

PINEBROOK

GOLF & COUNTRY CLUB

# Catering Package

2025





# The Perfect Venue For Your Special Event

**APPOINTMENTS ARE REQUIRED FOR FACILITY TOURS**

## Experience the Breathtaking Beauty of Pinebrook

Our extraordinarily picturesque venue offers stunning views of the mountains, river valley, and various scenic vistas, creating an ideal setting for both entertainment and photography.

Pinebrook can accommodate both intimate gatherings and large events of up to 180 guests. Our Executive Chef has curated an innovative menu designed to satisfy all catering needs, with options for customized menu selections to suit your preferences.

## A Venue with Unparalleled Views

The west side of Pinebrook's catering facility boasts floor-to-ceiling windows, offering a breathtaking panoramic view of the mountains, river valley, and surrounding landscapes that stretch for kilometers in all directions. This natural beauty provides a perfect backdrop for unforgettable photos.

## Elegant Indoor & Outdoor Spaces

Your guests will dine in our spacious, newly renovated catering facility, featuring a grand stone fireplace, 16-foot ceilings, elegant lighting, and full-length windows spanning the entire room. During warmer months, you can also enjoy our expansive patio, an ideal location for an outdoor cocktail reception before heading inside for your gourmet dinner.

## First-Class Service & Gourmet Cuisine

While you focus on planning your special day, our dedicated staff will work diligently to ensure every detail is taken care of. We take pride in offering first-class gourmet cuisine, available as either a buffet or plated service. Our diverse menu is tailored to please all guests, and our extensive wine list features selections carefully chosen to complement any meal.

## Your Special Day, Perfected

Your event is important to us, and we are committed to providing exceptional service before, during, and after your celebration. To truly appreciate all that Pinebrook has to offer, we invite you to tour our facility. Appointments are required for facility tours.

## Contact Us

**EDDIE POPESCU**

Banquets & Catering Manager

[eddie\\_popescu@pinebrookgolfclub.com](mailto:eddie_popescu@pinebrookgolfclub.com)

403-246-3311 ext. 270

# Pricing 2025

Minimum Revenue Generation	Private Dining Room	Main Dining Room	Point Lounge
Meetings & Seminars	\$600.00	\$1,000.00	N/A
Special Occasions	\$1,500.00	\$2,500.00	\$1,500.00

## Important Notes

### Room Rentals

· As part of holding your function at Pinebrook, we require at the time of booking, a non-refundable/non transferable room rental fee of \$300 for the use of the Point Lounge or Private Dining Room, \$500 for the use of the Main Dining Room or \$750 for the use of the entire banquet space (Main Dining Room, Private Dining Room and Point Lounge).

### Meetings & Seminars

- The following are the minimum food & beverage spend requirements when booking each room for a meeting or seminar (prior to service charge and GST).
- If you spend less than the minimum, the difference will be charged as an additional room charge.

### Special Occasions (Birthday, Anniversaries, Graduation, & Celebration of Life)

· The following are the minimum food & beverage spend requirements when booking each room for a special occasion such as a birthday, bridal shower, graduation, anniversary or celebration of life (prior to service charge and GST). If you spend less than the minimum, the difference will be charged as an additional room charge.

### Additional Fees

· A \$390 social membership fee is required for Non-Pinebrook members.

For any specific questions or additional information regarding fees, please contact our Banquets & Catering Manager, Eddie Popescu, at [eddie\\_popescu@pinebrookgolfclub.com](mailto:eddie_popescu@pinebrookgolfclub.com) or 403 246-3311 ext. 270.

# Breakfast



All of the breakfast buffet options includes a coffee and tea station, a juice station and a water station

## Continental Buffet | 22

Fresh-Baked Breakfast Pastries, Mason Jar Yogurt Parfaits, Sliced Fruit Platter

## Classic Breakfast Buffet | 35

Fresh Baked Breakfast Pastries, Bacon, Maple Breakfast Sausages, Scrambled Eggs, Potato Patties, Sliced Fruit Platter

## Pinebrook Breakfast Buffet | 40 Minimum 25 People

Fresh Baked Breakfast Pastries, Bacon, Maple Breakfast Sausages, Waffle Station With Syrup, Blueberry Compote, Chantilly Cream, Scrambled Eggs, Potato Patties, Fruit Salad, Mason Jar Yogurt Parfaits

Add Eggs Benedict - add 7 per person

## Enhancements

**COFFEE** 52 (12 cup carafe) | 129 (30 cup carafe)

**ASSORTED TEAS** - 4.25 each

### **BOTTLED JUICES**

(orange, apple & cranberry) - 4.85 each

**BOTTLED WATER** - 3.50 each

**MIMOSA** - 9.25 each

**ASSORTED BOTTLED POP** - 4.00 each

**ASSORTED MUFFINS** - 45 per dozen

**SLICED BANANA OR LEMON POPPY SEED LOAF** - 45 per dozen

**SLICED FRUIT PLATTER** - 10 per person



# Brunch

60 per adult | 30 children 5-12 years | 18 children 2-4 years minimum 50 people  
(add 5 surcharge per person if under the minimum)

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

Fresh-Baked Assorted Breakfast Pastries

Sliced Fruit Platter

Bacon

Chicken & Apricot Sausages

Scrambled Eggs

Roasted Breakfast Potatoes

### **Beet & Pear Salad**

Roasted Red Beets, Crisp Pear, Arugula, Toasted Hazelnuts, Miso, Honey Dijon Dressing (V/GF)

### **Classic Caesar Salad**

Chopped Romaine, Bacon Bits, Grana Padano, House Croutons, House Caesar Dressing

### **Green Goddess**

Rotini, Gem Tomatoes, Torn Basil Leaves, Avocado Green Goddess Dressing (V)

### **Rice Pilaf (V/GF)**

### **Market Vegetables (GF/DF/V)**

### **Sweet & Rubbed Cedar Plank Salmon (GF)**



# Waffle Station

Liege Waffles with Maple Syrup & Berry Compote

## Choice of Carved Item:

### CARVED PINEAPPLE GLAZED COUNTRY HAM

With Grainy Mustard Jus

### ROASTED TURKEY BREAST

Cranberry Sauce, Turkey Gravy & Stuffing **(GF)**

- add 5 per person

### ANCHO RUBBED ROASTED ALBERTA STRIPLOIN

Red Wine Jus or Chimichurri **(GF)** - add 12 per person



# Dessert

Assorted Dessert Squares, Bars & Cookies

Choice of Sticky Toffee Pudding or  
Gluten Free Berry Crumble with Chantilly Cream

## Enhancements

Includes a coffee and tea station, a juice station and a water station

### Eggs Benny Station

Made To Order with Ham or Spinach & Siphon Hollandaise - add 10 per person (min 100 people)

### Omelet Station

Made To Order- add 5 per person



# Lunch Buffets

All lunch options include a coffee and tea station (add 5 Surcharge per person if under the minimum)

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

## Sandwich Buffet | 36

Minimum 50 People

Chop Salad with 2 Dressings Assorted Pickle & Olive Platter

### Choice of One Self Served Soup:

**CREAM OF MUSHROOM SOUP** (GF/V)

**SAN MARZANO TOMATO SOUP**, Basil Croutons (DF)

**BEEF BARLEY SOUP**

**HOT & SOUR SOUP** - Shiitake Mushrooms & Crispy Tofu (DF/V)

### Choice of 3 Plattered Sandwiches:

**BLACK FOREST HAM & SWISS** on Croissant Tuna Salad (DF)

**TURKEY**, Cranberry Mayo (DF)

**ITALIAN MEATS** on Baguette (DF)

**SMOKED SALMON BAGEL**, Dill Cream Cheese & Pickled Red



## Burger Buffet | 45

Minimum 25 People

### GRILLED PRIME RIB BURGERS, ROASTED CHICKEN BREASTS & BLACK BEAN BURGERS BRIOCHE BUNS

Iceberg Lettuce, Sliced Tomatoes, Sliced Red Onions, Assorted Pickles & Cheese Slices Dijon Mustard, Grainy Mustard, Mayo, Relish & Ketchup

### Choice of 3 Salads:

CLASSIC CAESAR, SOUTHWEST CHOPPED, BEET & PEAR SALAD, BABY SPINACH, BABY KALE & QUINOA OR GREEN GODDESS

Kettle Chips

ASSORTED DESSERT SQUARES & COOKIES

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## Italian Buffet | 49

Minimum 25 People

CHICKEN PARMESAN & CREAMY PESTO ROTINI

ASSORTED FLATBREAD PIZZAS

CAPRESE SALAD, CAESAR SALAD, ARTISAN GREENS, GRAPEFRUIT & FENNEL SALAD

ASSORTED DESSERT SQUARES & TIRAMISU



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## Greek Buffet | 55

Minimum 50 People

HUMMUS & PITA (DF/V)

TZATZIKI SAUCE (GF)

GREEK PASTA SALAD

SPANAKOPITA

GREEK RICE PILAF (GF/DF/V)

LEMON ROASTED POTATO WEDGES (GF/V)

CHILI HERB & GARLIC PRAWN SKEWERS (GF/DF)

CHICKEN SOUVLAKI SKEWERS (GF/DF)

BAKLAVA (GF)

ASSORTED DESSERT SQUARES & COOKIE





# Plated Lunch

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

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## Express Plated Lunch | 39

Minimum 24 People

### Pinebrook Grilled Cobb Salad

Grilled Chicken Breast, Artisan Greens, Cherry Tomatoes, Avocado, Pancetta, Hard Boiled Egg, Blue Cheese, House Vinaigrette, Strawberry Shortcake

### 3 Course Plated Lunch

Includes fresh-baked rolls & butter, choice of one starter (soup or salad), entrée served with pomme purée, & market vegetables, dessert and coffee & tea. All guests must have the same starter, entrée and dessert.

### Soup

#### SAN MARZANO TOMATO SOUP

Basil Croutons (DF)

WILD MUSHROOM, BLACK TRUFFLE OIL (V/GF)

SQUASH BISQUE, CINNAMON CRÈME FRAICHE (V)

#### HOT & SOUR SOUP

Shiitake Mushrooms & Crispy Tofu (DF/V)

#### BEEF BARLEY SOUP



OR

## Salad

### Beet & Pear Salad

Roasted Red Beets, Crisp Pear, Arugula, Toasted Hazelnuts, Miso, Honey Dijon Dressing (V/GF)

### Apple & Gorgonzola Salad

Arugula, Radicchio, Candied Walnuts, Pickled Red Onion & White Balsamic Vinaigrette. (V/GF)

### Southwest Chopped Salad

Chicken, Black Beans, Jalapenos, Corn, Gem Tomatoes, Torn Romaine & Iceberg Lettuces, Cucumber, Pickled Red Onion, Roasted Red Peppers, Tortilla Strips, Creamy Southwest Dressing (GF)

### Classic Caesar Salad

Chopped Romaine, Bacon Bits, Grana Padano, House Croutons, House Caesar Dressing

### Baby Spinach Salad

Strawberries, Candied Pecans, Baby Bocconcini, Poppy Seed Dressing (V/GF)

### Baby Kale & Quinoa

Avocado, Roasted Squash, Ginger Soy Vinaigrette & Furikake (VEGAN / GF)

### Israeli Couscous

Prawns, Radish, Cucumber, Gem Tomatoes, Friséé, Watercress, Microgreens, Preserved Lemon Dressing (V)



## Choice of Entree

### Roasted Chicken Supreme

Tomato Jam or Roasted Garlic Chicken Jus (GF) 51

### Local Pickerel

Trout Caviar White Wine Cream Sauce (GF) 53

### Pistachio Crusted Pork Tenderloin

Smoked Apple Compote, Madeira Jus (GF) 53

### Grilled & Roasted Alberta 7 oz Alberta Striploin

Chimichurri or Red Wine Jus (GF) 64

## Vegetarian Entrée Options

### Vegetable Mille Feuille

Roasted Portabello Mushrooms, Eggplant, Zucchini, Red Pepper, Red Onion, Tomato Stack, Herb Oil & Balsamic Drizzle Tomatoes & Seared Gnocchi (V/GF) 50

### Butternut Squash Ravioli

Arugula, Shaved Grana Padano, Sage Brown Butter (V) 49

## Choice of Dessert

### Apple Strudel

Chantilly Cream

### Lemon Meringue Tart

Chantilly Cream, Mint, Fresh Berries

### Strawberry Champagne Cheesecake

Chantilly Cream, Mint, Fresh Berries (GF)



# Afternoon Reception



**SET MENU - 51 PER PERSON**  
Minimum 40 People

**(V)** Vegetarian

**(GF)** Gluten Free

**(VEGAN)** Vegan

**(DF)** Dairy Free

## Platter of House Made Tea Sandwiches (no crusts)

1.5 sandwiches per person

**Roast Turkey** Cranberry Aioli on Multigrain Bread

**Ham & Swiss** on White Bread

**Egg Salad** on a Croissant

**Tuna Salad** on Brown Bread

**Smoked Salmon Pinwheel**

**Roast Beef** on Brown

## Choose 2 Passed Cold Canapes

### **Smoked Salmon**

Cucumber Cup, Caper Cream Cheese, Pickled Red Onion, Dill

### **Bruschetta Tart**

Gem Tomatoes, Roasted Garlic, EVOO, Grana Padano Snow **(V)**

### **Caprese Skewer**

Cherry Tomatoes, Mini Bocconcini, Fresh Basil, Balsamic Drizzle **(V/GF)**

### **Poached Prawn Spoon**

Cucumber, Yuzu Aioli, Tobiko

## Choose 2 Passed Hot Hors D'Oeuvres

**Prosciutto Wrapped Asparagus**  
Balsamic Drizzle

**Chicken & Cabbage Gyoza**  
Teriyaki Sauce, Cilantro

**Red Pepper Arancini**  
Mozzarella, Avjar Sauce **(V)**

**Homemade Perogies**  
Bacon Lardon, Sour Cream, Green Onions

*\*passed appetizers are based on a total of 3 pieces per person*

**Imported & Domestic Cheese Tray**  
with crisps, dried fruit & nuts

**Fresh Seasonal Fruit Platter**

**Assorted Pastries & Dessert Squares**

**A self serve coffee & tea station and a flavoured water station are included**

# Cocktail Receptions

## SET MENU - 85 PER PERSON

Minimum 60 People  
Based on 15 Pieces Per Person

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

## Passed Cold Canapes

### Bruschetta Tart

Gem Tomatoes, Roasted Garlic, EVOO, Grana Padano Snow (V)

### Smoked Duck

Belgian Endive, Orange Segments, Toasted Hazelnuts, Port Dressing

### Togarashi Tuna

Sesame Cone, Yuzu Aioli, Micro Shoots

## Passed Hot Hors D'Oeuvres

### Pork & Kimchi Gyoza

Gochujang Sauce, Yuzu Aiöli, Cilantro

### Red Pepper Arancini

Mozzarella, Ajvar Sauce (V)

### Moroccan Spiced Lamb Skewers

Preserved Lemon Aiöli (GF)



## Action Stations

### Carved Striploin Stuffed Yorkie Station

Red Wine Jus, Horseradish Aioli

### Grana Padano Pasta Wheel Action Station

Fettucine Tossed in a Creamy White Wine Sauce in a Half Wheel of Grana Padana

### Fresh Seasonal Fruit Platter

### Assorted Pastries & Dessert Squares

A self serve coffee & tea station and a flavoured water station are included



# Passed Appetizers

All prices are per dozen. A minimum of 5 dozen of each item is required.

We recommend 3-4 pieces per person for your reception (1-1.5 hrs) prior to dinner. If you are having a longer reception, these quantities should be increased.



**(V)** Vegetarian

**(GF)** Gluten Free

**(VEGAN)** Vegan

**(DF)** Dairy Free

## COLD

<b>Bruschetta Tart</b> Gem Tomatoes, Roasted Garlic, EVOO, Grana Padano <b>(V)</b>	42
<b>Caprese Skewer</b> Cherry Tomatoes, Mini Bocconcini, Fresh Basil, Balsamic Drizzle <b>(V/GF)</b>	42
<b>Polenta Cakes</b> Sun-Dried Tomato Jam, Fresh Basil Tips <b>(V/GF)</b>	42
<b>“Mezze” Spoon</b> Hummus, Spicy Tangerine Olive, Sweet Drop Pepper, EVOO, Micro Shoots <b>(V/GF)</b>	44
<b>Poached Prawn Spoon</b> Cucumber, Yuzu Aioli, Congee Spoon <b>(GF)</b>	44
<b>Crab Stuffed Devilled Eggs</b>	45
<b>Smoked Salmon</b> Cucumber Cup, Caper Cream Cheese, Pickled Red Onion, Dill <b>(GF)</b>	46
<b>Smoked Duck</b> Belgian Endive, Orange Segments, Toasted Hazelnuts, Port Dressing <b>(GF)</b>	47
<b>Togarashi Tuna</b> Sesame Cone, Yuzu Aioli, Tobiko	47
<b>Wagyu Carpaccio</b> Crostini, Beet Goat Cheese Mousse, Micro Greens	52
<b>Foie Gras Terrine</b> Crostini, Aspic, Fig Jam	57



# HOT

<b>Vegeterian Spring Rolls</b> Sweet and sour Sauce (V/DF)	40
<b>Pork &amp; Kimchi Gyoza</b> Gochujang Sauce, Yuzu Aiöli, Cilantro	44
<b>Proscuitto Wrapped Asparagus</b> Balsamic Drizzle (GF)	44
<b>Chicken &amp; Cabbage Gyoza</b> Teriyaki Sauce, Cilantro	44
<b>BBQ Meatballs</b>	45
<b>Homemade Perogies</b> Bacon Lardon, Sour Cream, Green Onions	46
<b>Red Pepper Arancini</b> Mozzarella, Ajvar Sauce (V)	46
<b>Seafood Croquette</b> Saffron Aiöli, Sweet Drop Pepper	46
<b>Artichokes à la Barigoule</b> Mushrooms, White Wine, EVOO, Sun-Dried Tomatoes	46
<b>Bacon Wrapped Scallops</b> Cocktail Sauce (GF)	47
<b>Coconut Prawns</b> Mango Salsa, Yuzu Aiöli	47
<b>Chicken Lollipops</b> Inside Out Chicken Drumstick, Sticky Sweet Chili Sauce (GF)	47
<b>Moroccan Spiced Lamb Skewers</b> Preserved Lemon Aiöli (GF)	48
<b>Mini Stuffed Yorkies</b> Shaved Prime Rib, Horseradish Aiöli, Jus (Chef Attended)	52



# Enhancements & Late Night Snacks

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

## LATE NIGHT SNACKS

Minimum 30 servings of each item. Must be served no later than 10:30pm.  
Includes a coffee station.

### Homemade Kettle Chips

Dill Dip (V)

\*cooked in oil which may have come in contact with gluten

### Flatbreads

(Pepperoni, Hawaiian & Cheese) \*GF options available

### Poutine Bar

Curly Fries, Cheese Curds, Pickled Jalapeños, Vegetarian Gravy (V)

### Chicken Fingers & Fries

Plum Sauce, Ketchup

### Jumbo Nacho Basket

Corn Tortilla Chips, Warm Queso, Fire Roasted Salsa, Sour Cream, Guacamole, Green Onions, Olives (VEGAN/GF)

### Chicken Wings

Salt & Pepper, Sauces on the Side Fresh Baked Jumbo Cookie Platter

### Fresh Baked Jumbo Cookie Platter

### Price Per Person

11.5

13.5

14.5

14.5

16.75

16.75

5.25



# PRE-CEREMONY SNACKS

Salad & Assorted Sandwiches

Ask for Price

# BANQUET BOARDS

Served at anytime during the event - typically during cocktail hour.

## Fresh Vegetable Crudité & Dip

Gem Tomatoes, Tri-Coloured Carrots, Celery, Peppers, Broccoli or Cauliflower, Radishes, Baby Cucumbers, Snap Peas, Dips, Dill (V/GF)

## Hummus & Baba Ghanoush with Pita (V/DF)

## Fresh Seasonal Fruit Platter

Watermelon, Cantaloupe, Honeydew, Pineapple, Kiwi, Strawberries, Grapes, Mint (VEGAN/GF)

## Cheese

Assorted Imported Cheese, International Cheese, Goat Cheese, Grapes, Nuts, Crisps, GF Almond Crisps (V)

## Italian Caprese Platter

Bocconcini Cheese, Vine Ripened Tomatoes, Gem Tomatoes, Fresh Basil, EVOO, Balsamic Glaze, Pesto Dressing (V/GF)

## Italian Charcuterie

Prosciutto, Genoa Salami, Calabrese, Capicola, Sun-Dried Tomato, Marcona Almonds, Pickles, Tangerine & Chili Olives (DF)

## Smoked Seacuterie

Smoked Trout, Candied Salmon, Peppered Mackerel, Seaweed Salad, Lemons, Limes, Crispy Capers, Dill

## Prawn & Shellfish Bowl

Prawns Poached in Court Bouillon, Steamed Clams & Mussels Dressed in Lemon Herb Vinaigrette, Seaweed Salad, Lemons, Limes

## Sushi Boats

2 Sushi Boats Including 25 of Each of the Following; California Rolls, Dynamite Rolls, Yam Rolls, Garden Rolls, Spicy Salmon, Spicy Tuna with Pickled Ginger, Wasabi, GF Soy Sauce, Chop sticks (GF/DF)

## Price Per Person

8.5

8.5

10.5

11.5

10.5

13.5

13.5

13.5

\$630

(serves 50 people)





# 3-Course Plated Dinner

Includes fresh-baked dinner rolls & butter, choice of one starter, entrée, dessert and coffee & tea.

All guests must have the same starter and the same dessert. You can offer your guests a choice from 2 entrees (plus a Vegetarian/Vegan entrée). There will be a surcharge of \$10 per guest if you would like to offer your guests an additional entrée choice. Add an additional course - \$10 per person. Entree prices for adult and children menus include appetizer and dessert.

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

## APPETIZERS

Choice of one of the following:

### Beet & Pear Salad

Roasted Red Beets, Crisp Pear, Arugula, Toasted Hazlenuts, Miso, Honey Dijon Dressing (V/GF)

### Apple & Gorgonzola Salad

Arugula, Radicchio, Candied Walnuts, Pickled Red Onion & White Balsamic Vinaigrette. (V/GF)

### Southwest Chopped Salad

Chicken, Black Beans, Jalapenos, Corn, Gem Tomatoes, Torn Romaine & Iceberg Lettuces, Cucumber, Pickled Onion, Roasted Red Peppers, Tortilla Strips, Creamy Southwest Dressing (GF)

### Classic Caesar Salad

Chopped Romaine, Bacon Bits, Grana Padano, House Croutons, House Caesar Dressing

### Baby Spinach Salad

Strawberries, Candied Pecans, Baby Bocconcini, Poppy Seed Dressing (V/GF)

### Baby Kale & Quinoa

Avocado, Roasted Squash, Ginger Soy, Vinaigretter & Furikake (VEGAN/GF)

### Israeli Couscous

Prawns, Radish, Cucumber, Gem Tomatoes, Friseé, Watercress, Microgreens, Preserved Lemon Dressing

### San Marzano Tomato Soup

Basil Croutons (VEGAN)

### Wild Mushroom Soup

Black Truffle Oil (V/GF)

### Beef Barley Soup

### Seafood Cake

Confit Red Onion Star, Saffron Aiöli, Herb Oil (add 3 per person)

### Crispy Coconut Prawns

Mango & Avocado Salad, Spicy Mango Vinaigrette (add 3 per person)

### Wild Mushroom Tart

Wilted Greens, Sherry Vinaigrette (add 3 per person) (V/GF)

### Bison Carpaccio

Saskatoon Berry Compote, Arugula, EVOO, Balsamic Drizzle, Finely Grated Grana Padano, Brown Butter Crostini (add 5 per person) (GF)



# ENTRÉES

Choice of two of the following:

Entrées are served with market vegetables and a choice of Pomme Purée (V/GF) or Roasted Local Nugget Potatoes (V/GF)

## **Pork Tenderloin**

Smoked Apple Compote, Madeira Jus (GF) 77

## **Roasted Chicken Supreme**

Tomato Jam or Roasted Garlic Chicken Jus (GF) 77

## **Crispy Skin Salmon**

Sauce Vierge (Tomatoes, Shallots, Olives, Lemon, Herbs) (GF) 84

## **Local Pickerel**

Trout Caviar White Wine Cream Sauce (GF) 84

## **Grilled & Roasted 8 oz Carved Alberta Striploin**

Chimichurri or Red Wine Jus (GF) 88

## **Slow Roasted 10 oz Alberta Prime Rib**

Yorkshire Pudding, Horseradish & Red Wine Jus (GF without Yorkie) 98

*\*all beef entrees are served medium-rare unless otherwise requested*



# VEGETARIAN ENTRÉES

Choose one entrée for all vegetarian /vegan guests:

## **Vegetable Mille Feuille**

Roasted Portobello Mushrooms, Eggplant, Zucchini, Red Pepper, Red Onion, Tomato Stack, Herb Oil & Balsamic Drizzle 76 (V/GF)

\* Can be made VEGAN upon request

## **Butternut Squash Ravioli**

Arugula, Shaved Grana Padano, Sage Brown Butter 74 (V)

## **Mushroom Risotto 75 (V)**



# DESSERTS

Choice of one of the following:

## **Pavlova**

Lemon Curd, Tropical Fruit, Chantilly Cream, Garden Mint (GF)

## **Blueberry Mason Jar Cheesecake**

Hazelnut Graham Crumb, Blueberry Compote, Garden Mint

## **Warm Apple Tart Tatin**

Caramel Sauce, Chantilly Cream, Garden Mint

## **Strawberry Tart**

Strawberry Chocolate Mousse, Fresh Strawberries, Manuka Honey Crisp, Garden Mint (add 3 per person)

# CHILDREN'S MENU 25 (UP TO 12 YEARS OF AGE)

All children must have the same entrée choice

## **Vegetable Crudité & Ranch Dip**

Chicken Fingers, French Fries, Plum Sauce  
or

## **Hamburger, French Fries**

or

## **Pasta with Tomato Sauce**

or

## **Mac & Cheese**

## **Vanilla Ice Cream Served With Chocolate Sauce**

# Dinner Buffet

Includes fresh-baked dinner rolls & butter and coffee & tea. For a minimum of 50 people.

**(V)** Vegetarian

**(GF)** Gluten Free

**(VEGAN)** Vegan

**(DF)** Dairy Free

## PLATTERS

Pickles, Olives, Roasted Vegetables & Antipasto **(V/GF)** (included)

Choice of 1 of the following:

**Vegetable Crudité & Dip (V/GF)**

**Assorted Meat & Charcuterie Board** with Olives & Pickles

**Imported & Domestic Cheese Tray** with Crisps, Dried Fruit & Nuts

**Assorted Smoked Fish Platter**



## HOT ITEMS

Choice of 2 of the following:

**Butter Chicken**

(includes Naan Bread instead of dinner rolls)

**Chicken Saltimbocca**

**Sweet & Spicy Rubbed Cedar Plank Salmon (GF)**

**Tikka Masala Cauliflower Pakoras (V)**

**Ratatouille Fusilli (V)**

**Butternut Squash Ravioli**

Sage Brown Butter **(V)**

**BBQ Ribs**

BBQ Sauce **(DF)** (add 3 per person)



## CHEF ATTENDED CARVED ITEM

Please Choose One:

### Roasted Turkey Breast

Cranberry Sauce, Turkey Gravy & Stuffing (GF)  
83 per adult | 41 children 5-12 years | 23  
children 2-4 years

### House Smoked Alberta Brisket

Horseradish, Au Jus (GF) with Dinner Rolls  
at the Carving Station  
83 per adult | 41 children 5-12 years  
| 23 children 2-4 years

### Braised Alberta Short Rib

Cherry Jus (GF)  
83 per adult | 41 children 5-12 years  
| 23 children 2-4 years

### Ancho Rubbed Roasted Alberta Striploin

Chimichurri (GF)  
89 per adult | 44 children 5-12 years  
| 23 children 2-4 years

### Slow Roasted Roasted Alberta Prime Rib

Yorkshire Pudding, Horseradish, Au Jus  
(GF without the Yorkies)  
99 per adult | 48 children 5-12 years  
| 23 children 2-4 years

### Grilled & Roasted Alberta Tenderloin, Cabernet Jus (GF)

Market Price per adult | 50% of adult price for  
children 5-12 years | 23 children 2-4 years

Choice of Chef Carved Item Accompanied by:

## SALADS

Choice of 4 of the following:

### Beet & Pear Salad

Roasted Red Beets, Crispy Pear, Arugula, Toasted Hazelnuts,  
Miso, Honey Dijon Dressing (V/GF)

### Apple & Gorgonzola

Arugula, Radicchio, Candied Walnuts, Pickled Red Onion  
& White Balsamic Vinaigrette (V/GF)

### Southwest Chopped

Chicken, Black Beans, Jalapenos, Corn, Gem Tomatoes,  
Torn Romaine & Iceberg Lettuces, Cucumber, Pickled Red  
Onion, Roasted Red Peppers, Tortilla Strips, Creamy  
Southwest Dressing (GF)

### Classic Caesar

Chopped Romaine, Bacon Bits, Grana Padano,  
House Croutons, House Caesar Dressing

### Baby Spinach

Strawberries, Candied Pecans, Baby Bocconcini,  
Poppy Seed Dressing (V/GF)

### Baby Kale & Quinoa

Avocado, Roasted Squash, Ginger Soy Vinaigrette  
& Furikake (VEGAN/GF)

### Israeli Couscous

Prawns, Radish, Cucumber, Gem Tomatoes, Friséé,  
Watercress, Microgreens, Preserved Lemon Dressing (V)

### Green Goddess

Rotini, Gem Tomatoes, Torn Basil Leaves, Broccoli, Arugula,  
Feta & Eggs, Avocado Green Goddess Dressing (V)



## SIDES

**Market Vegetables** (Included)

### Rice Pilaf

Diced Vegetables & Chopped Herbs (V/GF) (Included)

Choice of 1 of the following:

### Whipped Yukon Gold Potatoes

Butter, Cream, S&P (V/GF)

### Roasted Local Nugget Potatoes (V/GF)

**Potato Dauphinoise** (V) (add 3 per person)

## DESSERTS

**Assorted Pies, Cakes, Tarts, Squares & Cookies**

**Warm Seasonal Fruit Crisp with  
Chantilly Cream** (GF)

**Fresh Fruit Tray** (VEGAN/GF)







# Bar Service

Liquor consumed at Pinebrook Golf and Country Club must be purchased through the club. All bar prices are subject to an 18% gratuity and GST.

## **Standard Liquors (1 oz.)** \$7.25 ea

Bacardi White Rum, Bacardi Black Rum, Beefeater Gin, Canadian Club Whisky, Famous Grouse, Smirnoff Vodka

## **Premium Liquors (1 oz.)** \$8.25 ea

Bombay Sapphire, Captain Morgan's Spiced Rum, Crown Royal, Gibson's, Jack Daniel's, Jameson, Jose Cuervo, Pimm's, Tanqueray, Tito's

## **Super Premiums (1 oz.)** \$11.25 ea

The Botanist, Buffalo Trace, Courvoisier VS, Glenlivet 12 Year, Grand Marnier, Grey Goose, Hendrick's

## **Liqueurs (1 oz.)** \$7.75 ea

Amaretto, Baileys, Kahlua, Drambuie

## **Soft Drinks and Juice** (by the glass) \$3.25 ea

Several Varieties Available

## PUNCH

**Non Alcoholic Fruit Punch** - \$135.00

**Sangria or Alcoholic Fruit Punch** - \$195.00

*Our punches serve approximately 30-40 guests.*

## **Domestic Bottled Beer** \$7.00 ea

Budweiser, Bud Light, Coors Lite, Kokanee, Last Best Show Pony Pale Ale, Michelob Ultra

## **Premium Bottled Beer** \$8.00 ea

Corona, Heineken, Stella Artois

## **Domestic Draught (20 oz. Pints)** \$8.50 ea

Grizzly Paw Honey Wheat Ale, Pinebrook Lager (A.G.D.)

## **Imported Draught** \$9.75 ea

Cabin Super Saturation, Kokanee Gold, Sapporo

## **Ciders / Tall Beers** \$9.75 ea

Strongbow, Glutenberg (Gluten-Free), Jasper Crisp Pils, Cabin Luminosity Pilsner, Stiegl Radler

## WINE LIST

Bottle | Glass (6oz.)

### SPARKLING WINES

37 | 9.25

#### Villa Marchesi Prosecco

Venetto, Italy  
100% Glera

## ROSÉ

Bottle | Glass (6oz.)

### Montrose Rosé

Cote Du Thongue, France  
65% Grenache | 25% Cabernet | 10% Syrah

42 | 10.50

## WHITE WINES

Bottle | Glass (6oz.)

### Talbagh Chenin Blanc

Western Cape, South Africa  
100% Chenin Blanc

39 | 9.25

### Di Leonardo Pinot Grigio

Friuli Venezia, Italy  
100% Pinot Grigio

40 | 10.00

### Rare "Le Chardonnay"

Rhone Valley, France  
100% Chardonnay

42 | 10.50

### Astrolabe Sauvignon Blanc

Marlborough, New Zealand  
100% Sauvignon Blanc

44 | 11.00

### Au Bon Climate Chardonnay

Santa Barbara, California, USA  
100% Chardonnay

51 | 12.75

## RED WINES

Bottle | Glass (6oz.)

### Heartland Cabernet Sauvignon

Langhorne Creek, Australia  
100% Cabernet Sauvignon

39 | 9.75

### Los Bocheros Malbec

Mendoza, Argentina  
100% Malbec

41 | 10.25

### Boomtown Cabernet Sauvignon

Columbia Valley, Washington, USA  
100% Cabernet Sauvignon

45 | 11.25

### Zenato Ripassa

Veneto, Italy  
50% Corvina, 50% Rondinella

47 | 11.75

### Au Bon Climate Pinot Noir

Santa Barbara, California, USA  
100% Pinot Noir

55 | 13.75

### Earthquake Zinfandel

Lodi, California, USA 100% Zinfandel

55 | 13.75

All prices are subject to 18% Service Charge & GST

Should you prefer to bring in your own store bought wine, you are able to pay a corkage fee of \$30 per bottle (that is opened) + 18% Gratuity & GST. This wine would be poured by our staff during dinner. This wine will not be available behind the bar.

## WINE

### SPARKLING WINE

Villa Marchesi Prosecco \$37.00 | \$9.25 (6oz glass)

**WINES BY THE GLASS (6 oz.)** Please refer to the wine list for selections and pricing

**WINES BY THE BOTTLE** Please refer to the wine list for selections and pricing

Choose one red and one white to be poured by the Pinebrook staff during dinner. Wine selections will be served during dinner and by the glass at the bar.

Should the consumption be less than \$500.00 on either a host or a cash bar, the following labour charges will apply: Bartender @ \$30.00/hour, minimum four hours. Drink tickets and subsidized bars (ie. Toonie bar) are available.

# Frequently Asked Questions

## FAQ for Decor and Service

### Access and Setup

**Q: What are the start and end times for our event?**

**A:** Function spaces for events are booked only for the time indicated. Set up and dismantle times, if required, should be specified at the time of booking and an additional charge may apply. The premises must be vacated by 2:00 AM by all guests and vendors.

**Q: Who is responsible for setting up decorations?**

**A:** The Event Host (or a designated vendor or friend) is responsible for setting up all decorations. The Pinebrook staff will not set up your décor items.

### Decor

**Q: What tables and chairs are provided?**

**A:** A choice of round or 8-foot rectangular tables and banquet chairs are provided. Additional tables (gift table, guest sign-in, cake table, and DJ table) are available at no additional charge upon request. Each event is provided with 3 cocktail tables for use on the patio (spandex white or black linen is included). Additional cocktail tables are available for a rental fee of \$15 per table.

**Q: What linens are provided?**

**A:** White floor-length linens with a choice of black or white overlays and black or white cloth napkins are included. If you are arranging your own rental linens, overlays, and/or napkins, please arrange to have these delivered to Pinebrook 2 to 3 days prior to your event.

**Q: Are candles and sparklers allowed at the venue?**

**A:** Due to fire and safety regulations, open-flame candles are not permitted. All candles used as decorations must be electronic. Sparklers are also not permitted anywhere on the property.

**Q: Can we throw flowers or confetti at our event?**

**A:** The use of artificial flowers, or confetti of any kind (indoor and outdoor) is prohibited. A clean up fee of \$500 will be in effect if any confetti or artificial flowers are used.

### Audio Visual and Music

**Q: What audio-visual equipment is available?**

**A:** Our complimentary package includes a ceiling-mounted LCD projector, an AV screen, an additional TV mounted on the wall, a smaller TV above the bar, 2 cordless handheld microphones, and a podium. Note that Pinebrook does not supply an outdoor sound system.

**Q: What are the music regulations for our event?**

**A:** Music volume should stay at an acceptable level until 9 PM, after which you may turn up the volume. Your DJ is permitted to play until 1 AM. All live or recorded entertainment is subject to an Entertainment charge for the use of music, which is automatically applied to the function invoice:

- **Private Dining Room: \$31.31 for events without dancing, \$62.64 for events with dancing**
- **Main Dining Room: \$45.02 for events without dancing, \$90.12 for events with dancing**

### Event Timing and Logistics

**Q: What are the start and end times for our event?**

**A:** Function spaces for events are booked only for the times indicated. Setup and dismantle times should be specified at the time of booking. The premises must be vacated by 2:00 AM by all guests and vendors.



**Q: Is there a coat check available?**

**A:** There is a coat check in the clubhouse, but no attendant is provided.

**Q: What is the dress code for guests?**

**A:** Our dress code is golf sportswear as the minimum attire. Short shorts, halters, tee shirts, or similar attire are not permitted. Acceptable denim attire is allowed. Please advise your guests and vendors of this dress code.

**Q: Where can we take photos at Pinebrook?**

**A:** Only locations approved by Pinebrook are available for photos. Photography is prohibited near the pro shop, cart staging area, and golf course. Please arrange a time with our Banquets & Catering Manager to review the available locations.

**Q: Can we have a raffle or 50/50 draw?**

**A:** You must obtain the proper gaming licenses from the Alberta Liquor and Gaming Commission (ALGC) in order to host a raffle or a 50/50 draw. Pinebrook staff will require you to show them your license upon arrival.

## Accessibility

**Q: Is the venue wheelchair accessible?**

**A:** Yes, Pinebrook is a wheelchair-accessible facility with an elevator, wheelchair lift, and private wheelchair-accessible washroom.

If you need more detailed information or have specific questions not covered in this FAQ, please get in touch with our Banquets & Catering Manager, Eddie Popescu, at [eddie\\_popescu@pinebrookgolfclub.com](mailto:eddie_popescu@pinebrookgolfclub.com) or 403 246-3311 ext. 270.



# FAQ for Food & Beverage

**Q: Can we bring our own wine to the venue?**

**A:** Yes, you can bring your own store-bought wine for a corkage fee of \$30 per bottle plus 18% gratuity and GST. This wine will be poured by our staff during dinner and will not be available behind the bar.

**Q: Can we bring our own cake or cupcakes?**

**A:** Yes, you can bring your own cake or cupcakes from a licensed provider. A cake cutting fee of \$3.00 per guest will apply if you want Pinebrook to cut your cake and display the pieces on a large platter for your guests to serve themselves, and an additional \$5.00 to plate and serve guests. Pinebrook will provide dessert plates and forks. If you require Pinebrook to set up your cake or any catering décor, a setup fee will apply.

**Q: What are the food and beverage regulations at Pinebrook?**

**A:** All food and beverage served at the venue (except wedding cakes or cupcakes) must be provided by Pinebrook. Health and Safety Regulations prohibit guests from removing any food and beverage products after a function.

**Q: What are the alcohol service regulations?**

**A:** Alcohol service is available from 10 AM to 1 AM, with consumption until 1:30 AM. "Last call" is at 12:45 AM. All liquor must be purchased from Pinebrook, and patrons must show proof of age for liquor service. Pinebrook will not serve liquor to individuals who are visibly intoxicated.

**Q: How do I notify Pinebrook of the guaranteed number of guests?**

**A:** The Banquets & Catering Manager must be notified of the guaranteed number of guests attending 7 business days prior to the event. Payment for 100% of the estimated food and beverage costs is due at this time. You will be charged for the guaranteed number or the actual number served, whichever is greater.

**Q: What is the cancellation policy for catering services?**

**A:** Functions cancelled within 60 days of the date are subject to a cancellation fee of 50% of the contracted food and beverage amount. Functions cancelled within 10 business days will be charged 100% of the contracted amount.

**Q: What are the deposit and payment requirements?**

**A:** A non-refundable deposit of \$1,000 for the room rental and a \$390 social membership fee for Non-Pinebrook members, is required at the time of booking. Final payment for 100% of the estimated food and beverage costs is due no later than 7 business days prior to the event. Interest charges of 2% per month apply to overdue payments.

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# PINEBROOK

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