

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 kilometres 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 that are 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

Shawn Moradi

Banquet Coordinator

shawn_moradi@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 Banquet Coordinator, Shawn Moradi, at shawn_moradi@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 & Spiced 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 & 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

MIXED GREENS 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 Onion

ROAST BEEF with Horseradish Aioli on Rye

HUMMUS & GRILLED VEGETABLES on Focaccia

ASSORTED DESSERT SQUARES & COOKIES



Burger Buffet | 45

Minimum 25 People

GRILLED PRIME RIB BURGERS, ROASTED CHICKEN BREASTS & BLACK BEAN BURGERS ON 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

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



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 & COOKIES



Plated Lunch

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

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 and butter, choice of one starter (soup or salad), entrée served with pomme purée & market vegetables, dessert and coffee and 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, Jalapeños, 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, Frisée, 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 Receptions



SET MENU - 51 PER PERSON

Minimum 40 People

(V) Vegetarian

(GF) Gluten Free

(VEGAN) Vegan

(DF) Dairy Free

Platter of House Made Tea Sandwiches

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 Bread

Choose 2 Passed Cold Canapés

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 Aioli, Cilantro

Red Pepper Arancini

Mozzarella, Ajvar Sauce (V)

Moroccan Spiced Lamb Skewers

Preserved Lemon Aioli (GF)



Action Stations

Carved Striploin Stuffed Yorkie Station

Red Wine Jus, Horseradish Aioli

Grana Padano Pasta Wheel Action Station

Fettuccine 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 hosting a longer reception, these quantities should be increased.



(V) Vegetarian

(GF) Gluten Free

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(DF) Dairy Free

COLD

Bruschetta Tart

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

42

Caprese Skewer

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

42

Polenta Cakes

Sun-Dried Tomato Jam, Fresh Basil Tips (V/GF)

42

“Mezze” Spoon

Hummus, Spicy Tangerine Olive, Sweet Drop Pepper, EVOO, Micro Shoots (V/GF)

44

Poached Prawn Spoon

Cucumber, Yuzu Aioli, Congee Spoon (GF)

44

Crab Stuffed Devilled Eggs

45

Smoked Salmon

Cucumber Cup, Caper Cream Cheese, Pickled Red Onion, Dill (GF)

46

Smoked Duck

Belgian Endive, Orange Segments, Toasted Hazelnuts, Port Dressing (GF)

47

Togarashi Tuna

Sesame Cone, Yuzu Aioli, Tobiko

47

Wagyu Carpaccio

Crostini, Beet Goat Cheese Mousse, Microgreens

52

Foie Gras Terrine

Crostini, Aspic, Fig Jam

57



HOT

Vegetarian Spring Rolls

Sweet and Sour Sauce (V/DF)

40

Pork & Kimchi Gyoza

Gochujang Sauce, Yuzu Aioli, Cilantro

44

Prosciutto Wrapped Asparagus

Balsamic Drizzle (GF)

44

Chicken & Cabbage Gyoza

Teriyaki Sauce, Cilantro

44

BBQ Meatballs

45

Homemade Perogies

Bacon Lardon, Sour Cream, Green Onions

46

Red Pepper Arancini

Mozzarella, Ajvar Sauce (V)

46

Seafood Croquette

Saffron Aioli, Sweet Drop Pepper

46

Artichokes à la Barigoule

Mushrooms, White Wine, EVOO, Sun-Dried Tomatoes

46

Bacon-Wrapped Scallops

Cocktail Sauce (GF)

47

Coconut Prawns

Mango Salsa, Yuzu Aioli

47

Chicken Lollipops

Inside Out Chicken Drumstick, Sticky Sweet Chili Sauce (GF)

47

Moroccan Spiced Lamb Skewers

Preserved Lemon Aioli (GF)

48

Mini Stuffed Yorkies

Shaved Prime Rib, Horseradish Aioli, Jus (Chef Attended)

52



Enhancements & Late Night Snacks

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LATE NIGHT SNACKS

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

Price Per Person

11.5

13.5

14.5

14.5

16.75

16.75

5.25



BANQUET BOARDS

Served at any time 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, chopsticks (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. To add an additional course, it is \$10 per person. Entrée prices for adult and children's 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, Jalapeños, 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, 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 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 entrées 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 one of the following:

Vegetable Crudit  & 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 two 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, Jalapeños, 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, Famous Grouse, Seagram's Whisky, Stolichnaya

Premium Liquors (1 oz.) \$8.25 ea

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

Super Premiums (1 oz.) \$11.25 ea

The Botanist, Buffalo Trace, Courvoisier VS, Glenlivet 12 Year Old, 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 (343ml) \$7.00 ea

Budweiser, Coors Lite, Kokanee, Michelob Ultra, Sleeman's Clear 2.0, Phillips Blue Buck

Premium Bottled Beer (343ml) \$8.00 ea

Corona, Heineken, Stella Artois

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

Grizzly Paw Honey Wheat Ale, Pinebrook Lager (Railyard Lager)

Imported and Craft Draught \$9.75 ea

Cabin Super Saturation, Kokanee Gold, Sapporo, 88 Wave Pool

Ciders / Tall Beers / Hard Seltzers (473ml) \$9.75 ea

Strongbow, Glutenberg (Gluten-Free), Jasper Crisp Pils, Stiegl Radler, Three Sisters Pale Ale, Guinness, Luma Seltzers

Wine List

ROSÉ

Montrose Rosé

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

Bottle | Glass (6oz.)

50 | 13.00

SPARKLING WINES

Villa Marchesi Prosecco

Venetto, Italy
100% Giera

Bottle | Glass (6oz.)

44 | 11.00

WHITE WINES

Chateau D'Arville Chenin Blanc

Loire Valley, France
100% Chenin Blanc

Bottle | Glass (6oz.)

45 | 11.25

Torlesse Sauvignon Blanc

Waipara, New Zealand
100% Sauvignon Blanc

46 | 11.50

Tedeschi Pinot Grigio

Veneto Italy
100% Pinot Grigio

47 | 11.75

Rare "Le Chardonnay"

Rhone Valley, France
100% Chardonnay

48 | 12.00

Genillotte, Chablis

Burgundy, France
100% Chardonnay

62 | 15.50

RED WINES

Los Bocheros Malbec

Mendoza, Argentina
100% Malbec

Bottle | Glass (6oz.)

46 | 11.50

Heartland Cabernet Sauvignon

Langhorne Creek, Australia
100% Cabernet Sauvignon

46 | 11.50

Ben Glaetzer "Wallace"

Barossa Valley, Australia
75% Shiraz, 25% Grenache

50 | 12.50

Zenato Ripassa

Veneto, Italy
80% Corvina | 10% Rondinella | 10% Oseleta

56 | 14.00

Ascheri Barbera D'Alba Fontanelle

Tuscany, Italy
100% Sangiovese

58 | 14.50

Pieri Rosso di Montalcino

Tuscany, Italy
100% Sangiovese

60 | 15.00

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

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 9:00 pm, after which you may turn up the volume. Your DJ is permitted to play until 1:00 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 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 Banquet Coordinator, Shawn Moradi, at shawn_moradi@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 \$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, 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 10:00 am to 1:00 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 Banquet Coordinator 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 Banquet Coordinator, Shawn Moradi, at shawn_moradi@pinebrookgolfclub.com or 403 246-3311 ext. 270.



PINEBROOK

GOLF & COUNTRY CLUB

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