



**2017**  
***Pine Hills***  
***Banquet***  
***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 the 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.





## Appetizer Options

Iced Atlantic Shrimp with Cocktail Sauce - \$5.99

Imported and Domestic Cheese Platter - \$4.99

Seasoned Chicken Wings - Market Price

Vegetable Platter with Dip - \$3.99

Salmon Mousse Served on Sliced Cucumber - \$5.99

Salt & Pepper Dry Ribs - \$3.99

Two Layer Nachos with Salsa and Sour cream - \$3.99

Seasonal Fresh Fruit and Berry Platter - \$4.99

Poutine Bar - \$6.99

Pricing is per person. Prices are subject to change.  
GST and 16% gratuity not included.

# Buffet Style Service

## Main Courses

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<b>Spice Crusted Roast Beef</b>	<b>\$29</b>
Slow-roasted sirloin of Alberta beef	
<b>Slow Roasted Alberta Prime Rib</b>	<b>\$38</b>
A tender, marbled carving off the rib	
<b>Centre Cut New York Steak</b>	<b>\$31</b>
Seared and charbroiled with our steakhouse spices	
<b>Cajun Turkey</b>	<b>\$28</b>
Rubbed with southern spices, blackened and slow roasted	
<b>BBQ Pork Ribs</b>	<b>\$30</b>
Southern style ribs broiled over the BBQ, with zesty sauce	
<b>Pineapple Ginger Glazed Ham</b>	<b>\$29</b>
Basted in fruit juices and glazed with brown sugar and ginger	

All Courses come with the following

Fresh Rolls and Butter  
Seasonal Vegetables  
Choice of Starch  
Garlic Mashed Potatoes  
Baked Potato  
Roasted Baby Red Potatoes  
Rice Pilaf  
Fettuccine Marinara  
Choice of two Salads  
Fresh Garden Greens  
Caesar  
Pasta  
Coleslaw  
Marinated Vegetable  
Dessert Presentation  
Coffee and Tea Service

Extra Salad or Starch may be added for \$3 per person

### Additional Protein Choices- \$6

BBQ Chicken Breast  
Lemon Caper Salmon  
Garlic & Herb Shrimp Skewers  
3oz Lobster Tail \*market price\*

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

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**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

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**Orange Spring**

Mandarin orange, walnuts, dried cranberries and cucumbers

**Winter Pecan**

Pears, pecan and goats cheese

**Insalata Selvaggia**

Roma tomatoes, red onion, cucumber and goats cheese

### Main Course

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**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 or Rice Pilaf

### Homemade Desserts

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**Cheesecake** - Chocolate Baileys, White Chocolate or Citrus

**Apple Strudel** - With caramel rum sauce

**Pie** - Pumpkin, Coconut Cream 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		\$5.75
Imports & Premiums		\$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:	<b>30</b>	<b>100</b>	<b>130</b>	<b>12</b>

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).***