

# Glendale Golf & Country Club

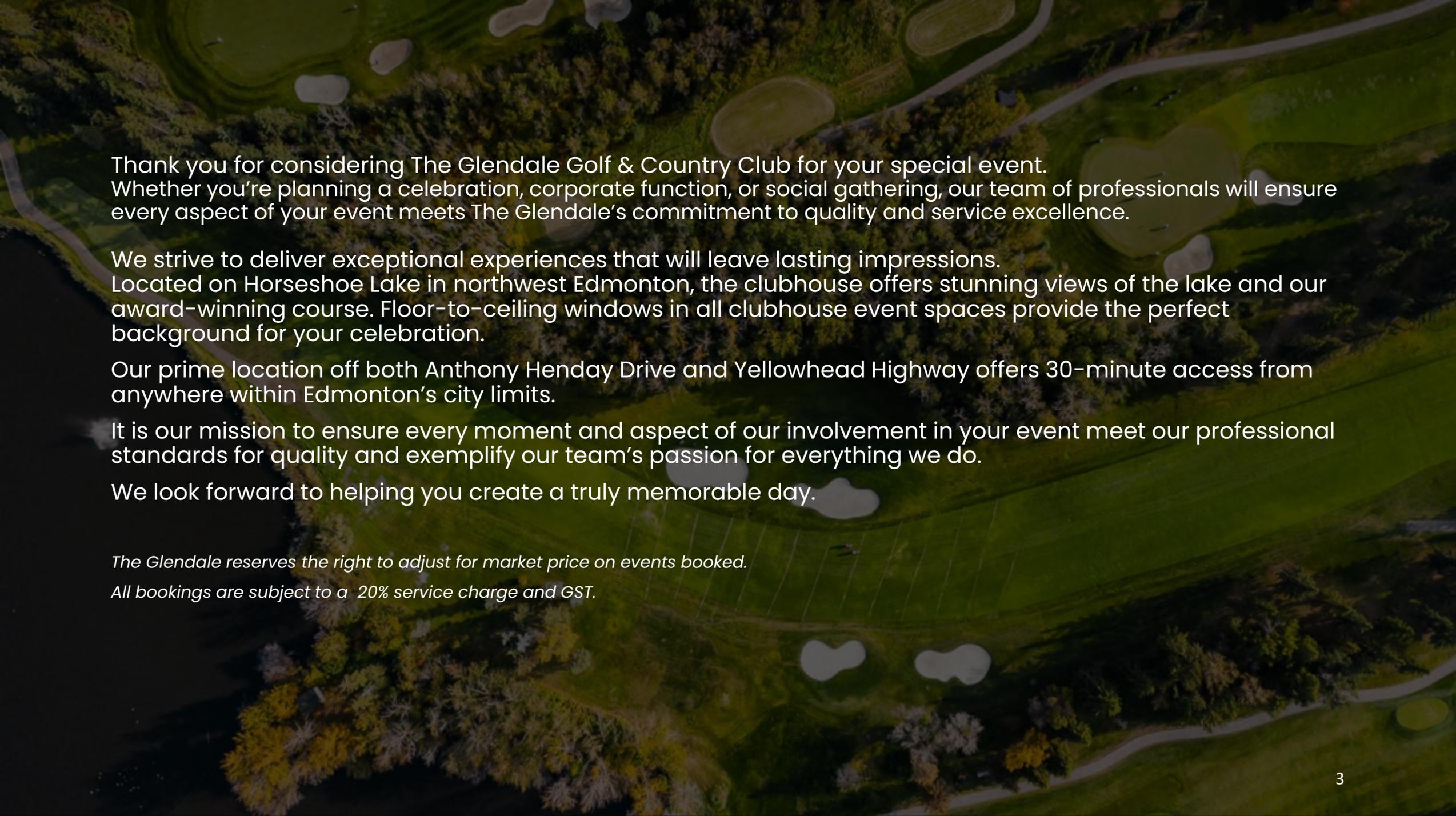
## 2026 Event Package





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Thank you for considering The Glendale Golf & Country Club for your special event. Whether you're planning a celebration, corporate function, or social gathering, our team of professionals will ensure every aspect of your event meets The Glendale's commitment to quality and service excellence.

We strive to deliver exceptional experiences that will leave lasting impressions. Located on Horseshoe Lake in northwest Edmonton, the clubhouse offers stunning views of the lake and our award-winning course. Floor-to-ceiling windows in all clubhouse event spaces provide the perfect background for your celebration.

Our prime location off both Anthony Henday Drive and Yellowhead Highway offers 30-minute access from anywhere within Edmonton's city limits.

It is our mission to ensure every moment and aspect of our involvement in your event meet our professional standards for quality and exemplify our team's passion for everything we do.

We look forward to helping you create a truly memorable day.

*The Glendale reserves the right to adjust for market price on events booked.*

*All bookings are subject to a 20% service charge and GST.*



Our event spaces are available throughout the year. During the regular golf season from May through October, they provide the perfect setting for everything from tournaments to weddings.

During the months of October to December, the full clubhouse is available for large corporate Christmas parties and private special events.

Listed room prices are valid from January 1<sup>st</sup>, to December 31<sup>st</sup>, 2026.

# Rooms





# Board Room

Located on the south side of the clubhouse, the Board Room is accessible through the main entrance and the Members' Lounge. The Board Room is an ideal space for hosting private meetings.

## Capacity

- Board Room seating: 10 people

## Features

- 75" LED TV screen with HDMI | \$50
- Conference phone \$25
- Flip charts & markers \$12
- Free public Wi-Fi

## Rental Rate

- Half Day | \$150
- Full Day | \$250



# Lakeview Room

The Lakeview Room is located on the north side of the Clubhouse and is accessible through the main entrance and the deck stairs to first tee.

Floor-to-ceiling windows face Horseshoe Lake and the first tee.

As the largest single dining room in the clubhouse, it offers a picturesque setting for large events like family celebrations and corporate receptions.

## Capacity

- Dining room seating - *with dance floor* 104 people
- Dining room seating - *without dance floor* 136 people
- Cocktail reception - *all guests present at once* 160 people
- Networking event - *guests coming & going* 200 people
- Classroom seating - *with presentation* 50 people
- Theatre seating for presentation - *no tables* 120 people

## Features

- 65" LED TV screen with HDMI | \$50
- Floor-to-ceiling windows
- Private washrooms
- Private bar
- Dance floor
- Access to balcony patio - *smoking not permitted*

## Rental Rates

- Half Day | \$500
- Full Day | \$800



# Fireside Room

The Fireside Room is located in the centre of the Clubhouse and is accessible through the main entrance. Floor-to-ceiling windows face Horseshoe Lake and the first tee.

As the central dining room in the Clubhouse, its format works well for team-building workshops, mid-sized family events, and small group dinners.

### Capacity

- Dining room seating - *with room to mingle* 48 people
- Dining room seating - *no room to mingle* 64 people
- Classroom seating - *with presentation* 30 people
- Theatre seating for presentation - *no tables* 70 people

### Features

- 65" LED TV screen with HDMI | \$50
- Floor-to-ceiling windows
- Fireplace

### Rental Rates

- Half Day | \$300
- Full Day | \$600



# North Lounge

The Lakeview and Fireside Rooms when combined create our “North Lounge” and are accessible through the main entrance.

Floor-to-ceiling windows face Horseshoe Lake and the first tee. Combined, the two rooms create an ideal space for fundraising events, and major celebrations.

## Capacity

- Dining room seating - *with room to mingle* 140 people
- Dining room seating - *no room to mingle* 160 people
- Cocktail reception - *all guests present at once* 250 people
- Networking event - *guests coming & going* 300 people
- Classroom seating - *with presentation* 75 people
- Theatre seating for presentation - *no tables* 200 people

## Features

- 65” LED TV screen with HDMI | \$50
- Private washrooms
- Private bar
- Dance floor
- Access to balcony patio - *smoking not permitted*

## Rental Rates

- Half Day | \$800
- Full Day | \$1100



# Brinkworth Lounge

The Brinkworth Lounge operates as our Members' Lounge during the regular season. It is only available for private events from November 1 to March 31 on a limited basis.

Floor-to-ceiling windows have views of both the pool and Horseshoe Lake areas.

Featuring our club's main bar, its pub-style setting offers a more casual atmosphere perfect for small Christmas events, corporate mingling, or family parties.

## Capacity

- Dining room seating - *with room to mingle* 60 people
- Dining room seating - *no room to mingle* 100 people
- Cocktail reception - *all guests present at once* 100 people
- Networking event - *guests coming and going* 300 people
- Classroom seating - *with presentation* 50 people
- Theatre seating for presentation - *no tables* 80 people

## Features

- 65" LED TV screen with HDMI | \$50
- Floor-to-ceiling windows
- Private bar
- Access to balcony patio - *smoking not permitted*

## Rental Rates

- Half Day | \$400
- Full Day | \$700



# Menu

# Breakfast

## Grab & Go | \$17/person

- Breakfast Sandwich – *egg, cheddar, bacon*
- Whole Fruit
- Coffee & Assorted Tea Station

## Continental Breakfast Buffet | \$21/person

- Local Honey Yogurt – *maple raisin granola, fruit compote* | GF, VG
- Sliced Fruit
- Assorted Mini Pastries
- Assorted Vienna Bakery Bagels – *butter & fruit preserves*
- Chilled Assorted Juices
- Coffee & Assorted Tea Station

## Plated Breakfast | \$27/person

- Glendale Breakfast – *2 scrambled eggs, 2 slices bacon, 2 maple pork sausage, 2 slices white toast, seasoned hashbrowns*
- Coffee & Assorted Tea Station
- Chilled assorted Juices

VG – Vegetarian

DF – Dairy Free

VE – Vegan

GF – Gluten Free

GFP – Gluten Free Possible



# Breakfast

## Glendale Classic Breakfast Buffet | \$36/person

### Minimum 20 people

- Pancakes & Belgian Waffles - *Quebec maple syrup, whipped butter, fruit compote* | VG
- Local Honey Yogurt - *granola, fruit compote* | GF, VG
- Sliced Fruit - GF, DF, VE
- Scrambled Eggs - GF, VG
- Grilled Tomato - DF, GF, VE
- Bacon - GF, DF
- Maple Pork Sausage - GF, DF
- Hashbrown Potato - *bell peppers, green onion* | DF, VG
- Assorted Mini Pastries - *croissants, Danishes, muffins* | VG
- Coffee & Assorted Tea Station
- Chilled Juices

### Additions

- **Chef Attended Omelet Station | + \$17/person**  
*asparagus, mushroom, tomatoes, spinach, ham, bacon, goat cheese, cheddar cheese*
- **Smoked Salmon Bagel | + \$13/person**

VG – Vegetarian

DF – Dairy Free

VE – Vegan

GF – Gluten Free

GFP – Gluten Free Possible





# Corporate Lunch

**Plated Lunch Options – please select up to two options for your guests to pre-select from  
Maximum 30 people**

## **\$36/person**

- **Steak Frites** – 5.5-ounce AAA sterling Alberta ranchlands beef, classic Caesar salad, wedge fries | GFP
  - Add 8-ounce sirloin + \$10 | Add 8-ounce New York Steak + \$15
- **Butter Chicken** – house secret spice blend, basmati rice & naan bread | GFP
- **Risotto** – wild mushrooms, green peas, herb oil, parmesan tuille | GF,VG

## **\$28/person**

- **Hot & Sour Chicken Bowl** – chicken breast, hot & sour pineapple sauce, Asian style vegetables, vegetarian spring roll | GFP
- **Three Mushroom Penne Alfredo** – creamy mushroom, parmesan cream sauce, & garlic toast | VG
  - Add chicken + \$3
- **Blackened Cajun Salmon Salad** – seared Cajun salmon, crisp romaine, herb croutons, creamy garlic Caesar dressing, shaved parmesan | GFP

VG – Vegetarian

GF – Gluten Free

DF – Dairy Free

GFP – Gluten Free Possible

VE – Vegan



# Corporate Break

- Assorted Loaves & Pastries, Whole Fruit \$11/person
- Assorted Loaves & Pastries \$9/person
- Local Honey Yogurt - *granola, berry compote* | GF, VG \$11/person
- Cookies \$27/dozen
- Warm Frosted Cinnamon Buns \$11/person
- Vegetable Crudité - *hummus & ranch* | GF, VG \$11/person
- Fresh Fruit Tray - *citrus yogurt dip* \$12/person
- Assorted Dessert Squares & Cakes \$13/person
- Assorted Smoothies \$10/person

# Refreshments

*All items are self-serve*

- Coffee & Tea Station - *with refills* \$3.5/person
- Bottled Fruit Juice (450ml) \$4.5/each
- Juice Carafe (1L) \$16/each
- Bottled Soft Drinks (591ml) \$4/each
- Bottled Water (500ml) \$3/each
- Bottle Sparkling Water (750ml) \$8/each

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DF – Dairy Free

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# Soup & Sandwich Lunch Buffet \$46/person

*Minimum 20 people | Available for lunch bookings only*

## **Starters & Salads**

- Chef Chopped Salad - *romaine, tomatoes, cucumbers, cheddar cheese, bacon, ham, boiled egg | GF*
- German Potato Salad - *creamy Dijon dressing, celery, boiled egg, pickles*
- Pita Chips, Crostini & Fresh Bread - *hummus with red pepper coulis*
- Pickle Tray - *DF,GF,VE*
- Vegetable Crudit  - *ranch dip | GF,VG*

## **Please Select Two Soups:**

- Carrot Ginger Coconut - *DF,GF,VE*
- Minestrone - *DF,VE*
- Beef Barley - *DF,GF*
- Roasted Tomato - *DF,VG*
- Cream of Mushroom - *GF,VG*

## **Selection of Sandwiches & Wraps**

- Turkey Bacon Wrap - *garlic aioli, Swiss cheese*
- Black Forrest Ham - *cheddar, dill pickle, grainy mustard*
- Tuna Salad Wrap - *cheddar cheese, lettuce*
- Chicken Caesar Wrap
- Grilled Vegetable & Hummus - *VE*
- Roast Beef - *horseradish, mayonnaise*

## **Substitute Wraps for Assorted Paninis | + \$7/person**

*steak fajita, pesto chicken, caprese, BBQ chicken*

## **Dessert**

- Assorted Squares & Cookies - *VG*

*VG - Vegetarian*

*DF - Dairy Free*

*VE - Vegan*

*GF - Gluten Free*

*GFP - Gluten Free Possible*



# Italian Lunch Buffet \$52/person

*Minimum 20 people | Available for lunch bookings only*

## **Starters & Salads**

- Classic Caesar Salad – *Caesar dressing, herb croutons, shaved parmesan cheese*
- Organic Baby Greens – *herb vinaigrette | DF,GF,VG*
- Minestrone Soup - *DF,GF,VG*
- Tomato Bocconcini Platter– *fresh basil, balsamic reduction | VG*
- Italian Vegetable Antipasto Pasta Salad - *GF,VG*

## **BYO Pasta Bar**

- Cheese Tortellini, Linguini, Penne
- Roasted Tomato Sauce, Alfredo
- Roasted Zucchini, Italian Chicken, Seafood Medley
- Roasted Red Pepper, Sauteed Wild Mushrooms, Olives, Sundried Tomato
- Parmesan, Goat Cheese, Mozzarella

## **Desserts**

- Assorted Squares & Pastries – *VG*

*VG – Vegetarian*

*DF – Dairy Free*

*VE – Vegan*

*GF – Gluten Free*

*GFP – Gluten Free Possible*



# The Glendale Lunch Buffet \$56/person

*Minimum 20 people | Available for lunch bookings only*

## **Starters & Salads**

- Classic Caesar Salad – *Caesar dressing, herb croutons, shaved parmesan cheese*
- Garden Salad – *DF,GF,VE*
- Pickle Tray – *DF,GF,VE*
- Pita Chips, Crostini, Fresh Bread & Assorted Dips– *hummus with red pepper coulis, smoked jalapeno cream cheese VG*
- Vegetable Crudit  – *ranch dip | GF,VG*

## **Mains**

- Alberta Beef Stew – *AAA sterling Alberta ranchlands beef, mushrooms, carrots, pearl onion, merlot jus, garlic mashed potato | GFP*
- Butter Chicken – *garlic naan bread | GFP*
- Basmati Rice – *DF,GF,VE*
- Roasted Baby Potato – *VG*
- Broccoli & Cauliflower Au Gratin – *VG*

## **Desserts**

- Assorted Squares & Pastries – *VG*

## **Additions:**

- **Add Perogies | + \$6/person** – *caramelized onion & sour cream | VG*

*VG – Vegetarian*

*DF – Dairy Free*

*VE – Vegan*

*GF – Gluten Free*

*GFP – Gluten Free Possible*



# Chicken & Ribs Lunch Buffet \$57/person

*Minimum 20 people | Available for lunch bookings only*

## Starters & Salads

- Assorted Greens – *assorted house dressing | DF,GF,VE*
- German Potato Salad – *creamy Dijon dressing, celery, boiled egg, pickles | DF,GF,VG*
- Coleslaw – *apple cider vinaigrette | GF,VG*
- Pickle Tray – *DF,GF,VE*
- Vegetable Crudité – *hummus & ranch dip | GF,VG*

## Mains

- Fried Chicken – *Cajun spiced, flour dusted*
- St. Louis Pork Rib – *house smoked BBQ sauce | GF*
- Garlic Mashed Potato – *GF,VG*
- Mac & Cheese – *VG*
- Vegetable Medley – *DF,GF,VE*

## Desserts

- Assorted Squares & Pastries – *VG*

## Additions:

- **Add Smoked Brisket | + \$17/person** – *corn bread, BBQ blueberry jus*
- **Add AAA Dry Aged Sirloin Steak | + \$17/person** – *green peppercorn cream sauce, grilled asparagus*
- **Add Chef Attended Grill | + \$5/person**

*VG – Vegetarian*

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# Canapé

All appetizer selections can either be stationed or passed | additional +\$6/person for passed appetizers

## HOT

### Pricing by the dozen

- Spiced Chicken Satay | \$37 – chili mango glaze, Thai peanut sauce | DF
- Grilled Beef Skewer | \$37 – cilantro lime chimichurri | GF,DF
- Beef Sliders | \$38 – chipotle aioli, cheddar, crisp lettuce, tomato
- Lamb Popsicle | \$49 – garlic rosemary marinade | DF
- Steak Frites | \$38 – bearnaise aioli
- Crab Rangoon | \$41 – sriracha sauce
- Shrimp & Corn Fritter | \$37 – jalapeno aioli | DF
- Bacon Wrapped Scallop | \$41 – bourbon maple glaze | GF,DF
- Samosa | \$32 – mango chutney | VG
- Vegetarian Spring Rolls | \$31 – sweet chili sauce | DF,VG
- Cauliflower Pakora | \$34 – raita dip | VG
- Brie & Poached Pear Grilled Cheese | \$35 – balsamic onion jam | VG
- Mushroom Arancini | \$34 – spicy arrabbiata | VG
- Mac & Cheese croquette | \$34 – tomato chutney | VG

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# Canapé

All appetizer selections can either be stationed or passed | additional +\$6/person for passed appetizers

## COLD

### Pricing by the dozen

- Croissant BLT | \$36 – mini croissant, double smoked bacon, tomato aioli
- Assorted Pinwheels | \$36 – hummus, roasted vegetable, ham & swiss, turkey & cheddar
- Montreal Smoked Meat | \$37 – pretzel bun, horseradish Dijonaise | DF
- Prosciutto Wrapped Asparagus | \$35 – prosciutto di parma, blanched asparagus, grana Padano cheese | GF
- Antipasto Skewer | \$35 – European cheese, sliced cured meat, stuffed olive | GF
- Albacore Tuna Tataki | \$53 – togarashi spiced, wasabi aioli in a wonton cup | DF
- Prawn Cocktail \$42 – Bombay cocktail sauce | GF,DF
- Beetroot Cured Salmon \$42 – house cured, arugula aioli, baguette crostini | DF
- Caprese Skewer | \$31 – basil pesto marinated, balsamic glaze | GF,VG
- Heirloom Tomato Bruschetta | \$31 – kalamata olive tapenade, baguette crostini | VG

### Pricing per person

- Fresh Fruit Platter | \$12/person – citrus yogurt dip | VG
- Vegetable Crudit  | \$11/person – hummus & ranch dip | GF,VG
- Antipasto Bar | \$13/person – cured sliced meat, European cheeses, marinated artichokes, roasted vegetables, marinated olives, sundried tomato, assorted breads & crackers

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# The Glendale Dinner Buffet \$76/person

*Minimum 20 people*

## Starters & Salads

- Marinated Vegetable Salad – *cauliflower, broccoli florets, bay corn, celery, onion, grape tomatoes, golden Italian dressing* | GF, DF, VG
- Classic Caesar Salad – *Caesar dressing, herb croutons, shaved parmesan cheese*
- Organic Baby Greens – *Saskatoon berry vinaigrette* | GF,DF,VE
- Cheese Display – *dried fruits, crostini* | VG
- Vegetable Crudit  – *hummus & ranch dip* | GF,VG
- Pickle Tray – *GF,DF,VE*

## Mains

- Garlic Mashed Potato – *GF,VG*
- Perogies – *caramelized onion & sour cream* | VG
- Broccoli & Cauliflower Au Gratin – *VG*
- Vegetable Medley – *GF,DF,VE*
- Seared Chicken Breast – *wild mushroom cream sauce* | GF

## Carving station

- AAA Sterling Alberta Beef – *merlot au jus, horseradish, mustard* | GF

## Desserts

- Chef Selection – *assorted squares & cakes* | VG

VG – Vegetarian

DF – Dairy Free

VE – Vegan

GF – Gluten Free

GFP – Gluten Free Possible



# Platinum Dinner Buffet \$89/person

*Minimum 20 people*

## Starters & Salads

- Shrimp Cocktail – *Bombay gin cocktail sauce | GF,DF*
- Prosciutto Wrapped Asparagus – *grana Padano cheese | GF*
- Roasted Tomato Bisque – *with basil oil | GF,VG*
- Tuscan Greens – *organic greens, roasted red pepper, fresh summer vegetables, sundried tomato vinaigrette | GF,DF,VE*
- Quinoa Salad – *pumpkin seeds, tomatoes, bell pepper, fresh herbs, herb vinaigrette | GF,DF,VE*
- Roasted Beet & Arugula Salad – *toasted walnut, goat cheese, creamy citrus vinaigrette | GF,VG*
- Antipasto Bar – *cured sliced meat, European cheeses, marinated artichokes, roasted vegetables, marinated olives, sundried tomato, assorted breads & crackers*
- Tomato Bocconcini Platter – *fresh basil & balsamic reduction | GF,VG*

## Mains

- Garlic Mashed Potato – *GF,VG*
- Broccoli & Cauliflower Au Gratin – *VG*
- Wild Rice Pilaf – *GF,VG*
- Roasted Seasonal Vegetables – *GF,DF,VE*
- Garlic Marinated Asparagus & French Beans – *GF,DF,VE*
- Chicken Piccata – *lemon caper sauce*
- Sumac Baked Pacific Salmon – *local honey glaze & tangy orange salsa | GF,DF*

## Carving station

- AAA Sterling Alberta Beef  
*merlot au jus, horseradish, mustard | GF*

## Desserts

- Chef Selection – *assorted squares & cakes | VG*

## Additions

- **Add Lobster Tail | + \$47/person**
- **Add AAA Carved Tenderloin | + 37/person**

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## Dessert Add On

### **Assorted Squares & Cakes | \$13/person**

*Chefs' selection | VG*

### **Candy Bar | \$13/person**

*assorted gummy & sour candies, liquorice, lollipops, mini chocolate bars, caramel corn | VG*

### **Premium Dessert Station | \$14/person**

*chocolate truffle, macaron & crème Brulé spoons | VG*

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# Late Night Snack

*Suggested ordering of 65% of guest count (minimum of 25 people)*

**\$21/person**

- *Pizza – assorted, served sliced in boxes*
- *Poutine Bar – fries, cheese curds, bacon, green onion, classic beef gravy | GFP*
- *Nacho's – build your own, with assorted toppings, salsa, sour cream, guacamole | GFP*
- *Asian Fusion Appetizer Array –vegetarian spring rolls, shrimp gyoza, tempura vegetables, tempura chicken bites. served with an assortment of sauces*
- *Mac & Cheese Bar – crushed Doritos, diced tomatoes, hot banana peppers, diced red peppers | VG*

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# Bar Service

We offer the options of a Host or Cash bar with a minimum \$500 spend requirement. Please note we do not have an ATM on site.

## Host Bar

Host bars are subject to 20% service charge & 5% GST

Standard Liquor (1 oz)	\$7.75
Domestic Beer (355 ml)	\$7.75
House Wine (5 oz)	\$9.75
Premium Liquor	\$8.75
Imported Beer (355 ml)	\$8.75
Coolers (355 ml)	\$8.75
Soft Drinks	\$3.5

## Cash Bar

Cash bar prices include service charge & GST

Standard Liquor (1 oz)	\$9
Domestic Beer (355 ml)	\$9
House Wine (5 oz)	\$11
Premium Liquor (1 oz)	\$10
Imported Beer (355 ml)	\$10
Coolers (355 ml)	\$10
Soft Drinks	\$3.75

**Wine Corkage fee | \$25** – per 750 ml bottle  
**Wine service with dinner | + \$3/person** – offer & pour – two rounds of service  
**Specialty & custom crafted cocktails available** – please inquire for further details  
**Drink Ticket Seller | \$20/hr.**



# Bar Menu

## Standard

Standard Liquor (1 oz)

*Provoked Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Chavon Black Rum, Chavon White Rum, Alberta Reserve Whiskey*

Domestic Beer (355 ml)

*Budweiser, Bud Light, Kokanee, Canadian, Coors Light*

Coolers (355 ml)

*Assorted*

House Wine (5 oz)

*Protea Sauvignon Blanc & Protea Cabernet Sauvignon*

Soft Drinks

## Premium

Premium Liquor (1 oz)

*Grey Goose Vodka, Empress Gin, Crown Royal Whiskey, Jack Daniel Whiskey, Jameson Irish Whiskey*

Imported Beer (341 - 355 ml)

*Corona, Michelob Ultra, Coors Original, Stella Artois*

Tall Cans (473 ml)

*Assorted Craft Beer*

Coolers (355 mL)

*Assorted*

House Wine (5 oz)

*Protea Sauvignon Blanc & Protea Cabernet Sauvignon*

Soft Drinks



# Non-Alcoholic Beverage Packages

## Soft Drinks & Juice

**\$150** | *Minimum 80-140 people*

**\$90** | *Maximum 80 people*

Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Root Beer, Orange, Cranberry, Apple, Pineapple, Grapefruit

## Non-Alcoholic Beer & Soft Drinks

**\$250** | *Minimum 80-140 people*

**\$190** | *Maximum 80 people*

Corona Sun Brew, Virgin Caesar, Shirley Temple

Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Root Beer, Orange, Cranberry, Apple, Pineapple, Grapefruit



# Wine

Wine list is subject to availability & market price

## White

- Protea Sauvignon Blanc, *South Africa* \$42
- Yealands Sauvignon Blanc, *New Zealand* \$48

## Red

- Protea Cabernet Sauvignon, *South Africa* \$42
- Kaiken Cabernet Sauvignon, *Argentina* \$45

## Rose & Bubbles

- Bellenda Fratelli Cosmo Prosecco, *Italy* \$42
- Protea Rose, *South Africa* \$42

Wine Corkage fee | \$25 - per 750 ml bottle

Wine service with dinner | + \$3/person - offer & pour - two rounds of service

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# Terms & Conditions

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## •Deposit Information

- 1.A deposit of \$500 is due upon booking and a credit card on file.
- 2.Rooms remain available for booking by other parties until deposit is received
  - a.an inquiry into a room and/or date does not guarantee a booking
    - i.the Glendale reserves the right to release any room and/or date without notice if a deposit has not been received
- 3.All deposits are non-refundable from time of booking
  - a.deposits are forfeit if event is cancelled, rescheduled, or moved to another area of the facility
- 4.Amount is applied to the final bill at the end of the event as a credit

## •Payment

- 1.Payment can be made by cheque, EFT, or e-transfer. Please make cheques payable to The Glendale Golf & Country Club. E-transfers can be sent to [accounting@theglendale.com](mailto:accounting@theglendale.com).
- 2.Booking host is responsible for payment of any outstanding charges at end of event
- 3.The Glendale reserves the right to adjust for current market value of any prices and/or rental rates on events booked.

## •Cancellations

- 1.All cancellations must be made in writing
- 2.Cancellation of events made more than 60 days from the scheduled date of the event will result in forfeiture of the total deposit
- 3.Cancellation of events more than two weeks (14 days) but less than 60 days from the scheduled date of the event will result in forfeiture of the deposit and/or a cancellation fee of 50% of the total event estimate
- 4.Cancellation of events made less than two weeks (14 days) prior to the event will result in forfeiture of the deposit and/or a cancellation fee equal to the total amount (100%) of the event estimate

## •Rental Rates and Minimum Sales Requirements

- 1.Posted rental rates are based on non-member bookings and are valid from January 1, 2026 – December 31, 2026.
- 2.If the minimum sales requirement for an event is not met, the Glendale reserves the right to charge the difference between the final bill and the minimum sales requirement. (before room rental, service charge, and GST)
- 3.Member Bookings and Member-Sponsored events are subject to a special rate

## •Food Service

- 1.The Glendale provides tastings of its event menus for the designated host. Tastings are priced at \$120 for two, plus 20% service charge and GST. (maximum of 6 people)
- 2.Final guest count is required a minimum of 7 business day prior to the event, with final menu selections required 14 days prior.
  - a.once the final guest count is provided, it may not be decreased
  - b.final menu charge is calculated using the final confirmed guest count or the total number of guests attending, whichever is more
  - c.if a plated menu is selected, all course selections and counts are to be provided with the final guest count
    - i.to ensure proper service to event guests, the host(s) is responsible for the placement of place cards indicating menu selections
  - d.any/all dietary restriction requests and allergy alerts must be provided with the final guest count
    - i.the Glendale cannot guarantee accommodation of any special dietary requirements made the day of the event
- 3.The Glendale reserves the right to change any buffet menu to a plated menu should the guest count not meet the minimum guest count requirement
- 4.Alberta regulatory requirements limit buffet and/or self-service item placement to a maximum of two hours
- 5.No outside food is permitted without written approval from the Glendale
  - a.approved outside food such as special occasion cakes are to be brought the day of the event
    - i.the Glendale does not accept responsibility for the storage or service of approved outside food items
  - b.in accordance with Alberta Health regulations all outside food must be supplied from a commercial licensed supplier; homemade food is prohibited
- 6.No leftover food or beverages may be taken from the Glendale
- 7.Children's meals
  - a.Buffet Service
    - i.children four years of age and under eat at no charge
    - ii.children between 5 years and 12 years of age are charged half-price
  - b.Plated Service
    - i.children's plated meals must be confirmed with the final guest count for all events
    - ii.children's plated meal options are available upon request and are charged at menu price

## •Beverage Service

- 1.All beverage service must be confirmed with the final guest count
  - a.the Glendale reserves the right to make suitable substitutions for any beverage service confirmed after the final guest count is provided
- 2.Wine corkage is available at \$25/750ml, plus service charge and GST
- 3.No other outside alcoholic or non-alcoholic beverages, including beverages for tournaments, are permitted without prior written approval from the Glendale
- 4.Orders for unlisted beverages are available upon request and will be charge based on full case lots
  - a.special order requests must be provided with the final guest count
- 5.The Glendale reserves the right to restrict or discontinue bar service to individual guests and/or the entire event at any time
- 6.Last call for bar service is midnight with all guests to be off the property no later than 1AM

## •Equipment

- 1.Pricing includes staffing and use of regularly inventoried small wares, linens, and furniture
  - a.additional charges may apply for specialty service and/or equipment requests

### •Decorations, Personal Property, and Outside Suppliers

- 1.Confetti, sparkles, flower petals, and/or other small thrown or sprinkled items are not permitted
  - a.use of thrown/sprinkled items may result in additional charges to the event for cleaning and/or repairs to equipment
- 2.Any candle producing a flame must be enclosed in a fire-proof container with the flame a minimum of 2.5cm (1") from the top of the container
- 3.No decorations may be taped, stapled, tacked, nailed, or otherwise affixed to any part of the event space in a manner which may cause damage
  - a.if damage occurs, additional charges for repair may be charged to the credit card on file
- 4.The Glendale does not accept responsibility for any outside equipment or property brought by the host, presenter, guests, or outside service providers
  - a.the Glendale is not responsible for the loss or damage of any outside equipment or personal property including, but not limited to: rented linens and table covers, DJ equipment, coats, purses, center pieces, etc.
- 5.The Glendale is responsible for the management of its staff only. Any outside service or food providers are the sole responsibility of the event host(s). This includes but is not limited to: photographers, DJs, event planners, cake or outside food caterers, entertainers, etc.
- 6.All events utilizing outside music or entertainment covered under Canadian royalty laws are subject to a SOCAN fee of \$65 for events under 100 guests and \$92 for events exceeding 100 guests

### •Conduct

- 1.It is the sole responsibility of the host(s) to inform all guests attending the event of all rules and codes of conduct
- 2.The Glendale's dress code applies to all events
- 3.Guests are not permitted in Member-only areas of the Clubhouse or anywhere on the course, pool, or gardens at any time during the event unless they are Members of the club
- 4.Smoking of tobacco is only permitted outside the front entrance of the Clubhouse
  - a.smoking is not permitted on the deck
  - b.smoking of cannabis is not permitted in any area of the Facility
- 5.The Glendale reserves the right to remove any guest(s) from the property who is being disruptive to the safety and enjoyment of event guests and/or Members or staff of the club
- 6.To ensure the safety and security of all guests, staff, and the Facility, a designated representative of the host(s) is to be available throughout the entirety of the event to assist with any/all matters related to the event
  - a.the name of this person is to be provided with the final guest count
  - b.this person is to remain unintoxicated for the entirety of the event
  - c.the designated person may be requested to assist with matters including, but not limited to:
    - i.intoxicated guests, payment issues, damage to property, health and safety emergencies, etc.
- 7.All minor children must be supervised by a parent or guardian at all times, and are not to be left unattended in any area of the Clubhouse, golf course, pool area, or any other part of the Facility.
- 8.The host(s) may not use the Glendale logo, documents, or pictures for advertising or marketing purposes without written permission from the Club.

### •General Terms of Agreement

- 1.The Glendale reserves the right to take pictures of all events and decorations for use in advertising, social media, marketing, and other facility documents.
  - a.The Glendale agrees not to sell images or event information to third parties.
- 2.It is the sole responsibility of the host(s) to fully read and understand these Terms and Conditions, and to request any changes and/or clarification to the above terms and conditions prior to signing any booking agreement with the Glendale.
- 3.Any changes to this agreement must be requested in writing and signed by both the Club and the host(s) of the event.
- 4.These Terms and Conditions are subject to change without notice. In the event an Event Agreement has been signed, the Glendale will take reasonable action to notify the event host(s) of any changes that may directly affect his/her/their event.