

Your Wedding 2026



LOVE is Lake Diefenbaker, and the Elbow Harbour Recreational site. ♥ Our championship golf course boasts three water hazards and 67 sand traps on large, manicured greens – an exciting challenge to all levels of golf enthusiasts since 1988. Outdoor Ceremony Areas now available! ♥

Our Gift to You....



Purchase a 60+ person wedding banquet and receive an 18-hole round of golf for 4!



Anita Kai, Event & Marketing Manager
Tourism Certified Professional
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Wedding & Banquet Package 2026

Banquet Rooms & Rental

- **Meeting Room** (located in Clubhouse)
accommodates up to 25 people
\$100.00 (plus taxes) per <4 hours
\$200.00 (plus taxes) per >4 hours
- **Banquet Facility** (Tournament Building)
accommodates up to 120 people theatre set up / up to 100 people with banquet set up
\$1000.00 (plus taxes) per event day includes stemware, cutlery, plates, tables, chairs, microphone and podium.
 - Add Ons:** Audio / Visual Package - \$150.00 per event day
 - Outdoor Patio - \$150.00 per event day
 - Table Linens - \$5.00 per table
 - High Chairs - \$5.00 each (limited availability)
 - On-Course Ceremony Site - negotiable



Set-Up, Decorating & Clean Up

- We will guarantee access to decorate by 8:00 am the day of the rental. The afternoon / evening prior may be an option to decorate if there is no function prior to.
- Harbor Golf staff will set up tables and chairs as requested. The option is available for you to set up the room as you desire, but subject to fire / safety inspection.
- We ask that decorations are discussed with management at the time of booking. Harbor Golf Club and Resort must approve 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. If the facility is available the next day, you may request to come in for clean-up, etc. However, the building must be vacated by noon or an extra charge of \$250.00 may be added to your invoice.
- If you are bringing in your own tables and chairs, place settings and stemware etc. there will be a service charge of \$150.00 to remove and store our inventories.
- You are responsible to bring ladders, extension cords and decorating tools.
- The use of tacks, nails, screws, tape or tools that mark or damage floors, walls or tables will be subject to a minimum \$250.00 repair fee.
- Ceremonies on-site may be negotiated with consultation from the Course Operations Manager, the cost for this area is determined based on date of event, capacity and required amenities. Please inquire for more details.

Deposit

- A \$500 deposit is required to secure your event date. Please call to add a credit card to your account. eTransfers to amber@harborgolfclub.com are also accepted for deposits.

Cancellations

- 90 days prior to the event date - FULL deposit returned;
- 46 to 90 days prior to the event date - forfeit 50% deposit;
- 45 or less days prior to the event - forfeit FULL deposit.

Payment and Guest Numbers

- An estimate of the number of guests is required at the time of booking. We will inquire about a final number of guests one week prior to your event date. If there is a significant change in guest numbers, please contact your event coordinator immediately.
- A guaranteed number of guests is required three (3) days prior to the event. You will be billed based on your guaranteed numbers or actual number of guests if that number is higher than the guaranteed number.
- 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 on food and beverage service, and GST / PST are not included in the menu prices and will be added to your final bill.
- Harbor Golf Club and Resort will confirm food and beverage pricing 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 buffet 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 but should be included in final attendance numbers for seating purposes.
- Major Credit Cards, eTransfers, Cheques and Cash are accepted as payment methods.

Liability

- Harbor Golf Club and Resort assumes no responsibility for the loss of personal property.
- Your event contact person is responsible for any damage to the facility or event site.
- “Entandam” licensing for your music is required by your provider and proof must be submitted to our administration 1 week prior to the event. If this is not possible, we are required to charge you the fee and will pay it on your behalf.

Food and Beverage

- Due to provincial health regulations, all prepared food must be supplied by Harbor Golf Club and Resort. Any leftovers must remain as property of Harbor Golf Club and Resort.
- Wedding cakes can be brought in on your own. Harbor Golf Club and Resort may not have storage available for the cake. If storage is available, it is done so at your own risk. Harbor Golf Club & Resort staff is not responsible for any damages/issues with the cakes that are stored on our premises.
- Harbor Golf Club will not be held responsible for overcooked food from extensive hot holding due to convenor's request / delay of wedding party.
- Harbor Golf Club and Resort is a licensed premise and therefore will be the sole supplier of food and beverage items. It is prohibited to bring personal alcoholic beverages with the exception of retail wine or champagne.
 - Any wine and champagne brought on premises must be purchased through authorized liquor vendor and the host must have purchase "No Sale" permit and leave it with Harbor Golf Club and Resort. Homemade wine is currently not permitted. Upcoming changes to Saskatchewan Liquor Laws will be reviewed against Harbor Golf Club policies.
 - Corkage fee charged at \$15 per bottle plus taxes.
- There are three bar options available to guests:
 - **Cash Bar:** Guests purchase their beverage individually. For cash bar option, if bar sales are less than \$500, host will be charged \$20/hr per bartender. Number of bartenders required will be based on number of guests and any special bar services requested.
 - **Host Bar:** The host will be charged for all liquor consumption. A 15% gratuity and applicable taxes will be added to host bar sales. Premium brands of liquor and import beers are available upon request and priced accordingly.
 - **Subsidized Bar:** the guest pays a drink price determined by the host and the host is billed the difference plus taxes and gratuity.

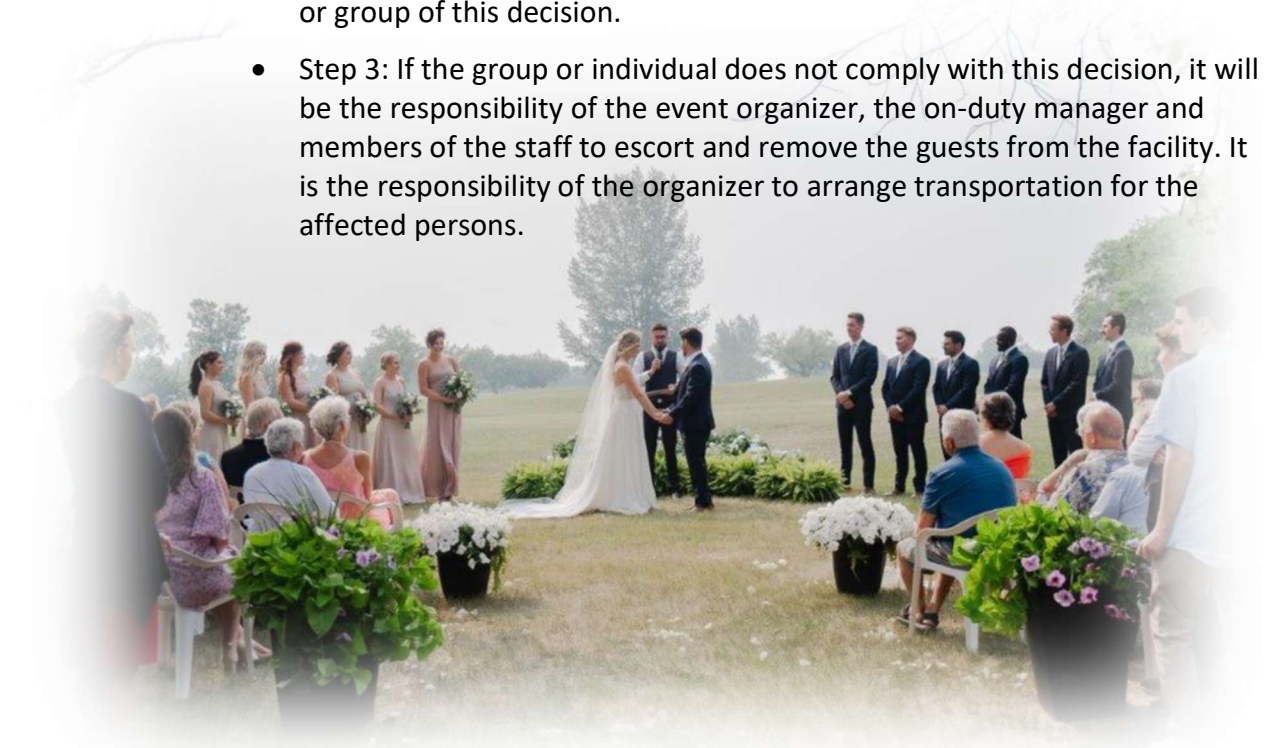
Functions and bar service must end by 1:00 am, consumption finished at 1:30 am, with all guests vacated by 2:00 am.

Responsible Beverage Service Policy *

- The staff and management at Harbor Golf Club and Resort are committed to the safety of all our patrons. We encourage alternate transportation be arranged for your event for those participants who will be consuming alcoholic beverages.
- To assist us in monitoring alcohol consumption and potential over-serving, we suggest limiting complimentary drink tickets to 2 per person (19+).
- The staff and management have the right to refuse serving individuals alcohol.
- The staff and management have the authority to stop bar service to the entire event if issues are arising from alcohol consumption.
 - In an effort to take care of our guests and staff, it is important to follow a policy regarding alcohol service and when to terminate the service of alcohol in accordance with Saskatchewan Liquor Laws and “Serve It Right” regulations.

It is the responsibility of your event or wedding coordinator to let all patrons know that if alcohol service is to be terminated, this is the process.

- Step 1: Organizer to sign off on the package, acknowledging that the policy has been noticed and will be adhered to.
- Step 2: In the event that a guest or group of guests need to be discontinued from service of alcohol, it will be the responsibility of our on-duty manager or the event coordinator to discreetly inform the individual or group of this decision.
- Step 3: If the group or individual does not comply with this decision, it will be the responsibility of the event organizer, the on-duty manager and members of the staff to escort and remove the guests from the facility. It is the responsibility of the organizer to arrange transportation for the affected persons.



Wedding / Banquet Menu Options



Chef Jason Wong is Harbor Golf Club's Food and Beverage Manager and has created a "foody following" in Elbow over the past 10 seasons. His culinary experiences include Greenbryre Golf and Country Club and the Dakota Dunes Casino.

BUFFET OR PLATED (plated add 10% cost per person)

All buffet items come with the following:

- your choice of one – herbed oven roast potato, garlic mashed potato, or rice pilaf
- fresh seasonal hot vegetables
- tossed salad with assorted dressings
- 1 seasonal salad
- pickles, fresh dinner rolls with butter
- assorted dessert
- coffee / tea / water station

Fire Grilled Sirloin (8 oz) - \$35 / New York Striploin (8 oz) - \$38 / Carved Prime Rib - \$39
AAA beef with peppercorn mushroom demi glaze or creamy horseradish and au jus

Carved Roast Beef - \$33.00

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

Stuffed Chicken Breast - \$34.00

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

Carved Roasted Pork Loin - \$30.00

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

Carved Smoked Ham - \$30.00

smoked to perfection with a rosemary honey mustard glaze

Grilled Chicken Breast - \$30.00

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

Due to supply chain issues resulting which may arise from time to time, we reserve the right to increase prices up to 10% with written notice given one month prior to your event.

Late Lunch Options: (available between 9:00 pm to 10:30 pm only) *prices per person
Note: SLGA regulations require an open bar to have food services, thus a late lunch requirement.

- **Chili and a Bun** - \$8.50
homemade chili made with San Marzano tomatoes, beans, peppers, onions, corn and mushrooms
- **Crudités and Homemade Dip** - \$7.50
fresh and seasonal vegetables
- **Cold Cut Combo** - \$10.00
assorted sliced deli meats with cheese, pickles, tomatoes, lettuce with a variety of condiments
- **Taco in a Bag** - \$7.00
mildly spiced beef, cheese, salsa, shredded lettuce and sour cream
- **Pizza** - \$10.00
a delicious variety of your party favourites or as specified
- **Poutine Bar** - \$12.00
cheese curds, real bacon bits and gravy with your choice of shredded chicken, beef or pork

Dietary Restrictions

In order to better assist customers with particular dietary requirements, please inform us of any special requests as soon as possible. A Special request fee of 20% will be added per plate. Please note that Harbor Golf Club is not a complete gluten or nut free facility and cannot guarantee cross-contamination. Patrons with known allergies must be responsible for bringing medications, as we are a remote community.

You may request a meal and/or late lunch **tailored for your tastes and budget** and we will quote you with current market value and availability.

Beverage Service

Please ask for our current alcohol and non alcohol selections.

If you have a favourite wine or cocktail request, we will do our best to bring it in for you.

Allow a minimum of 30 days prior to event for special orders.

Prices do not include applicable taxes.

A 15% Gratuity will be applied to meal and beverage amounts.





Wedding / Banquet Agreement

Event Name: _____

Event Date: _____ Approximate Number of Guests: _____

Cocktail Service Start: _____ Banquet Serve Time: _____

Terms of Agreement Banquet Meal: _____

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 your FULL deposit; 46 to 90 days prior to event date will forfeit 50% of your 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 **three (3) 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. Any 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 and bar service must end by 1:00 am with all guests vacated by 2:00 am.
7. The wedding event coordinator is responsible for any damage to the facility or event site.
8. Harbor Golf Club and Resort assumes no responsibility for the loss of personal property.
9. Harbor Golf Club and Resort 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)*

Event Contact: _____ Cell #: _____

Contact Email: _____

I have read and understand the Terms of Agreement outlined above and in the document. 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 and eTransfers as a form of payment for banquet deposits. eTransfer may be sent to amber@harbortgolfclub.com.

Signature: _____ Date: _____

Credit Card #: _____ Exp: _____ CV#: _____