



**Canmore**  
*Golf & Curling Club*



## 2011 Banquet Menu



## catering & function information package

Canmore Golf & Curling Club is the perfect venue for your Function

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The beauty of the Canmore Golf Course and the surrounding mountains make it an inspiring setting for a function, meeting or banquet. Your group will be comfortably appointed and served by the Canmore Golf and Curling Club staff. Both the Main Dining Room and the Curling Lounge are available for breakfast, luncheon conferences or dinner functions. The deck and patio provide a beautiful outdoor dining or cocktail area.

### Room Capacities

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Our dining room seats up to 130 people. When renting the main dining room the patio is also included for your guests use.

Our curling lounge seats up to 40 people.

### Room Rental Rates

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Dining Room April 20- October 10	\$1,500.00
Dining Room October 11- April 19	\$500.00
Curling Lounge April 20- October 10	\$500.00
Curling Lounge October 11- April 19	\$300.00

Rental charges include the set-up, use of space, normal clean up, a consultation meeting and the following equipment as required:

- Tables, linen and chairs
- Glasses, china and silverware
- Microphone and Podium



## **BREAKFAST**

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### **CONTINENTAL • \$7.95 per person Minimum 15 people**

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Local pastries, muffins, fresh fruit tray, two chilled fruit juices, coffee and tea.

### **ON DECK • \$8.95 per person Minimum 25 people**

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Local pastries, muffins, fresh sliced fruit, assorted yogurt, assorted cold Cereals, two chilled fruit juice, coffee and tea.

### **BUFFET BREAKFAST • \$13.95 per person Minimum 25 people**

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Scrambled eggs, hash brown potatoes, bacon, sausage, mini french toast, fruit salad, coffee and tea.

### **GOLFERS BREAKFAST • \$15.95 per person Minimum 25 people**

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Eggs Benedict, hash brown potatoes, bacon, sausage, mini french toast, fresh sliced fruit, coffee and tea.

### **BRUNCH BUFFET • \$19.95 per person Minimum 30 people**

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Cold Selection: Sliced Fresh Fruit, Cold Cuts & Cheese, Seasonal Vegetable Tray & Assorted Dessert Squares.

Hot Selection: Scrambled Eggs, Bacon & Sausage, Mini French Toast, Hash Brown Potatoes.

Beverages: chilled fruit juices, coffee and tea.

Additional Items:

Omelette Station- made to order

\$4.50 per person

Sparkling Wine & Orange Juice

\$5.25 per person



## LUNCHEON SELECTIONS

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### **Create Your Own Soup & Sandwich Buffet \$14.95 per person. Minimum 25 people**

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Soup of the Day, Assortment of Sliced Meats, Egg Salad, Tuna Salad, Canadian Cheddar, Tomato Slices, Cucumbers, Lettuce, Assorted Breads, Relishes, Condiments, Dessert, Coffee and Tea.

### **Fast Pace Lunch Buffet \$13.75 per person. Minimum 25 people**

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Soup of the Day, Assorted Sandwiches, Dessert, Coffee and Tea.

### **BBQ Buffet Minimum 25 people**

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Choice of the following:

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| 1. BBQ Burger or Smokie                  | \$11.95 |
| 2. BBQ Beef on a Bun                     | \$12.95 |
| 3. BBQ Chicken Breast served on a Kaiser | \$12.95 |
| 4. BBQ Salmon Fillet                     | \$12.95 |
| 5. BBQ Steak Sandwich on Garlic Toast    | \$13.95 |

Buffet Includes: French Fries, Seasonal Mixed Greens, Potato Salad, Dessert, Coffee and Tea.

### **Lunch to Go "Boxed" \$10.95 per person. Minimum 25 people**

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One Sandwich, Chocolate Bar or Granola Bar, Cookie or Chips, Pop, Water or Juice



## SERVED DINNER MENU

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OPTION 1 • \$39.95 per person Available for parties of 30 to 80 people

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### 1st COURSE (Choose one)

Seasonal Mixed Greens  
Caesar Salad  
Greek  
Thai Noodle

### MAIN COURSE (Choose one)

Baked Filet of Atlantic Salmon with a chardonnay dill cream; or  
Valbella Tumbled Pork Chop with Port Reduction; or  
Chicken Supreme with cranberry gravy

All Mains served with baby roast or garlic mash potatoes and steamed seasonal vegetables

### DESSERT (Choose one)

Chocolate Torte served with fresh cream  
Frozen Vanilla Yogurt with mixed berries

Fresh Brewed Coffee and Tea



## SERVED DINNER MENU

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OPTION 2 • \$44.95 per person Available for parties of 30 to 80 people

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### 1st COURSE (Choose one)

Baby Hearts of Romaine Salad  
Seasonal Mixed Greens  
Greek  
Thai Noodle

### MAIN COURSE (Choose one)

AAA Alberta Beef Tenderloin and Prawn Skewer with Peppercorn gravy; or  
Baked Cornish Game Hen with Chalet Gravy; or Maison sauce  
Roasted Red Pepper and Gouda Stuffed Chicken Breast with chicken gravy

All Mains served with baby roast or garlic mash potatoes and steamed seasonal vegetables

### DESSERT (Choose one)

Baked Apple Crisp  
Served with fresh cream  
Fresh Brewed Coffee and Tea



## BUFFET OPTIONS

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All buffet items come with traditional accompaniments, seasonal steamed vegetables, and a choice of one side, two salads, fresh dinner rolls, and a choice of one dessert, coffee & tea.

Slow Roasted Alberta Prime Rib	\$36.95 per person
Herb Crusted Pork Loin	\$31.95 per person
8 oz. AAA New York Steak BBQ	\$35.95 per person
Slow Roasted Alberta Roast Hip of Beef	\$33.95 per person
Crab and Shrimp Stuffed Chicken Breast	\$36.95 per person
Roasted Red Pepper and Gouda Stuffed Chicken Breast	\$36.95 per person
Black Forest Ham and Swiss Stuffed Chicken Breast	\$34.95 per person
Chicken Supreme with cranberry gravy	\$32.95 per person
Traditional Chicken Parmesan	\$31.95 per person
Holiday Roasted Tom Turkey	\$30.95 per person
Baked Valbella Gammon Ham	\$30.95 per person
Maple Glazed Filet of Salmon	\$30.95 per person

Choose two salads:

Choose one side:

Choose one dessert:

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| <ul style="list-style-type: none"> <li>• Seasonal Mixed Greens</li> <li>• Caesar Salad</li> <li>• Traditional Coleslaw</li> <li>• Baby Potato Salad</li> <li>• Pasta Primavera Salad</li> <li>• Thai Noodle</li> </ul> | <ul style="list-style-type: none"> <li>• Baby Roasted Potatoes</li> <li>• Garlic Mashed Potatoes</li> <li>• Sweet Potato Mash</li> <li>• Steamed Jasmine Rice</li> <li>• Rice Pilaf</li> </ul> | <ul style="list-style-type: none"> <li>• Chocolate Torte with fresh cream and berries</li> <li>• Baked Apple Crisp with fresh cream</li> <li>• Assorted Dessert Squares</li> <li>• Fresh Baked Cookies with ice cream and berries</li> <li>• Bumble Berry Pie with fresh cream</li> </ul> |
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## MENU OPTIONS

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### TRAYS & SALADS

Domestic and Imported Cheese Tray (Serves 35)	\$130.00
Seasonal Vegetable and Fruit Tray (Serves 35)	\$85.00
Assorted Cold Cut Tray (Serves 35 people)	\$110.00
Peel and Eat Shrimp Bowl with Seafood Sauce (Serves 35)	\$85.00
Thai Noodle Salad (Serves 30)	\$35.00
Assorted Dessert Square Tray (Serves 35)	\$65.00
Assorted Finger Sandwich Tray (Serves 45)	\$185.00

### HOT & COLD HORS D' OEUVRES (per Dozen)

Teriyaki Salmon Skewers	\$22.95
Chicken Satays with Thai peanut dipping sauce	\$18.95
Battered Prawns with cocktail sauce	\$16.95
Bacon Wrapped scallops	\$23.95
Pork Button Ribs topped with rock salt	\$15.95
Seafood Stuffed Mushroom Caps	\$18.95
Homemade Bruschetta served on panini	\$12.95
Smoked B.C. Salmon and Cream Cheese on Rye	\$17.95
Smoked Trout Deviled Eggs	\$17.95
Alberta Beef Seasoned Meatballs	\$15.95
Smoked Salmon Antojitos	\$17.95
California Rolls	\$23.95

### SEAFOOD GRILLING STATION with one chef (Minimum of 50 people)

Including prawns, scallops, sun dried tomato sauce, garlic butter and white wine. \$9.95 per person

### DESSERT BUFFET (Minimum of 40 people)

Including locally made cakes, squares, cookies and pastries. \$6.95 per person

### MIDNIGHT LUNCH (Minimum of 40 people)

Buffalo Chili, chef's chicken wings, homemade bruschetta, seasonal vegetable tray, a selection of breads and assorted dessert squares. \$10.95 per person



## BEVERAGE SERVICE

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### House Brands (1oz.)

\$4.52

Vodka- Smirnoff  
Rye- Canadian Club  
White Rum- Bacardi  
Dark Rum- Lambs Navy  
Scotch- Bells  
Gin- Beefeater

### Premium Brands (1oz.)

\$5.00

Rye- Crown Royal  
Dark Rum- Lemon Hart  
Scotch- Ballantines  
Gin- Tanqueray & Bombay Sapphire

### Single Malt Scotch (1oz.)

\$6.50+

### Cocktails (1oz.)

\$5.00

Blended & Juice mix beverages

### Beer

Domestic Bottle \$4.76  
Premium Bottle \$5.48  
Non Alcoholic Bottle \$3.09  
Glass of Draft \$5.95

### Coolers & Ciders

\$5.24

### House Wine (Jackson Triggs)

Glass (6oz.) \$5.48  
Litre \$27.62

### Liqueurs (1oz.)

\$4.76

Kahlua, Baileys, Sambuca & Schnapps

### Fountain Pop & Juice

\$2.38

### Punch

Non Alcoholic Punch (4.5 Litres, 25 servings) \$55.00  
Liquor Punch (4.5 Litres, 25 servings) \$135.00  
Rum & Egg Nog (4.5 Litres, 25 servings) \$135.00

*All prices are subject to change.*

*All price are subject to 15% service charge and 5% gst.*

We also carry a selection of white and red wines available by the bottle.



## DEPOSIT & PAYMENT

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A deposit of \$1000.00 is required after January 1st of that year to secure the date.

Deposit may be made with a certified cheque, cash, debit or credit card.

Should it be necessary for you to cancel this function after this agreement has been signed, the Canmore Golf & Curling Club will be entitled to liquidate damages based on the following scale.

Within one (1) to six (6) months from the arrival date (40% of estimated revenue)

Between eight (8) days to one (1) month from the arrival date (60% of estimated revenue)

Seven (7) days or less from arrival date (75% of estimated revenue)

All cancellations must be made in writing.

A guaranteed number of guests are required by 12:00 noon, seven (7) business days prior to the event. If the guaranteed number has not been received, the charges will be based on the previously contracted attendance figure or the actual number attended, whichever is greater.

All live or taped entertainment/ music are subject to a SOCAN fee (Society of Composers, Authors and Music Publishers of Canada).

All menu prices and room rental rates are subject to change without notice. Also all menu items are subject to 5% gst and 15% gratuity.

## FOOD & BEVERAGE POLICY

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Only food and beverage provided by the Canmore Golf & Curling Club may be consumed on the premises. The only exception to this policy is wedding cakes. Left over food is not allowed to be taken after the event is over. This is due to possible food safety issues after food leaves our facility. Wine may be brought in at \$11.00 per bottle corkage.

Meal functions starting thirty (30) minutes beyond agreed upon service time may be subject to a \$15.00 charge per server, per hour. The Canmore Golf & Curling Club will not be held responsible for overcooked food as a result of late meal service due to the customer's request.



Last call at 1am and vacate the facility by 2am.

If you provide your guests a host bar then taxi or other reliable transport must be provided. Please be prepared to provide proof of this.

Any guest or invitee who uses verbal or physical abuse towards a Canmore Golf & Curling Club employee will be asked to leave the premises.

#### DECORATING & LIABILITY

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The Canmore Golf & Curling Club does not permit any article to be fastened to the walls or fixtures. The use of tacks, nails, screws, bolts or any tools which could mark the floors, walls or ceiling is prohibited. A \$250.00 charge will be assessed for cleaning costs associated with the use of confetti, rice, glitter, wax from candles etc. We will not assume or accept any responsibility for damage to or loss of merchandise or articles left in the club prior to, during, or following the reception.

The customer agrees to be responsible for any damages that occur to the function room or any part of the Canmore Golf & Curling Club by the customer, guests or invitees.

The Canmore Golf & Curling Club reserves the right to inspect and control all private functions. The customer and the Canmore Golf & Curling Club must following and abide by the rules and regulations set by the Alberta Gaming and Liquor Commission.



# CANMORE GOLF & CURLING CLUB

## BOOKING CONTRACT

1.877.678.5959 2000 - 8th Avenue, Canmore, Alberta T1W 1Y2

Name \_\_\_\_\_

Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ Post Code: \_\_\_\_\_

e-mail: \_\_\_\_\_

Deposit: \$200 \$500 \$1,000 *Please circle amount* Cash  Cheque  Credit Card

Card#: \_\_\_\_\_ Name on Card: \_\_\_\_\_

Expiry Date: \_\_\_\_\_ Signature: \_\_\_\_\_

*This signature authorizes Canmore Golf and Curling Club to charge the deposit as well as any outstanding balances, extra charges or damages that may occur on the day of the actual event.*

### EVENT INFORMATION

Event Date: \_\_\_\_\_ Event #: \_\_\_\_\_

Estimated Number of Guests: \_\_\_\_\_

Event Description: \_\_\_\_\_

Event Start time: \_\_\_\_\_

Room Rental Fee: \_\_\_\_\_

Meal Choice: \_\_\_\_\_ Price per Person: \_\_\_\_\_

Once confirmed Canmore Golf and Curling Club will contact you to arrange a meeting to discuss special requests and specific details for your function.

**Please sign and fax to Canmore Golf and Curling Club (403) 678-2671**

*"We understand and will abide by the terms and policies as outlined in the Canmore Golf and Curling Club Function and Banquet Information Package"*

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AUTHORIZED SIGNATURE

.....  
CGCC SIGNATURE

DATE: .....

DATE: .....