



# Weddings at McKenzie Meadows Golf Club

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

We are happy to accommodate Weddings up to 60 people in our Clubhouse and 30 to 100 people in our Event Centre. Our chef is pleased to offer you a wide variety of choices to help make your wedding a huge success. Our experienced service staff strive to make your big 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 big day can be stressful. Rely on our professional catering department for all the help you will need.



## Weddings at McKenzie Meadows Include:

- Professional and Knowledgeable Staff
- Planning Assistance for all the details
- On-site coordination on the day of your wedding
- Early Set up and Take down options available
- Coordination with your outside vendors (DJs, Cake Delivery, Photographer, etc.)
- Vendor Referrals
- Complimentary AV equipment
- Complimentary Reception Tables and Chairs
- All Tableware Included
- Black and White Linens included
- 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
- Appetizer Receptions
- Midnight Buffet options
- Fantastic Photo Opportunities in Fish Creek Park and the Bow River

# On-Site Ceremonies

McKenzie Meadows Golf Club specializes in on-site ceremonies of all sizes. With picturesque views of Fish Creek Park, which makes for the ideal site for spring, summer and fall ceremonies. In the winter months, our clubhouse is available for your perfect day.

## Ceremony Fee with Reception

25-50 ppl  
\$300  
51-99 ppl  
\$600  
100-120 ppl  
\$900



## Ceremonies Include:

- 2 hour Site Rental
- Pergola
- White Chairs
- Aisle Markers
- Speaker and Microphone
- Free Parking
- VIP Reserved Parking for Bridal Party
- Set Up and Tear Down

Outdoor tent available for rental

30'x30' large white tent \$1500

Other sizes and options available inquire for Pricing

\*All ceremony charges and Menu Prices are subject to 5% GST and 18% Gratuity\*

**Inclement Weather - Outdoor Ceremonies may move indoors or be delayed**

# Cocktail Party Appetizers & Extras

*Make your selections from the list below or contact us for a custom reception menu*

## Cold Platters (serves 25 people)

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

## Hot Appetizers (prices / per dozen)

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



# Dinner Buffets

Select your buffet level, and customize your own Menu or let us help create your own specialized menu.

## 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
- Margarita Salad
- Red Skin Potato Salad
- Coleslaw
- Ham & Cheese Pasta Salad

## Entrée Selections

- Grilled Chicken Breast with Mushroom sauce
- Grilled Chicken 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 with Grainy Dijon Cream Sauce
- Sliced Pork Tenderloin with an Apple Port Reduction
- Beef Stroganoff
- Beef Bourgiugnon

*\*Vegetarian selections available by request*

*\*Menu Prices are subject to 5%GST and 18% Gratuity\**

## Side Dish Selections

- Mixed Seasonal Vegetables
- Baked Potato and condiments
- Herb Roasted Baby Potatoes
- Roasted Garlic Mashed Potatoes
- Penne i n Alfredo Sauce
- Baked Pasta M a r i n a r a
- Rice Pilaf

## Carved Items

*Available for an additional charge per person*

AAA Roasted Alberta inside Round	<b>\$10</b>
AAA Alberta Beef Strip Loin	<b>\$14</b>
AAA Alberta Prime Rib au Jus	<b>\$22</b>
Rosemary & Garlic Roasted Leg of Lamb	<b>\$12</b>
Honey Maple Glazed Ham	<b>\$10</b>

## Dessert Selections

Assorted Baked Cookies

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

Cake Cutting Available for \$50.00

Custom Built Midnight Buffet Options Available

\*Menu Prices are subject to 5% GST and 18% Gratuity\*



# Beverage Selections

McKenzie Meadows is a full Licenses Class A establishment offering liquor service for Weddings from 10am 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 alcohol brought on-site will be subjected to corkage fees.

## Beverage and Bar Options Include

### Cash Bar

Cash Credit or Debit available for guests  
ATM Available in the Clubhouse

### Drink Tickets

Purchase a few drink tickets for your guests.  
Alcoholic and Nonalcoholic tickets available.

Non- Alcohol Drinks **\$4.00** Taxes and Gratuity Included

Alcohol Drinks - **\$10.50** Taxes and Gratuity Included

### Loonie/Toonie or \$5.00 Bar

Guests pay **\$1.00** to **\$5.00** per drink and the host pays the final bill (18% Gratuity will added to final tab)

### Host Bar

Open bar and the Host pays the Final Bill. (18% Gratuity added to all host bar tabs)

## 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 and Tea Included with all full dinner services\**

## Cash bar Pricing

*We offer and carry a large selection of alcohol for purchase, special selections/requests available upon request...*

House Highballs	<b>\$7.25</b>
Premium Highballs	<b>\$7.75</b>
Cocktails	<b>\$7.75</b>
355ml Coolers	<b>\$7.75</b>
355ml Beer	<b>\$7.50</b>
473ml Beer	<b>\$10.50</b>
16oz Draught Beer	<b>\$9.00</b>
House Wine	<b>6oz \$9.50</b> <b>9oz \$13.50</b>
Bottled Wine <small>Full Wine List Available</small>	
Soft Drinks and Juice	<b>\$3.50 - \$6.00</b>
Non-Alcoholic Beer	
	355ml <b>\$7.00</b>
	473ml <b>\$9.00</b>

*\*All charges are subject to 5%GST and 18% Gratuity\**

# Additional Information & Policies

## Booking

Contact us as early as possible to ensure dates and space are available. McKenzie Meadows will tentatively book and reserve event dates for 2 weeks without a deposit. A \$500 deposit is required to firmly book and guarantee event dates.

This deposit is refundable until 30 days prior to the event. Final details and guest number confirmations are to be received no later than 1 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 only be accepted in writing. Final Payment is due 24 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.

## Decorations

McKenzie Meadows will not supply decorations for the event, but welcome our clients to bring their own decorations to the event space. Open flame 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 to 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 young children (10 or under) can be made available with various selections at \$15 per child. 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:

**Paul McGowan**

Food and Beverage Manager

403-257-3734

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

Prices subject to change