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2022/23 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: \$300.00). 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, projector & screen (Pavilion only) as well as table and chair setup, tear down and cleaning of the facility. Table linens are optional, and additional charges will apply. Event planners will be responsible for decorations. Rolling Green Fairways also has several décor rental options available in addition to table linens and include staging panels, ceiling décor, chair covers, backdrop materials & décor, head table décor & more. Please inquire within to customize your event and for pricing.

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 is made (\$300 for the Clubhouse & \$500 for the Pavilion)

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 at 780-872-1660 or email heather@rollinggreen.ca 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 (\$5.50/ticket)

Unlimited RGF Signature Punch **OR** Fountain Pop (**please circle preference**)

(\$1.50/pp – with wet bar; \$3.50/pp – with dry bar) _____ # of guests

Unlimited RGF Signature Punch **AND** Fountain Pop

(\$2.50/pp – with wet bar; \$5.00/pp – with dry bar) _____ # of guests

Table linens are optional and available in a variety of colors. Please check off, and underline color preference, if you would like linens to be provided for your event.

Table Linens (\$6.50): _____ White, Ivory or Black (inquire for additional colors)

Linen Napkins: (\$1.00) _____ White, Ivory or Black (inquire for additional colors)

*****Additional 10% damage waiver insurance will be applied to linen rentals*****

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

*Buffet Style Service, 15% Gratuity will be applied to all food & beverage items
Prices Subject to Change Based on Market Value*

DELUXE DINNER SERVICE \$26.00/PERSON

Children ... Age 5-11 ... \$16.00 / 4-Under ... Free

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

Choice of Meat *** Choose One***

- Baked Ham w/ sweet warm mustard sauce
- Oven Roasted Beef w/ horseradish
- Greek Parmesan Chicken Breast
- Turkey w/ Stuffing & Cranberries
- BBQ Pulled Pork w/ pickled red onions
- Herb Crusted Pork Tenderloin
- Italian Stuffed Chicken Breasts (**Add \$4.00/pp)
(Prosciutto, cheddar, basil & SD Tomato)
- Greek or BBQ Baby Back Ribs (**Add \$4.00/pp)
- 8 oz Cowboy Steak w/ Mush (**Add \$4.00/pp)
- Prime Rib w/ a Red wine Reduction Au Jus
*****Add \$7.50/person*****
- Horseradish & Dijon Crusted Beef Tenderloin
****Add \$10.00/per person

Choice of One Potato/Starch

- Scalloped
- Garlic Mashed
- Brown Butter Red Skin Mashed
- Oven Roasted
- Baked Fettuccine
- Baked Spaghetti/marinara sauce
- Classic Puff Potato Croquettes (Add \$2/pp)
- Stuffed Twice Baked Potato (Add \$2/pp)
- Vegetable Fried Rice
-Add \$1.00/pp for pork, beef or chicken fried rice
- Perogies, baked in a creamed mushroom sauce
- Homemade Cabbage Rolls
- Homestyle Creamed Potato Salad
- Rotini & Vegetable Pasta Salad
- Dill Macaroni Salad
- Homestyle Mac & Cheese
- Krispy Delights Croquettes (add \$2/pp)

Choice of Vegetable

- Roasted Carrots with Dill
- Sugar Snap Peas & Carrots
- RGF Signature Veg Medley
- Roasted Root Vegetable Medley
- Corn on the Cob (Seasonal)
- Asian Vegetable Stir-fry
- Peaches/Cream Corn
- Roasted Broccoli & Cauliflower

Choice of One Side

- Marinated Vegetable Salad
- Caesar Salad
- Italian Chopped Salad
- Rolling Greens Salad
(Spring mix, romaine, crumbled feta,
Candied pecans and fresh apples,
Tossed in a raspberry vinaigrette)
- Greek Salad
- Creamy Apple Coleslaw
- Brussel Sprout, Cran & Apple Slaw (Vinegrette)
- Asian noodle Salad
- Broccoli & Cauliflower Salad
- Baked Beans
- Fresh Veggie tray with dip

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 Chef's Choice
- Triple Berry Crisp Cornbread Apple Crisp
- Add Ice Cream to Dessert (\$1.50/pp)

*****Additional Sides (please check preference) are available as follows:**

\$4.75/pp-one side _____; \$6.75/pp-two sides _____/\$8.75/pp-three sides _____

*****Add second Meat ... \$4.25/per person _____*****

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

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

... BREAKFAST / SNACKS ...

- Full Breakfast Buffet** **\$19.50/pp**
*Bacon, Pork Breakfast Sausage, Tex Mex Scrambled Eggs (peppers, onions, cheese and fresh tomatoes), pancakes with butter and syrup, Hash browns, and Fresh Fruit, coffee, tea and assorted juices. ***Upgrade pancakes to Deluxe French Toast Bar, including specialty toppings ... custard, chocolate mousse, chocolate shavings, candy sprinkles, icing sugar, cinnamon, whip and berries ... \$3.50/pp****

- Breakfast Quiche Buffet** **\$19.50/pp**
*Assorted quiche (ham & cheese and/or spinach & feta), choice of two breakfast meats (pork sausage, ham and/or bacon, pancakes with butter and syrup, Hash browns & Fresh Fruit, coffee, tea and assorted juices. ***Upgrade pancakes to Deluxe French Toast Bar, including specialty toppings ... custard, chocolate mousse, chocolate shavings, candy sprinkles, icing sugar, cinnamon, whip and berries ... \$3.50/pp****

- Basic Continental Breakfast** **\$8.50/pp**
Fresh Fruit and an assortment of sweet breads, muffins and other assorted breads

- Deluxe Continental Breakfast** **\$12.50/pp**
Fresh Fruit with Vanilla Yogurt & granola, an assortment of sweet breads, muffins and other assorted breads, hard boiled eggs

- Breakfast Sandwich Bar** **\$15.00/pp**
Combination of ham and bacon breakfast sandwiches (one per person), fresh fruit, assorted sweet breads and hash browns.

- A La Carte Bagels with regular cream cheese** **\$4.00 Qty: _____**

- A La Carte Fruit Cups** **\$5.50 Qty: _____**
(large cup with layers of fresh fruit, yogurt & granola)

- A La Carte Veggie Cups** **\$4.50 Qty: _____**
(large cup with assortment of fresh vegetables and ranch for dipping)

- Homemade Cookies** **\$16.00/doz _____**

- Homemade Muffins** **\$21.00/doz _____**

- Vegetable Tray with Dip-** **\$70.00/tray** **x _____ trays**
*(large tray feeds approx 30-50 ppl *** inquire for smaller portions)*

- Fruit Tray with Dip-** **\$85.00/tray** **x _____ trays**
*(large tray feeds approx 30-50 ppl *** inquire for smaller portions)*

- Meat/Cheese/Pickle Tray** **\$90.00/tray** **x _____ trays**
Sausage type meats, cheese, pickles & crackers (large tray feeds approx 30-50 ppl)

- Surprise Spread** **\$20.00/tray** **x _____ trays**
Cream cheese blend base with salsa, shredded cheese, peppers and tomatoes – feeds approximately 10-15 people

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... LUNCHES/BASIC DINNERS/SPECIALTY BARS ...

Deluxe Beef on a Bun..... \$23.00/pp

Best in town ... slow roasted BBQ simmered beef, served with cheddar & gouda cheeses, buns, pickles, condiments, butters & horseradish, creamed dill onions, small dessert and choice of two salads (choice of two of the following, please circle: Caesar salad, Greek salad, mixed green salad with assorted dressings, Rolling Green Salad, potato salad, pasta salad, coleslaw or fresh raw veggies w/dip).

Basic Beef on a Bun..... \$16.00/pp

As above, slow roasted BBQ simmered beef, served with cheddar & gouda cheeses, buns, pickles, condiments, butters and chips.

Deluxe BBQ Pulled Pork..... \$22.00/pp

Slow roasted & pulled lean pork loin, simmered in our house BBQ sauce, and served with a brioche bun, in-house pickled red onions, creamy coleslaw & choice of one additional side. Served with a small dessert.

Basic BBQ Pulled Pork..... \$15.00/pp

As above, slow roasted and pulled lean pork loin, simmered in our house BBQ sauce, served with a brioche bun, in-house pickled red onions, cheddar & gouda cheese, condiments & assorted chips.

Homemade Pizza/Dry Ribs & Salad Bar..... \$20.00/pp

A combination of a varietal of homemade pizzas, served with choice of salad (Greek, Caesar, Rolling Green or Mixed Greens with dressing), as well as boneless dry ribs (1/4 lb per person) with a variety of dips, and a small dessert.

Bandit Bratwurst Sausage w/Perogies & Cabbage Rolls \$19.00/pp

Sliced and Mildly Spiced, Bandit Bratwurst Sausages, served with a variety of dipping sauces, our homemade cabbage rolls and perogies, as well as our fresh baked dinner buns, & Small Dessert.

Soup OR Salad w/Sandwich Bar..... \$17.75/pp

*Assorted sandwiches on wheat and white breads (1 sandwich per person), with choice of homemade soup (choice of one of the following for groups under 20 people, or choice of two of the following for groups over 20 people, please circle: beef barley, cream of potato bacon, cream of broccoli cheddar, chicken noodle, creamy tomato hamburger, cream of cauliflower, tomato bisque) or choice of salad (Caesar, Mixed Greens, Rolling Green Salad or Greek Salad), with crackers, cheese and pickle platter and a small dessert. ***1/2 Sandwich Per Person Options ... \$14.75****

Wraps with Soup OR Salad..... \$19.75/pp

*A variety of wraps with assorted fillings stuffed into sundried tomato basil, spinach, whole wheat and traditional white wraps (one per person), with homemade soup (choice of one of the following for groups under 20 people, or choice of two of the following for groups over 20 people, please circle: beef barley, cream of potato bacon, cream of broccoli cheddar, chicken noodle, creamy tomato hamburger, cream of cauliflower, tomato bisque), OR choice of salad (choice of one of the following, please circle: Caesar salad, mixed green salad, Greek salad, Rolling Green Salad ... spring mix greens with candied spiced pecans, fresh apple and crumbled feta cheese, tossed in a fat free raspberry vinaigrette ..., potato salad, pasta salad, or coleslaw) with pickles and a small dessert.
***1/2 Wrap Option Per Person Option ... \$16.75/per person)*

Southwest Chili..... \$19.75/pp

Homemade medium spiced chili, served with sour cream, green onions and shredded cheddar for garnish, homemade biscuits, choice of rice or mashed potatoes, and choice of salad (choice of one of the following, please circle: Caesar salad, mixed green salad, Greek salad, Rolling Green Salad, potato salad, pasta salad, or coleslaw), and a small dessert.

Fried Chicken Dinner (Oven Baked) \$19.00/pp

A savory blend of spices, in a thin crispy breading, juicy and tender pieces of oven baked "fried" chicken, served with homemade biscuits, choice of two sides (choice of two of the following, please circle: potato wedges, Caesar salad, mashed potatoes, mixed green salad, Greek salad, Rolling Green Salad, potato salad, pasta salad, or coleslaw), and a small dessert.

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

... LUNCHES/BASIC DINNERS/SPECIALTY BARS ...

- Stirfry (Choice of Pork, Beef or Chicken)..... \$19.25/pp**
Choice of Pork, Beef or Chicken, with fresh vegetables, tossed in a homemade gluten free stirfry sauce, served over White rice, accompanied by 2 of our homemade spring rolls, Asian slaw & a small dessert.
- Everthing Bowl (Southwest or Mediterranean) \$18.50/pp**
*Southwest (GF)... brown rice, romaine lettuce, shredded cheddar, cherry tomatoes, black beans & corn, with Fajita Seasoned grilled chicken breast, house made tortilla chips, sour cream & salsa, plus small dessert.
 Mediterranean Greek Bowl (GF without the Naan bread) ... brown rice, romaine lettuce, red onion, black olives, Cucumbers, cherry tomatoes & crumbled feta, with Greek seasoned grilled chicken breast, Greek vinaigrette, naan Bread, tzatziki, plus small dessert.*
- Burger Bar..... \$19.75/pp**
¼ lb. BBQ beef burger patties (one per person), served with buns, cheese, pickles, onions, tomatoes and lettuce as well as all condiments, with choice of two sides (please circle two sides: potato wedges, potato salad, pasta salad, Greek salad, coleslaw, Caesar Salad, Rolling Green Salad ... spring mix greens with candied spiced pecans, fresh apple and crumbled feta cheese, tossed in a fat free raspberry vinaigrette ..., mixed green salad with assorted dressings) and a small dessert.
 Add Bacon.....\$1.50/pp _____
 Add Sautéed Mushrooms.....\$1.50/pp _____
 Add Extra Patties.....\$4.25/patty _____
- Pasta Bar..... \$19.50/pp**
Please circle, Choice of one of the following pastas ... Baked Fettucine Alfredo with Chicken, OR Baked Spaghetti OR Baked Lasagna, with Caesar salad, garlic toast, and small dessert. (Groups of 20 or more may choose 2 pasta choices)
- Taco Bar..... \$17.00/pp**
Soft Flour & Hard Corn (2 per person), taco crumbled beef, homemade tortilla chips (on side or to make nachos), salsa, sour cream, homemade guacamole, diced tomatoes, shredded cheese, shredded lettuce and jalapeno peppers, and a small dessert.
 Add Soft Flour Chicken Fajitas..... \$6.00/pp _____
 Add Mexican Rice..... \$3.50/pp _____
 Add Corn & Black Bean Medley..... \$3.50/pp _____
 Add Rice & Corn & Black Bean Medley..... \$6.00/pp _____
- Slider Bar..... \$18.50/pp**
A combination of made from scratch chuck beef and grilled Greek chicken sliders, with all necessary condiments and a choice of two sides (potato wedges, home fries, potato salad, pasta salad, coleslaw, Caesar salad, mixed green salad with dressing or Rolling Green Salad) and a small dessert.
- Mashed Potato Bar..... \$10.00/pp**
Rolling Green house-made mashed potatoes served with an abundance of toppings including green onions, shredded cheese, crispy fried onions, gravy, broccoli, sautéed mushrooms, bacon bits, sour cream, and butter.
- Poutine Bar..... \$12.00/pp**
House cut fries served with numerous toppings to build your own poutine. Toppings include cheese curds, gravy, chili, pulled pork, diced grilled chicken, queso, green onions, diced tomatoes, bacon bits, and assorted condiments.
- Charcuterie Options (Inquire Within).....**
An Assortment of local and gourmet cheeses, domestic meats from local meat producers, assorted fresh & Dried fruits, homemade dark chocolate bark, Smak Dab Mustards (Manitoba), Salt Spring Kitchen Preserves (B.C.), grilled breads, crisps & artisan crackers, house made pickled vegetables, tzatziki, olives, Antipasti & more!! Pricing Per Person or Per Board !!

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