



Events
Package 2026

HERITAGE
POINTE

OUR FACILITIES

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.

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.



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 - \$13/person

- Assorted mini breakfast pastries and muffins
- Seasonal fruit with fresh berries
- Regular and decaffeinated coffee and a selection of teas

EXPRESS GRAB 'N' GO - \$14/person

- Breakfast sandwich with egg, sausage and cheddar on an English muffin
- Selection of fruit
- Regular and decaffeinated coffee and a selection of teas

SUNRISE BREAKFAST BUFFET - \$20/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

BEVERAGES

- Grapefruit, apple and orange person juice station \$4.00
- Bottled water (591 ml) \$2.00/bottle
- Assortment of bottled pop (591 ml) \$4.00/bottle
- Assortment of bottled juice (591 ml) \$4.00/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) - \$18/person

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

SOUP & SANDWICH BUFFET - \$30/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 - \$35 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 - \$45 per person

- Warm rolls and salted butter balls
- Artisan greens with assorted dressings
- Chef's choice seasonal salad
- Grilled chicken souvlaki with housemade tzatziki
- Steamed seven grain rice
- Seasonal vegetables
- Assorted desserts and seasonal fruit

ALBERTA'S FAVOURITES BUFFET - \$55 per person

- Warm rolls and salted butter balls
- Artisan greens with assorted dressings
- Chef's choice seasonal salad
- Grilled 6 oz flatiron steak
- Roasted baby potatoes
- Seasonal vegetables
- Assorted desserts and seasonal fruit

AFTERNOON BREAK & SNACKS

- Fresh baked cookies \$6 per person
- Assorted dessert squares \$5 per person



PLATED SERVICE

SOUP - choose one

- Cream of wild mushroom, herb oil. GF
- Tomato bisque, pesto cream. GF
- Coconut, carrot and ginger, chili oil, toasted pumpkin seeds. GF/DF

SALAD - choose one

- Artisan greens with cherry tomatoes, cucumbers, julienned carrots, pickled onion, lemon oregano vinaigrette. GF/DF
- Summer salad with spinach, strawberries, red onion, cucumber, feta & champagne berry vinaigrette. GF
- Harvest Salad with candied pecans, dried cranberry, spiced pears, goat cheese & maple vinaigrette. GF
- B.L.T. Salad with double smoked bacon, cherry tomato, smoked cheddar, garlic, herb crutons & creamy honey mustard dressing.

VEGETARIAN SELECTION

- Spinach and cheese cannelloni, tomato cream sauce, pesto, mozerella and parmeson
- Crispy tofu stir-fry with mushrooms, vegetables, tamari sesame sauce and garlic fined rice. DF/can be GF

**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

- Roasted chicken supreme stuffed with sundried tomatoes, and basil, parmesan and tarragon cream cheese \$56/guest
- Seared maple and mustard salmon with dill, lemon and caper cream sauce \$60/guest
- Slow-roasted Alberta prime rib with Yorkshire pudding and red wine jus \$65/guest
- Grilled Alberta beef tenderloin with green peppercorn & brandy sauce \$72/guest
- Add on lemon garlic grilled prawn skewer \$7/guest

**All entrees served with roasted garlic whipped mash potatoes and seasoned vegetables*

DESSERT - choose one

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



BUFFET SERVICE

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CARVED ENTRÉES – choose one

- Mustard and maple pork tenderloin with dijon cream sauce and apple mostarda \$57/guest
- Roasted, turkey with sausage stuffing and cranberry orange chutney \$65/guest
- Slow roasted New York Striploin, with peppercorn jus \$68/guest
- AAA Alberta Prime Rib with Yorkshire pudding and red wine au jus \$78/guest

SALADS – choose three

- Mixed greens with cherry tomatoes, carrots, red onion, cucumber and assorted dressings
- Caesar salads with crisp romaine, parmasen, bacon bits, brown butter croutons, creamy lemon and garlic dressing
- Potato salad with smoked cheddar, scallions and bacon
- Greek pasta salad with feta, cherry tomatoes, olives, peppers and red onion
- Thai noodle salad with julienned peppers, red onion, carrots with sweet chili scallion dressing and season

HOT ITEM – choose one

Choose an additional hot item for \$10 per person

- Grilled breast of chicken with mushroom tarragon cream sauce
- Miso and maple roasted salmon
- Spinach and cheese stuffed cannelloni, tomato and cream sauce, pesto, mozerrlla and parmesan

STARCH – choose one

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

VEGETABLE – choose one

- Stir-fried vegetable with tamari sesame sauce
- Seasonal vegetable garlic 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



LATE NIGHT STATIONS

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

All selections - \$ 15 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



BEVERAGE 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.

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. An 18% gratuity will be added to all food and beverage changes at time of billing. All prices are subject to 5% GST

OPEN BAR OFFERINGS

Gratuities are subject to GST. According to CRA regulations all service charges or gratuities that are not at the discretion of guests are subject to GST.

\$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) \$8
- House wine 6oz | 9oz | half litre \$8 | \$13 | \$25
- Draft beer (20oz) \$10
- Beer cans (473ml) \$10 - \$11
- Cooler cans (473ml) \$10 - \$11
- Sparkling toast \$7/guest

NON-ALCOHOLIC

- Mocktails \$6
- Fountain pop \$4
- Juice \$4

