



*Events*  
Package 2025

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 event.
- 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.



# BEVERAGE SERVICE CONT.

## 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.

## HOST BAR

The host pays the total tab for the drinks purchased by their guests. 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.*

## OPEN BAR OFFERINGS

50\$ for 4 hours plus wine with dinner.  
12\$ for any additional hours.

- House wine (6oz)
- Domestic beer
- Domestic Draft
- Bar well highballs (1oz)

## ALCOHOLIC

- Highballs (1oz) \$7
- House wine 6oz | 9oz | litre \$8 | \$13 | \$28
- Cocktails (1oz) \$8
- Premiums/shooters \$10
- Domestic beer (per can) \$8
- Imported beer (per can) \$10
- Coolers (per bottle) \$8
- Champagne toast \$7/guest

## NON-ALCOHOLIC

- Mocktails \$6
- Fountain pop \$3.25
- Punch \$72/dispenser
- Bottle of sparkling apple juice \$10.50



# 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 with fresh berries
- Greek yogurt with honey 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, sausage and cheddar on an English muffin
- Selection of fruit
- 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
- Crispy bacon
- 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 - \$25/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 pepper pasta Al Forno
- Spinach and cheese cannelloni with tomato cream sauce, pesto, mozzarella and parmesan
- Selection of squares and dessert tarts



# LUNCH SELECTIONS CONT.

## HEART HEALTHY BUFFET - \$30 per person

- Warm rolls and salted butter balls
- 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

- Warm rolls and salted butter balls
- Artisan greens with assorted dressings
- Chef's choice seasonal salad
- Grilled 6 oz flatiron steak
- Italian sausage and roasted peppers with marinara
- 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)

- Mixed Greens with Cherry Tomatoes, Carrots, Red Onion, Cucumber & Assorted Dressings
- Caesar Salad with Crisp Romaine, Parmesan, Bacon, Brown butter Croutons & Creamy Lemon & Garlic Dressing
- Thai Noodle Salad with Julienned Peppers, Red Onion, Carrots with Sweet Chili Dressing & Sesame
- Greek Salad with Feta, Cherry Tomatoes, Kalamata Olives, Peppers, Red Onion & Lemon Oregano Vinaigrette

## 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 with Wild Mushroom and Tarragon Cream Sauce
- Miso & Maple Roasted Salmon
- Braised Beef Stroganoff

## CARVED SELECTION - choice of one (1)

- Harissa Roasted Salmon with Tzatziki \$45.00/person
- Maple & Mustard Pork Loin with Dijon Cream Sauce & Apple Mostarda \$42.00/person
- New York beef strip loin, green peppercorn jus \$51.00/person

## 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 herb oil
- Tomato Bisque with pesto cream
- Artisan greens with cherry tomatoes, cucumber, carrots, pickled onion & lemon oregano vinaigrette
- B.L.T. Salad with double smoked bacon, cherry tomato, smoked cheddar & herb croutons with creamy honey mustard dressing

### ENTRÉES - choice of one (1)

- Pan seared chicken supreme with mushroom tarragon cream sauce, garlic whipped mashed potato & seasonal vegetables
- Roasted salmon filet, dill caper cream sauce, basmati rice and seasonal vegetables
- 8oz grilled New York Striploin steak, red wine jus, garlic whipped mashed potatoes and seasonal vegetables

### VEGETARIAN OPTION

- Spinach and cheese stuffed cannelloni with tomato cream sauce, pesto, mozzarella and parmesan

### DESSERTS - choice of one (1)

\* Gluten free option available upon request

- New York Style Cheesecake with Berry Compote Coulis & Whipped Vanilla Cream
- Triple chocolate mousse cake with raspberry coulis and whipped cream chocolate sauce and bourbon cherries

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)

- Coconut carrot and ginger soup with chili oil and toasted pumpkin seeds \*GF/DF
- Roasted Cauliflower & Parsnip soup with Parmesan Cream
- Summer salad with spinach, strawberries, red onion, cucumber, feta & champagne berry vinaigrette \*GF
- Harvest salad with candied pecans, dried cranberry, spiced pears, goat cheese and maple vinaigrette \*GF

### ENTRÉES - choice of one (1)

- Roasted chicken supreme stuffed with sundried tomato, basil, parmesan and tarragon cream sauce with garlic whipped mashed potatoes and seasonal vegetables \$48/person
- Slow roasted Alberta prime rib with yorkshire pudding, red wine jus. served with garlic whipped mashed potatoes and seasonal vegetables \$55/person
- Seared maple and mustard salmon with dill, lemon & caper cream sauce. served with garlic whipped mashed potatoes & seasonal vegetables \$50/person

Add on Lemon garlic grilled prawn skewer \$7/guest

### VEGETARIAN SELECTION

- Spinach & cheese cannelloni, tomato cream sauce, pesto, mozzarella & parmesan
- Crispy tofu stir-fry with mushrooms, vegetables, tamari sesame sauce and garlic fried rice \*DF/Can be made GF

### DESSERTS - choice of one (1)

\* Gluten free option available upon request

- New York style cheesecake with berry coulis & vanilla cream
- Triple chocolate mousse cake with chocolate sauce and bourbon cherries

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)

- Caesar salad with crisp romaine, parmesan, bacon, brown butter croutons and creamy lemon and garlic dressing
- Potato salad with smoked cheddar, scallions and bacon
- Thai noodle salad with julienned peppers, red onion, carrots with sweet chili dressing and sesame
- Greek salad with feta, cherry tomatoes, kalamata olives, peppers, red onion and lemon oregano vinaigrette

## HOT ITEM - choice of one (1)

Add a second hot item for \$8 per person

- Grilled chicken breast with wild mushroom and tarragon cream sauce
- Miso and maple roasted salmon
- Maple and mustard pork loin with Dijon cream sauce and apple mostarda
- Spinach and cheese stuffed cannelloni with tomato cream sauce, pesto, mozzarella and parmesan



# DINNER BUFFET CONT.

## CARVED ENTRÉE - choice of one (1)

- Roasted turkey breast with sausage stuffing and cranberry orange chutney
- Maple and mustard pork loin with Dijon cream sauce and apple mostarda
- Harissa glazed salmon with tzatziki
- Slow roasted Alberta prime rib with yorkshire pudding and red wine jus

\$56 per person

\$60 per person

\$50 per person

\$52 per person

## SIDE - choice of one (1)

- Roasted baby potatoes with fresh herbs and garlic
- Garlic whipped mashed potatoes
- Saffron rice with pistachio and orange
- Duchess potatoes with parmesan and garlic

## VEGETABLE - choice of one (1)

- Stir-fried mixed vegetables with tamari sesame sauce
- Seasonal vegetables with garlic and herbs

## 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 Horseradish Mayo
- Assorted Quiche Selection
- Smoked Sausage Bites with Honey Garlic & Crispy Onions
- Chicken Satay with Thai Coconut Peanut Sauce
- Bacon Wrapped Scallops with Maple glaze
- Pork Pot stickers with Gyoza Sauce & Chili Crisp
- Italian Beef Meatballs with Marinara & Pesto
- Shrimp Scampi with Gremolata
- Crispy Spring Rolls with Sweet & Sour

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

## COLD HORS D'OEUVRES

- Smoked salmon and dill cream cheese pinwheels  
Ffesh bruschetta crostini's with feta and balsamic
- Brie and jalapeno relish phyllo cups
- Caprese skewers with bocconcini, basil and balsamic glaze  
california rolls with spicy mayo

**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.

## ARTISAN PIZZAS

Chef's choice Hand Crafted Gourmet Pizzas

## BUILD YOUR OWN POUTINE STATION

Quebec Cheese Curds, Poutine Gravy, Bacon Bits, Green Onions, sour Cream

## LATE NIGHT SLIDERS

Your choice of classic cheeseburger, BBQ pulled pork or Buffalo chicken Sliders

## BUILD YOUR OWN NACHO BAR

Taco Beef, Queso, & House Fried Nacho Chips with All the Fixin



# 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.

