



eaglerock
GOLF COURSE

Catered Facility Fee Schedule

Ball Room

Day fee **\$1750**

Food purchases under \$3000 = \$500 room rental

Food purchases over \$3000 = complimentary room

To receive a price reduction or complimentary room rate the combined purchase of food must exceed the listed amount per day, excluding alcohol.

Disclaimer

Due to the logistics and kitchen location, all of our banquet room functions are served buffet style in the Ballroom. Plate service is available for smaller groups in our dining room located on the second floor.

Some Helpful Information

Menu selection:

This catering package contains menu suggestions. **Our catering Manager, as well as our Executive Chef, will personalize a menu to meet your specific needs.** Please remember that the menu selections must be identical for all guests attending. Special dietary requirements are available but arrangements must be made prior to the function. Eagle Rock, with the exception of a wedding or birthday cake (from licensed bakery), must supply all food and beverage items. Any other special items must have prior approval. At no time may any food and/or beverage be removed from the premises.

Guaranteed Numbers:

For all meal functions, an estimated number of guests is required at the time of the booking. A guarantee of actual numbers is due **48 hours** prior to the function, and an indication of total numbers is required **7 days** prior to the function of a larger group.

Payment Information:

Deposit Information: A **\$500** deposit is required at the time of space confirmation. This deposit is non-refundable. Cancellation charges may apply.

Final Payment: Final payment is due in full **72** hours prior to your function.



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GOLF COURSE

Starting / Ending Times:

The space is booked only for the time indicated on the contract. Allowances for additional decorating or set-up time must be pre-arranged with the Catering Manager. Beverage and Music/Service must be completed by 1:00 a.m.

Security:

Eagle Rock will not assume liability or responsibility for damage or loss of personal property during or following any function.

And Finally...

To eliminate any stress or last minute surprises, please remember it is **your responsibility** to read your contract to ensure that the details, colors, times, and programs are correct.

Frequently Asked Questions:

Are we allowed to have candles as part of our decor? Yes, you can use candles in any of our banquet spaces. You must ensure that there is approximately 1” of space in the holder surrounding the lit candle - the rule of thumb is a votive holder with a tea light candle. Any candles not meeting requirements will be removed.

Are there any musical restrictions? Yes, Music/DJ services are required to end at 1 AM.

What are the SOCAN and Sound fees for? These mandatory fees are tariffs put in place by the Canadian Government in order to collect licensing fees and distribute them as royalties to its members. They are charged at every facility that hosts receptions, conventions, assemblies, and/or fashion shows that have either live or pre-recorded music playing.

Decorations: If you have rented overlays for the tables, they can be dropped off at the golf course no later than **48** hours prior to the event. We do allow chair covers, however, we ask that you have someone come in to place them on the chairs. You are able to hang decorations from the walls and ceiling as long as you use our in-house tape and do not puncture or tear the painted walls or wallpaper. Tacks and nails are prohibited. All decorations can be stored at the golf course overnight but must be picked up by noon the following day.



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GOLF COURSE

Can I add or create a customized buffet? Yes, our Catering Managers and Executive Chef would be happy to make any additions or changes to your buffet to accommodate your guests.

Please remember that the menu selections must be identical for all guests attending. Additional charges may apply.

What is the policy for special meals? Our facility can accommodate any dietary restrictions you or your guests may have. Arrangements for this must be made at least 72 hours prior to the event. This price for these will be the same as the main menu chosen for the event.

Breakfast Buffets

All buffets include fresh brewed coffee, tea, and juice

Continental Breakfast

Assortment of Freshly Baked Danish and Muffins (2 per person) Butter and Preserves and Sliced Seasoned Fruit

\$15.95 per person

Canadian Breakfast *(Minimum of 20 people)*

Scrambled Eggs

Bacon and Sausage

Sliced Seasonal Fruit

Hash Brown Potatoes

Assortment of Freshly Baked Danish and Muffins, Butter and Preserves

\$20.95 per person

Additions

Add Either French Toast or Pancakes to Any Buffet **\$4.00** per person

Or both for **\$6.00 per person**



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Eagle Rock Brunch Buffet (Minimum of 25 people)

Mixed Garden Greens with Assorted Dressings
Three Composed Chef Salads
Pickles, Onions, Peppers, and Olives
Assorted Danish and Muffins
Bacon, Ham, Sausage
Scrambled Eggs
Hash Brown Potatoes
Chef's Choice of Vegetable

Choice of Two Hot Items

Pancakes and French toast
Eggs Benedict
Roast Herb Chicken or Carolina BBQ Chicken
Baked Penne Pasta Bolognese
Beef Stroganoff
Sliced Roast Beef with Red Wine and Peppercorn Au Jus
Salmon with shrimp dill sauce
Assorted Cakes and Squares
Sliced Seasonal Fresh Fruit
Coffee, Tea, and Juice

\$29.95 per person

Additional Hot Item \$5 per person

Add a carved meat for additional \$9.50

AAA Roast Baron of Beef with Au Jus
Ponderosa Bone in Ham
Roasted Pork Loin with Apricot Demi Glace



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The Sandwich Bar (These selections are served between 11:00 am - 2:00 pm)

Business Special

Soup of the Day or Mixed Garden Greens with Assorted House Dressings
Pasta Salad
Crisp Vegetables and our Herb Dip
Thick Deli Sandwiches (1 per person)
Montreal Smoked Meat, Turkey, Roast Beef
Egg Salad, Tuna Salad, Black Forest Ham
Served with Pickles, Onions and Peppers
\$19.95 per person

Wrap it up!

Soup of the Day or Mixed Garden Greens with Assorted House Dressings
Pasta Salad, Vegetables and Dip
Garden Vegetable Flour Tortillas Wrapped over
Ham, Chicken, Roast Beef, Egg Salad
Each individually garnished inside
Served with Pickles, Onions and Peppers
\$20.95 per person

Selection of both Wraps and Sandwiches available \$19.95 per person

Additional ½ Sandwiches 4 per person
To offer both Soup and Salad 4 per person

All Buffets are for a minimum of 15 people and are served with our Feature Desserts, Tea and Coffee

Themed Hot Lunch Buffets

Available between 11am - 2pm

Pasta Buffet

Mixed Garden Greens served with Italian Dressing,



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Focaccia Pan Bread, fresh Vegetables and Dip,
Steamed Vegetables,
Penne Noodles and Herb Fettuccine, served with
Bolognese and Alfredo Sauces,
Parmesan Cheese, Relish Tray

\$21.95 per person

Add Grilled Chicken Breast or Italian Sausage for **\$5 per person**

Mexican Fiesta Buffet

Mixed Greens with Assorted Dressings,
Mexican Corn Salad, Vegetables and Dip,
Seasoned Ground Beef and
Chili Dusted Chicken with Peppers,

Spanish Rice and Beans,
Warm Tortilla Shells
Condiments include Lettuce, Sliced Peppers,
Sour Cream, Salsa, Cheddar Cheese
\$19.95 per person

Bavarian/Hot Italian Smokie Buffet

Classic Caesar Salad, Pasta Salad,
Sub Buns, Hot Banana Peppers, Jalapenos,
Sauerkraut, Onions, Dijon Mustard,
Chef's Potato Wedges or Baked Beans
\$19.95 per person

Albertan Buffet

Mixed Greens and Dressings, Pasta Salad, Coleslaw
Assorted Cold Vegetable Platter,
AAA Canadian Garlic Infused Beef served with a
French Baguette, Au Jus,
Chefs Potato Wedges
\$22.95 per person

Burger bar (1 Burger per person)



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Creamy Coleslaw, Pasta Salad, Veggies and Dip,
Fresh Burger Buns with Sliced Tomato, Onion and
Lettuce,
Selection of Cheeses,
Pickles and Hot Peppers, Assorted Condiments,
Charbroiled Beef Burgers
\$20.95 per person
2 burgers per person add \$5

Build your own Buffet

Garden Salad and two composed Chef Salads
Fresh cut Vegetable Platter with Herb Dip
Relish Tray
Chef's choice of Vegetable
Chef's choice of Starch

Entrees

Baked Penne Pasta Bolognese
Fried Chicken or Roast Herb
Teriyaki Chicken Stir Fry
Shaved Roast Beef in Au Jus
Cabbage Rolls and Perogies
Beef Stroganoff with Noodles
Sautéed Pepper Steak
Roast Pork Tenderloin in Au Jus
Carolina BBQ Chicken

Choose 1 entrée \$22.95 per person
Choose 2 entrees \$24.95 per person

**All buffets served for a minimum of 25 people and are served with our feature
desserts, tea and coffee**

Deluxe Hot Hors D'oeuvres * each selection



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Vietnamese Spring Rolls
Honey Garlic Meatballs
Mozzarella Sticks
Jumbo Chicken Wings (Teriyaki or Extra Spicy)
Pork Tenderloin Dry Ribs
\$19.95 per dozen

Hors D'oeuvres Platter * No substitutions, approx. 500 pieces

Dry Garlic Ribs
Spicy Chicken Wings and Salt and Pepper
Breaded Shrimp with cocktail sauce
Pork spring rolls with Thai sauce
Meatballs with honey garlic sauce
\$700 ½ for \$400

Dinner Buffet (Minimum of 40 people)

Assorted Fresh Baked Rolls
Mixed Garden Greens served with Assorted House Dressings,
Four Composed Chef Salads
Relish Tray
Fresh cut Vegetables with a Creamy Dip
Domestic Cheeses

Select one carved item

Roast baron of AAA Alberta Beef
Boneless Pork Loin
Ponderosa Ham

Select one Chafing dish item

Baked Fillet of Salmon with shrimp dill sauce
Roast Herb Chicken or Carolina BBQ Chicken



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Breast of Chicken with Mushroom Cream Sauce
Turkey with Traditional Dressing and Pan Gravy
Perogies and Cabbage Rolls
Peppercorn Pork Loin in Cream Sauce
Beef Stroganoff or Sautéed pepper Steak

All Buffet Includes:
Chef's Choice of Potato and Fresh Seasonal Vegetables
Feature Dessert Table
Coffee and Tea
\$39.95 per person

Add a second Chafing item \$6 per person

Enhanced Carved items

Roast Prime Rib add **\$6 per person**
Roast Beef Strip Loin add **\$6 per person**

Supreme Dinner Buffet

Our most popular dinner buffet
Minimum of 50 people

Assorted Fresh Baked Rolls,
Caesar salad, plus Four Composed Chef Salads,
Pickles and Olives
Fresh cut Vegetables with a Creamy Dip,
Domestic Cheese

Seafood

Marinated Mussels, Seafood Salad,
Cocktail Shrimp,
Accompanied by Seafood Sauce and Lemon

Select one carved item

Roasted AAA Prime Rib of Beef



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Roasted AAA Striploin Steak

Select one Chafing Dish item

Chicken Cordon Bleu
Beef Stroganoff and noodles
Baked Fillet of Salmon with Shrimp Dill Sauce
Perogies and Cabbage rolls
Chicken Breast with Mushroom Sauce
Veal Schnitzel with Hunter Sauce
BBQ Bourbon Baby Back Ribs
Carolina BBQ Chicken

All Buffet Includes:

Chef's Choice of Potato and Fresh Seasonal Vegetables
Feature Dessert Table
Coffee and Tea

\$44.95 per person

Choose a second chafing dish item \$6 per person

Western Ranch Buffet (Minimum of 20 people)

Caesar Salad, Creamy Coleslaw, and two Composed Chef Salads,
Colossal (fully dressed) Baked Potato
Corn on the Cob with Cilantro Butter
Cajun Red Beans and Sausage

Choose one of the following

New York Strip Steak **\$36.95 per person**

BBQ bourbon ribs **\$34.95 per person**

Grilled Boneless Chicken Breast with Corn and Black Bean Relish **\$33.95 per person**

Coconut and Lime Prawn Skewers **\$33.95 per person**

Menu selections must be the same for the entire group

Bar services

Host bar



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Consumption is charged to the host on a per drink basis. Host bar prices are subject to 16%

Gratuity and 5% GST

Highballs \$6.50

Domestic beer and ale \$6.50

Imported beer \$7.50

House wine (6oz) \$6.50 per glass

Liqueurs, coolers, premiums and limited cocktail selection \$7.50

Cash bar

The individual guest purchases drinks on a cash basis. Prices do not include GST

Highballs \$6.50

Domestic beer and ale \$6.50

Imported beer \$7.50

House wine (6oz) \$6.50 per glass

Liqueurs, coolers, premiums and limited cocktail selection \$7.50

Late lunch packages

Must accompany purchase of dinner package

Based on 100% function numbers

Cold selection

Assorted Deli Style Sandwiches

Fresh Vegetable Platter with Creamy Herb Dip

Fresh Seasonal Fruit Platter

Assorted Relish Platter

Freshly Brewed Coffee and Tea

\$15 per person

Taco in a Bag- Build your Own

Cheese Doritos

Taco Beef

Salsa

Shredded Cheese

Sour Cream



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Served with Tomatoes, Shredded Lettuce, Green Onions, Olives, Banana Peppers and Jalapenos

\$13 per person

Deluxe Selection

Assorted Deli Style Sandwiches

Hors D'oeuvres Platter: Spring Rolls, Chicken Wings, Dry Ribs, Meatballs, Breaded shrimp

Cocktail shrimp

Marinated Mussels

Fresh Vegetable Platter with Creamy Herb Dip

Fresh Seasonal Fruit Platter

Assorted Relish Platter

Assorted Dessert Squares

Freshly Brewed Coffee and Tea

\$22 per person

Build your Own Dog

Polish Franks

Western Potato Chips

Served with Fried Onions, Chili, Sauerkraut, Banana Peppers, Cheddar Cheese, Pickles

\$15 per person

Poutine bar

Crisp Fries

Cheese Curds

House made gravy

\$400 (approx 50 people) \$700 (approx 100 people)