



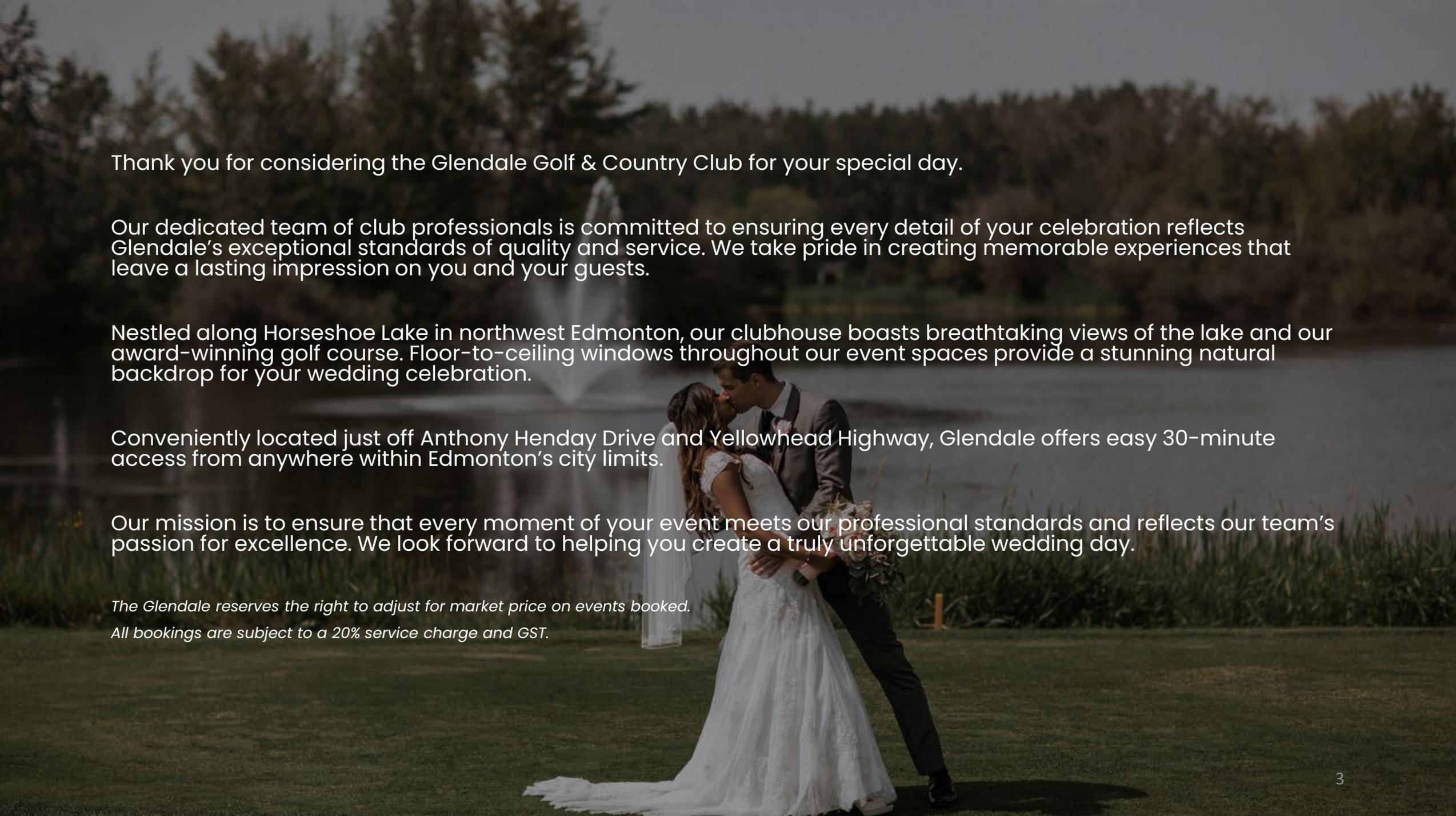
# Glendale Golf & Country Club 2026 Wedding Package





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A bride and groom are shown in a romantic embrace, kissing on a golf course. The bride is wearing a white lace wedding dress and holding a bouquet of flowers. The groom is in a grey suit. In the background, there is a large fountain spraying water into the air, and a body of water (Horseshoe Lake) is visible. The scene is set outdoors with trees and a clear sky.

Thank you for considering the Glendale Golf & Country Club for your special day.

Our dedicated team of club professionals is committed to ensuring every detail of your celebration reflects Glendale's exceptional standards of quality and service. We take pride in creating memorable experiences that leave a lasting impression on you and your guests.

Nestled along Horseshoe Lake in northwest Edmonton, our clubhouse boasts breathtaking views of the lake and our award-winning golf course. Floor-to-ceiling windows throughout our event spaces provide a stunning natural backdrop for your wedding celebration.

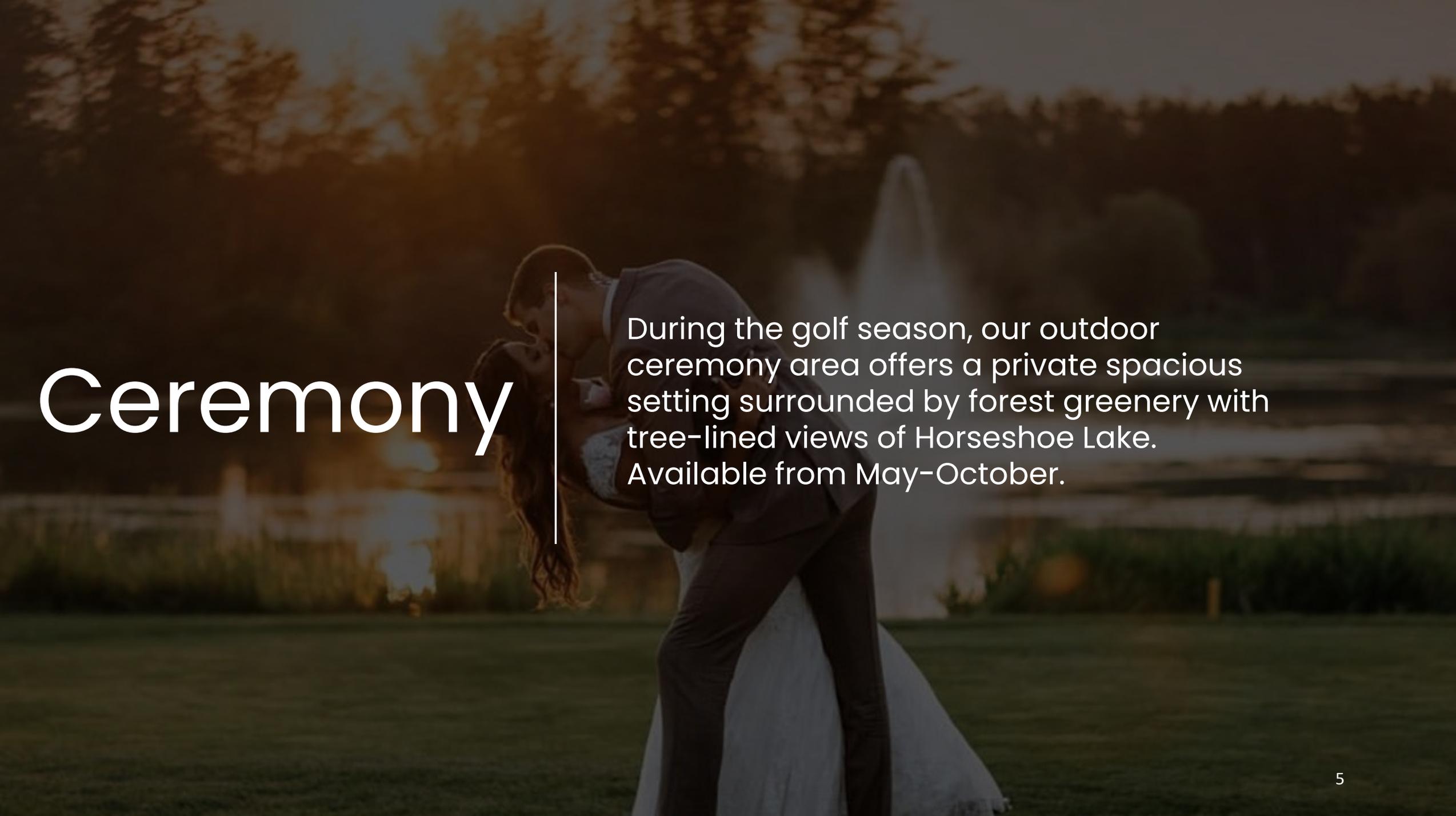
Conveniently located just off Anthony Henday Drive and Yellowhead Highway, Glendale offers easy 30-minute access from anywhere within Edmonton's city limits.

Our mission is to ensure that every moment of your event meets our professional standards and reflects our team's passion for excellence. We look forward to helping you create a truly unforgettable wedding 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.*



A romantic couple in wedding attire embracing on a golf course at sunset. The groom is lifting the bride, and they are both smiling. The background shows a golf course with trees and a fountain under a warm, golden sky.

# Ceremony

During the golf season, our outdoor ceremony area offers a private spacious setting surrounded by forest greenery with tree-lined views of Horseshoe Lake. Available from May-October.

# Ceremony

**Ceremony Rental | \$1500**

Available Starting at 1PM Day Of

## What Is Included

140 White Bistro Chairs  
Set Up & Take Down  
Signing Table With Linen

## Additional Services

Champagne Toast | \$9 per person

Infused Water Station | \$90

4pm Ceremonies have option to add Cocktail Hour Outside

## Booking Information

Access for decorating the ceremony space is available one hour prior to ceremony start time.

Chairs are set-up by Glendale staff the day of the ceremony.

In the event of inclement weather, it is the responsibility of the wedding party to have alternate arrangements. Glendale staff may be able to assist in moving the ceremony into the clubhouse, dependent on availability.

Ceremony bookings are only available in conjunction with a wedding reception booking.

One hour access to the ceremony space for a rehearsal on the day prior.

Ceremony bookings are subject to a 20% service charge.



# Reception

With floor-to-ceiling windows, our reception room boasts breathtaking views of the lake and our award-winning golf course.

# Reception

## Features

Floor-To-Ceiling Windows Facing Horseshoe Lake  
Private Washrooms  
Private Bar  
Dance Floor  
Access to Balcony Patio - *smoking not permitted*  
Fireplace

## Capacity

Dining Room Seating - <i>with dancefloor</i>	140
Dining Room Seating - <i>with no dancefloor</i>	160
Cocktail Reception - <i>with mixed standing and seating</i>	250

## Reception Room Rental | \$2500

The reception room will be available for setup starting at 4pm the day before your wedding

Any specialty décor must be taken down and guests must depart by 1am on the day of the event

## What Is Included

Standard Set Up & Take Down  
Standard Linen  
Napkins  
Microphone & Podium  
Bar Service - *last call is midnight*  
Cake Table  
Gift Table



# Reception

## **Additional Services**

65" TV with HDMI | \$50

Wedding Party Parlor Room | \$300 - *subject to availability*

Cake Cutting Service | *tiered cake \$120 | slab cake \$50*

## **Booking Information**

We offer a special rate to our Members for wedding reception bookings

Access to the room for decorating is available from 4pm the day prior

Last call for bar service is midnight - decorations must be taken down and guests off premises by 1am

In-house table linens, tableware, and equipment are set up by Glendale staff

Wedding party is responsible for the set up of decorations, specialty linens, and other items not provided by the Club

Please Note: There is no ATM on site

All Food & Beverage services are subject to a 20% service charge and 5% GST

We require a \$500 non-refundable deposit to hold an open date.



# Menu

A blurred background image of a formal dining table set with white linens, glassware, and a centerpiece of white flowers. The scene is dimly lit, creating a sophisticated and elegant atmosphere. The table is set with white linens, glassware, and a centerpiece of white flowers. The overall mood is refined and high-end.



# Plated Dinner Service

*Minimum food and beverage sales requirement of \$7000*

**First Course - Choice of Soup or Salad** *Please select one starter for all guests*

*If you would like to upgrade to a fourth course additional +\$11/person (select one soup & one salad for all guests)*

- Cream of Mushroom – truffle crema | GF, VG
- Tomato Basil Bisque – crème fresh | GF, VG
- Saffron Butternut Squash – sumac ginger oil | GF, DF, VE
- Golden Salad – grape tomato, chickpeas, feta cheese, diced onion, green pepper, cucumber, manzanilla olive, golden goddess vinaigrette | GF, VG
- Tuscan Sunrise – roasted red pepper, grilled artichoke, heirloom carrot curls, roasted shallots, Tuscan whole leaf lettuce, citrus vinaigrette | GF, DF, VE
- Caprese – heirloom tomato, bocconcini cheese, baby spinach, fresh basil, white balsamic vinaigrette | GF, VG

*All plated dinners include self-serve coffee & assorted tea station*

*Fresh baked rolls with butter included*

VG – Vegetarian

DF – Dairy Free

VE – Vegan

GF – Gluten Free

GFP – Gluten Free Possible



# Entrées

## Second Course – Choice Two Proteins and One Vegetarian Option

Please select three entrée options for your guests to preselect from. Must include two protein and one vegetarian option.

- AAA Beef Tenderloin | \$79 - *garlic mashed potato, caramelized wild mushrooms, red wine jus | GF*
- Chicken Supreme | \$63 - *stuffed with pesto goat cheese and prosciutto, rosemary potato galette, brandy truffle jus | GF*
- Yellow Fin Tuna Steak | \$65 - *basil rice pilaf, Caribbean pineapple salsa*
- Citrus Miso Glazed Salmon | \$67 - *blood orange and roasted red pepper salsa fresca, ginger braised broccolini, crispy basmati rice cake | GF,DF*
- Pork Tenderloin Calvados | \$61 - *rosemary potato galette & apple brandy jus*
- Braised Short Rib | \$68 - *garlic mashed potatoes, baby vegetables, beef jus | GF*
- Risotto | \$47 - *wild mushrooms, green peas, herb oil, parmesan tuille | GF,VG*
- Roasted Cauliflower Steak Parmesan | \$47 - *panko crusted cauliflower, curried cream sauce, rice pilaf | VG*

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# Dessert

## Third Course – Choice of one dessert for all guests

*Please select one dessert for all your guests, or choose two alternating desserts +\$2/person*

- *Chocolate Decadence Cake - vegan Chantilly, fresh berries | GF,VE, DF*
- *Berry Cheesecake - New York Style, with berry compote | VG*
- *Tuxedo Cake - double chocolate, served with chocolate accents | VG*
- *Fresh Fruit - poppyseed citrus whip - GF, DF, VE*

## Dessert Add-On's

*Choice to serve with reception or late-night snack*

- *Chocolate Fountain | \$14/person - fresh strawberries, honey dew, cantaloupe, pineapple, marshmallows, & mini donuts*
- *Candy Bar | \$13/person - assorted gummy and sour candies, liquorish, lollipops, mini chocolate bars and caramel corn*

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# Canapé

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

- Selection of One Item | \$12 per person – *approximately four pieces per person*
- Selection of Two Items | \$15 per person – *approximately four pieces per person*
- Selection of Three Items | \$19 per person – *approximately four pieces per person*
- Selection of Four Items | \$21 per person – *approximately four pieces per person*

## HOT

- Spiced Chicken Satay – *chili mango glaze, Thai peanut sauce | DF*
- Grilled Beef Skewer – *cilantro lime chimichurri | GF,DF*
- Shrimp & Corn Fritter – *jalapeno aioli | DF*
- Vegetarian Spring Rolls – *sweet chili sauce | DF,VG*
- Mushroom Arancini – *spicy arrabbiata | VG*

## COLD

- Croissant BLT – *mini croissant, double smoked bacon, tomato aioli*
- Prosciutto Wrapped Asparagus – *prosciutto di Parma, blanched asparagus, grana Padano cheese | GF*
- Antipasto Skewer – *European cheese, sliced cured meat, stuffed olive | GF*
- Caprese Skewer – *basil pesto marinated, balsamic glaze | GF,VG*
- Heirloom Tomato Bruschetta – *kalamata olive tapenade, baguette crostini | 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, assorted 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 Highballs (1 oz)	\$7.75
Domestic Beer (355 ml)	\$7.75
House Wine (5 oz)	\$9.75
Premium Highballs	\$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 Highballs (1 oz)	\$9
Domestic Beer (355 ml)	\$9
House Wine (5 oz)	\$11
Premium Highballs (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 Highballs (1 oz)

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

Standard 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 Highballs (1 oz)

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

Premium 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*

# Frequently Asked Questions

## **What address should I use for my invitations?**

Glendale Golf & Country Club

12410 199 Street NW

Edmonton, AB

T5V 1T8

## **Do I need to be a Member to book?**

You do not need to be a Member to book an event at the Glendale.

## **Do you have a list of preferred vendors?**

We have a list of preferred vendors we would be happy to recommend.

## **How is the Menu determined?**

Selections are made from our current menu package. Menu items are subject to market price. We would be happy to assist with tailoring your selection. Course selections must be finalized no later than 14 days prior to the event, with dietary restrictions and guest count finalized 7 days prior to the event. With the final guest count, we require your guest seating chart indicating menu selections. To ensure proper service, the host is responsible placing name cards that indicate each guest's entrée selection.

## **Is there an outside vendor fee?**

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

There will be an additional cake cutting service fee for tiered wedding cakes for \$120. We recommend asking your bakery for a cake map to ensure portion requirements are met. Slab cakes will be a \$50 fee for cutting. There will be no fee for cupcakes, however in the event you would like the cupcakes butler serviced to your guests, there will be a \$40 fee. Please note with the exception of celebratory cakes & cupcakes, outside food or drink is not permitted.

Specialty linens and chair covers are not provided by the club. These services can be offered through outside vendors subject to the vendors service fees and are at the responsibility of the host to set up and take down these specialty items.



# Frequently Asked Questions

## **Will I have access to decorate the room the day prior?**

Access to the wedding reception room is available from 4pm the day prior to the event until 1 am the day of.

## **Who is my point of contact the day of my event?**

A Supervisor or Manager will be your on-site contact during the duration of your event.

## **Is there a separate room accessible for the Wedding Party to place their belongings?**

Our Parlor Room is available for an additional charge of \$300 during the event, subject to availability.

## **What time does bar service end?**

Last call is midnight, all specialty decorations must be taken down and guests off premises by 1 am.

## **Can I take pictures on the Golf Course?**

Unfortunately, photos on the golf course are not permitted. However, there are still some beautiful scenic locations on the property that you can access for photography, and we could be happy to show you. Photography on the golf course is strictly prohibited for both the bridal party and guests. This policy will be strictly enforced.

## **Is there a taxi service available?**

Yes, Taxi & Uber will provide services from the club



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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, centerpieces, 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.