



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
- Complimentary Reception Tables and Chairs
- All Tableware Included
- Black and White Linens included
- Fully licenses 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

Breakfast Buffets

All breakfast buffets served with chilled fruit juice, coffee and selection of premium teas

Continental	\$10.50	Classic Benny	\$16.50
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	
Grab & Go	\$11.50	The Full McKenzie	\$19.50
English muffin with egg, ham, & cheese, selection of whole fruit, homemade protein bars		Fresh baked muffins, Danish, croissants & banana bread, seasonal fresh fruit platter, granola and yogurt, farm fresh scrambled eggs, eggs benedict, French toast, breakfast potatoes, bacon & maple sausage	
Early Riser	\$14.50		
Fresh baked muffins, farm fresh scrambled eggs, breakfast potatoes, bacon & maple sausage			

Breakfast Enhancements

All prices are per guest

Breakfast parfaits with granola, yogurt & seasonal berries	\$5.00
Norwegian smoked salmon platter with mini bagels and cream cheese	\$7.00
Artisan cheese board and crackers	\$8.00
Chef attended omelet station	\$10.00



Lunch Buffets

All lunch buffets served with coffee and selection of premium teas

Soup and Deli Sandwich Bar **\$13.00**

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 **\$14.00**

Traditional meat lasagna topped with a three cheese blend, Caesar salad with herb croutons, tomato Bocconcini salad, seasonal vegetable platter and dip. Garlic toast, tiramisu slices

Backyard BBQ **\$15.00**

Selection of all beef burgers, grilled chicken breast and vegetarian patties, brioche burger buns with condiments. Includes lettuce, tomato, sliced red onions, & cheese, roast potato wedges, creamy coleslaw, artisan mixed green salad with assorted dressings, seasonal vegetable platter and dip, fresh baked apple pie

Fiesta Bar **\$16.00**

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

Pacific Rim Buffet **\$17.00**

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 **\$18.00**

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



Cocktail Party Appetizers and Extras

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

Cold Platters (serves 25 people)

Assorted Pickle Tray	\$30.00
Fresh Vegetable Tray	\$50.00
Seasonal Fruit Tray	\$75.00
Imported & Domestic Cheese Tray	\$90.00
Norwegian Smoked Salmon w Mini Bagels	\$90.00
Jumbo Shrimp Platter	\$90.00
Assorted Sandwich and Wrap Platter	\$75.00
Smoked and Cured Deli Meat Platter	\$80.00
Pita Chips w Hummus Trio	\$75.00
Sushi, Sashimi and Maki Rolls Platter	\$95.00

Hot Appetizers (prices / per dozen)

Pork Gyoza with Sweet Chili Sauce	\$15.00
Vegetarian Spring Rolls with Plum Sauce	\$15.00
Grilled Prawns w Chili Butter	\$20.00
Spinach and Feta Spanakopita	\$16.00
Chicken Souvlaki with Sriracha Honey Glaze	\$18.00
Beef Satay Skewers and Peanut Sauce	\$22.00
Chicken Wings Various Flavors	\$15.00
Meatballs BBQ or Teriyaki	\$13.00
Salt and Pepper Pork Ribs	\$14.00
Bacon Wrapped Scallops w Garlic Butter	\$20.00
Bacon Wrapped Beef Tenderloin Bites With Maple Chili Sauce	\$24.00



Plated Service Dining

(Pricing Based on Entrée Choice and 3 courses)

Choice of 1 soup or 1 salad | Choice of 1 entrée | Choice of 1 dessert

Add \$6 per guest for soup and salad

Soup Selections

- Roasted butternut squash with crème fraiche drizzle
- Smoked tomato bisque with fresh basil oil
- Cream of wild mushroom
- Beef consommé with braised short rib

Salad Selections

- Artisan greens with cherry tomatoes, cucumber, carrot strips, and a herb vinaigrette
- Caesar salad with crisp romaine hearts, pancetta crisps, herb croutons, and a creamy garlic parmesan dressing
- Baby spinach leaves tossed with a white balsamic and honey dressing topped with crumbled goat cheese, cranberries, and candied pecans
- Roma tomato slices with marinated bocconcini cheese topped with a balsamic glaze and fresh basil leaves

Entrée Selections

(Served with dinner rolls, chef's choice of seasonal potato and vegetables)

Alberta prime rib slow roasted and served with Yorkshire pudding and demi glaze	\$38.00
Braised beef short ribs with a red wine and rosemary reduction	\$30.00
Chicken breast supreme stuffed with spinach and goat cheese served with a sundried tomato sauce	\$28.00
Oven seared salmon topped with a smoked peach and pink peppercorn glaze	\$26.00
Pork tenderloin medallions with an apple and port wine reduction	\$24.00

Dessert Selections

- Chocolate truffle layer cake
- Salted caramel cheesecake
- Triple chocolate mousse cake
- Classic crème brûlée

*Please let us know if any Special Dietary or Allergy concerns

Dinner Buffets

Select your buffet level and customize your own menu. Selections below are merely a guideline, more options are available. Contact us for other choices.

Silver Buffet

\$25.00 per person

Choose:

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

Includes:

Assorted Rolls and Butter
Coffee and Tea

Gold Buffet

\$28.00 per person

Choose:

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

Includes:

Assorted Rolls and Butter
Coffee and Tea

Platinum Buffet

\$32.00 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
- Tomato Bocconcini Salad
- Red Skin Potato Salad
- Coleslaw
- Ham & Cheese Pasta Salad

Side Dish Selections

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

Entrée Selections

- Grilled Chicken Breast with Mushroom sauce
- Bone in Chicken Supreme with Sundried Tomato Sauce
- Roasted Turkey with Stuffing and Gravy
- Braised beef short ribs with a red wine and rosemary reduction
- 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

**Vegetarian selections available by request*

Carved Items

Available for an additional charge per person

AAA Roasted Alberta inside Round	\$6.95
AAA Smoked Alberta Beef Strip Loin	\$8.95
AAA Roasted Alberta Prime Rib au Jus	\$9.95
Rosemary & Garlic Roasted Leg of Lamb	\$7.95
Honey Maple Glazed Ham	\$6.95

Dessert Selections

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

Cake Cutting Available for \$50.00

Midnight Buffet Options Available



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, is to be brought on-site and will be subjected to corkage fees.

Beverage and Bar Options Include

Cash Bar

Full bar options available Cash Credit or Debit available for guests at their own charge.

Drink Tickets

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

Loonie/Toonie Bar

Guests pay \$1 or \$2 per drink and the host pays the final bill

Host Bar

Treat your guests to an open bar and the Host pays the Final Bill. (17% Gratuity applied to all host bar tabs)

Additional Options

Alcoholic Punch	\$100 for 50 people
Non-Alcoholic Punch	\$50 for 50 people
Champagne Toast	\$5.00 per person
Coffee and Tea Service	\$2.00 per person

**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 Brand Highballs	\$6.25
Premium Highballs	\$6.75
Cocktails	\$6.75
355ml Coolers	\$6.75
355ml Beer	\$6.50
473ml Beer	\$7.75
16oz Draught Beer	\$7.25
House Wine	\$7.50 6oz \$11.00 9oz
Bottled Wine	See list
Soft Drinks and Juice	\$3.00 - \$3.25
Non-Alcoholic Beer	\$4.00

All charges are subject to 5%GST and 17% 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 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 only be accepted in writing. Final Payment is due 48 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.

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 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 under 10 will be discounted 50% of the full meal price unless specific children's meals are requested and will be charged at the agreed upon price. Children under 5 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. 17% 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

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Stephen Hill
Executive Chef

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