



Harbor Golf Club and Resort Inc.

www.harborgolfclub.com

(306) 854 – 2300

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 *plus taxes	\$400.00 per day*

Terms of Agreement

- Should our banquet options not meet your particular needs, catering staff will be happy to assist in creating your desired menu.
- 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.
- 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.
- We ask that final banquet details are confirmed one week prior to your event date.
- 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.
- You will be billed for the cost of the event based on the **final numbers provided one week prior**. Payment is due on the date of the event unless arrangements have been made to place on account. Any accounts past 30 days due are subject to a 1.5% monthly interest charge.
- A 15% gratuity charge, GST & PST are not included in the menu prices and will be added to your final bill.
- Due to provincial health regulations, any leftovers must remain as property of Harbor Golf Club and Resort, with the exception of wedding cakes brought in on own.
- Functions and bar service must end by 1:00am with all guests vacated by 2:00am.
- Additional charges will apply for special requests (eg. Linen, glasses etc.)
- The event coordinator is responsible for any damage to the facility or event site.
- Harbor Golf Club and Resort assumes no responsibility for the loss of personal property.
- Harbor Golf Club and Resort will confirm prices one month prior to the event. Prices are subject to change until this point.
- 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: _____

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: _____

Event coordinator

Date: _____

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



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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

Outside Food and Beverage

- 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 with the except of retail wine or champagne 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. Gratuity will be applied at 10%.
- All wine and champagne brought on premises must be purchased through SLGA and you must have purchase “No Sale” permit and leave it with Harbor Golf Club & Resort. Homemade wine is not permitted. Corkage fee charged to account is \$15 per bottle plus taxes.
- Premium brands of liquor & import beers are available upon request & priced accordingly
- Harbor Golf Club & Resort follows the Saskatchewan Liquor and Gaming Authority Regulations. We reserve the right to refuse service to anyone who appears to be intoxicated. Host/hostess are responsible for the conduct of their guests. Guests are encouraged to arrange for appropriate transportation.

Decorations

- 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 assumes no responsibility for the loss of personal property
- The event coordinator is responsible is responsible for any damage to the facility or event site
- Harbor Golf Club and Resort is not responsible for setting up or taking down event decorations

Banquet Room Rental

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 – \$400.00 (plus taxes) per day. If the facility is available the next day, you are allowed to come in for clean up, etc. However, must be vacated by noon or an extra charge of \$125.00 will be added to your invoice.



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Banquet Menu Options

Breakfast Menu

The Continental

Assorted juices, cinnamon buns, muffins, butter, condiments and seasonal sliced fresh fruit

6.50

The Early Riser

Assorted juices, yogurt, cinnamon buns, muffins, pastries, butter, condiments and seasonal sliced fresh fruit

8.00

The Classic

Farm fresh scrambled eggs, hash browns, seasonal fresh fruit, toast station with butter and preserves, crisp bacon, and breakfast sausage

13.50

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 Broccoli or Cauliflower * Chicken Noodle * Beef Vegetable *

12.50

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

14.00

Create Your Own Pasta Bar

Build your own pasta with choices that include tomato basil sauce, béchamel, grilled chicken, Italian sausage, assorted cooked vegetables, spinach, feta cheese, parmesan cheese plus caesar and tossed salad

15.00

Beef on a Bun

Thinly sliced roast beef in savory au jus, brioche buns, oven roasted potatoes, mixed green salad with assorted dressings

13.75



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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

24.50

Option 2

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

29.50

Starter Salads

- 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
- AAA Prime Rib (Addition \$10 per person)



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Desserts

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

Midnight Lunch Options: (Only available after 9:00 pm)

***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- \$6.00

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- \$3.50

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

Additional Salad Options -\$2.00

We have a number of salad options that may be added to midnight lunch options, they include broccoli, pasta, potato, Caesar, garden and 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 costs