



GLENDALE
GOLF & COUNTRY CLUB



YOUR VISION. YOUR STYLE. YOUR DAY.

Beautifully situated along the banks of the Assiniboine River on the western edge of Winnipeg, our club's picturesque scenery provides the perfect location for your wedding. Our all inclusive wedding package provides all of the basics you will need, along with many opportunities to personalize your special day.

Work alongside Paige, our Wedding Coordinator, to create the wedding day you've always imagined.



ALL INCLUSIVE WEDDING PACKAGE 2018

ALL INCLUSIVE WEDDING PACKAGE

This Package is full of wonderful exclusive options for you to choose from to create your magical wedding day.

\$68.95 PER PERSON

Some restrictions may apply

Minimum of 100 guests on Saturdays

If minimum numbers are not met, a charge of \$35 per person will be applied

ALL PRICES ARE SUBJECT TO TAXES AND A 15% SERVICE CHARGE

CEREMONY

- Outdoor ceremony on our Riverside Terrace
- Ceremony chairs
- Hand crafted white archway
- Outdoor PA System with microphone
- Wedding rehearsal up to 7 days prior to wedding

MENU

- Plated Dinner Service (see menu section)
(Two selections of entrées)
- Complimentary Menu Tasting for Bride & Groom

ALSO INCLUDED

- Complimentary on-site parking
- Reception Design & Decor consultation with experienced designers (Dream Day Decorators) and florists (The Floral Fixx)
- Indoor PA System with microphone
- Projector & Screen

DECOR

- Specialty floor length tablecloths
- Specialty accent linens included for head table on risers
- Chair covers with sashes
- Specialty linen is included for head table (on risers)
- Tea light candles with votive holders
- Floral centrepieces
- Cake table & guest book table with specialty linens
- Easel stand for seating chart
- Standard table numbers

Premium Package

\$78.95 PER PERSON

Our Premium Package includes all of the Inclusive Wedding Package components with the addition of :

- Complimentary sparkling wine for wedding party (maximum 4 bottles)
- One bottle of house red & white per table
- Complimentary hors d'oeuvres (3 per person)



Jensen & Co. Photography



Andrea Case Photography





THE MENU

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PLATED DINNER SERVICE

ALL PLATED DINNER SERVICES INCLUDE:

- ROLLS WITH BUTTER
- OPTION OF SOUP OR SALAD
or both for an additional \$4.50 per person
- TWO SELECTIONS OF ENTRÉES
- DESSERT COURSE
- COFFEE & TEA STATION

SOUP

BUTTER NUT

with Crème Fraiche

POTATO LEEK

with Truffle Essence

SALAD

GLENDALE'S HOUSE SALAD

Crisp lettuce, spinach, strawberries, dried cranberries, and feta cheese with house made balsamic honey dressing

BUTTER LEAF SALAD

Strawberry slices, oranges, julienne carrots, toasted almonds with house made mandarin poppy seed dressing

CAESAR SALAD

Crisp romaine lettuce with house made caesar dressing

DESSERT

(If you are bringing in a wedding cake, a plating and cutting fee of \$2.50 per person is applied. This fee will be waived if you choose to remove the dessert course from the plated dinner service.)

CHOCOLATE BROWNIE TURTLE CAKE

CHEF'S APPLE CRISP with Ice Cream

NEW YORK STYLE CHEESECAKE with Berry Compote

ENTRÉES

LAKE WINNIPEG PICKEREL

Served with our lemon beurre blanc sauce on a bed of sautéed leeks and spinach

GLENDALE'S SIGNATURE CHICKEN

Boneless chicken breast stuffed with broccoli, wild rice and Oka cheese, lightly breaded in Panko crumbs & herbs

SICILIAN CHICKEN

Boneless chicken breast stuffed with green olives, basil, roasted red peppers and Provolone cheese, served with pesto sauce

STUFFED PORTABELLA MUSHROOM

Grilled portabella mushroom stuffed with goat cheese, herbed red quinoa on a stack of grilled vegetables. Can be served vegan

THREE CHEESE MANICOTTI

Served with sautéed leeks, grilled asparagus and a light tomato sauce

9oz BROILED NEW YORK STEAK

Served with a peppercorn demi glacé

10oz AAA ALBERTA PRIME RIB *(Add \$6.50)*

Slow roasted tenderloin with veal jus and roasted yams with an orange cranberry sauce





JOHN FELICIANO

EXECUTIVE CHEF

Chef John Feliciano started his career in the hospitality industry after graduating with a degree in Hotel and Restaurant Administration from the University of the Philippines in 1992. Chef John began as one of the opening team members of the Cost Control Department of the five star deluxe Manila Diamond Hotel, and soon discovered his love for food and passion for cooking after transferring to the kitchen.

Chef John has worked with many distinguished International chefs and is trained in the foundations of classical cooking, including garde manager, butchery, banquet preparation, fine dining cooking and kitchen management. This extensive training gave him the confidence he needed when he moved to Canada in 1997, where he successfully challenged his Journeyman Red Seal Certificate and began his career as Sous Chef at Glendale Golf and Country Club. In 2007, Chef John became the Executive Chef of Glendale, a position he proudly holds. His food style is a twist of Asian and Mediterranean flair with an emphasis on classic French cuisine. Chef John believes that the younger generation will become the backbone of the future of the industry, and enjoys mentoring culinary students. He loves to explore new techniques, uses fresh and local ingredients, and always provides the best to Glendale members and guests.

Chef John is a member of the CCCFCC, Chaine des Rotisseurs Manitoba Bailliage. He has competed in many different culinary art competitions including; Chefs on Parade, an Inter-Asian Culinary show held in Manila. He has competed at the Local Culinary Saloon, winning 5 gold medals, 4 Best in Category awards, and a Top of the Show Award. He was a member of the Culinary Regional Team Manitoba for the 2012 IKA Culinary Olympics in Erfurt, Germany, where they returned home with a strong Silver finish. Chef John has also recently competed in the individual category for Culinary Art in 2016 IKA Culinary Olympics in Erfurt, where he received a Bronze Medal.

“Competing at the International level not only proves what elite Chefs can do, it is a strong learning experience and is a great opportunity to pass on knowledge to other chefs in their own pursuit of culinary excellence. More importantly, representing Glendale and Manitoba in the Culinary Olympics is a humbling honour. It is my privilege to be able to thank my members at the Club and my province for allowing me to realize my dream.”

- Chef John Feliciano





THE BAR

ALL PRICES ARE SUBJECT TO TAXES
AND A 15% SERVICE CHARGE

* **HOST BAR** - Reception host pays for all beverage services and is invoiced on a per drink basis.

* **CASH BAR** - Guests purchase all drinks. Taxes and service charges included in price.

* **BAR SELECTIONS** - choose; two (2) domestic beers, two (2) import/premium beers, one (1) of each spirit

* Prices may vary season to season.

DOMESTIC BAR SHOTS

host bar \$4.50 / cash bar \$6.00

DOMESTIC BEER

Bud Light, Miller Light, MGD, Coors Light, Cracked Canoe, Moosehead

host bar \$4.50 / cash bar \$6.50

IMPORTED/PREMIUM BEER

Coors Banquet, Alexander Keith's, Heineken, Stella Artois

host bar \$5.66 each / cash bar \$7.25 each

HOUSE WINE BY THE GLASS

Chiringuito Cove - Sauvignon Blanc / Cabernet Sauvignon

host bar \$8.00 each / cash bar \$10.25 each

*other wine selections are available (selections & prices vary)

HOUSE WINE PER BOTTLE

Chiringuito Cove - Sauvignon Blanc / Cabernet Sauvignon

host bar \$31.00 each / cash bar \$41.00 each

*other wine selections are available (selections & prices vary)

PREMIUM LIQUOR

Skyy Vodka, Bombay Gin, Grey Goose, Bacardi White Rum, Crown Royal, JP Wiser's Delux, Jack Daniels, Jameson, Jose Cuervo, Jägermeister

prices vary

MARTINIS (2 oz)

host bar \$7.00 each / cash bar \$9.00 each

CAESARS

host bar \$6.00 / cash bar \$7.75

WINE

If you choose to bring your own wine, you will be required to purchase an Occasional Permit and be charged a corkage fee of \$12 per bottle. Your permit will only be valid during meal service and our bar must be closed at this time for the permit to be active.

For passed wine service, a charge of \$6 will be added to the bottle price.

If there is specific product that we do not carry. We are able to bring the product in under our license for a small corkage fee.

* \$6 per bottle of wine/liquor / \$8 per case of beer

* the remaining un-open cases/bottles will be charged at cost to the house account, and you will be able to take the overstock home

SPECIALTY DRINKS

Elevate your wedding reception and impress your guests with a signature cocktail that represents you as a couple.

SANGRIA \$6.00 per glass

SPARKLING WINE \$3.50 per glass

MIMOSA \$6.00 per glass

SIGNATURE COCKTAIL Price Dependent

NON ALCOHOLIC \$60.00

PUNCH/JUICE BOWL

(serves approx 40 people)

ADD YOUR PERSONAL TOUCH

UPGRADE YOUR PACKAGE

DECOR

ADDITIONAL FLORAL DECOR/BOUQUETS

Upgrade your floral centrepieces or add additional arrangements, bouquets and boutonnieres for your wedding party through Floral Fixx.

CHIAVARI CHAIRS

Chiavari chairs are decorative, elegant and come in a few different colours. These chairs compliment any wedding decor.

\$5.50 per chair

PERSONALIZED MENUS

Let us design a personalized menu that suits you and your decor.

Range from \$5.00 - \$12.00 per table

PERSONALIZED TABLE NUMBERS

Personalized table numbers that accompany your table decor and setting.

\$2.00 each

CEILING SWAG

CEILING SWAG Elevate the room decor with the elegant addition of ceiling swag across the room.

\$650.00 - full room coverage

\$450.00 - dance floor coverage

**add mini lights to swag- \$250.00*

DJ/MUSIC/LIGHTING

Upgrade your wedding with spectacular and professional services from Crystal Sounds DJs. Ask your coordinator for our preferred DJ company packages.

Prices vary

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FOOD

PASSED HORS D'OEUVRES

(see Hor D'oeuvres section for full menu)

Assorted selection of cold and hot passed hors d'oeuvres. Minimum order of two dozen.

LATE NIGHT SNACKS

(see Late Night Snacks section for full menu)

Choose from our creative list of late night snack bar options

CANDY BUFFET

Make your candy fantasy a sweet reality with a beautiful candy bar! Choose your candy and we will take care of the rest!

\$5.00 per person



PASSED HORS D'OEUVRES

All passed hors d'oeuvres are priced by the dozen. Minimum order of two dozen. If you have selected the Premium Wedding Package, please choose 3-4 hot & cold selections for your Cocktail Hour.

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COLD SELECTION

HOUSE SMOKED SALMON MOUSSE

With Yukon blini \$24.95

SHRIMP SALAD

In lemon and cilantro mayo on cucumber \$23.95

PROSCUITTO WRAPPED ASPARAGUS

\$24.95

SLICED AAA ALBERTA BEEF TENDERLOIN

With caramelized onion \$23.95

ROMA TOMATO BRUSHETTA

On herbed focaccia bread \$24.95

SPICY CRAB AND AVOCADO SALAD

On tomato cones \$24.95

ASSORTMENT OF SUSHI ROLLS

(Minimum of 4 dozen) \$14.95

SMOKED SALMON CUCUMBER ROLL

With preserved lemon cream cheese \$27.95

SMOKED SALMON & SHRIMP

On toasted baguette with mild spiced dill cream
\$24.95

PITA TRIANGLES

With hummus, chicken liver pate and a tomato
black olive dip \$23.95

CHEF'S SELECTION

Allow our Chef to select a cold hors d'oeuvre platter
to compliment your meal \$24.95

HOT SELECTION

MINI VEGETABLE ROLLS

With sweet chili dipping sauce \$23.95

WILD MUSHROOM TARTLETS

\$23.95

SESAME THAI CHICKEN

In wonton cups \$24.95

SPINACH IN PHYLLO PASTRY

\$23.95

PRAWN SKEWERS

Marinated in chili and lime, served with mango salsa
\$25.95

TWICE BAKED MINI POTATOES

With bacon asiago \$24.95

TERIYAKI YAKITORI BROCHETTE

Chicken or Beef \$24.95

MINI BEEF WELLINGTON

With basil pesto dip \$26.95

KOREAN STYLE PORK RIBLETS

With sesame honey lime glaze \$24.95

MUSHROOM CAPS

With lobster risotto and Fontina cheese \$26.95

BANGKOK STYLE DEEP FRIED SHRIMP

Coated with coconut and chilis \$26.95

HOUSE MADE MINI CRAB CAKES

With lime wasabi aioli \$25.95



LATE NIGHT SNACKS

ALL PRICES ARE SUBJECT TO TAXES
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All snack options are priced per person.

SIGNATURE HOUSE MADE PIZZAS \$15.95

Top your personalized pizzas with an assortment of 3 toppings including but not limited to: Chorizo sausage, pepperoni, ham, pineapple, roasted red peppers, sun-dried tomatoes, mushrooms and jalapeños

PEROGY BAR \$14.95

Green onion, cheese, bacon bits and sour cream

POUTINE BAR \$14.95

Classic gravy and cheese curds, as well as a variety of other creative toppings

GOURMET MINI BURGER BAR \$15.95

House made beef burgers with sautéed onions, mushrooms, lettuce, pickles, gourmet mustards, mayo and other condiments

TRADITIONAL LATE NIGHT SNACK PLATTER \$12.95

Sliced deli meats, cheeses, bread, pickles and other assorted condiments

NACHO/TACO BAR \$10.95

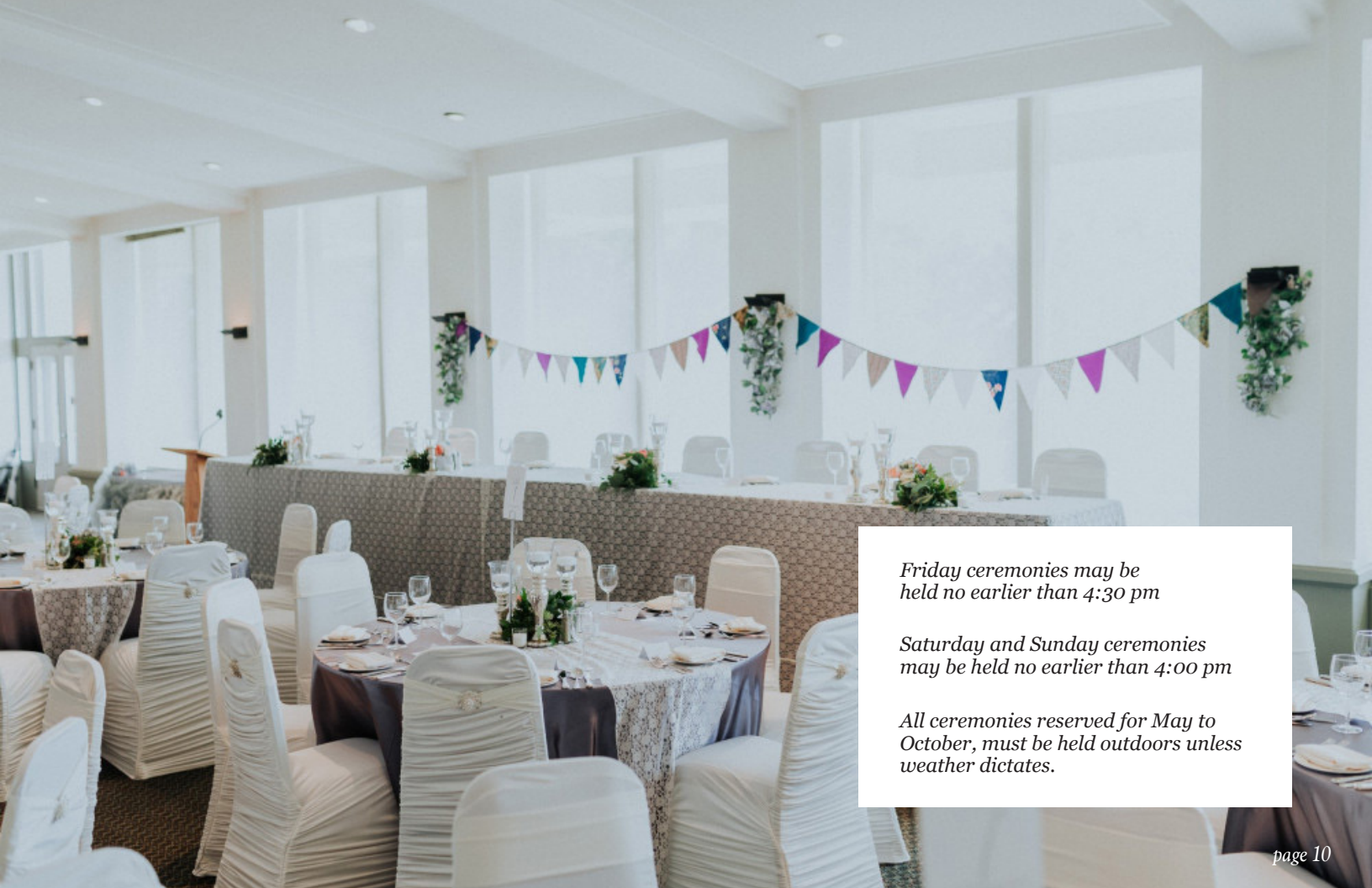
Tortilla chips with cheese, diced tomatoes, green onions, sauteed peppers with guacamole, salsa and sour cream
add beef or chicken, extra \$6.00 per person



RIVERVIEW ROOM

Our Riverview Room comfortably accommodates up to 200 guests with a beautiful panoramic view of the Assiniboine River. During the winter months, allow the Riverview Room to showcase the true beauty of a Manitoba winter through our beautiful floor to ceiling windows.

While working closely with our team, you will be able to choose from a variety of beautiful different coloured linens, and unique decor to suit your person wedding decor.



Friday ceremonies may be held no earlier than 4:30 pm

Saturday and Sunday ceremonies may be held no earlier than 4:00 pm

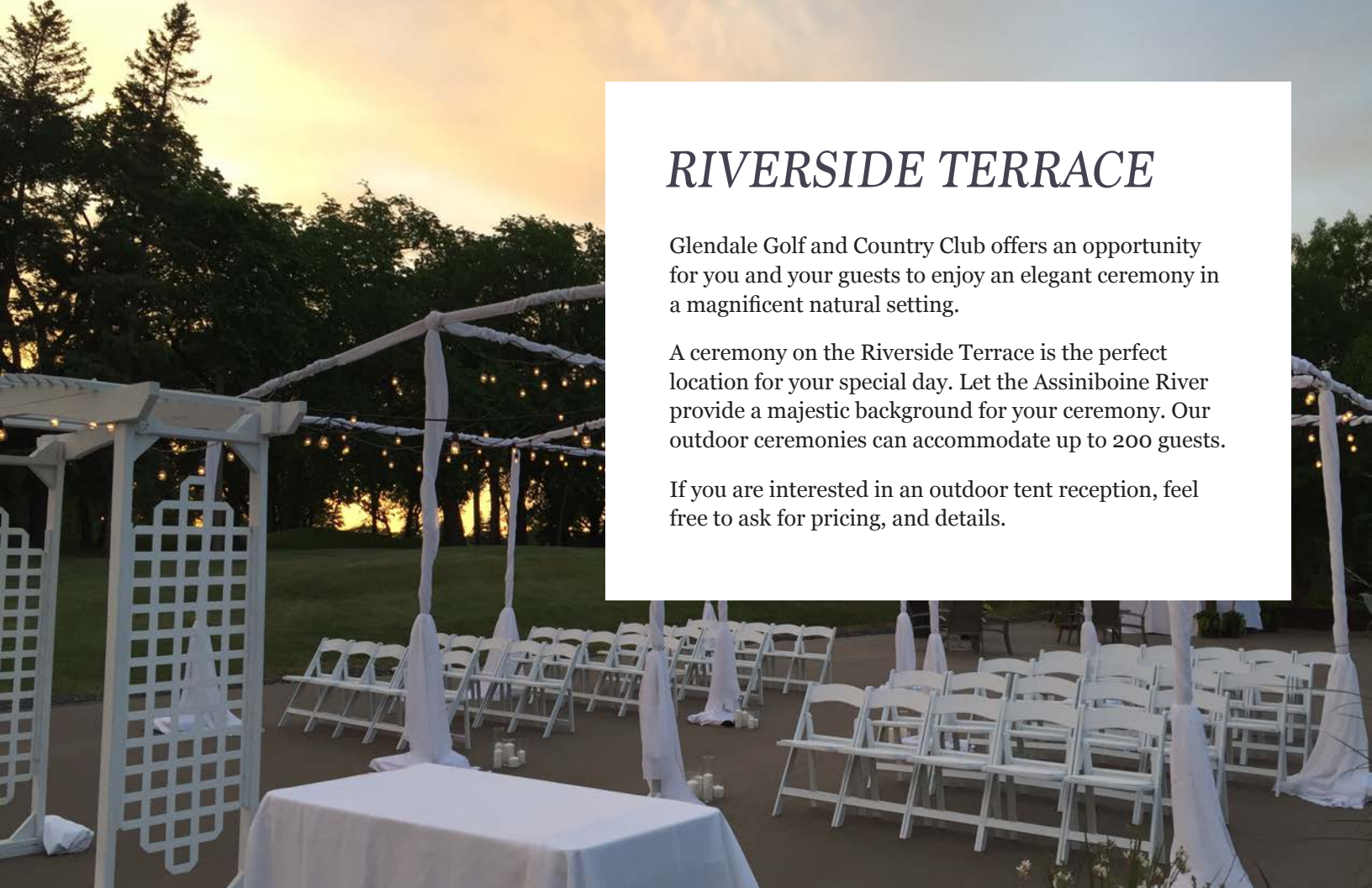
All ceremonies reserved for May to October, must be held outdoors unless weather dictates.

RIVERSIDE TERRACE

Glendale Golf and Country Club offers an opportunity for you and your guests to enjoy an elegant ceremony in a magnificent natural setting.

A ceremony on the Riverside Terrace is the perfect location for your special day. Let the Assiniboine River provide a majestic background for your ceremony. Our outdoor ceremonies can accommodate up to 200 guests.

If you are interested in an outdoor tent reception, feel free to ask for pricing, and details.





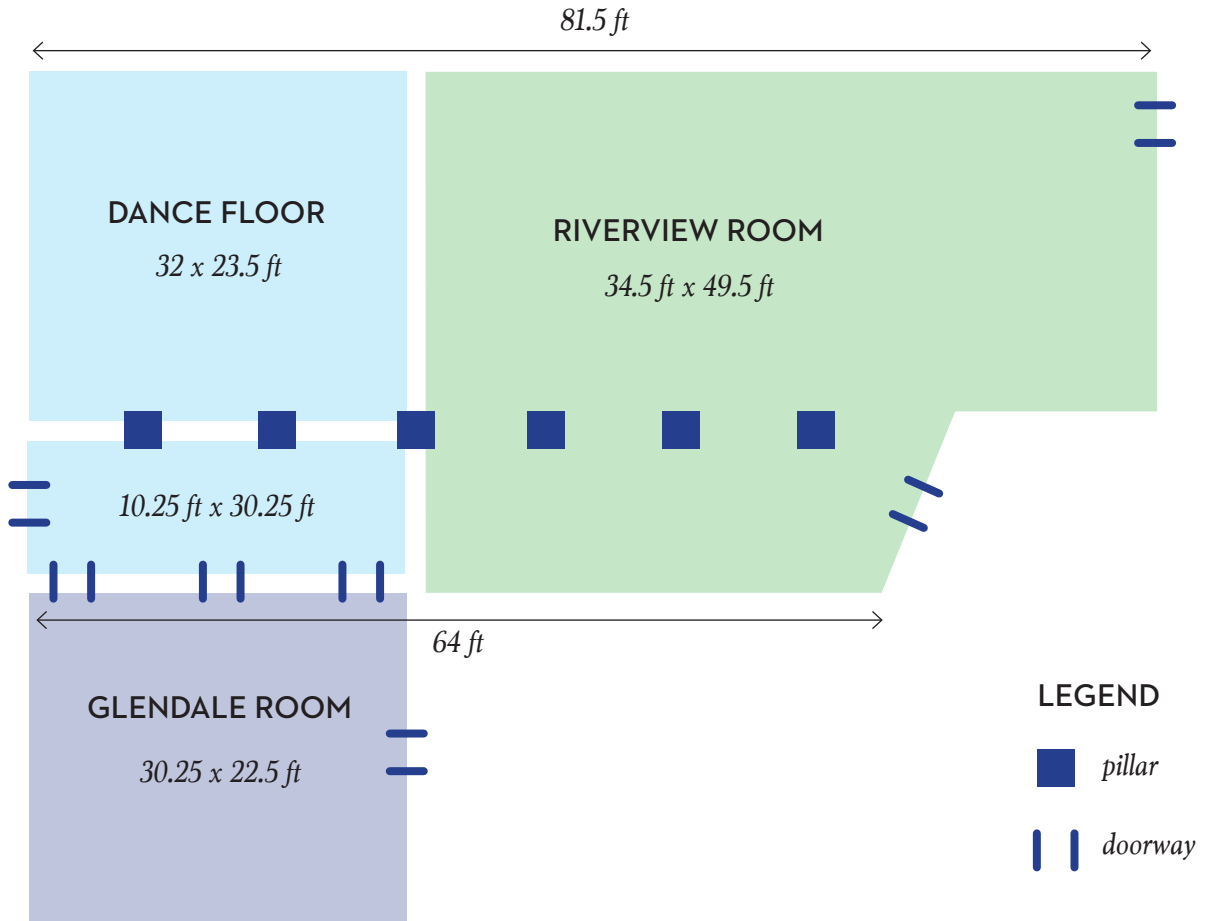
GLENDALE ROOM

The Glendale Room is quaint and multi-purpose with a trio of floor to ceiling windows overlooking the course and our outdoor patio space.

The room can accommodate up to 70 guests for an intimate wedding ceremony. It can also be used for a multitude of occasions ranging from business meetings, personalized dinners, baby and wedding showers, or other celebrations.

LAYOUT	GLENDALE ROOM	RIVERVIEW ROOM	RIVERVIEW TERRACE
<i>U Shape</i>	20	N/A	N/A
<i>Classroom</i>	50	130	N/A
<i>Theatre</i>	70	270	200
<i>Banquet</i>	50	200	200
<i>Standing Reception</i>	60	270	270

Room Capacity



TERMS & CONDITIONS

All bookings made with Glendale will be subject to the following policies:

1. DEPOSITS

A \$1000.00 non-refundable deposit is required to secure the use of the facility on a specific date, or for an event.

2. CANCELLATIONS

Must be made in writing and be confirmed by Glendale to be valid. Cancelling an event with less than ninety (90) days notice will be charged 50% of the estimated event bill. Less than two (2) weeks notice will be charged 100% of the estimated costs.

3. CONFIRMATION

A guaranteed number of guests is required seven (7) days prior to your event. The guaranteed number is not subject to reduction. On the day of the event, if there is a discrepancy in the number of people attending, Glendale shall deem the larger number correct. Please note that certain menu selections carry minimum guarantees.

4. MENU SELECTIONS

Glendale requires all menus to be selected at least two (2) weeks prior to the event date. In the event that any of your guests have food allergies, you must inform us of the names of such persons and their allergies, so we may take the necessary precautions when preparing their food. All prices are subject to change due to market fluctuation, therefore, costs for your function may not be guaranteed more than sixty (60) days in advance.

5. PAYMENT TERMS

Glendale requires the estimated total of the event to be paid seven (7) days prior to the function. A credit card number is held on file to process through the remaining balance. If the host prefers to pay by an alternate method of payment, the credit card will be used only as a backup. The full balance of the event is to be paid within seven (7) days of receiving the final invoice.

6. DEPARTURE

Our function permit is valid until 1:00 am, last call will be called at 12:30 am with the total building being evacuated by 1:30 am. A surcharge of \$125.00 per hour will be levied after this time.

7. SERVICE CHARGE

All food and beverage services are subject to a 15% service charge.

8. TAXES

Tax applies to all food, beverages, labour, service charges and room & equipment rentals.

9. HEALTH REGULATIONS

All food is to be supplied, prepared and served by Glendale. The exception to this are wedding cakes, which must be supplied by a licensed baker. Due to health regulations, any leftover food and beverage may not leave the property after an event (including open bottles of wine, etc.). Food and beverage must not be brought onto the property. All sponsored products must be approved by the Food and Beverage Manager and must be purchased through the club.

10. FUNCTION ROOM

Should the number of guests attending a food and beverage function differ from the original number quoted, Glendale reserves the right to provide an alternate room best suited to the size of the group.

11. LIABILITY

Glendale reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests, such as any costs associated with theft, damage or extra clean-up will be added to your final invoice. Glendale assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer or guests.

12. DECORATING

Your event coordinator must be consulted regarding any display or signage to be used on the property by the organizer or guests. Decor set-up is the responsibility of the guest. Use of nails, staples, glue or any like materials are not allowed on any walls, doors or ceiling. Decoration and clean-up is the responsibility of the function organizer. Smoke machines/confetti/rice/silk rose petals/silly string, etc. are not permitted in or outside of the Clubhouse. If any of these items are found during clean-up, a charge of \$150.00 will be levied.

13. MUSIC

SOCAN (Society of Composers, Authors, and Music Publisher of Canada) and RESOUND (not-for-profit music licensing company dedicated to obtaining fair competition for artists and record companies) require that the users of music obtain SOCAN/RESOUND licenses to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music is charged based on the guidelines set out by them.

14. AUDIO/VISUAL

Glendale has audio/visual equipment available for rent. All audio/visual needs must be specified at least 48 hours prior to event. If an LCD projector is required a trial run must be performed prior to the event. Glendale will not be held responsible for any technical difficulties.

15. PHOTOGRAPHY

Photographs are to be taken in designated areas ONLY. Glendale is a private club and therefore requires advance notice if you are wishing to take photos on the course, as it may interfere with golf. Please ensure your photographer is aware of the designated areas for photos to be taken.

THANK YOU FOR CONSIDERING



GLENDALE
GOLF & COUNTRY CLUB



Paige Kutzner
FOOD & BEVERAGE MANAGER



CONTACT US

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