



COUNTRY HILLS
G O L F C L U B

2017 SPECIAL EVENTS PACKAGE





Thank you very much for your interest in Country Hills Golf Club as a venue for your event. At Country Hills, we make your goals our goals. We will work with you to create the special 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, 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



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.

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



Board Room

The Board Room is a private room off the main lobby, and is perfect for small meetings and corporate lunches.

Note: Due to laws governed by the Copyright Board of Canada, we are charged royalties and tariffs on recorded audio played in our facility. These fees are charged to you based on capacity and room selection. Please contact us for further details.

Socan Fee: \$20-\$60
 Resound Fee: \$10-\$27

INCLUDED IN YOUR ROOM RENTAL

- Wireless internet access
- VGA connection to 4 large LCD screens
- Easels (6)
- 5' round banquet tables (seats 8)
- 8' rectangle banquet tables (seats 8)
- Cocktail tables
- Stage (max. 192 sq. ft.)
- Wireless microphone
- Podium
- Extension cords
- LCD projector and screen
- Oversize banquet chairs
- Dance floor
- Coat racks & hangers

BEVERAGE SERVICES

Country Hills is responsible for all beverage sales and service in accordance with the AGLC and will be the sole supplier of all alcoholic beverages served in our licensed public area. As per the AGLC regulations, removal of liquor from the facility is not permitted. The bar will be open until 12 midnight, and consumption permitted until 1:00am.



Bar Service

Our standard set-up includes premium selections of rye, white & dark rum, vodka, gin, scotch, domestic beer, import beer, coolers, red and white wines. All glassware, ice, and condiments are included. Other premium liquor selections are available upon request.

Wine Service

Country Hills has an excellent selection of house wines to choose from. Or, if you prefer, we would also be happy to send you our full wine list to select from for your function. If your preferred wine is not listed, please let us know in advance, we would be happy to bring the wine in for your function. A minimum of 2 weeks' notice is required to source the wine.

We offer a Table Wine bottle service, where bottles are placed on the table based on guidelines set out by the client. Our in-house wines are available for any booked function.

Beringer Founders' Estate

Beringer Founders' Estate wines combine the legacy of Beringer quality with everyday value. Founders' Estate wines are meant to be enjoyed immediately, and they display a delicate balance of fruit and acidity, so they can be paired with a variety of foods. Each varietal is true to its classic characteristics, with a consistently smooth and fruit-forward profile.





All plated dinners are three (3) courses with the pricing on the entrée per guest
Select one (1) item for your group from each section (starters, entrees, dessert)
Select an additional soup or salad as a fourth course add 5. per guest
Service includes regular and decaffeinated coffee, traditional and herbal teas,
artisanal rolls and butter.

Starters

Please select one (1) item for
your group soup or salad

Soups

Curried cauliflower, crispy kale, chorizo oil

Caramelized onion and roasted garlic bisque,
goat cheese, micro herbs

Chefs Recommendation

Crab and corn chowder, chili bacon compote,
green onion and parmesan cracker
3.5 supplement per guest

Salads

Baby greens, seasonal garnishes, goat cheese,
balsamic vinaigrette

Butter lettuce, dried cherries, shaved red onion,
gorgonzola, pecan toast, dijon champagne vinaigrette

Chefs Recommendation

Arrisan baby romaine wedge, tomatoes, onion, cucumber,
crumbled bacon, blue cheese, carrot curls, buttermilk
chive dressing
2.5 supplement per guest

Appetizers

Enhance your meal with an additional
appetizer course

Warm

Roasted bone marrow, balsamic honey drizzle,
onion jam, petite parsley salad, crostini
12. supplement per guest

Mushroom ravioli, kale ragout, brown butter
parmesan sauce, toasted pine nuts
10.

Chilled

Prawn and crab cocktail, butter lettuce,
thai ginger dressing, citrus salsa
15.

Compressed watermelon carpaccio,
fried prosciutto, goat cheese, micro basil,
balsamic yuzu vinaigrette
10.



Entrées

Please select one (1) entrée for your group. An additional entrée may be selected for your group for an additional 5. per guest. Maximum of two entrée (2) selections (1 weeks' notice required for quantities)



Chicken Supreme

Smoked paprika dust, cranberry balsamic jus, pepper boursin pomme puree, market vegetables
50.

Chicken Parmesan

Mozzarella and basil stuffing, roasted cherry tomato ragout, parmesan baby potato, market vegetables
55.

Striploin

Slow roasted carved beef, whiskey peppercorn sauce, baby potato, market vegetables
55.

Ribeye Tournedo

Roast garlic and spinach whipped potato, wilted arugula, peppercorn jus, market vegetables
65.

Salmon

Roasted filet, rosemary parmesan polenta, grilled broccolini, olive caper and micro basil relish, lemon basil jus
55.

Veal Chop

Lemon thyme gnocchi, crimini mushroom, fig jus, market vegetables
65.

Vegetarian Options

Vegan Cioppino

Smoked tofu, peppers, onions, mushrooms, spinach, beans, fire roasted tomato ragu, rouille crostini
45.

Caprese

Portabella, mozzarella tomato and basil stuffing, butternut squash risotto, grilled asparagus, balsamic arugula, parmesan cracker
45.

Children's Options

Available to children 12 years and younger

Chicken Fingers

Seasonal chilled vegetables, ranch dip
Chicken fingers, fries, plum sauce
Ice cream sundae
25.

Pasta

Caesar salad
Chefs pasta selection, tomato sauce, parmesan
Ice cream sundae
25.





Chefs Recommendations

Table Accompaniments

Table accents to enhance your dining experience

Specialty breads	2. per guest
Garlic parmesan and basil butter	3. per table
White bean and goat cheese dip	5. per table
Sundried tomato and cream cheese pesto	5. per table
Sparkling water service (500ml bottle)	5. per bottle

Intermezzo Course

Suggested between appetizer and entrée
add 5. per guest (select one for your group)

Raspberry lime sorbetto, mint soda, lime foam

Blueberry basil sorbet, sparkling pomegranate,
frozen grapes

Entrée Enhancement

Prosciutto wrapped scallop brochette,
balsamic honey glaze
15. per guest

Mignardise

Arrangement of petite confections, cookies
and mini tartelettes
8. supplement per guest



Desserts

Please select one (1) dessert for
your group

Tarte au citron, basil crème fraiche,
summer berries

Sticky toffee pudding, artisanal
sorbetto, toffee popcorn

Salted caramel cheesecake,
candied pecan cream

Chefs Recommendations

Paired gelato or sorbetto
2. supplement per guest

Chocolate Tasting

Chocolate pate, caramel latte
mousse & chocolate demitasse,
dark chocolate cheesecake
4. supplement per guest

Dessert Buffet

Selection of cream and mousse
cakes, cheesecakes, dessert cups
and finger pastries
8. supplement per guest

Traditional Table

Minimum 50 people
55. per guest

Dinner table service includes one (1) hour service from commencement of buffet. Regular and decaffeinated coffee, traditional and herbal teas, artisanal rolls and butter

Bread Basket

Artisanal bread and roll display

Chilled Salads

Baby artisan greens, selection of dressings
Quinoa, cauliflower and garbanzo bean, almonds,
goat cheese, lemon vinaigrette
Potato salad, dill pickle dressing

Platters

Antipasto. grilled, roasted and marinated vegetables,
garlic aioli
Artisan charcuterie board. smoked and cured meats,
mustard, cornichons
Domestic and imported cheese board
Iced jumbo prawns, traditional condiments

Warm Accompaniments

Boursin and parsley whipped potato
Steamed vegetable medley, extra virgin olive oil
Rigatoni, gorgonzola and butternut squash cream,
watercress

Entrees

Roast chicken breast, parsley pan sauce
Beef emince, mushroom and onion
ragout

Sweet Table

Chocolate brownie mousse cake
Strawberry cream cake
Key lime cheesecake
Chocolate hazelnut praline flan
Pecan tartlettes

Chefs Recommendation

Upgrade beef emince entrée to

Carved striploin
Whiskey peppercorn sauce
Horseradish cream

+5. per guest





Gourmet Table

Minimum 50 people
65. per guest

Dinner table service includes one (1) hour service from commencement of buffet. Regular and decaffeinated coffee, traditional and herbal teas, artisanal rolls and butter

Bread Basket

Artisanal bread and roll display

Chilled Salads

Baby artisan greens, selection of dressings
Cauliflower and marinated mushroom, almonds,
goat cheese, balsamic vinaigrette
Chickpea tabbouleh, cucumber, tomato,
garlic sumac dressing

Platters

Antipasto. grilled, roasted and marinated vegetables,
garlic aioli
Artisan charcuterie board. smoked and cured meats,
mustard, cornichons
Domestic and imported cheese board
Iced jumbo prawns, traditional condiments

Warm Accompaniments

Garlic baby potato, parmesan and chives
Steamed vegetable medley

Entrees

Roast chicken breast, mushroom
and sundried tomatoes,
chardonnay sauce
Honey soy glazed salmon, snap
peas, scallions

Carving Board

Served medium rare
Slow roast prime rib
Red wine demi
Horseradish

Sweet Table

Coconut brownie mousse cake
carrot cream cheese cake
Salted caramel cheesecake
Pistachio cream log
Dessert cups



Chef Attended Stations

Butchers Block

Carved to order by a culinary team member, includes one (1) hour service

Roast Turkey Breast 350.
(serves approximately 30)
Cranberry relish, honey poppy seed aioli
Artisan rolls

Porchetta Style Pork Loin 375.
(serves approximately 30)
Fennel garlic and rosemary rub, pickled onions, arugula, gremolata aioli, cracklings
Ciabatta rolls

Carved Beef Strip Loin 395.
(serves approximately 30)
Garlic dijon aioli, horseradish, mustard
Pretzel rolls

Smoked Brisket 325.
(serves approximately 25)
House bbq sauce, crispy onions, sweet pickles
Brioche rolls

Carved Prime Rib 495.
(serves approximately 30)
Au jus, horseradish,
Mini yorkshire

Chef Recommends

Butchers Block Enhancements

Station accents to enhance your dining experience
3.95 per guest per selection

Salads

Panzanella
Quinoa tabbouleh
Kale and brussel sprout slaw

Starches

Garlic boursin mashed potato
Roast garlic baby potato, parmesan, chives
Mushroom pilaf

Vegetables

Broccolini, lemon pepper emulsion
Orange and ginger glazed baby carrots
Rustic vegetables, extra virgin olive oil, balsamic





Statement Stations

Chef Attended Service

Includes one (1) hour service

Our culinary team will prepare finished tasting plates à la minute for guests priced per plate with a minimum of 4 dozen per plate

Pork Belly 14. per plate
Bourbon maple braise, apple raisin compote, bacon and smoked cheddar spoon bread

Banger and Mash 13. per plate
Spolumbos English pork sausage, onion ale gravy, bacon and brie mashed potato, black and tan onion rings

Bibimbap 16. per plate
Gochujang beef short ribs, rice, sprouts, sesame cucumbers, pickled carrots, oyster mushrooms, egg

Shrimp and Grits 15. per plate
Jalapeno ale prawns, tasso gravy, white cheddar grits, tabasco onions

Placed

Priced per guest with a minimum of 25 people

Mashed Potato Bar 12. per guest
Roast garlic and herb mashed potato, chives, crumbled bacon, sour cream, shredded cheese, merlot and thyme gravy

Dim Sum 14. per guest
(4 pieces per person)
Pot stickers, har gow, shumai, char sui bao, chili oil, spicy mustard, hoisin, soy

Salad Bar 10. per guest
Tuscan baby greens, chopped romaine, spinach
Selection of dressings and vinaigrettes
Sliced cucumber, shredded carrot, shaved red onion, sliced mushrooms, grape tomatoes, croutons, crumbled bacon
Shredded cheese, shaved parmesan



Displayed

Minimum 25 people
Priced per guest, per selection

European Charcuterie 11.95
Assorted cold cuts, cured and smoked meats, cocktail rolls, mustards and relish

Vegetarian Antipasto 8.95
Grilled and roasted vegetables, marinated artichokes and olives, thyme confit tomatoes

Mediterranean Mezze 9.95
Hummus, baba ghanoush, tabbouleh, marinated feta, pita bread, olives, roast peppers, cucumber

Cheese Board 9.95
Array of domestic and international cheeses, grapes, dried fruits, crackers and biscuits

Crudités 5.95
Assorted chilled vegetables, herb dip

Fruit 6.95
Sliced seasonal fruit



Signature Displays

Smoked Salmon 150.
Serves approximately 20
With lemon, red onions, capers, cream cheese, mini bagels

Buffalo Chicken Dip 150.
Serves approximately 15
Shredded chicken and buffalo cream cheese, crumbled blue cheese, carrot and celery, crostini

Cocktail Shrimp 275.
100 prawns
Chilled prawns, traditional accompaniments

Bruschetta 150.
Serves approximately 25
Tomato basil bruschetta, honey and thyme ricotta, baguettes and crostini





Beverage Price List

Mixed Drink	\$4.75
Premium Mixed Drink	\$5.50
Deluxe Mixed Drink	\$7.25
House Wine (6oz glass).....	\$6.50
Cocktails.....	\$6.00
Bottled Beer.....	\$5.00
Premium Bottled Beer	\$5.75
Tall Cans	\$7.00
Coolers	\$6.00

Draught Beer (20oz pints)

Coors Banquet	\$6.75
Pabst Blue Ribbon	\$5.00
Stanley Park Amber,	\$5.75
Pilsner, Village Blacksmith, Wild Rose IPA	



Chilled Canapés

Chef Recommends

- One (1) hour cocktail reception prior to dinner estimate 4-6 pieces per person
- One (1) hour cocktail reception without dinner service estimate 10-12 pieces per person

Chilled canapés are priced per dozen with a minimum order of 2 dozen per selection unless noted
 *passed (canapes / hors d'oeuvres) require a supplemental butler fee of \$100 per selection

Strawberry and chevre mousse, toasted ciabatta, basil, balsamic	28.
Seared beef striploin, blue cheese mousse, crostini, micro lettuce	35.
Pimento cheese crostini, maple bourbon bacon jam, candied pecan	30.
Shrimp poke, sesame emulsion, wakame, asian spoon (minimum order 5 dozen)	40.
Truffle ricotta flatbread, honey drizzle	30.
Fig jam and feta, phyllo cup, pickled grapes	28.
Banh mi bite, shredded lemon grass pork, pickled vegetables, sriracha aioli	30.



Hot Hors d'oeuvres

Hot hors d'oeuvres are priced per dozen with a minimum order of 2 dozen per selection unless noted
 *passed (canapes / hors d'oeuvres) require a supplemental butler fee of \$100 per selection

Buffalo chicken splendini, gorgonzola fondue	34.
Chipotle steak skewer, cilantro aioli	34.
Vegetable spring rolls, plum sauce	28.
Sichuan pork wonton, chili oil, asian spoon	28.
Smoked cheddar and broccoli beignets, red pepper aioli	30.
Sriracha candied bacon wrapped pineapple brochette, sweet ginger	32.
Short rib confit flatbread, gorgonzola, red pepper jelly	32.
Tempura prawn, togarashi aioli	35.
Stuffed mushroom, boursin and roast pepper	30.
Crispy pork ribs, garlic soy sauce (priced per 2lbs)	30.
Chicken wings, blue cheese dip (priced per 2lbs)	30.

Sweets

Sweets are priced per dozen with a minimum order of 8 dozen per selection unless noted

French macarons, almond meringue cookies (minimum order 4 dozen)	34.
Fudge caramel brownie (minimum order 4 dozen)	30.
Parisian pastries, selection of miniature pastries and tarts	33.
Dessert cups, selection of tasting size cups and shooters	42.





Snacks

Salty snacks (10 servings per bowl) choice of: potato chips, tri-color tortilla chips, party mix	12. per bowl
kettle chips (10 servings per platter) choice of: parsley parmesan, truffle oil	10. per platter
dips (10 servings per bowl) choice of: blue cheese, black pepper and roasted onion, bacon and buttermilk ranch, salsa	5. per selection

Build Your Own Bars

Nacho bar tri-color corn chips, olives, pickled jalapenos, diced tomatoes, diced onions, salsa, sour cream, jalapeno cheese sauce	9. per guest
Poutine bar fries, cheese curds, gravy, diced onions, tomatoes ketchup, chipotle aioli, selection of vinegars	9. per guest

Chef Recommends

Enhance poutine bar with: pulled pork, seasoned ground beef or broken chorizo sausage	3.50 per guest per selection
--	------------------------------

Late Night

Chicken tenders, plum sauce (minimum 4 dozen)	25. per dozen
Jalapeno poppers, cheddar cheese filling, peppercorn ranch dip (minimum 4 dozen)	26. per dozen
12" pizza, 8 slices choice of	15. per pizza
cheeseburger pepperoni bbq chicken	
Grilled cheese, artisan bread, cornichons, ketchup choice of one (1) of the following (minimum 4 dozen per selection)	36. per dozen
aged cheddar cheese fig and gorgonzola sundried tomato and mozzarella	



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 & ALCOHOL REGULATIONS

Country Hills Golf Club is responsible for all beverage sales and service in accordance with the AGLC and will be the sole supplier of all alcoholic beverages in a licensed public area. We will offer competitive pricing for each product and can source specific and unique products if requested in a timely manner. If you have a sponsor from within the liquor industry the sponsor must contact our F&B Manager to obtain product and pricing. 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 90 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.

CLUBHOUSE:

As an exception to the above dress code, 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. The Club Professionals, 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

Direct Line: 403.226.7789

Email: brendan.collins@countryhills.ab.ca



