



The Winston Golf Club Catering & Event Package



Welcome

Thank you for your interest in The Winston Golf Club! The Winston will gladly work with you to create just the event you are looking for.

Located only minutes from downtown, The Winston is an ideal location for you and your guests. Parking is free, ample and we have 3 rooms available to give you just the right atmosphere you are looking for. Our main banquet facility has beautiful views that overlook the golf course.

Included in the room charge is access to all the things we have to help you host a successful event. This includes set up (additional decor not included) and cleaning up of banquet facility, bartenders and banquet servers, AV equipment (projectors are an extra charge), cocktail tables (6 total), high chairs, booster seats, easels, gift and prize tables, cake tables, table skirting, standard linens in black and white and an event coordinator to help you every step of the way.

If you have questions, would like to see our facility or are ready to book your event, please contact:

Sica Spennath, Manager, Hospitality and Catering

403-984-1706

sspennath@thewinstongolfclub.com

Our Rooms

Room	Theatre capacity	Seated capacity	Price
Majestic Ballroom	170	100-130	\$100 per hour; 3 hour minimum
Regal Lounge	60	80-100	\$75 per hour; 3 hour minimum
Monarch room	50	20-30	\$50 per hour

Facility Rooms



Majestic Ballroom

Ideal for weddings, meetings, seminars, workshops, holiday parties, cocktail parties, birthday parties, fundraisers, anniversaries, and other special events.

Room amenities include: large picture windows, dance floor, round banquet tables or 8 Ft long banquet tables to customize the room for your ideal event, podium and wireless or lapel microphone. Can easily set up for audio and visual presentations.



Imperial Room

During the months of November through March, this room has 3 golf simulators which can be booked out individually or book all 3 for private parties or team building events. During the summer months this room is the dedicated restaurant where small reservations can be made.

Facility Rooms



Regal Lounge

Ideal for holiday parties, birthday parties and casual events. Room amenities include: five 52" flat screens, dance floor, pool table, large mingling bar, draught taps, podium and wireless microphone.



Monarch Room

Ideal for training, meetings, workshops, private lunches or small dinner events. Room amenities include: an overhead screen.

Additional Information

All of our prices and rates are subject to a 18% service charge and GST.

We are happy to accommodate any special requests including child friendly menu options. Whether it is dietary substitutions, customizing your menu or arranging deliveries for additional decor items such as cakes, stages or chair covers, we will work with you to find the best options to make your event a success. The Winston can also offer names of professional suppliers for decor items such as flowers, DJs, photographers, and cake shops.



Breakfast & Brunch

Continental

Assorted yogurts
Fresh baked goods
Seasonal fruit platter

\$14

Express Breakfast

Breakfast sandwich with bacon, egg, and cheddar cheese on homemade brioche
Seasonal fruit platter

\$15



All breakfast packages include coffee, tea and orange juice

Hot Breakfast Buffet

Scrambled eggs with cheese and chives
Bacon
Hashbrown potatoes
Assortment of baked goods
Seasonal fruit platter
Butter and preserves

\$22

Brunch Buffet

Traditional eggs benedict
Bacon
Breakfast sausage
Hashbrown potatoes
Assorted yogurts
Array of buns & fresh baked goods
Seasonal fruit platter
Butter and preserves

\$28

Add pancakes, maple syrup and fresh berries for \$2 per person

Reception Packages

Short and Sweet

Homemade banana bread
Assorted cookies
Seasonal fruit platter
Coffee and tea

\$14

Afternoon Reception

Minimum 25 Guests

Based on 6 appetizer pieces per person.
Selection of:

- Spanakopita with tzatziki
- Caprese skewers
- Bruschetta with crostinis
- Brisket sliders
- Garden vegetable platter or fresh fruit platter

\$15

Tea Time

Traditional finger sandwiches and wraps
Seasonal fruit platter
Pickle and olive platter
Fruit tartlets and beignets
Coffee and tea

\$22



Buffet Lunch

Assorted Wraps & Sandwiches

Tuna and egg salad
Turkey and ham
Artisan greens with three dressings
Soup of the day
Pickles, olives, & crudite platter
Assorted desserts

\$24

Golf Express

Chuck beef burgers with all the fixings
Brioche buns
Homestyle chips with dip
Artisan greens with three dressings
Greek salad
Assorted cookies

\$25

Add chicken breast **\$28**



Traditional Lunch

Choice of protein:

Sirloin steak **\$32**
Grilled chicken breast **\$29**

Accompaniments:

Herb roasted potatoes
Fresh seasonal vegetables
Italian pasta salad
Caesar salad
Baked buns and butter
Assorted dessert platter

Build your own lunch

Choice of:

Lasagne and garlic toast
Ginger beef and rice
Shepherd's pie and garlic toast
Butter chicken and naan bread
Chicken souvlaki and pita bread

Accompaniments:

Artisan green salad with dressings
Assorted desserts

\$26

Plated Lunch

Available between 11am and 2pm
2 courses: entree plus soup or salad or dessert

Seasonal Soups

Carrot ginger
Vegan Thai coconut curry
Tomato

Seasonal Salads

Romaine, homemade Caesar dressing, bacon bits, croutons, parmesan shaves, lemon
Baby greens, cherry tomatoes, cucumber, watermelon radish, balsamic vinaigrette, basil oil
Kaleslaw, pumpkin seeds, cranberries, candied pecans, white balsamic vinaigrette

Desserts

Vanilla bean creme brulee with whipped cream and berries
Chocolate mousse, whipped cream, and blueberry coulis
New York cheese cake with fresh berries

Entrees

All plated meals include an assortment of baked buns and butter

Sirloin Sous-Vide

Roasted seasonal vegetables, sauteed mushrooms, mashed potatoes, garlic butter

\$28

Grilled Atlantic Salmon

Saffron risotto, vegetable jardiniere, preserved lemon emulsion

\$28

Pan Seared Chicken Breast

Wild mushroom sauce, roasted fingerling potatoes, roasted seasonal vegetables

\$26

Stuffed Red Pepper

With rice, spicy tomato sauce, and roasted seasonal vegetables

\$25

Helpful hint: You may offer guests up to 2 entree selections and one vegetarian option. If you offer your guests a choice of meals, you must have the choices on your invitation so they can RSVP their meal choices in advance. A seating plan is also required along with a place card for each person indicating their meal selection

Dinner Buffet

The Regal

Minimum 25 Guests

Choice of one protein:

- Lemon oregano chicken with basil bruschetta
- Pre-sliced roast beef au jus and horseradish
- Stuffed pork loin
- Chicken parmesan

Choice of one starch:

- Garlic mashed potatoes and gravy
- Rice pilaf
- Roasted fingerling potatoes
- Mac and cheese

Accompaniments:

- Artisan greens with three dressings
- Caesar salad
- Seasonal vegetables
- Baked buns and butter
- Assorted desserts and pastries

\$35

The Classic

Minimum 30 Guests

Choice of one protein or carving station:

- Roast beef au jus and horseradish
- Maple-orange glazed ham
- Roasted leg of lamb au jus and mint jelly
- Lemon oregano chicken with basil bruschetta

Choice of two starches:

- Garlic mashed potatoes and gravy
- Rice pilaf
- Roasted fingerling potatoes
- Mac and cheese

Accompaniments:

- Artisan greens with candied pecans and dressings
- Greek salad
- Seasonal vegetables
- Baked buns and butter
- Assorted desserts and pastries
- Fresh fruit platter

\$40



The Winston Signature

Minimum 40 Guests

Roast beef au jus and horseradish carving station

Choice of one additional protein:

- Fire roasted chicken with wild mushroom cream sauce
- Atlantic salmon with chardonnay infused cream sauce
- Stuffed pork loin
- Lemon oregano chicken with basil bruschetta

Choice of one starch:

- Garlic mashed potatoes and gravy
- Rice pilaf
- Gruyere potato pave
- Roasted fingerling potatoes
- Mac and cheese

Accompaniments:

- Caesar Salad
- Balsamic tomato and bocconcini salad
- Seasonal vegetables
- Antipasto platter
- Baked buns and butter
- Assorted desserts and pastries
- Fresh fruit platter

\$45



The Winston Premium

Minimum 50 Guests

Choice of two proteins:

Roast beef au jus and horseradish carving station
Fire roasted chicken with wild mushroom cream sauce
Atlantic salmon with chardonnay infused cream sauce
Stuffed pork loin
Lemon oregano chicken with basil bruschetta

Choice of two starches:

Garlic mashed potatoes and gravy
Rice pilaf
Gruyere potato pave
Roasted fingerling potatoes
Mac and cheese
Penne alfredo

Accompaniments:

Artisan greens with three dressings
Arugula and beet salad with candied pecans
Balsamic tomato and bocconcini salad
Seasonal vegetables
Spinach and artichoke dip with tortillas
Antipasto platter
Baked buns and butter
Assorted desserts and pastries
Fresh fruit platter

\$52

Upgrade to prime rib with mini yorkies for \$9 per person

Add unlimited coffee or tea to any buffet package for \$2 per person; include pop and juice for \$3 per person

Country Barbeque

Minimum 30 Guests

Sous-vide top sirloin
Fried chicken
Roasted vegetables
Crispy onions
Artisan greens with three dressings
Pasta salad
Garlic toast
Assorted desserts and pastries

Choice of:

French fries
Fingerling roasted potatoes
Mac and cheese

\$41



Plated Dinners

Select one soup or salad and one dessert for 3 course; add \$7 p/p to make four course

Seasonal Soups

Roasted poblano with brioche croutons and candied bacon
Thai coconut curry
Carrot ginger with coconut froth and roasted cashews



Seasonal Salads

Spinach and Berry

Seasonal berries, feta cheese, dried cranberries, candied pecans, pea shoots, raspberry vinaigrette

Caprese Salad

Heirloom tomatoes, fior di latte, microgreens, balsamic reduction, basil oil, fresh oregano, basil, Maldon salt

Baby Tuscan Greens

Toasted almonds, strawberries, goat cheese, white balsamic vinaigrette, basil oil

Classic Caesar

Romaine, candied bacon, garlic croutons, grana Padano, homemade Caesar dressing, lemon

Dessert Selections

Lemon Tartlet with lemon meringue curd, vanilla sable tart, torched Swiss meringue, fresh berries, lemon tuile blueberry gel

Deconstructed cheese cake with graham cracker crumb, berry coulis swirl

Warm chocolate molten lava cake, 22% dark chocolate, torched Swiss meringue, icing sugar, strawberries

Vanilla Bean Creme Brulee with whipped cream and fresh berries



Entree Selections

All plated meals include an assortment of baked buns and butter

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Stuffed Chicken Supreme

Cream cheese-spinach, roasted fingerling potatoes, poultry jus, rainbow carrots, asparagus

\$46

Broiled Atlantic Salmon

Wild and jasmine rice, rainbow carrots, asparagus, chardonnay volute

\$48

Beef Strip Loin

Cabernet sauvignon jus, gruyere potato pave, garlic and herb butter, charred broccolini, Maldon salt

\$50

Maui Style Short Ribs

Soy ginger glaze, celeriac puree, roasted rainbow carrots, steamed baby bok choy, scallions

\$48

Pesto Spaghetti

Blistered cherry tomatoes, fried basil, grana Padano, charred asparagus, rainbow carrots

\$42

Vegetarian Lasagna

Topped with wilted spinach, served with charred asparagus and rainbow carrots

\$42



Cocktail Reception Hors D'Oeuvres

Hors D'Oeuvres are priced per dozen with a minimum order of 3 dozen per selection.

Hot Selections

Vegetarian Spring Rolls	\$22
Vegetable filled, chili dipping sauce	
Chicken Gyoza	\$23
Ponzu sauce, scallions, sesame seeds	
Assorted Chicken Wings	\$26
Breaded and served with Homemade ranch	
Duck Confit Tacos	\$26
Birria style mini taco's	
Maple Whisky Beef Meatballs	\$23
Maple whisky BBQ sauce, scallions	
Mini Spanakopita	\$22
Tzatziki, dill	
Steak Crostini	\$24
Burrata, hangar steak	
Rosemary Rubbed Lamb Chop	\$27
With creamy garlic foam, parsley	
Brisket Sliders	\$24
BBQ brisket, coleslaw	
Gochujang Tiger Prawns	\$26
Spicy Korean aioli, scallions	
Chicken skewers	\$24
Sweet chili sauce	

Cold Selections

Tuna Tartar	\$26
Ahi tuna, soy-ginger, fresh guacamole, wonton chips	
Beef Carpaccio	\$28
Truffle mustard, shaved parmesan, potato chips	
Fresh East Coast Oysters	\$28
Shallot mignonette, cucumber mignonette, lemon	
California rolls	\$26
Sushi rice, avocado, cucumber, pickle ginger	
Cauliflower Cup Cakes	\$22
Roasted garlic sour cream, fresh parsley	
Caprese Skewers	\$22
Tomato, fior di latte, balsamic reduction	
Gruyere Cheese and Chives Gougeres	\$22
Parmesan-chive aioli, scallions	
Smoked Salmon Crostini	\$26
Cream cheese, dill	
Thai Chicken Salad Rolls	\$24
Peanut dipping sauce, fresh basil	
Lobster Rolls	\$26
Lobster filling, tri-color buns	

Chef Recommends:

One hour cocktail reception prior to dinner service estimate 3-5 pieces per person
 Two hour cocktail reception without dinner service estimate 10-12 pieces per person

Platters & Dips

25 guest minimum

Spinach and artichoke dip with crispy tortillas

\$75/25 servings

Bruschetta and garlic crostini

\$60/25 servings

Seasonal fresh fruit tray

\$5.50/person; \$130 for 25 servings

Crudite with homemade ranch & hummus

\$5.00/person; \$120 for 25 servings

Domestic and imported cheese tray

\$6.50/person; \$150 for 25 servings

Sweets

Assorted beignets \$24/doz

Assorted dessert squares \$24/doz

Fruit skewers drizzled with dark chocolate \$24/doz

Mini creme brulee \$24/doz

Late Night Snacks

25 guest minimum per selection

Poutine Bar

Tater tots, cheese curds, scallions, gravy

\$8 p/p

Build Your Own Nacho Bar

Crispy tortillas, jalapenos, onion, tomatoes, peppers, black olives, cheese sauce, fresh salsa, sour cream, and guacamole

\$8 p/p. Add beef or chicken \$3.50 p/p

Pizza Slab

Choice of pepperoni, Hawaiian, vegetarian, all meat, or just cheese

\$8 p/p

Home Style Potato Chips with Chipotle Ranch: \$5 p/p

Taco Chips and Salsa: \$4 p/p



Beverages

Beverage Policy

We comply with all AGLC rules and regulations. In most cases all liquor and beer must be purchased from The Winston Golf Club. Wine can be brought in with a \$18 corkage fee per bottle. Please discuss any special requests with the Hospitality Manager.



Bar Options

HOST BAR is an arrangement where the company or individual(s) hosting the function pays for all the guests beverages.

CASH BAR is when each guest is responsible for the purchase of their own beverages.

SUBSIDIZED BAR is when we can make arrangements where your guests pay a portion of the drink price and the host covers the remaining portion.

Bar Prices

Hiballs, domestic beer	\$6.50
Premium hiballs	\$7.25
Coolers	\$7.75
Import beer	\$7.25
House wine by the glass	\$8.25
Pop or juice by the glass	\$3.00
Tall beer cans	\$8.75

Catering Amenities

Our catering amenities include: portable screens, overhead screens in some rooms, extension cords, easels, registration tables, white or black dinner napkins, gift or prize tables, cake tables, white, burgundy or black table skirting, house white or black linens for all tables.

On-Site Amenities

Free parking, wheelchair accessibility, washrooms for each function room

The following are subject to additional charges:

Projector rentals

On-course wedding photos

Specialty linens and stage rentals (outside vendor)

Flip charts and white boards with markers

Cake cutting



Music, DJ's & Dancing

We comply with The Copyright Act of Canada (R.S., cc.55, S1), which requires a facility or private function, such as a wedding reception, anniversary, convention, etc. to require a performing right license if music, live or recorded, will be performed during the event. The license fee is remitted to both the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Company. SOCAN distributes the monies collected to the Copyright owners in the form of royalty, and re:Sound distributes the monies collected for artists and record companies worldwide. Therefore we are required to collect, for a performing rights license under Tariffs 3, 5B, and 8. Current rates: Without Dancing \$31.72 (SOCAN), \$13.30 (re:Sound) + GST / With Dancing \$63.49 (SOCAN), \$26.63 (re:Sound) + GST

Should you require any additional information please contact the SOCAN office at 1-800-517-6226; or re:Sound at 1-877-309-5770.