



BEARSPAW
— COUNTRY CLUB —

**CATERING
PACKAGE**
2017



Bearspaw Country Club
61 Hamilton Drive | Calgary, AB | T3R 1A2 | 403-239-8474
www.golfbearspaw.com

WELCOME

Please find enclosed the 2017 Bearspaw Catering Package. Our Members and Staff are looking forward to a great season!

I urge you to read the enclosed detailed information for booking your event and follow the suggestions and guidelines to ensure your event is a great success. We sincerely welcome the opportunity to host and look forward to serving you.

Bearspaw Country Club is on two hundred acres in the foothills of the Rocky Mountains on the northwest edge of Calgary. Bearspaw is recognized as one of the premium private golf facilities in Alberta. From our clubhouse you have full 180 degree views of the rolling terrain of the golf course and magnificent views of the Rocky Mountains.

If you have experienced us before...welcome back! If you have never been to the Club in the past, you are in for a treat! We are confident that you and your guests will enjoy what we have to offer.

The following pages contain the information and menus needed to help you plan your event. Should you have any questions that are not covered in this package, please contact Kelly Forshner in Food Services at 403-239-8474 and she will be happy to assist you.

Blair Felesky
General Manager

POLICIES & DRESS CODE

Must be adhered to by everyone entering the clubhouse.

Cellular Phones

The sensitive use of cellular phones is allowed in the Clubhouse however please respect patrons in the vicinity including the deck area. House phones are available in the Clubhouse for your use.

Smoking

In accordance with provincial bylaws, smoking is not permitted in the clubhouse, on patios or less than 3 meters from all doors and windows.

Dress Code

The following apparel is not allowed in the clubhouse: flip-flops, rugby pants, cut-offs, gym shorts, track pants, sweat pants, yoga wear, tank tops, sweatshirts with slogans, numbers and/or offensive illustrations.

For the safety of all concerned, non golfing guests are not permitted on the Golf Course. To avoid awkward situations, please advise your guests of these policies.

CATERING POLICIES & PROCEDURES

We appreciate the opportunity to host your private or corporate event at Bearspaw Country Club therefore we offer you the following guidelines:

Secure a Date

Your booking is considered confirmed upon receipt of the signed contract and a non refundable deposit. The deposit is regarded as a down payment towards the total cost of the event.

Deposit

A \$1000.00 minimum deposit is required to confirm a meeting and/or event. Deposits will apply towards payment of final bill and are non-refundable.

Selection of Food & Beverages Required

Bearspaw requires your menu selections be finalized 30 days prior to your event; a 5% surcharge may apply to menus selected less than 30 days prior to your event. In order to ensure the accuracy of all information, signed and approved copies of banquet event orders are required from the client.

Guarantee the Number of Guests Attending

Our catering department requires the final number of banquet guests to be confirmed 10 business days prior to the event. This confirmed number constitutes the guarantee. It is the sole responsibility of the client to provide this guarantee to our catering office during normal business hours from 9:00 am to 5:00 pm.

If no guarantee is given, the expected number of people listed on your banquet contract will be considered your final guarantee. Your final billing will reflect your final guarantee or actual number of guests in attendance, whichever is greater.

Attrition

An estimate of the number of guests must be supplied to Bearspaw 4 weeks prior to each event at which time the club will allow a maximum adjustment of 20%. If the adjustment is higher than 20%, there will be a charge on the variance at 50% of the average food and beverage price for the particular meal period.

Outside Catering

In accordance with Health and Liquor Board Regulations, all food and beverages with the exception of specialty cakes, must be provided by Bearspaw Country Club. Due to health regulations, food may not be removed from Club premises.

Signs, Banners & Photographs

No signs are allowed on the exterior of the building or anywhere on the inside of the Club without permission of management. The use of nails, tacks, staples or tape on the walls is not permitted and will result in a maintenance charge.

Photographs may only be taken on site if the reception is held at our facility. For safety reasons, non-golfing guests are not permitted on the Golf Course.

Service Charges & Taxes

A 17% service charge and 5% GST will be added to all food and beverage charges.

A SOCAN fee of \$59.17 + G ST (subject to change without notice) will be charged on all events that include dancing. A SOCAN fee of \$29.56 + GST (subject to change without notice) will be charged on all functions that include music but no dancing. A Re: Sound fee of \$13.30 + G ST (subject to change without notice) will be charged on all events that include music only or a fee of \$26.63 + GST (subject to change without notice) will be charged on all events with music and dancing.

Method of Payment

We require that a valid credit card number be kept on file regardless whether you choose to pay by cash, cheque or credit card (we accept Visa and MasterCard only). Payment of 50% of your estimated total cost must be received 30 days prior to your event.

Your final balance will be settled to the credit card on file unless the Club has agreed to another form of payment. Cheques are the preferred method of payment.

Following your event, any remaining balance on your invoice must be paid by the final business day of the month in which they are received. Unpaid invoices will incur a 2% penalty for each month they remain outstanding.

Cancellation

Events cancelled within 30 days of the event will be charged 50% of the estimated final bill. Events cancelled within 7 days of the event will be charged the total estimate of the final bill.

Performance of the agreement is contingent upon the ability of the Club to complete the same and is subject to accidents, inclement weather, restriction upon travel, transportation, foods, beverages or supplies and other causes whether enumerated herein or not, beyond the control of management preventing or interfering with performance. In no event shall Bearspaw Country Club be liable for loss of profit or for other similar or dissimilar collateral or consequential damages based on breach of contract, warranty, or otherwise.

BREAKFAST BUFFETS

BEARSPAW CONTINENTAL 16.95

- Fresh baked muffins & granola bars
- Fresh seasonal fruit
- House made yogurt and granola parfaits
- Chilled fruit juices
- Fresh brewed coffee and a selection of fine teas

GRAB AND GO 14.95

- Egger Bunwich – with ham, bacon and cheddar cheese
- Fresh baked muffins
- Fresh baked granola bars
- Chilled fruit juices
- Fresh brewed coffee and a selection of fine teas

SHOTGUN BRUNCH BUFFET - MINIMUM 35 PEOPLE 23.95

- Scrambled eggs and chives
- Maple breakfast sausage
- Country Bacon
- Breakfast potatoes with Herb seasoning
- Fresh seasonal fruit and berries
- Choice of French toast or pancakes w/ maple syrup and butter
- Fresh baked muffins
- Chilled fruit juice
- Fresh brewed coffee and a selection of fine teas

BRUNCH ENHANCEMENTS 9.95 each

- Chef attended maple and honey glazed ham station
- Eggs Benedict w/ lemon hollandaise

WORKING LUNCHES

THE FAIRWAY SANDWICH TABLE 23.95

- Chef's soup of the day
- Tossed Salad with assorted dressings
- Assorted sliced meat tray
- A selection of sliced cheeses
- House made egg salad
- Fresh tuna salad
- Pickles and appropriate condiments
- Fresh assorted rolls and breads
- Fresh baked cookies
- Chilled fruit juices
- Fresh brewed coffee and a selection of fine teas

THE BURGER COOK OUT - MINIMUM 25 PEOPLE 27.95

- Grilled Prime Rib beef burgers
- BBQ chicken breast
- A selection of sliced cheeses
- Fresh burger buns
- Assorted burger condiments and vegetables
- Creamy coleslaw
- Potato salad
- Fresh baked cookies
- Fresh brewed coffee and a selection of fine teas

THE HAMILTON DRIVE - MINIMUM 25 PEOPLE 37.95

- Chef selected chicken feature
- Roasted baby potatoes
- Seasonal vegetables
- Caesar salad
- Potato salad
- Antipasto platter with marinated vegetables and cured meats
- Fresh rolls with butter
- Dessert presentation
- Fresh brewed coffee & a selection of fine teas

BEARSPAW DINNER BUFFET

MINIMUM 30 PEOPLE | PRICED BY ENTREE

CHEF ATTENDED STATION

Carved Prime Rib 68.95

Grilled Ny Striploin 67.95

Sliced Breast of Turkey 61.95

Carved Maple and Honey Glazed Ham 59.95

HOT ENTREES | CHOICE OF:

Chefs Selected Chicken Feature

Market Seafood Selection

STARCH | CHOICE OF:

Oven Roasted Potatoes

Herbed Rice Pilaf

Penne in San Marzano Tomato Sauce

Macaroni and Cheese with Pancetta

SALADS | CHOICE OF THREE:

Potato with grainy mustard

Artisan Greens with a Selection of Dressings

Traditional Caesar Salad

Caprese Salad

Greek Salad

Beets and Goat Cheese

Broccoli, Quinoa Salad

Watermelon and Feta

ACCOMPANIMENTS (INCLUDED)

Seasonal Vegetables

Fresh Rolls and Butter

Antipasto platter with marinated vegetables and cured meats

Cedar Plank Salmon and Smoked Trout

Poached Shrimp and Cocktail Sauce

Dessert Display

Fresh Brewed Coffee and a Selection of Fine Teas

PLATED DINNER

Plated service is available. Please set up an appointment to discuss a menu tailored by our chef to meet your party's requirements.

SAMPLE MENU

TO START

Warm Dinner Rolls
Whipped Butter

SOUP

Butternut Squash Soup
With Goat Cheese and Spiced Pumpkin Seeds

SALAD

Artisan Greens and Shaved Root Vegetables
Pine Nuts, Radicchio, Thyme and Roast Shallot Vinaigrette

ENTREE

Organic Chinook Salmon with Creamy Gnocchi
Glazed Snap Peas and Carrots, Citrus Buerre Blanc

or

Carved Slow Roasted NY Striploin
Baby Rainbow Potatoes, Grilled Asparagus and Peppers, Peppercorn Demiglace

DESSERT

Lemon Flan
Bruleed Italian Meringue, Berry Coulis

COCKTAIL RECEPTION

CHEF ATTENDED STATION

Carved item served with crusty rolls, butter, mustards, horseradish and other seasonal accompaniments.

AAA Rib Eye (Serves 30-35)	450 per piece
AAA NY Striploin (Serves 25-30)	420 per piece
Orange and Fennel Porchetta (Serves 30-35)	300 per piece
Roasted Turkey Breast (Serves 10-15)	150 per piece

COCKTAIL DISPLAYS 10.50 PER PERSON

- Cheese Display 10.95 per person
Imported and domestic cheeses with assorted crackers, dried fruit, toasted nuts and grapes
- Tomato Bruschetta and Crostini 5.95 per person
- Hummus and Pita 6.95 per person
- Poached Prawns 0.95 per piece
- Sushi Display 8.50 per roll, minimum order 20 rolls
- Dessert Display 10.50 per person
Assorted cakes, squares, macaroons and truffles

COLD HORS D'OEUVRES

- Sesame Crusted Tuna 36 per dozen
On cucumber with togarashi aioli
- Duck Breast Blini 35 per dozen
On buckwheat pancake with cherry compote
- Smoked Salmon Gougere 34 per dozen
With sour cream and chives
- Chorizo and Olive Skewer 32 per dozen
Drizzled with arugula pesto
- Shaved Beef on Crostini 29 per dozen
With Tarragon remoulade sauce
- Goat Cheese Truffles 28 per dozen
Dusted with pistachio and black pepper

COCKTAIL RECEPTION CONTINUED

HOT HORS D'OEUVRES

- Mini Crab Cakes 37 per dozen
With red pepper relish
- Bacon Wrapped Scallop 36 per dozen
With chili garlic aioli
- Crispy Chicken Gyoza 34 per dozen
With sweet soy dip
- Margarita Shrimp 34 per dozen
With lime crème fraiche
- Teriyaki Chicken Skewers 33 per dozen
With scallions
- Pulled Pork Sliders 33 per dozen
With crunchy cabbage slaw
- Vegetable Samosas 32 per dozen
Mildly spiced with mango chutney
- Spinach and Feta Spanakopita 32 per dozen
With Tzatziki sauce

SNACKS

- Chicken Wings 14.95 per dozen
- House Fried Tortilla Chips and Salsa 8.95 per bowl
- Potato Chips 5.95 per bowl
- Cajun Nut Mix 4.95 per bowl
- Fresh Fruit Tray 6.50 per person
- Crudite and Dip 4.95 per person
- Fresh Baked Cookie 1.75 per piece
- Chocolate Dipped Strawberries 24.95 per dozen