

Country Hills Golf Club

Catering Package

2011



COUNTRY HILLS



COUNTRY HILLS



Country Hills Golf Club offers a range of year round services including professional conference or meeting facilities, golf tournaments, banquets, catered receptions and customized special event packages. The 2000 sq. ft. **Ridge room** offers a picturesque view of our pristine surroundings set in the spectacular hillside of Sandstone Valley, in NW Calgary, Alberta.

Country Hills Golf Club takes pride in personal attention to detail with professional staff available to assist in creating and executing an outstanding event. The highly dedicated culinary team offers a memorable dining experience. Appointments may be arranged for a full tour of our banquet facility.

We look forward to exceeding your expectations!

Visit our website for further information: www.countryhills.ab.ca

Catering inquiries can be directed to:

Todd Bell

F&B Manager

Direct: 403.226.7789

Fax: 403.226.7787

Email: todd.bell@countryhills.ab.ca



COUNTRY HILLS

Country Hills Golf Club can offer you three rooms to accommodate your needs. To ensure that our event staff can provide you with the appropriate time and attention, it is highly recommended that an appointment is made in order to view any one of the rooms.

Room Capacities for	Sq. Ft.	Theatre	Seated Reception	Standing Reception	Per Day Price
Ridge Room	2000	175	144*	175	\$850
Links Lounge	1000	60	60*	100	\$500
Boardroom	400		12		\$300

(Room Rentals based on food sales)

**Based on event specifications ie. Dance floor*

Room Specifications

Ridge Room

The Ridge Room is our main **Banquet Room** and includes the use of the Ridge patio. This room features vaulted ceilings, pine trim, built-in sound system and a beautiful view of the driving range. The patio can seat 24, is tented during the season and hosts a great BBQ party. The Ridge Room can be adapted to numerous themes and seating arrangements to accommodate a variety of functions.

Links Lounge (off season availability only)

The Links Lounge is our member Dining Lounge during the golf season. In the off-season it serves as a cozy dining or meeting room with its stone fireplace and pine trim overlooking the driving range.

Board Room

The board room is a private room off the main lobby perfect for small meetings and corporate lunches.



Clubhouse items included with your rental

Country Hills is equipped with the following items and can be built into a **personalized** event plan:

Round (8 seated) banquet tables, Rectangular banquet tables, Oversized chairs, Cocktail tables, Dance floor, Podium and Stage. Also available at no additional charge are Frosted tulip oil lamps, Black skirting on display tables, Coat racks, Built-in sound system and full use of the patio (seasonal). The facility may be enhanced with personal décor pieces, but all items must be pre-approved.

Clubhouse standard linens are **White** table cloths and **Black** napkins. The club can provide an alternate choice of linen colors upon request for an additional charge.



COUNTRY HILLS

Booking Terms & Conditions

Country Hills Catering Department is pleased to assist you in the planning of your function. In order to ensure a successful event, we request that you read over and comply with the following catering policies. Should you have any questions please do not hesitate to contact us.

Guarantee

- A one thousand dollar (\$1000.00) deposit indicating “event deposit”, is required to guarantee your function. All bookings are considered to be tentative until a signed **charge authorization contract** and **deposit** are received.
- We ask that the menu and estimated number of guests be provided a minimum of **thirty (30) days** in advance of the function.
- The guaranteed number of guests, along with all specialty meals and requirements must be confirmed a minimum of **one (1) week** prior to the function, otherwise the original estimated number will be used as the guarantee. Charges will be based on the guaranteed number or the actual number whichever is greater.

Payments

- A charge authorization form shall be filled out at the time of event booking and will be used to apply all banquet charges and payments due. The balance of the cost of the function will be applied by the first business day following the event. A detailed copy of the charges will be provided. Payments not made within 30 days of the statement date will be subject to interest charges in the amount of 2% per month.
- All prices are subject to change without notice. Quoted prices will be guaranteed for thirty (30) days prior to the function. All quoted prices are subject to 18% service charge and 5% GST.
- All live or recorded musical works are subject to a licensing fee through Society of Composers, Authors and Music Publishers of Canada (**SOCAN**) which will apply at the rate of \$29.56 (without dancing) or \$59.17 (with dancing).

Cancellation Policy

- In the event of a cancellation during our non-peak season (January – March) the organizer is responsible for ensuring written notice within fifteen (15) days of the event date is provided. During our peak season (April – December) a written notice of cancellation must be made within thirty (30) days of your event. If cancellation is made within this time frame, full deposit will be refunded. If cancellation is made after these time frames deposits are non-refundable.



COUNTRY HILLS

- **Country Hills** will be the sole supplier of all food and beverages for the function to maintain quality control according to Calgary Health Authority and the AGLC, with the only exception being the wedding cake.
- All functions will be prepared for a limited number of additional guests over the guaranteed number. Any overage above the guaranteed number will be accommodated to the best of our ability. Such increase will be subject to additional charges.
- Allergies and food sensitivities can be accommodated. All **Specialty meals** and requirements must be provided one (1) week in advance of your function and are subject to standard club pricing.
- In accordance with the Alberta Gaming and Liquor Commission (AGLC) and Health and Safety regulations, all food and beverages are prohibited from being removed from the building.

Additional Club Policies

- All decorations, signage, promotional materials, candles or equipment used on the premises must be pre-approved by **Country Hills** and meet all fire and safety regulations as per city bylaws.
- **Country Hills** does not permit any article to be fastened onto the walls, ceiling or electrical fixtures. The use of tacks, nails, screws, bolts or any tools which could mark the floors, walls, or ceiling is prohibited. The use of confetti is also not permitted on club property. The client will be held responsible for all damages to club premises by the organizer, guests or independent contractors on their behalf during the duration of the function. A clean-up fee of \$150 and any applicable damage charges may be applied to the final invoice.
- All personal effects, decorations and equipment must be removed from the function room at the end of the event by the organizers. **Country Hills** will dispose of any decorations left behind, unless arrangements have been made prior to the event. **Storage services** for any event belongings before or after the event date is available based on room availability. **Country Hills** is not responsible for damage or loss of any articles left in the facility prior to, during or following the function by the organizer or guests.
- Space for the event is booked only for times indicated. Should additional supplier or decor **set-up** and dismantle times be required, please specify at time of booking and accommodations may be made based on availability. All guests and entertainers are required to clear the room by **1:00am** and **Country Hills** reserves the right to apply a late charge to the final invoice.
- **Country Hills** is in full support of responsible drinking and encourages its guests to arrange for alternate drivers. Should guests leave their vehicle on our property, the parking lot gates will be locked overnight. Arrangements can be made for vehicle pick up for the following day.
- The **Country Hills** is **smoke free**. Smoking is only permitted in the designated outside areas of the Clubhouse. Smoking is not permitted within 15' of any Food and Beverage service location.



COUNTRY HILLS

Beverage Services

Country Hills is responsible for all beverage sales and service in accordance with the AGLC and will be the sole supplier of all alcoholic beverages served in a licensed public area. In accordance with the AGLC, removal of liquor from the facility is not permitted. The bar will be open until 12midnight and consumption permitted until 1:00am.

We offer a choice of **Host Bar** service, where the Host is paying for all liquor consumption, or **Cash Bar** service, where individual guests purchase their own beverages. A combination of Drink Ticket and Cash Bar service is also available. Should consumption not meet the **minimum** spending of \$300, a bartender labour charge will apply to each bar service at a rate of \$20 per hour with a minimum of three hours.

Portable Bar Service

Our **Standard** set-up includes: House selections of Rye, White & Dark Rum, Vodka, Gin, Scotch, Domestic Beer, Import Beer, Coolers, Red and White Wines. Mixers to include regular and diet soft drinks; Orange juice, Clamato juice, cranberry juice and lime juices. All glassware, ice and condiments are included. Any premium liquor selections are available upon request only.

Standard Bar Drink Prices

Highballs	\$4.24	Coolers	\$5.45
Domestic beer	\$4.24	Glass house wine	\$5.45
Import beer	\$5.04	Fountain pop (free refills)	\$2.42
Cocktails (Caesars)	\$5.45	Juice	\$2.62

Liqueurs & premium liquor: Prices quoted upon receiving brand selections.

All alcoholic selections must be provided **fifteen (15) days** in advance.

Wine Service

Country Hills has a wide variety of fine wines and will provide a current menu for you to choose from. If your preferred wine is not listed, please let us know in advance, we would be happy to try and bring the wine in for your function. A minimum of 4 weeks notice is required to source the wine.

We offer a choice of **Table Wine** bottle service, where bottles are placed on the table or **First Glass** service, where serving staff pour the first glass of wine and place the remaining bottle on the table.

Punch Station

Serves approximately 40 people—4 oz servings

Non-alcohol fruit punch	\$40.00
Liquor punch	\$74.95
Champagne punch	\$79.95

All Food and Beverage Prices are Subject to an 18% service charge and 5% GST. Prices are per guest and are subject to change.



COUNTRY HILLS

Meeting Enhancements

Country Hills is responsible for all **food and beverage** sales and service and will be the sole supplier of all food and beverages.

Organic fair trade coffee and traditional and herbal teas	\$2.00 per guest
Organic fair trade coffee by the gallon	\$48.00 (1.5 Gallon-24 cups)
Milk (2% or Skim)	\$12.10 (1.4 litre) pitcher
Chilled fruit or vegetable juice: cranberry, orange, Apple, tomato and grapefruit	\$12.10 (1.4 litre) pitcher
Bottled regular and diet soft drinks	\$2.28 each
Bottled premium fruit juice	\$2.49 each
Bottled water	\$1.65 each
Lemonade or Ice Tea	\$12.10 (1.4 litre) pitcher

From Our Bakery

Selection of fresh baked muffins	\$2.25 per piece
Danish or croissants	\$2.50 per piece
Banana loaf	\$2.25 per slice
House baked cookies	\$18.00 per dozen
Rice Krispie squares	\$20.00 per dozen
Assorted doughnuts	\$18.00 per dozen

All Food and Beverage Prices are Subject to an 18% service charge and 5% GST. Prices are per guest and are subject to change.



COUNTRY HILLS

Breakfast Menu

Country Hills is responsible for all **food and beverage** sales and service and will be the sole supplier of all food and beverages. (Prices shown do not include Service Charge and GST)

Links Continental Buffet

Choice of Chilled Fruit Juices
(Orange, grapefruit and apple)
Sliced Seasonal Fresh Fruit
Fresh Baked Muffins
Croissants and Breakfast Pastries
Freshly Brewed Organic Fair Trade Regular and
Decaffeinated Coffee
Traditional and Herbal teas
\$10.00 per guest

Ridge Breakfast Buffet (Minimum 25 guests)

Choice of Chilled Fruit Juices
(Orange, grapefruit and apple)
Sliced Seasonal Fresh Fruit
Fresh Baked Muffins
Croissants and Breakfast Pastries
Scrambled Eggs
Bacon and Sausage
Country Style Potatoes
Freshly Brewed Organic Fair Trade Regular and
Decaffeinated Coffee
Traditional and Herbal teas
\$15.00 per guest

Country Hills Club Breakfast Buffet (Minimum 25 guests)

Choice of Chilled Fruit Juices
(Orange, grapefruit and apple)
Seasonal Fruit Salad
Fresh Baked Muffins,
Croissants and Breakfast Pastries
Eggs Benedict
Vanilla French toast
**Belgian Waffles with Maple Syrup
& Fruit Compote**
Bacon and Sausage
Country Style Potatoes
Freshly Brewed Organic Fair Trade Regular and
Decaffeinated Coffee
Traditional and Specialty Teas
\$22.00 per guest

Breakfast Additions

Fresh Whole Fruit	\$1.50 per piece
Vanilla French Toast	\$3.25 per guest
Belgian Waffles	\$2.95 per guest
Buttermilk Pancakes	\$2.95 per guest
Eggs Benedict	\$4.95 per guest
Eggs Florentine	\$4.95 per guest
Champagne & orange juice	\$6.75 per guest

Omelette Station

(Cooked on location by Chef)

\$6.95 per guest (minimum 30 guests)

With peppers, mushrooms, ham, shrimp, three
cheese blend, scallions, fresh tomato



COUNTRY HILLS

Table D'hôte Lunch Service

Service includes:

Fresh baked rolls and butter
Freshly brewed organic fair trade regular and decaffeinated coffee
Traditional and specialty teas

Menu 1

Hearts of romaine, focaccia croutons,
shaved grana podano and creamy garlic dressing

Provolone stuffed eggplant parmesan,
Roasted tomato marinara, grilled
Vegetables, shaved parmesan

Balsamic strawberry shortcake with white
chocolate mascarpone mousse

\$20.00 per guest

Menu 3

Organic greens, red onion, tomato,
cucumber, dijon sherry vinaigrette

Sweet chili soy brushed salmon filet
Lemongrass crème fraiche
Carrot scented rice cake
Roasted bok choy

Honey mascarpone cheesecake, ginger coulis
gooseberry relish

\$25.00 per guest

Menu 5

Spinach salad with poached pear, goat cheese
almonds, shallot vinaigrette

Apple and garlic crusted pork loin
Olive oil infused potato puree
Bouquet of seasonal vegetables
Calvados portabella cream

Chocolate pate
with fresh berries
\$28.00 per guest

Menu 2

Spinach salad with brie, almonds, strawberries and
poppy seed vinaigrette

Sweet potato and smoked mussel chowder
in bread bowl

Lemon basil panna cotta,
pear sorbetto

\$22.00 per guest

Menu 4

Tomato grilled zucchini stack,
goat cheese crouton, basil oil

Chicken Piccata
Sautéed breast of chicken in a mushroom, caper
and lemon sauce
Spinach gnocchi
Broccolini

Chocolate pecan tart,
cappuccino gelato
\$27.00 per guest

Menu 6

Caramelized onion soup,
smoked cheddar and bacon crostini

Mustard and herb crusted
AAA Alberta striploin
Roast baby potato
Baby vegetables, sauce au poivre

Molten chocolate cake with
vanilla gelato
\$32.00 per guest



COUNTRY HILLS

Buffet Lunch Service

Service includes:

Freshly brewed organic fair trade regular and decaffeinated coffee
Traditional and specialty teas

Buffet 1: Carnegie Deli Buffet

Minimum 25 people

Pasta salad tossed with herb dressing
Red potato salad with sour cream and chives
Classic shredded cabbage slaw
Dill pickle spears

Selection of deli sandwiches on bagels, rye bread,
sour dough and hoagie buns

Featuring:

corned beef and Swiss, slow roasted turkey
smoked salmon and cream cheese, egg salad,
shaved angus sirloin, grilled vegetables

Fresh fried potato chips

New York style cheese cake
Squares

\$25.00 per guest

Buffet 3: Italian Pasta Buffet

Minimum 50 people

Fresh Baked Garlic Baguette
Traditional Caesar salad
Tomato, mozzarella, eggplant in basil pesto
Zucchini, fennel, pinenuts in citrus vinaigrette

Vegetable Lasagna
Gnocchi, kalamata olives, spicy tomato ragu
Cheese ravioli tossed with Italian sausage, spinach
and portabella in cream sauce
Fusilli tossed with smoked chicken and
grilled asparagus

Tiramisu
Cupcakes

\$30.00 per guest

Buffet 2: Executive Soup and Salad Buffet

Minimum 25 people

Roasted tomato and gin bisque
Vegetable Barley

Organic mixed greens
Organic baby spinach
with a selection of dressings and garnishes
Marinated vegetable salad
Red potato salad with sour cream and chives

Croissants, rolls and wraps filled with:

smoked chicken and avocado salad,
tuna, fennel, olive with lemon pesto
portabella, chèvre, arugula, tapenade
shaved angus sirloin, chipotle aioli

Seasonal fruit medley
Cupcakes and squares

\$28.50 per guest

Buffet 4: Country Hills Buffet

Minimum 50 people

Selection of deli rolls
Cheese and cold cut display

Organic greens with a selection of dressings
Tomato cucumber red onion, pesto vinaigrette
Potato and green bean in dijon dressing

Emince of beef, green peppercorn demi
Chicken scaloppini, peppers mushroom jus
Lemon pepper salmon, dill cream
Roast potato
Seasonal fresh vegetables

Selection of cakes and cupcakes
Seasonal fruit medley

\$35.00 per guest



COUNTRY HILLS

Dinner Service

Please choose one (1) selection each from starters, entrees and desserts for your group
All plated dinners are a minimum of three (3) courses with the pricing on the entree

Service includes:

Fresh bread and butter
Freshly brewed organic fair trade regular and decaffeinated coffee
Traditional and specialty teas

Starters

Choose to add a second starter as a fourth course for an **additional \$5.00 per guest**

- (1) Puree of wild mushroom, chive crème fraiche, herb crouton
- (2) Tomato and corn chowder, cilantro pesto crème

- (1) Hearts of romaine, bacon lardons, parmesan collar, house garlic dressing, lemon oil
- (2) Organic greens, roasted apples, red onion, dried figs, gorgonzola, walnut vinaigrette
- (3) Tomato napolean, baby greens, bocconcini, balsamic gastrique, crisp basil, olive oil crostini

Intermezzo

Add an intermezzo palate cleanser to your meal for an **additional \$3.50 per guest**

- (1) Peach sorbetto, honey basil syrup
- (2) Pineapple sorbetto, mint coulis, limoncello infused pink peppercorn

Please visit the next page for entrée options

Desserts

- (1) Triple chocolate mousse cake, balsamic raspberry coulis
- (2) Cinnamon brown sugar risotto, mascarpone custard, green apple gelato
- (3) Key lime mousse tart, shortbread crust, meringue, black berry coulis
- (4) Black cherry Irish cream cheesecake, brown sugar cream

Dessert Buffet

selection of tortes, cakes, European pastries, truffles
\$8.00 supplement per guest



COUNTRY HILLS

Entrees

Choice of two (2) entrée courses for your group may be selected
for an additional \$5.00 per guest surcharge

1: Roast Chicken Supreme

Tomato bruschetta and goat cheese stuffed,
pesto creamed potato, baby carrots
asparagus, balsamic pancetta jus
\$40.00 per guest

2: Mushroom Pot Pie

Forest mushrooms, potatoes
root vegetables, spinach,
port cream, pastry top
\$40.00 per guest

3: Halibut

Wrapped with prosciutto,
sundried tomato pesto, navy bean puree,
artichoke and asparagus fricasse
\$45.00 per guest

4: Creole Salmon

Maple pecan crusted filet, honey mustard jus,
bourbon sweet potato beggars purse,
haricot vert, carrot puree
\$45.00 per guest

5: Roast Angus Striploin

Peppercorn horseradish crusted
Roasted shallot and thyme mashed potato,
seasonal vegetables,
sundried tomato and bacon jus
\$45.00 per guest

6: Crusted Lamb Sirloin

Rosemary pesto crust, truffled
parsnip mash, baby carrots,
green beans, mustard demi
\$45.00 per guest

7: Pan Roasted Sablefish

Herb crusted filet, saffron mussel jus,
chorizo lemon risotto cake
pea, tomato and asparagus ragout
\$50.00 per guest

8: Short Rib and Prawn

Braised angus short rib,
garlic scented jumbo prawns,
whipped celery root, green beans
chocolate stout essence
\$50.00 per guest

9: Beef Tenderloin

Creamy mushroom ragout,
gorgonzola potato gratin,
herb crusted tomato,
green beans, peppercorn jus
\$55.00 per guest

10: Stuffed Veal Chop

Boursin stuffing, squash and potato pave,
pancetta wrapped asparagus,
mushroom and cognac cream
\$55.00 per guest



Buffet Dinner Service

Service includes:

Freshly brewed organic fair trade regular and decaffeinated coffee
Traditional and specialty teas

Traditional Buffet

Minimum 50 people

Bread Basket

Rustic bread and roll display

Salads

Organic greens with a selection of dressings
Caesar salad, focaccia croutons, shaved grana podano
Tomato, cucumber, red onion, olive, basil, balsamic vinaigrette
Broccoli, pepper, sundried cranberry, cheddar sweet honey vinaigrette
Quinoa, mushroom, apple and red onion, curry cider dressing

Platters

Platter of grilled, roasted and marinated vegetables
Artisan cold cuts and smoked and cured meat display
Domestic and imported cheese board and crackers
Chilled Seafood Display
Featuring a selection of smoked and cured fish and marinated shell fish

Entrees

Herb crusted chicken, rosemary cherry tomato jus
Salmon medallions, lemon caper veloute
Peppercorn crusted beef, cognac portabella cream
Penne, olives, roast peppers, artichokes, spinach pesto, and feta
Oven roasted potato tossed in fine herbs
Seasonal vegetable medley

Sweet table

Selection of tortes and cheesecakes
Seasonal fruit display

\$50.00 per guest



COUNTRY HILLS

Service includes:

Freshly brewed organic fair trade regular and decaffeinated coffee
Traditional and specialty teas

Gourmet Buffet

Minimum 50 people

Bread Basket

Rustic bread and roll display

Salads

Organic greens with a selection of dressings
Caesar salad, focaccia croutons, shaved grana podano
Tomato, cucumber, chickpea and olive in parsley vinaigrette
Roasted mushroom, artichoke and peppers in herbed mustard vinaigrette
Broccoli, bocconcini, grape, poppy seed vinaigrette

Platters

Platter of grilled, roasted and marinated vegetables
Artisan cold cuts and smoked and cured meat display
Domestic and imported cheese board and crackers
Iced jumbo prawn tower, vodka cocktail sauce, Cajun remoulade
Chilled Seafood Display
Featuring a selection of smoked and cured fish and marinated shell fish

Entrees

Herb crusted chicken, lemon thyme jus, cherry tomato
Medallions of salmon, portabella soy jus
Penne, olives, roast peppers, artichokes, spinach pesto, and feta
Trio of roasted baby potatoes
Seasonal vegetable medley

Carving Board

Slow roasted AAA Alberta Prim Rib
merlot and thyme jus, horseradish cream

Sweet table

Selection of tortes and cheesecakes
Assorted European pastries
Seasonal fruit display

\$60.00 per guest



COUNTRY HILLS

Reception Service

Country Hills offers the following services to enhance any event and will work with you to create the menu along with quantities that best suites your event.

Cold Canapes

(priced per dozen with a minimum order of two (2) dozen per selection)

Crab salad spoon, basil hollandaise	\$34.00
Boccocini, cherry tomato and basil skewers, balsamic glaze	\$25.00
Grilled prawn and mango skewer, chili glaze	\$28.00
Mu-shu duck crepe, green onions, hoisin sauce	\$34.00
Alberta beef sirloin wrapped grilled asparagus tips, chipotle aioli	\$26.00
Seared scallop, crisp won ton, pea puree, prosciutto horseradish creme	\$32.00
Lamb sirloin with mango chutney on onion crostini	\$30.00
Assorted sushi with pickled ginger and wasabi aioli	\$28.00
Smoked salmon, beet chutney, gorgonzola, pumpernickel crisp	\$30.00
Seared tenderloin, guiness onion marmalade, beet coulis, crostini	\$35.00
Togarashi crusted tuna, rice cake, wasabi crème, ginger sauce, tobiko	\$32.00

Hot Hors D'oeuvres

(priced per dozen with a minimum order of two (2) dozen per selection)

Chicken satay with spicy peanut sauce	\$26.00
Moroccan spiced lamb lollipops, pistachio, pomegranate aioli	\$34.00
Vegetable spring rolls with plum sauce	\$24.00
Baked oyster, cinnamon bacon, spinach, asiago crust	\$33.00
Pork pot stickers, ponzu sauce	\$24.00
Wonton crusted prawns, sweet chili sauce	\$28.00
Oyster mushroom and sweet potato tempura, sweet soy, chili mayo	\$27.00
Duck Wings, chipotle orange glaze (priced per 2lbs)	\$25.00
Prosciutto wrapped prawns, balsamic glaze	\$31.00
Caramelized onion and short rib tart, mushroom horseradish crème	\$32.00



COUNTRY HILLS

Gourmet Platters

Minimum 25 people

European Charcuterie Platter

Assorted cold cuts, cured and smoked meats
assorted cocktail rolls,
mustards and relishes

\$6.95 per guest

Smoked Seafood Platter

Indian candy, smoked salmon,
peppered mackerel, smoked trout,
smoked sablefish

\$12.95 per guest

Chilled Seafood Display

Half shell oysters, crab legs,
poached prawns, mussels, clams
appropriate condiments

\$13.95 per guest

Antipasto Display

Grilled vegetable salad,
roast mushrooms with balsamic glaze,
roast peppers, grilled asparagus, olives,
selection of cured meats

\$7.95 per guest

Domestic & International Cheese Board

Served with grapes, crackers and biscuits

\$6.50 per guest

Crudités Platter

Assorted vegetables, herb dip

\$3.50 per guest

Fruit Platter

Seasonal sliced fruit

\$5.50 per guest

Chocolate Fountain

minimum 35 people

Includes selection of fruit and cookies

\$6.95 per guest

Gourmet Displays

Smoked Salmon

Served with lemon, red onion,
capers and cream cheese
mini bagels and pumpernickel
(serves approximately 20)

\$140.00

Baked Wheel of Brie En Croute

Wrapped in pastry, saskatoon berry compote,
grapes, apples and assorted crackers and biscuits
(serves approximately 75)

\$250.00

Action Stations

food is prepared to order by a member of our culinary team

price includes two (2) hours service

Carved Whole Alberta Beef Striploin

Garlic Dijon aioli, horseradish cream,
cocktail rolls

(serves approximately 35)

\$325.00

Chilli Crusted Whole Turkey Breast

Cranberry chutney, honey Dijon aioli,
cocktail rolls

(serves approximately 30)

\$275.00

Shrimp Scampi

Jumbo prawns sautéed in wine, lemon and garlic

(minimum 6 dozen)

\$30.00 per dozen



COUNTRY HILLS

Audio Visual and Meeting Supplies and Services

Country Hills offers the following supplies and services to enhance any event. Technicians are not employed on-site, but all attempts to assist will be made to the best of our ability. Additional requirements may be available to rent/hire from an outside agency and we would be happy to assist in coordinating with a minimum of two (2) weeks notice. Prices are based on a one day rental agreement and are subject to standard service charges and GST.

Flip chart with pens and paper	\$10.00
Whiteboard with pens	no charge
Teleconference phone	\$50.00
Podium	no charge
Easels	no charge
Extension cords	no charge
Pipe & drape/wicker room dividers	no charge
Projection screen (8')	no charge
LCD projection screen (10')	no charge
- Rear projection compatible	
LCD projector & screen	no charge
Laptop	\$150.00
Overhead projector	no charge
Handheld wireless microphone & stand	no charge
Satellite radio	no charge
5-Disc CD player	no charge
IPOD/laptop connection to system	no charge
Wireless internet connection	no charge
Fax services, per page	\$0.25
Photocopies, per copy	\$0.40



1334 Country Hills Blvd. NW, Calgary, AB T3K 5A9
Administration 403.226.7761 Catering 403.226.7529 Fax 403.226.7787
www.countryhills.ab.ca



COUNTRY HILLS

The Country Hills Advantage

- *Well maintained course and good playing conditions*
- *Professional, friendly and outgoing staff*
- *Quality food and beverage with high standards of service*
- *Overall club appearance and ambience kept at a high level*
- *Enjoyable atmosphere that equates to fun for members and guest alike*



COUNTRY HILLS

1334 Country Hills Blvd. NW, Calgary, AB T3K 5A9
Administration 403.226.7761 Catering 403.226.7529 Fax 403.226.7787
www.countryhills.ab.ca



COUNTRY HILLS