



WELCOME

The Red Deer Golf and Country Club features 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	\$500.00	\$900.00	
Clubhouse (Wedding)	150	\$1500.00	\$1500.00	Includes board room 1 day prior to and 1 day following reception, subject to availability
On Course Ceremony		\$1500.00	\$1500.00	

- 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.

- Additional labor for set up and take down over and above the norm will be charged accordingly
- 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.
- 18% gratuity and 5% GST will be added.
- Guests are responsible for any and all damages 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	\$200.00
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 1:00 am, last call will take place at 12:30 am 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 (1oz)	\$6.00
Super Premium Brands (1oz)	\$6.50 and up
Cocktails	\$7.00

BEER

Domestic	\$5.50
Imported	\$6.00 and up
Draft (in season only)	\$7.00

WINE

House Red or White (6oz glass)	\$7.00
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Full wine menu available

NON-ALCOHOLIC BEVERAGES

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

Prices subject to 18% 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 Grab N' Go

Warm breakfast sandwich with egg, pepper bacon or back bacon, cheddar on an English muffin
Fresh fruit salad
Coffee and tea
\$12 per person

The Short Putt Continental

Assorted baked goods; may include mini fruit danish, muffins, mini-loaves and croissants
Fresh fruit salad
Coffee and tea
\$14 per person
(15 person minimum)

The Fairway Breakfast

Assorted baked goods; may include mini fruit danish, muffins, mini-loaves and croissants
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
\$20 per person
(15 person minimum)

The Fairway Breakfast Add-Ons

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

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Boardroom Breakfast Options

For groups of 20 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 home-style hash browns

\$12

The Governor's Plate

Green scallion scrambled eggs, three strips of bacon, two pork sausages, fresh home-style hash browns, 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, and an English muffin

\$14

LIGHTER LUNCH 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 and 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 selections
Assorted of fresh breads or buns which may include: 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)

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)

Fountain Drive 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)

Eagle Buffet

Market Greens Salad or Caesar Salad

Chef creation salad

An assortment of pickled vegetables

Cajun Baked Potato Wedges

Chef's Choice Seasonal Vegetable Medley

Assorted dinner buns and butter

8 oz NY Steak with cognac herb butter

Assorted dessert squares

\$38 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)

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One Wood Dinner Buffet

Included with your Buffet Service:

- Choice of Two Salad Options
- One Chef's Choice Salad
- Choice of One Vegetable Option
- Choice of One Starch Option
- Assortment of fresh baked buns with butter
- Assortment of pickled vegetables
- Assorted Dessert Tray arrangements

Buffet Carved/Entrée Selection - Choose One

Peppercorn and Herb Rubbed Alberta Striploin	\$45
Prime Rib of Alberta Beef with Red Wine Demi	\$46
Braised Brisket with Roasted Garlic and Herb Jus	\$44
Grainy Mustard and Honey Glazed Ham	\$43
Herbs and House Grainy Mustard Rubbed Pork Loin	\$43
Alberta Beef Tenderloin with Peppercorn Veal Demi	Market Price

Salad Options (2)

- Mixed baby greens
- Sundried Tomato Pasta Salad
- Marinated beet and vegetable
- Chorizo and Potato
- Roasted Greek Vegetable
- Cucumber and Herb Couscous
- Creamy Bacon and Broccoli
- Caesar

Vegetable Options (1)

- Chef's Choice Seasonal Medley
- Honey Roasted Carrots
- Herb Roasted Root Vegetables
- Butternut Squash Succotash

Starch Options (1)

- Roasted Garlic and Chive Mashed
- Herb Roasted Baby Potatoes
- Butter and Herb Scalloped
- Grilled Vegetable Rice Pilaf

Additional Entrée Options (\$10/person/per item)

- Lemon and Orange Atlantic Salmon
- Roast Chicken Breast with Wild Mushroom Demi
- Roasted Vegetable Penne with Wine Rose Sauce
- Grainy Mustard Baked Ham with Applesauce
- Braised Brisket with Roasted Garlic and Herb Jus
- Herb and Grainy Mustard Rubbed Pork Loin with Braised Cabbage
- Beef Short-Rib Shepherds Pie
- Deep Dish Lasagna - Traditional or Vegetarian

Plated Menu Options

Soup Options \$8

- Roasted Tomato and Basil
- Cream of Wild Mushroom
- Carrot and Ginger Bisque
- Smoked Chicken Corn Chowder

Salad Options \$7

- Baby Market Greens, Seasonal Berries, Toasted Almonds, Quinoa, Lemon Basil Dressing
- Caesar, Romaine, Shaved Parmesan, Bacon Bits, Garlic Croutons, House Caesar Dressing
- Kale Mix, Roast Beet, Fresh Pear, Candied Nuts, Goat Cheese, White Balsamic Dressing

Entrée Options

Filet Mignon, Roasted Shallot Veal Jus, Potato Pave, Seasonal Vegetables	\$43
Braised Beef Short-rib, Red Wine Bourdelaise, Pomme Puree, Seasonal Vegetables	\$40
Atlantic Halibut, Beurre Blanc, Lemon Parsley Risotto, Seasonal Vegetable	\$45
Roast Chicken Coq Au Vin, Pomme Puree, and Seasonal Vegetable	\$42
Prime Rib, Peppercorn Veal Jus, Yorkshire Pudding, Roast Potato, Seasonal Vegetable	\$42
Rack of Lamb, Café Au Lait Sauce, Butternut Succotash, Seasonal Vegetables	\$45

Dessert Options \$7

- Chocolate Truffle Mousse Cake
- Sticky Toffee Pudding
- Crème Brulee
- NY Cheesecake & Berry Compote

Receptions and Meeting Breaks

Group Trays

(based on 25 people)

Vegetable crudités with creamy herb dip	\$100 per tray
Assorted fresh sandwiches and wraps (Based on 1.25 sandwiches per person)	\$175 per tray
Fresh fruit platters with dip	\$100 per tray
Canadian cheese tray with crackers	\$150 per tray
Seasonal tarts, assorted pastries and squares	\$200 per tray
Seasonal tarts, assorted pastries, torts and cheesecakes and squares	\$250 per tray
Charcuterie Board: Ace-Premium Imported Meats and Cheeses	\$500 per tray
Eagle-Premium Domestic Meats and Cheeses	\$400 per tray
Birdie-Domestic Meats and Cheeses	\$300 per tray

Hors D'oeuvres - Cold

Herbed Goat Cheese Canape with roasted beet	\$18/dozen
Smoked Salmon with dill mousse, pickled red pepper relish	\$24/dozen
Mushroom Bruschetta with pickled red onion	\$20/dozen
Herbed Cream Cheese Canape with caramelized onions, pickled radish	\$18/dozen
Red Wine and Balsamic Vinegar Bruschetta on Herbed Crostini	\$18/dozen
Warm Brie and Cranberry Pastry Cups	\$18/dozen
Herbed Goat Cheese Canape with cured grape tomatoes	\$18/dozen
Warm Braised Beef Slider with Adobo Bacon Jam and Caramelized onions	\$24/dozen

Hot

Bacon and Rosemary Wrapped Figs	\$18/dozen
Crab Filled Poached Mushrooms with Garlic Prawns	\$24/dozen
Garlic and Parmesan Risotto Balls	\$20/dozen
Roasted Roma Tomato and Parmesan Meatballs	\$20/dozen
Mini Shepherds Pie with Puff Pastry	\$22/dozen
Sirloin Steak Skewers with sundried tomato and chipotle aioli	\$24/dozen
Tempura Lemon Shrimp with Spicy Ginger Aioli	\$24/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.

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