

REDWOOD MEADOWS GOLF CLUB

2 Tsuu T'ina Dr, Redwood Meadows, Alberta, T3Z 1A3

403-949-3522



2025 CATERING & BANQUET PACKAGE



WHY CHOOSE US

We are excited to partner with you in commemorating your event! Whether you're searching for the perfect venue for a tournament, wedding, anniversary, birthday, or any large gathering, we are dedicated to helping you create an unforgettable experience.

Let us assist you in bringing your vision to life and making your celebration truly memorable!

DISCOVER THE BEAUTY OF REDWOOD MEADOWS GOLF CLUB

Join us at our stunning riverside, semi-private golf course located at 2 Tsuu T'ina Drive in the enchanting townsite of Redwood Meadows, Alberta. Experience the thrill of our expansive 18-hole course, where you can expect to encounter local wildlife amidst the breathtaking Foothills.

Our majestic, forested landscape offers a serene retreat-like atmosphere, making it the perfect setting for your golfing adventures. No matter the season, Redwood Meadows Golf Club promises a beautiful backdrop for your memorable moments.

CAPACITIES

Depending on your choices, we can generally hold indoors:

Cocktail / Receptions - 200 people

Meal and Dance - 120 people

Meal with no dance - 150 people

We have multiple spaces to choose from, including our ballroom, restaurant, patios, front lawn, and many more. Contact us to plan a tour to help you visualize the best space for your event.

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***All pricing is subject to 18% gratuity and 5% GST**

Minimum 20 people | Add \$6/pp for meetings under 20 | Prices are per person (pp)

THEMED BREAKS

MILK & COOKIES \$16.45

*An assortment of fresh baked cookies
Ice cold milk (white)
Freshly brewed coffee & tea*

COFFEE & PASTRIES \$18.95

*An assortment of freshly baked Danishes, cinnamon rolls, &
muffins
Freshly brewed coffee & tea*

TEA & SCONES \$18.95

*Fresh scones & pastries
Butter & preserves
Array of specialty teas*

HEALTHY CHOICE \$24.45

*Crunchy granola & fat free yogurt
Fresh cut fruits with choice of:
Apple & orange juice*



BREAKFAST BANQUETS

CONTINENTAL BUFFET \$24.95

An assortment of fresh pastries, muffins & croissants

Banana bread, butter, & preserves

Sliced fresh fruit tray

Granola & fruity yogurt

Assorted chilled juices

Freshly brewed coffee & specialty teas

SILVER BREAKFAST BUFFET \$30.95

Fresh assorted muffins

Scrambled eggs

Crisp bacon or sausage

Savoury hash brown potatoes

Assorted chilled juices

Freshly brewed coffee & tea

GOLDEN BRUNCH BUFFET \$41.95

Fresh baked croissants

Sliced fresh fruit tray

Crisp bacon & sausage

Scrambled eggs

Eggs Benedict

Savoury hash brown potatoes

Buttermilk pancakes

Assorted chilled juices

Freshly brewed coffee & tea

***Add Belgian waffles to any breakfast buffet for \$7.95/pp**

LUNCH BUFFETS

All buffets include an array of desserts & freshly brewed coffee & tea.

GOURMET SOUP & SANDWICH BUFFET \$39.95

Soup of the day

Artisan salad with dressings

Assortment of fresh-made gourmet sandwiches & wraps (1 ½ per guest)

(example of offerings: Roasted Turkey & Provolone, Smoked Ham & Swiss, Pastrami on Rye, Smoked Salmon & Cream Cheese Bagel, Vietnamese Beef Ban Mi, Chipotle Chicken, Marinated Vegetables, Chicken Caesar, Beef Brisket, Niçoise Salad)

Pickle tray

CORPORATE LUNCH BUFFET \$57.45

Fresh baked rolls & butter

Tossed salad with dressings

Chef's choice of potato or rice

Choice of:

Shaved roast beef au jus

Honey Dijon crusted pork loin roast

OR Herb roasted chicken

PIZZA BUFFET \$52.45

Caesar salad or garden salad

Pepperoni pizza

Hawaiian pizza

Deluxe pizza

Margherita pizza

ITALIAN LUNCH BUFFET \$54.45

Herb focaccia bread

Caesar salad or tossed salad

Fresh tomato basil salad

Choice of:

Beef lasagna

OR Baked cheese tortellini with grilled chicken in alfredo or marinara sauce



LUNCH BUFFETS *cont.*

All buffets include an array of desserts & freshly brewed coffee & tea.

ASIAN BUFFET \$57.95

Oriental artisan salad

Thai noodle salad

Steamed or fried rice

Stir-fried vegetables

Choice of TWO of the following:

Ginger beef

Sweet & sour pork

Teriyaki Chicken

Vegetable spring rolls

EASTERN EUROPEAN BUFFET \$58.95

Fresh baked rolls & butter

Tossed salad with dressings

Red pickled beets

Perogies (steamed or fried)

Cabbage rolls

Kielbasa on a bed of sauerkraut

TACO BUFFET \$52.95

Tossed salad with dressings

Choice of corn or flour tortillas

Assortment of toppings, sauces, and salsas

Mexican-style rice

Choice of TWO of the following:

Chicken carnitas

Beef adobo

Chipotle chicken

Chipotle beef

Pork al pastor

Barbacoa beef

Shrimp tinga

Refried beans

LUNCH BUFFETS cont.

All buffets include an array of desserts & freshly brewed coffee & tea.

INDIAN BUFFET \$59.95

Fresh warm Naan

Spring mix salad with yogurt dressing or Kachumber salad

Chef's choice of rice or lentil

Choice of ONE of the following:

Tandoori cauliflower

Green moong bean saak

Bombay masala potato

Chickpea curry

Choice of ONE of the following:

Butter chicken

Paneer tikka masala

Beef biryani

Chicken tikka masala

Matar paneer

Tandoori chicken

LUNCHEON BUFFET \$69.45

Fresh baked rolls & butter

Tossed salad with dressings

Chef's choice of two deli salads

Pickle tray

Chef's choice of potato or rice

Steamed vegetables

Choice of TWO of the following:

Sliced roast beef au jus

Beef lasagna

Roasted pork loin in a red wine mushroom sauce

Baked Pacific salmon with a vin blanc lemon cream sauce

Baked cheese tortellini in marinara sauce

Roasted chicken with herb pan sauce



PLATED LUNCHESES

All plated lunches include chef's choice of dessert & freshly brewed coffee & tea.

CHICKEN PARMIGIANA \$55.95

*Caesar salad with herb croutons
Baked chicken parmigiana
Served with rice pilaf and steamed buttered vegetables*

NEW YORK STEAK \$72.45

*Garden salad with house vinaigrette
7oz. NY Striploin (grilled to medium) &
Topped with compound butter and sautéed mushrooms
Served with savoury roasted potatoes and steamed vegetables*

PACIFIC SALMON \$69.45

*Baby greens salad with house vinaigrette
Seared Pacific salmon with a citrus velouté sauce
Served with Chef's choice of rice and steamed buttered vegetables*

DINNER BUFFETS

All dinner buffets include an array of desserts & freshly brewed coffee & tea.

THE REDWOOD BUFFET \$86.95

Warm dinner rolls & butter

Salads & Cold Platters

Spring mix salad with vinaigrettes

Caesar salad with herb croutons

Chef's selections of two deli salads

Pickle tray, crudité platter, & cheese platter

Choice of:

Herb roasted potatoes or rice pilaf

Steamed buttered vegetables

Hot Entrées

Choice of TWO of the following:

Slow roasted beef au jus

Roasted chicken with Chasseur sauce

Herb rubbed pork loin with a grainy Dijon sauce

Roasted turkey with cranberry dressing

Chicken Coq-au-vin

Atlantic salmon with lemon dill Hollandaise sauce

Baked cheese tortellini in marinara sauce

**Upgrade to carved slow roasted prime rib for additional \$14.95 per guest*



DINNER BUFFETS cont.

All dinner buffets include an array of desserts & freshly brewed coffee & tea.

THE DINNER BUFFET \$81.95

Warm dinner rolls & butter

Salads & Cold Platters

Spring mix salad with vinaigrettes

Chef's selections of one deli salad

Pickle tray & crudité platter

Choice of:

Herb roasted potatoes or rice pilaf

Steamed buttered vegetables

Hot Entrées

Choice of TWO of the following:

Slow roasted beef au jus

Herb roasted chicken in an herb jus

Pork loin with a creamy mushroom sauce

Roasted turkey with herb stuffing

Chicken Provencal

Baked salmon with lemon pepper sauce

Gratin vegetable lasagna

**Upgrade to carved slow roasted prime rib for additional \$14.95 per guest*

DINNER BUFFETS cont.

All dinner buffets include an array of desserts & freshly brewed coffee & tea.

ITALIAN DINNER BUFFET \$76.95

Garlic focaccia

Salads & Cold Platters

Spring mix salad with vinaigrettes

Caesar salad with herb croutons

Chef's selections of two deli salads

Crudité platter & cheese platter

Hot Entrées

Choice of TWO of the following:

Veal Parmigiana

Rigatoni with meatballs in a Pomodoro sauce

Baked cheese tortellini in marinara sauce

Chicken penne in a rosé sauce

Lasagna de carne

Pesto shrimp fusilli

Pasta primavera in Alfredo sauce



PLATED DINNERS

All plated dinners include rolls & butter, coffee & tea, and plated dessert.

PRIME RIB \$69.95

*Caesar salad with herb croutons
Slow roasted herbed prime rib of beef with Merlot jus
Served with rosemary roasted potatoes & steamed buttered vegetables*

CHICKEN SUPREME \$63.95

*Spinach salad with raspberry vinaigrette
Seared chicken breast supreme with wild mushroom demi-glaze
Served with buttermilk mashed potatoes & steamed buttered vegetables*

SALMON PRINCESS \$68.95

*Boston bibb salad with fresh dill dressing
Baked salmon princess-style with white wine cream sauce
Served with rice pilaf & steamed buttered vegetables*

ROASTED PORK LOIN \$55.95

*Spring mix salad with herb vinaigrette
Rosemary roasted pork loin with apple brandy Espagnole
Served with roasted garlic whipped potatoes & steamed buttered vegetables*

-DESSERT OPTIONS-

*Triple chocolate mousse tower with raspberry coulis
French cheesecake with a wild berry sauce
Utopia chocolate cake with chocolate sauce*

***Vegetarian options available for any of the plated dinners**

DRINKS & MORE

BEVERAGES

Half day coffee & regular tea | \$7.50 per person

Full day coffee & regular tea | \$10.50 per person

Milk | \$11.95 per 60 oz.

Bottled water | \$3.00 per bottle

Perrier water | \$4.50 per bottle

Bottled juice | \$4.00 per bottle

Assorted pop | \$4.50 per bottle

SNACKS

Fresh baked cookies | \$25.95 per dozen

Assorted muffins | \$25.95 per dozen

Assorted pastries | \$27.45

Häagen-Dazs ice cream bars | \$58.95 per dozen

TRAYS

prices are per person

Fruit tray | \$12.45

Assortment of fresh sliced fruits and fresh berries

Vegetable tray with dip | \$11.45

Fresh cut vegetables served with creamy ranch dip

Domestic cheese & cracker tray | \$20.95

A selection of domestic cheeses & assorted crackers with garnishes

International cheese & cracker tray | \$26.45

A selection of European-style cheeses & assorted crackers with garnishes

Charcuterie tray | \$27.95

A selection of cured meats & European-style cheeses with crackers and garnishes

Pickle tray | \$8.45

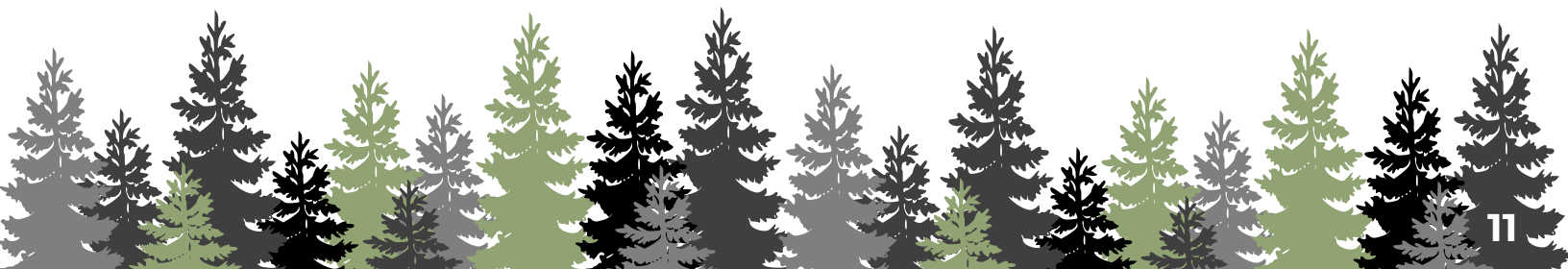
An assortment of pickled vegetables

Sandwich tray | \$20.95

A selection of fresh sandwiches on an assortment of breads (1 ½ per guest)

Dry snack tray | \$11.45

An assortment of potato chips, roasted peanuts, & salted pretzels



HORS D'OEUVRES

minimum order of two dozen

COLD

\$48.95/per dozen

*Salami cornetto with roasted red pepper cream cheese
Feta, mint, & watermelon stacks drizzled with Balsamic reduction*

Boursin rosette with raspberry preserves

Caprese skewers with Balsamic Moderna reduction

Celery boat filled with whipped bleu cheese

Smoked oyster with egg mousse

\$58.95/per dozen

Smoked salmon rosettes with dill cream cheese on Pumpernickel bread

Black tiger shrimp with lemon dill cream cheese

Mission figs stuffed with Stilton cheese

Prosciutto wrapped cantaloupe

Peruvian ceviche shooters

Tuna tataki lollipops

HOT

\$48.95/per dozen

Quiche Lorraine

Chicken or Beef Taquitos

Chicken gyoza

Vegetarian spring rolls

\$58.95/per dozen

Bacon-wrapped scallops

Spanakopita

Thai chili shrimp skewers

Prawn tempura

Beef satay

Mini beef sliders

Petite crispy chicken burgers

BANQUET BAR

CASH BAR

Functions where guests will be purchasing their own beverages from the Redwood Yards bar.

HOST BAR

Functions where the host pays for all beverages. Charged per consumption.

BAR MENU

Domestic Highballs | \$9

*Bacardi Black Rum
Cazadores Reposado
Compadre Vodka
Alberta Premium Rye
Gordon's London Dry Gin*

Premium Highballs | \$10

*Bacardi White/Captain Morgan/Appleton's
Tromba Blanco
Grey Goose
Crown Royal
Gordon's London Dry Gin*

House Wine | \$12 per glass

Domestic Beer Can | \$8

*Coors Original Lager
Trolley 5 Turn Table Lager*

Import Beer Can | \$9

*Corona
Stiegl Grapefruit Radler
Stella Artois*

Bartender fees: Bartender fees of \$25 per hour (minimum of 4 hours) will be charged for set up, take down, and bar services. If you exceed on total bar sales of \$500.00 before tax and gratuity, this charge will be waived. Corkage fee is available at \$30 per bottle, table wine only. The golf course requires a copy of the receipt for proof of purchase and a valid liquor permit from the Alberta Gaming & Liquor Commission (AGLC)

If outside alcohol is discovered in the function space, a minimum fee of \$1000 will be assessed.



AUDIOVISUAL

BASIC AUDIO-VISUAL PACKAGE

Includes wireless screen, wireless projector, cabling, extension cords, & flipchart or whiteboard with markers.

\$250

GOLD AUDIO-VISUAL PACKAGE

Includes wireless screen, wireless projector, cabling, extension cords, flipchart or whiteboard with markers, & a wireless microphone.

\$300

EXTRAS

Screen | \$100

Wireless screen and projector | \$200

Speakers with mixer | \$300

Flipchart or whiteboard with markers | \$50 each

Handheld wireless microphone | \$100 each

Extension cord with power strip | \$30

HDMI cable | \$30

AV technician - price based per hour, per technician (3 hr min) | \$65

Podium | \$100

12' x 12' Dance floor | \$300

TERMS & CONDITIONS

Food and Beverage:

Redwood Meadows Golf Club does not allow outside food or beverages to be brought into the Clubhouse with the exception of wedding cakes.

Bartender Fees:

*Bartender fee of \$25 per hour (minimum of 4 hours) will be charged for set up, take down and bar services. If you exceed on total bar sales \$500.00 before taxes and gratuity, this charge will be waived. Corkage fee is available at \$30.00 per bottle, table wine only. All services are subject to applicable taxes (Currently 5%) and service charge (currently 18%) The golf course requires a copy of the receipt for proof of purchase and a valid liquor permit from the Alberta Gaming & Liquor Commission (AGLC). **If outside alcohol is discovered in the function space, a minimum fee of \$1000 will be assessed.***

Menu Selection:

Please submit your menu selection at least ten business days prior to your event so that we may guarantee your selections.

Prices and Taxes:

Menu prices and items are subject to change based on market conditions. An 18% service charge will be levied on all food and beverage prices. Applicable government taxes will be applied on food, alcoholic beverage, rental and labour fee.

SOCAN Fees:

Redwood Meadows Golf Club is required by law to collect on behalf of the Society of Composers, Authors and Music Publishers of Canada, royalties when copyrighted music is played. Re-Sound represents the rights of artist and record companies. The one-time is applicable to any event with music as follows:

Without Dancing:

*1-100 people room capacity \$31.31
101-200 people room capacity \$45.02*

With Dancing:

*1-100 people room capacity \$62.64
101-200 people room capacity \$90.12*

Guarantees:

Redwood Meadows Golf Club is to be notified of the number of guests by twelve (12) noon, three (3) business days (Monday through Friday) prior to your function.

Internet Connections:

Wireless internet is provided complimentary in all meeting spaces.

Shipping Materials:

All materials shipped to the golf course should be addressed as follows:

**Contact's name
Organization**

c/o 2 Tsuu T'ina Drive

Redwood Meadows, AB T3Z 1A3

Attention: Name of organization and contact name

Hold for arrival

Date/room of function

Should this information not be provided, your packages may be refused when delivered.

The Sales Manager must be notified of all packages that will be sent to the golf course.

Please note that Redwood Meadows Golf Club will not hold any shipments for more than 48 hours after the event is completed. It is the organizer's responsibility to arrange for materials to be shipped back.

