

2017 CORPORATE AND SPECIAL EVENTS

Thank you for considering The Clubhouse at Paradise Valley for your upcoming event. With panoramic views of the Seven Persons Creek valley, our new facility offers a setting which is unique in Medicine Hat. While within the city limits, Paradise Valley offers an escape from the everyday. Natural light and unparalleled views will bring creative thought and focus to your meetings and events.

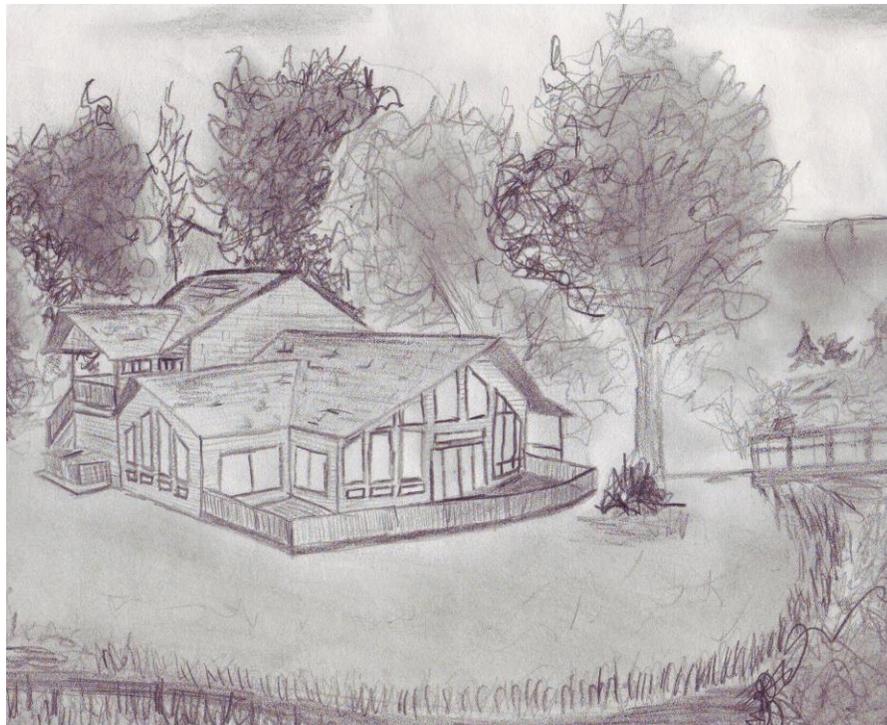
Below, you will find catering options suitable for various events. Our professional team will be happy to assist you with your planning, and will try their best to accommodate any special requests. Think of us for board meetings, management retreats, conferences, training sessions, family gatherings, Christmas parties, wine tastings, cocktail parties, scrapbooking, book clubs – we would love to help you make your event a success!

Kim Bronson

General Manager

kimbronson@paradisevalleypar3.com

403-526-3330 x 3



VENUES

THE LOFT

**CAPACITY OF 50
\$150**

- 960 sq. foot private upper floor room with a spectacular valley view
- Seating capacity of 20 - 40 depending upon table setup
- Available year round for meetings and special events
- Private outdoor deck area
- Whiteboard
- 47" Television or Screen available for Presentations
- Audio / Visual aids available for a small fee
- Wireless internet is provided free of charge
- Music available through Satellite TV or your own external source

THE CLUBHOUSE (MAIN FLOOR)

**CAPACITY OF 120
\$300**

- 1500 sq. foot main floor of Clubhouse with panoramic valley views
- Seating capacity of 100 maximum – up to 140 for cocktail events
- Great Room concept with gas fireplace
- Two 40" Televisions with computer connections available
- Audio / Visual aids available for a small fee
- Sound system including wireless microphone
- Wireless internet is provided free of charge
- Dance floor
- Music available through Satellite TV or your own external source

PRIVATE BBQ AREA (SEASONAL)

**CAPACITY OF 100
\$100**

- Private outdoor area with covered cement pad
- Accommodates between 30 & 100 guests
- Access to practice putting green
- Private washrooms
- Bartender Included

CATERING OPTIONS

ALL ON-SITE CATERED MEALS INCLUDE COFFEE & TEA SERVICE

WHAT'S FOR BREAKFAST?

Classic Continental | pastries | muffins | bagels | cream cheese | butter | preserves
\$6 per person

Gourmet Pastries | croissants | pain au chocolate | fruit danish | gourmet pastries
\$6 per person

Omelette Sandwich | cheese | western | vegetarian | English muffin
\$7 per person

Gourmet Omelette Sandwich | spinach & feta | mushroom, asparagus & brie | roasted red pepper, pesto & parmesan | bacon, tomato & cheddar | English muffin
\$9 per person

Clubhouse Classic Breakfast | scrambled eggs | thick cut bacon | Seven Person's Premium sausage | country style hash browns | English muffins | butter | preserves
\$11 per person

French Toast Breakfast | cinnamon French toast | scrambled eggs | thick cut bacon | Seven Person's Premium sausage | butter | syrup
\$15 per person

Yogurt & Berry Parfait | vanilla yogurt | crunchy granola | assorted fresh berries
\$5 per person

Fruit Cup | honey dew | cantaloupe | oranges | pineapple | grapes
\$4 per person

Fresh Fruit Platter | freshly sliced melons | tropical fruit | grapes | fresh berries
\$5 per person

Whole Fruit Basket | apples | oranges | pears | bananas
\$2 per piece

*** All catering prices are subject to 15% Gratuity and 5% GST**

*** Please inform of us allergies or special requests - additional charge may apply**

ARTISAN SANDWICHES

Assorted Sandwich Platter | black forest ham & cheese | roast beef with horseradish cream | smoked turkey with mango chutney | tuna salad tortilla wrap | egg salad croissants | vegetarian on whole wheat
\$7 per person

Deluxe Sandwich Platter | black forest ham with brie | roasted turkey breast with caramelized red onions | shrimp with mango relish | grilled vegetable wrap with goat cheese & pesto mayonnaise | Italian salami with olive relish
\$9 per person

Warm Deli Meat Sandwiches | Montreal smoked meat | roast beef | pork schnitzel | pulled pork | roasted chicken breast | hearty breads | grainy mustard | assorted pickles
\$15 per person

Assorted Wraps | roast beef with horseradish cream | grilled chicken with roasted red peppers | oven roasted turkey with caramelized onions | salmon & capers with soya ginger glaze | shrimp with lemon parsley butter
\$11 per person

SANDWICH BUFFET

Your Choice of Sandwich Platter (above)
Daily Soup + One Salad OR Two Salads of Your Choice
Assorted Dessert Tray
Coffee & Tea Service

Add \$6 per person to Sandwich Platter Price

*one serving = 1½ sandwiches

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INNOVATIVE SALADS

Caprese | local tomatoes | fresh bocconcini cheese | basil pistou (nut free) | balsamic glaze
\$5 per person

Artisan Tossed | greens | grilled vegetables | goat cheese | almonds | cranberries | balsamic
\$4 per person

Pistou Capellini | basil pistou (nut free) | capellini noodles | roasted red pepper | feta
\$4 per person

Tabouli | bulgur wheat | parsley | tomatoes | cucumber | lemon dressing
\$5 per person

Mediterranean Pasta | short-cut pasta | fresh herbs | Kalamata olives | sun dried
tomatoes | bell peppers | red onion | feta | olive oil dressing
\$4 per person

Picnic Potato | potatoes | peppers | green onion | celery | grainy mustard & dill dressing
\$4 per person

Greek | mixed greens | cucumber | tomato | red onion | bell peppers | Kalamata olives |
feta | citrus oregano dressing
\$4 per person

Shanghai | capellini pasta | sautéed vegetables | light curry & sesame dressing
\$4 per person

Chickpea Chaat | chick peas | fresh spinach | sliced carrots | light curry dressing
\$4 per person

Traditional Caesar | romaine | parmesan | garlic croutons | asiago caesar dressing
\$4 per person

Quinoa | quinoa | edamame | spinach | tomato | corn | black beans | onion | citrus dressing
\$5 per person

Barley | barley | fresh vegetables | fresh herbs | light vinaigrette
\$5 per person

Couscous | couscous | parsley | red pepper | caramelized onion | fresh lemon
\$4 per person

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LIGHT MEALS

Pasta Primavera | penne pasta | optional grilled chicken | roasted vegetables | tomato herb sauce | garlic bread | Caesar salad
\$14 per person

Chicken Souvlaki | marinated chicken breast | bell pepper | red onion | mushrooms | Greek salad | tzatziki | naan bread | basmati rice
\$16 per person

Traditional Lasagna | beef or roasted vegetable | tomato herb sauce | mozzarella cheese | garlic bread | Caesar salad
\$14 per person

Butter Chicken | tender chicken | cream | tomato | curry | basmati rice | naan bread
\$18 per person

Asian Stir Fry | chicken, beef or shrimp | assorted fresh vegetables | stir-fry sauce | rice
\$16 per person

BBQ Beef on a Bun | marinated BBQ beef | kaiser buns | baked beans | Caesar salad
\$14 per person

MAKE IT A FULL MEAL

Additional Daily Soup OR Salad
Assorted Dessert Tray
Coffee & Tea Service

Add \$4 per person

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DINNER MENUS

Grilled Chicken Breast with White Wine & Parmesan Cream Sauce	\$26
Slow Roasted Alberta Beef	\$28
Oven Roasted Mahi Mahi with Nutty Caper Herb Sauce	\$26
AAA Roast Prime Rib with Au Jus & Yorkshire Puddings	\$35
AAA Roast Alberta Beef Tenderloin with Au Jus	\$40
Traditional Turkey Dinner with Stuffing & Cranberry Compote	\$28
Stuffed Roasted Pork Loin	\$28
Premium Buffet – Choose 2 of the above entrees and add \$8 to the highest meal price	

All Dinner Buffets Include:

Creamy Mashed Potatoes or Roasted Red Potatoes or Rice Pilaf
Fresh Seasonal Vegetables
Caesar Salad or Tossed Mixed Greens
Chef's Choice Salad
Dinner Rolls

Chocolate Cheesecake with Berry Coulis
Or
Key Lime Pie
Or
Assorted Dessert Squares

Coffee & Tea Service

*** 15 person minimum**

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PLATTERS

(EACH PLATTER SERVES 8-10)

Smoked Salmon Platter | smoked salmon | cream cheese | capers | red onions | bagels
\$45

Canadian Cheese Plate | cheddar | Gouda | marble cheese | brie | crackers | fruit garnish
\$42

Imported Cheese Plate | fine European hard & soft cheeses | assorted crackers, bread
sticks & crisps | fresh fruit garnish
\$48

Charcuterie Board | fine European cheese | local specialty meats & sausage | olives |
preserves | grainy mustard | crackers
\$54

Deli Meat Tray | black forest ham | smoked turkey | salami | roast beef | sliced cheddar |
Swiss cheese | fresh rolls | mustard | butter | assorted pickles
\$54

Mediterranean Platter | falafel balls | spiced Kalamata olives | hummus | tabouli | baba
ganoush | chicken skewers | tzatziki | pita bread
\$55

Grilled Vegetables | assorted grilled seasonal vegetables | olive oil | balsamic | fresh herbs
\$35

Grilled Salmon & Shrimp | salmon | shrimp skewers | teriyaki | lemon herb marinade |
served cold
\$95

Grilled Chicken Platter | chicken breasts | teriyaki | cajun | mustard | mediterranean |
grilled vegetable garnish | hummus | pita | served cold
\$75

Pickles & Olives | dills, baby gherkins, Kalamata & assorted spiced olives
\$16

Assorted Crudités | raw fresh vegetables | ranch dip
\$24

Breads & Spreads | assorted dinner rolls | flatbreads | flavoured & natural butters
\$16

Cheese & Chocolate | Fine European cheeses | chocolates | fresh & dried fruit | mixed nuts
\$48

HORS D' OEUVRES

	Price per dozen
Crispy vegetable spring rolls with sweet chili sauce	\$16
Mini crab cakes with roasted red pepper aioli	\$24
Assorted cold canapés – vegetarian and savoury meat varieties	\$24
Spanakopita	\$18
Grilled chicken satay with spicy peanut & sweet soya dip	\$22
Teriyaki shrimp skewers	\$24
Wild mushroom & leek tartlets	\$24
Gourmet Deli Sliders	\$36
Mini vegetarian samosas with mango chutney	\$18
Pinwheels of smoked salmon & roasted red pepper	\$22
Premium sausage & caramelized onions in puff pastry	\$18
Creamy seafood tartlets	\$24
Feta & olive tartlets	\$20
Mini beef wellingtons	\$22
Leek & goat cheese quiche	\$20
Asparagus & mushroom vol au vents	\$24
Curried potato & leek turnovers	\$22
Cocktail meatballs with honey garlic or madras curry sauce	\$18
Boneless chicken wings – salt & pepper, mild, medium, hot, or teriyaki	\$18
Beef Tenderloin Crostini with watercress, garlic aioli, parm & fried capers	\$36

DESSERTS

(EACH PLATTER SERVES 8-10)

Assorted Dessert Tray assorted squares tarts pastries gourmet cookies	\$28
French Pastries mini French pastries petit fours eclairs	\$40
Cheese & Chocolate fine cheeses assorted chocolates fresh & dried fruit nuts	\$48
Fresh Fruit Platter freshly sliced melon tropical fruit grapes fresh berries	\$40
Custom Dessert ask about our chef's dessert specialties	

BEVERAGES

Hot Beverages | coffee | assorted black & herbal teas | cream | sugar
\$2 per person

Cold Beverages | bottled water | assorted juices | soft drinks
\$2.50 each



LICENSED BEVERAGE SERVICE

All prices include professional bartender service, and can be set up as either host or cash bar, or a combination. Paradise Valley Golf Course must provide all liquor served in public function rooms, as licensed by the AGLC.

Customers may bring in their own wine to the clubhouse and/or remove partially consumed bottles. A Corkage fee of \$10.00 plus gst & gratuity per bottle will be charged to BYOW. Homemade wine is not allowed, nor is hard liquor - only commercially manufactured wines as per AGLC regulations.

EVENT PROCEDURES & POLICIES

DEPOSIT, PAYMENT AND INVOICING

The room rental fee of either \$150 or \$300 is required to hold your event date. This is due within 30 days of booking the event. Charges will be invoiced to the organizer within 3 days after the event. Payment is due upon receipt of the invoice, payable to Paradise Valley Golf Course

All contracts must be signed and returned to Paradise Valley within 30 days of reserving an event date.

CANCELLATION POLICY

Full rental deposits will be refunded if the cancellation is received 30 days or more prior to the event. Cancellations received within 30 days of the event date may result in loss of the deposit unless the date can be rebooked.

Catered events cancelled within 2 days of the event date will be charged the entire invoice amount, based on the latest confirmed numbers.

NUMBER OF GUESTS

An estimated head count is required at the time of booking, and will be reviewed 30 days prior to the event. Your meal selection should be made at least 2 weeks in advance so that staffing and preparations can be planned. Final numbers for catering are due a minimum of 3 days prior to the event date. This will be your minimum final billing amount. If additional meals are required after the final numbers are submitted, they will be subject to availability.

ROOM RENTAL HOURS

Music and Dances must end at 1:00 AM, and the room must be vacated by 2:00 AM.

AV RENTALS AND EXTRAS

- Whiteboard available in The Loft – no charge
- Television – no charge
- Wireless Internet – no charge
- LCD Projector, screen and speakers in the Loft - \$75
- Flipchart with paper and markers - \$10
- Microphone / Podium – no charge
- White Tablecloths and Napkins are included in cost, Colored Linens are \$0.50 each

FOOD AND BEVERAGE

- All food and beverages consumed during your event must be purchased through Paradise Valley Golf Course. Any special items such as cakes may be approved by the Food & Beverage Manager. The customer is to indemnify and hold harmless the Paradise Valley Golf Course, their employees and agents.
- Health Regulations prohibit the removal of any food products from the premises. Buffet products will be displayed for a maximum of 1 hour at any function to ensure the quality and integrity of the product. A 1 hour time period is allowed for the service of all plated meals. If your function is delayed, an additional charge may be applied.
- The service of alcohol beverages is subject to the inclusion of food. Paradise Valley Golf Course is licensed to serve alcohol for special events from 10:00 AM to 1:00 AM. Paradise Valley staff must serve all alcohol.
- We serve alcohol in a reasonable and professional manner. We adhere to applicable laws and regulations outlined by the AGLC. Groups or individuals who choose to disregard the laws and regulations will be asked to leave the premises.

GENERAL FACILITY POLICIES

- The Events Manager will be happy to offer guidance for your decorating needs. Tacks, pins, nails or staples may not be used in the facility, but painters tape (not scotch tape) can be provided. In addition, the use of helium balloons, confetti, sparkles, rice, or sand is not permitted.
- Only battery operated candles are permitted.
- Access to the room for decorating will depend upon other facility bookings. Decorations must be removed upon conclusion of the function unless other arrangements have been made with Paradise Valley. Paradise Valley will be happy to assist with setup or the removal of decorations, at an additional cost of \$50/hr.
- Event hosts are responsible for the actions of their guests. Damage to the facility or property, including undue cleanup required will be billed to the event.
- Paradise Valley Golf Course is not responsible for injuries to guests or lost/stolen items.