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2018 Banquet Packages

Rolling Green Fairways would be pleased to host your group Banquet. The following packages are designed to make your event as efficient and enjoyable as possible. There are several different meal options to choose from, however every option can be customized to your own specifications.

We are happy to offer you the option of two different venues, based on your number of guests. Our banquet hall, located on the upper level of our clubhouse, holds up to 100 people comfortably, and is full of rustic character and charm, complete with a wrap-around deck overlooking the golf course (Rental: \$250.00). Our new larger venue will hold up to 300 people, sitting adjacent to our clubhouse with a small outdoor patio and large overhead doors that may be opened to bring some of the “outside to the inside.” (Rental: \$500.00)

Banquets at Rolling Green Fairways may be held at any time, based on availability.

As required by law, all food and beverage will be supplied by Rolling Green Fairways.

Standard Banquet Package:

Our package includes bartending service, tables and chairs, ceramic plates, and standard silverware, sound system with wireless microphone, as well as table and chair setup, teardown and cleaning. Table linens can be requested and additional charges will apply. Event planners will be responsible for decorations.

If you decide to hold your Banquet at Rolling Green Fairways, please complete the Banquet Confirmation Form and fax or email it back to me. Your Banquet Hall reservation will be guaranteed after a non-refundable deposit of \$300.00 is made.

Please note that an additional 15% gratuity will be added to any food service costs, host bar options and drink ticket options. There are no gratuity charges applied to Cash Bar option (aka everyone pays for their own drinks).

Please call me if you have any questions.

Heather Walker
Club Manager

We look forward to working with you to make your event special!

Rolling Green Fairways Banquet Confirmation Form

Banquet Date: _____ Cocktail Hour: _____ Supper Hour: _____ # of Guests- _____

Name of Group: _____

Contact: _____ Phone#: _____

Address: _____ Postal Code: _____

Email: _____ Fax #: _____

Bar Preference: _____ Host Bar _____ Cash Bar _____ Drink Tickets (\$5.00/ticket)

Linens: Table linens can be rented for \$6.50/tablecloth, and/or \$1.00/linen napkin.
Please check off, and underline color preference, if you would like linens to be provided for your event.

Table Linens: _____ White, Ivory or Black

Linen Napkins: _____ White, Ivory or Black (inquire for additional colors)

EVENT TERMS/CONDITIONS

I, _____, on behalf of _____,
(Representative) (Company/Group)

acknowledge and agree to the following terms and conditions: (please initial in each box)

Final numbers will be provided by me or another representative of the company/organization, no later than one week prior to my event date.

I acknowledge that the company/group that I represent will be responsible for payment of all banquet meals as is confirmed by me one week prior to the event, regardless of actual participation on the day of the event. This is due to the fact food has been ordered/prepared.

If your company/group is having any sponsors attending your event, their contact information must be provided to Rolling Green Fairways a minimum of two weeks prior to the event to allow for adequate planning and organization.

No outside alcohol or food is permitted on the course or in the buildings of Rolling Green Fairways. Alcohol is to be purchased/distributed strictly from/by Rolling Green Fairways. This includes any sponsors as well as individuals. Violation of this law/regulation will result in confiscation of the outside source and the company/group will be charged retail value of the said outside source.

We look forward to working with you to make your event special!

Menu

RGF prides itself in its superior quality, homemade meal service. Below are some standard package ideas; however anything can be customized to your personal desires. We are here to take care of all of your food and refreshment needs.

Standard Banquet Package Includes:

Bartending Service,
Rectangle or Round Tables
Folding Chairs
Ceramic Plates
Standard Silverware



MEAL OPTIONS

All Meals are served Buffet Style, 15% Gratuity will be applied to all food & beverage items
Prices Subject to Change Based on Market Value

BANQUET MENU \$23.00/PERSON

Children ... Age 5-11 ... \$13.00 / 4-Under ... Free

****Please check all sections of Menu****

Choice of Meat *** Choose One***

- Bake Ham w/ sweet warm mustard sauce
- Oven Roasted Beef w/ horseradish
- Greek Parmesan Chicken Breast
- Turkey w/ Stuffing and Cranberries
- 8 oz NY Strip w/ mushrooms (**Add \$4.00/pp)
- Prime Rib w/ a Red wine Reduction Au Jus
*****Add \$5.00/person*****
- Herb Crusted Pork Tenderloin w/ applesauce
- Stuffed Chicken Supreme-
Filled w/ prosciutto & White Cheddar
- Or** Red Pepper & Asiago

Choice of Potato

- Scalloped
- Garlic Mashed
- Oven Roasted
- Baked Fettuccine
- Baked Spaghetti/marinara sauce
- Classic Puff Potato Croquettes
- Vegetable Fried Rice
-Add \$1.00/pp for pork, beef or chicken fried rice

Choice of Hot Veggie

- Roasted Carrot with Dill
- Pea & Carrots
- Seasonal Veg Medley
- Corn on the Cob (Seasonal)
- Asian Vegetable Stirfry

*****ALL meals come with Dinner Buns, Pickles, Chef's Choice Dessert, and Coffee*****

LATE LUNCH SERVICE - OPTIONAL

(Late Lunch Pricing is only applicable with the purchase of full dinner service, and only available after 10 p.m.)

Deluxe Meat/Cheese - \$7.00/person

- Includes buns, roast beef, baked ham, cheese, pickles, chips, and standard condiments.

Home Made Pizza

- Pepperoni/Mushroom Ham and Pineapple \$7.00/person

- Peaches/Cream Corn

Choice of 2 Salads

- Marinated Vegetable Salad
- Caesar Salad
- Spring Mixed Greens Salad/Assorted Dressing
- Rolling Greens Salad
(Spring mix, romaine, crumbled feta,
Candied pecans and fresh apples,
Tossed in a cranberry vinaigrette)
- Greek Salad
- Homestyle Creamed Potato Salad
- Rotini & Vegetable Pasta Salad
- Creamy Coleslaw
- Asian noodle Salad
- Beet, Feta & Cucumber Quinoa Salad ***Add \$1/pp

Choice of 2 Homemade Desserts

(Under 30 people, 1 Choice)

- Trifle - Fruit or Chocolate
- Apple Crisp Chocolate Cake
- Cheese Cake Carrot Cake w/ Cream cheese Icing
- Mini Pie Tarts

Optional Sides \$2.00/person per side

Or \$3.00/ person for both sides

- Perogies
- Or**
- Home Made Cabbage Rolls

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