



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 \$250.00 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	
Small Lounge	48	\$200.00	\$400.00	
Large 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 (8A)	200	\$1500.00	\$1500.00	

Rental Fees

- 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 labour 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.

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
Hanging Lights	\$150.00
24" Cocktail Table	\$25.00

Food and Drink

- All food and beverage must be provided by RDGCC. Specialty cakes need to be pre approved.
- Menu selection must be finalized 30 days prior to your event and number of guests attending 72 hours 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.
- All dietary restrictions will be accommodated with adequate notice. Vegetarian options can be added to any menu.

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)	\$8.00
WINE	
House Red or White (6oz glass)	\$7.00
Corkage	\$15.00 per bottle
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

2020 Event Menu

Plated Breakfast

For groups of 20 or less, all plated breakfasts include coffee or tea

The Sand Wedge: \$14/person

Warm breakfast sandwich, made fresh with egg, pepper bacon, maple sausage or back bacon, cheddar, and tomato on a croissant brioche bun. Served with a side of home-style hash browns.

The Governor's Plate: \$17/person

Fresh scrambled eggs with chives, three strips of pepper bacon, 2 maple sausage links, home-style hash browns and toast or english muffin.

The President's Plate: \$16/person

Fresh omelet made with 3 eggs, pepper bacon, mushrooms, tomatoes, and cheddar cheese, with home-style hash browns and toast or english muffin.

Buffet Breakfast

All breakfast buffets include fruit salad, coffee and tea

The Grab N' Go: \$12/person

Warm breakfast sandwich, made fresh with egg, pepper bacon or back bacon, cheddar, on an English muffin

The Short Putt Continental: \$15/person

Yogurt and granola, assorted fresh baked goods: which may include mini danish, croissants, mini-loaves, muffins and/or cookies.

Fairway Breakfast: \$21/person

Yogurt and granola, assorted fresh baked goods: which may include mini danish, croissants, mini-loaves, muffins and/or cookies, fresh scrambled eggs with chives, home-style hash browns with red peppers and onions, peppered bacon and maple sausage links.

Fairway Extras:

- | | | | |
|--------------------------|------------|-----------------------|-------------|
| • Buttermilk Pancakes | \$4/person | • Smoked Salmon Benny | \$8/person |
| • French Toast | \$4/person | • Carved Baked Ham | \$8/person |
| • Traditional Eggs Benny | \$6/person | • Carved Prime Rib | \$12/person |

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

Buffet Lunch

All lunch buffets include assorted pickled vegetables and assorted dessert squares

Business Lunch: \$17/person

Chef's creation soup with crackers, assorted fresh sandwiches and/or wraps, and two Chef's choice salads

Executive Business Lunch: \$20/person

Chef's creation soup with crackers, two Chef's choice salads; Build your own deli: Chef's selections may include: Atlantic salmon salad, sliced baked ham, salami, chicken salad, tuna salad, smoked turkey, and/or egg salad; assorted fresh bread and/or buns, sliced tomatoes, onions, lettuce, cheese and condiments selections

Back 9 Burger Buffet: \$20/person

Our house ground, Alberta prime sirloin burger, sesame and/or brioche buns, sliced tomatoes, onions, lettuce, pickles assorted cheese and condiments, and two chef's choice salads

Fountain Drive Buffet: \$20/person

Your choice of either Bourbon BBQ pulled pork **OR** jalapeno whiskey BBQ brisket, sesame and/or brioche buns, sliced tomatoes, onions, lettuce, pickles assorted cheese and condiments, and two Chef's choice salads

Birdie Buffet: \$20/person

Grilled OR BBQ fresh chicken breast, red wine and balsamic bruschetta with garlic focaccia and/or baguette, and two Chef's choice salads

Eagle Buffet: \$36/person

Our house cut 10 oz Alberta AAA striploin steak with herbed brandy butter, smokehouse cajun baked potato wedges and dip, garlic focaccia and/or baguettes, white wine and herb roasted mushrooms, and two chef's choice salads

**Upgrade the lunch buffet desserts from squares to include an assortment of cakes, cheesecakes and/or tarts
\$3/person**

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Plated Dinner

- **3 Course Dinner - \$52/person** – includes 1 starter choice, 1 entrée choice and 1 dessert choice
- **4 Course Dinner - \$60/person** – includes 2 starter choices, 1 entrée choice and 1 dessert choice

Plated Dinner Options: Please select 1 starter and 1 dessert for all guests and limit entrée selections to 2. If selecting more than 1 entrée, please provide guest name and selection 72 hours in advance.

Starters:

- Heirloom tomato salad with torn herbed croutons, fresh basil, bocconcini, olive oil and infused balsamic vinegar reduction
- Caesar salad with grilled artisan romaine, parmesan crisps, herbed croutons, bacon lardons, lemon segments and house creamy caesar vinaigrette
- Market greens with roasted beets, sliced peaches, crumbled chevre goat cheese, toasted crushed hazelnuts with white balsamic vinaigrette
- Roasted garlic confit and wild mushroom soup
- Tomato and roasted red pepper with parmesan bisque
- Smokey applewood chicken and corn chowder

Entrees: All entrée selections come with Chef's choice seasonal vegetables and potato, and fresh buns and butter

- **Alberta Prime Rib Roast with Yorkshire pudding and red wine veal jus**
Alberta beef rubbed with garlic confit, herbs & red wine, slow roasted and carved to order
- **Pork Tenderloin with dark cherry jus and rhubarb relish**
Sous-vide pork tenderloin in thyme dijon, carved and pan-seared, with dark cherry jus and rhubarb relish
- **Pan-seared Atlantic Salmon**
Seared and butter basted Atlantic salmon with toasted cumin & grapefruit hollandaise with micro greens
- **Filet Mignon with veal demi glaze**
Pan-seared and basted with butter & fresh herbs, served with onion soubise and veal demi glaze
- **Chicken breast with white wine bechamel**
Skin-on chicken breast with white wine bechamel & cracked pink peppercorns, and squash puree
- **Pacific Halibut with mango salsa**
Pan-seared and basted with butter & fresh herbs, served with mango and pineapple salsa

Desserts:

- **Hazelnut Salted Caramel & Dark Chocolate Torte**
Vanilla torte filled with toasted hazelnuts & salted caramel; topped with dark chocolate ganache
- **De-Constructed “Tiramisu”**
Coffee liquor lady fingers, amaretto sponge cake, champagne sabayon, and caramel rum sauce
- **Sticky Toffee Pudding with Vanilla Bean Ice Cream**
Date cake, with cream cheese, and caramel topping with vanilla bean ice cream
- **Brownie “Baked” Alaska**
Chocolate fudge brownie topped with toasted marshmallow meringue and crushed peppermint pieces
- **Lemon Custard and Seasonal Berries with Cheesecake**
Layers of sweet pastry crust with light cheesecake, seasonal berries and lemon custard

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Dinner Buffet

Please select 1 from Option 1 OR Option 2

Option 1 - \$43 per person - Please select 1

- Roasted Alberta turkey breast with apple chorizo stuffing, cranberry sauce and turkey gravy
- Juniper berry and apple baked ham with rhubarb relish and apple chutney
- Smoked jalapeno rubbed brisket with herb jus

Option 2 - \$46 per person - Please select 1

- Roasted garlic, red wine and herb rubbed Alberta prime rib with red wine jus
- Peppercorn crusted striploin roast with red wine jus
- Pork tenderloin with dark cherry jus and rhubarb relish
- 10oz AAA NY steak, with brandy herb butter and roasted mushrooms

Included with both options:

- Fresh baked buns and butter
- Assorted pickles and olives
- Seasonal vegetables medley
- Assorted selections of desserts which may include squares, cakes, cheesecakes, and/or tarts

Salad Options: Please choose 3

- Caesar salad with bacon, herb croutons, shaved parmesan and house Caesar dressing
- Market greens with quinoa and assorted salad dressings
- Creamy pasta salad with sundried tomatoes, cucumbers, onions and peppers
- Salad Ielyzaveta – roasted beets and marinated vegetables with fresh dill
- Broccoli salad with winter vegetables and creamy bacon dressing
- Baby yellow and sweet potato salad with grainy mustard

Potato Options: Please choose 1

- Buttery mashed potatoes with garlic confit
- Lemon and herb roasted baby potatoes
- Scalloped potatoes with caramelized onions
- Vegetable rice pilaf

Add-on Hot Buffet Options: \$10 per person, per selection

- Sliced roast turkey breast with apple chorizo stuffing and turkey gravy
- Citrus Atlantic salmon with hollandaise and fresh herbs
- Roasted skin-on chicken breast with white wine bechamel
- Roast vegetarian penne with vodka rose sauce

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Receptions and Meeting Breaks

Group Trays

(All trays are based off 25 people)

- Assorted cookies \$50/tray
- Danish and pastries \$75/tray
- Berries, yogurt, and granola parfait \$75/tray
- Vegetable crudites with herb dip \$100/tray
- Fresh fruit platter with dip \$100/tray
- Cheese tray with artisan crackers \$150/tray
- Antipasto- cheese, nuts, veggies, fruit, crackers \$150/tray
- Assorted sandwiches and wraps \$175/tray
- Pastries and dessert squares \$200/tray
- Pastries, squares, cheesecakes and cakes \$250/tray
- Artisan crackers and assorted dip/spreads \$250/tray
 - Eg (hummus, herb cream cheese, pita, naan, crostini)
- Charcutrie Board:
 - Birdie - Domestic Meats and Cheese \$300/tray
 - Eagle - Premium Domestic Meats and Cheese \$400/tray
 - Ace - Premium Imported Meats and Cheese \$500/tray

Hors D'oeuvres – Cold

- Herbed goat cheese crostini with roasted beet and pickled onion \$20/dozen
- Smoked salmon, dill mousse and cucumber crostini \$24/dozen
- Chocolate strawberry skewers \$20/dozen
- Red wine bruschetta with basil pesto and balsamic \$20/dozen
- Brie and cranberry pastry cups \$18/dozen
- Caprese skewers-heirloom tomato, bocconcini and basil \$20/dozen

Hors D'oeuvres – Hot

- Garlic and parmesan risotto balls \$22/dozen
- Tempura shrimp with wasabi aioli \$24/dozen
- Sweet chili chicken lettuce boat \$22/dozen
- Lamb meatballs with chipotle adobe tomato sauce \$24/dozen
- Crimini mushrooms stuffed with crab and shrimp \$24/dozen
- Braised short-rib parfait with pomme puree and veal jus \$26/dozen

Late Night Snack Options

- Build your own deli station with assorted meats, buns, cheeses - \$16/person
- Poutine Station -shoestring fries, cheese curds and gravy \$12/person
- Add \$4 per additional sauce added**
- Flatbread pizza - assorted pizzas on stone-fired dough \$16/person
- Vegetable crudites, fruit platter and pickled vegetables \$10/person

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Private Chef Event Options

Off-Season Pasta Making Class (10 – 20 people): \$60/person

Book a class with our Chef's where we will plan a menu together and your group will come into our kitchen and prepare fresh pasta alongside our chef team. We will then move into the dining room to prepare the dish of choice together. Every class will also include salad, fresh bread/buns, and a copy of the recipes used for the evenings service.

In-Season Cooking Class (10 – 32 people): \$40/person

Plan an event with our Chef team where we will demo a menu for you before stepping aside as your group takes the reins cooking the demonstrated entrée. Every class will also include salad, fresh bread/buns, and dessert.

Private Chef's Table (2 – 18 people)

- Let us build a custom menu catered to you and your guests, served in a private setting. Each dinner option will include a palate cleanser and bread service. Our Chef will serve you and your guests one course table side or via Chef's station.
- **3 Course Dinner - \$58/person**
- **4 Course Dinner - \$70/person**
- **5 Course Dinner - \$85/person**

Long Table Dinner (12 – 32 people)

- All dinner options include palate cleanser, bread service, and 1 bottle house wine per 4 guests.
- **Our Chef has created this special evening with 3 service options.**
 - **Option 1** – Chef will custom build a menu with you, and be catered to you and your guests
 - **Option 2** – Chef will create a custom “Trust Me” menu for you and your guests which will be revealed at service
 - **Option 3** – Chef will create a custom “100 mile” menu, supporting local producers, for you and your guests
- **4 Course Dinner**
 - **Option 1 – Custom Menu \$75/person**
 - **Option 2 – “Trust Me” Menu \$75/person**
 - **Option 3 – “100 Mile” Menu \$90/person**
- **5 Course Dinner**
 - **Option 1 – Custom Menu \$90/person**
 - **Option 2 – “Trust Me” Menu \$90/person**
 - **Option 3 – “100 Mile” Menu \$105/person**
- **6 Course Dinner**
 - **Option 1 – Custom Menu \$105/person**
 - **Option 2 – “Trust Me” Menu \$105/person**
 - **Option 3 – “100 Mile” Menu \$120/person**

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Tournament On-Course Food

All options are available for service at **Snack Shack** or **Legacy Lane** locations.
BBQ Options all include condiments and the accompanying bun or tortilla, depending on selection.

- **BBQ Option 1 - \$6/person**
 - Grilled all beef hotdog, shredded cheese, diced onions, sauerkraut, banana peppers & jalapenos
- **BBQ Option 2 - \$8/person**
 - Choice of grilled bratwurst, double smoked farmers sausage, OR jalapeno cheddar sausage, shredded cheese, diced onions, sauerkraut, banana peppers & jalapenos
- **BBQ Option 3 - \$10/person**
 - Choice of house ground sirloin burger OR bacon wrapped “burger dog”, cheese, lettuce, tomatoes, onions, pickles, banana peppers and jalapenos
- **Smoker BBQ Option 1 - \$10/person**
 - Choice of pulled pork OR shredded brisket, house smoked for 16 hrs; tossed with bourbon OR whiskey BBQ sauce, served on soft tacos OR slider buns, crushed chili sour cream slaw and caramelized onions
- **Smoker BBQ Option 2 - \$10/person**
 - Torn chicken soft tacos, 24 hr brined chicken, then dry rubbed for 12 hrs, before smoking for 5 hrs; tossed with smokehouse spice blend, with lettuce, avocado aioli, pico de gallo, and shredded jalapeno havarti
- **Smoker BBQ Option 3 - \$12/person**
 - BBQ chicken lollipops; frenched chicken drumsticks, brined and smoked with our hickory blend, and brushed with poblano pepper BBQ sauce
- **Smoker BBQ Option 4 - \$14/person**
 - Rib slider; brined, smoked and braised pork ribs, slow cooked until bone “falls out”, basted with blueberry BBQ sauce, and served on a fresh dinner roll with garlic aioli, and honey mustard slaw

Premium BBQ options are available upon request, our Chef is happy to customize our options to meet your events needs

Grab & Go Stations

Bags of potato chips - \$2 each

Granola bars - \$4 each

Pastries - \$3.50 each

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Tournament On-Course Beverage

On- course liquor service is limited to 2 outlets per 9 holes during tournaments. All alcohol must be served and provided by the Red Deer Golf and Country Club to meet Alberta Liquor and Gaming Regulations. We will be happy to work with you to make your event the best possible while staying within the guide lines.

All drink stations featuring alcohol are charged based on usage in ounces

The Bailey's Warm-Up \$6

A Coffee and Baileys station can be set up as early as 8:00am with proper notice

Original Bailey's Irish Crème served with your choice of freshly brewed coffee or rich hot chocolate

Highballs on the Go \$6

Your choice of our house Vodka, Rye, Rum, or Gin mixed with any of our wide selection of soft drinks and juices

Classic Caesar \$7

Freshly prepared Caesars with all the trimmings

Chilled Cans \$6

A selection of domestic beers on ice

The Thirst Quencher \$3

A selection of chilled bottles of pop, water and juice for those hot summer days.

We can build a drink station with your favourite brands, please ask our Food Services Manager for details and pricing.