

Medicine Hat Golf & Country Club

Catering Packages for 2025

General Information

Thank you for your interest in holding your special day here with us at the Medicine Hat Golf and Golf Country Club. Listed below is some general information about our catering packages:

Room Size: Our banquet room can hold approximately 160 people if the dance floor is used later in the evening for dancing.

Room Rental: The room rental charge is \$1000.00 plus GST. All events must end at 1:00 am and the room vacated by 1:30 am. TVs for Videos and speakers are also available to rent.
TV Video Rental - \$150.00 Speaker Rental (2) - \$250.00

Ceremonies: Wedding ceremonies can be held on our back lawn area overlooking the city for a \$300 fee. All decorations and chairs are the responsibility of the host. We do not supply outdoor chairs.

Deposit: All confirmed bookings require an advance deposit of \$1000.00. There is no refund if a cancellation is made less than 3 months prior to your function.

Guarantee: The guest will advise the Club **one week** in advance of the event the confirmed number of guests. The Club will charge for the confirmed number of guest or the actual number of guests in attendance, whichever is greater.

Decorations: **All** decorating, including tear down of decorations is the host's responsibility. Food & Beverage staff are responsible for set-up and tear down of tables and supplies provided by the facility as agreed upon with the General Manager. Decorations must be removed upon the conclusion of the function by the host, event planner, or contracted decorator.

Liabilities: The Club is not responsible for personal injuries or any loss or damage to any goods, property and / or equipment brought into the premises.

Liquor Levy: As per our liquor license, no alcoholic beverages are to be brought onto the premises by any guests. All liquor must be purchased and sold by the Golf Club. Wine may be brought in with a corkage fee of \$12.00 per 750 ml bottle opened. **Homemade wine is prohibited as per AGLC laws.**

Candles: Open flamed candles are not permitted as per Medicine Hat Fire Code Regulations.

Medicine Hat Golf & Country Club Catering Packages

GRAND BUFFET

(Minimum of 50 Adults)

Hot Entrees – Choose 2

“AAA” Carved Roast Sirloin with Au Jus

Glazed Carved Ham

Chicken Parmesan

Mediterranean Chicken Breast with Spinach, Sundried Tomato and Feta Cheese

Breaded Chicken Breast with Roasted Asparagus, Red Peppers, and Swiss Cheese

Stuffed Pork Loin with Apple Bacon Stuffing and Pan Gravy

Roast Turkey with Bacon Sage Dressing

Maple Glazed Salmon

Includes Choice of 1

(Choose 2 for an additional \$2.00 per guest)

Oven Roasted Garlic Potatoes

Scalloped Potatoes Au Gratin

Mashed Potatoes

Wild Rice Pilaf

Pasta Primavera

Baked Penne Alfredo

Includes

Fresh Seasonal Vegetables

Full Salad Bar

Mini Yorkshire Puddings **OR** Dinner Rolls with Butter

Assorted Desserts

Coffee/Tea

Cost \$36.95 per Person

(Prices are subject to 5% GST and a 17% Gratuity)

To substitute “AAA” Alberta Roast Beef with Prime Rib Roast

Please add \$8.00 per person

Please Note: Outside Food & Beverage products are not allowed to be brought into the facility without authorization from the General Manager (ex. Wedding Cake, Cupcakes).

A 17% gratuity will be charged on all Food & Beverage products billed to Event Host.

All Food & Beverage products are subject to 5% G.S.T.

Medicine Hat Golf & Country Club Catering Packages

DINNER BUFFETS

(Minimum of 50 Adults)

Choice of 1 Entree

“AAA” Carved Roast Sirloin with Au Jus

Glazed Carved Ham

Chicken Cordon Swiss

Chicken Parmesan

Mediterranean Chicken Breast with Spinach, Sundried Tomato, and Feta Cheese

Stuffed Chicken Breast with Roasted Asparagus, Red Peppers, and Swiss Cheese

Maple Glazed Salmon

Roast Stuffed Turkey with Bacon Sage Dressing

Stuffed Pork Loin with Apple Walnut Stuffing and Pan Gravy

Any of the above selections are \$33.95

Prime Rib Roast with Au Jus - \$42.95

All Dinner Buffets Include

Fresh Seasonal Vegetables

Full Salad bar

Mini Yorkshire Puddings **OR** Dinner Rolls with Butter

Assorted Desserts

Coffee/Tea

Choice of 1 Starch

Oven Roasted Garlic Potatoes

Scalloped Potatoes Au Gratin

Mashed Potatoes

Wild Rice Pilaf

Baked Penne Alfredo

A midnight lunch is also available.

Ask our Chef to create a custom dinner menu to perfectly match your tastes.

Please Note: Outside Food & Beverage products are not allowed to be brought into the facility without authorization from the General Manager (ex. Wedding Cake, Cupcakes).

A 17% gratuity will be charged on all Food & Beverage products billed to Event Host.

All Food & Beverage products are subject to 5% G.S.T.

Medicine Hat Golf & Country Club Catering Packages

Bar Prices

Beer (domestic bottle)	\$6.43
Beer (premium bottle)	\$7.62
Hi-balls	\$6.43
Hi-balls (premium)	\$6.90
Cocktails	\$7.62
Coolers	\$7.62
Wine (6 oz. glass)	\$7.62
Shooters	\$6.19
Fruit Punch (non-alcoholic)	\$39.95 /gallon
Pop / Juice (fountain)	\$2.86
Coffee	\$12.95 / carafe

NOTE: The above prices do not include GST and are subject to a 17% gratuity if the bar service is not a cash bar.

WINE CORKAGE: Guests may bring in and supply their own wine. There will be a corkage fee of \$12.00 per 750 ml bottle opened and served.

NOTE: HOMEMADE WINE IS PROHIBITED IN ACCORDANCE TO THE AGLC PROVINCIAL LIQUOR LAWS

Options available for bar services are as follows:

- Cash Bar – guests pay full price for beverages
- Subsidized Bar – guests pay a portion and the host pays a portion
- Host Bar – event host pays full price for beverages

For more information please contact:

Cam Jacques, General Manager

Medicine Hat Golf and Country Club

947 Pigeon Street NE

Medicine Hat, AB T1C 1R2

Tel: 403.529.6930 ext #105

Email: camjacques@medicinehatgolf.ca

Please Note: Outside Food & Beverage products are not allowed to be brought into the facility without authorization from the General Manager (ex. Wedding Cake, Cupcakes).

A 17% gratuity will be charged on all Food & Beverage products billed to Event Host.

All Food & Beverage products are subject to 5% G.S.T.

Medicine Hat Golf & Country Club Catering Packages

TABLE SERVICE MENU FOR UP TO 50 GUESTS

Chicken Cordon Bleu

Chicken breast stuffed with ham and Swiss cheese, topped with a white wine sauce.
Served with oven roasted garlic potatoes and chef's choice vegetable medley.
\$32.95

Mediterranean Chicken

Oven baked chicken breast stuffed with spinach, sun-dried tomatoes and feta cheese.
Served with oven roasted garlic potatoes and chef's choice vegetable medley.
\$32.95

Roast Sirloin with Yorkshire Pudding

8 oz "AAA" roast sirloin au jus. Served with oven roasted garlic potatoes,
Yorkshire pudding and chef's choice vegetable medley.
\$33.95

Maple Glazed Salmon

Poached BC Salmon glazed with a maple sauce.
Served with oven roasted garlic potatoes and chef's choice vegetable medley.
\$33.95

Stuffed Pork Loin

Stuffed Pork Loin with apple bacon stuffing and pan gravy.
Served with oven roasted garlic potatoes and chef's choice vegetable medley.
\$32.95

Roast Turkey with Bacon Sage Stuffing

Tender white and dark turkey meat served with homemade stuffing.
Served with garlic mashed potatoes and chef's choice vegetable medley.
\$33.95

Prime Rib Au Jus with Yorkshire Pudding

"AAA" Prime Rib Au Jus. Served with oven roasted garlic potatoes,
Yorkshire pudding and chef's choice vegetable medley.
\$39.95

Choice of 1 Salad

Fresh Green Salad
Spinach Salad
Greek Salad
Caesar Salad

Table service includes dinner rolls and butter at each table as well as coffee, tea, and dessert.

Please Note: Outside Food & Beverage products are not allowed to be brought into the facility without authorization from the General Manager (ex. Wedding Cake, Cupcakes).

A 17% gratuity will be charged on all Food & Beverage products billed to Event Host.

All Food & Beverage products are subject to 5% G.S.T.

Medicine Hat Golf & Country Club Catering Packages

Appetizers & Hors d'oeuvres Menu

Appetizer Buffets

Standard Buffet \$22.95 per person

Our Standard Appetizer Buffet comes with fresh vegetables and dip, assorted cheese and crackers, pickles and olives, chicken wings, dry crispy ribs, onion rings, stuffed jalapeno poppers, deep-fried pickles, and bruschetta toast.

Standard Buffet plus 2 items from below \$25.95 per person

Standard Buffet plus 4 items from below \$27.95 per person

Smoked salmon stuffed mushrooms,
beer battered prawns, potato crab cakes,
bacon wrapped steak or prawns, beef or chicken skewers,
prawn skewers or taco stuffed zucchini boats.

Please Note: Other hot food options are available for Late Lunch at the host's request. Menu and price per person will depend on food selection. Please feel free to contact our General Manager to discuss additional requests.

Please Note: Outside Food & Beverage products are not allowed to be brought into the facility without authorization from the General Manager (ex. Wedding Cake, Cupcakes).

A 17% gratuity will be charged on all Food & Beverage products billed to Event Host.

All Food & Beverage products are subject to 5% G.S.T.

Medicine Hat Golf & Country Club Catering Packages

Late Lunch Options – Cold Trays

Meat Tray - \$139.95

Assorted Cold Cuts.

Comes with dinner rolls and condiments.

Serves approximately 50 people.

Cheese & Cracker Tray - \$114.95

Assorted cheese and crackers.

Serves approximately 50 people.

Vegetable Tray - \$94.95

Assorted vegetables with ranch dip.

Serves approximately 50 people.

Assorted Sandwich Tray - \$139.95

Turkey, Roast Beef, Ham & Cheese,
Salmon, Tuna, Egg Salad, etc.

Serves approximately 50 people.

Assorted Dessert Square Tray - \$114.95

Brownies, Nanaimo Bars, Date Squares,
Rocky Road Squares, Apple Crisp, Pecan Streusel,
Carrot Cake, etc.

Serves approximately 50 people.

Assorted Fruit Tray \$104.95

Cantaloupe, Honeydew Melon,
Red/Green Grapes, Oranges,
Pineapple, Strawberries etc.

Serves approximately 50 people.

Trays may be taken home at the end of the function.
(Empty Trays must be returned)

Please Note: Outside Food & Beverage products are not allowed to be brought into the facility without authorization from the General Manager (ex. Wedding Cake, Cupcakes).

A 17% gratuity will be charged on all Food & Beverage products billed to Event Host.

All Food & Beverage products are subject to 5% G.S.T.