



TAKE A TOUR OF OUR NEWLY RENOVATED EVENT SPACES!

- Weddings
- Anniversaries
- Birthdays
- Meetings
- Seminars
- Staff Parties
- Celebrations of Life

EVENT CENTRE

This large private building can hold 150+ guests and features a dance floor, space for entertainment, indoor bar area, covered BBQ area and large outdoor patio with seating. The Event Centre was renovated in 2022 and is ready to host your next event!

An intimate space for 8-40
or a large private space for
25-150+.



Small clubhouse meeting
space: \$45 / hour.



Event Center:
\$200/ 4 hours or \$350/ full day.

CLUBHOUSE

Our Clubhouse includes an intimate, event space that can host 8-40 guests for a private celebration or be set up for a meeting. The space is available to rent by the hour or for a full day.

The full clubhouse may be rented during the off-season.

Contact:

Mike Devine, Food & Beverage
Manager & Executive Chef

403-227-3444 ext. 4
mike@innisfailgolf.ca
innisfailgolf.ca



Our facility is designed with your comfort and enjoyment in mind. We offer a place to be happy, relaxed, and relish in your event. Our staff is friendly and dedicated to meeting your every need and our culinary team can assist you in creating an event tailored to your needs.

We can accommodate buffet and cocktail style receptions with various bar options for your guests. Services include: venue set up and use of our podium, sound system, microphone, projector and screen for your presentations.

We offer a range of bar options from host bar, to cash bar, ticket bar and toonie bar. Our bar is fully equipped with a wide range of options for your guests.

CATERING MENUS: BREAKFAST

SIMPLE START

Assorted Muffins, Tea, Coffee, Juice: \$7.50/person

HEALTHY START

Fresh Fruit Medley, Yogurt and Granola Tea, Coffee, Juice: \$7.50/person

THE CONTINENTAL

Assorted Muffins and Pastries, Fresh Fruit Medley, Tea, Coffee, Juice:
\$9.50/person

FROM THE GRILL

Buttermilk Pancakes, French Toast, Smoked Bacon and Sausages, Fresh Fruit Medley Tea, Coffee, Juice: \$12.50/person

A TASTE OF FRANCE

Baked Ham, Cheddar and Chive Quiche, Spinach, Feta and Tomato Quiche, Golden Fried Hashbrown Potatoes, Tea, Coffee, Juice: \$13.50/person



Prices subject to 5% GST and 15% gratuity.

CATERING MENUS: BREAKFAST CONT.

THE GOOD START

Assorted Muffins and Pastries, Farm Fresh Scrambled Eggs, Smoked Bacon and Sausages, Golden Fried Hashbrown Potatoes, Tea, Coffee, Juice: \$14.50/person

THE FULL CANADIAN BREAKFAST

Assorted Muffins and Pastries, Fresh Fruit Medley, Farm Fresh Scrambled Eggs, Buttermilk Pancakes and Syrup Bacon, Honey Ham and Sausage, Golden Fried Hashbrown Potatoes, Tea, Coffee, Juice: \$16.50/person .

CATERING MENUS: LUNCH

RECEPTION SANDWICH PLATTER

Assorted Finger Sandwich Platter, Tea, Coffee, Punch:
\$7.50/person

SOUP & SANDWICH

Soup Section, Assorted ½ Sandwiches: \$11.95/person

- Choose from: Broccoli & Cheddar, Alberta Beef Barley, Creamy Mushroom & Basil or Roasted Chicken & Wild Rice Soups.
- A variety of sandwiches and wraps (Honey Ham, Turkey, Roast Beef, Egg Salad, Tuna, Chicken Salad, Veggie) buffet style (1 ½ sandwiches/person).

SHAVED BEEF OR PULLED PORK

Slow Roasted Alberta Shaved Beef OR BBQ Pulled Pork served with fresh buns, sweet pickles, sliced red onion, coleslaw and potato salad: \$13.95/person

ZESTY LASAGNA LUNCH

Our layered beef and cheese lasagna baked hot and served with Caesar salad and garlic bread: \$14.95/person

SOMETHING SWEET

Assorted dessert trays may be added to your lunch for and additional \$3 per guest. Fruit Or Vegetable trays may be added for additional \$4 per guest. Coffee/Tea/Punch service is included in lunch pricing.

Prices subject to 5% GST and 15% gratuity.

CATERING MENUS:

DINNER



ALL DINNER BUFFETS INCLUDE:

- One main entrée
- Choice of three salads and Choice of one starch/ pasta
- Choice of dessert.
- Dinner rolls, condiments and all sides included.

MAIN ENTRÉE OPTIONS:

- AAA Alberta Roast Beef
- AAA Alberta Prime Rib of Beef
- Honey Glazed Ham
- Roasted Turkey with dressing
- Pork Loin with sage and onion stuffing
- Chicken Cordon Bleu (ham and swiss)
- Chicken Kiev (garlic, herb and butter)
- Salmon Wellington (salmon, spinach wrapped in puff pastry with Hollandaise sauce)

Dinner Buffets are priced at the rate on the chosen entrée at the time of booking. There is no charge for children under the age of 6.

Gluten and dairy free options are available. We are also happy to help with any dietary restrictions for your guests.

A per person corkage fee may apply depending on the bar services required.

Linens and chair covers available for rent.

All prices are subject to 5 percent tax and 15 percent gratuity.

No outside food or beverages are permitted. Innisfail Golf Club bartenders must be used for all bartending services.

A contract with full details will be provided prior to booking.

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