



Events
Package 2024

HERITAGE
POINTE

OUR FACILITIES

BANQUET ROOMS & CLUBHOUSE FACILITIES

The Heritage Pointe clubhouse features large windows, high vaulted ceilings, and views of our picturesque golf course. Most of our function rooms offer seasonal patio access. At Heritage Pointe we have the rooms, customized set-ups, professional staff and tempting cuisine to fulfill your vision, for intimate or elaborate gatherings. We can tailor our function rooms to fit your needs—small or large.

We would be pleased to provide you with a personal tour of our facilities. Appointments can be made with our Event Coordinator.



YOUR DINING EXPERIENCE

MENU SELECTIONS

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

All functions are based on the inclusion of Food and Beverage, and are subject to per person minimum food charges as follows:

- Business meeting & luncheons: \$30 per person
- All receptions: \$55 per person

All receptions requiring bar services must meet a \$500 minimum bar spend. If this minimum spend is not met, the difference will be charged as an additional bartender fee.

Heritage Pointe shall be the sole supplier of Food and Beverage, with the only exception being cakes or cupcakes. Due to health and safety regulations, the club prohibits the removal of any food and beverage items following an event (exception being cakes).

MEAL POLICIES

All meal selections and requirements are due one month in advance. Final numbers are required 14 business days prior to your event. Failure to provide a guaranteed number will result in a charge for the original estimated number or the actual number in attendance, whichever is greater.

An 18% gratuity will be added to all food and beverage charges at the time of billing. All prices are subject to 5% GST. Gratuities are subject to GST. According to Canada Revenue Agency Regulations all service charges or gratuities added to the bill that are not at the discretion of the customer are subject to GST.

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

SPECIAL OCCASION CAKES

Heritage Pointe allows you to bring in your own cake or alternate (such as cupcakes). Our service includes: day of event storage; table set-up including china, tableware, and napkins; cake-cutting service (upon advanced request) and clean up. Cakes must be taken home the same night as the event.

The following fees apply:

- Cakes: \$2/person
- Alternatives: \$1.50/ person



BEVERAGE SERVICE

It is the policy of Heritage Pointe to serve alcoholic beverages in a responsible and professional manner at all times. We adhere to all applicable laws and regulations as they pertain to the service of alcohol to under age or visibly intoxicated persons.

- Service of alcoholic beverages is subject to the inclusion of food.
- Heritage Pointe must provide all beverages (alcoholic and non-alcoholic).
- Heritage Pointe offers a selection of beverage services to compliment your reception.
- Service can be provided from our main bar, which services our Lounge and Meadows Room, and/or portable bars which can be located anywhere in the clubhouse.
- Bar service closes at 1:00 am.
- All receptions requiring bar services must meet a \$500 minimum bar spend. If this minimum spend is not met, the difference will be charged as an additional bartender fee.

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.

HOST BAR

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



BEVERAGE SERVICE CONT.

BAR SELECTIONS

Our standard bar set-up consists of:

- Coolers
- Ciders
- Domestic and Imported Beer
- Standard Cocktails
- Select House Wine

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
- Small thermos of coffee (10 servings) \$25.00
- Large thermos of coffee (40 servings) \$70.00
- Pitcher of pop (8 servings) \$16.00
- Bottle of sparkling apple juice \$10.50
- Fruit punch bowl (40 servings) \$55.00

Prices listed above include GST and are subject to change



BREAKFAST BUFFET

Any dietary substitutions must be advised 10 days in advance in writing. All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

CONTINENTAL - \$12/person

- Assorted mini breakfast pastries and muffins
- Seasonal fruit tray with fresh berries
- Flavoured yogurt and granola
- Grapefruit, apple and orange juice
- Regular and decaffeinated coffee and a selection of teas

EXPRESS GRAB 'N' GO - \$12/person

- Breakfast sandwich with egg, back bacon and cheddar on an English muffin
- Selection of whole fruits
- Regular and decaffeinated coffee and a selection of teas

CHAMPION'S BREAKFAST BUFFET - \$18/person

- Assorted mini breakfast pastries & muffins
- Seasonal fruit with fresh berries
- Scrambled eggs with scallion garnish
- Crispy bacon
- Spolumbo's maple breakfast sausage
- Savoury potato wedges

- Grapefruit, apple and orange juice
- Regular and decaffeinated coffee and a selection of teas

BREAKFAST ENHANCEMENTS

- Build your own omelet station (minimum 25 people and includes chef for max. 2 hours) \$10/person
- Belgian waffles with warm berry compôte and whipped butter \$4/person
- Bailey's and coffee service (includes Heritage Pointe server for a maximum of 2 hrs) \$6 each

BEVERAGES

- Grapefruit, apple and orange person juice station \$3.50/
- Bottled water (591 ml) \$2.00/bottle
- Assortment of bottled pop (591 ml) \$2.00/bottle
- Assortment of bottled juice (591 ml) \$2.00/bottle



LUNCH SELECTIONS

Lunch buffets are available between 10:00 am and 3:30 pm. Any dietary substitutions must be advised 10 days in advance in writing. If guest numbers are below 20, our chef reserves the right to make menu substitutions. All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

THE MULLIGAN BOXED LUNCH (available for groups golfing only) - \$16/person

- A fresh deli sandwich: (turkey, roast beef, ham and cheese)
- Two (2) freshly baked cookies
- Bagged potato chips
- Bottled water

SOUP & SANDWICH BUFFET - \$22/person

- Chef's soup of the day
- Assorted specialty sandwiches. May include: roast beef, turkey breast, ham, tuna and/or egg salad served on a selection of breads, buns and wraps
- Crudités with assorted dips
- Artisan greens with assorted dressings
- Fresh house-made potato chips
- Selection of squares and dessert tarts
- Coffee and teas

ITALIAN HOT BUFFET - \$26 per person

- Grilled garlic bread
- Caesar salad with housemade dressing and croutons
- Chef's choice seasonal salad
- Italian sausage and bell pepper baked Cavatappi pasta
- Linguine Alfredo
- Selection of squares and dessert tarts



LUNCH SELECTIONS CONT.

HEART HEALTHY BUFFET - \$30 per person

- Bread and whipped butter
- Artisan greens with assorted dressings
- Chef's choice seasonal salad
- Grilled chicken souvlaki with housemade tzatziki
- Roasted salmon filet with grainy maple mustard sauce
- Steamed seven grain rice
- Seasonal vegetables
- Assorted desserts and seasonal fruit

ALBERTA'S FAVOURITES BUFFET - \$30 per person

- Bread and whipped butter
- Artisan greens with assorted dressings
- Chef's choice seasonal salad
- Grilled 6 oz flatiron steak
- Spolumbos Italian sausage and tomato marinara sauce
- Roasted baby potatoes
- Seasonal vegetables
- Assorted desserts and seasonal fruit

AFTERNOON BREAK & SNACKS

- | | |
|--|----------------|
| • Fresh baked cookies | \$18 per dozen |
| • Assorted dessert squares | \$5 per person |
| • Selection of mini cupcakes and tarts | \$6 per person |



PREMIUM LUNCH BUFFET

Premium lunch buffets are available between 12 pm - 2 pm. Minimum of 30 people. All buffets include buns, bread & butter. All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

ALL APPETIZERS INCLUDED

- Assorted deluxe pickles, olives, pickled and roasted vegetables tray
- Selection of Canadian and International cheeses

SALADS - choice of two (2)

- Artisan greens with cherry tomatoes, julienned carrots, cucumber and chefs choice of dressings
- Classic Caesar salad with crisp romaine, Grana Padano cheese, housemade croutons and dressing
- Thai noodles tossed with green onions and julienned peppers, and carrots in a sesame dressing
- Pasta salad with mushrooms, cucumbers, red onions, mangoes, with creamy cucumber dill dressing

VEGETABLES

- Stirfried mixed vegetable medley

STARCH - choice of one (1)

- Roasted baby potatoes with fresh herbs
- Infused Basmati rice

HOT ENTRÉE - choice of one (1)

- Grilled chicken breast in a creamy wild mushroom and fresh thyme sauce
- Roasted salmon filet with fresh basil pesto
- Braised Beef Stroganoff

CARVED SELECTION - choice of one (1)

- Salmon braided and cedar planked, \$45.00/person
house made tzatziki
- Pork loin stuffed with sundried \$42.00/person
fruits natural pan jus
- New York beef strip loin, green \$51.00/person
peppercorn jus

DESSERTS

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



3 COURSE PLATED SERVICE

HERITAGE MENU - \$46.00/PERSON

All plate service dinners include assorted bakery rolls and whipped butter, with regular and decaffeinated coffee and tea service. All guests must have the same soup, salad, entrée and dessert. Any dietary substitutions must be advised 10 business days in advance, in writing. All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

SOUP & SALAD - choice of one (1)

- Cream of wild mushroom with thyme chantilly
- Tomato Bisque with pesto cream
- Artisan greens with cherry tomatoes, cucumbers, bell peppers, julienned carrot and housemade balsamic vinaigrette
- Butterleaf greens, cucumbers, beets, mandarin oranges and creamy mandarin tarragon dressing

ENTRÉES - choice of one (1)

- Grilled chicken breast, wild mushroom sauce, roasted baby potatoes and seasonal vegetables
- Roasted salmon filet, dill caper cream sauce, basmati rice and seasonal vegetables
- 8oz grilled NY striploin steak, red wine au jus, mashed potato, and seasonal vegetables

VEGETARIAN OPTION

- Spinach and cheese stuffed cannelloni in a light housemade tomato sauce topped with julienned vegetables

DESSERTS

* Gluten free option available upon request

- New York style cheesecake with berry compôte and whipped cream
- Triple chocolate cake with raspberry coulis and whip cream

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.

Price includes three-course menu. Make it a four-course menu for an additional \$7 per person.



3 COURSE PLATED SERVICE

POINTE MENU

All plate service dinners include assorted bakery rolls and whipped butter, with regular and decaffeinated coffee and tea service. All guests must have the same soup, salad, entrée and dessert. Any dietary substitutions must be advised 10 business days in advance, in writing. All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

SOUP & SALAD - choice of one (1)

- Carrot ginger maple soup with Crème Fraiche
- Roasted cauliflower, parmesan, parsnip
- Spinach and artisan lettuce 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

ENTRÉES - choice of one (1)

- Stuffed chicken supreme, sundried tomato, spinach and cream cheese, light chicken jus, roasted potatoes and seasonal vegetables \$48/person
- Herb and mustard Alberta roasted Prime Rib, with red wine au jus, roasted garlic mashed potatoes, Seasonal vegetables and Yorkshire pudding \$55/person
- Salmon Wellington, salmon filet, wild mushroom, caramelized onion and herbs wrapped in a phyllo pastry, saffron basmati rice and seasonal vegetables \$50/person

VEGETARIAN OPTION

- Spinach and cheese stuffed cannelloni \$45/person in a light house made tomato sauce topped with julienne vegetables

DESSERTS

* Gluten free option available upon request

- New York style cheesecake with berry compôte and whipped cream
- Triple chocolate cake with raspberry coulis and whip cream

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.

Price includes three-course menu. Make it a four-course menu for an additional \$7 per person.



DINNER BUFFET

Any dietary substitutions must be advised 10 days in advance, in writing. All buffet service dinners include assorted bakery rolls and whipped butter. Minimum of 30 people. All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

ALL APPETIZERS INCLUDED

- Seasonal crudités with house dip
- Antipasti tray– selection of cured and deli meats, roasted vegetables, olives, and dips
- International and domestic cheese platter garnished with fresh fruit

SALADS - choice of three (3)

- Artisan greens with cherry tomatoes, julienne carrots, cucumber, and chefs choice of dressings
- Classic Caesar salad with crisp romaine, Grana Padano cheese, housemade croutons and dressing
- Baby potato salad with scallions and bacon crumble
- Thai noodle salad tossed with green onion, julienned peppers and carrots in a sesame dressing
- Greek salad with cucumbers, tomatoes, peppers, red onion, black olives and feta cheese in a herbed red wine vinaigrette
- Pasta salad with mushrooms, cucumbers, red onions, mangoes, with creamy cucumber dill dressing
- Four bean salad with mixed vegetables in a light pineapple curry dressing

HOT ITEM - choice of one (1)

Add a second hot item for \$8 per person

- Grilled chicken breast with a wild mushroom cream sauce
- Roasted salmon filet with fresh basil pesto
- Roasted pork tenderloin with fresh apple relish
- Spinach and cheese stuffed cannelloni in a light house made tomato sauce topped with julienne vegetables
- Szechuan prawns or chicken with wok-fried vegetables



DINNER BUFFET CONT.

CARVED ENTRÉE - choice of one (1)

- Roasted turkey with double-smoked bacon stuffing, pan gravy and cranberry compôte
- Slow roasted NY striploin with green peppercorn jus
- Pork loin stuffed with sundried fruits, natural pan jus
- Salmon braided and cedar planked, housemade tzatziki
- Slow roasted AAA Alberta Prime rib, with red wine jus and Yorkshire pudding

\$56 per person

\$60 per person

\$50 per person

\$52 per person

\$65 per person

SIDE - choice of one (1)

- Roasted baby potatoes with fresh herbs
- Creamy roasted garlic mashed potatoes
- Saffron infused basmati rice
- Baked scallop duo with Yukon gold and yam potatoes, topped with three cheeses

VEGETABLE - choice of one (1)

- Stirfried mixed vegetable medley
- Seasonal vegetable selections tossed in herbs and olive oil

ALL DESSERTS INCLUDED

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



RECEPTIONS

Any dietary substitutions must be advised 10 business days in advance, in writing. Prices are per person and packages are designed to create your own based on 5 - 6 pieces per guest. All Hot and Cold Hors D'oeuvres are served Butler Style (passed). All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

CREATE YOUR OWN RECEPTION PACKAGES - \$36.00 PER GUEST

20- 49 Guests:

- Choose two placed specialty display
- Choose two each hot and cold hors d'oeuvres placed dessert table included

50 -74 Guests

- Choose three placed specialty display
- Choose three each hot and cold hors d'oeuvres placed dessert table included

75+ Guests

- Choose three placed specialty display
- Choose four each hot and cold hors d'oeuvres placed dessert table included
- Selection of squares & dessert tarts



RECEPTIONS CONT.

PLACED SPECIALTY DISPLAY

- International and domestic cheese board
- Housemade tortilla chips with fresh made salsa
- Charcuterie platter with a selection of cured, roasted and smoked meats
- Trio of vegetarian dips and variety crisps and flatbreads
- Seasonal fruit tray with fresh berries
- Fresh crudités with dip
- Poached shrimp and smoked salmon platter garnished with a capers, slivered red onions and lemons served with crostini.
Add \$5 per person

*Choose additional display selections
Add \$7 per person / per display*

HOT HORS D'OEUVRES

- Mini beef wellington with creole aioli
- Chef's mini quiche creations
- Spolumbos 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 with a soy chili ginger sesame dip
- Chicken wings in assorted flavours
- Sautéed tequila lime prawns
- Vegetarian spring rolls with plum dip
- Wild mushroom ragu in a phyllo tartlet

Choose two more HOT and two COLD Hors D'oeuvre selections - Add \$5 per person

COLD HORS D'OEUVRES

- Smoked salmon with dill cream cheese on a breadstick
- Fresh sundried tomato basil bruschetta with feta on Parmesan crostini
- Caprese Skewers - mini bocconcini, grape tomato, fresh basil with balsamic glaze
- Ham, Swiss and spinach pinwheel
- Brie cheese with housemade jalapeno jelly in a phyllo cup
- California rolls with a spicy aioli drizzle
- Chef's choice assorted cold canapés

*Choose two more HOT and
two COLD Hors D'oeuvre selections -
Add \$5 per person*

DESSERT TABLE

- Assorted cookies, mini tarts, squares, mousse cups, fresh fruit
- Coffee and selection of organic and herbal teas



LATE NIGHT STATIONS

All late night selections are only available for service after 9pm.

All selections - \$ 12 per person (minimums apply on two or more selections).

All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

TRADITIONAL

Crusty buns, deli meats and 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



ENHANCE YOUR RECEPTION

Any dietary substitutions must be advised 10 business days in advance, in writing.

All prices are subject to 18% gratuity and 5% gst. Prices are subject to change.

CHEF ATTENDED STATIONS - \$10/person

(minimum order 40 people, maximum 2 hour service)

- Flambéed Tequila prawns, garlic, lime, bell peppers, scallions
- Mini Yorkshire pudding stuffed with shaved roast beef and homemade gravy
- Thai noodle “take out box” - your choice of pork or chicken with rice noodles, julienned vegetables and sauce
- Build-your-own poutine station with a selection of cheese curds, homemade gravy, caramelized onions, bacon bits, banana peppers, scallions and classic French fries

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.

