

Medicine Hat Golf & Country Club
Catering Packages for 2019

Catering Package
General Information

Thank you for your interest in holding your special day here with us at the Medicine Hat Golf and Golf Country Club. Listed below is some general information about our catering packages:

- Room Size:** Our banquet room can hold approximately 175 people if the dance floor is used later in the evening for dancing. If the dance floor is used for seating purposes only then our maximum seating capacity is 200 people.
- Room Rental:** The room rental charge is \$500.00 plus GST. Dances must end at 1:00 a.m. and the room vacated by 2:00 a.m. Projector/screen and speakers are also available to rent.
Projector Rental - \$75.00 Speaker Rental (2) - \$150.00
- Deposit:** All confirmed bookings require an advance deposit of \$500.00. There is no refund if a cancellation is made less than 3 months prior to your function.
- Guarantee:** The guest will advise the Club one week in advance of the event the confirmed number of guests. The Club will charge for the confirmed number of guest or the actual number of guests in attendance, whichever is greater.
- Decorations:** All decorating is the host's responsibility. Decorations must be removed upon the conclusion of the function unless otherwise authorized by the management.
- Liabilities:** The Club is not responsible for personal injuries or any loss or damage to any goods, property and / or equipment brought into the premises.
- GST:** The 5% GST is applicable on all charges.
- Gratuity:** A 15% gratuity is applicable on all hosted food products. A 15% gratuity is applicable on all hosted beverage products. This includes wine corkage.
- Liquor Levy:** As per our liquor license, no alcoholic beverages are to be brought onto the premises by any guests. All liquor must be purchased and sold by the Golf Club. Wine may be brought in with a corkage fee of \$10.00 per 750 ml bottle opened. **Homemade wine is prohibited.**
- Candles:** No open flamed candles are allowed on the premises. They are a fire hazard. We will, on request, supply globe candles.

2019 Medicine Hat Golf & Country Club Catering Packages

BANQUET MENU

GRAND BUFFET

(Minimum of 50 Adults)

Hot Entrees – Choose 2

“AAA” Carved Roast Sirloin with Au Jus

Glazed Carved Ham

Chicken Cordon Swiss

Chicken Parmesan

Mediterranean Chicken Breast with Spinach, Sundried Tomato and Feta Cheese

Stuffed Chicken Breast with roasted Asparagus, Red Peppers and Gouda Cheese

Roast Pork Loin with Apple Walnut stuffing and pan gravy

Roast Turkey with Bacon Sage Dressing

Maple Glazed Salmon

Includes Choice of 1

(or Choose 2 for \$1.00 extra per guest)

Oven Roasted Garlic Potatoes

Scalloped Potatoes Au Gratin

Mashed Potatoes

Wild Rice Pilaf

Pasta Primavera

Includes

Fresh Seasonal Vegetables

Full Salad Bar

Dinner Rolls with Butter

Assorted Desserts

Coffee/Tea

Cost \$30.95 per Person

(Prices are subject to 5% GST and a 15% Gratuity)

To substitute “AAA” Alberta Roast Beef for Prime Rib Roast with Au Jus

Please add \$6.00 per person

2019 Medicine Hat Golf & Country Club Catering Packages

DINNER BUFFETS

(Minimum of 50 Adults)

Choice of 1 Entree

“AAA” Carved Roast Sirloin with Au Jus

Glazed Carved Ham

Chicken Cordon Swiss

Chicken Parmesan

Mediterranean Chicken Breast with Spinach, Sundried Tomato and Feta Cheese

Stuffed Chicken Breast with roasted Asparagus, Red Peppers and Gouda Cheese

Maple Glazed Salmon

Roast Stuffed Turkey with Bacon Sage Dressing

Any of the above selections are \$28.95

Roast Pork Loin with Apple Walnut Stuffing and Pan Gravy - \$27.95

Prime Rib Roast with Au Jus - \$31.95

(All prices are per person and are subject to 5% GST and a 15% Gratuity)

All Dinner Buffets Include

Fresh Seasonal Vegetables

Full Salad bar

Dinner Rolls with Butter

Assorted Desserts

Coffee/Tea

Choice of 1 Starch

Oven Roasted Garlic Potatoes

Scalloped Potatoes Au Gratin

Mashed Potatoes

Wild Rice Pilaf

Pasta Primavera

A midnight lunch is also available.

A minimum of confirmed guest is required 48 hours prior to your function.

Ask our Chef to create a custom dinner menu to perfectly match your tastes and desires.

2019 Medicine Hat Golf & Country Club Catering Packages

Bar Prices

Beer (domestic bottle)	\$5.48	
Beer (premium bottle)	\$6.43	
Hi-balls	\$5.48	
Hi-balls (premium)	\$5.95	
Cocktails	\$5.95	
Coolers	\$6.43	
Wine (6 oz. glass)	\$6.43	9 oz. glass \$8.57
Shooters	\$5.00	
Fruit Punch (non-alcoholic)	\$39.95	/gallon
Pop / Juice (fountain)	\$2.38	
Coffee	\$12.95	/ carafe

NOTE: The above prices do not include GST and are subject to a 15% gratuity if the bar service is not a cash bar.

WINE CORKAGE: Guests may bring in and supply their own wine. There will be a corkage fee of \$10.00 per 750 ml bottle opened and served.

NOTE: HOMEMADE WINE IS PROHIBITED IN ACCORDANCE TO THE AGLC PROVINCIAL LIQUOR LAWS

Options available for bar services are as follows:

- Loonie or Twoonie Bar
- Cash or Host Bar
- Drink Tickets (you choose how many tickets per person)

For more information please contact:

**Cam Jacques, General Manager
Medicine Hat Golf and Country Club
947 Pigeon Street NE
Medicine Hat, AB T1C 1R2**

Tel: 403.529.6930 ext #105

Fax: 403.526.2118

Email: cjacques@memlane.com

2019 Medicine Hat Golf & Country Club Catering Packages

Banquet Menu

TABLE SERVICE MENU FOR UP TO 50 GUESTS

Chicken Parmesan

Chicken breast topped with ham and mozzarella cheese.
Served with rice pilaf and chef's choice vegetable medley.
\$28.95

Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese.
Topped with a white wine sauce.
Served with rice pilaf and chef's choice vegetable medley.
\$28.95

Mediterranean Chicken

Oven baked chicken breast topped with spinach,
Sun-dried tomatoes and feta cheese.
Served with oven roasted garlic potatoes and chef's choice vegetable medley.
\$28.95

Roast Sirloin with Yorkshire Pudding

8 oz "AAA" roast sirloin au jus. Served with oven roasted garlic potatoes,
Yorkshire pudding and chef's choice vegetable medley.
\$28.95

Maple Glazed Salmon

Poached BC Salmon glazed with a maple sauce.
Served with rice pilaf and chef's choice vegetable medley.
\$28.95

Roast Turkey with Bacon Sage Stuffing

Tender white and dark turkey meat served with homemade stuffing.
Served with garlic mashed potatoes and chef's choice vegetable medley.
\$29.95

Prime Rib Au Jus with Yorkshire Pudding

8 oz. "AAA" Prime Rib Au Jus. Served with oven roasted garlic potatoes,
Yorkshire pudding and chef's choice vegetable medley.
\$32.95

Choice of 1 Salad

Fresh Green Salad
Pesto Prawn Salad
Spinach Salad
Greek Salad
Caesar Salad

Dinner rolls and butter at each table as well as dessert, coffee and tea are also included.

NOTE: Prices are subject to 5% GST and a 15% Gratuity

2019 Medicine Hat Golf & Country Club Catering Packages

Appetizers & Hors d'oeuvres Menu

Meat Tray - \$109.95

16" Tray with Assorted Cold Cuts.
Comes with Dinner Rolls and Condiments.
Serves approximately 30 people.

Cheese & Cracker Tray - \$84.95

16" Tray with Three kinds of Cheese and Assorted Crackers.
Serves approximately 30 people.

Vegetable Tray - \$79.95

16" Assorted Vegetable Tray with Ranch Dip.
Serves approximately 30 people.

Hot Appetizer Buffets

Standard Buffet \$15.95 per person

Chicken Wings, Dry Crispy Ribs,
BBQ Garlic Meatballs, Onion Rings, Bruschetta Toast, Mini Egg Rolls,
Spring Rolls with plum sauce and Jalapeno Cheese Poppers.

Standard Buffet plus 2 items from below \$18.95 per person

Standard Buffet plus 4 items from below \$21.95 per person

Smoked Salmon, Stuffed Mushrooms,
Beer Battered Prawns, Cod Bites, Potato Crab Cakes,
Bacon Wrapped Steak or Prawns, Beef or Chicken Skewers,
Prawn Skewers or Taco Stuffed Zucchini Boats.

2019 Medicine Hat Golf & Country Club Catering Packages

Sandwich Tray - \$109.95

16" Tray with Assorted Sandwiches
Turkey, Roast Beef, Ham & Cheese,
Salmon, Tuna, Egg Salad, etc.
Serves approximately 30 people.

Dessert Square Tray - \$89.95

Assorted Dessert Squares
Brownies, Nanaimo Bars, Date Squares,
Rocky Road Squares, Butter Tarts, Banana Cake,
Carrot Pineapple Cake, etc.
Serves approximately 30 people.

Fruit Tray \$79.95

Assorted Fruit Tray with
Cantaloupe, Honeydew Melon, Kiwi,
Red/Green Grapes, Watermelon, Oranges,
Pineapple, Strawberries etc.
Serves approximately 30 people.

Trays may be taken home at the end of the function
(Empty Trays must be returned)

NOTE: Prices are subject to 5% GST and a 15% Gratuity