



2018 Banquet, Special Events & Meeting Package





Harbor Golf Club and Resort Inc.

(306) 854 – 2300
www.harborgolfclub.com

Banquet Agreement

Event Name: _____

Event Date: _____

Number of Guests: _____

Wine Choices: _____

Meal Choice: _____

Please select a meal option from our Banquet Menu

Banquet Facility Pricing

Clubhouse Meeting Room:	Accommodates up to 25 people	\$125.00 per day*
Tournament Building:	Accommodates up to 200 people	\$350.00 per day*
	*plus taxes	

Terms of Agreement

1. A non – refundable \$500.00 deposit is required at the time of booking to ensure your event date. This deposit will be credited towards your final bill following the completion of your event.
2. We ask that final banquet details are confirmed one week prior to your event date.
3. An estimate of the number of guests is required at the time of booking. Please confirm your final numbers one week prior to your event date.
4. The cost of the event will be based on the final numbers provided. Payment is due on the date of the event.
5. Cancellations 45 days prior to the event date will forfeit their FULL deposit; 46 to 60 days prior to event date will forfeit 50% of their deposit; 61 or more days prior to the event will receive full refund on deposit.
6. There will be a 15% gratuity charge applied to all banquet costs.
7. Banquet hostess fee of \$25/hr will be charged if beverage consumption is under \$300.
8. Due to provincial health regulations, any leftovers must remain as property of Harbor Golf Club and Resort, with the exception of wedding cakes.
9. Functions and bar service must end by 1:00am with all guests vacated by 2:00am.
10. Additional charges will apply for special requests (eg. Linen, glasses etc.)
11. The event coordinator is responsible for any damage to the facility or event site.
12. Harbor Golf Club and Resort assumes no responsibility for the loss of personal property.
13. Harbor Golf Club and Resort will confirm prices one month prior to the event. Prices are subject to change until this point.
14. Children 5 – 12 years of age will receive a 40% discount on banquet meals and are to be included in final attendance numbers. Children 4 years of age and younger will not be charged for banquet meals and are not to be included in final attendance numbers.

Event Coordinator: _____

Contact Phone: _____

Contact Email: _____

Contact Fax: _____

I have read and understand the Terms of Agreement outlined above. I hereby authorize the use of my credit card for the \$500.00 deposit fee. Please note, Harbor Golf Club and Resort will also accept cheques as a form of payment for banquet deposits.

Signature: _____

Date: _____

Event coordinator

Visa: MasterCard: Credit Card Number: _____ Exp: _____



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Banquet Menu Options

Should our menu options not meet your particular needs, we would be happy to assist in creating your desired menu.

Breakfast Menu

The Continental

Includes assorted juices, buns, muffins, pastries, butter, condiments and seasonal sliced fresh fruit
6.50

The Early Riser

Assorted juices yogurt, granola, muffins, pastries, butter, condiments and seasonal sliced fresh fruit
7.50

The Classic

Farm fresh scrambled eggs, hashbrowns, seasonal fresh fruit, plus your choice of pancakes, waffles or toast.
Plus your choice of two breakfast meats, crisp bacon, grilled sausage or ham
12.50

Lunch Selections

Deli Soup and Sandwich

Assorted sandwiches with your choice of two homemade soups

Roast Turkey and Swiss * Roast Beef and Cheddar * Ham and Swiss * Egg Salad * Tuna Salad

Cream of Cajun Mushroom * Corn Chowder * Cream of Cauliflower and Broccoli * Chicken Noodle*
Beef Orzo * Minestrone
12.00

Burger Bar

Create your ultimate burger! Grilled 6oz angus beef, sliced cheddar, swiss cheese, dill pickles, tomatoes, leaf lettuce, sliced onions & full condiment selection with classic sesame seed buns. Includes fries, mixed green salad with assorted dressings
12.00

English Fish and Chips

Pilsner battered Basa, sea salt fries, our signature coleslaw, mixed green salad with assorted dressings
12.00

Beef on a Bun

Thinly sliced roast beef, savory gravy, homemade buns, oven roasted potatoes, mixed green salad with assorted dressings
12.50

Prices do not include applicable taxes. 15% Gratuity will be applied to banquet meal cost



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Supper Selections

All Supper Buffets include fresh bread rolls, butter, freshly brewed coffee, decaffeinated coffee and tea

Option 1

Select your choice of two salads, one vegetable dish, one starch dish, one carvery or entrée item & dessert

23.95

Option 2

Select your choice of two salads, one vegetable dish, one starch dish, two entrées or one carvery & one entrée & a dessert

28.95

Starter Sides

- Mixed green salad with tomato, cucumber, red onions & shredded carrots, served with assorted dressings
- Traditional Cesar Salad with croutons, bacon bits & shredded parmesan cheese
- Greek style pasta salad
- Broccoli salad with raisins, bacon & toasted Almonds
- Traditional Coleslaw

Vegetables

- Green Beans with red peppers
- Buttered corn on the cob
- Seasonal vegetable medley

Starch Sides

- Buttermilk mashed potatoes
- Parmesan scalloped potatoes
- Baked penne pasta with vegetables & Italian sausage
- Cheddar & potato perogies with sautéed onion
- Bell pepper rice pilaf

Entrées

- Southern Fried Chicken
- Roast Turkey with savory stuffing & pan gravy
- Breaded Veal Cutlets with roasted onions & mushrooms

Carvery

- Roast Beef
- Roasted Ham
- Whole Roast Pork Loin

Desserts

- Assorted squares & brownies
- Chef's selection of pies
- Fresh Sliced fruit

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Midnight Lunch Options

*prices per person

Chili and a Bun - \$3.50

Homemade chili made with san marzano tomatoes, beans, peppers, onions, corn and mushrooms.

Beef on a Bun - \$6

Slow roasted AAA beef and rosemary jus with brioche buns

Cold Cut Combo - \$3.50

Assorted sliced deli meats with cheese, pickles, tomatoes, lettuce with a variety of condiments

Hot Dog and a Bun - \$3.5

All beef wieners, buns, cheese, sauerkraut, onions, and a variety of condiments

Burger Bar - \$5.50

6oz All beef patties, brioche buns, with lettuce, tomatoes, onions and condiments

Additional Salad Options - \$2

we have a number of salad options that may be added to midnight lunch options, they include broccoli, they include broccoli, pasta, potato, caeser, pasta, potato, caeser, garden, macaroni.

Beverage Service

Coffee Carafe - \$20.00 per carafe

Tea Service - \$2.00 per person

Juice/Pop - \$2.50 per bottle used

Prices do not include applicable taxes. 15% Gratuity will be applied to banquet meal cost



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Banquet Notes

Costs for children

- Children 5 – 12 years of age will receive a 40% discount on banquet meals and are to be included in final attendance numbers. Children 4 years of age and younger will not be charged for banquet meals & are to be included in final attendance numbers

Dietary Restrictions

- In order to better assist customers with particular dietary requirements, please inform us of any special requests at the time of your booking

Beverage Services

- Harbor Golf Club and Resort is a licensed premises & therefore will be the sole supplier of food & beverage items. It is prohibited to bring personal alcoholic beverages onto the premises
- There are two bar options available to guests:
 - Cash Bar:** Guests purchase their beverage individually
 - Host Bar:** The host will be charged for all liquor consumption or portion thereof if subsidizing the cost.
- Premium brands of liquor & import beers are available upon request & priced accordingly

Wedding/Special Event Set Up and Decorations

- It is the responsibility of the customer to set up their table and chairs prior to the event. Harbor Golf will look after take down of tables & chairs.
- We ask that decorations are discussed with management at the time of booking
- Harbor Golf Club and Resort does not allow the use of nails, tape, tacks, or other fasteners on any function room walls
- Decorations must be removed immediately following the event unless otherwise approved
- Harbor Golf Club and Resort is not responsible for setting up or taking down event decorations

Liability

- Harbor Golf Club and Resort assumes no responsibility for the loss of personal property
- The event coordinator is responsible for any damage to the facility or event site

Banquet Room Rental & Hostess Fee

Meeting room (located in clubhouse) can accommodate up to 25 people – \$125.00 (plus taxes) per day

Banquet Facility can accommodate up to 200 people – \$350.00 (plus taxes) per day

Banquet hostess fee of \$25/hr will be charged if beverage consumption is under \$300

For inquiries please contact:

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