



# Welcome to the



## LEWIS ESTATES GOLF COURSE

At Lewis Estates G.C. we are committed to ensuring your event will be special and memorable. We take great pride in hosting each event and further more we are confident that you and your guests will have an enjoyable evening at the Lewis Estates Clubhouse

### OUR FESTIVE BANQUET PACKAGES INCLUDE THE FOLOWING:

Room rental cost is built into the cost of each dinner option

- Linens and napkins
- Podium and Mic
- Full bartender service
- Professional catering staff
- Room setup and takedown
- Wood burning fireplace
- Sirius satellite radio
- 4 big screen HD TV's
- Carving station
- Wi-Fi
- Decorated Christmas Tree
- Table setup with centerpieces

Contact: Kym Bishop | [kbishop@melcor.ca](mailto:kbishop@melcor.ca)





## LEWIS ESTATES GOLF COURSE

### Lewis Estates Golf Course Banquet Contract

Company Name: \_\_\_\_\_

Event Date: \_\_\_\_\_ Estimated # of guests: \_\_\_\_\_

Cocktail Hour: \_\_\_\_\_ Host Bar: Yes / No

Dinner Time: \_\_\_\_\_ Cash Bar: Yes / No

Ticket Bar: Yes / No Tickets Required: Yes / No  
(Cost Applies)

#### Contact Information

Organizer Name: \_\_\_\_\_

Contact Numbers: (Work) \_\_\_\_\_ (Cell) \_\_\_\_\_

Email address: \_\_\_\_\_

Billing address: \_\_\_\_\_

Postal Code: \_\_\_\_\_

#### **Deposit and payment information**

- A \$1000.00 deposit is required to hold the date requested, it may be refunded if a written letter or email is submitted to the General Manager or Food and Beverage Manager 7 days prior to the event date.
- GST and 18% gratuity will be added to each invoice
- You will be invoiced for your event balance following the event. Payment is due upon receipt of the invoice and payment can be made by cheque, Visa, or Mastercard
- Payment is required 7 business days after the event

#### **Credit Card Information**

- Card Number \_\_\_\_\_
- Expiry Date \_\_\_\_\_ / \_\_\_\_\_
- CVC # \_\_\_\_\_
- Postal Code Issued on Card \_\_\_\_\_

**The Event Host agrees with Lewis Estates Golf Course, to comply with and be bound by the following terms and conditions below:**

## TERMS AND CONDITIONS

- All event booking numbers will be finalized 7 days prior to the Event Date. In the event that the attendance numbers change within the 7-day time frame, the event will be billed for the amount that it was booked before the 7-day period (or the greater number).
- All food will be supplied by the Lewis Estates Golf Course with the exception of celebratory food such as a wedding cake which must be supplied by a licenced food vendor. Complying with the Provincial Health Regulations the removal of any unconsumed food from the Lewis Estates Golf Course is prohibited.
- The event organizer or any of their guests may not alter at any time the interior or exterior of the Lewis Estates Golf Course clubhouse or buildings.
- All items belonging to the event must be removed at the end of the event.
- Proper attire is to be worn at all times during the hosted event.
- The event coordinator will ensure there is adequate supervision for all small children at the event.
- The use of confetti is not permitted in or around the Lewis Estates Golf Course Facility.

## Liquor Consumption

- Lewis Estates Golf Course will not tolerate any outside alcohol brought onto or into the Clubhouse facility as per Alberta Gaming and Liquor Consumption Regulations, guests found bringing outside alcohol on the premises will be asked to leave.
- Lewis Estates Golf Course Staff will monitor alcohol intake and have the right to intervene, if necessary, to stop service and/or remove guests from the premises to ensure the safety of the patron and other guests.
- If your group wishes to bring in their own special wines for the event the Lewis Estates G.C. will add a \$20.00 per bottle corkage fee.

## Damages

- The event host is responsible for the actions of all of its participants and will indemnify and save harmless Lewis Estates Golf Course, Melcor Developments and its shareholders from all losses, damages, or claims whatsoever which Lewis Estates Golf Course Melcor Developments and its shareholders suffer or occurs as a result of any act, neglect or omission of the Event Participants.
- Lewis Estates Golf Course, Melcor Developments and its shareholders will not be responsible for any loss or injury suffered or incurred by any Event Participants.
- A post-event Clubhouse walkthrough by the General Manager or Food and Beverage Manager to inspect any damages to the facility, if any damages are found the event coordinator will be notified by the General Manager or Food and Beverage Manager to come in and inspect the damages caused by the Events Guests.
- Smoking or Vaping is strictly prohibited within the Clubhouse and 3 meters from doors etc. Smoking and Vaping may only occur in the designated smoking areas.

**Please sign below to indicate your acceptance of the terms and policies included in the contract and the attached event package. Please return this page to: kbishop@melcor.ca**

Event Name: \_\_\_\_\_ Date: \_\_\_\_\_

Event Organizer: \_\_\_\_\_  
(Print Name) (Authorized Signature)

Lewis Estates Golf Course \_\_\_\_\_  
(Print Name) (Authorized Signature)

**Thank you for allowing Lewis Estates G.C. to host your Event!**

# SUPREME FESTIVE SEASON BUFFETT

## INCLUDED IN THE SUPREME BUFFET OPTION:

Fresh dinner rolls with butter, cabbage rolls,  
traditional perogies, condiments

**\*MINIMUM 40 GUESTS (OTHERWISE SURCHARGE APPLIES)\***

### ENTRÉE

(Choose 3)

Oven Roasted Turkey

Served with homemade stuffing, gravy  
and cranberry sauce

Carved Roast Beef

Served with au ju and horseradish

Maple Glazed Salmon

Glazed Ham

Chicken Cacciatore

Beef Lasagna

**\$85**

PER GUEST

### SALADS AND GREENS

(Choose 3)

House Green Salad

Classic Caesar Salad

Greek Pasta Salad

Spinach Strawberry Salad

Holiday Salad

Roasted Beet & Greens Salad

With Spinach, Grape, Apple, and Feta

### STARCHES

(Choose 2)

Garlic Mashed Potato

Rosemary Roasted Baby Potato

Festive Rice Pilaf

With raisins, cranberry, and cashew

Potato au Gratin

Candied Yams

Baked Potato

With Condiments

### VEGETABLES

(Choose 2)

Honey & Dill Glazed Carrots

Broccoli & Roasted Carrots

Tossed in Herb Butter

Green Beans

& Roasted Red Peppers

Brussel Sprouts

With Bacon & Pomegranate

Red Peppers & Zucchini

Medley of Vegetables

### DESSERTS

(Choose 3)

Tiramisu

Warm Sticky Toffee Pudding Cake

Red Velvet Cake

Triple Chocolate Mousse

Assorted Cakes

Strawberry Cheese Cake (GF)



# CLASSIC FESTIVE SEASON BUFFETT

## INCLUDED IN THE CLASSIC BUFFET OPTION:

Fresh dinner rolls with butter, cabbage rolls,  
traditional perogies, condiments

**\*MINIMUM 40 GUESTS (OTHERWISE SURCHARGE APPLIES)\***

### ENTRÉE

(Choose 2)

Oven Roasted Turkey

Served with homemade stuffing, gravy  
and cranberry sauce

Carved Roast Beef

Served with au ju and horseradish

Maple Glazed Salmon

Slow Roasted HoneyGlazed  
Ham

Chicken Cordon Bleu

With Creamy Mushroom Sauce

### STARCHES

(Choose 2)

Garlic Mashed Potato

Rosemary Roasted Baby Potato

Festive Rice Pilaf

With raisins, cranberry, and cashew

Scallop Potato

Candied Yams

Baked Potato

With Condiments

**\$75**

PER GUEST

### SALADS AND GREENS

(Choose 2)

House Mixed Greens Salad

Roasted Beet & Greens Salad

Oriental Noodle

Wardorf Salad

Classic Caesar Salad

### VEGETABLES

(Choose 2)

Honey & Dill Glazed Carrots

Broccoli & Roasted Carrots

Tossed in Herb Butter

Green Beans

& Roasted Red Peppers

Brussel Sprouts

With Bacon & Pomegranate

Roasted Peppers & Zucchini

Medley of Vegetables

### DESSERTS

(Choose 2)

Red Velvet Cake

Warm Sticky Toffee Pudding Cake

Strawberry Cheese Cake (GF)

Assorted Cakes



# BAR

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## HOST/ CASH BAR

Minimum \$275 Spend  
\$100 labour surcharge for cash bar


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### Standard

Highballs 1oz .....	\$7.25	& Up
Draught .....	\$9.50	& Up
Wine 8oz .....	\$12.95	& Up
Pop/Juice .....	\$3.99	

### Premium

Import Beers & Coolers .....	\$8.95	
Premium Liquors .....	\$8.95	& Up
Liqueurs .....	\$8.95	& Up
Specialty Cocktails .....	\$12.95	& Up

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## CORKAGE BAR TABLE WINE & CHAMPAGNE

\$20 per bottle (No Bottles Larger Than 750ml)

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### OPEN & PLACE


Must be purchased liquor/wine (Homemade  
wine is not allowed)

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### ADD ONS

\$3 per person per service  
Offer & pour wine  
Champagne butlered

Coffee & Tea Station \$4 per person

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\*Bar service until 12:00 am, outside entertainment until 10:00 pm, Highballs all 1oz unless specified

\*\*Menu, Corkage, and Bar prices are subject to a 18% service charge & 5% GST

\*\*\*All prices are subject to change without notice, including service charge





# WINE LIST

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## WHITE, ROSÉ & BUBBLES BY THE BOTTLE

La Marca Prosecco (187ml).....	\$12.95
Villa Theresa Rosé .....	\$16.95
Cotes-du-Rhone .....	\$40
Undurraga Sibras Sauv Blanc Chile....	\$43
Chocola Gran Res. Chardonnay Chile...	\$42
Pinot Grigio House White .....	\$36
Gray Monk Pinot Grigio .....	\$42
O'Rourke's Peak Cellars Gewürztraminer 2019 .....	\$45
O'Rourke's Peak Cellars Pinot Noir .....	\$45

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## RED

Cabernet Sauvignon House Red.....	\$36
Cabernet Sauvignon Wente .....	\$43
TH Undurraga Cabernet Sauvignon ....	\$43
Lost Peak Cabernet Sauvignon .....	\$43
LaLinda Malbec Argentina .....	\$42
Baccolo Rosso Merlot Italy .....	\$42
Sterling Pinot Noir Australia .....	\$41
Wirra Wirra Shiraz Australia .....	\$43

18% gratuity and GST will be added  
10% off wine when ordering in groups of  
12 (Limited Supplies)





# Cocktail List

\$12.95 & Up

Empress Gin and Elderflower Tonic (2oz)

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Bombay Gin and Grapefruit Tonic

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Pineapple Mimosa

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Grapefruit Moscow Mule with Fentimans

Ginger Beer (2oz)

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Classic Caesar

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Old Fashion Buffalo Trace Bourbon, Cherry  
Bitters, Orange (2oz)

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Aperol Spritzer

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Sparkling Cranberry Vodka Punch

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Lavender Lemonade







## Frequently Asked Questions

### How do I go about booking and confirming my event?

To confirm a deposit and signed copy of the contract is required. We accept Cash, Interac, Visa, Mastercard, Amex, and Cheque.

### What is the difference between host, cash, and corkage bar?

- A Host Bar is applied when the event host is responsible for all or part of the guest's drinks (example: toonie bar)
- In a Cash Bar, the guests are responsible for paying for their own drinks
- Corkage is when the host brings their own alcohol. A corkage fee will apply (Corkage only applies to wine, spirits and beer, and must be purchased through LEGC)
- We do not allow homemade wine

### When do I need to place my food and beverage order?

Food and beverage order is due 14 days in advance and your final guest count is due 7 days in advance

### Can I bring my own food?


Outside food is not permitted nor is pack-away food. We do make exceptions for cakes and cupcakes from a licenced business establishment. A fee may apply, please inquire with Food and Beverage Manager

### Can you accommodate allergies & dietary restrictions?

Our chef can accommodate any dietary restrictions with a 14-business day notice.

### Is the menu customizable

Please contact the Food and Beverage Manager regarding any alterations you wish to make to the menu. Please note a surcharge will apply depending on the change upon our executive chef's approval.







## Frequently Asked Questions

### Can I bring my own entertainment?

Yes. Other than tables and chairs, your entertainment will be responsible for bringing their own equipment. No items can be dropped off the day before and must be packed up and taken away at the end of the event. Equipment drop off and set up can be done 2 hours prior to the event. All music must stop at 10:00 p.m. due to the noise ordinance for the Lewis Estates Community.

### Who is responsible for setup and teardown?

Lewis Estates G.C. is responsible for all setup and teardown of any LEGC-owned items (such as tables, chairs, linens, napkins, and bar)

### Are there any restrictions for decor?

Confetti, rice sparkles, or any other such items are not allowed on the premises. You cannot hang anything from the walls or ceiling. Candles can be used if contained, no tapered candles due to fire hazards. We also do not allow sparklers or smudging.

