
PINEBROOK

GOLF & COUNTRY CLUB

Wedding Package

2025



Welcome To The Club

Welcome to Pinebrook Golf and Country Club, where elegance combines with natural beauty to create the perfect setting for your dream wedding.



Why Choose Pinebrook For Your Day?

1. Scenic Outdoor and Elegant Indoor Ceremony Settings: Imagine exchanging vows on our picturesque west lawn, surrounded by breathtaking views of the mountains and river valley. This idyllic setting, along with our commitment to excellence, makes Pinebrook a sought-after location for outdoor wedding ceremonies. The natural charm of our landscape provides the perfect canvas for your wedding photos, capturing memories you'll treasure forever.

Your guests will dine in our spacious, recently renovated catering facility featuring a large stone fireplace, 16-foot ceilings, beautiful lighting, and full-length windows that span the entire room, offering panoramic views. In the warmer months, enjoy the patio for an outdoor cocktail reception before returning inside for your gourmet dinner.

2. Delicious Dining: Our Executive Chef offers an innovative menu with customizable selections to satisfy all your catering needs. We pride ourselves on providing first-class gourmet cuisine, whether a buffet or a plated meal, complemented by our extensive wine list.

3. Dedicated Staff: While you plan your special day, our dedicated staff ensures every detail is perfect, providing exceptional service before, during, and after the event. Our innovative and customizable packages cater to all tastes and preferences, ensuring your guests enjoy a memorable experience.



With its rich history, breathtaking views, and unwavering commitment to excellence, Pinebrook Golf and Country Club is more than just a venue. Let us be a part of your love story, providing a magical setting where your wedding day becomes a cherished memory. We invite you to tour our facility and explore all that Pinebrook offers. Contact our Banquets & Catering Manager for more information or to book a tour.

Imagining Your Wedding Day

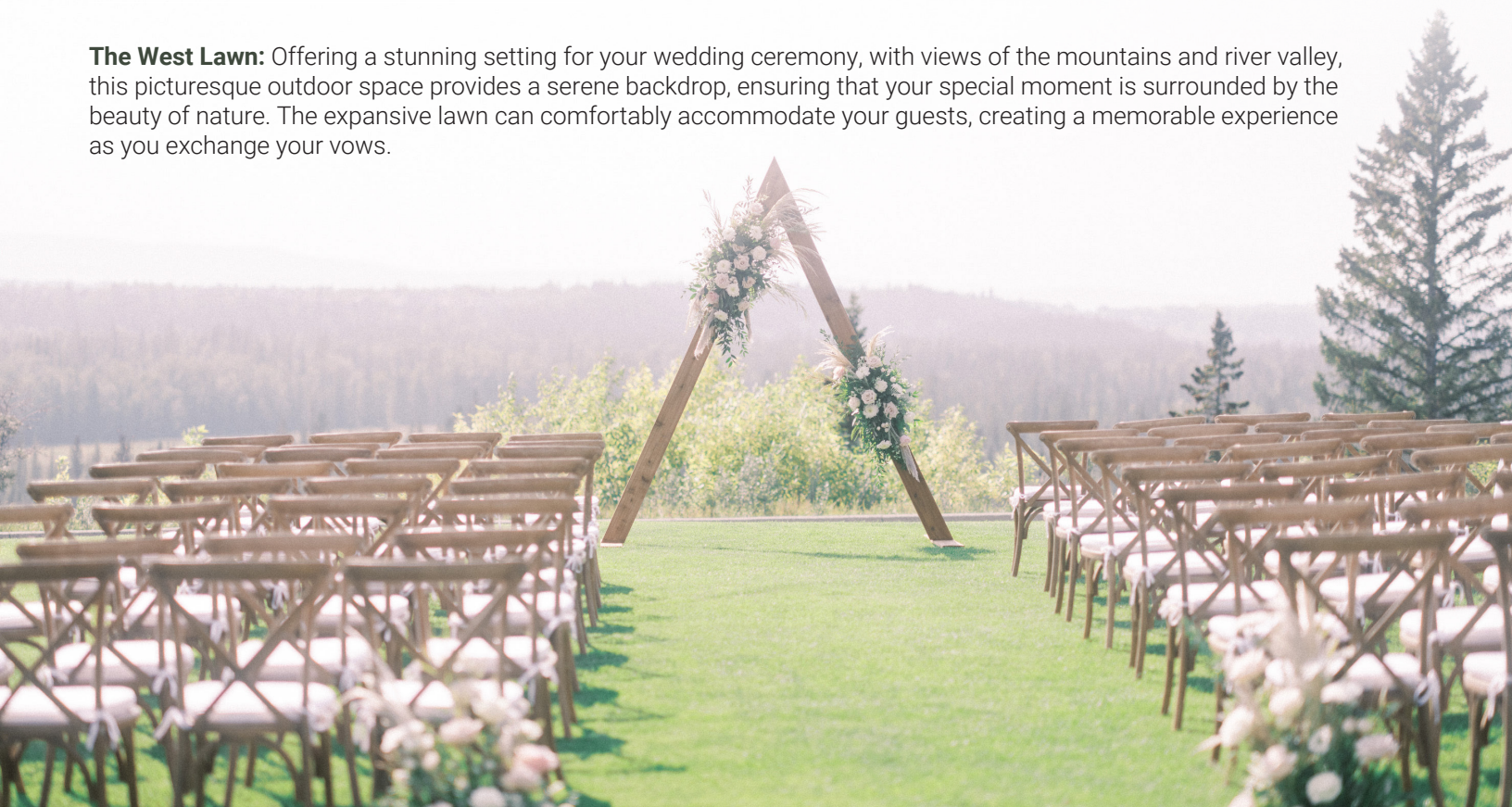
At Pinebrook Golf and Country Club, we pride ourselves on delivering unparalleled personalized service to ensure your wedding day is nothing short of perfect. Our dedicated team is committed to understanding your unique vision and bringing it to life with meticulous attention to detail. From the moment you begin planning to the final farewell of your special day, we offer customized support and coordination, including tailored menu options, seamless setup and décor arrangements, and attentive day-of management. Our goal is to create a stress-free and unforgettable experience, allowing you to enjoy every moment of your celebration fully.

Sample Timeline

- 8:00 AM** - Access to Banquet Space
- 9:00 AM** - Getting Ready
- 12:00 PM** - Lunch for Wedding Party
- 2:00 PM** - First Look and Pre-Ceremony Photos
- 3:30 PM** - Ceremony Start
- 4:00 PM** - Post-Ceremony Photos & Cocktail Hour
- 5:45 PM** - Grand Entrance
- 6:00 PM** - Dinner Service Begins
- 7:30 PM** - Speeches and Toasts
- 8:00 PM** - First Dance and Parent Dances
- 8:30 PM** - Dance Floor Opens
- 9:00 PM** - Cake Cutting
- 10:00 PM** - Late-Night Snacks
- 12:45 AM** - Last Call
- 1:00 AM** - DJ or Band Plays Final Songs
- 1:30 AM** - End of Service and Reception

Breathtaking Views For Your Ceremony

The West Lawn: Offering a stunning setting for your wedding ceremony, with views of the mountains and river valley, this picturesque outdoor space provides a serene backdrop, ensuring that your special moment is surrounded by the beauty of nature. The expansive lawn can comfortably accommodate your guests, creating a memorable experience as you exchange your vows.



Indoor Ceremony Alternatives: In case of inclement weather or for those who prefer an indoor setting, Pinebrook provides beautiful indoor alternatives to the West Lawn ceremony. The Private Dining Room serves as an elegant option, accommodating up to 90 guests. This space ensures that your ceremony can proceed seamlessly, regardless of weather conditions, while still providing a charming atmosphere for your special day. For larger ceremonies, Pinebrook will work with you to develop a suitable backup plan.





Wedding Pricing 2025

2025 Prices	Peak Season Saturday (June 1 - September 30)	Peak Season Friday, Sunday, Stat Holidays (June 1 - September 30)	Non-Peak Saturday	Non-Peak Friday, Sunday
Minimum Food and Beverage Spend	\$15,000.00	\$10,000.00	\$11,500.00	\$700.00
Room Rentals <i>Both Point Lounge and Private Dining Room</i>	\$750.00	\$750.00	\$750.00	\$750.00
<i>Main Dining Room</i>	\$1,750.00	\$1,750.00	\$1,750.00	\$1,750.00
<i>Private Dining Room</i>	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00
Ceremony	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00

Important Notes

Room Rentals

- The room rental fees are non-refundable and non-transferable.
- The Point Lounge and Private Dining Room can accommodate up to 40 guests seated).
- The Main Dining Room can accommodate up to 120 guests, while both the Main and Private Dining Rooms together can accommodate up to 180 guests.
- Room rental fees are not applied towards the minimum food and beverage spend.

Ceremony

- Ceremony fees are not applied towards the minimum food and beverage spend.
- The earliest starting time for ceremonies is 3:30 PM. Outdoor ceremonies are held on the lawn adjacent to the banquet room, facing west towards the mountains and overlooking the river valley. In case of inclement weather, ceremonies for up to 90 guests can be moved indoors to the Private Dining Room.

Minimum Food and Beverage Spend

- The minimum revenue food and beverage costs and do not include service charges and GST.
- If the minimum food and beverage spend is not met, an increase in the room rental fee will apply.

Additional Fees

- A \$390 social membership fee is required for Non-Pinebrook members.
- For details on additional fees related to decor, setup, and other services, please contact our Banquets & Catering Manager.

For any specific questions or additional information regarding fees, please contact our Banquets & Catering Manager, Eddie Popescu, at eddie_popescu@pinebrookgolfclub.com or 403 246-3311 ext. 270.

*Food &
Beverage*



Food & Beverage

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

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



HOT

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



Food & Beverage

3-Course Plated Dinners

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, Vinaigrette & Furikake (VEGAN/GF)

Israeli Couscous

Prawns, Radish, Cucumber, Gem Tomatoes, Frisee, 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 Aioli, 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

Food & Beverage

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

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)**



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)



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)



Food & Beverage Selections

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

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 (GF/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)



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



Food & Beverage

Beverages

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

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.

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 \$25 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.



Make Your Day Your Own

Recommended Vendors

At Pinebrook Golf and Country Club, we believe in making your wedding day uniquely yours. To help bring your vision to life, we've consider reaching out to our selection of trusted vendors who excel in their fields. These professionals have a proven track record of delivering exceptional service and quality, ensuring that every detail of your special day is perfect. From photography to floral arrangements, these recommended vendors will work with you to create a memorable and personalized wedding experience.

Photography

- Sean Leblanc Photography
- Kristi Sneddon Photography
- Tkshotz
- Kendal & Kevin

Cakes and Desserts

- Whipt Desserts & Catering
- Pretty Sweet
- Bake My Day
- Decadent Brulee
- The Sugar Cube

Accomodations

- Grey Eagle Resort and Casino

Decor Rentals, Set Up & Take Down

- Chair Flair
- Modern Rentals
- Orange Trunk Vintage Styliung & Rentals
- Big Picture Event Rentals - Photo Booths
Sean Chicote - 403-971-4941
- Pure Portrait - Photo Booths
- Black & White Wedding Portraits -
Our Lavish Guests

Wedding Planners

- Lynn Del Castilho - Chemistry Events
- Faye Lewchak - Epic Events
- Saaraa Premji Virani - Blush & Co. Events
- Reava at My Wedding Worx

Florists

- Paper & Petals
- Hen & Chicks
- Flower Artistry
- Creative Edge Flowers
- Amborella

Music and Entertainment

- The Two Bit Bandits
- New Soul Duo
- Hi Tech Productions
- Pez Productions

Violinists/ String Ensembles

- Megan K
- Jill Ladonde Strings
- Dos Music

Ceremony Officiants

- Sue Devell
- Wilma Dodge
- Tamara Jones
- Jacqueline Hoare

Portable Sound System Rentals

- Long & McQuade



Thank you for considering Pinebrook Golf and Country Club for your wedding day. We are committed to making your special day unforgettable. If you have any questions or would like to schedule a tour, please contact our Banquets & Catering Manager, Eddie Popescu, at eddie_popescu@pinebrookgolfclub.com or 403 246-3311 ext. 270. We look forward to helping you create the wedding of your dreams.

Frequently Asked Questions

FAQ for Ceremony, Decor, and Service

Ceremony Details

Q: Can we have a ceremony rehearsal on-site?

A: We will do our best to accommodate your request. Rehearsals are based on the availability of the banquet space. Please speak with our Banquets & Catering Manager two weeks prior to your wedding to discuss scheduling an exact date and time.

Q: What is the capacity for weddings and events at Pinebrook Golf and Country Club?

A: The Point Lounge and Private Dining Room can host up to 40 guests seated. The Main Dining Room can host up to 120 guests while combining the Main Dining Room and the Private Dining Room allows for events with up to 180 guests. This flexibility ensures that we can cater to a variety of wedding sizes and styles.

Q: Can we host our ceremony without a reception?

A: Pinebrook host weddings that are accompanied by a reception. We are unable to host just your ceremony. Ceremonies can be held at Pinebrook for a fee of \$1000.

Reception Details

Q: How late can our event run?

A: Last call is at 12:45 am, with consumption until 1:30 am. DJ will play their last song at 1 am. End of reception at 1:30 am.

Access and Setup

Q: When can we access the banquet space for setup?

A: Access to the banquet space is guaranteed at 8:00 AM on the day of your wedding. If you are having a brunch wedding, an earlier access time can be arranged. Some decorations may be stored on-site the day before your wedding. If the banquet space is available the day before, early access may be granted for decorating.

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, including centrepieces, arches, seating chart, name cards, guest sign-in, and cake table. 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 wedding 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.

Pinebrook has a total of 180 white plastic folding chairs which are included in your ceremony fee. Setup and takedown of the chairs are also included. If you choose to rent your own chairs, setup and takedown fees will apply:

- **120 chairs or less: \$125**
- **121 chairs or greater: \$150**

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 wedding.

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: Are we allowed to throw flower petals?

A: Only real flower petals are permitted outdoors for the ceremony. It is the client's responsibility to clean them by the end of the evening.

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 Entandem 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 wedding 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.

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 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 wedding cake or cupcakes?

A: Yes, you can bring your own wedding cake or cupcakes from a licensed provider. A cake cutting fee of \$1.50 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. 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.

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 or 403 246-3311 ext. 270.



PINEBROOK

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