



 2022
WEDDING
PACKAGE



INTRODUCTION

Goose Hummock Golf Resort is located just minutes north of Edmonton, Alberta. The "Goose" is a multi-use facility offering a variety of banquet venues for hosting of all kinds of social events, meetings, and weddings. Built in 1989, Goose Hummock Golf Resort features a 6,500 yard golf course well-known for its challenging layout that is set amidst natural forested areas and numerous interlocking ponds featuring water on 15 of 18 holes and our unique Hole #17 island green.



At Goose Hummock we are committed to creating extraordinary experiences for all members and guests. Our Management team is on hand in order to provide you with all-in-one event support, eliminating stress associated with organizing an event, so that you may fully enjoy your day.

We offer customizable event packages to better suit your individual needs.

For more information and/or to discuss availability for the upcoming 2022 season and beyond, please contact our General Manager by phone at 780 921 2444 or by email at info@goosehummock.com.



WWW.GOOSEHUMMOCK.COM

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PEAK SEASON MINIMUM SPENDING REQUIREMENTS

Peak Season Dates: April 1st – October 31st, 2022

The following are Food & Beverage Minimums only (before banquet room rental rate, 15% gratuity & taxes) are applied

SELECT BANQUET ROOM:

The Marsh: Minimum \$6,500.00 (100-188 guests)
Buffet max: 188 guests, Plated max: 188 guests

The Nest: Minimum \$2,000.00 (24-36 guests)
Buffet max: 28 guests, Plated max: 36 guests

Resort Party Tent: Minimum \$3,000.00 (40-76 guests)
Buffet max: 64 guests, Plated max: 76 guests

SELECT BANQUET ROOM RENTAL RATE:

The Marsh: \$500.00 (GST of 5% to be added)
Max: seating for 188 guests

The Nest: \$200.00 (GST of 5% to be added)
Buffet max: 28 guests, Plated max: 36 guests

Resort Party Tent: \$300.00 (GST of 5% to be added)
Max: seating for 76 guests

SELECT CEREMONY SITE RENTAL RATE (IF REQUIRED):

The Marsh (indoor): \$500.00 (GST of 5% to be added)
Max: 150 guests

The Marsh (outdoor): \$300.00 (GST of 5% to be added)

ADDITIONAL USE FACILITY RENTAL RATES:

The Marsh: \$500.00 (GST of 5% to be added)
Full day rental, non-event day

The Marsh: \$300.00 (GST of 5% to be added)
Half Day rental, non-event day

Resort Party Tent: \$300.00 (GST of 5% to be added)
Full day rental, non-event day

The Nest: \$300.00 (GST of 5% to be added)
Full day rental, non-event / event day





CONTRACTS, DEPOSITS, PAYMENTS, AND CANCELLATIONS

- All events are considered tentative only until a signed agreement and the required \$1000.00 non-refundable deposit is received. Signed agreement must provide to the golf course a valid credit card number to be kept on file, with required authorization for the timely payment of all event related fees. The credit card number (VISA and / or Mastercard) on file MUST be valid through the event date.
- At the time of booking, estimated guest numbers and / or meal numbers must be within 10% of the expected guest number for the day of the event, ie. if you book an an-inclusive catered function for 60 players, the guest numbers cannot drop below 54 guests. You will be charged for 54 guests if numbers go lower than this threshold.
- Goose Hummock will be notified, in writing 14 days prior to your planned event date, confirming your final guest numbers and meal selection options. At that time, an event invoice will be prepared, with all applicable charges being applied to the credit card number on file.
- Should guest numbers increase within the 14 day confirmation date and the actual event date, all additional charges will also be applied to the credit card number on file.
- Cancellations within 14 days of the event date will be subject to the full charges of the event as was booked and agreed upon. Cancellation notifications MUST be received in writing.

FOOD AND BEVERAGE

- Due to licensing requirements by the Alberta Health Services and Sturgeon County Health Office and for quality control issues, all food & beverage served on the premises must be supplied by Goose Hummock Golf Resort, with the exception of celebratory desserts or other agreed upon items (ie. cake, cupcakes, or candy stations).
- Goose Hummock Golf Resort strictly adheres to all laws and regulations set out by the AGLC (Alberta Gaming & Liquor Commission).
- If dietary substitutions are required, please let us know at the time of confirmation and at least 10 days before the event date. We may be unable to accommodate any dietary restrictions or substitutions after this point.
- Alcoholic beverage service begins no earlier than 10:00am. Last call for alcohol service is at 12:45am, and ends at 1:00am. All alcoholic beverages must be fully consumed or disposed of by 2:00am.
- As is the case with banquet events of this nature, Goose Hummock Golf Resort reserves the right to cut off alcohol service at any time, either to individual guest(s) or to the entire event, should any guest(s) become over-intoxicated, belligerent, disrespectful of staff or other guests, if any instance of harassment occurs, or for any other reason that our staff deems necessary as per AGLC requirements.
- All menus and pricing is based on per person with GST included. Gratuity to be added.

MENU & SERVICE PRICING

- Event package & menu prices are guaranteed 3 months prior to your event date.
- White or black tablecloths and coordinating napkins will provided for your event at no additional charge. Linen selection must be made 30 days prior to your event to ensure availability.
- Complimentary six (6) foot round tables and stacking style chairs, along with facility features such as podium and audio visual screen can be provided. Basic set-up, striking and day of support with said equipment is included in your package.

GUARANTEES

- All events are considered tentative only until a signed agreement and the required \$1000.00 non-refundable deposit is received. Signed agreement must provide to the golf course a valid credit card number to be kept on file, with required authorization for the timely payment of all event related fees. The credit card number on file **MUST** be valid through the event date.
- An On-Site Contact (ie. MC, Parent of Bride or Groom, or the couple themselves) must be identified to Goose Hummock Golf Resort prior to your event.
- All setup requirements will be required 10 days prior to your event.
- All wedding ceremony bookings will have until 10:00am two days prior to the event date to move the ceremony indoors if inclement weather is expected.

SECURITY, FACILITY LIMITATIONS, MISCELLANEOUS

- All outdoor music/musicians for ceremonies or other outdoor functions must be pre-approved by your Events Manager. Goose Hummock Golf Resort does not permit loudly amplified music and/or excessively loud musical instruments to be played outdoors during peak season.
- All musical entertainment (live and recorded) is subject to both the Re: Sound and SOCAN fees. Applicable rates will be applied to your final invoice, provided those charges are not already covered by your DJ or other. Musical entertainment must shut down at 1:00am.
- In adherence to Fire Regulations and for safety of guests and staff, open-flame candles are not permitted within our facility. Candles are only permitted if, when lit, the top of the candle flame is at least one inch below the top of a candle holder. Candle holders must be pre-approved by your Events Manager.
- Flower petals used in outdoor spaces must be real. Rice and confetti of any kind (on tables and/or for outdoor use) are strictly prohibited. Pyro-technic displays are allowed provide proper permits are acquired through Sturgeon County, and the appropriate clean up fee is agreed to. Goose Hummock Golf Resort reserves the right to cancel or postpone pyrotechnic displays if extenuating conditions exist.
- The client will be held financially responsible for any damages incurred to Goose Hummock Golf Resort property by any guest of your event, and/or any outside event vendor hired for your event (i.e. bands, decorators, DJ's, AV providers, etc.).
- Golf carts may be provided on request for the exclusive use of the wedding party for transport to designated, pre-approved photography sites. These carts are not to be driven on the playable golf course surfaces, practice areas, or beyond the Goose Hummock Golf Resort property border.
- Trailers, motorhomes and RV's are permitted within designated areas. A fee of \$25.00 plus applicable taxes will be applied to the final bill for each RV unit and per night stay. Space can be limited as per other events on site, or additional RV unit parking comes available and in accordance with current on-site camping program.



PROPOSED BANQUET MENU AND PRICING

DINNER SERVICE PACKAGES

All dinner packages come with complimentary dinner rolls, condiments, coffee and tea, and dessert trays. Vegetarian options included in each package can be substituted on an individual basis free of charge. All packages assume buffet style service. Additional charges apply for table service.

Hot Sides

- Roasted Baby Potatoes
- Mashed Potatoes with garlic
- Vegetable Medley
- Baked Potato Bar
- French Fries
- Cheddar Perogies served with green onions, crumbled bacon, and sour cream or creamy dill sauce (for an additional \$3 per person)

Cold Sides

- Fresh Spring Mix Salad
- Caesar Salad with herb seasoned croutons and crumbled bacon
- Coleslaw
- Italian Pasta salad
- Fresh Vegetable and Fruit trays
- Hearty Potato Salad
- Pickled vegetables, stuffed olives and preserves
- Prosciutto-wrapped Pickled Asparagus (for an additional \$3 per person)

PACKAGE 1 - THE BASIC BBQ PACKAGE \$17/person

Choice of two of the following:

- Handmade Burgers
- Jumbo All Beef Hotdogs
- Grilled BBQ Chicken Breast
- Handmade Falafel Burgers

Choice of two cold sides
Choice of one hot side

PACKAGE 2 - THE DELUXE BBQ PACKAGE \$27.50/person

Choice of two of the following:

- BBQ Chicken Breast
- BBQ Chicken Thighs
- BBQ Ribs
- Stuffed Portobello Mushrooms

Choice of two cold sides
Choice of two hot sides

PACKAGE 3 - THE VARIETY DINNER SERVICE PACKAGE \$33.50/person

Choice of two of the following:

- AAA Carved Roast Beef
- Herb Roasted Chicken Breast in a White Wine and Garlic Cream Reduction
- Eggplant Parmesan
- Stuffed Portobello Mushrooms
- Triple Layer Bolognese or Alfredo Lasagna with Garlic Bread
- Triple Layer Bolognese or Alfredo Vegetarian Lasagna Garlic Bread

Choice of three cold sides
Choice of two hot sides



PACKAGE 4 - THE DELUXE DINNER SERVICE PACKAGE \$39.50/person

Choice of two of the following:

- AAA Sirloin Steak (for an additional \$3 per person)
- AAA Carved Prime Rib
- Salmon in a Lemon Dill Sauce
- Herb and Cranberry Stuffed Slow Roasted Pork Loin
- Marinated, Slow Roasted Chicken Thighs
- Stuffed Chicken Breast Wrapped in Bacon
- Eggplant Parmesan
- Chicken Parmesan

Choice of four cold sides
Choice of two hot sides

LUNCH SERVICE PACKAGES

All lunch packages come with complimentary condiments, coffee and tea, and dessert trays. Vegetarian options can be substituted on an individual basis free of charge.

PACKAGE 1 - THE SOUP AND SANDWICH SPECIAL \$12/person

This package includes:

- An assortment of Turkey, Ham, Tuna Salad, and Egg Salad Sandwiches
- One Bowl of Tomato Soup, Chicken Noodle Soup, or our Soup of the Day
- One starter size mixed greens or caesar salad

PACKAGE 2 - THE PASTA LUNCH PACKAGE \$18/person

This package includes:

- Your choice of two of the following: Triple Layer Bolognese or Alfredo Lasagna with Garlic Bread, Triple Layer Bolognese or Alfredo Vegetarian Lasagna Garlic Bread, Chicken Penne served in a White Wine and Garlic Cream Reduction or Ragu Tomato Sauce
- One starter size mixed greens or caesar salad
- One Charcuterie tray per every four people (Salami, Kielbasa, smoked gouda, sharp cheddar, candied almonds, pickled carrots, pita chips and seasonal preserves served with a selection of our house made dipping sauces. Meat and cheese selections from Meuwly's Artisan Artisan Food Market)

PACKAGE 3 - THE LITE LUNCH SPECIAL \$10/person

This package includes:

- One Bowl of Tomato Soup, Chicken Noodle Soup, or our Soup of the Day
- One starter size mixed greens or caesar salad
- One Charcuterie tray per every four people (Salami, Kielbasa, smoked gouda, sharp cheddar, candied almonds, pickled carrots, pita chips and seasonal preserves served with a selection of our house made dipping sauces. Meat and cheese selections from Meuwly's Artisan Artisan Food Market)



BRUNCH SERVICE PACKAGES

All Brunch Service Packages include complimentary unlimited Coffee and tea, Orange Juice, and condiments.

PACKAGE 1 - CONTINENTAL BREAKFAST PACKAGE \$7.50/person

This package includes:

- An assortment of pastries, muffins, and baked goods
- Toast and assorted condiments
- Bagels and assorted condiments
- Assorted fruit trays
- Coffee and tea assortment

PACKAGE 2 - THE BREAKFAST SANDWICH SPECIAL \$8.50/person

This package includes:

- One breakfast Sandwich per guest
- An assortment of fruit
- An assortment of muffins
- Coffee and tea assortment
- Apple or orange juice

PACKAGE 3 - THE DELUXE BREAKFAST BUFFET \$13.50/person

This package includes:

- Scrambled eggs
- Hashbrowns
- Toast and assorted condiments
- Bagels and assorted condiments
- Pancakes
- Bacon or Ham
- Sausage
- An assortment of pastries, muffins, and baked goods
- An assortment of fruit
- Coffee and tea assortment
- Apple or orange juice

Add Eggs Benedict for \$3/person

Add French toast or Waffles for \$2/person

ADDITIONAL CATERING PACKAGES

THE CHARCUTERIE PACKAGE \$35/board - or - \$4/person

(Per guest price only offered to events with 80 guests or more)

This package includes:

- Salami
- Kielbasa
- Smoked gouda
- Sharp cheddar
- Candied almonds
- Pickled carrots
- Pita chips
- Seasonal preserves served with a selection of our house made dipping sauces
- Meat and cheese selections from Meuwly's Artisan Food Market

These selections can be adjusted according to preference and will be priced accordingly.



MIDNIGHT SNACK PACKAGE

Baked Potato Bar **\$5/person**
Deluxe Mac and Cheese Bar **\$7/person**
Taco Bar **\$8/person**
Poutine Bar **\$6/person**
Mini Chicken and Waffles **\$8/person**
Wings - 3 different flavors **\$6/person**

Banana Split Station **\$7/person**
Pulled Pork **\$7/person**
Deluxe Hotdog Station **\$5/person**
Peanuts and Popcorn **\$4/person**
Chips and Dip selection **\$4/person**



**THANK YOU FOR CONSIDERING GOOSE HUMMOCK GOLF RESORT
FOR YOUR UPCOMING EVENT!**

CONTACT INFO

780 921 2444 • info@goosehummock.com



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