

*Sturgeon Valley
Golf & C.C.
Banquet Brochure
2011*



taking care of details...

Thank you for your interest in Sturgeon Valley Golf Club !
Our staff are focused on working with you to plan the details of your event to insure it is an enjoyable, smooth and memorable experience.

Sturgeon **V**alley was built in 1960 as a semi-private Golf and Country Club and is open to the public and members, for Golf, Tournaments, Weddings, Banquets and Meetings.

Located just minutes from St. Albert and North Edmonton, easy access and parking bring you to a spectacular view of the maturing river valley, with a wonderful summertime display of floral colors.

~ * ~

“Thank you for all your hard work & co-operation for the wedding. We were most pleased, as were all our guests! It couldn't have been better & wouldn't have been as good without all your help. We are recommending SVGCC to all we can.”

Ed & Joanne

~ * ~

“On behalf of ... we would like to thank you and your staff for making the whole experience one that we will remember for a long time. The courtesy and professionalism that was shown by your staff was very much appreciated. The event ran like clockwork right from the wedding rehearsal on the Friday evening to the very end on Sunday morning. I would especially like to thank...”

Ken & Janet

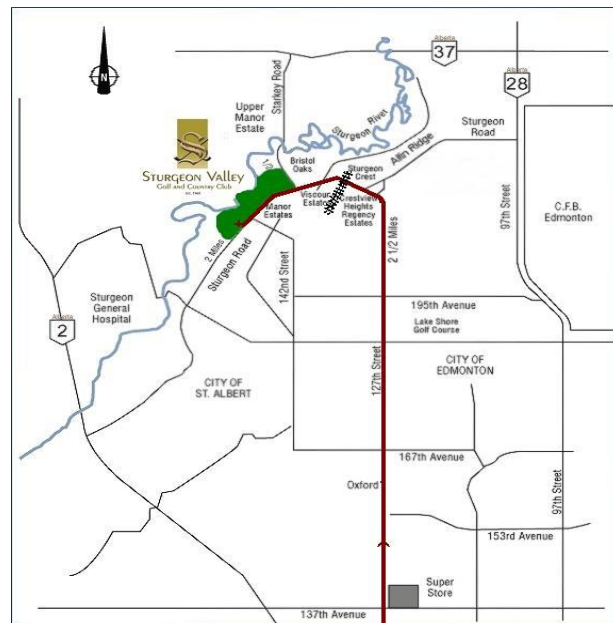


LOCATION

~ just 2 kms from St. Albert on Sturgeon Road (connection of Sir Winston Churchill Ave.)

or

~ North on 127th street, following the curve



FACILITY ROOMS & CAPACITY

Valley Lounge



Seats 20 ó 85 guests comfortably with rectangular tables and dance floor. Available year round

Sturgeon Lounge



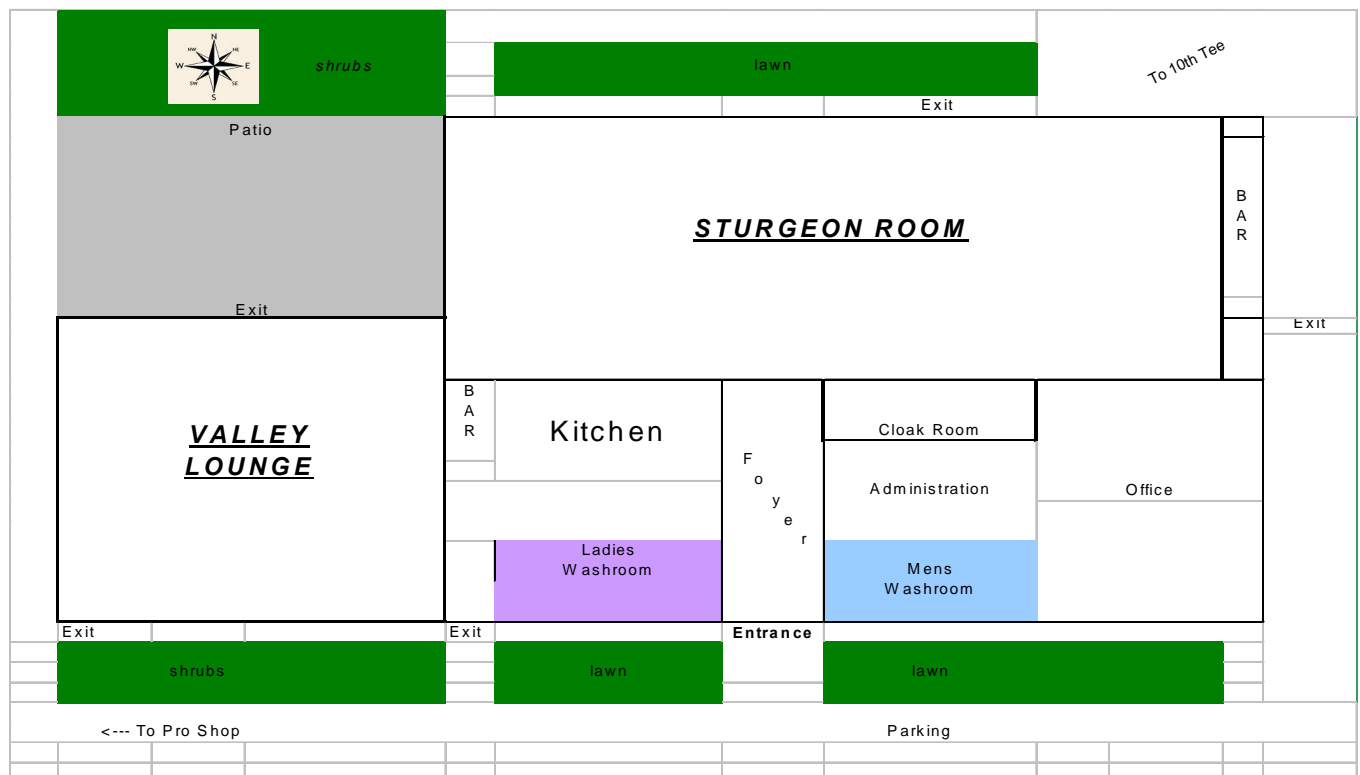
Seats 200 guests comfortably with rectangular tables and dance floor. **Available mid Oct. --> mid April**

FACILITY ROOMS INFORMATION

<u>The Valley Lounge</u>	
Size	40 ft X 40 ft
Square ft	1600 sq. ft.
Dance floor	moveable parquet up to 21' X 24' 504 sq ft
Ceiling height	9'7"
Chandeliers	7'

<u>The Sturgeon Room</u>	
Size	32 ft X 90 ft
Square ft	2880 sq. ft.
Dance floor	moveable parquet up to 21' X 24' 504 sq ft
Ceiling height	9'3"
Chandeliers	7'

BUILDING LAYOUT



ROOM RENTAL

The Sturgeon Room Full Evening rental * ~ \$500.00

The Valley Lounge Full Evening Rental * ~\$400.00

*(waived for events serving **Banquet DINNER** menus)

Daytime meeting rates (*min. 30 guests*)

during golf season \$50.00 / hour Winter season may vary.

Minimum 3 hours to maximum charge of \$300.00

Available Amenities;

~Fireplace (Valley Lounge) with blinds on the north wall windows.

Oak wood work, carpeted flooring, and upholstered chairs.

~Televisions, VCR, DVD, Overhead Projector, Projection screen

~Podium , Microphone, P.A. Speakers

~Flip Charts and display easels.

~Candle holders, Bud Vases.

LCD Projector Rentals

~With projection screen \$25.00

Linen Rentals

Table Cloths 52"X114" (in a variety of colors)

seats up to 8 guests \$6.00 each *

Napkins 18"X18" (in a variety of colors) \$.75 each *

* included in banquet menu pricing (no extra charge)



Meeting Starters..

Beverage Station ~ \$3.50 per person

*Fresh ground & brewed Coffee, De Caffienated & Gourmet Tea Selection,
Pitchers of ice water and assorted Juices. (Coffee only ~2.25 pp)*

Continental Breakfast ~ \$7.95

Includes above beverage station , with our own fresh baked apple cinnamon Muffins, a selection of croissants, struedals, and or other pastries and muffins, with fresh fruit , Yogurt, butter, and jams

Breakfast Buffet (min. 30 guests)~ \$11.25

*Selection of Fruit juices, coffee, tea. Cereals, Fruit salad,
country fried potatoes, Bacon, Sausages, Ham , Basted Eggs,
toast, pancakes or waffles, yogurt and fresh fruit platter.*

** Basted eggs may be substituted for scrambled, poached , or quiche.*

Buffet enhancements

~Eggs Benedict with real Hollandaise sauce \$4.50

or ~ Seafood Quiche

~Chicken and Mushroom white wine cream \$3.50

in a pastry shell or crepe

~ Ham and Asparagus Omelettes au gratin \$3.00

~Strawberry, Brie and Pear French Toast \$3.50

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~*~ Customized menus available ~*~

* All prices are subject to GST and 15% service gratuity

Luncheon suggestions

Soup and Sandwich Buffet

~2 Soups cream and broth,

~ Assorted Sandwiches such as Ham & Cheese, Egg Salad, Tuna or Salmon Salad, and selected cold cuts sandwiches.

\$11.75

~ Pickles and Olives, ~ Fresh Fruit Tray ~ Assorted Squares

Luncheon buffets

~ **Lasagna with Caesar Salad**, relish tray, Garlic Toast, fresh fruit, Assorted squares.

\$15.25

~ **Steak Sandwich BBQ** AAA Canadian Striploin relish tray, Garlic toast, choice of Salad, Potato, fresh fruit, Assorted squares.

\$16.50

~ **Grilled Chicken BBQ** Tender breast of Chicken, Hawaiian style with grilled pineapple, Teriyaki, or Cordon Swiss. Salad, Potato or Rice Fruit Platter, Dessert Squares

\$16.50

~ other suggestions ; Prime Rib Burger, Bison Burger, Salmon Burger

~ **Tomato Basil Pasta with sliced Chicken, & Parmesan**

relish tray, Garlic Toast, fresh fruit, Assorted squares.

\$14.25



Banquet Dinner Menus *buffet Style (30 person minimum)*

Choice of TWO Salads

- ~Classic Caesar Salad
- ~Sturgeon Summer Salad
- ~ Green Garden Salad
- ~ Coleslaw
- ~Oriental mixed salad
- ~Greek Salad
- ~Green Leaf Mandarin
- ~Taco Salad
- ~Spinach Salad
- ~Marinated Vegetable salad
- ~ Pasta Salad

One Main Course Choice additional choices \$4-7 per person

- ~**Roast Beef** Tender sliced Alberta beef with gravy , Dijon & Horseradish **\$24.95**
- ~**Roast Turkey** complete with stuffing, cranberries and gravy **\$26.95**
- ~**Stuffed Breast of Chicken** Marco Polo, (Broccoli,Ham,Cheese) **\$26.50**
or ~Firenza, (Spinach,peppers,cheese, Egg)
- ~**BRIE/PEAR stuffed Chicken** (Brie,Pear, Dates, stuffing) **\$28.95**
- ~**Wild Sockeye Salmon** boneless filet with maple buttered Pecans **\$27.95**
- ~**Prime Rib of Alberta Beef** ~Sterling Silver ~ done to perfection **\$32.95**
and Carved by Chef at the buffet table
- ~**Combo Buffet** CHICKEN ALFREDO ~ ROAST BEEF **\$28.95**
- ~**Veal Zurichoise** tender veal in white wine, mushroom, & chive sauce **\$29.95**
- ~**BBQ'd Rib Eye** or **Hickory smoked Backribs** **\$28.-\$31.00**

(Room rental, Linen Cloths and Napkins included in above menus)

**all menus are served with pickles, olive platters, appropriate potato, rice or pasta, vegetable medley, dinner rolls, condiments and fresh fruit platter. Head table up to 10 may be served plate service at no extra charge. All guests served Plate Service is an additional \$3.00 per person*

Dessert Selections

Please select one

- *~Assorted Squares
- *~Baked Alaska
- *~Chocolate Strawberry Tall Cake
- *~Mud Pie with Chocolate sauce
- *~Apple Streusal Caramel Cake
- Gourmet Choices (\$1 extra)
- *~ Pears Belle Helene
- *~Icecream Liqueur Crepes
- *~Cheesecakes

Coffee , De-Caf, & Gourmet Teas included

~Midnight Luncheon Suggestion

** Dinner rolls, assorted meats, such as Ham, Turkey, Rst Beef condiments and Pickles, & Olives, Fresh Fruit platter, Squares, Coffee & Tea*

\$8.95 per guest (in combination with banquet menu.) Separately \$10.95

Bar Service Options

~Cash Bar All guests purchase drinks at the bar.

~Ticket Bar Tickets are given and redeemed for drinks. The bar tab is added to the invoice at bar prices.

~Host Bar (for 50 or more guests 15% discount)

Drinks are charged to the event account. Discount for wine bottles also.

**Ticket, & Host Bars are stocked with standard Beers, Highballs and House Wine. Premiums and specialty selections available on request.*

Pricing examples; Domestic Beer \$5.25 House Wine glass \$6.70

Highballs \$5.25 House Wine Bottle \$25

~The Golf Club must supply and serve all liquor in accordance with our Alberta Gaming and Liquor Commission license. ~Staff will refuse service to intoxicated patrons.

Booking & Confirmation Terms & conditions

~DEPOSIT – A \$300.00 booking deposit is required to confirm and hold the function date.

Refundable up to 90 days before the event. Non refundable after 90 days prior. **For all banquets a guaranteed number of attendants must be given 72 hours beforehand.** Billing will be made for guaranteed number or number served, whichever is greater. We will normally prepare for up to 5% unexpected guests.

~ ALLERGIES – Please inform us 72 hours minimum in advance of any Special dietary requests and we will do our best to accommodate them.

~DECORATIONS – Please consult Food & Beverage Mgr. for details of specific rooms.

~ PAYMENT TERMS – Payment is due upon invoicing.

~TAXES – Menu pricing is subject to a GST. charge.

~ SERVICE GRATUITIES – a 15% service gratuity will be added for all Food & Beverage sales.

~LIABILITY– SVGCC. reserves the right to discontinue services to all guests for violation of SVGCC policy or Provincial Laws. Function Organizers and or company are responsible for any damage to property or equipment caused by yourself or your guests. SVGCC assumes no responsibility for any loss or damage to goods, property, and or equipment brought into facility by the organizers or their guests.

Please feel free to call or email for any questions or concerns

Executive Chef / Food & Beverage Mgr. Dale St. Hilaire 973-5868

dale@sturgeonvalleygolfclub.com

Canopies & Hors d'Oeuvres

~Classic Selections

Cold

- ~ Assorted Veggies and Dip
- ~ Cheese and Cracker platter
- ~ Devilled Eggs
- ~ Fresh Fruit Platter

\$ 16.95 pp
Hot & Cold

~Classic Selections

Hot

- ~ Dry Ribs with dipping sauces
- ~ Chicken Quesadillas
- ~ Spring Rolls
- ~ Meat Balls (1" in sauce)

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~Deluxe a la carte Selections

- | | | | |
|--|---------------|---|---------|
| ~ Imported and local Cheese, Pate and Crackers (C) | per 25 guests | ~ | \$85.00 |
| ~ Ham & Cream Cheese Roll-ups (C) | 24 pcs. | ~ | \$36.00 |
| ~ Sushi assorted Varieties (C) | 24 pcs. | ~ | \$35.00 |
| ~ Fresh Fruit Display | per 25 guests | ~ | \$75.00 |

Seafood

- | | | | |
|---|---------|---|----------|
| ~ Shrimp Salad on Cucumber rounds (C) | 24 pcs. | ~ | \$40.00 |
| ~ Smoked Salmon / Caviar checkerboard (C) | 64 pcs. | ~ | \$150.00 |
| ~ Jumbo Shrimp Cocktail (C) | 48 pcs. | ~ | \$96.00 |

Meats

- | | | | |
|---|---------------|---|---------|
| ~ Chicken, beef, or lemongrass pork Satay skewers (H) | 24 pcs. | ~ | \$60.00 |
| ~ Thai Chicken Pita Pizza triangles (H) | 24 pcs. | ~ | \$36.00 |
| ~ Ginger Beef (H) | per 25 guests | ~ | \$50.00 |
| ~ Hawaiian Ham & Pineapple skewers (C) | 24 pcs. | ~ | \$24.00 |
| ~ Deli meats with condiments & rolls (C) 25 min. | per guest | ~ | \$4.75 |
| ~ Pita Pizza Pockets / Pepperoni, Chz, Salsa, Sprouts (C) | 36 pcs | ~ | \$48.00 |

Veggie

- | | | | |
|--|---------|---|---------|
| ~ Spring Rolls (H) | 20 pcs. | ~ | \$35.00 |
| ~ Spanakopita triangles (H) | 20 pcs. | ~ | \$15.00 |
| ~ Broccoli cheese Quiche triangles (H) | 20 pcs. | ~ | \$20.00 |

Some pricing subject to change , Please call to confirm current pricing

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