



2020 Season  
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## Banquet & Events Packages



**Events  
2020**

# **WELCOME** to our facility!

Highwood Golf is a full service venue that offers outstanding food and service year round. Our beautiful clubhouse and picturesque property awaits you a short 30 minute drive south of Calgary off of Highway 2A.

Our golf course features 28 Holes of challenging golf perfect for casuals and competitive players. Practice facilities are available and we feature a fully stocked Proshop.

Our clubhouse restaurant, The Foxes Den, is open to the public and golfing members year round and offers a casual dining menu. Stop by, or check out our menu online, there is sure to be something for everyone at the Foxes Den.

Our Wellman Banquet Room can host Weddings, meetings and special events. With seating up to 180, amenities include built in A/V with a 12ft drop down screen, WIFI and more. All events in the Wellman room have access to a private wrap around patio with mountain and fairway views. A Dance Floor is built in under the A/V to easily make for a great party!

Our Foxes Den Dining Room is a beautiful sunny and open concept overlooking the golf course. Intimate gatherings of 6-30 people are welcome in the back of our restaurant where groups can either order off our menu, or customize a set menu.

Our 10 Person Boardroom is a perfect fit for a small group or company lunch. Easily accessible, and drenched with natural light, amenities include Board table with 10 chairs, WIFI and projector capabilities. Catering available for groups in the boardroom, groups can also order off the restaurant menu.

Catering Options are available for groups of all sizes. On-site or off site, we would be happy to cater to your group.

For details, contact Ryan at [ryan@highwoodgolf.com](mailto:ryan@highwoodgolf.com)



“The moment we drove up to the Highwood we knew we found our wedding venue. Our outside ceremony was gorgeous, and the floor to ceiling windows in the Wellman Room brought in the sunshine all evening...our first dance to the sunset was breathtaking!”

June 15, 2019 **Nicole Fischer**

# ROOM RENTAL FEES

## Wellman Banquet Room Rental fees include:

- Setup **Up To 5 Hours: \$350**
- Take Down **All Day Rental: \$500**
- Linens (Choice of Colours)
- A/V Equipment
- Access to Private Bar
- Event & Logistical Planning

## Boardroom Rental fees include:

- Setup
- Cleanup
- A/V Equipment
- Water & Coffee Service
- Food & Beverage Available
- **Up To 5 Hours: \$125**
- **All Day Rental: \$200**

## Back of Foxes Den Dining Room Rental fees include:

- Setup **Up To 5 Hours: \$150**
- Take Down
- Linens
- Privacy Partitions
- Private Portion of West Facing Patio

## Wedding Fees:

Outdoor Ceremony Fee **\$500** (Plus required chair rental **\$4.00** per chair)

- Access to Wedding Area day before Wedding
- Personal Golf Carts to shuttle bridal party around property
- Highwood Ushers to direct guests from clubhouse to wedding area
- Shuttle Carts to transport guests to and from
- Access to property for pictures

Wellman Room Reception Fee **\$750** (\$1,000 With Indoor Ceremony)

- Access to Room 24 hours before Ceremony
- Access to property for pictures
- Wedding Arch for Ceremony
- Quick Room Flip (if required) from ceremony to reception
- All the inclusions of the Wellman Room (see above)

## Wedding Perks:

Join us at the Highwood for your Special Day.

Not only will you receive personalized service, but there are a few fun perks as well:

- ✓ **Complimentary Green Fees** for up to 8 players (2 consecutive tee times) the week of your wedding
  - \* Bride or Groom must be playing, **(Up To \$550 VALUE!)**
  - \* Golf Cart fees apply.
  - \* Book through Ryan, minimum 1 month before date. (subject to course availability)
- ✓ **Use of our Boardroom** the day of your Event **(\$150 VALUE!)**
- ✓ **Free Room Rental for a rehearsal Dinner** in the Wellman Room the night before (min F&B spend \$500)
  - \* Good Time to Decorate and Setup **(\$350 VALUE!)**
- ✓ **Voucher for the Bride and Groom to attend one of our Wine Nights (Up to \$160 Value)**
  - \* Must be booked through Ryan, certain restrictions apply

- **All Room Rentals are subject to 5% GST, Fees are Valid until Dec 31 2020.**
- **Full Clubhouse, or full restaurant rentals available during the off season. Ask for details.**
- **Socan and RE:SOUND Fees will apply. Ask for details**

# BUFFET DINING OPTIONS

\* PRICES DO NOT INCLUDE 5% GST OR 18% GRATUITY \*

## LEVEL 1 BUFFET ~ \$25.95 PER PERSON

### Choice of 1 Protein

- Oven Baked 10oz Chicken Supreme (Lemon Dill, Marsala, BBQ)
- 8oz Maple Chili Salmon
- Carved Stuffed Pork Tenderloin (Stuffed w/ Apricot, Cashew & Basil)
- Sliced Roast Beef (In Beef Gravy)

### Choice of 1 Vegetable Option

- Trio of Steamed Vegetables
- Buttered Corn on the Cob
- Prosciutto-Wrapped Asparagus **ADD \$1.25**
- Roast Vegetables **ADD \$1.50** (Italian or Seasonal Mix)

### Fresh Baked Buns & Butter

### Assorted Desert Squares

### Coffee & Tea

### Choice of 1 Side Option

- Roasted Baby Potato
- Garlic Mashed Potato
- Creamy Scalloped Potato
- Classic Rice Pilaf
- Stuffed Baked Potato **ADD:\$2.00**
- Mushroom Risotto **ADD: \$2.50**

### Choice of 2 Salad Options

- Highwood House Salad (Carrot, Peppers, Tomato, Cucumber, Pea Shoots)
- Traditional Caesar Salad (Bacon Bits, Parmesan Cheese, House made Croutons)
- Creamy Potato Salad, topped with Green Onion & Paprika
- Sundried Tomato & Artichoke Pasta Salad (Italian Vinaigrette)
- Apple & Cranberry Coleslaw
- Spinach Salad **ADD \$2.00** (Mandarin, Strawberry, Onion, Candied Pecan & Goat Cheese)

## LEVEL 2 BUFFET ~ \$28.95 PER PERSON

### Choice of 1 Protein

- Braised Baby Back Ribs (House Made Rub & BBQ Sauce)
- Carved Turkey (Light & Dark Meat) with Sage Pan Gravy & House made Apricot Stuffing
- Carved Ham with Pineapple Dijon Reduction
- BBQ Chicken & Ribs Combo (Grilled Chicken Breast & 1/3 Rack of Juicy Ribs)
- BBQ 8oz AAA Alberta Striploin **ADD\$4.00** (Maximum 75ppl)

### Choice of 1 Vegetable Option

- Trio of Steamed Vegetables
- Buttered Corn on the Cob
- Prosciutto-Wrapped Asparagus **ADD \$1.25**
- Roast Vegetables **ADD \$1.50** (Italian or Seasonal Mix)

### Fresh Baked Buns & Butter

### Assorted Desert Squares

### Coffee & Tea

### Choice of 1 Side Option

- Roasted Baby Potato
- Garlic Mashed Potato
- Creamy Scalloped Potato
- Classic Rice Pilaf
- Stuffed Baked Potato **ADD:\$2.00**
- Mushroom Risotto **ADD: \$2.50**

### Choice of 2 Salad Options

- Highwood House Salad (Carrot, Peppers, Tomato, Cucumber, Pea Shoots)
- Traditional Caesar Salad (Bacon Bits, Parmesan Cheese, House made Croutons)
- Creamy Potato Salad, topped with Green Onion & Paprika
- Sundried Tomato & Artichoke Pasta Salad (Italian Vinaigrette)
- Apple & Cranberry Coleslaw
- Spinach Salad **ADD \$2.00** (Mandarin, Strawberry, Onion, Candied Pecan & Goat Cheese)

# BUFFET DINING OPTIONS

\* PRICES DO NOT INCLUDE 5% GST OR 18% GRATUITY \*

## LEVEL 3 BUFFET ~ \$35.95 PER PERSON

### Carved AAA Alberta Prime Rib

With Horseradish & Beef Gravy

### Choice of 2 Side Options (split 50/50)

- Roasted Baby Potato
- Garlic Mashed Potato
- Creamy Scalloped Potato
- Classic Rice Pilaf
- Stuffed Baked Potato **ADD:\$1.00**
- Mushroom Risotto **ADD: \$1.25**

### Choice of 1 Vegetable Option

- Trio of Steamed Vegetables
- Buttered Corn on the Cob
- Prosciutto-Wrapped Asparagus **ADD \$1.25**
- Roast Vegetables **ADD \$1.50**  
(Italian or Seasonal Mix)

### Choice of 2 Salad Options

- Highwood House Salad  
(Carrot, Peppers, Tomato, Cucumber, Pea Shoots)
- Traditional Caesar Salad  
(Bacon Bits, Parmesan Cheese, House made Croutons)
- Creamy Potato Salad, topped with Green Onion & Paprika
- Sundried Tomato & Artichoke Pasta Salad (Italian Vinaigrette)
- Apple & Cranberry Coleslaw
- Spinach Salad **ADD \$2.00**  
(Mandarin, Strawberry, Onion, Candied Pecan & Goat Cheese)

### Fresh Baked Buns & Butter

OR

### House-Made Yorkshire Pudding

### Assorted Pies And Cakes

### Coffee & Tea

## LEVEL 4 BUFFET ~ \$42.95 PER PERSON

### Carved AAA Alberta Prime Rib

AND

### Choice of a SECOND Protein

- 5 Ounce Grilled Chicken Breast  
(Lemon-Dill, Marsala, or BBQ)
- 4 Ounce Oven-Baked Salmon Fillet  
(Maple-Chili or Plain)
- Chicken Souvlaki Skewers (1.5 Per Person)
- Broiled Garlic Shrimp Skewers  
(5 per skewer, 1.5 Skewers Per Person))

### Choice of 1 Vegetable Option

- Trio of Steamed Vegetables
- Buttered Corn on the Cob
- Prosciutto-Wrapped Asparagus **ADD \$1.25**
- Roast Vegetables **ADD \$1.50**  
(Italian or Seasonal Mix)

### Fresh Baked Buns & Butter

OR

### House-Made Yorkshire Pudding

### Assorted Pies And Cakes

### Coffee & Tea

### Choice of 2 Side Options (Split 50/50)

- Roasted Baby Potato
- Garlic Mashed Potato
- Creamy Scalloped Potato
- Classic Rice Pilaf
- Stuffed Baked Potato **ADD:\$2.00**
- Mushroom Risotto **ADD: \$2.50**

### Choice of 2 Salad Options

- Highwood House Salad  
(Carrot, Peppers, Tomato, Cucumber, Pea Shoots)
- Traditional Caesar Salad  
(Bacon Bits, Parmesan Cheese, House made Croutons)
- Creamy Potato Salad, topped with Green Onion & Paprika
- Sundried Tomato & Artichoke Pasta Salad (Italian Vinaigrette)
- Apple & Cranberry Coleslaw
- Spinach Salad **ADD \$2.00**  
(Mandarin, Strawberry, Onion, Candied Pecan & Goat Cheese)



# LUNCH BUFFET OPTIONS

\* PRICES DO NOT INCLUDE 5% GST OR 18% GRATUITY \*

## Level 1 Lunch Buffet

**\$16.00 per Person**

### Assorted Finger Sandwiches

(Minimum 3 Varieties)

### Choice of 1 Salad:

- Highwood House Salad (Carrot, Peppers, Tomato, Cucumber, Pea Shoots)
- Traditional Caesar Salad (Bacon Bits, Parmesan Cheese, House made Croutons)
- Creamy Potato Salad, topped with Green Onion & Paprika
- Sundried Tomato & Artichoke Pasta Salad (In Italian Vinaigrette)
- Apple & Cranberry Coleslaw
- Spinach Salad **ADD \$2.00** (Mandarin, Strawberry, Onion, Candied Pecan & Goat Cheese)

### Fresh Vegetable Platter with Dip

### Assorted Desert Squares

### Coffee & Tea

## Level 2 Lunch Buffet

**\$19.00 per Person**

### Build Your Own Sandwich Bar

- Trio Breads and Buns
- 3 Protein Choices
- Cheese, Lettuce, Tomato, Pickles
- Assorted Condiments

### Choice of 1 Salad:

- Highwood House Salad (Carrot, Peppers, Tomato, Cucumber, Pea Shoots)
- Traditional Caesar Salad (Bacon Bits, Parmesan Cheese, House made Croutons)
- Creamy Potato Salad, topped with Green Onion & Paprika
- Sundried Tomato & Artichoke Pasta Salad (In Italian Vinaigrette)
- Apple & Cranberry Coleslaw
- Spinach Salad **ADD \$2.00** (Mandarin, Strawberry, Onion, Candied Pecan & Goat Cheese)

### Fresh Vegetable Platter with Dip

### Assorted Desert Squares

### Coffee & Tea

## Level 3 Lunch Buffet

**\$20.00 per Person**

### Choice Of Protein:

- AAA Alberta Beef On a Bun With Buttered Brioche Buns & Sliced Cheddar Cheese
- Build Your Own Burger Bar With All The Fixins Choose 6oz All Beef Patty **OR** 5oz Grilled Chicken Breast
- Oven Roasted BBQ Pulled Pork **ADD \$1.00** With Sautéed Onions & Peppers, Buttered Brioche Buns, & Sliced Cheddar Cheese

### Choice of 1 Salad:

- Highwood House Salad (Carrot, Peppers, Tomato, Cucumber, Pea Shoots)
- Traditional Caesar Salad (Bacon Bits, Parmesan Cheese, House made Croutons)
- Creamy Potato Salad, topped with Green Onion & Paprika
- Sundried Tomato & Artichoke Pasta Salad (In Italian Vinaigrette)
- Apple & Cranberry Coleslaw
- Spinach Salad **ADD \$2.00** (Mandarin, Strawberry, Onion, Candied Pecan & Goat Cheese)

### Fresh Vegetable Platter with Dip

### Assorted Desert Squares

### Coffee & Tea

## Level 4 Lunch Buffet

**\$24.00 per Person**

### 8 Ounce Lemon Dill Chicken Supreme

### Choice of 2 Salads:

- Highwood House Salad (Carrot, Peppers, Tomato, Cucumber, Pea Shoots)
- Traditional Caesar Salad (Bacon Bits, Parmesan Cheese, House made Croutons)
- Creamy Potato Salad, topped with Green Onion & Paprika
- Sundried Tomato & Artichoke Pasta Salad (In Italian Vinaigrette)
- Apple & Cranberry Coleslaw
- Spinach Salad **ADD \$2.00** (Mandarin, Strawberry, Onion, Candied Pecan & Goat Cheese)

### Choice of Starch:

- Roasted Baby Potato
- Garlic Mashed Potatoes
- Classic Rice Pilaf

### Trio Of Steamed Vegetables

### Fresh Baked Buns With Butter

### Assorted Desert Squares

### Coffee & Tea

# APPETIZER & COCKTAIL OPTIONS

PRICES SHOWN ARE PER DOZEN UNLESS SPECIFIED  
PRICES DO NOT INCLUDE 5% GST OR 18% GRATUITY

- **\$20** Pork & Vegetable Stuffed Dumplings w/ Szechwan Sauce
- **\$20** Crispy Vegetable Spring Rolls w/ Plum Sauce
- **\$30** Bacon Wrapped Scallops
- **\$16** Salt & Pepper Chicken Wings (Choice of 2 Sauces on the side)
- **\$16** Honey Garlic Pork Bites (12oz)
- **\$24** House Made Truffle Parmesan Meatballs
- **\$20** Tomato & Basil Bruschetta Crostini (Balsamic Glaze, Parmesan Cheese)
- **\$36** Smoked Salmon Crostini (Lemon Dill Aioli, Red Onion, Capers)
- **\$24** California Roll Sushi (Ginger, Wasabi, Soya Sauce)
- **\$18** Sausage Rolls w/ Grainy Mustard
- **\$16** Bite Sized Quiche
- **\$40** Caprese Salad Skewers (Balsamic Glaze)
- **\$30** Fruit & Pofejtes Skewers
  
- **\$120** (50ppl) Fruit Platter **Add: Berry Cream Cheese Dip \$15**
- **\$80** (50ppl) Fresh Vegetable Platter w/ Ranch Dip
- **\$85** (50ppl) Assorted Desert Platter (Mini Squares, Cupcakes and Brownies)
- **\$110** (50ppl) Domestic Cheese Platter (Minimum 5 Varieties)
- **\$200** (50ppl) Imported Cheese Platter (6 Varieties + 2 Domestic Varieties)
- **\$15** (50ppl) Basket Assorted Crackers (Trio of Varieties)
- **\$75** (50ppl) Artisan Bread Selection (Minimum 3 Varieties)
- **\$60** (50ppl) Assorted Pickle Tray (Minimum 5 Varieties)
- **\$200** (50ppl) Deli Meats Tray (Minimum 5 Varieties, Italian and Local)
  
- **\$150** (50ppl) Tomato & Basil Bruschetta Bowl w/ Parmesan Crisps
- **\$150** (50ppl) Spinach Artichoke Dip Bowl w/ Tortilla Chips
- **\$150** (50ppl) Hummus & Tzatziki Bowl w/ Toast Points
  
- **\$18** House Baked Muffins (Variety Flavours)
- **\$14** Bite Sized Muffins
- **\$18** House Baked Cookies (Variety Flavours)
- **\$22** Cinamon Buns
- **\$22** Bite Sized Turnovers/ Pastries
- **\$24** Banana Bread

## ALL INCLUSIVE CHARCUTERIE OPTION

**\$21 Per Person**  
(Minimum 50ppl)

### Includes All Of The Following Items:

- Domestic & Imported Cheeses
- Assorted Italian & Local Meats
- Artisan Breads, Trio of Crackers
- Selection of Pickles, Olives and Peppers
- Assortment of Cream Cheeses, Pates, Jams, Compotes
- Fresh Fruit Platter w/ Berry Cream Cheese Dip
- Assorted Desert Tray & Coffee/ Tea

# BAR & BEVERAGE OPTIONS

The Highwood offers a selection of beverage services for your event in any outlet on the property. You may choose from a variety of options. **Note: The Highwood is the sole provider of alcoholic beverages.**

It is the policy of the Highwood to serve alcoholic beverages in a responsible manner.

We adhere to applicable laws as they pertain to the service of alcohol.

Hours for service of alcohol are 10:00am – 1:00am.

**Coffee/ Tea** (Per Person-Unlimited) **\$2.00** (Charge may be included in a buffet package)

**Pitcher of Juice \$10.00** (For 5 People)

**Assorted Bottled Beverages** available for meetings and lunches, Costs vary.

## Host Bar

The host is billed for all bar consumption, on a per drink basis.  
(Plus GST and Gratuity)

## Toonie Bar

Each guest pays \$2.00 for their drink, regardless of choice, the host is billed for the remaining amount  
(Plus GST and Gratuity)

## Cash Bar

Each Guest pays for their own drink (alcoholic, or non-alcoholic)  
(Plus GST)

## Drink Tickets

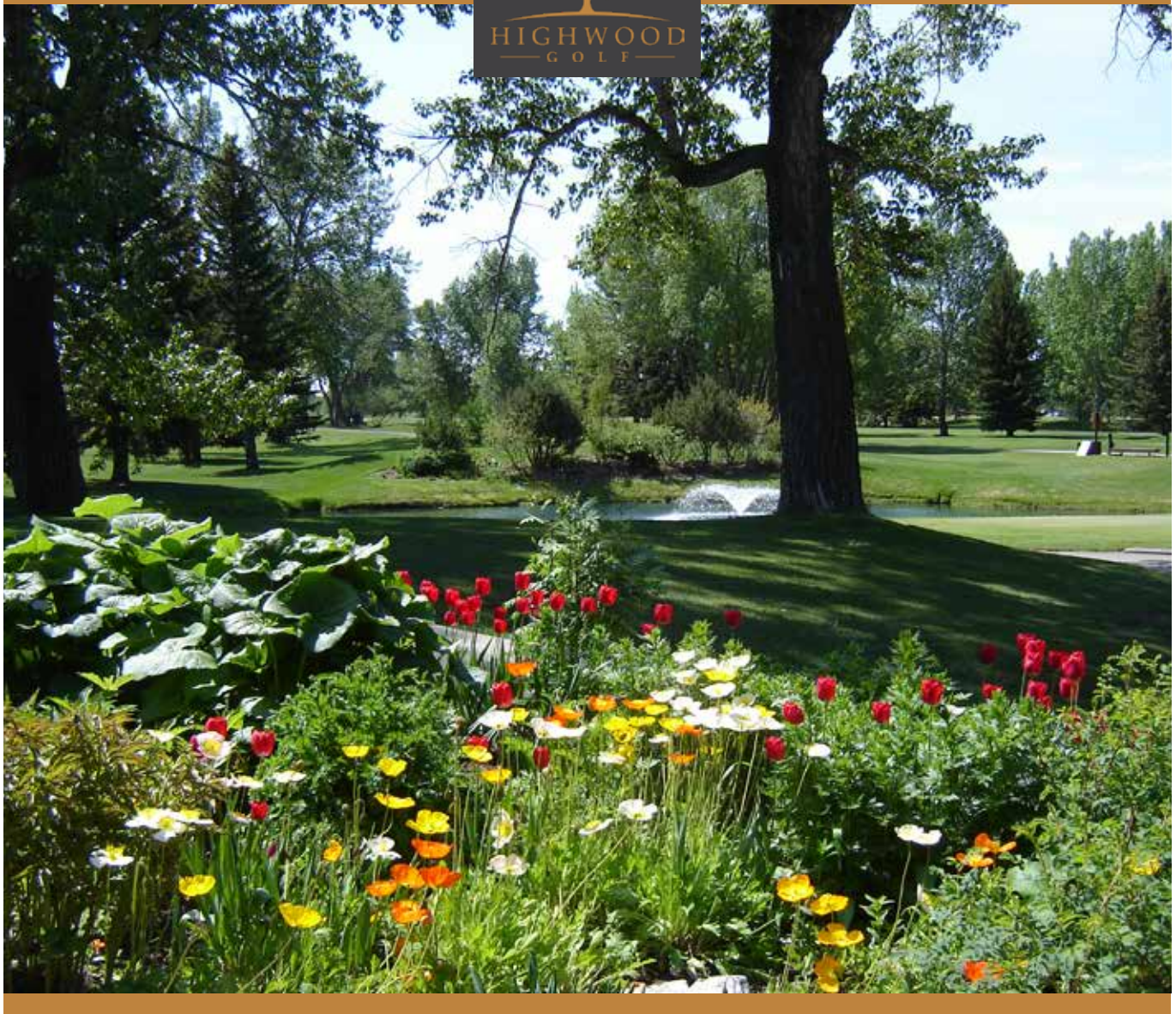
The Host gives out drink tickets opening a host tab. Guests pay for their own drinks once drink tickets have expired.

## BANQUET AND EVENT POLICIES

- All bookings will be considered tentative until a Credit Card Authorization form is filled out and a deposit is made. A Non-refundable minimum \$500 Deposit is required to secure Events. All events must be finalized within a week of the event date. Those confirmed numbers will become the minimum charge.
- Highwood golf does not supply decorations. You may (tastefully) decorate the room so long as there are no staples, pins or nails used. Unless otherwise stated, decorating will only be allowed on the day of your event. If decorations are not properly taken down or if the room is left in an excessive unclean state, a \$200 cleaning charge will be applied to the final invoice, at the F&B Managers discretion. Note that confetti, Rice, Glitter, Sparkles or open flames are not permitted.
- Highwood golf is the sole provider of all food items (Exceptions may apply). All left over food, with the exception of event cakes remain the property of Highwood Golf and for health reasons, may not be taken off the premises. Buffets will not be left out for longer than 2 hours, without the approval of the Executive Chef.
- Highwood Golf will set and prepare 5% above the confirmed number of guests. The client will pay for either the confirmed number of guests, or the actual number of guests, whichever is highest.
- If an intoxicated patron does not have a safe responsible mode of transportation, Highwood Golf management is directed to ensure that patron gets home safely, by means of a taxi or driving alternative. In this event, the cost of this service, if needed, will be charged to your final invoice.
- Wedding Photos are only to be taken in approved areas of the property, those will be pre-determined before the event. Under no circumstance are golfers to be disrupted.
- We Accept Cash, Cheque, Debit, Visa, MasterCard, Amex or Member Charge as form of payments. 18% Gratuity will be added to all Food & Beverage components and 5%GST will be added to the entire invoice. A Credit Card Authorization form is required to be filled out for all events. In the case of no payment or incidentals, that credit card will be charged.
- Please Note that a performing rights license is required when renting a facility for a private function. This fee is remitted to the Society of Composers, Authors and Music Publishers of Canada (SOCAN). They are a non-profit under the copyright act who is put into place to collect royalties for the composers.  
The charges as follows:      Events with 0-99 Guests: \$25  
   Events with 100+ Guests: \$40
- Deposits are non-refundable, exception being if we are able to book a similar event on the day of your cancelled event, or if you re-book a similar event, with Highwood golf, within 3 months of cancellation date.







## *Highwood Golf Course*

Your Source For All Things Eventful!

Weddings - Anniversaries  
Tournaments - Fund-Raisers  
Reunions - Showers  
Concerts - Art Festivals

400 - 7th Street NW  
High River, AB

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Ryan Middlebrook

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