



Wedding
Package 2024

HERITAGE
POINTE

Congratulations!

We are excited to be a part of your unique love story and look forward to celebrating this extraordinary day with you. From intimate ceremonies to spirited receptions, we will help you turn your one of a kind vision into the celebration of your dreams.

LOCATION

With stunning vistas of the Pine Creek valley and the distant lights of Calgary as a backdrop, Heritage Pointe is a special venue for your unique gathering. Just two minutes South of the city limits, our spacious and newly renovated clubhouse sits on a peak above 400 acres of forest, wetlands and urban wilderness and forms the perfect tranquil background for your guests to enjoy. Plus, our proximity to the city means numerous options for hotels and accommodations are just minutes away.

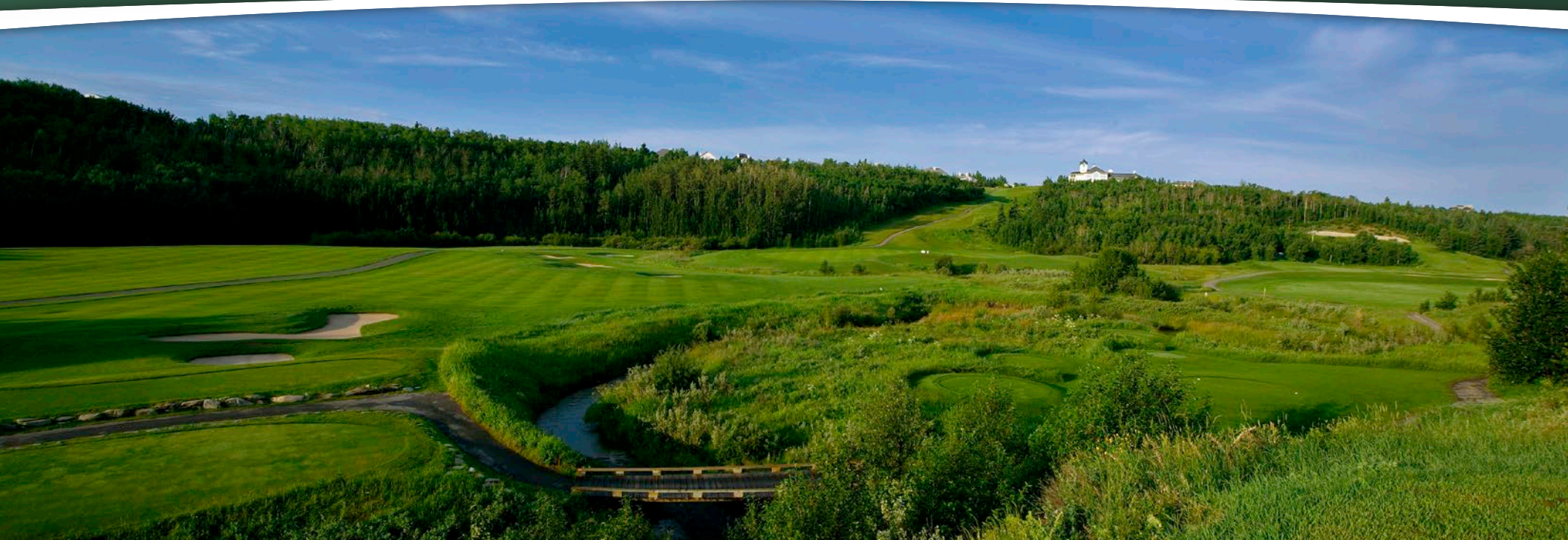
GENERAL CAPACITIES

- Ceremony - 230 people
- Cocktail/Receptions - 250 people
- Dinner and dance - 210 people
- Dinner without dance - 230 people





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 fraîche

SALAD - choose one

- Artisan greens with cherry tomatoes, cucumbers, julienned carrots, bell peppers and house-made balsamic vinaigrette
- Butterleaf greens, cucumbers, 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 julienned 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 \$8 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.

ENTRÉES - choose one

- Pan-seared chicken supreme stuffed with sundried tomatoes, spinach and cream cheese with roasted baby potatoes, seasonal vegetables and a light pan jus \$55/guest
- Salmon Wellington, salmon filet, wild mushrooms, caramelized onions and herbs wrapped in a phyllo pastry with saffron basmati rice and seasonal vegetables \$58/guest
- Slow-roasted herb-crusted Alberta prime rib with Yorkshire pudding, red wine au jus, roasted garlic mashed potatoes and seasonal vegetables \$62/guest
- Duo of seared beef tenderloin and prawn skewer topped with citrus, garlic and herb compound butter served over scalloped potatoes and seasonal vegetables \$67/guest
- Seared AAA Alberta beef tenderloin with red wine and mushroom sauce, roasted garlic mashed potatoes and seasonal vegetables \$70/guest

DESSERT - choose one

- New York style cheesecake with berry compôte 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.

CARVED ENTRÉES – choose one

- Pork tenderloin with apple relish \$57/guest
- Cedar planked Salmon, harissa glaze, house Raita \$60/guest
- Turkey with double-smoked bacon stuffing, pan gravy and cranberry compote \$65/guest
- New York Striploin, green peppercorn jus \$68/guest
- AAA Alberta Prime Rib, red wine au jus and Yorkshire pudding \$78/guest

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 house-made dressing
- Baby potato salad with scallions and house-made bacon crumble
- Pasta salad with cucumbers, mushrooms, red onions, mangoes and a creamy cucumber dill dressing
- Thai noodles with green onions, julienned peppers and carrots in a sesame dressing
- Greek salad with peppers, red onions, tomatoes, cucumbers, black olives, feta cheese and herbed garlic dressing
- Four-bean salad with mixed vegetables in a light pineapple curry dressing

HOT ITEM – choose one

Choose an additional hot item for \$10 per person

- Grilled breast of chicken with a wild mushroom cream sauce
- Baked salmon filet with grainy mustard and maple 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

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-fried 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



All-Inclusive Packages

DELUXE – \$94/person

Choose any buffet dinner, plus enjoy:

- Five Hors D'oeuvres for cocktail hour
- One glass of wine per guest at dinner
- Cutting and plating of your wedding cake
- Fruit tray and cheese board for late night snacking

ELEGANCE – \$124/person

Choose any Buffet Dinner, plus enjoy:

- Five Hors D'oeuvres for cocktail hour
- One hour open bar before dinner
- Sparkling wine toast for all guests
- One additional carved item
- Unlimited wine service during dinner
- 3 hours of open bar following dinner
- Cutting and plating of your wedding cake
- Choose any late night snacking option

DREAM – \$114/person

Choose any buffet dinner, plus enjoy:

- Five Hors D'oeuvres for cocktail hour
- One hour of open bar before dinner
- One hot protein option
- Unlimited wine service during dinner
- Three hours of open bar following dinner
- Cutting and plating of your wedding cake
- Fruit tray and cheese board for late night snacking



Enhance Your Event

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

HOT HORS D'OEUVRES

- Mini Beef Wellington with Creole aioli
- Chef's mini quiches
- 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 jalapeño 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 jalapeño jelly, phyllo cup
- California rolls, spicy aioli drizzle
- Chef's choice assorted cold canapés



Enhance Your Event Cont.

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

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|---|---------|
| • International and domestic cheese board | \$8.50 |
| • Seasonal fruit tray with fresh berries | \$8.00 |
| • Fresh crudité's with dip | \$7.50 |
| • Trio of vegetarian dips with variety of crisps and flatbreads | \$8.50 |
| • Charcuterie tray with a selection of cured, roasted and smoked meats | \$8.50 |
| • Poached shrimp and smoked salmon platter garnished with capers, slivered red onion and lemon served with crostini | \$10.50 |
| • Tortilla chips with fresh made salsa | \$5.50 |

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

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| • Flambéed tequila prawns, garlic, lime, bell peppers, scallions | \$15.00/peson |
| • Mini Yorkshire pudding stuffed with shaved roast beef and homemade gravy | \$15.00/peson |
| • Thai noodle "take-out box" - your choice pork or chicken, rice noodles, julienned vegetables and sauce | \$15.00/peson |



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



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.

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) \$7
- Cocktails (1oz) \$7
- Premiums/shooters \$8
- Domestic beer (per bottle) \$7
- Imported beer (per bottle) \$8
- Liqueurs (1oz) \$7
- Coolers (per bottle) \$8
- Martinis (2oz) \$10

NON-ALCOHOLIC

- Mocktails \$6
- Fountain pop \$3.25
- Bottle of sparkling apple juice \$10.50

Prices listed above include GST and are subject to change

