



# Glendale Golf & Country Club

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Wedding Package  
2025





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Thank you for considering the Glendale Golf & Country Club for your special event.

Whether it is a corporate tournament, a family reunion, or your wedding day, our team of club professionals will ensure every aspect of your event meets the Glendale's standards for high-quality products and services.

We strive to deliver exceptional experiences that will leave lasting impressions.

Located on Horseshoe Lake in northwest Edmonton, the clubhouse offers stunning views of the lake and our award-winning course. Floor-to-ceiling windows in all clubhouse event spaces provide the perfect background for your celebration.

Our prime location off both Anthony Henday Drive and Yellowhead Highway offers 30-minute access from anywhere within Edmonton's city limits.

It is our mission to ensure every moment and aspect of our involvement in your event meet our professional standards for quality and exemplify our team's passion for everything we do.

We look forward to helping you create a truly memorable day.

*The Glendale reserves the right to adjust for market price on events booked.*

*All bookings are subject to a 20% service charge and GST.*



Glendale Golf & Country Club offers a beautiful setting for your special day. Our Lakeview and Fireside rooms are combined for wedding receptions, with floor-to-ceiling windows facing Horseshoe Lake, the space offers a truly stunning view.

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# Reception

## Features

Floor-To-Ceiling Windows Facing Horseshoe Lake  
Private Washrooms  
Private Bar  
Dance Floor  
Access to Balcony Patio (*smoking not permitted*)  
Wood-Burning Fireplace

## Capacity

Dining Room Seating ( <i>with dance floor</i> )	140
Dining Room Seating ( <i>no dance floor</i> )	160
Cocktail Reception ( <i>mixed seating &amp; standing</i> )	250

## Room Rental

4 pm Day Prior Until 1 am: \$2000 (*120 guests*)  
*Additional guests subject to \$35 per person*

## Included with Room Rental

Set Up  
Standard Linen - *black, white or ivory*  
Napkins - *variety of colors available*  
Microphone & Podium  
Bar Service - *last call is at midnight*  
Cake Table



# Reception

## Additional Services

Cake Cutting Service	
<i>Tiered Cake</i>	120
<i>Slab Cake</i>	50
Rehearsal Dinner - <i>subject to dining availability</i>	
Projector & Screen	50
Wedding Party Parlor Room - <i>subject to availability</i>	300

## Booking Information

We offer a special rate to our Members for wedding reception bookings.

Access to the room for decorating is available from 4pm the day prior.

Last call for bar service is midnight (decorations must be taken down and guests off premises by 1AM).

In-house table linens, tableware, and equipment are set up by Glendale staff.

Wedding party is responsible for the set up of decorations, specialty linens, and other items not provided by the Club.

Please Note: There is no ATM on site.

All Food & Beverage services are subject to a 20% service charge and 5% GST.

We require a \$500 non-refundable deposit to hold an open date.



# Ceremony

During the golf season, our outdoor ceremony area offers a private spacious setting surrounded by forest greenery with tree-lined views of Horseshoe Lake.

In the winter months, our Fireside Room offers a beautiful scenery from our stone wood-burning fireplace, creating a true warm midwinter setting.

# Ceremony

**Included**

- 140 White Folding Bistro Chairs
- Set Up & Take Down
- Wired Sound System - *with two speakers & microphone*
- Signing Table & Chair

**Rental Rate** 1500

**Additional Services**

- Champagne Toast 8/person
- Infused Water Station 90

**Booking Information**

Access for decorating the practice area is available from 11am the morning of the event.

Chairs are set-up by Glendale staff the morning of the ceremony.

In the event of inclement weather, it is the responsibility of the wedding party to have alternate arrangements. Glendale staff may be able to assist in moving the ceremony into the clubhouse, dependent on availability.

Ceremony bookings are only available in conjunction with a wedding reception booking.

Ceremony bookings are subject to a 20% service charge.





# Menu

A blurred background image of a restaurant table setting. The table is covered with white linens and features several glassware items, including a prominent wine glass in the center. A centerpiece of white flowers is visible in the background. The overall scene is dimly lit, creating a sophisticated and elegant atmosphere.



# Canapé

+ \$6/person for butler service | minimum 20 people

## HOT

### Pricing by the dozen

- Spiced Chicken Satay | \$35 – chili mango glaze, Thai peanut sauce | DF
- Grilled Beef Skewer | \$35 – cilantro lime chimichurri | GF,DF
- Beef Sliders | \$36 – chipotle aioli, cheddar, crisp lettuce, tomato
- Lamb Popsicle | \$47 – garlic rosemary marinade | DF
- Steak Frites | \$36 – bearnaise aioli
- Crab Rangoon | \$39 – sriracha sauce
- Shrimp & Corn Fritter | \$35 – jalapeno aioli | DF
- Bacon Wrapped Scallop | \$39 – bourbon maple glaze | GF,DF
- Samosa | \$30 – mango chutney | VG
- Vegetarian Spring Rolls | \$29 – sweet chili sauce | DF,VG
- Cauliflower Pakora | \$32 – raita dip | VG
- Brie & Poached Pear Grilled Cheese | \$32 – balsamic onion jam | VG
- Mushroom Arancini | \$32 – spicy arrabbiata | VG
- Mac & Cheese croquette | \$32 – tomato chutney | VG

VG – Vegetarian

DF – Dairy Free

VE – Vegan

GF – Gluten Free

GFP – Gluten Free Possible



# Canapé

**+ \$6/person for butler service | minimum 20 people**

## COLD

### Pricing by the dozen

- Croissant BLT | \$34 – *mini croissant, double smoked bacon, tomato aioli*
- Assorted Pinwheels | \$34 – *hummus, roasted vegetable, ham & swiss, turkey & cheddar*
- Montreal Smoked Meat | \$35 – *pretzel bun, horseradish Dijonaise | DF*
- Prosciutto Wrapped Asparagus | \$33 – *prosciutto di parma, blanched asparagus, grana Padano cheese | GF*
- Antipasto Skewer | \$33 – *European cheese, sliced cured meat, stuffed olive | GF*
- Albacore Tuna Tataki | \$50 – *togarashi spiced, wasabi aioli in a wonton cup | DF*
- Prawn Cocktail \$40 – *Bombay cocktail sauce | GF,DF*
- Beetroot Cured Salmon \$40 – *house cured, arugula aioli, baguette crostini | DF,VG*
- Caprese Skewer | \$29 – *basil pesto marinated, balsamic glaze | GF,VG*
- Heirloom Tomato Bruschetta | \$29 – *kalamata olive tapenade, baguette crostini | VG*

### Pricing per person

- Fresh Fruit Platter | \$7/person – *citrus yogurt dip | VG*
- Vegetable Crudit  | \$12/person – *hummus & ranch dip | GF,VG*
- Antipasto Bar | \$10/person – *cured sliced meat, European cheeses, marinated artichokes, roasted vegetables, marinated olives, sundried tomato, assorted breads & crackers*

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# Three Course Plated Dinner

*Minimum food and beverage sales requirement of \$5000*

## **Choice of Soup or Salad**

*Please select one starter for all guests*

*If you would like to choose two options for guests to preselect from additional \$6/person*

**Cream of Mushroom** – truffle crema | GF, VG

**Tomato Basil Bisque** – crème fresh | GF, VG

**Saffron Butternut Squash** – sumac ginger oil | GF, DF, VE

**Trio of Beet** – endive, pistachio goat cheese truffles, orange wedges, champagne vinaigrette  
GF, VG

**Tuscan Sunrise** – roasted red pepper, grilled artichoke, heirloom carrot curls, roasted shallots,  
Tuscan whole leaf lettuce, citrus vinaigrette | GF, DF, VE

**Caprese** – heirloom tomato, bocconcini cheese, baby spinach, fresh basil, white balsamic  
vinaigrette | GF, VG

*All plated dinners include self-serve coffee & assorted tea station*

*Fresh baked rolls with butter included*

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# Entrées

*Selection of three entrées - must include a combination of two protein & one vegetarian  
All entrees served with chef's choice vegetable medley*

**AAA Beef Tenderloin | \$70** - garlic mashed potato, caramelized wild mushrooms, red wine jus | GF

**Chicken Supreme | \$60** - stuffed with pesto goat cheese and prosciutto, rosemary potato galette, brandy truffle jus | GF

**Yellow Fin Tuna Steak | \$62** - basil rice pilaf, Caribbean pineapple salsa

**Citrus Miso Glazed Salmon | \$64** - blood orange and roasted red pepper salsa fresca, ginger braised broccolini, crispy basmati rice cake | GF,DF

**Pork Tenderloin Calvados | \$58** - rosemary potato galette & apple brandy jus

**Braised Short Rib | \$62** - garlic mashed potatoes, baby vegetables, beef jus | GF

**Risotto | \$45** - wild mushrooms, green peas, herb oil, parmesan tuille | GF,VG

**Roasted Cauliflower Steak Parmesan | \$45** - panko crusted cauliflower, curried cream sauce, rice pilaf | VG

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# Dessert

*Please select one dessert for all your guests or choose two alternating desserts +\$2/person*

**Chocolate Decadence Cake** - *vegan Chantilly, fresh berries | GF,VE, DF*

**Berry Cheesecake** - *New York Style, with berry compote | VG*

**Tuxedo Cake** - *double chocolate, served with chocolate accents | VG*

**Fresh Fruit Plate** - *poppyseed citrus whip - GF,DF*

## Dessert Add-On

*Choice to serve with reception or late-night snack*

### Chocolate Fountain | \$13/person

*fresh strawberries, honey dew, cantaloupe, pineapple, marshmallows, & donut holes*

### Candy Bar | \$12/person

*assorted gummy and sour candies, liquorish, lollipops, mini chocolate bars and caramel corn*

### Donut Display Wall | \$9/person

*one donut per person, artfully displayed on an eye-catching custom donut wall display*

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# Late Night Snack

*Suggested ordering of 65% of guest count (minimum of 25 people)*

**\$17/person**

- *Pizza – assorted, served sliced in boxes*
- *Poutine Bar – fries, cheese curds, bacon, green onion, classic beef gravy*
- *Nacho's – build your own, with assorted toppings, salsa, sour cream, guacamole*
- *Asian Fusion Appetizer Array –vegetarian spring rolls, shrimp gyoza, tempura vegetables, tempura chicken bites. served with an assortment of sauces*
- *Mac & Cheese Bar – crushed Doritos, diced tomatoes, hot banana peppers, diced red peppers*

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# Bar Service

We offer the options of a Host or Cash bar with a minimum \$500 spend requirement. Please note we do not have an ATM on site.

## Host Bar

Host bars are subject to 20% service charge & 5% GST

Standard Highballs (1 oz)	\$7.25
Domestic Beer (355 ml)	\$7.25
House Wine (5 oz)	\$9.25
Premium Highballs	\$8.25
Imported Beer (355 ml)	\$8.25
Coolers (355 ml)	\$8.25
Soft Drinks	\$3.5

## Cash Bar

Cash bar prices include service charge & GST

Standard Highballs (1 oz)	\$8.75
Domestic Beer (355 ml)	\$8.75
House Wine (5 oz)	\$10.75
Premium Highballs (1 oz)	\$9.75
Imported Beer (355 ml)	\$9.75
Coolers (355 ml)	\$9.75
Soft Drinks	\$3.75

Wine Corkage fee | \$20 - per 750 ml bottle  
 Wine service with dinner | + \$3/person - offer & pour - two rounds of service  
 Specialty & custom crafted cocktails available - please inquire for further details





# Bar Menu

## Standard

Standard Highballs (1 oz)

*Absolut Vodka, Beefeater Gin, Captain Morgan Spiced Rum, Bacardi Black Rum, Bacardi White Rum, Seagram's VO Whiskey*

Domestic Beer (355 ml)

*Budweiser, Bud Light, Kokanee, Canadian, Pilsner, Coors Light*

Coolers (355 ml)

*Assorted*

House Wine (5 oz)

*Protea Sauvignon Blanc & Cabernet Sauvignon*

Soft Drinks

## Premium

Premium Highballs (1 oz)

*Grey Goose Vodka, Empress Gin, Crown Royal Whiskey, Jack Daniel Whiskey, Jameson Irish Whiskey*

Imported Beer (341 - 355 ml)

*Corona, Michelob Ultra, Coors Original, Stella Artois*

Tall Cans (473 ml)

*Craft Beer, Guinness, Strongbow, Stiegl Radler*

Coolers (355 mL)

*Assorted*

House Wine (5 oz)

*Protea Sauvignon Blanc & Cabernet Sauvignon*

Soft Drinks



# Non-Alcoholic Beverage Packages

*Minimum 80-140 people*

## **Soft Drinks & Juice | \$150**

*Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Root Beer, Orange Juice, Cranberry Juice, Apple Juice, Pineapple Juice, Grapefruit Juice*

## **Non-Alcoholic Beer & Soft Drinks | \$200**

*Corona Sun Brew, Virgin Caesar, Shirley Temple*

*Pepsi, Diet Pepsi, Ginger Ale, 7-Up, Root Beer, Orange Juice, Cranberry Juice, Apple Juice, Pineapple Juice, Grapefruit Juice*



# Wine

Wine list is subject to availability & market price

## White

House White	\$42
Seven Terraces Sauvignon Blanc, <i>New Zealand</i>	\$47

## Red

House Red	\$42
11 <sup>th</sup> Hour Pinot Noir, <i>California</i>	\$49
Flight of the Condor Cabernet Sauvignon, <i>Argentina</i>	\$48

## Rose & Bubbles

Bellenda Fratelli Cosmo Prosecco, <i>Italy</i>	\$42
Angels & Cowboys Rose	\$48

# Frequently Asked Questions

## **What address should I use for my invitations?**

Glendale Golf & Country Club

12410 199 Street NW

Edmonton, AB

T5V 1T8

## **Do I need to be a Member to book?**

You do not need to be a Member to book an event at the Glendale.

## **Do you have a list of preferred vendors?**

We have a list of preferred vendors we would be happy to recommend.

## **How is the Menu determined?**

Selections are made from our current menu package. Menu items are subject to current market price. We would be happy to assist with tailoring your selection. Course selections must be finalized no later than 14 days prior to the event, with dietary restrictions and guest count finalized 7 days prior to the event. With the final guest count, we require your guest seating chart indicating menu selections. To ensure proper service, the host is responsible for placement of name cards.

## **Is there an outside vendor fee?**

There is a SOCAN fee of \$75.00 which will be added to all events using outside music or entertainment covered by Canadian royalty laws.

There will be an additional cake cutting service fee for tiered wedding cakes for \$100. We recommend asking your bakery for a cake map to ensure portion requirements are met. Slab cakes will be a \$40 fee for cutting. There will be no fee for cupcakes, however in the event you would like the cupcakes butler serviced to your guests, there will be a \$40 service charge. Please note with the exception of celebratory cakes & cupcakes, outside food or drink is not permitted.

Specialty linens and chair covers are not provided by the club. These services can be offered through outside vendors subject to the vendors service fees.



# Frequently Asked Questions

## **Will I have access to decorate the room the day prior?**

Access to the wedding reception room is available from 4pm the day prior to the event until 1 am the day of.

## **Who is my point of contact the day of my event?**

A Supervisor or Manager will be your on-site contact during the duration of your event.

## **Is there a separate room accessible for the Wedding Party to place their belongings?**

Our Board Room is available for an additional charge of \$300 during the event, subject to availability.

## **What time does bar service end?**

Last call is midnight, all decorations must be taken down and guests off premises by 1 am.

## **Can I take pictures on the Golf Course?**

Unfortunately, photos on the course are not permitted. However, there are still some beautiful scenic locations on the property that you can access for photography, and we would be happy to show you.

## **Is there a taxi service available?**

Yes, Taxi & Uber will provide services from the club



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# Terms & Conditions

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## •Deposit Information

- 1.A deposit of \$500 is due upon booking and a credit card on file.
- 2.Rooms remain available for booking by other parties until deposit is received
  - a.an inquiry into a room and/or date does not guarantee a booking
    - i.the Glendale reserves the right to release any room and/or date without notice if a deposit has not been received
- 3.All deposits are non-refundable from time of booking
  - a.deposits are forfeit if event is cancelled, rescheduled, or moved to another area of the facility
- 4.Amount is applied to the final bill at the end of the event as a credit

## •Payment

- 1.Payment can be made by cheque, EFT, or e-transfer. Please make cheques payable to The Glendale Golf & Country Club. E-transfers can be sent to [accounting@theglendale.com](mailto:accounting@theglendale.com).
- 2.Booking host is responsible for payment of any outstanding charges at end of event
- 3.The Glendale reserves the right to adjust for current market value of any prices and/or rental rates on events booked.

## •Cancellations

- 1.All cancellations must be made in writing
- 2.Cancellation of events made more than 60 days from the scheduled date of the event will result in forfeiture of the total deposit
- 3.Cancellation of events more than two weeks (14 days) but less than 60 days from the scheduled date of the event will result in forfeiture of the deposit and/or a cancellation fee of 50% of the total event estimate
- 4.Cancellation of events made less than two weeks (14 days) prior to the event will result in forfeiture of the deposit and/or a cancellation fee equal to the total amount (100%) of the event estimate

## •Rental Rates and Minimum Sales Requirements

- 1.Posted rental rates are based on non-member bookings and are valid from January 1, 2025 – December 31, 2025.
- 2.If the minimum sales requirement for an event is not met, the Glendale reserves the right to charge the difference between the final bill and the minimum sales requirement. (before room rental, service charge, and GST)
- 3.Member Bookings and Member-Sponsored events are subject to a special rate

## •Food Service

- 1.The Glendale provides tastings of its event menus for the designated host. Tastings are priced at \$120 for two, plus 20% service charge and GST. (maximum of 6 people)
- 2.Final guest count is required a minimum of 7 business day prior to the event, with final menu selections required 14 days prior.
  - a.once the final guest count is provided, it may not be decreased
  - b.final menu charge is calculated using the final confirmed guest count or the total number of guests attending, whichever is more
  - c.if a plated menu is selected, all course selections and counts are to be provided with the final guest count
    - i.to ensure proper service to event guests, the host(s) is responsible for the placement of place cards indicating menu selections
  - d.any/all dietary restriction requests and allergy alerts must be provided with the final guest count
    - i.the Glendale cannot guarantee accommodation of any special dietary requirements made the day of the event
- 3.The Glendale reserves the right to change any buffet menu to a plated menu should the guest count not meet the minimum guest count requirement
- 4.Alberta regulatory requirements limit buffet and/or self-service item placement to a maximum of two hours
- 5.No outside food is permitted without written approval from the Glendale
  - a.approved outside food such as special occasion cakes are to be brought the day of the event
    - i.the Glendale does not accept responsibility for the storage or service of approved outside food items
  - b.in accordance with Alberta Health regulations all outside food must be supplied from a commercial licensed supplier; homemade food is prohibited
- 6.No leftover food or beverages may be taken from the Glendale
- 7.Children's meals
  - a.Buffet Service
    - i.children four years of age and under eat at no charge
    - ii.children between 5 years and 12 years of age are charged half-price
  - b.Plated Service
    - i.children's plated meals must be confirmed with the final guest count for all events
    - ii.children's plated meal options are available upon request and are charged at menu price

## •Beverage Service

- 1.All beverage service must be confirmed with the final guest count
  - a.the Glendale reserves the right to make suitable substitutions for any beverage service confirmed after the final guest count is provided
- 2.Wine corkage is available at \$20/750ml, plus service charge and GST
- 3.No other outside alcoholic or non-alcoholic beverages, including beverages for tournaments, are permitted without prior written approval from the Glendale
- 4.Orders for unlisted beverages are available upon request and will be charge based on full case lots
  - a.special order requests must be provided with the final guest count
- 5.The Glendale reserves the right to restrict or discontinue bar service to individual guests and/or the entire event at any time
- 6.Last call for bar service is midnight with all guests to be off the property no later than 1AM

## •Equipment

- 1.Pricing includes staffing and use of regularly inventoried small wares, linens, and furniture
  - a.additional charges may apply for specialty service and/or equipment requests

### •Decorations, Personal Property, and Outside Suppliers

- 1.Confetti, sparkles, flower petals, and/or other small thrown or sprinkled items are not permitted
  - a.use of thrown/sprinkled items may result in additional charges to the event for cleaning and/or repairs to equipment
- 2.Any candle producing a flame must be enclosed in a fire-proof container with the flame a minimum of 2.5cm (1") from the top of the container
- 3.No decorations may be taped, stapled, tacked, nailed, or otherwise affixed to any part of the event space in a manner which may cause damage
  - a.if damage occurs, additional charges for repair may be charged to the credit card on file
- 4.The Glendale does not accept responsibility for any outside equipment or property brought by the host, presenter, guests, or outside service providers
  - a.the Glendale is not responsible for the loss or damage of any outside equipment or personal property including, but not limited to: rented linens and table covers, DJ equipment, coats, purses, centre pieces, etc.
- 5.The Glendale is responsible for the management of its staff only. Any outside service or food providers are the sole responsibility of the event host(s). This includes but is not limited to: photographers, DJs, event planners, cake or outside food caterers, entertainers, etc.
- 6.A SOCAN fee of \$75.00 will be added to all events using outside music or entertainment covered by Canadian royalty laws

### •Conduct

- 1.It is the sole responsibility of the host(s) to inform all guests attending the event of all rules and codes of conduct
- 2.The Glendale's dress code applies to all events
- 3.Guests are not permitted in Member-only areas of the Clubhouse or anywhere on the course, pool, or gardens at any time during the event unless they are Members of the club
- 4.Smoking of tobacco is only permitted outside the front entrance of the Clubhouse
  - a.smoking is not permitted on the deck
  - b.smoking of cannabis is not permitted in any area of the Facility
- 5.The Glendale reserves the right to remove any guest(s) from the property who is being disruptive to the safety and enjoyment of event guests and/or Members or staff of the club
- 6.To ensure the safety and security of all guests, staff, and the Facility, a designated representative of the host(s) is to be available throughout the entirety of the event to assist with any/all matters related to the event
  - a.the name of this person is to be provided with the final guest count
  - b.this person is to remain unintoxicated for the entirety of the event
  - c.the designated person may be requested to assist with matters including, but not limited to:
    - i.intoxicated guests, payment issues, damage to property, health and safety emergencies, etc.
- 7.All minor children must be supervised by a parent or guardian at all times, and are not to be left unattended in any area of the Clubhouse, golf course, pool area, or any other part of the Facility.
- 8.The host(s) may not use the Glendale logo, documents, or pictures for advertising or marketing purposes without written permission from the Club.

### •General Terms of Agreement

- 1.The Glendale reserves the right to take pictures of all events and decorations for use in advertising, social media, marketing, and other facility documents.
  - a.The Glendale agrees not to sell images or event information to third parties.
- 2.It is the sole responsibility of the host(s) to fully read and understand these Terms and Conditions, and to request any changes and/or clarification to the above terms and conditions prior to signing any booking agreement with the Glendale.
- 3.Any changes to this agreement must be requested in writing and signed by both the Club and the host(s) of the event.
- 4.These Terms and Conditions are subject to change without notice. In the event an Event Agreement has been signed, the Glendale will take reasonable action to notify the event host(s) of any changes that may directly affect his/her/their event.