



Lakeside Golf Club

# *Banquet Package*



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



# *Your Lakeside Banquet*

The banquet facility at Lakeside Golf Club has been expanded to accommodate not only seasonal golf tournaments, but also year round weddings and events.

Located only 10km east of Calgary in the City of Chestermere, Lakeside Golf Club has long been renowned for delicious food, friendly service, and great golf. With the additional banquet space Lakeside is able to host up to 175 people for dinner and dance.

The clubhouse provides a beautiful and scenic backdrop for weddings and events. With views down the immaculately kept 9th and 18th fairways, the banquet room adjoins the newly expanded patio seating. Weather permitting, guests can sip a cocktail and enjoy our scenic greens.

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 Executive Chef, John Santos, and General Manager Glenn Carr will be delighted to customize a menu for you, and help plan your venue, keeping in mind your budget and taste. After reviewing the attached menus, as a guide, our professionals will be more than happy to meet with you and discuss every detail.

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



Glenn Carr  
glenn.carr@lakesidegreens.com  
403-569-9111 Ext 209  
403-804-5241

John Santos  
john.santos@lakesidegreens.com  
403-569-9111 Ext 204  
587-585-1969

---



# *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 \$1500.00 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 Executive Chef and/or General Manager with the exact number of guests and final menu choices at least 15 days prior to your 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 also require an authorized credit card number on file for security purposes. 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 guests to bring in decorations for 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. 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. Please ensure all decorations are removed from the premises immediately following your event, or by noon of the following day if approved by Lakeside Management.

## **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 items, rental equipment or decorations brought on to the premises by the client or guest. Cleaning charges will apply if excessive cleaning is required. No confetti, rice, glitter etc. will be permitted.

## **FOOD SERVICE**

Lakeside Golf Club will be the sole provider 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.



# *Banquet and Event Policies can't*

## **SERVICE CHARGES AND PAYMENT**

We accept Visa, Master Card, Cheque, or Debit. 18% gratuity and 5% G.S.T. will be added to all food and beverage charges. Full payment of the 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 immediately following the event.

## **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 an 18% gratuity. The 5% goods and services tax (GST) is applied to the final bill less the gratuity amount. Children age 10 and under are discounted 50% off the listed prices (meal package only) and children 5 and under are no charge.

## **ROOM RENTAL RATE**

Banquet Room      \$1000.00

## **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, with the exception, when agreed to by Management, of bottles of wine for the dinner service only for which there will be a corkage charge of \$15.00 per bottle.

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

**Host Bar** – Host/Company pays for all or a portion of beverage consumption, 18% 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. An 18% gratuity will be added to the client’s invoice. The gratuity will be based on the total value including the subsidized portion.



# Catering Services

## BEVERAGE PRICING

### HOST/CASH BAR

House Highballs	\$6.25
Domestic Beer	\$6.25
Premium Drinks	\$7.25
Import Beer	\$7.50
Wine by the Glass	<i>Please See Wine List</i>
Liqueurs	\$6.00
Premium Liqueurs	\$7.00
Soft Drinks	\$3.00

Prices are subject to 18% gratuity and 5% GST

### WINE BY THE BOTTLE

Our Wine List has an excellent selection of wines by the bottle that we can offer to your guests. We offer a number of the most popular varietals in both white and red for your guest's enjoyment. Many of these selections will also be available by the glass. We will also be happy to try and accommodate any special requests you may have for non-inventory wines

As mentioned earlier, the wedding party may choose to offer bottles of wine for the dinner service only which they will provide, and for which there will be a corkage charge of \$15.00 per bottle.



# Dinner Package

## Choose one of the following:

Roast Beef

Coffee and Herb crusted Beef Sirloin slow roasted served with a Marsala gravy  
\$45.00

Stuffed Pork Loin

Pork loin stuffed with a sausage, apple and prune dressing sauced with a Balsamic reduction  
\$39.00

AAA Prime Rib

Rosemary and Garlic AAA Prime Rib served with a Merlot au Jus  
\$50.00

Chicken Supreme

Ricotta and Spinach stuffed Chicken Supreme with a white wine Mushroom sauce  
\$39.00

## Choose two of the following Salads:

Lakeside Spring Mix salad with your choice of 3 dressings

Creamy Caesar Salad

Traditional Greek Salad

Artichoke Spinach Salad

Chickpea Curry Saladw

Thai Noodle Salad

Tri colour Rotini with Roasted Red Pepper and Artichoke Salad

## Choose one of the following Starches:

Garlic Mashed Potatoes

Cajun Roasted Baby Potatoes

Rice Pilaf

Mushroom Wild Rice

## Choose one of the following Vegetable dishes:

Steamed Vegetable Medley with a Cheddar Sauce

Honey Glazed Carrots

Roasted Brussel Sprouts with Sautéed Bacon and Onions in a Balsamic Glaze

Roasted Eggplant, Zucchini, Peppers and Onions tossed in an Italian Vinaigrette

## All of the above come with:

Assorted Dessert Bars

Dinner Rolls and Butter

Coffee and Tea



# *Additional Packages*

## **Additional Entrees (additional \$9.00/person)**

Baked Lasagne Bolognese  
Roasted Chicken Breast in a Paprika Cream Sauce  
Roasted Salmon with a Maple Butter Glaze  
Baked Rosemary Ham with a Pineapple Chutney  
Beef Stroganoff on Egg Noodles  
Chicken Fettuccine Alfredo

## **Premium Salads (additional \$4.00/person)**

Broccoli Grape Salad  
Quinoa Apple Salad  
Roasted Beet and Pear Salad

