



Club 19 Restaurant is committed to use, wherever possible, local and sustainable ingredients in all of its Food & Beverage operations. We have made this commitment for several reasons. Trends indicate that guests consider health and wellness to be a key factor in their eating habits, and are becoming increasingly savvy about where their food is sourced from, both for health and ethical reasons.

The Executive Chef and his trusted team are here to tantalize your taste buds with a distinctive dining experience. The skill and diversity of this team of experts allows access to the country's finest foods and beverage products.

It is our pleasure to offer you custom menus featuring local, organic, and sustainable ingredients or dietary preferences.

We are pleased that you are considering our renowned facility and look forward to working with you to create a distinctive and memorable events.

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CATERING MENU INDEX

We Take Pride in Preparing Our Food from Scratch Every Day...



SERVICE CHARGE & TAXES

All prices advertised and charged are in Canadian funds. Food & Beverage prices are subject to 18% service charge, 5% GST, 6% PST. Liquor sales are subject to 18% service charge, 5% GST, and 10% Saskatchewan Liquor Tax.

HEALTH & SAFETY

Club 19 does not allow outside food and beverages on premises. **Club 19** staff must handle, prepare, and serve any food or beverages consumed on premises. Food and beverages may not be removed from our premises following an event.

PAYMENT

Payment can be made by credit card, debit, cash, or cheque. Payment must be made three weeks after an event. Overdue accounts will be charged 2% of final bill each week payment is late.

MENU SELECTION

Please confirm your choice of menu and specific arrangements and wine selections at least 2 weeks prior to your event.

Our culinary team will be happy to assist you in choosing a menu that best suits the needs of you and your guests

DECORATIONS

Decorating must be discussed with your event contact prior to your event. **Club 19** does not allow the use of nails, tape, tacks, or other fasteners on any function room walls. Only non-marring tape, and sticky tack may be used. Open flames and candles are not permitted. Battery operated candles are allowed. Decorations must be removed from your function room by the function end time stated, and removed from the **Club 19** building. **Club 19** and our employees cannot be held responsible for any damages or loss of decorations. **Club 19** employees are not responsible for setting up or taking down decorations from banquet rooms. **Club 19** is not able to store decorations or gifts. Failure to remove decorations may result in a cleanup charge.

GUARANTEE

To prepare for your event, **Club 19** requires the estimated number of attendees upon booking. A final number of attendees must be given no later than 5 business days prior to the event. Your invoice will reflect the greater quantity between guaranteed number and actual number of guests in attendance.

CANCELLATION & CHANGES

Cancellation fees are as follows:
Within 5 business days 50% of Contract
Within 3 business days 100% of Contract

*Business days are Monday - Friday,
9:00 a.m. to 4 p.m. not including any holidays.

OUTSIDE FOOD & BEVERAGE

With the exception of wedding cakes, **Club 19** will be the sole provider of all food & beverages (liquor, beer, and wine included). All Saskatchewan Liquor and Gaming Authority Regulations must be strictly adhered to. Any unauthorized product will be confiscated, and the event may be shut down as a result.

CONTRACT & DEPOSIT

To guarantee your space **Club 19** requires a room deposit \$ 200.



POLICIES



PUMPKIN SHOT + MELON SALAD

Ginger pumpkin shot, beet drizzle, maple sour cream + melon, mint, goat cheese, arugula

NEW YORK STEAK

Truffle whipped potatoes, seasonal vegetables, Madagascar peppercorn cream sauce



FARMERS MARKET BERRIES

Balsamic pouched berry, vanilla cream, wafer

32.99

plus taxes

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18% service charge



GOLF KENOSSEE

TIS THE SEASON PLATED

2

We Take Pride in Preparing Our Food from Scratch Every Day...



QUICK SEARED TUNA TATAKI

Blackened tuna, wakame, poke

CHARRED SALMON + TEMPURA PRAWNS

Turmeric quinoa, baby carrots, lemon Beurre blanc, wasabi mayo



MANGO RICE PUDDING

\$39.99

plus taxes

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DEEP SEA PLATED



SELECT ONE ITEM FROM EACH COURSE

CAESAR SALAD

Romaine, herb croutons, parmesan, bacon

SOUP OF THE DAY

Ask the server for chef's creation



6 OZ STRIPLOIN STEAK

Mash potato, seasonal vegetable

6 OZ BLACKENED CHICKEN

Mash potato, seasonal vegetable

4 OZ SALMON + GARLIC SHRIMPS

Jasmine rice, seasonal vegetable

PENNE FAIRY TOMATO SAUCE

Parmesan cheese, focaccia bread



MANGO CHEESE CAKE

CHEF'S CREATION

Ask the server for chef's creation

\$39.99

plus taxes

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**GOLF
KENOSSEE**

THREE COURSE MENU

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SELECT ONE ITEM FROM EACH COURSE

CALAMARI + SHRIMPS

Pickled ginger, peppers, red onion, jalapeno, garlic sauce

MEATBALL

Spicy tomato sauce, cheese

SESAME CHILI CHICKEN

Cucumber, grape tomato



CAESAR SALAD

Romaine, herb croutons, parmesan, bacon

SOUP OF THE DAY

Ask the server for chef's creation



6 OZ STRIPLOIN STEAK

Mash potato, seasonal vegetable

6 OZ BLACKENED CHICKEN

Mash potato, seasonal vegetable

4 OZ SALMON + GARLIC SHRIMPS

Jasmine rice, seasonal vegetable

HALF St. LOUIS PORK RIBS

Fries, seasonal vegetable, lime scented bbq sauce

PENNE FAIRY TOMATO SAUCE

Parmesan cheese, focaccia bread



MANGO CHEESE CAKE

CHEF'S CREATION

Ask the server for chef's creation

\$49.99

plus taxes

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GOLF
KENOSSEE

FOUR COURSE MENU

CHEF TABLE

The Culinary Dining Experience



LOBSTER BISQUE

spinach crepe rolled with crab & lobster meat

GALANTINE de POULARDE

stuffed with cream cheese with blackberry coulee and pecan

PAN FRIED THYME SCENTED HALIBUT

braised orange infused fennel and lemon beurre blanc

GRILLED TENDERLOIN

truffle mash potato & crushed minted green peas & bacon and bordelaise sauce



SWEET TRIO

coconut cream brûlée / chocolate dip strawberry / mango cheese cake

BAILEYS + COFFEE



\$89.99

plus taxes

20% service charge



GOLF KENOSSEE

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CHEF TABLE

Most exclusive intimate and luxurious dining experience



AN ARRAY OF FLAVOURS OF SIX COURSE DEGUSTATION MENU WITH MATCHING FINE WINES



LOBSTER BISQUE

spinach crepe rolled with crab & lobster meat

GALANTINE de POULARDE

stuffed with cream cheese with blackberry coulee and pecan

PAN FRIED THYME SCENTED HALIBUT

braised orange infused fennel and lemon beurre blanc

GRILLED TENDERLOIN

truffle mash potato & crushed minted green peas & bacon and bordelaise sauce



SWEET TRIO

coconut cream brûlée / chocolate dip strawberry / mango cheese cake

BAILEYS + COFFEE



\$139.99

plus taxes

20% service charge



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SELECT ONE ITEM



FROM THE SKY

6 OZ COCONUT CRUSTED CHICKEN \$21.99

Mash potato, seasonal vegetable



FROM THE SEA

4 OZ BLACKEND SALMON + GARLIC SHRIMPS \$25.99

Jasmine rice, seasonal vegetable, charred lime



FROM THE GARDEN

PENNE SAN MARZANO TOMATO SAUCE \$15.99

Smoked red pepper, parmesan cheese, focaccia bread



FROM THE LAND

6 OZ SIRLOIN STEAK \$24.99

Mash potato, seasonal vegetable

6 OZ STRIPLOIN STEAK \$25.99

Mash potato, seasonal vegetable

HALF PORK BACK RIBS \$22.99

Fries,, seasonal vegetable



ADD GARLIC SHRIMPS 3 PIECES \$3.99

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**GOLF
KENOSSEE**



PLATED MENU

We Take Pride in Preparing Our Food from Scratch Every Day...



plus taxes

MEXICAN FOOD TRUCK

CHEF SOUP OF THE DAY
CHOOSE ONE

- ◆ PULLED CHICKEN
- ◆ TACO BEEF

2 SOFT FLOUR TORTILLA SHELLS
LETTUCE, CHEESE, SOUR CREAM
1 FRESH BAKED COOKIE
\$23.99 PER PERSON

COUNTRY PICNIC

FRIED CHICKEN
BAKED POTATO WEDGES
CORN ON THE COB
COLESLAW
POTATO SALAD
GARDEN GREENS &
ASSORTED DRESSINGS
ASSORTED PIES
\$22.99 PER PERSON

PIZZA BAR

PEPPERONI
HAWAIIAN
CHEESE
CAESAR SALAD
VEGETABLE & DIP
FRESH BAKED COOKIE & MILK
\$21.99 PER PERSON

PERFECT LUNCH

CHOOSE ONE

- ◆ BRIOCHE BUN
- ◆ BREAD
- ◆ ROLL
- ◆ WRAP

FILLED WITH

- ◆ EGG SALAD
- ◆ CHICKEN SALAD
- ◆ TURKEY
- ◆ ROAST BEEF (ADD \$2)

FRIES
SOUP
1 FRESH BAKED COOKIE
\$21.99 PER PERSON

THE BACK NINE BURGER BAR

GRILLED 8 OZ BEEF PATTY
BRIOCHE BUN
CHEDDAR CHEESE
ALL THE BURGER FIXINGS
OVEN ROAST POTATO
CAESAR SALAD
\$20.99 PER PERSON

FIELD & GRAIN

GARDEN SALAD
STERLING SILVER STEAK
GARLIC FOCACCIA
FRENCH FRIES
ASSORTED DESSERT
\$24.99 PER PERSON



UKRAINIAN

CABBAGE ROLL
POTATO CHEDDAR PEROGIES
SAUTÉED ONIONS
SOUR CREAM
FARMER SAUSAGE
CAESAR SALAD
\$23.99 PER PERSON

TASTE OF INDIA

BUTTER CHICKEN
BUTTER NAAN
JASMIN RICE
VEGETABLE SAMOSA
CHEESE CAKE
\$25.99 PER PERSON

ENHANCE YOUR DINING EXPERIENCE

- ◆ Wine selection from our Wine Cellar
- ◆ Perrier Sparkling Water
- ◆ Bubly Flavoured Sparkling Water
- ◆ Beverage Selection from our Bar

At the Club 19 we want you to enjoy our food items at their very best! Therefore to ensure the best quality, we recommend a buffet to be displayed for no longer than a 1 hour period and the breaks for no longer than 30 minutes! Please advise us of any special requirements! Additional charges apply! Prices subject to change without notice! 18% service charge. Buffets are designed for groups of 25 or more.

Groups less than 25 are subject to an additional \$50 surcharge.

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LUNCH BUFFET MENU

We Take Pride in Preparing Our Food from Scratch Every Day...



SELECT ONE OPTION

PLATTER

SANDWICH TRAY

SERVES 15 GUESTS, 1 PER PERSON
\$109.99

Assorted Deli Meat, Egg Salad on a Sliced Bread and Brioche Buns

GOURMET SANDWICH

SERVES 15 GUESTS, 4 PER PERSON
\$149.99

Assorted Gourmet Mini Sandwiches

spinach cream cheese pinwheel, turkey cranberry tea sandwiches, roast beef mini burger, egg salad on crostinis

TO GO

DELI BAG LUNCH (TO GO ONLY)

CHOOSE ONE

◆ BRIOCHE BUN

◆ BREAD

FILLED WITH

◆ TURKEY

◆ BEEF (ADD \$2)

PIECE OF WHOLE FRUIT

1 FRESH BAKED COOKIE

BAG OF CHIPS

BOTTLED WATER

\$19.99 PER PERSON

**DELI BAG LUNCH & BEER
(TO GO ONLY)**

CHOOSE ONE

◆ BRIOCHE BUN

◆ BREAD

FILLED WITH

◆ HAM

◆ TURKEY

◆ BEEF

PIECE OF WHOLE FRUIT

BAG OF CHIPS

CAN BEER

\$24.99 PER PERSON

ENHANCEMENTS

CHIPS \$2.25

COOKIES \$1.50

POP \$3.50

WATER \$3.00

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18% service charge



LUNCH PLATTER + TO GO

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39.99

plus taxes

SALADS & SIGNATURE PLATTERS

- ◆ Fresh Greens with Tomatoes, Cucumber, Carrot and House Dressing
- ◆ Caesar salad with Parmesan Cheese and herb croutons
- ◆ Pasta Salad with olives, pepper, parmesan cheese & Extra Virgin Olive Oil
- ◆ Selection of Pickles
- ◆ Freshly Baked Dinner Rolls with Whipped Butter



ENTREES

Choose two:

- ◆ Roasted Baron of Beef with Herbs and Gravy
- ◆ Oven Roasted Garden Fresh Herb and Garlic Bone in Chicken
- ◆ Pork Ribs with Smoked BBQ Sauce
- ◆ Blackened Pork Loin with Grilled Pineapple
- ◆ Seared Salmon with Cream & Grape Tomato
- ◆ Cheese Tortellini with Fresh Garlic, Chili Flakes, Olives, Tomato Coulies & Fresh Basil



CHEF'S SIDES

Choose one:

- ◆ Oven Roasted Baby Red Potatoes
- ◆ Buttermilk Whipped Potato
- ◆ Rice Pilaf with Vegetables



VEGETABLE

- ◆ Chef Inspired Seasonal Vegetable

DESSERT

Chef's Selection of Delightful Desserts
Brewed Regular Coffee
A Fun Collection of Teas



UPGRADES



- ◆ Additional Side Dish **ADD \$3.99 PP**
- ◆ Cheese Board with Crackers **ADD \$5 PP**
- ◆ Fresh Basil and Balsamic Glazed Bocconcini and Grape Tomatoes **ADD 4.99 PP**
- ◆ Lemon Pouched Shrimp With Cocktail Sauce (3 pcs pp) **ADD \$4.99 PP**
- ◆ Additional Hot Dish **ADD \$5 PP**
- ◆ AAA Striploin with Red Wine Demi **ADD \$9.99 PP**
- ◆ AAA Fresh Herb & Mustard Rubbed Prime Rib, with Horseradish and Thick Red Wine Jus **ADD \$11.99 PP**
- ◆ Live Carving Station with Chef in Attendance **ADD \$49.99**



ENHANCE YOUR DINING EXPERIENCE

- ◆ Wine selection from our Wine Menu
- ◆ Perrier Sparkling Water
- ◆ Bubly Flavoured Sparkling Water

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BUFFET MENU

plus taxes

Minimum 5 selections



Live Carving Station with Chef in Attendance \$49.99

INCLUSIONS

Build your Own Gourmet Buffet Makes your Event Magical !

Dinner buffet are served with Dinner Rolls and whipped Butter, Ice Water and filled by Freshly Brewed Regular Coffee and a selection of Teas.

SIGNATURE PLATTERS

\$5.00 PER PERSON

- ◆ Platter of Fresh Vegetable with Ranch Dip
- ◆ Selection of Pickles
- ◆ Antipasto
- ◆ Assorted Smoked Deli Meats ADD \$1.99 PP
- ◆ Cheese Board with Cracker, Dry Fruits & Nuts ADD \$2.99 PP
- ◆ Lemon Pouched Shrimp with Cocktail Sauce (3pcs pp) ADD \$3.99 PP

SALADS

\$4 PER PERSON

- ◆ Fresh Greens with Tomatoes, Cucumber, Carrot and House Dressing
- ◆ Caesar salad with Parmesan Cheese and herb croutons
- ◆ Pasta Salad with olives, pepper, parmesan cheese & Extra Virgin Olive Oil
- ◆ Red Potato and Egg Salad with Mustard Mayo
- ◆ Slaw Cabbage with Kim Chi Dressing
- ◆ Noodle Salad with Vegetables and Sesame Dressing
- ◆ Fresh Basil & Balsamic Glazed Bocconcini and Grape Tomato ADD \$2.99 PP

SOUP

\$4.99 PER PERSON

- ◆ Cream of Mushroom
- ◆ Cream of Tomato
- ◆ Vegetable Broth with Noodles & Ginger
- ◆ Chicken & Tortellini ADD \$0.99 PP

ENTREES

\$9.00 PER PERSON

- ◆ Oven Roasted Thyme, Lemon & Freshly Cracked Pepper Bone in Chicken
- ◆ Pork Ribs with Smoked BBQ Sauce
- ◆ Roasted Pork Loin with Creamy Peppercorn Sauce
- ◆ Seared Salmon with Cream & Grape Tomato ADD \$1
- ◆ Blackened Chicken Breast with Pineapple ADD \$2 PP
- ◆ Carved Roast Beef with Mushroom Pan Gravy ADD \$4 PP
- ◆ Slow Cooked Prime Rib, with Horseradish and Thick Red Wine Jus ADD \$10 PP



STOVE TOP

\$6.00 PER PERSON

- ◆ Traditional Mashed Potatoes with Garlic & Truffle
- ◆ Smoked Hungarian Paprika & Rosemary Roasted Baby Potatoes
- ◆ Basmati Rice with Vegetables
- ◆ Steamed Vegetables with Extra Virgin Olive Oil
- ◆ Penne Arrabbiata with Chili Flakes, Garlic, Fresh Basil and Cheese ADD \$2 PP

DESSERT

\$5.00 PER PERSON

- ◆ Simply Sweet Dessert Bar with Assorted Squares and Sliced Fruit
- ◆ Divine Dessert Bar with Cheesecake, Chocolate Cake, Saskatoon Berry Pie and More..... ADD \$2 PP

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BUILD YOUR OWN BUFFET

We Take Pride in Preparing Our Food from Scratch Every Day...



FAT COW

Choice of (1) Entrée
 Chef Carved Roast Baron Sterling Silver AAA+ Beef or
 Slow Cooked Prime Rib Sterling Silver AAA+ (add \$12 PER PERSON)
 Choice of (1) Starch
 Garlic Mashed Potatoes or Roasted Potatoes
 Chef's Choice of Cooked Vegetables
 Garden Greens & Dressings
 Chef's Selection of Additional Salad
 Vegetables & Dip
 Chef's Selection of Dessert

\$28.99 PER PERSON



SMOKED PIGGY

Honey Roasted Ham
 Scalloped Potatoes
 Peas & Carrots
 Garden Greens & Dressings
 Chef's Selection of Additional Salad
 Chef's Selection of Dessert

\$26.99 PER PERSON



CHARRED BBQ

Choice of (1) Entrée
 BBQ Pork Back Ribs or Charred Herb Garlic Chicken Legs
 Choice of (1) Starch
 Garlic Mashed Potatoes or Roasted Potatoes or French Fries
 Chef's Choice of Cooked Vegetables
 Garden Greens & Dressings
 Chef's Selection of Additional Salad
 Vegetables & Dip
 Chef's Selection of Dessert

\$25.99 PER PERSON



STEAK OF HEARTS

Choice of (1) Entrée
 6 oz NewYork Steak Sterling Silver AAA+ or
 8 oz NewYork Steak Sterling Silver AAA+ (add \$ 6 PER PERSON) or
 10 oz Rib Eye Steak Sterling Silver AAA+ (add \$ 12 PER PERSON)
 Baked Potatoes, Sour Cream, Bacon Bits
 Chef's Choice of Cooked Vegetables
 Garden Greens & Dressings
 Vegetables & Dip

\$25.99 PER PERSON

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BUFFET MENU

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TASTE OF CANADA

\$9 PER PERSON

- ◆ House Cut Fries
- ◆ Curd Cheese
- ◆ Montreal Style Gravy

Add Pulled Pork or Taco Beef \$5 PP

DIY TACO STREET CART

\$14 PER PERSON

- ◆ BBQ Pulled Pork
- ◆ Taco Beef
- ◆ Flour Tortilla
- ◆ Chiffonade Lettuce
- ◆ Salsa , Sour Cream
- ◆ Chipotle Mayo
- ◆ Cheese, Lime Wedge

Allow Our Talented Culinary Team to Prepare Your Food at its Best and Freshest!
Recommended Chef in Attendance \$49.99



AFTER DINNER ENHANCEMENTS

SPICE IT UP

\$279.99

INCLUDES 3 DOZEN EACH OF:

- ◆ Chicken Wings (one flavour)
- ◆ Vegetable Spring Roll with Sweet 'n Spicy Chili Sauce
- ◆ Dumplings with Soy Chili
- ◆ Korean Pork Belly
- ◆ Crispy Battered Cauliflower

DELECTABLE TRIO TRAY

\$119.99

SERVES 20-25 GUESTS

A Sweet collection of desserts

PIZZA \$22.99

POT OF COFFEE \$12.99

DOWNTOWN SLIDER TRUCK

\$12 PER PERSON (3 Each)

- ◆ Open Faced Sliders served on a Slider Bun
- ◆ House Smoked BBQ Sauce
- ◆ Crispy Onion
- ◆ Aged Cheese
- ◆ House Cut Fries

STREET FOOD OF THE WORLD

\$15 PER PERSON

- ◆ Punjab Cocktail Samosa
- ◆ Quebec Poutine with Curd Cheese and Red Wine Au Jus
- ◆ Mexican Beef Taco with Chipotle Mayo
- ◆ Chinese Gyoza with Soy, Sweet Chilli

CHEESE BOARD & FRESH FRUITS

\$149.99

SERVES 20-25 GUESTS

- ◆ Seasonal Fruits & Berries
- ◆ Choice of Cheese
- ◆ Crackers
- ◆ Dry Fruits & Nuts

GOURMET SANDWICH

\$149.99

SERVES 15 GUESTS, 1 PER PERSON

Assorted Deli Meats, Egg Salad, Roast Beef on a Sliced Bread, Brioche Buns and wraps



BUFFET ENHANCEMENTS



RED WINE

Nice & Easy

(light-med bodied, bright fruit, easy drinking)

WHITE WINE

Fruity & Aromatic

(fresh, fragrant, light and easy drinking)

Longshot - Pinot Nori - USA

\$39.99

Barefoot - Moscato - USA

\$32.99

Sterling Vintner's - Merlot - USA

\$41.99

Bree - Riesling - Germany

\$47.99

Rich & Spicy

(medium bodied, some with little kick)

Fresh & Crisp

(lean, refreshing, clean, sometimes mineral)

Trapiache - Malbec - Argentina

\$37.99

Santa Rita - Sauvignon Blanc - Chile

\$36.99

Nederburg - Cabernet Sauvignon - South Africa

\$42.99

Beringer - Pinot Grigio - USA

\$34.99

Mouton Cadet - Cab/Merlot - French

\$56.99

Whitehaven - Sauvignon Blanc - New Zealand

\$49.99

Big & Bold

(full bodied, dense, firm structure)

Rich & Full

(round, full flavours, mouth filling)

Clancy - Red Blend - California

\$42.99

Lindeman's- Chardonnay - Australia

\$36.99

Bodacious- Syrah - Canada

\$36.99

Quails' Gate - Chardonnay - Canada

\$59.99

Santa Julia - Malbec - Argentina

\$49.99

Peter Lehmann - Shiraz - Australia

\$52.99

SPARKLING

PINK WINE

La Marca- Italy - 187 ml

\$17.99

Gallo - White Zinfandel - USA

\$29.99

La Marca- Italy - 750 ml

\$49.99

Jacobs Creek - Pink Moscato - Australia

\$38.99

Moet- Champagne- French- 750 ml

\$169.99



WINE CELLAR



Prices include GST & LTC & PST

BEER SELECTION

\$5 PER CAN	\$5.50 PER CAN	\$5.75 PER CAN
Bud Light	Coors Light	Michelob Ultra
Pilsner	O16 Copper	Corana
GW Light		Radler

COOLERS SELECTION

\$6.50 PER CAN	\$6.75 PER CAN	\$8.00 PER CAN
Mike's Hard Lemonade	Corona Tropical	Mott's Caesar
Mike's Hard Blue Freeze	Vizzy	El Jimador
Twisted Tea		Bud Light Chelsea

HIBALL

\$4.50 PER 1 oz

Spiced Rum	Gin
Vodka	Whiskey
White Rum	Tequila

LIQUEUR

\$4.50 PER 1 oz

Butter Ripple
Red Sour Puss
Pink Whitney

\$5.50 PER 1 oz

Bailey's
Fireball

MIX

Bagged Ice	\$ 6.50
Bottled Water	\$ 2.50
2 Liter Pop	\$ 5
Clamato Bottle	\$ 10

TO SERVE

Sleeves of Cup	\$ 22.99
Sleeves of Lid	\$ 22.99
Straws	\$ 22.99

BBQ FOOD

Burger patti 4 oz (case 40 each)	\$ 85 / case
Hot dog 7" (5 kg case approximate 85 each)	\$ 75 / case
Smokie (5 kg case approximate 44 each)	\$ 98 / case
Brioche Bun	\$0.95 / each
Smokie Bun	\$0.95 / each
Chips	\$2.00 / each

The prices do not include mix
Any food items can not be returned

Open bottle or case can not be returned, All returns must be done on the same day
Selection and size of bottles may change according to the availability
Minimum 2 weeks of notice

Liquor will be ready to pick up in the morning on the day of tournament, unless other arrangements have been made for earlier pickup.

When sponsoring a drink hole at Golf Kenosee you are in fact purchasing beverages from a licensed establishment. You may not bring your own alcoholic beverages. As the licensee we are responsible for all consumption on the premises and as such we cannot overlook sponsors who bring outside alcohol onto the course. We have marshals on the course enforcing our liquor license.

ALL ALCOHOL MUST BE PURCHASED FROM CLUB 19 RESTAURANT AT GOLF KENOSEE LTD
Any sponsors found with alcohol not purchased at Golf Kenosee will be asked to leave immediately.



FROM OUR BAR AND GRILL

We Take Pride in Preparing Our Food from Scratch Every Day...



Club19 Golf Kenosee – Booking Contract

Function Name: _____

Date of Function: _____

Contact Names: _____

Email: Address: _____

Alternate Contact (Parents) _____

Work #: _____ Home#: _____ Cell#: _____

Deposit \$200 cheque credit card

*deposit is Non-refundable – this will be refunded after inspection of facility or applied to outstanding charges on next business day.

Card # Name on Card

Expiry date: Signature

The signature authorizes Club19 Golf Kenosee to charge the deposit as well as any outstanding balances, extra charges or damages that may occur on the day of the actual event

Event Information

Estimated # of guests: _____

Event: Ceremony _____

Start time: Meal Cocktails

Meal Choice: _____

Enhancements: _____

Bar Selections: _____

Please sign and email club19@golfkenosee.com

We understand and indemnify Club19 Golf Kenosee against any loss or damage caused by the convenor, guest, or invitees or by any other person attending the function, to any part of Club19 or its fixtures, equipment or to any property belongings to third parties. We hereby agree to hold harmless, indemnify and defend Golf Kenosee Cap Ltd. and its owners and agents from against any injuries and damages of any kind whatsoever to any person or entity.

I have read and understand all the Event Information in this package. Signature of the agreement shall constitute compliance with the Information Package.

*Pricing subject to change



CONTRACT



THANK YOU

KENOSEE LAKE, SASKATCHEWAN - S0C2S0

T: 306-577-4422

CLUB19@GOLFKENOSEE.COM | GOLFKENOSEE.COM

