

EAGLEQUEST DOUGLASDALE

Event Package

2016

A special place for your event!

Welcome to a place where...

Attentive staff wait to cater to your every need

Beautiful golf course setting provides a wondrous backdrop for your reception

Together with impeccable service, our Executive Chef will create a

“Flavourful Fare” for you and your guests

Truly a Memorable Day!

The Douglasdale Golf Club is the perfect event site you've been looking for with several event package to choose from. We are proud to offer you outstanding food, service and assistance to help make the most of your special day. Our recently renovated clubhouse is fully licensed and can accommodate up to 120 guests.

Our menu options are provided with suggestions to assist you with you selection. Should you find that the listed menus do not suit your needs, our Executive Chef would be pleased to work with you in creating your own menu.

We are open to book special events year round and in order to reserve your date of choice, call us will in advance. It is our pleasure to assist you in planning and making your event a successful one.

To book you event or make inquiries please contact our event coordinator at 403-279-7913 ext. 108 or cdavis@eaglequestgolf.com

Buffet Selections

Buffet includes all appetizer platters, your choice of three salads, Your choice of one main entrée, one additional hot item, one starch, Chef's selection of vegetables, rolls & butter, all desserts, coffee & tea

Appetizer Platters

Vegetable Crudité and dipping sauce

Charcuterie Board ~ House cured and smoked meats, pickled vegetables, and imported cheese, crackers

Salads ~ Choice of three:

Caesar Salad ~ House made Caesar dressing with charred lemon and parmesan cheese

Mixed Green Salad ~ Artisan greens mixed with a creamy garlic dressing, pickled carrots, cranberries and asiago cheese

Apple Ginger Salad ~ Artisan greens mixed with an apple ginger vinaigrette, shaved apple, pecans and radishes

Asian Spinach Salad ~ orange ginger dressing with orange segments and avocado

Potato Salad ~ Fingerling potatoes tossed with honey Dijon vinaigrette with bacon bits, green onion and peppers

Pasta Salad ~ Penne pasta tossed with cheddar, ham, onion, peppers with a sweet and spicy vinaigrette

Main Entrees \$40++

Roast Turkey ~ Onion and sage bread stuffing, gravy

Roast AAA Top Sirloin with Au Jus and horseradish

Glazed Ham with Dijon BBQ Sauce

Premium Entrees \$46++

Roast CAB Prime Rib with Au Jus and Horseradish

Herb Crusted Roast Leg of Lamb with rosemary red wine gravy and mint sauce

Secondary Entrée ~ Choice of one

Lemon and Herb baked Salmon

Roast Chicken with Mediterranean herbs, spices and caramelized lemon

Seafood Creole ~ Mussels, scallops, shrimp with roasted peppers, zucchini and garlic

Roasted Pork loin ~ Glazed with Asian style sweet soy glaze

Lasagna ~ Choice of beef or vegetarian lasagna with three cheeses and tomato sauce

Smoked Salmon & Pea Fettuccini ~ House smoked salmon tossed with cream sauce & green peas

Starches ~ Choice of one

Garlic Mashed Potatoes ~ Roasted Yukon Potatoes ~ Moroccan Rice Pilaf ~ Three Cheese Scallop Potatoes

Vegetables

Chef's selection of seasonal vegetables

Desserts

An assortment of homemade cookies, squares and tarts, and a fresh fruit platter

Hor D'oeuvres / Canapés

Cold Canapés

- House smoked salmon and siracha lemon cream cheese \$14 per dozen
- Goat cheese and mushroom duxelle on toast points \$12 per dozen
- Tomato Caprese brochette \$12 per dozen
- Beef carpaccio served on gaufrettes with fresh horseradish aioli \$14 per dozen
- Bay scallop ceviche with red pepper, cilantro, red onion, lime aioli \$16 per dozen
- Mustard ginger shrimp canapé \$16 per dozen
- Chorizo nacho bites ~ sour cream and salsa, green onion \$12 per dozen
- California Sushi rolls ~ soy sauce \$20 per dozen
- Peel and eat shrimp ~ cocktail sauce \$6 per person

Hot Canapés

- Mini pizzas (Hawaiian, 3 Cheese, Canadian, Roasted Vegetable) \$16 per dozen
- Wings (Salt & Pepper, Hot BBQ, Ginger, Lemon Pepper, Sweet Chili) \$14 per lb
- Steak skewers with chimichurri \$15 per dozen
- Halibut fritters with tartar sauce \$16 per ½ lb
- House-made meatballs served with either hunter sauce or tomato \$16 per dozen
- Quiche Lorraine ~ bacon, onion and cheese \$14 per dozen
- Korean BBQ chicken satays \$14 per dozen
- Mediterranean pork bites \$14 per round
- Mini doughnuts ~ cinnamon and sugar \$8 per dozen
- Corn Dogs ~ served with Dijon bbq sauce or ketchup \$15 per dozen

Platters ~ all platters serve 40 ppl each

- Vegetable platter ~ with ranch dipping sauce \$80
- Fresh fruit platter \$140
- Domestic & Imported cheese platter with crackers \$155
- Charcuterie ~ cured and dried meats, cheese, pickled vegetable and chutney \$200
- Seafood platter ~ scallop ceviche, marinated mussels and clams, house smoked \$225

Salmon, lobster salad and garlic chili shrimp

- Dessert platter ~ assorted squares and cookies \$120

Carved Beef on a Bun Cocktail Package ~ \$20 per person

- Carved slow roasted Alberta AAA top sirloin with au jus and horseradish
- Caesar salad / Buns & butter / Desert Platter

Midnight Packages

- Midnight Owl ~ Cold cuts, Cheese, Fruit, Buns & Condiments \$12 per person
- Lite Snack ~ Vegetables & Dip, Fruit and Squares \$8 per person

Prices subject to change. Prices do not include GST & Gratuity

Menu Select ~ Page One

Please circle your selections and return by fax to (403) 279-0652

Or email tmclachlan@eaglequestgolf.com

Salads ~ Choice of three:

Caesar Salad ~ Mixed Green Salad ~ Apple Ginger Salad
Asian Spinach ~ Salad Potato Salad ~ Pasta Salad

Main Entrées \$40++

Roast Turkey ~ Roast AAA Top Sirloin ~ Glazed Ham

Premium Entrees \$46++

Roast CAB Prime Rib ~ Herb Crusted Roast Leg of Lamb

Secondary Entrée ~ Choice of one

Baked Salmon ~ Roast Chicken ~ Seafood Creole
Roasted Pork loin ~ Lasagna ~ Smoked Salmon & Pea Fettuccini

Starches ~ Choice of one

Garlic Mashed Potatoes ~ Roasted Yukon Potatoes
Moroccan Rice Pilaf ~ Three Chees Scallop Potatoes



Menu Select ~ Page Two

Cold Canapés

QTY

- House smoked salmon and siracha lemon cream cheese _____
- Goat cheese and mushroom duxelle on toast points _____
- Tomato caprese brochette _____
- Beef carpaccio served on gaufrettes with fresh horseradish aioli _____
- Bay scallop ceviche with red pepper, cilantro, red onion, lime aioli _____
- Mustard ginger shrimp canapé _____
- Chorizo nacho bites ~ sour cream and salsa, green onion _____
- California Sushi rolls _____
- Peel and eat shrimp ~ cocktail sauce _____

Hot Canapés

- Mini pizzas (Hawaiian, 3 Cheese, Canadian, Roasted Vegetable) _____
- Wings (Salt & Pepper, Hot BBQ, Ginger, Lemon Pepper, Sweet Chili) _____
- Steak skewers with chimichurri _____
- Halibut fritters with tartar sauce _____
- House-made meatballs served with either hunter sauce or tomato _____
- Quiche Lorraine ~ bacon, onion and cheese _____
- Korean BBQ chicken satays _____
- Mediterranean pork bites _____
- Mini doughnuts ~ cinnamon and sugar _____
- Corn Dogs ~ served with Dijon bbq sauce or ketchup _____

Platters ~ all platters serve 40 ppl each

- Vegetable platter _____
- Fresh fruit platter _____
- Domestic & Imported cheese platter with crackers _____
- Charcuterie ~ cured and dried meats, cheese, pickled vegetable and chutney _____
- Seafood platter ~ scallop ceviche, marinated mussels and clams, house smoked
Salmon, lobster salad and garlic chili shrimp _____
- Dessert platter ~ assorted squares and cookies _____

Carved Beef on a Bun Cocktail Package ~ \$20 per person

- Carved slow roasted Alberta AAA top sirloin with
au jus and horseradish Yes or No
- Caesar salad / Buns & butter / Desert Platter

Terms and Conditions

1. Firm bookings require a \$500 non-refundable deposit. Positively no bookings will be confirmed without a deposit. Upon signature of this contract and receipt of the deposit, the function shall be considered confirmed. The deposit shall be considered a down payment toward the total cost of the function. The deposit will be returned if the date and time slot of the room is allocated and rebooked. There is no refund if the cancellation is requested within 3 months of the date of the function.
2. Payment in full for the estimated cost of the function is to be paid 7 days prior to the date of the function. Any balance due or refund owing is payable within 7 days after the function. All prices are subject to applicable taxes and 15% service charge
3. A guaranteed number of guests is required 7 working days prior to the event
4. Decoration of the room, floral arrangements, and entertainment are the responsibilities of the party holding the function. Management must be consulted prior to setting up any displays or banners.
5. Due to liquor regulations, no person shall bring their own liquor, homemade wine, or wine store products onto the premises.
6. Eaglequest Douglasdale will be the sole provider of all food and beverages for events. Final menu choices must be submitted 14 days prior to the event. In accordance with Health and Safety regulations, all food and beverages must remain on the premises. Eaglequest Douglasdale reserves the right to slightly modify the menu due to non-availability of certain food or wine items. The replacement will not be of lesser value or quality.
7. A room rental fee of \$500 is applicable to all events and will be added to the final invoice
8. The host shall be held responsible for any damages to the property or equipment of Eaglequest Douglasdale caused by the host and/or his/her guests. The host is responsible for the actions and conduct of his/her guests
9. Management reserves the right to inspect and monitor all functions, and to discontinue service to some or all guests in the event of violation of Eaglequest Douglasdale policies or provincial law. Should service be discontinued to all guests, the host shall remain liable for all amounts owed to Eaglequest Douglasdale.
10. Any security arrangements will be the responsibility of the host
11. All guests must depart the banquet area at or before the function closing time. Any function closing after its scheduled closing time will be subject to an additional charge per hour or fraction of an hour.

12. Eaglequest Douglasdale assumes no responsibility for any loss or damage to goods, property and or equipment brought onto the property by the host or his / her guest. Upon pre-arrangement with management, assistance can be given.

13. If for any reason beyond its control, but not limited to accident, act of war, act of god, fire, flood or other emergency conditions, Eaglequest Douglasdale is unable to perform its obligation under this agreement such non-performance is excused and Eaglequest Douglasdale may terminate this agreement without further liability of any damages of any nature for any reason whatsoever.

Terms and Conditions

Continued

I have read the information above and accepted the Terms and Conditions stated.

Today's Date _____

Name of host _____ Signature of Host _____

Address _____

City _____ Province _____ Postal Code _____

Phone _____ Email _____

Date of Function _____ Number of Guests _____

Event Start Time _____ Event End Time _____

Full payment due 7 days prior to date of function. Date _____

I authorize Eaglequest Douglasdale to take the deposit or any outstanding payment for the event or any damages incurred during the event using the following credit card:

Credit Card # _____

Expiry _____ Date _____

Authorized Signature (as it appears on the card) _____

To ensure that all requirements stated are read, understood, and agreed upon, please sign this contract

Signature _____ and return to:

Eaglequest Douglasdale Golf Club
#7 Douglas Woods Dr SE
Calgary, Alberta / T2Z 1K2

TEL 403-279-7913 ~ FAX 403-279-0652

Email: tmclachlan@eaglequestgolf.com

www.eaglequestgolf.com

