



WELCOME

The Red Deer Golf and Country Club enjoys a 22,000 square foot clubhouse, constructed in 2005. Our clubhouse has been designed to cater to all types of functions including weddings, Christmas, anniversary and birthday parties, meetings and of course, your occasional outside golf tournament. The clubhouse features two rooms that provide tremendous flexibility and can be divided to host groups of any size up to 170 seated. The clubhouse is available for large functions and the boardroom is also perfect for small business meetings.

Organization and preparation are the keys to a successful function. Planning should start early and we would be happy to meet with you to assist in preparing for your event. Our catering team welcomes the opportunity to design and create personalized menus to enhance your special occasion. Food Services & Clubhouse Manager Robyn Amell is experienced in all aspects of organizing your event. Feel free to contact Robyn at the Club with any questions you may have. Our Executive Chef Ryan Poole and his team, has received extensive training in their craft and are sure to create the perfect meal for your function. The suggested menus included with this information are only the beginning. Chef Ryan will happily customize your meal to meet your special needs.

Thank you for choosing the *Red Deer Golf and Country Club* as your host venue. We sincerely welcome the opportunity to host and look forward to serving you.

Don McFarlane
General Manager
PGA of Canada Executive Professional

Robyn Amell
Food Services and Clubhouse Manager
foodservices@rdgcc.ca

Ryan Poole
Executive Chef
execchef@rdgcc.ca

TERMS & CONDITIONS

Event Reservations

- All events are required to place a minimum of \$500.00 non-refundable confirmation deposit.
- All deposits are placed towards the final invoice after the event.
- Event reservations can be made through our Food Services & Clubhouse Manager up to one year in advance.
- The RDGCC reserves the right to deny any booking requests.
- Guaranteed guest count must be given at least 72 hours prior to event. If the expected guest count is not met RDGCC will bill for original expected guest or actual number of guests in attendance, whichever is greater.
- The guest is responsible for supplying and setting up all decorations unless otherwise arranged in contract, all decorations are to be removed at the end of the event.

Policy and Procedure

- Smoking is not permitted on the patio, however alcoholic drinks are permitted.
- Smoking is permitted outside the main entrance 5 meters from the doors, alcohol is not permitted in this area.
- The following apparel is not permitted in the clubhouse: flip flops, sweat pants, cut-offs, gym shorts, halter tops, yoga wear, any offensive slogans.
- Non-golfing guests are not permitted on the golf course.
- The use of nails, tacks, staples or tape on the walls and windows is not permitted and will result in a maintenance fee.

Rental Cost and Additional Fees

Room	Maximum Capacity	Rental (up to 4 hours)	Rental (4+ hours)	Additional Information
Board Room	20	\$150.00	\$250.00	
East Lounge	48	\$200.00	\$400.00	
West Lounge	72	\$300.00	\$500.00	
Clubhouse	150 (w/o dance floor) 130 (with dance floor)	\$500.00	\$900.00	
Clubhouse (Wedding) On Course Ceremony	150	\$1500.00 \$1250.00	\$1500.00 \$1250.00	Includes board room 1 day prior to and 1 day following reception, subject to availability

- Room rental rates include- use of clubhouse tables and chairs, use of in-house television, Wi-Fi, a staff member on hand to ASSIST with set-up and special requests.

- Any event where music is played will be charged a SOCAN Fee of \$59.17 + GST and a RE:SOUND fee of 18.51 + GST.
- Additional fees for special request tables and chairs, linens, microphone, easels, white boards, DVD player, flip chart/paper/markers. Unless otherwise stated in contract.
- Signed event contract required.
- Remaining payment will be required within 30 days of event.
- 15% gratuity and 5% GST will be added.
- Guests are responsible for any and all damaged caused during event.

All pricing subject to change at the discretion of Red Deer Golf and Country Club.

Rental Fees

Projector	\$75.00
Screen	\$25.00
Flipchart/ Whiteboard	\$25.00
T.V. & DVD player	\$50.00
Microphone	\$25.00
Dance floor	\$125.00
Laptop (slideshow)	\$50.00
Conference Phone	\$25.00

Food and Drink

- All food and beverage with the exception of specialty cakes must be provided by RDGCC.
- Menu selection must be finalized 30 days prior to your event and number of guests attending 14 days prior to event.
- No alcohol service is permitted after 1:00am, last call will take place at 12:30am unless otherwise specified in contract.
- Bar payment options include Cash Bar - Visa, MasterCard, Debit, Host Bar or Subsidized Bar.
- Refreshment fee of \$3.00 per person for all day events will be added for unlimited pop, coffee and tea if so required.
- Special requests for wine, beer and spirits can be arranged when booking.

BAR PRICES

LIQUOR

Premium (1 oz)	\$6.00
Super Premium Brands (1oz)	\$6.50 and up

BEER

Domestic	\$5.50
Imported	\$6.00

WINE

House Red or White (glass)	\$7.00
----------------------------	--------

NON-ALCOHOLIC BEVERAGES

Fountain Pop/ Juice	\$3.00 each
Coffee/Tea	\$3.00 each
Bottled Water	\$2.00 each
Pop/ Juice (per 60 oz jug)	\$12.00 each

Prices subject to 15% service charge and GST

No outside food or beverage permitted to be brought into Clubhouse.

Unconsumed food & beverage may not be removed from the premises.

All banquet menu prices are subject to change without notice.

BREAKFAST BUFFET SELECTIONS

The Short Putt Continental

Assorted in-house baked goods; may include mini fruit danishes, muffins, mini-loaves and croissants with fresh butter

Fresh fruit salad

Coffee and tea

\$14 per person

(15 person minimum)

The Fairway Breakfast

Assorted in-house baked goods; may include mini fruit danishes, muffins, mini-loaves and croissants with fresh butter

Fresh fruit salad

Farm fresh scrambled eggs topped with fresh chopped chives

Home-style hash browns tossed with roasted red peppers and onions

Smokey peppered bacon and maple pork sausage

Coffee and tea

\$19 per person

(15 person minimum)

The Fairway Breakfast Add-Ons

Carved Maple Baked Ham	\$5/person
Slow Roasted Alberta Prime Rib	\$10/person
Traditional Eggs Benedict	\$4/person
Spinach and Smoked Salmon Eggs Benedict	\$6/person

Boardroom Breakfast Options

For groups of 24 or less in the Boardroom

All plated breakfast prices include coffee and tea

The Sand Wedge Plate

A warm breakfast sandwich filled with egg, your choice of pepper bacon, maple baked ham, or maple sausage patty, cheddar cheese and sliced tomato, beside home-style hash browns, and a

fresh fruit cup.

\$10

Prices subject to 15% service charge and GST

No Outside Food or Beverage permitted to be brought in to Clubhouse.

Unconsumed food & beverage may not be removed from the premises.

All banquet menu prices are subject to change without notice.

The Governor's Plate

Green scallion scrambled eggs, three strips of bacon, two pork sausages, sliced tomato, fresh home-style hash browns, a fresh fruit cup, and a toasted English muffin.

\$16

The President's Plate

Three egg omelette filled with maple sausage, sautéed mushrooms, peppers and Havarti cheese; beside home-style hash browns, fresh fruit cup and an English muffin

\$14

LIGHTER SELECTIONS

Business Lunch Buffet

Chef's creation soup with crackers
Assorted fresh sandwiches and/or wraps
(Based on 1.5 sandwiches per person)
Market Greens Salad or Caesar Salad
Chef creation salad
An assortment of pickled vegetables
Fruit platter, and assorted dessert squares
\$17 per person (10 person minimum)

Executive Sandwich Lunch Buffet

Chef's Creation Soup
Market Greens Salad or Caesar Salad
Chef Creation Salad
An assortment of pickled vegetables

Build your own deli style:

The Chef's Premium selections may include: Atlantic salmon salad, Italian cured ham and salami, Cajun turkey salad, smoked brisket, grilled sliced chicken breast or other seasonal selections

Assorted of fresh breads or buns which may include: Fresh baguettes, croissants, sour dough buns, or other chef selections

Sliced tomato, onion, lettuce, assorted cheeses

Fruit platter, and assorted dessert squares

\$20 per person (15 person minimum) (Based on one sandwich per person)

Prices subject to 15% service charge and GST

No Outside Food or Beverage permitted to be brought in to Clubhouse.

Unconsumed food & beverage may not be removed from the premises.

All banquet menu prices are subject to change without notice.

The Back Nine Burger Buffet

Market Greens Salad or Caesar Salad
Chef creation salad
An assortment of pickled vegetables
Alberta ground beef burgers grilled to perfection
Sliced tomato, onion, lettuce, assorted cheese, ketchup, mustard, relish and mayo
Soft kaiser and/or brioche buns
Assorted dessert squares
\$20 per person (15 person minimum)

The Bourbon Street Buffet

Market Greens Salad or Creamy Coleslaw
Chef creation salad
An assortment of pickled vegetables
Applewood Smoked Honey Bourbon BBQ Pulled Pork
Soft kaiser and/or brioche buns
Sliced tomato, onion, lettuce, assorted cheeses, assorted condiments/sauce
Assorted dessert squares
\$20 per person (15 person minimum)

The Southwest Buffet

Three Bean, Roasted Corn and Avocado Salad or Creamy Coleslaw
Chef creation salad
An assortment of pickled vegetables
Mesquite and Hickory Smoked Poblano Peppered Torn Beef
Soft kaiser and/or brioche buns
Sliced tomato, onion, lettuce, assorted cheeses, assorted condiments/sauce
Assorted dessert squares
\$20 per person (15 person minimum)

The Birdie Buffet

Market Greens Salad or Couscous Salad
Chef creation salad
An assortment of pickled vegetables
Grilled Seasoned or BBQ Chicken Breast
Fresh Bruschetta w/Garlic Baguette
Fresh Fruit Tray and assorted dessert squares
\$20 per person (15 person minimum)

Prices subject to 15% service charge and GST

No outside food or beverage permitted to be brought in to Clubhouse.

Unconsumed food & beverage may not be removed from the premises.

All banquet menu prices are subject to change without notice.

One Wood Dinner Buffet

Your choice of one option:

- | | |
|---|--------------|
| • Grilled Chicken Supreme with Wild Mushroom Demi | \$43/person |
| • Citrus Baked fresh Atlantic salmon | \$43/person |
| • Roasted Peppercorn crusted Alberta New York Striploin | \$45/person |
| • Prime Rib of Alberta Beef with Red wine Demi | \$46/person |
| • Smoked Brisket with Herb Infused Pan Jus | \$44/person |
| • Maple Glazed Baked Ham | \$43/person |
| • Herb Rubbed Beef Tenderloin with Red Wine Demi | Market Price |
| • Slow Roasted Bison Prime Rib | Market Price |

Additional options can be added

(Please contact for pricing)

All buffet dinners above include:

Fresh Baked Dinner Buns and Butter
Market Greens Salad with Assorted House Dressings

or

Classic Caesar Salad with Rosemary Crostini, Pepper Bacon Bits, and Parmesan Cheese
Two Chef's Creation Salads
An Assortment of Pickled Vegetables

Choose One of the Following:

Potato or Rice:

- Garlic and portabella mushroom rice
- Roasted tri colour baby potatoes tossed with olive oil and herbs
- Roasted garlic mashed potatoes
- Creamy parmesan baked scalloped potatoes

And finished off with a selection of in house made desserts, squares, and assorted pastries.

Prices subject to 15% service charge and GST

No outside food or beverage permitted to be brought in to Clubhouse.

Unconsumed food & beverage may not be removed from the premises.

All banquet menu prices are subject to change without notice.

Receptions and Meeting Breaks

Vegetable crudité with creamy herb dip	\$7 per person
Assorted fresh sandwiches and wraps (Based on 1.25 sandwiches per person)	\$7 per person
Fresh fruit platters with dip	\$8 per person
Canadian cheese tray with crackers	\$9 per person
Energy Break (Energy Break includes: Vanilla yogurt and fruit parfait w/granola, mini-frittata and quinoa energy bars)	\$11 per person
Seasonal tarts, assorted pastries and squares	\$10 per person
Seasonal tarts, assorted pastries, torts and cheesecakes and squares	\$12 per person
Charcuterie Board: Ace-Premium Imported Meats and Cheeses	\$20 per person
Eagle-Premium Domestic Meats and Cheeses	\$18 per person
Birdie-Domestic Meats and Cheeses	\$16 per person

Hors D'oeuvres - Cold

Smoked Salmon with dill mousse, pickled red pepper relish	\$20/dozen
Red Wine and Balsamic Vinegar Bruschetta on Herbed Crostini	\$18/dozen
Asian slaw filled Wonton Cups with Seared Yellowfin Tuna	\$25/dozen
House Smoked Turkey Club Bites	\$20/dozen
Warm Brie and Cranberry Bundles	\$18/dozen
Caprese "Salad" Skewers	\$16/dozen
Warm Braised Beef Slider with Adobo Bacon Jam and Caramelized onions	\$22/dozen

Hot

Swedish Cardamom Meatballs	\$18/dozen
Bacon and Rosemary Wrapped Figs	\$16/dozen
Crab Filled Poached Mushrooms with Garlic Prawns	\$22/dozen
Garlic and Parmesan Risotto Balls	\$16/dozen
Chicken Empanadas	\$20/dozen
Tempura Shrimp with Spicy Ginger Aioli	\$20/dozen
Tempura Chicken with Roasted Red Pepper Aioli	\$20/dozen
Ginger Pork and Shrimp Shumai Dumplings	\$24/dozen
"Loaded Baked Potato" Stuffed Jalapenos	\$18/dozen

This is only the beginning for suggested menu ideas which are included in this information package, as our Executive Chef will happily customize your meal requirements to meet your special needs.

Prices subject to 15% service charge and GST
No Outside Food or Beverage permitted to be brought in to Clubhouse.
Unconsumed food & beverage may not be removed from the premises.
All banquet menu prices are subject to change without notice.