



2025 OFF-SITE CATERING

MENU

SERVING ELBOW SK & LINE 19 AREAS

BUFFET STYLE CATERING

All dinner buffet items listed below, come with the following items, but may be altered to suit your needs:

- herbed oven roast potato, garlic mashed potato, or rice pilaf
- fresh seasonal hot vegetables
- tossed salad with assorted dressings
- seasonal salad
- pickles, fresh dinner rolls with butter
- assorted dessert

CARVED ROAST BEEF - \$34

chef carved slow roasted AAA beef with rosemary and a Dijon red wine gravy

STUFFED CHICKEN BREAST - \$34

decadent cream cheese and asparagus stuffed chicken breast in a creamy white sauce

ROASTED PORKLOIN - \$30

rosemary and Dijon crusted roast loin of pork with a zesty saskatoon berry sauce

CARVED SMOKED HAM - \$30

smoked to perfection with a rosemary honey mustard glaze

GRILLED CHICKEN BREAST - \$30

nutritious and delicious, a 6 oz chicken breast with a sophisticated lemon thyme cream sauce

CHEESE BAKED LASAGNA - \$28

zesty and comforting, layers of decadence, ground beef, homemade sauce and 4 cheeses

Thank you for considering Harbor Golf Club as your catering option. Contact our event coordinator at (306) 854-2300 ext. 3 or anita@harborgolfclub.com with the date of your event and number of attendees for a timely quote or more information.

We are open to working within your budgets or expanding to appease creative appetites!



SERVICES

We offer a **15% discount** off of our menu items during the low season of October 1 thru April 31.

Delivery Rates:

- Free in Elbow
- \$50 Loreburn / Mistusinne
- \$75 Strongfield / Douglas Provincial Park
- \$100 Danielson Provincial Park / Dam

Community Centre Add-ons:

- Dishwashing \$2 / person
- Table Service \$2 / person

LUNCH BUFFET MENU

For heightened productivity and enjoyment, food is a must! We have compiled quick and delicious menus to minimize interruptions to your valuable time! Priced per person. For smaller groups (<20), individual pre-orders are available from the current online menu from the restaurant.

BEEF ON A BUN - \$24

garden salad with dressings, vegetable platter with ranch dip, pickles and condiments, and one-bite desserts

PULLED PORK & SLAW - \$23

garden salad with dressings, vegetable platter with ranch dip, pickles and condiments, and one-bite desserts

ASSORTED SANDWICHES - \$19

garden salad with dressings, vegetable platter with ranch dip, pickles and condiments, and one-bite desserts

SNACK ITEMS

- Muffins w/ Fresh Fruit Salad - \$12.00/ person
- Fresh baked cookies - \$2.50 / each
- Cheese with Crackers - \$7.00 / person
- Veggies with Dip - \$6.00 / person

BEVERAGES

- Please note, we can NOT supply beverages at this time. We recommend visiting our local grocer in advance to make arrangements for bulk orders
- Permits and liquor supply are required via SLGA and your venue's regulations

BREAKFAST BUFFET MENU

Off - Site breakfast buffets are limited to groups of 50 or more.

Ensure you have alternate beverage supply preparations for juices and coffee via your venue or our local grocer.

CLASSIC CONTINENTAL - \$15

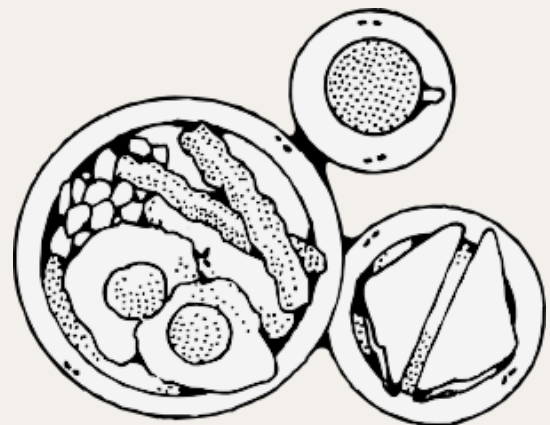
assorted muffins, fresh fruit, yogurt and granola

PANCAKES - \$18

buttermilk pancakes with syrup and butter, crisp bacon / sausages, and fresh fruit salad

PRAIRIE BREAKFAST - \$18

scrambled eggs with bacon and ham, hashbrowns and waffle bites





Meeting Venue / Catering Agreement

Event Name: _____

Event Date: _____ Approximate Number of Guests: _____

Approximate Start Time / End Time of Event: _____

Terms of Agreement

1. A \$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. Cancellations 45 days prior to the event date will forfeit their FULL deposit; 46 to 90 days prior to event date will forfeit 50% of their deposit; 91 or more days prior to the event will receive full refund on deposit.
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. A guaranteed number of guests is required **seven (7) days** prior to the event. You will be billed based on your guaranteed numbers or actual number of guests if they are higher than the guaranteed number. Payment is due on the date of the event unless arrangements have been made to place on account. Accounts past 30 days due are subject to a 1.5% monthly interest charge.
5. A 15% gratuity charge on food service and host bar (if applicable), GST & PST are not included in the menu prices and will be added to your final bill.
6. Functions with bar service must end by 1:00 am with all guests vacated by 2:00 am.
7. Your event contact is responsible for any damage to the facility or event site.
8. Harbor Golf Club assumes no responsibility for the loss of personal property.
9. Harbor Golf Club will confirm prices one month prior to the event. Prices are subject to change until this point.
10. Organizers acknowledgement the information provided on "Responsible Beverage Service Policy" and agree to the outlined steps. _____ (initial if applicable)*

Event Contact: _____ Cell #: _____

Contact Email: _____

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 will also accept cheques and eTransfers as a form of payment for deposits. Please scan and email completed agreement to anita@harborgolfclub.com . Thank you!

Signature: _____ Date: _____

Credit Card #: _____ Exp: _____ CV: _____