



# Catering at McKenzie Meadows Golf Club

## We have what it takes to create that special event Tailored just for you.

We are happy to accommodate groups up to 80 people in our Clubhouse and 30 to 140 people in our Event Centre. Our chef is pleased to offer you a wide variety of choices to help make your event a success, and our experienced service staff strive to make your day one to remember. From our tantalizing appetizers, and our mouth-watering entrées to our decadent desserts, we are here to make sure you have that perfect day.

We know planning for your event can be stressful. Rely on our professional catering department for all the help you will need.



## Events at McKenzie Meadows Include:

- Professional and Knowledgeable Staff
- Planning Assistance for all the details
- On-site coordination on the day of your event
- Early Set up and take down options available
- Coordination with your outside vendors (DJs, Cake Delivery, Photographer, etc.)
- Vendor Referrals
- Complimentary AV equipment with room Rental.
- Complimentary Reception Tables and Chairs
- Fully licensed bar service with professional serving Staff
- Custom Food Options for Plated meals and Buffet service
- On-site Catering with our Executive Chef
- Dietary and allergy considerations and options available upon request.
- Appetizer Receptions
- Midnight Buffet options available.
- Fantastic Photo Opportunities in Fish Creek Park and the Bow River

# Breakfast Buffets

*All breakfast buffets served with coffee and selection of premium teas*

|                                                                                                          |                |                                                                                                                                                              |                |
|----------------------------------------------------------------------------------------------------------|----------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Continental</b>                                                                                       | <b>\$17.00</b> | <b>Classic Benny</b>                                                                                                                                         | <b>\$28.00</b> |
| Fresh baked muffins, Danish, croissants & banana bread, seasonal fresh fruit platter, granola and yogurt |                | Fresh baked muffins, poached eggs with smoked ham and hollandaise, breakfast potatoes, bacon & maple sausage, seasonal fresh fruit platter,                  |                |
| <b>Grab &amp; Go</b>                                                                                     | <b>\$15.00</b> | <b>The Full McKenzie</b>                                                                                                                                     | <b>\$30.00</b> |
| English muffin with egg, ham, & cheese, selection of whole fruit, homemade protein bars                  |                | Fresh baked muffins, seasonal fresh fruit platter, yogurt, farm fresh scrambled eggs, eggs benedict, French toast, breakfast potatoes, bacon & maple sausage |                |
| <b>Early Riser</b>                                                                                       | <b>\$22.00</b> |                                                                                                                                                              |                |
| Fresh baked muffins, farm fresh scrambled eggs, breakfast potatoes, bacon & maple sausage                |                |                                                                                                                                                              |                |

Add GST and 18% gratuity to all prices

## Breakfast Enhancements

*All prices are per guest*

Parfait with granola, yogurt & berries

**\$6.00**

Artisan cheese board and crackers

**\$8.00**

Chef attended omelet station

**\$10.00**

# Lunch Buffets

*All lunch buffets served with coffee and teas*

## **Soup and Deli Sandwich bar** **\$22.00**

Chef selection of daily soup, assorted deli meat platter served with fresh rolls, artisan mixed green salad with assorted dressings, rotini pasta salad with pesto and sundried tomatoes, seasonal vegetable platter and dip. House made kettle chips, fresh baked cookies

## **Taste of Italy** **\$28.00**

Traditional meat lasagna topped with a three-cheese blend, Caesar salad with herb croutons, tomato basil & red onion salad, seasonal vegetable platter and dip, garlic toast, assorted desserts

## **Backyard BBQ** **\$30.00**

Selection of grilled beef burgers, chicken breast and vegetarian patties, brioche burger buns with accompaniments; lettuce, tomato, sliced red onions, pickle, & cheese, house made kettle chips, creamy coleslaw, artisan mixed green salad with assorted dressings, seasonal vegetable platter and dip, fresh assorted pies.

## **Fiesta bar** **\$28.00**

Chipotle marinated strips of beef and chicken with flour tortilla, sautéed peppers, and onions, Spanish rice. Includes salsa, sour cream, and guacamole, artisan mixed green salad with assorted dressings, roasted corn and jicama slaw, corn chips with house made Pico de Gallo, cinnamon sugar dusted churros and mini pillow donuts, panna-cotta cups.

## **Pacific Rim Buffet** **\$28.00**

Sweet chili and teriyaki glazed chicken, steamed pork and vegetable dumplings, vegetarian spring rolls, oriental noodle salad, broccoli and carrot slaw, Asian fried rice, steamed mixed vegetables, assorted dessert squares

## **Western Buffet** **\$32.00**

Shaved Alberta beef brisket and house smoked pulled pork with BBQ sauce, brioche burger buns, roasted red potato salad, creamy coleslaw, baked potatoes with toppings, fresh buttered corn on the cob, seasonal vegetable platter and dip, and assorted baked pies

Add GST and 18% gratuity to all prices.



# Cocktail Party Appetizers And Extras

*Make your selections from the list below or contact us for any other desired appetizers*

## Cold Platters (serves 25 people)

|                                       |          |
|---------------------------------------|----------|
| Assorted Pickle Tray                  | \$ 50.00 |
| Fresh Vegetable Tray                  | \$75.00  |
| Seasonal Fruit Tray                   | \$90.00  |
| Imported & Domestic Cheese Tray       | \$120.00 |
| Norwegian Smoked Salmon w Mini Bagels | \$110.00 |
| Jumbo Shrimp Platter                  | \$150.00 |
| Assorted Sandwich and Wrap Platter    | \$100.00 |
| Smoked and Cured Deli Meat Platter    | \$150.00 |
| Pita Chips w Hummus Trio              | \$ 80.00 |
| Sushi, Sashimi and Maki Rolls Platter | \$150.00 |

## Hot Appetizers (prices / per dozen)

|                                            |         |
|--------------------------------------------|---------|
| Pork Gyoza with Sweet Chili Sauce          | \$16.00 |
| Vegetarian Spring Rolls with Plum Sauce    | \$17.00 |
| Grilled Prawns w Chili Butter              | \$24.00 |
| Spinach and Feta Spanakopita               | \$18.00 |
| Chicken Souvlaki with Sriracha Honey Glaze | \$22.00 |
| Beef Satay Skewers and Peanut Sauce        | \$23.00 |
| Chicken Wings Various Flavors              | \$18.00 |
| Meatballs BBQ or Teriyaki                  | \$16.00 |
| Salt and Pepper Pork Ribs                  | \$17.00 |
| Bacon Wrapped Scallops w Garlic Butter     | \$22.00 |

*\*Add GST and 18% Gratuity to all prices*



# Dinner Buffets

Select your buffet level and customize your own menu. We can create any food menu to suit you. Contact us for other choices.

## Silver Buffet

**\$38.00 per person**

**Choose:**

3 Salads, 2 Side Dishes, 1 Entrée and 1 Dessert

**Includes:**

Assorted Rolls and Butter  
Coffee and Tea

## Gold Buffet

**\$40.00 per person**

**Choose:**

4 Salads, 2 Side Dishes, 1 Entrée and 2 Desserts

**Includes:**

Assorted Rolls and Butter  
Coffee and Tea

## Platinum Buffet

**\$46.00 per person**

**Choose:**

4 Salads, 3 Side Dishes, 2 Entrées and 2 Desserts

**Includes:**

Assorted Rolls and Butter  
Coffee and Tea

## Salad Selections

- Tossed Salad and 3 Dressings
- Caesar Salad
- Greek Salad
- Red Skin Potato Salad
- Coleslaw
- Ham & Cheese Pasta Salad
- Margarita Salad

## Side Dish Selections

- Mixed Seasonal Vegetables
- Baked Potato and condiments
- Herb Roasted Baby Potatoes
- Roasted Garlic Mashed Potatoes
- Penne in Alfredo Sauce
- Rice Pilaf

## Entrée Selections

- Grilled Chicken Breast with Mushroom sauce
- Grilled Chicken Breast with Sundried Tomato Sauce
- Roasted Turkey with Stuffing and Gravy
- Sliced Roast Beef with Demi-Glace
- Baked Salmon with Lemon Dill Cream Sauce
- Maple Chili Glazed Salmon
- Grilled Pork loin Medallions w/ Grainy Dijon Cream Sauce
- Sliced Pork Tenderloin with an Apple Port Reduction
- Beef Stroganoff
- Beef Bourguignon
- Vegetarian Selections Available

*\*\*Add GST and 18% Gratuity to all prices*

## Chef Attended Carving Station

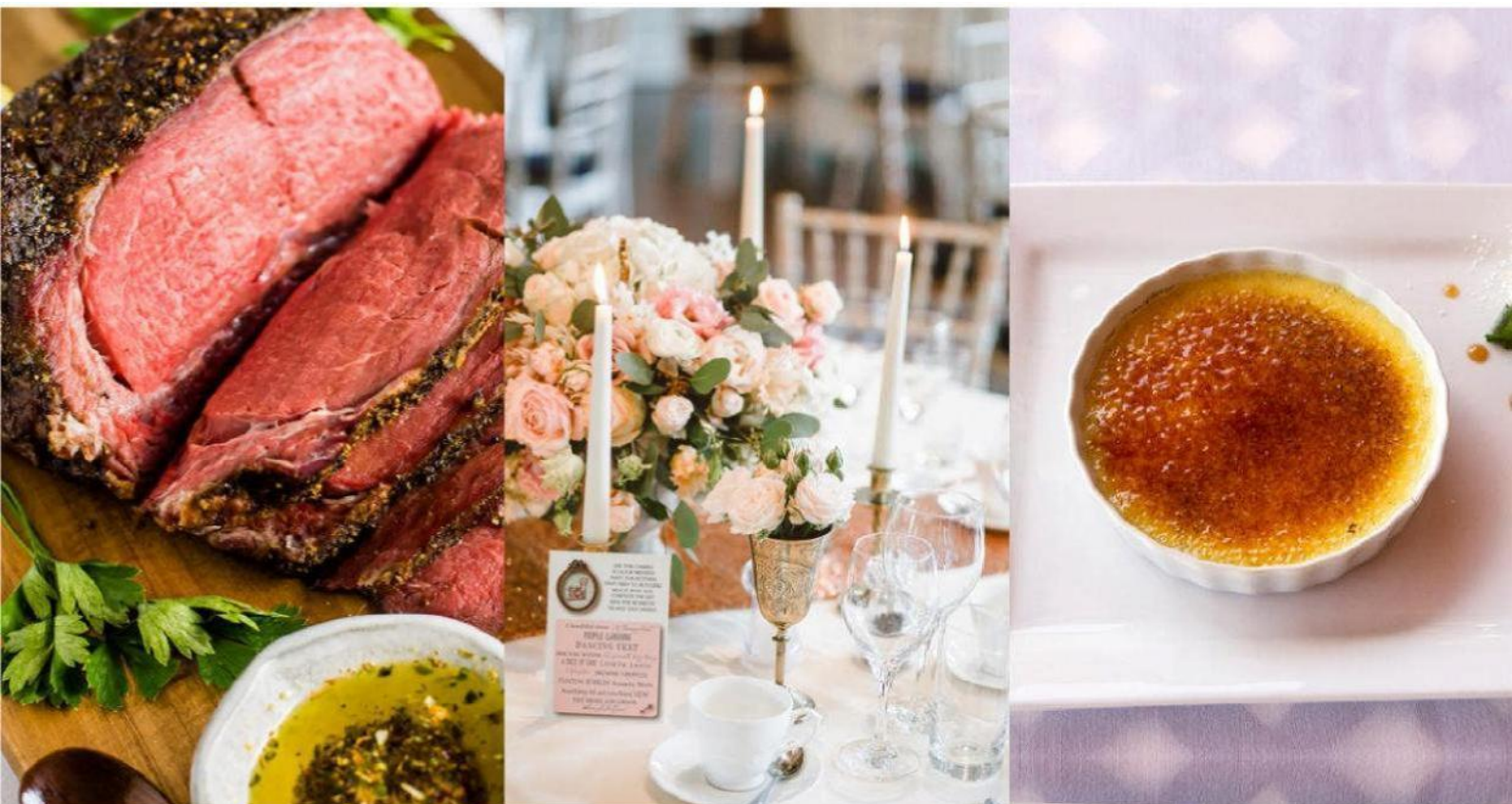
*Available for an additional charge per person*

|                                       |         |
|---------------------------------------|---------|
| AAA Roasted Alberta inside Round      | \$10.00 |
| AAA Smoked Alberta Beef Strip Loin    | \$14.00 |
| AAA Roasted Alberta Prime Rib au Jus  | \$22.00 |
| Rosemary & Garlic Roasted Leg of Lamb | \$12.00 |
| Honey Maple Glazed Ham                | \$10.00 |

## Dessert Selections

- Assorted Baked Cookies
- Assorted Cheesecake Cups
- Assorted Fresh Baked Pies
- Assorted Cakes
- Brownies & Squares
- Warm Apple Crisp

*Add GST and 18% Gratuity to all price*



# Beverage Selections

McKenzie Meadows is a full Licenses Class A establishment offering liquor service for Weddings, Tournaments and Special Events from 8am until 1am for purchase and up to 2am for consumption. McKenzie meadows is to be the sole proprietor of all alcoholic beverages on the premises. With the exception of any other liquor; which agreed upon by management, Any Alcohol to be brought on-site and will be subjected to corkage fees.

## Cash Bar

Full bar options available

Cash, Credit or Debit available for guests

ATM Available in main Clubhouse

## Drink Tickets

Purchase drinks for your guests.

Non Alcoholic Drinks \$4.00 Taxes and Gratuity included

Alcoholic Drinks \$10.50 Taxes and Gratuity included

## Loonie/Toonie/\$5.00 Bar Options

Guests pay \$1.00-\$5.00 per drink

Host to pay remainder of the total

18% Gratuity added to total

## Host Bar

Open bar and the Host pays the Final Bill.

(18% Gratuity applied to all host bar tabs)

## Beverage and Bar Options Include

*\*All charges are subject GST and 18% Gratuity\**

### Additional Options

|                        |                          |
|------------------------|--------------------------|
| Alcoholic Punch        | <b>\$4.00 per Person</b> |
| Non-Alcoholic Punch    | <b>\$2.00 per Person</b> |
| Champagne Toast        | <b>\$6.00 per person</b> |
| Coffee and Tea Service | <b>\$4.00 per person</b> |

*\*Coffee & Tea Included with all full dinner/lunch Buffets*

## Cash bar Pricing

*We offer and carry a large selection of alcohol for purchase, Special selections available upon request*

House Highballs

**\$7.25**

Premium Highballs

**\$7.75**

Cocktails

**\$7.75**

355ml Coolers

**\$7.75**

355ml Beer

**\$7.50**

473ml Beer

**\$10.50**

16oz Draught Beer

**\$9.00**

House Wine

**\$9.50 6oz | \$13.50 9oz**

Bottled Wine

Ask for our full Wine List

## N/A Options

Soft Drinks and Juice

**\$3.00-\$6.00**

Non-Alcoholic Beer 355ml **\$7.00**

Non-Alcoholic Beer 473ml **\$9.00**

# Additional Information & Policies

## Booking

Contact us as early as possible to ensure dates and space are available. A \$500 deposit is required to firmly book and guarantee event dates.

This deposit is refundable until 60 days prior to the event. Final details and guest number confirmations to be received no later than 2 weeks prior to the event. Small changes in the confirmation guarantee can be made up to 7 days prior to the event date. Cancellations will be accepted in writing only. Final Payment is due 24 hours prior to the event date. A credit card may be required to cover any additional costs the day of the event. Room Rentals vary depending on day of week and required time for your event; \$200 - \$2,000.

## Decorations

McKenzie Meadows will not supply decorations for the event, but welcome our clients to bring their own decorations to the event space. Open flamed candles are not permitted due to fire regulations. Staples or Pins are not to be used to hang decorations as to not damage the walls. Decorations are to be removed by the client at the conclusion of the Event. Access to the Facility for decorating may be granted early depending on availability. Rice, Glitter or confetti is not permitted in the facility.

## Damage

The Client is responsible for any damages incurred to the facility or property of McKenzie Meadows. McKenzie Meadows is not responsible for any damage or loss of personal items, Rental Equipment or Decorations brought onto the premises by the client or their guests. A \$250 set up/ Clean up charge will be applied to events.

## Food Services

McKenzie Meadows will be the primary supplier of all food items, no other food items are to be brought on site unless previously arranged with the food and beverage manager. Exceptions being wedding cakes. We do offer refrigeration for cakes for the day prior to the event. All left over food will remain the property of McKenzie Meadows and cannot be removed from the premises due to Alberta Health regulations. Meals for Children are available and will be charged \$15.00 per various selections.

Children under five will not be charged.

## Off-Site Catering

We also offer off-site catering at local venues. A minimum \$50.00 fuel surcharge is applicable for any off-site events and Catering depending on location and travel time. For off-site catering, we offer bartending services and a full array of items for rental.

## Payment and Service Charges

We accept Visa, Master Card, Cheque or Debit for event payment. 18% Gratuity and 5% GST will be added to food and beverage charges. Full payment less Deposit will be required for the event no later than day of the event and will be based on the final guarantee numbers. An authorized credit card number will be on file for deposit and will be used for any incidental charges incurred the day of the event.

To discuss and plan your next event please contact:

Food and Beverage Manager

403-257-3734

[restmanager@mckenziemeadows.com](mailto:restmanager@mckenziemeadows.com)

