



## Banquets & Events

The banquet facility at Lakeside Golf Club was expanded in 2006 to accommodate not only seasonal golf tournaments, but year round weddings and events.

Located only 10km east of Calgary in the Town of Chestermere, Lakeside Golf Club has been long renowned for friendly service, great food and world class golf. Recently, with the addition of 1500 sq. ft. of banquet space, Lakeside is able to host up to 200 people for dinner and dance.

The clubhouse provides a beautiful and scenic backdrop for weddings and events. With views down the immaculately kept 18<sup>th</sup> fairway, the banquet room adjoins the newly expanded patio seating. This area is equipped with a built in barbeque pit and fireplace. Weather permitting, guests can sip a cocktail and enjoy casual dining outdoors.

The interior of the facility is decorated in warm yet neutral colors. A natural stone fireplace offers a great backdrop for photos particularly for special holiday occasions.

Our award winning Chef, will be happy to customize a menu for you, keeping in mind your budget and tastes. After looking over the attached menus, as a guide, our professional staff will be happy to meet you and discuss every detail. We can also recommend florists, photographers, decorators and live music options to help make your event a complete success.

Thank you for considering Lakeside Golf Club. We look forward to helping you with your special day!





## BANQUET AND EVENT POLICIES

### CONFIRMATION POLICY

All bookings will be considered tentative until the “Booking Contract” and deposit are received to confirm your booking. Tentative bookings will only be held for two weeks without a deposit.

A deposit of \$700.00 is to be paid upon booking your event date. In the event of a cancellation for any reason, the deposit is non-refundable. All cancellations must be received in writing. Cancellations within 60 days of the event will result in a charge equal to 50% of the estimated cost of the event based on the latest number of guests. Please notify the Food & Beverage Manager with the exact number of guests and menu choice at least ONE WEEK prior to event. Changes in guarantees can be made up to 7 working days in advance. You will be invoiced for the guaranteed number of guests and any other applicable charges. All payments must be collected 48 hours prior to the event. We will also require an authorized credit card number on file for security. Any additional charges resulting from the event will be charged to the credit card or invoiced after the function.

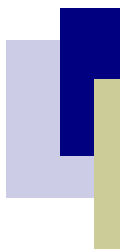
### DECORATING

Lakeside Golf Club does not supply the decorations for your event. We welcome people to bring in and decorate the room but ask that they do not use staples or pins to hang decorations. Open flame candles are prohibited due to fire regulations. Clean up of the decorations is the responsibility of the client. If you would like special theme decorations, we will be happy to suggest companies to make arrangements for you. Decorating will be allowed on the day of your function. Earlier access to the facility for decorating may be permitted, subject to availability and on approval of Lakeside Golf Club.

### DAMAGE

It is the responsibility of the client for any damage to Lakeside Golf Club or property. Lakeside Golf Club is not responsible for any damage or loss of personal articles, rental equipment or decorations brought on to the premise by the client or guest. Please ensure any such items are removed from the premises by the immediately following your event. Cleaning charges will apply when excessive cleaning is required. No confetti, rice, glitter etc. will be permitted.





## FOOD SERVICE

We are to be the sole providers of all food items. Exceptions may be made for special event cakes. All left over food, with the exception of event cakes, is the property of Lakeside Golf Club and cannot be taken off the premise.

## SERVICE CHARGES AND PAYMENT

We accept Visa, Master Card, American Express, Cheque, or Debit. 16% gratuity and 5% G.S.T. will be added to all food and beverage charges. Full payment of estimated value of your event (based on the guaranteed number) less the deposit, is due prior to the event. An authorized credit card number will be on file for security. Any additional charges resulting from the event will be charged to the credit card or invoiced after the event. Outstanding balances are due and payable within 30 days.

## PRICING

Prices are subject to change without notice. Upon signing of the Booking Contract and receipt of the deposit, all menu prices are guaranteed for sixty (60) days. Bookings made more than 60 days in advance may be subject to a price increase. All menu prices are subject to a 16% gratuity. The 5% goods and services tax (GST) is applied to the final bill. Children age 10 and under are discounted 50% off the listed prices (meal package only) and children 3 and under are no charge.

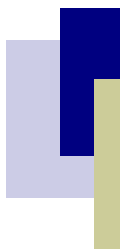
## AUDIO VISUAL EQUIPMENT AND SERVICES

We will be happy to arrange audio visual requirements for your event, at an additional charge of \$125.00

## DJ SERVICES

The DJ System in our Banquet Room is a stationary location and cannot be moved. Lakeside Golf Club will provide a DJ for your event at accost of \$600.00 for 4 hours and any additional hours would be an extra \$100.00 an hour. If another DJ has been hired by the client, Lakeside Golf Club's equipment, speakers, lighting, etc., will remain where it is located and the DJ that has been hired may use the table provided only. All other equipment is not to or utilized by outside vendors. If the dance floor is required to be moved, there will be a \$400.00 charge for set up and take down.





## LIMOUSINE SERVICE

Have one of our professional drivers make your day very special by driving you in one of our beautiful black stretch limousines! One will accommodate up to 9 guests and the other will accommodate up to 7 guests. Please inquire about rates and availability.

## ROOM RENTAL RATE

*Banquet Room*                      \$1000.00

The room rental charge may be waived if a certain minimum food and beverage purchase is met.

## SET UP FEES

Depending upon required set up and the number of people, a set up fee may or may not be charged. These fees will be advised to you at the time of booking. Wedding ceremony set up is \$1.50/ chair.

## LIQUOR SERVICE

By law, we are licensed to serve liquor Monday to Sunday between the hours of 8:00 am to 2:00 am. By law, Lakeside Golf Course is to be the sole supplier of any alcoholic beverages on the premises. Therefore, guests will not be allowed to bring alcoholic beverages to Lakeside Golf Club.

There are three types of available bar service that we offer:

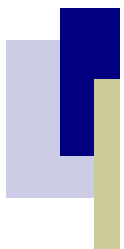
Host Bar – Host/Company pays for all or a portion of beverage consumption, 16% gratuity and 5% G.S.T. are applicable.

Cash Bar – Guests purchase tickets individually from a provided ticket seller and tickets are redeemed at the bar for drinks. The host may arrange to purchase tickets in advance and give them out to guests at his/her discretion. All tickets purchased are non refundable.

Subsidized Bar – The guest pays a “Looney” or “Toonie” and the balance is paid by the client. A 16% gratuity will be added to the clients invoice. The gratuity will be based on the total value including the subsidized portion.

**\*Homemade alcohol is illegal and is not permitted at a public function.**





## CATERING SERVICES

### BEVERAGE PRICING

#### HOST BAR

House Highballs	\$6.00
Domestic Beer	\$6.00
Premium Drinks	\$7.00
Import Beer	\$7.00
Draught	\$6.00
Glass of Wine	\$6.00
Liqueurs	\$6.00
Premium Liqueurs	\$7.00
Soft Drinks	\$3.00

Prices are subject to 16% gratuity and 5% GST

#### CASH BAR

One Drink per Ticket

House Highballs/ Domestic Beer/ House Wine	\$6.00
Liqueurs	\$6.00
Premium Drinks/ Premium Liqueurs	\$7.00
Import Beer	\$7.00
Soft Drinks	\$3.00

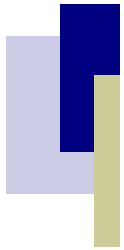
Prices are subject to 16% gratuity and 5% GST

#### WINE BY THE BOTTLE

House Wine	
Sonora Ranch Chardonnay, Cabernet Sauvignon or Merlot	\$39.95

A variety of specialty wines are available by the bottle. We would be happy to accommodate your preferences. To avoid unavailability, please make your selection a minimum of 3 weeks prior to your event.





GROUP BREAKFAST

**Continental Breakfast**

Muffins/Danish  
Fruit Juice, Coffee and Tea

\$8.25

**OR**

Yogurt Granola, Fresh Fruit, Bran & Morning Glory Muffin  
Fruit Juice, Coffee and Tea

\$9.50

**Hot Breakfast Buffet**

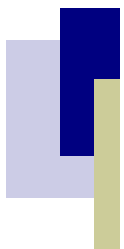
Pancakes with Warm Syrup  
Scrambled Eggs  
Hash Browns  
Bacon and Sausage  
Fresh Fruit Tray  
Fruit Juice, Coffee and Tea

\$13.95

**Other Options**

Juice by the Jug	\$16.00
Coffee (10 Cup Thermos)	\$20.00
(50 Cup Urn)	\$75.00
Tea by Consumption	\$3.00
Hot Chocolate by Consumption	\$3.50
Bottled Water	\$3.00
Bottled Pop	\$3.00
Muffins	\$2.50
Croissants	\$3.00
Fresh Fruit Cocktail Cup	\$3.95
Warm Cinnamon Bun with Icing	\$3.00





## LUNCH

### **Chefs Choice of Soup with Sandwich or Wrap**

Salad Selections: (2 Choices)

Tossed Salad, Caesar Salad, Broccoli Cheese Salad, Asian Slaw, Tomato Salad, German Potato Salad, Cucumber Salad

\*Includes Coffee & Tea

\$18.95

Add ons:	Assorted Pastries	\$2.50 per person
	Fresh Fruit	\$2.50 per person

### **Create Your Own Deli**

Ham, Turkey, Roast Beef, Tuna Salad & Egg Salad

Assorted Fresh Breads

Swiss and Cheddar Cheeses

Sliced Onions, Tomatoes, Pickles and Olives

Assorted Condiments

Chefs Choice of Soup

or

Salad Selections (2 Choices)

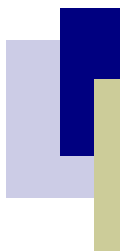
Tossed Salad, Caesar Salad, Broccoli Cheese Salad, Asian Slaw, Tomato Salad, German Potato Salad, Cucumber Salad

\*Includes Coffee & Tea

\$18.95

Add ons:	Assorted Pastries	\$2.50 per person
	Fresh Fruit	\$2.50 per person





## PLATED LUNCH

Sterling Silver 6 Oz. New York Steak Sandwich  
Choice of French Fries, Soup or Salad  
\$17.95

Sterling Silver Roast Beef  
Chefs Choice of Potato, Vegetable,  
Soup or Salad  
Fresh Roll & Butter  
\$18.95

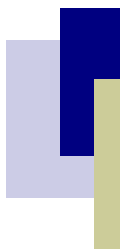
Tortellini with Homemade White Sauce or Tomato Sauce  
Served with Caesar Salad & Garlic Toast  
\$16.95

BBQ Chicken (1/4 Section)  
Chefs Choice of Potato, Vegetable & Salad  
\$17.95

Chicken or Beef Stir-fry  
Served with Rice Pilaf or Fresh Pasta and Garlic Toast  
\$17.95

An Assortment of Heavenly Deserts  
New York Cheesecake w/ Fresh Fruit Topping  
Apple Caramel Cheesecake  
Triple Chocolate Cheesecake  
Carrot Cake  
\$3.95 per person





## COFFEE BREAK

Juice by the Jug	\$16.00
Coffee (10 Cup Thermos)	\$20.00
(50 Cup Urn)	\$75.00
Tea	\$3.00
Hot Chocolate	\$3.50
Bottled Water	\$3.00
Pop (Cans)	\$3.00
Fresh Fruit Trays	\$3.00 per person
Muffin/ Danish	\$2.50 per person
Assorted Squares	\$2.50 per person
Cinnamon Bun with Icing	\$3.00 per person
Assorted Cookies	\$3.00 per person

## HOT RECEPTION

Chicken Wings  
Teriyaki, BBQ, Salt & Pepper, Mild, Medium or Hot Sweet Chili Sauce  
\$11.95/ Dz.

Chicken or Beef Satay  
\$14.95/ Dz.

Mini Pork Bites  
Salt & Pepper, Sweet Chili Sauce or Teriyaki  
\$12.95/ Lb.

Pork Spring Rolls  
\$15.95/ Dz.

Pork Dumplings with Plum Sauce  
\$15.95/ Dz.

Mini Meatballs  
Sweet & Sour or BBQ  
\$15.95/ Dz.

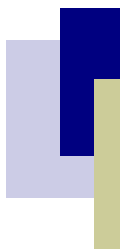
Assorted Mini Quiche  
\$11.95/ Dz.

Breaded Shrimp  
\$17.95/ Dz.

Tender Alberta Beef Mignouns Wrapped in Bacon  
\$17.95/ Dz.

Sausage Rolls  
\$15.95/ Dz.





## **COLD RECEPTION**

**Salami Coronettes (Cream Cheese Filling)**

**\$9.95/ Dz.**

**Jumbo Shrimp Platter**

**\$16.50/ Dz.**

**Smoked Salmon on Rye Triangles**

**\$10.95/ Dz.**

**Fresh Homemade Bruschetta with Toasted Garlic Baguette**

**\$2.50 per person**

**Deli Meat Tray**

**Served with Buns & Condiments**

**Small (20-25 people) \$45.00**

**Medium (25-50 people) \$80.00**

**Large (50-100 people) \$200.00**

**Domestic & Imported Cheese Tray**

**Small (30-50 people) \$90.00**

**Large (50-100 people) \$175.00**

**Vegetable Crudités Tray with Ranch or Blue Cheese Dip**

**Small (30-50 people) \$45.00**

**Large (50-100 people) \$95.00**

**Assorted Fresh Fruit Platter**

**Small (30-50 people) \$60.00**

**Large (50-100 people) \$120.00**

**Assorted Pickle Tray**

**Small (30-50 people) \$35.00**

**Large (50-100 people) \$75.00**

**Chips or Pretzel Baskets**

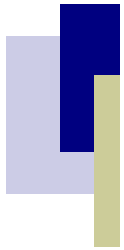
**\$2.95/ person**

**Assorted Sandwich Platter**

**Small (50 people) \$150.00**

**Large (100 people) \$250.00**





## **ACTION STATIONS**

To compliment your Reception Buffet!

Carved Dijon Roasted AAA Striploin  
Pepper Au Jus  
Complimentary Condiments  
Mini Parker House Buns  
\$7.95 per person

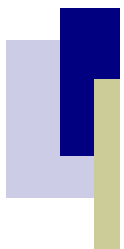
Jumbo Shrimp Flambé  
With Complimentary Sides  
\$16.95 per person

Pasta Bar  
Assorted Pastas  
With Tomato or Alfredo Sauce  
\$8.25 per person

Scallops & Mussels  
Served with your choice of Pernod Cream Sauce, Tomato  
Sauce or White Wine Sauce  
\$16.50 per person

Chef's Choice Assorted Pastries  
\$3.25 per person (based on 2 per person)





## **BUFFET DINNERS**

Carved Beef Tenderloin & 4 oz. Breast of Chicken with Au Jus  
\$44.95 per person

Roast Leg of Lamb with Mint Jelly & Pan Gravy  
\$32.95 per person

Stuffed Roast Pork Loin with Rosini Sauce (Brown Demi-Glaze with Madiera Wine)  
\$29.95 per person

Cajun Catfish Coated with Cornmeal Served with a Tomato Creole Sauce  
\$25.50 per person

Baked Glazed Ham  
\$25.95 per person

BBQ Stirling Silver Baron of Beef with Au Jus & Horseradish  
\$28.95 per person

Roast Turkey with Old-Fashioned Dressing with Dried Cranberry & Gravy  
\$27.95

AAA Prime Rib Au Jus with Yorkshire Pudding  
\$39.95 per person

### **Buffet Also Includes**

Three Salads

Selections:

Tossed Salad, Caesar Salad, German Potato Salad, Asian Slaw, Cucumber Salad, Tomato Salad or Broccoli Cheese Salad

Fresh Baked Buns with Creamy Butter

Seasonal Vegetable Medley

Choice of Starch

Selections:

Scalloped Potatoes, Garlic Whipped Potatoes, Smoked Cheddar Cheese Potatoes, Oven-Roast Potatoes or Baked Potato

Assorted Desserts

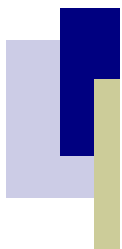
Cakes, Pastries & Fresh Fruit

Coffee & Tea

Chocolate Fountain with Fresh Fruit

\$7.95 per person





## **PLATE SERVICE**

Roast Stuffed Pork Loin with Pan Gravy & Mint Jelly  
\$29.95 per person

9 oz. Fillet of Salmon with Dill or Lemon Butter  
\$30.95 per person

6 oz. Chicken Wellington topped with Mushroom Duxelle & Finished with a Port Wine Sauce  
\$34.95 per person

8 oz. Sterling Silver New York Steak topped with Brandy & Cream Peppercorn Sauce  
\$32.95 per person

AAA Prime Rib Au Jus with Yorkshire Pudding  
\$36.95 per person

6 oz. Tenderloin finished with Red Wine Demi-Glaze  
\$38.95 per person  
Add Shrimp \$3.00 per person

Duck Breast served with a Blackberry Port Wine Sauce  
\$28.50

### **All Entrées Include:**

Fresh Baked Buns  
Seasonal Vegetable Medley  
Chef's Choice of Starch  
Coffee & Tea Service

### **A La Carte Selection**

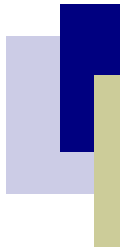
#### **Salads:**

Orange/Almond Salad, Caesar Salad, Spinach Salad with Raspberry Vinaigrette Dressing, Garden Salad with Balsamic Vinaigrette Dressing  
\$4.95 per person

#### **Soups:**

Cream of Mushroom, Beef Consommé, Celtsstein Crepe, Steak & Potato  
\$4.95 per person





### **Desserts**

New York Cheese Cake with Berry Toppings:  
Strawberry, Saskatoon Berry & Blueberry

Crepe Belle Helene (Pear in Brandy)

Black Forrest Cake

Raspberry or Strawberry Mousse in Chocolate Cup

\$4.95 per person

Chocolate Fountain with Fresh Fruit

\$7.95 per person

Special menu selections are available and may be discussed with our Executive Chef.

All Pricing Subject to Change

