Holiday Party

PACKAGE 2026

HERITAGE POINTE

HOLIDAY CELEBRATION

BANQUET ROOMS & CLUBHOUSE FACILITIES

The Heritage Pointe Clubhouse features large windows, high vaulted ceilings, and views of our picturesque golf course. Over the Holiday season, the clubhouse is decorated with a 20-foot Christmas tree in the lounge area, smaller trees throughout the space and other seasonal decor. The lights are dimmed, the fireplace is lit, and candles creates a warm, intimate atmosphere in each room.

Our Holiday party menus have been specially created for your enjoyment and are included here for your review.

ROOMS	SEATING	RATE
HERITAGE ROOM	Up to 16	$250
PEAK LOUNGE	Up to 50	$500
MEADOWS ROOM	Up to 50	$500
SUMMIT ROOM	Up to 80	$750
SUMMIT & MEADOWS	Up to 150	$1,000
SUMMIT, MEADOWS, PEAK	Up to 220	$1,500

PLATED SERVICE

All plated dinners include assorted bakery rolls, whipped butter, regular and decaffeinated coffee and tea.

SOUP (choice of one)

- Roasted squash with ginger and maple cream
- Cream of wild mushroom
- Tomato bisque with pesto cream

SALAD (choice of one)

- Artisan greens, sundried cranberries, pumpkin seeds, aged cheddar, bell peppers and honey Dijon dressing
- Baby spinach, cucumber, spiced pear, seeds, feta cheese and a maple balsamic vinaigrette

ENTRÉE (choice of one)

• Chicken supreme stuffed with three cheeses, spinach, and sundried tomatoes, served with mashed yams and seasonal vegetables	$56/person
• Roasted turkey, bacon apple stuffing, pan gravy, cranberry compote, roasted garlic mashed potatoes and seasonal vegetables	$58/person
• Baked salmon topped with a sundried blueberry and fresh cranberry relish served with seven-grain rice and seasonal vegetables	$58/person
• Slow-roasted AAA New York striploin with red wine jus, roasted yams and baby potatoes and seasonal vegetables	$62/person
• AAA beef tenderloin with green peppercorn gravy, roasted garlic mashed potatoes, and seasonal vegetables	$75/person

VEGETARIAN - $32/person

- Fresh cannelloni stuffed with baby spinach, ricotta, mozzarella, Parmesan cheese, baked in a fresh tomato and basil marinara

DESSERT (choice of one)

- Sticky toffee pudding, fresh berries and whipped cream
- Rum and Eggnog mousse cake
- Apple Strudel, Créme Anglaise, caramel sauce

A minimum of 3 courses is required. All guests must have the same soup, salad, appetizer, entrée and dessert.
Add $8 to make it 4 courses. Prices are charged based on each course.
ALL PRICES ARE SUBJECT TO 18% GRATUITY & 5% GST – Prices are subject to change

LUNCH BUFFET SERVICE

Minimum of 30 guests

APPETIZER PLATTERS (with buffet)

- Assorted deluxe pickles, olives, pickled and roasted vegetable tray
- Selection of Canadian and international cheeses
- Buns and butter

VEGETABLE & STARCH (choice of two)

- Roasted seasonal vegetables
- Sweet Yams
- Tri-colour roasted baby potatoes

SALAD (choice of two)

- Artisan greens salad with assorted dressings
- Traditional Caesar salad - crisp romaine, focaccia croutons, and Grana Padano cheese in our house-made dressing
- Caprese Salad - mini bocconcini, grape tomatoes and fresh basil with house-made balsamic dressing
- Bean and barley with fresh vegetable in a Sherry vinaigrette
- Roasted beet and onions with dill, feta and pickled red onion

HOT ITEM (choice of one)

- Grilled chicken breast in a creamy wild mushroom and fresh thyme sauce
- Pork tenderloin with a maple hoisin glaze
- Baked herb crusted salmon with mango salsa
- Grilled lamb chops with Dijon mustard, lemon and fresh oregano

CARVED ENTRÉE (choice of one)

• Turkey roasted, double-smoked bacon stuffing, pan gravy, cranberry compôte	$52/person
• Roasted ham with a brown sugar and Bourbon glaze	$50/person
• Carved Alberta New York striploin of beef with green peppercorn gravy	$58/person
• Carved Slow-roasted Alberta Prime Rib of beef with red wine au jus and traditional Yorkshire pudding	$67/person

DESSERT TABLE

- A selection of assorted pies, cakes, squares, mini dessert cups, tarts

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DINNER BUFFET SERVICE

Minimum of 30 guests

COCKTAIL (extra $15/guest)

- Festive cheer - a glass of sparkling wine
- Caprese Skewers - Bocconcini, grape tomato, and fresh basil with balsamic glaze
- Cranberry BBQ beef meatballs
- Steamed chicken dumplings with a soy-chilli ginger sesame dip
- Chef's daily creation

SALADS (choice of three)

- Artisan greens salad with assorted dressings
- Traditional Caesar Salad - crisp romaine, focaccia croutons and Grana Padano cheese tossed in our house-made dressing
- Caprese Salad - mini bocconcini, grape tomatoes and fresh basil with house-made balsamic dressing
- Bean and barley with fresh vegetables in a Sherry vinegrette
- Roasted beet with dill, feta and pickled red onion

HOT ITEM (choice of one)

- Roasted turkey, double smoked bacon stuffing, pan gravy, cranberry compote
- Ham with a brown sugar and Bourbon glaze
- Baked herb-roasted salmon with mango salsa
- Grilled lamb chops with Dijon mustard, lemon and fresh oregano
- Grilled chicken breast in a creamy wild mushroom and fresh thyme sauce

APPETIZERS (choice of two)

- Assorted deluxe pickles, olives, roasted vegetable tray
- Selection of Canadian and international cheeses
- Fresh crudité platter with dips
- Trio of vegetarian dips with assorted crackers and flatbreads

VEGETABLE & STARCH (choice of two)

- Roasted seasonal vegetables
- Yams and roasted garlic mashed potato
- Yams and tri-colour roasted baby potatoes
- Stir-fried mixed vegetables

PASTA (choice of one)

- Three cheese tortellini, rosé sauce, spinach, parmesan cheese
- Pasta in vodka sauce with roasted red peppers and zucchini

CARVED ENTRÉE (choice of one)

• Roasted turkey, double-smoked bacon stuffing, pan gravy, cranberry compôte	$65/person
• Roasted ham with a brown sugar and Bourbon glaze	$60/person
• Carved Alberta New York striploin of beef with green peppercorn gravy	$70/person
• Carved slow-roasted Alberta Prime Rib of beef with red wine au jus and traditional Yorkshire pudding	$80/person

DESSERT TABLE (Included)

- Assorted pies, cake, squares, warm fruit crisp, tarts
- Regular and decaffeinated coffee and tea

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HERITAGE POINTE

MISHA DAVIDSON | 587-578-6677 | MISHA@WINDMILLGOLF.COM | HERITAGEPOINTE.COM

HORS D'OEUVRES

For Cocktail (max 1-hour service)
Choose 5 items from the selection below $16/person

HOT HORS D'OEUVRES ($30/dz - 2dz minimum)

- Mini Beef Wellington with Creole aioli
- Spolumbo's spicy Italian sausage bites with basil marinara
- Chicken satay with Thai coconut peanut sauce
- Steamed chicken dumplings, soy-chili ginger sesame dip
- Cranberry BBQ beef meatballs
- Chicken wings in assorted flavours
- Sautéed tequila lime prawns
- Vegetarian spring rolls with sweet chili
- Wild mushroom ragù on a Parmesan crostini

COLD HORS D'OEUVRES ($28/dz - 2dz minimum)

- Smoked salmon with dill cream cheese on a breadstick
- Fresh sundried tomato basil bruschetta with feta on parmesan crostini
- Caprese skewer - mini Bocconcini, cherry tomato, fresh basil with balsamic glaze
- Brie cheese, house-made jalapeño jelly crostini
- California rolls, spicy aioli drizzle
- Chef's choice assorted cold canapés
- Ham, Swiss and spinach pinwheel

SPECIALTY RECEPTION PLATTERS (25 people minimum)

• International and domestic cheese tray	$8.50/person
• Seasonal fruit tray with fresh berries	$8.00/person
• Fresh crudités with dip	$7.50/person
• Trio of vegetarian dips with a variety crisps and flatbreads	$8.50/person
• Tortilla chips with fresh made salsa	$5.50/person
• Deli tray with a selection of cured, roasted and smoked meats	$9.00/person
• Poached shrimp and smoked salmon platter garnished with capers, slivered red onion and lemon, served with crostini	$10.50/person

ACTION STATIONS (40 people minimum)

• Flambéed tequlia-lime prawns	$15.00/person
• Mini Yorkshire pudding stuffed with shaved roast beef and homemade gravy	$15.00/person
• Build-your-own poutine station with a selection of cheese curds, homemade gravy, caramelized onions, bacon bits, banana peppers, scallions and classic French fries	$15.00/person

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