



Innisfail Golf Club

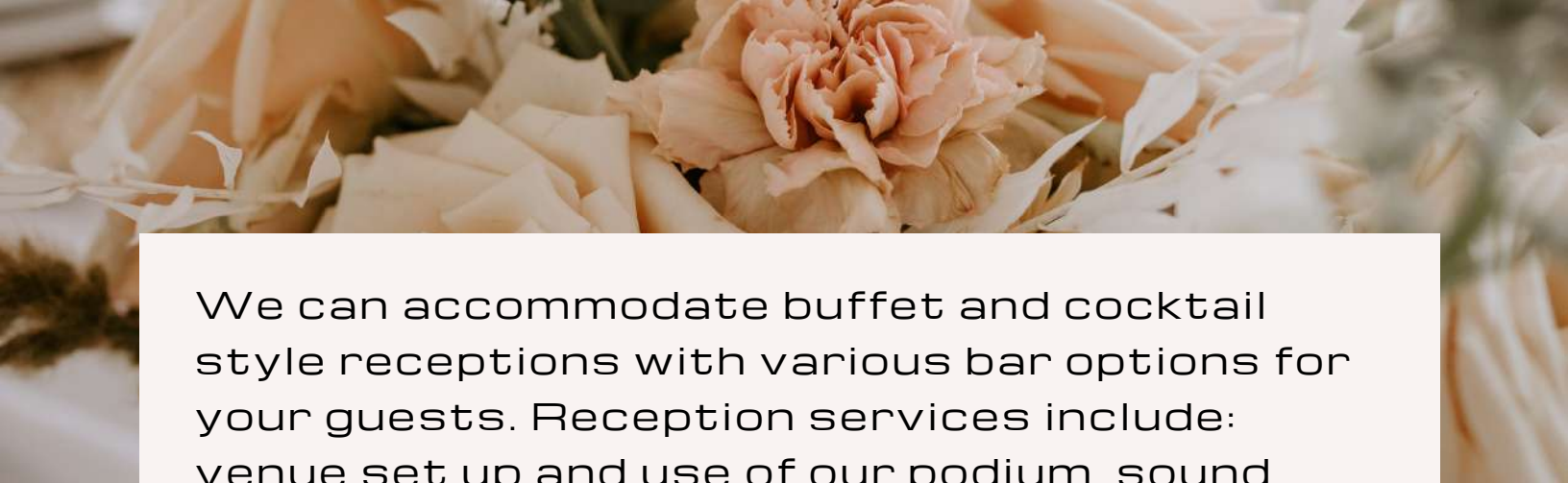


Wedding Catering
2022/2023

Congratulations and Thank You for considering Innisfail Golf Club Event Centre for your special day. Whether you are planning an intimate event for 50 or larger celebration for 150+, our experienced and professional catering staff are here to help you create a day filled with special memories.

At Innisfail Golf Club your wedding day will be set among our mature trees and manicured grounds which are sure to impress your guests as they help you celebrate.





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

Bar Service

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 you and your guests.

- Domestic Beer
- Import Beer
- Craft Beer
- Coolers
- Ciders
- Hi-Balls
- Premium
- Pop
- Fruit Juice
- 0.5 Beer
- Sparkling Water
- Coffee/Tea

Ceremony

Enjoy your entire special day all in one location!

Our private Event Centre accommodates 150+ guests and features a raised and covered platform to hold your outdoor ceremony, as well as a large outdoor seating area for your guests.





Catering and Rental Rates

Venue Rental

Event Centre Rental: \$350 Bar Service: \$25/hour
Includes: tables and chairs

The Bar Service charge is waived for fully catered events. A per person corkage fee may apply for weddings depending on the services required.

Innisfail Golf Club bartenders must be used for all bartending services. No outside food or alcohol is permitted due to golf course licensing.

Linens and chair covers available for rent.

Catering

Your wedding catering planning will start by meeting our Executive Chef. We strive to exceed expectations by listening carefully, discussing your ideas and executing the details.

Detailed catering menus are available for your convenience. However, if you desire a more customized menu we are able to work with you on finding something that satisfies your needs.





Menu Options

Buffet Dinners

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

Entree 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) OR Chicken Kiev (garlic, herb and butter.)

Salmon Wellington (salmon, spinach wrapped in puff pastry with Hollandaise sauce)

Salad Options:

Classic Caesar Salad

Thai Vegetable Noddle

Greek Vegetable Salad

Greek Vegetable and Pasta

Creamy Macaroni Salad

Country Roasted Red Potato Salad

Zesty Broccoli and Cheddar Salad

Marinated Vegetable Salad

Creamy Tomato Basil Pasta Salad

Ginger Chicken Pasta Salad

Garden Green Salad with Dressing

Strawberry and Spinach Salad



Menu Options Cont.

Starch/ Pasta Options:

Herb and Garlic Mashed Potatoes
Baby Roasted Potato Medley
Oven Roasted Russet Potatoes
Creamy Scalloped Potatoes
Buttered Herb and Garlic Broad pasta
Alfredo OR Bolognese Baked Cavatappi pasta
Potato and Cheddar Stuffed Perogy

Dessert Options:

Assorted Dessert Trays (squares, tarts, cakes, crumbles and strawberries.)
Cheesecake Bar (berry, chocolate, caramel, cookie...toppings to build your own!)
Red Velvet Cake and Carrot Cake Slices
Mile High Coconut Cream, Banana Cream and Mississippi Mud Pie

Adding an Additional Entree Options:

Herb and Garlic Roasted Chicken Pieces
Butter and Herb Roasted Chicken Breast
Sweet and Savoury Swedish Meatballs
Baked Deep Dish Lasagna Casserole
Baked Butter Chicken Fettuccine Alfredo
Country Style Salisbury Steak



Let our catering team, led by Executive Chef Mike Devine help you enjoy the start of your happily ever after!

Ask us how:

Contact Mike to set up a venue tour and planning meeting:

403-227-3444 ext 4

mike@innisfailgolf.com

The menu options above are guidelines. Gluten and dairy free options are available. We are also happy to help with any dietary restrictions for your guests. We can customize any menu to suit your needs, just let us know and we would be happy to help!

Gluten free desserts available for whole buffet or by the slice for fewer guests.

There is no charge for children under the age of 6.

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

No outside food or beverages are permitted with the exception of the Wedding Cake.

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

