



Wedding
Package 2023



Room Capacities & Rental Fees

ROOMS	CAPACITY	FEES
<i>Available 11:00am - 2:00am</i>		
SUMMIT	Up to 48	\$800
SUMMIT & MEADOWS	Up to 120	\$1000
FULL CLUBHOUSE <i>Subject to availability</i>	Up to 136	\$2500
CEREMONY - OUTDOOR PATIO	Up to 150	\$1000

FOOD & BEVERAGE MINIMUM

All receptions for banquet rooms are based on the inclusion of food and beverage and must have a minimum food spend:

- \$65 per person: Summit & Meadows
- \$80 per person: Full Clubhouse
- \$500 bar minimum: An additional bartender fee of \$25/hour will be applied if minimum is not met

COCKTAIL RECEPTIONS

Cocktail receptions are available for up to 250 guests.

DEPOSITS

A non-refundable, non-transferable \$1,500 deposit is required at the time of booking to guarantee date.



Your Dining Experience

MENU SELECTIONS

Our Executive Chef has prepared the enclosed menus with suggestions to guide you with your meal selection. Should the attached menus not suit your needs, our Chef would be pleased to work with you to customize your own personalized menu.

All food & beverage service is subject to 18% gratuity and 5% GST. Prices are subject to change.

CHILDREN'S MEALS

Buffet service:

- Free for children 3 and under
- \$11 each (ages 4-6)
- \$22 each (ages 7-11)

Plated service:

- \$15 per child - three course meal includes veggies and dip, chicken fingers and fries plus a scoop of ice cream

WEDDING CAKES AND ALTERNATIVES

Heritage Pointe allows you to bring in your own wedding cake or alternate (such as cupcakes) for no additional cost.

Our service includes: day of event storage, table linens and skirting set-up, plates, tableware and napkins. Wedding cakes or cupcakes must be taken home the same night as the wedding. Client is responsible for providing packaging containers.



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Let us be part of your love story...



Plated Service

SOUP - choose one

- Cream of wild mushroom, thyme chantilly
- Tomato bisque, pesto cream
- Carrot, ginger, maple crème fraiche

SALAD - choose one

- Artisan greens with cherry tomato, cucumber, julienned carrots, bell peppers and house-made balsamic vinaigrette
- Butterleaf greens, cucumber, beets, mandarin oranges and creamy mandarin tarragon dressing
- Spinach and arugula salad with pecans, dried cranberries, goat cheese, cucumbers and berry vinaigrette
- Artisan lettuce topped with double smoked bacon, diced apple and sharp cheddar cheese, drizzled with honey dijon dressing

VEGETARIAN SELECTION

- Spinach and cheese stuffed cannelloni in a light house made tomato sauce topped with julienne vegetables

**Gluten free and vegan option available upon request*

All plated service dinners include assorted bakery rolls, whipped butter, regular and decaffeinated coffee and tea service. A minimum of 3 courses from this menu is required. All guests must have the same appetizer, soup, salad, entrée and dessert. Prices are based on a 3 course menu. Add on \$7 per person for 4 courses. A second entrée item may be offered for your guests to choose from. The price defaults to the higher priced entrée selection and is charged on your entire guest count.

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ENTRÉES - choose one

- Pan-seared chicken supreme stuffed with sundried tomato, spinach and cream cheese with roasted baby potatoes, seasonal vegetables and a light pan jus \$53/guest
- Salmon Wellington, salmon filet, wild mushrooms, caramelized onion and herbs wrapped in a phyllo pastry with saffron basmati rice and seasonal vegetables \$55/guest
- Slow-roasted herb-crust Alberta prime rib with Yorkshire pudding, red wine au jus, roasted garlic mashed potato and seasonal vegetables \$60/guest
- Duo of seared beef tenderloin and prawn skewer topped with citrus, garlic and herb compound butter served over scalloped potatoes and seasonal vegetables \$65/guest
- Seared AAA Alberta beef tenderloin with red wine and mushroom sauce, roasted garlic mashed potato and seasonal vegetables \$68/guest

DESSERT - choose one

- New York style cheesecake with berry compote and fresh cream
- Triple chocolate cake with raspberry coulis



Buffet Service

All buffet service dinners include assorted bakery rolls and whipped butter. Minimum of 50 guests.

ALL PLATTERS INCLUDE

- Seasonal crudité with assorted dips
- Deluxe antipasti platter with cured and deli meats, roasted and grilled vegetables, pickles and olives
- International and domestic cheese platter garnished with fresh fruit

SALADS – choose three

- Artisan greens with cherry tomatoes, julienne carrots and cucumber wedges with Chef's choice of dressings
- Classic Caesar salad with crisp romaine, Grana Padano cheese, herbed croutons and our housemade dressing
- Baby potato salad with scallions and house made bacon crumble
- Pasta salad with cucumbers, mushrooms, red onion, mango and a creamy cucumber dill dressing
- Thai noodles with green onion, julienned peppers and carrots in a sesame dressing
- Greek salad with peppers, red onions, tomatoes, cucumber, black olives, feta cheese and herbed garlic dressing
- Four bean salad with mixed vegetables in a light pineapple curry dressing

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HOT ITEM – choose one

Choose an additional hot item for \$8.00 per person

- Grilled breast of chicken with a wild mushroom cream sauce
- Baked salmon filet with maple, grainy mustard glaze
- Roasted pork tenderloin with a fresh apple relish
- Szechuan prawns or chicken with wok-fried vegetables
- Spinach and cheese stuffed cannelloni in a light house made tomato sauce topped with julienned vegetables

CARVED ENTRÉES – choose one

- | | |
|---|------------|
| • Pork loin apple relish | \$55/guest |
| • Salmon harissa and cedar planked, house Raita | \$58/guest |
| • Turkey with double-smoked bacon stuffing, pan gravy and cranberry compote | \$62/guest |
| • New York beef strip loin, green peppercorn jus | \$65/guest |
| • AAA Alberta beef prime rib, red wine au jus and Yorkshire pudding | \$75/guest |



Buffet Service Cont.

STARCH – choose one

- Roasted baby potatoes tossed with fresh herbs
- Mashed potatoes with roasted garlic and fresh herbs
- Saffron infused basmati rice
- Baked scallop duo with Yukon gold and yam potatoes, topped with a three cheese blend

VEGETABLE – choose one

- Stir-fry mixed vegetable medley
- Seasonal vegetable selection tossed with extra virgin olive oil and fresh herbs

DESSERT TABLE

- A selection of assorted cakes, a variety of seasonal fruits, tarts, pies and small squares
- Regular and decaffeinated coffee and tea service

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Enhance Your Event

For Cocktail Hour (maximum 1 hour service), choose five (5) items from the selection below to be passed to you guests. Add \$15/guest.

HOT HORS D'OEUVRES

- Mini Beef Wellington with creole aioli
- Chef's creation mini quiche
- Spolumbo's spicy Italian sausage bites with basil marinara dip
- Chicken satay with Thai coconut peanut sauce
- Ocean scallops wrapped in crisp maple bacon
- Steamed chicken dumplings, soy chili ginger sesame dip
- Beef meatballs with strawberry jalapeno glaze
- Chicken wings in assorted flavours
- Sautéed tequila lime prawns
- Vegetarian spring rolls with plum dip
- Wild mushroom ragu phyllo tartlets

COLD HORS D'OEUVRES

- Smoked salmon with dill cream cheese on a breadstick
- Fresh sun-dried tomato basil bruschetta with feta on parmesan crostini
- Caprese skewer - mini bocconcini, cherry tomato, fresh basil with balsamic glaze
- Ham, Swiss and spinach pinwheel
- Brie cheese, housemade jalapeno jelly, phyllo cup
- California rolls, spicy aioli drizzle
- Chef's choice assorted cold canapé

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Enhance Your Event Cont.

SPECIALTY RECEPTION PLATTERS – (minimum order 25 people - all prices charged per person)

- International and domestic cheese board \$8.00
- Seasonal fruit tray with fresh berries \$7.50
- Fresh crudité's with dip \$7.00
- Trio of vegetarian dips with variety crisps and flatbreads \$8.00
- Charcuterie tray with a selection of cured, roasted and smoked meats \$8.00
- Poached shrimp and smoked salmon platter garnished with capers, slivered red onion and lemon served with crostini \$10.00
- Tortilla chips with fresh made salsa \$5.00

ACTION STATIONS – (minimum order 30 people - maximum 2 hour service)

- Flambéed tequila prawns, garlic, lime, bell peppers, scallions \$12.00
- Mini Yorkshire pudding stuffed with shaved roast beef and homemade gravy \$12.00
- Thai noodle "take-out box" - your choice pork or chicken, rice noodles, julienned vegetables and sauce \$12.00

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Late Night Offerings

For late night snacks, anticipate on ordering for half of your total guest count.

CHOOSE ONE (1) – \$15 per guest

TRADITIONAL

Crusty buns, deli meats, cheese, lettuce, tomato, pickles and condiments

CLOSE DOWN THE BAR PIZZAS

A selection of late night gourmet pizzas including pepperoni, three cheese, meat lovers, Hawaiian, and vegetarian

BUILD YOUR OWN POUTINE STATION

Finish your night with cheese curds, homemade gravy, caramelized onions, bacon bits, banana peppers and classic French fries

MIDNIGHT SLIDERS

Your choice of BBQ pulled pork or grilled beef mini sliders

TACO 'N' A BAG NACHO BAR

House made beef chili with fresh pico de gallo, sour cream, green onions and shredded cheese with Doritos nachos

DONUT HOLE WALL – \$5 per guest

Cinnamon and icing sugar tossed donut holes

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Bar Service

BAR SELECTIONS

- Domestic and Imported Beer
- Standard Cocktails
- Select House Wines

CASH BAR

Guests pay the bartender for their own drinks. Gratuities will be at the discretion of the guests.

SUBSIDIZED BAR

Guests pay either a loonie or a toonie and the remaining balance is paid by the host. A minimum 18% gratuity will be applied to the total value including the subsidized portion.

DRINK TICKETS

May be purchased by the host to distribute to their guests. This is an effective way to control the cost of the bar. An 18% gratuity will be applied to the invoice.

Heritage Pointe Golf Club is not responsible for any lost, or stolen items. Any damages to the building and or property, are the responsibility of 'The Host' or person booking the event. Any injuries to any of the patrons of the event is also the responsibility of 'The Host' or person booking the event. Third party insurance is permitted, should the second party choose to do so at their expense.

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HOST BAR

The host pays the total tab for the drinks purchased by their guests. An 18% gratuity will be applied to the invoice.

ALCOHOLIC

- Highballs (1oz) \$6.50
- Cocktails (1oz) \$6.75 +
- Premiums/shooters \$7.75 +
- Domestic beer (per bottle) \$6.50
- Imported beer (per bottle) \$6.75
- Liqueurs (1oz) \$7.25
- Coolers (per bottle) \$6.75
- Martinis (2oz) \$9.00 +

NON-ALCOHOLIC

- Mocktails \$4.75
- Fountain pop \$3.25
- Bottle of sparkling apple juice \$10.50

Prices listed above include GST and are subject to change

