

2016

Event Package

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

“Flavorful 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

Appetizer Platters

- Vegetable Crudit  & Dip
- Charcuterie ~ selection of cured and dried meats with house pickled vegetables, imported cheeses, and chutney

Salads ~ Choice of two

- 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, dried cranberries and asiago cheese
- Apple Mixed Green Salad ~ Artisan greens mixed with an apple ginger vinaigrette, shaved apple, pecans, and radishes
- Pasta Salad ~ Penne tossed with cheese, ham, green onion, and peppers mixed with a sweet and spicy dressing
- Potato Salad ~ Fingerling potatoes tossed with a honey Dijon vinaigrette with bacon bits, green onion, and peppers

Choice of one of the following Main or Premium Entr e's

Main Entr e ~ \$40++ per person

- Slow roasted Alberta Top Sirloin served with red wine au jus and horseradish
- Slow cooked Honey Dijon Glazed Ham

Premium Entr e ~ \$46++ per person

- Slow roasted Alberta prime rib served with red wine au jus and horseradish
- Slow roasted leg of lamb served with a Dijon mustard gravy and mint sauce

Secondary Entr e ~ Choose One

- Roast Salmon ~ Atlantic Salmon brined in an apple brine, roasted to perfection and topped with an apple and micro green salad
- Braised chicken ~ Slow braised leg and thigh chicken cooked with white wine, bacon and mushrooms
- Lasagna ~ Choice of either a beef or vegetable lasagna, stuffed with three cheeses
- Penne Pasta ~ Chorizo in tomato sauce tossed with penne with shaved asiago cheese on top
- Roast Pork loin ~ Pork loin glazed with an Asian style sweet soy sauce glaze

Starches ~ Choose One

- Garlic Mashed Potato / Roasted Potato / Rice Pilaf / Three Cheese Scallop Potato

Vegetable ~ Chef's Selection

Dessert ~ Squares, Tarts, Cookies, Trifle and a Fresh Fruit Platter

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



Canapés

Cold Canapés

- House smoked salmon crustini with herbed cream cheese and shallots \$14 per dozen
- Lobster salad server on gaufrettes \$20 per dozen
- Tomato caprese brochette \$12 per dozen
- Beef carpaccio served on gaufrettes with fresh horseradish aioli \$14 per dozen
- Scallop ceviche served with crustini \$18 per dozen
- Cucumber pinwheels ~ dill lemon cream cheese \$12 per dozen
- Duck Confit with sour cherry relish and green onion on crustini \$16 per dozen

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
- Ancini ~ Breaded risotto balls (mushroom and goat cheese) \$14 per dozen
- Halibut fritters with tartar sauce \$18 per lb
- House-made meatballs served with either hunter sauce or tomato \$16 per dozen
- Quiche Lorraine ~ bacon, onion and cheese \$14 per dozen
- Ginger chicken satays \$14 per dozen

Platters ~ all platters serve 40 ppl each

- Vegetable platter \$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 Salmon, lobster salad and garlic chili shrimp \$225
- Dessert platter \$100

Carved Beef Package ~ \$24 per person

- Carved slow roasted Alberta top sirloin with au jus and horseradish
- Caesar salad / Buns & butter / Assorted squares

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 Selection ~ Page One

Please circle your selections and return by fax or email
Final menu is required 14 days prior to your event

Name: _____ Email: _____

Event Date: _____ Phone # _____

Salads (choice of two)

Caesar Salad ~ Mixed Green Salad ~ Apple Mixed Green Salad ~ Pasta Salad ~ Potato Salad

Please choose one of the following Main or Premium Entrée's

Main Entrée ~ \$40++ per person

Slow Roasted Alberta Top Sirloin or Slow Cooked Honey Dijon Glazed Ham

Premium Entrée ~ \$46++ per person

Slow Roasted Alberta Prime Rib or Slow Roasted Leg of Lamb

Secondary Entrée (choice of one)

Roasted Salmon ~ Braised Chicken ~ Lasagna ~ Penne Pasta ~ Roasted Pork loin

Starches (Choose One)

Garlic Mashed Potato ~ Roasted Potatoes ~ Rice Pilaf ~ Three Cheese Scallop Potato

Midnight Packages

Midnight Owl or Lite Snack

Appetizers, Seasonal Vegetables and Desserts are all included



Menu Selection ~ Page Two

Cold Canapés

QTY

- House smoked salmon crustini with herbed cream cheese and shallots _____
- Lobster salad server on gaufrettes _____
- Tomato caprese brochette _____
- Beef carpaccio served on gaufrettes with fresh horseradish aioli _____
- Scallop ceviche served with crustini _____
- Cucumber pinwheels ~ dill lemon cream cheese _____
- Duck Confit with sour cherry relish and green onion on crustini _____

Hot Canapés

- Mini pizzas (Hawaiian, 3 Cheese, Canadian, Roasted Vegetable) _____
- Wings (Salt & Pepper, Hot BBQ, Ginger, Lemon Pepper, Sweet Chili) _____
- Ancini ~ Breaded risotto balls (mushroom and goat cheese) _____
- Halibut fritters with tartar sauce _____
- House-made meatballs served with either hunter sauce or tomato _____
- Quiche Lorraine ~ bacon, onion and cheese _____
- Ginger chicken satays _____

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 _____

Carved Beef Package ~ \$24 per person

- Carved slow roasted Alberta top sirloin with au jus and horseradish
- Caesar salad / Buns & butter / Assorted squares

Yes or No



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 14 days prior to the date of the function. Any balance due or refund owing is payable within 14 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 14 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: cdavis@eaglequestgolf.com

www.eaglequestgolf.com

