, WILL BECOME THE RESPONSIBILITY OF THE CLIENT.
- SHOULD THE EVENT BE CANCELED WITHIN ONE MONTH OF THE FUNCTION DATE, A CANCELLATION FEE IN THE AMOUNT OF THE REGULAR ROOM RATE WILL BE CHARGED.
- ALL FUNCTIONS ARE CONSIDERED TENTATIVE UNTIL A **\$500.00** NON-REFUNDABLE DEPOSIT IS RECEIVED.
- RESTAURANT NINETEEN AND PINE HILLS GOLF CLUB IS NOT RESPONSIBLE FOR DAMAGES OR LOSS OF ANY ARTICLES LEFT ON THE PREMISES BEFORE, DURING OR FOLLOWING ANY FUNCTION OR EVENT.
- LIABILITY FOR ALL DAMAGES TO THE FACILITY, EQUIPMENT, RENTALS, OR GROUNDS WILL BE THE INDIVIDUAL WHOSE SIGNATURE APPEARS ON THE CONTRACT.
- THE RESTAURANT RESERVES THE RIGHT TO PROVIDE AN ALTERNATE ROOM BEST SUITED FOR THE GROUP SIZE, IF NUMBER OF GUESTS ATTENDING THE FUNCTION OR EVENT DIFFER FROM THE ORIGINAL QUOTE.
- RESTAURANT NINETEEN AND PINE HILLS GOLF CLUB MAY BE USED BY MORE THAN ONE GROUP EACH DAY. WE WOULD ASK YOUR CONSIDERATION IN ENSURING YOUR PARTY MEMBERS LIMIT THEIR FUNCTION TO THE DESIGNATED AREA.
- IF YOU WISH OUR CHEF WILL PREPARE A MENU THAT MEETS YOUR BUDGET AND SPECIFICATIONS, INCLUDING ANY SPECIAL DIETARY NEEDS.
- TO ENSURE ALL REQUIREMENTS STATED ARE AS AGREED, WE ASK THAT YOU FILL OUT AND SIGN A COPY OF THE FOLLOWING BANQUET BOOKING FORM AND RETURN IT AT LEAST ONE MONTH PRIOR TO THE EVENT.
- LAST CALL WILL BE 11:00PM OR AT MANAGEMENT'S DISCRETION

APPETIZERS

SHRIMP COCKTAIL

10

CHARCUTERIE SPREAD

10

DEVILED EGGS

5

SEASONED CHICKEN WINGS

10

APPETIZER MENU IS SUBJECT TO CHANGE
DURING OFF SEASON (OCTOBER-MARCH)

PLEASE CONTACT RESTAURANT 19 FOR
AVAILABLE OPTIONS.
PRICING IS PER PERSON.
PRICES ARE SUBJECT TO CHANGE
GST AND 18% GRATUITY NOT INCLUDED

APPY BUFFET

*PLEASE ASK FOR OPTIONS AND PRICING

LUNCH SERVICE

BEEF DIP

20

SLOW-ROASTED ALBERTA BEEF, CARAMELIZED ONIONS AND AU JUS. SERVED WITH YOUR CHOICE
OF HOME-STYLE POTATO CHIPS OR FRIES, AND CHEF SELECTION OF ONE SALAD

BBQ PULLED PORK SANDWICH

19

HOMEMADE PULLED PORK, COLESLAW, CHOICE OF HOME-STYLE POTATO CHIPS OR FRIES, AND
CHEF SELECTION OF ONE SALAD

BBQ BACON CHEDDAR BURGER

19

100% ALBERTA GROUND CHUCK BURGERS MADE IN HOUSE, CHEF SELECTION OF TWO SALADS,
FRESH VEGETABLE GARNISH AND YOUR CHOICE OF HOME-STYLE POTATO CHIPS OR FRIES

CHICKEN PARMESAN

24

HAND BREADED WITH OUR HOMEMADE TOMATO SAUCE, SPAGHETTI, SEASONAL VEGETABLES,
CHEF SELECTION OF ONE SALAD AND FRESH BAKED ROLLS

DESSERT PRESENTATION W/ COFFEE & TEA SERVICE MAY BE ADDED - \$4/PERSON
ONE MAIN COURSE CHOICE PER GROUP. MINIMUM 30 PEOPLE PER GROUP
PRICING IS PER PERSON. PRICES ARE SUBJECT TO CHANGE.
GST AND 18% GRATUITY NOT INCLUDED.

DINNER SERVICE

SPICE CRUSTED ROAST BEEF **37**
SLOW ROASTED SIRLOIN OF ALBERTA BEEF

SLOW ROASTED ALBERTA PRIME RIB **46**
A TENDER, MARBLED CARVING OFF THE RIB

STUFFED SALMON **41**
SALMON STUFFED W/ GRILLED PEPPERS, ASARAGUS & ONIONS WRAPPED IN PHYLO

BACON WRAPPED STUFFED CHICKEN **37**
4 CHEESE STUFFED CHICKEN W/ GARLIC & HERBS WRAPPED IN BACON

PORK TENDERLOIN **36**
SEARED PORK TENDERLOIN W/ MUSHROOM SAUCE

DINNER SERVICE COMES WITH THE FOLLOWING:

- FRESH ROLLS AND BUTTER
- SEASONAL VEGETABLES

CHOICE OF STARCH

- GARLIC MASHED POTATOES
- BAKED POTATO
- ROASTED BABY POTATOES
- RICE PILAF
- SCALLOPED POTATOES

CHOICE OF TWO (2) SALADS

- FRESH GARDEN GREENS
- CAESAR
- PASTA
- COLESLAW
- MARINATED VEGETABLES

DESSERT PRESENTATION WITH COFFEE AND TEA

ONE MAIN COURSE CHOICE PER GROUP. MINIMUM 30 PEOPLE PER GROUP
PRICING IS PER PERSON. PRICES ARE SUBJECT TO CHANGE.
GST AND 18% GRATUITY NOT INCLUDED.

BEVERAGE SERVICE

HOST BAR

HOST PAYS FOR ALL BEVERAGES

CASH BAR

GUESTS ARE RESPONSIBLE FOR PURCHASING THEIR OWN DRINKS

TOONIE BAR

GUESTS ARE RESPONSIBLE FOR \$2.00/DRINK. THE HOST COVERS THE REMAINDER OF THE COST

WINE SERVICE

ENJOY WINE SERVED AT YOUR TABLE BEFORE, DURING AND/OR AFTER DINNER. HOST PAYS FOR ALL BOTTLES OPENED

BEVERAGE LIST

STARTING AT

UNLIMITED COFFEE SERVICE (UP TO 50 PEOPLE)	\$90.00/DAY
UNLIMITED COFFEE AND TEA SERVICE (UP TO 50 PEOPLE)	\$110.00/DAY
HIGHBALLS	\$7.00
PREMIUM HIGHBALLS	\$8.00
DOMESTIC BEER	\$6.25
PREMIUM AND CRAFT BEER	\$7.00
COOLER AND CIDERS	\$7.00
COCKTAILS	\$7.00

WINE LIST

PRICE PER BOTTLE

RED WINE

WYNDHAM ESTATE BIN 555 SHIRAZ	\$32
JOSH CELLARS CABERNET SAUVIGNON	\$34
GRAY MONK MONKS BLEND	\$45

WHITE WINE

JOSH CELLARS CHARDONNAY	\$34
VILLA MARIA SAUVIGNON BLANC	\$34
OYSTER BAY PINOT GRIGIO	\$36

PRICES ARE SUBJECT TO CHANGE.
GST AND 18% GRATUITY NOT INCLUDED

BANQUET BOOKING FORM

PLEASE FILL OUT ALL REQUIRED INFORMATION BELOW, INCLUDING MENU SELECTION AND SERVING TIMES

COMPANY / ORGANIZATION NAME:

CONTACT NAME:

CONTACT NUMBER:

EMAIL:

DATE OF EVENT:

ROOM RENTAL

MONDAY-THURSDAY - **\$500**

FRIDAY-SUNDAY - **\$1000**

NUMBER OF GUESTS:

FINAL NUMBERS ARE REQUIRED 7 BUSINESS DAYS PRIOR TO EVENT

METHOD OF PAYMENT

CHEQUE (PREFERRED METHOD OF PAYMENT)

VISA / MASTERCARD (2% SERVICE CHARGE WILL BE ADDED)

CREDIT CARD AUTHORIZATION IS REQUIRED FOR ALL BOOKINGS

CARD NUMBER:

EXPIRY:

CVV:

NAME:

SIGNATURE:

SERVICE TIMES

ARRIVAL

COCKTAILS

APPETIZERS

DINNER

MENU SELECTION

APPETIZER(S):

MAIN COURSE:

ADDITIONAL INFORMATION:

BANQUET BOOKING FORM

BAR TYPE

BARTENDING FEE OF \$25/HR (MIN. 4 HOURS) APPLIES IF TOTAL BEVERAGE SALES ARE LESS THAN \$500

CASH

☐

HOST

☐

SUBSIDIZED (TOONIE)

☐

WINE SERVICE

☐

PLEASE SELECT A RED AND WHITE WINE FROM OUR LIST. PRICING IS PER BOTTLE OPENED
A \$15.00 CORKAGE FEE PER BOTTLE APPLIES TO ANY WINE SUPPLIED BY HOST.

RED

WHITE

LINEN RENTALS

PRICING IS PER PERSON. LINEN RENTALS INCLUDE CENTERPIECES

TABLECLOTHS

WHITE - \$2.50

☐

BLACK - \$2.50

☐

SPECIAL COLOUR - \$3.50

☐

NAPKINS

WHITE - \$1.25

☐

BLACK - \$1.25

☐

SPECIAL COLOUR - \$2.25

☐

ANY SPECIAL COLOURED LINEN MUST BE ORDERED 4 WEEKS IN ADVANCE TO ENSURE STOCK

DANCE FLOOR

12' X 12' DANCE FLOOR - \$250

☐

PLEASE SIGN AND RETURN VIA EMAIL TO DDRake@PineHillSGolf.ca

I

HAVE READ AND UNDERSTAND THE

CONTENTS OF THE GENERAL BANQUET INFORMATION AND BOOKING FORM.