



COUNTRY HILLS
G O L F C L U B

2017 MEETING PACKAGE



WELCOME

Thank you very much for your interest in Country Hills Golf Club as a venue for your meeting. Here at Country Hills, you will find that we will work with you to create the event that you are looking for.

The Ridge Room is a beautiful banquet hall with vaulted ceilings and a spectacular view of Nose Hill and the surrounding city. It is the ideal setting for any atmosphere you wish to create for your event. In addition to the banquet hall, we have two other rooms available to host your event.

There are no extra charges for things like set-up, A/V equipment, standard linens, bartenders, or clean-up. If it is in our possession, it's available to you at no charge, it's that simple.

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.

Brendan Collins
 FOOD & BEVERAGE MANAGER
 Direct Line: 403.226.7789
 Email: brendan.collins@countryhills.ab.ca

ROOM SPECIFICATIONS

ROOM	THEATRE	SEATED ROUND TABLES	SEATED LONG TABLES	STANDING RECEPTION	RENTAL FEE* (no charge for Country Hills members)
Ridge Room (66'X36')	175	144	176	200	\$500
Links Lounge (28'X 35')	60	48	64	80	\$300
Board Room (22'x19')	-	-	12	-	\$200

INCLUDED IN YOUR ROOM RENTAL

- Wireless internet access
- HDMI connection to 4 large LCD screens
- Easels (6)
- 5' round banquet tables (seats 8)
- 8' rectangle banquet tables (seats 8)
- Wireless microphone
- Podium
- Extension cords
- LCD projector and screen
- Coat racks & hangers



RIDGE ROOM

Our main banquet room features vaulted ceilings, pine trim, built-in sound system, and a picturesque view of our pristine surroundings. This room also includes the use of the Ridge patio. The patio can seat 24, is tented during the season, and hosts a great BBQ party.



LINKS LOUNGE

The Links Lounge is our Member Dining Lounge during the golf season. In the off-season, it serves as a cozy dining or meeting setting for you and your guests. This room features vaulted ceilings, pine trim, a stone fireplace, and a picturesque view of our pristine surroundings.



BOARD ROOM

The Board Room is a private room off the main lobby, and is perfect for small meetings and corporate lunches. This room also features a smart TV for presentations.

SUNRISE

PLATED

Available between
7:00am and 11:00am

Maximum of 20 guests for plated menu.

Service includes:

Fresh baked blueberry muffins and chocolate croissants
Fresh brewed regular and decaffeinated coffee | Traditional and herbal teas
Chilled orange juice

French Toast

Sweet challah bread | vanilla
orange custard
Honey ricotta | peach preserves
| candied pecans
Double smoked bacon

17.5 per guest

Talons Breakfast

Chive studded scrambled eggs
| double smoked bacon |
country style potatoes |
roasted vine tomatoes

20. per guest

Napa Valley Benedict

Grilled rosemary focaccia |
poached eggs, prosciutto |
wilted spinach, sprouts |
sundried tomato hollandaise |
country style potatoes

25. per guest

Enhancements

Spolumbos pork maple breakfast sausage
gluten free (2 links per guest) 4. per guest

the following require a minimum of one (1) dozen per selection

Individual fruit yogurt 3. each

Fruit martini 4.50 each

chopped fruit | seasonal berries | honey crème

Individual parfaits 4.50 each

greek style yogurt | berry compote | almond granola

TABLES

Available between
7:00am and 11:00am

Minimum of 20 guests.

Service includes:

Fresh brewed regular and decaffeinated coffee | Traditional and herbal teas
Chilled orange juice

Continental

Seasonal fruit platter
Breakfast pastries

12. per guest

Spike Buffet

Seasonal fruit platter |
chive studded scrambled eggs |
double smoked bacon |
country style potatoes

17.5 per guest

Ridge Buffet

Seasonal fruit platter,
Breakfast pastries
Chive studded scrambled eggs |
buttermilk pancakes | maple syrup
double smoked bacon |
Spolumbos maple breakfast sausage |
country style potatoes

24. per guest

Enhancements

French Toast 4. per guest
vanilla orange custard | maple syrup

Eggs Benedict (2 eggs per guest) 6.50 per guest
poached eggs | back bacon |
English muffin | hollandaise





MIDDAY

PLATED

Available between
11:00am and 2:00pm

2 - Course menus

Service includes:
Fresh brewed regular and
decaffeinated coffee
Traditional and specialty teas

Chicken Stroganoff

Mushroom, onion and merlot
cream | buttered noodles |
garlic parmesan roll

Carrot cake | pistachio gelato

25. per guest

Shaved Prime Rib

Open faced on garlic bread | red
wine and thyme infused demi |
roast garlic and chive whipped
potato | onion rings

Cherry mascarpone verrine

30. per guest

3 - Course menus

Service includes:
Warm rolls and butter
Fresh brewed regular and
decaffeinated coffee
Traditional and specialty teas

Chicken Caprese

Market greens | balsamic
vinaigrette

Roast herb chicken | mozzarella
and cherry tomato | balsamic jus
parmesan and olive oil mashed
potato | market vegetables

Tiramisu cup

35. per guest

New York Steak

Classic caesar salad

6oz AAA steak | dijon mushroom
sauce | roast baby potato |
market vegetables

Salted caramel cheesecake

40. per guest





DELI TABLES

Available between 11:00am and 2:00pm

Sandwich Board

minimum 10 people

Garden greens | balsamic dressing
pickles | olives

Selection of cocktail sandwiches and wraps

Fresh baked cookies

25. per guest

with soup of the day
2.50 supplement per guest

Service includes:

Fresh brewed regular and decaffeinated coffee

Traditional and specialty teas

Deli Counter

minimum 20 people

Roasted tomato bisque

Garden greens | balsamic dressing
crudité | herb dip pickles | olives

Interactive Deli Table

Bread basket of artisan rolls
Display of smoked and roasted meats
Delection of garden accompaniments |
condiments | cheeses

Collection of seasonally inspired bars
and finger pastries

30. per guest

Complements

minimum 20 people

Baby greens selection of dressings	4. per person
Potato salad	4. per person
Seasonal pasta salad	4. per person
Shredded cabbage and carrot slaw	4. per person
Traditional caesar salad	5. per person





MIDDAY

HOT TABLES

Available between
11:00am and 2:00pm

SERVICE INCLUDES:

Fresh brewed regular and decaffeinated coffee
Traditional and specialty teas

Chuck Wagon Grill

minimum 25 people

Garlic bread

Texas chop salad | lettuce wedge | cucumber |
grape tomato | shaved red onion | bacon |
queso | chipotle ranch potato salad |
celery seed dressing

Grilled petite AAA steak (cooked to medium) |
sundried tomato chimichurri
Chicken breast | balsamic mustard bbq | black
bean and corn ragout
Roast mushrooms | peppers | onions

Pecan torte | marshmallow and
chocolate brulee

45. per guest

Country Hills Buffet

minimum 25 people

Artisan rolls | butter

Baby greens | market garnishes | selection
of dressings
Cauliflower slaw | almonds | goat cheese |
lemon poppy seed vinaigrette
Pasta salad | marinated vegetables | cheese |
creamy dressing

Roast baby potato | garlic herb
seasonal market vegetables | olive oil
Herb crusted chicken breast | pan sauce
Brown sugar and garlic crusted pork loin |
dijon mushroom jus

Chocolate decadence cake

45. per guest

Substitute pork loin with
Slow roasted AAA beef | au jus
3.50 supplement per guest



French Immersion

minimum 25 people

Baguettes | triple crème brie
Butter lettuce | radish | egg | olives |
micro chervil | mustard vinaigrette

Baby potato | herbes de provence
Green beans | almonds
Chicken fricassee | wild mushroom |
peas | burgundy cream
Tilapia | tomato ratatouille | saffron broth

Apple tarte

40. per guest



Venice

minimum 25 people

Rosemary focaccia | cheese sticks
Sicilian chop salad | tomato | onions | olives |
parmesan | herb vinaigrette
Salumi salad | dry-cured salami | artichoke |
mozzarella | beans | balsamic

Carbonara | pasta | prosciutto | sweet peas |
garlic parmesan cream
Chicken picatta | lemon caper reduction
Beef and veal meatballs | tomato gravy |
ricotta brulee

Cannoli | tiramisu cream | pistachio

35. per guest

Napa Valley

minimum 25 people

Artisan rolls | butter
Kale and arugula salad | feta | peppercorn
vinaigrette

Grilled and roasted vegetables
Roast nugget potato | wilted arugula |
balsamic honey
Herb chicken breast | chardonnay chicken jus

Fresh baked cookies

30. per guest





THEMED BREAKS

Available until 4:00pm

Cupcake Counter

Selection of cupcakes
Regular and decaffeinated coffee
Traditional and herbal teas

10.

Olé

House fried tortilla chips
Salsa | pico de gallo | guacamole
Seasonal fruit agua fresca

10.

Cookie Jar

Selection of house baked cookies
Individual bottled regular & chocolate milk
Regular and decaffeinated coffee
Traditional and herbal teas

12.

Movie Time

Popcorn | buttered | cheese | caramel
M&M's, licorice
Selection of bottled sodas and lemonade

13.

Chocolate Indulgence

Brownies | chocolate chip cookies |
pain au chocolate
Hot chocolate | mini marshmallows |
cinnamon cream | sprinkles

13.

Themed breaks are based on 30-minutes of service and are priced per guest. Minimum of 10 guests per package.

Spa Break

Seasonal fresh fruit and berries
Crudités | pita chips | hummus
Fruit infused water
Herbal iced tea

15.

19th Hole

Grilled pimento cheese finger sandwiches
Kettle chips | bacon and blue dip
Southern spiced pecans
House brewed arnold palmer

18.

Ball Park

Mini corn dogs | ketchup | mustard
Warm parmesan pretzel bites
Popcorn
House brewed lemonade

20.

Route 66

Angus beef sliders | american cheese |
house sauce | brioche bun
(2 sliders per person)
Crinkle fries | spicy ketchup | fry sauce
Little pickles
Selection of bottled sodas and fruit juices

22.

5 o'clock somewhere

The following packages require an attendant which is included in the price. Each package is priced per guest and yields 2 servings and 1 beverage per guest. Minimum of 10 guests per package.

Margaritaville

Mini tuna tacos | tuna ceviche | cabbage
slaw | adobo crema
Tortilla chips | sundried tomato guacamole
Mini blood orange margaritas

27.50

When in Philadelphia...

Mini cheesesteaks | shaved beef | onions |
mushrooms | whiz | baguette
Smoked chili and candied bacon beer nuts
Spiked butterscotch root beer frappe

27.50

À LA CARTE



Pastries

Assorted muffins	3. per piece
Banana loaf	3. per slice
Lemon loaf	3. per slice
Assorted donuts	20. per dozen

Sweets

House baked jumbo cookies	26. per dozen
Rice krispie squares	26. per dozen
Cupcakes (minimum order 3 dozen)	38. per dozen
French pastries (minimum order 8 dozen)	33. per dozen

Individual apple cups (minimum order 2 dozen) Toffee and cream cheese dip, apple wedges	5. per jar
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Snacks

Assorted bagged chips	2. each
Salty Snacks (10 servings per bowl) choice of: potato chips, tri-color tortilla chips, party mix	12. per selection
Kettle Chips (10 servings per platter) choice of: parsley parmesan, truffle	10. per platter
Dips: (10 servings per bowl) choice of: blue cheese, roasted onion, ranch, salsa	5. per selection

Savory

Selection of quartered deli finger sandwiches, pickles based on two (2) pieces per person	11. per guest
Selection of gourmet hoagies, pickled peppers based on two (2) pieces per person	13. per guest
Individual crudités jars (minimum two (2) dozen) array of seasonal inspirations, roasted pepper hummus	5. per jar
Warm large soft pretzel (minimum two (2) dozen) whole grain mustard, yellow mustard	35. per dozen
Pizza Sticks (minimum two (2) dozen) cheese pastry wrapped pepperoni, marinara	55. per dozen

REFRESHMENTS

Hot Beverages

Coffee Service

Fresh brewed regular and decaffeinated coffee	3. per cup
Traditional and herbal teas	25. per carafe
	50. per gallon

Hot Chocolate

35. per carafe

Chilled Beverages

unless noted, priced per unit with a minimum order of one (1) dozen per selection

Starbucks Frappucino

5. each

choice of: mocha, vanilla

San Pellegrino sparkling water (325ml)

3. each

San Pellegrino sparkling fruit beverage

3.50 each

choice of: aranciata, limonata

Orangina sparkling fruit beverage

5. each

Happy Planet smoothies (325ml)

4.50 each

House brewed cold brew coffee

50. per gallon

vanilla cardamom sweet cream

Hydration Station

Unsweetened flavored water

minimum of 2 gallons per flavor

Lemon cucumber mint

Strawberry basil

Pineapple ginger

30. per gallon

Beverage Station

Based on 2 hours of service

and is priced per guest.

Fresh brewed regular and

Decaffeinated coffee

Traditional and herbal teas

Bottled soft drinks

Bottled fruit juices

10.



COUNTRY HILLS
GOLF CLUB

RULES & REGULATIONS

Country Hills Golf Club is a private members Club and as such there are some rules that you and your guests must abide by while on the premises.

FOOD & BEVERAGE REGULATIONS

Country Hills Golf Club is responsible for all food and beverage sales and will be the sole supplier of all food and beverages in the licensed public area. We will offer competitive pricing for each product and can source specific and unique products if requested in a timely manner. Due to Provincial and Municipal health regulations all food served must be prepared on Club premises. Any leftover food must remain on Club premises.

BOOKING & DEPOSIT

A non-refundable deposit of \$500 is required, and all monies will be applied to the Events' account on the day of the event. In the event of cancellation less than 30 days prior to the event, all monies received (including deposit) are non-refundable. 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.

CONFIRMATION TIMELINES

To ensure the finest quality of all food services, the menu must be confirmed two weeks in advance, and a guaranteed number of attendees is required one week prior to the event date. Once received, this number is not subject to reduction. Final billing will be based on the guarantee or the actual number of guests served; whichever the greater. In the event that a guarantee is not received on time, 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 5 business days following your event and payment is required 30 days from the event date.

DRESS CODE

Any persons using the facilities at Country Hills Golf Club must be suitably attired. Management reserves the right to deny privileges to anyone, who in the opinion of management, does not meet that standard.

MALE

Collared shirts (including mock turtle necks) worn with tailored shorts or trousers of an appropriate length.

FEMALE

Shirts must have a collar or sleeves worn with tailored bottoms. Tailored shorts, skorts and skirts must reach a minimum length at the end of the wearer's fingertips when arm is placed straight down the side of the body (person to stand straight with arms at sides – hem of shorts or skorts MUST extend below fingertips). All shorts must be worn with the waistband above the hips.

Denim attire will be allowed in the clubhouse (including the Patios), and on the deck outside the Spike Lounge. Denim must be clean, fit appropriately with the integrity of the fabric intact. Hats or caps are not permitted to be worn in either the Banquet Room (Ridge Room) or the Restaurant (Links Lounge).

Failure to comply with the dress regulations may result in individuals being asked to change into suitable attire or leave the Club's premises. Food & Beverage Manager and Supervisors, and the General Manager have the authority to enforce these dress regulations and to request a Member or guest who does not comply with the dress regulations to leave the Club premises.

Contact

Brendan Collins

FOOD & BEVERAGE MANAGER

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