



Wedding
Package 2026

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

IN SEASON:

- Ceremony - 160 people
- Cocktail/Receptions - 130 people
- Dinner and dance - 130 people
- Dinner without dance - 140 people

OFF SEASON:

- Ceremony - 160 people
- Cocktail/Receptions - 160 people
- Dinner and dance - 160 people
- Dinner without dance - 180 people





Let us be part of your love story...



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

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



All-Inclusive Packages

DELUXE – \$114/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 – \$134/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 – \$124/person

Choose any buffet dinner, plus enjoy:

- Five Hors D'oeuvres for cocktail hour
- One hour of open bar before dinner
- 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.

Allow your chef to curate a selection of appetizers with options seen here as well as speciality items not listed

HOT HORS D'OEUVRES

- Mini Beef Wellington with horseradish mayo
- Assorted quiches smoked
- Smoked sausage bites with honey garlic and crispy onions
- Chicken satay with Thai coconut peanut sauce
- Bacon wrapped scallops with maple glaze
- Pork pot stickers with gyoza sauce and chili crisp
- Italian beef meatballs with marinara and pesto
- Shrimp scampi with Gremolata
- Crispy spring rolls with sweet n sour

COLD HORS D'OEUVRES

- Smoked salmon and dill cream cheese pinwheels
- Fresh with bruschetta with feta and balsamic
- Caprese skewer with bocconcini, basil with balsamic glaze
- Brie jalapeño relish, phyllo cups



Enhance Your Event Cont.

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

- International and domestic cheese board \$8.50
- Seasonal fruit tray with fresh berries \$8.00
- Fresh crudités 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 \$10.00
- 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



Late Night Offerings

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

CHOOSE ONE (1) – \$15 per guest

ARTISAN PIZZAS

Chefs choice hand crafted gourmet pizza

BUILD YOUR OWN POUTINE STATION

Quebec cheese curds, poutine gravy, bacon bits, green onions, sour cream and classic French fries

LATE NIGHT SLIDERS

Your choice of classic cheeseburger BBQ pulled pork or buffalo chicken sliders

BUILD YOUR OWN NACHO BAR

Taco beef, queso and house fried nacho chips with all the fixins



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.

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

FLAT RATE BAR

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

