



11:12 AM



The moment 'happily ever after' found you.

WEDDING MENU

CLUB19 LOUNGE

CLUB19 RESTAURANT

EVENT SPACE

GOLFING

Reception.....	1 to 5
Dinner.....	6 to 14
Enhancements.....	15 to 16
Final Touches.....	17 to 19
Post Wedding.....	20 to 21
Bar Service.....	22 to 25
Packages.....	26 to 30
General.....	31 to 33
Tasting Notes.....	34



KENOSEE LAKE, SASKATCHEWAN - S0C2S0

T: 306-577-4422

CLUB19@GOLFKENOSEE.COM | GOLFKENOSEE.COM

Meet Our Chef...

Joe Andrews born in 'Gods Own Country' (Kerala) India, the land of wonderful and magnificent attractions beyond one's imagination.

Graduating with a passion for cooking, he decided to become a Chef. "In 1998 I started as a trainee with Casino Hotel, Cochin. From that day I never looked back and started growing every day in the food & hospitality industry. Quickly, I worked my way up through some prestigious establishments, with five star hotels- 'Mermaid Days Inn' (the member of Days Inn worldwide Inc ,U.S.A), 'The Sheraton', 'The Oberoi' (the member of leading hotels of the world) in India". Later to realize a long time dream to work aboard and to challenge himself going away from the place he held dear to him, Joe decided to go to the Cruise Liner where he can Cruise around the world and taste different flavours of food, polish his talents and see the world. "In 2004 P&O Australia offered me onboard 'Pacific Sky' as 3 rd cook, progressing through the ranks and culinary experience with Pacific Sun and Pacific Star they offered the position of Sous chef in 2009 for the opening of Pacific Jewel following year with the opening of Pacific Pearl. During my career onboard winning lot of awards.

Canada gave him the opportunity in 2014 to be an Executive Chef at Rics Grill in the Iconic Water Tower of Lethbridge. Moving forward in his career he took the position of executive Chef for Radisson Hotel, Red Deer. Working for 4 years, before left he was the F&B Manager. For the last year, Joe has been leading the team towards offering a new and audacious culinary experience. "Working with different restaurants as an Executive Chef in Canada creating a wide range of menus....with supporting local and organic, inspired dishes, latest trends, presentation and always believing food is first eaten with eyes; so yeah.. it's been busy for 26 years! But as any chefs know, a busy kitchen always creates a special kind of energy. It's hard work but when done right, it's rewarding...very rewarding. And today, I'm proud to say Golf Kenosee feels much the same way"

Apart from cooking Joe is a huge fan of cricket and Bollywood actor Sharuk Khan and Mollywood Complete actor Mohen Lal



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To Love...

\$49 per Guest - 40 Guest Minimum

PASSED HORS D'OEUVRES

Crab Louie Roll, Marie Rose Sauce
Vegetable Samosa, Tamarind Chutney

DISPLAYED HORS D'OEUVRES

Cold

Deville Egg, Caviar
Tiny Tomato Mozzarella, Fresh Basil, Balsamic Glaze
Crostiti Tuna Rillettes, Sourdough Baguette

Hot

Spanakopita, Greek Yogurt
Bite-Size Fried Chicken, Red Hot Sauce
Meat Balls, Honey Garlic
Black Bean Empanadas, Jalapeño Crema Fresco

VEGETABLE DISPLAY

Pickled Black Olives, Beets, Peppers, Olives, Pearl Onions
Raw Market Vegetables

Dips:

Ranch, Tomato Salsa, Blue Cheese

DELI MEAT STATIONS

Served with Petite Brioche Buns
Roast Beef, Turkey, Ham, Pastrami
Slice Aged Cheddar Cheese
Hand Cut Tomato

MASHED POTATO BAR

Whipped Potato, Maple-Whipped Sweet Potato
Crisp Bacon, Chives, Horseradish, Sour Cream, Gravy

SWEET COUNTER

Brownie, Nainimo bar, Date Tarts, Carrot Cake
Regular & Decaffeinated Colombian Coffee, Collection of
Herbal Teas

To Cherish...

\$54 per Guest - 40 Guest Minimum

PASSED HORS D'OEUVRES

Mini prime Rib Beef Sliders, Tomato Jam, Crisp onion
Tiny Tomato Mozzarella Sticks, Basil
Smoked Salmon, Cream Cheese, Capers, Red Onion

DISPLAYED HORS D'OEUVRES

Cold

Sushi Roll, Wasabi, Soy, Pickled Pink Ginger
Pita Toast BLT: Bacon, Tomato, Lettuce, Chipotle

Hot

Chicken Wings, Red Hot Sauce
Coconut Malibu Shrimps, Sweet Chili
Mini Beef Wellington
Jalapeno Popers

ARTISAN CHEESE BOARD

Artisanal Cheese Board Dried Fruit, Nuts, Strawberries,
Grapes, Honey, Rustic Bread & Crackers

OH CANADA

Potato Wedges
Bacon Bits, Cheese, Gravy

CAFE

Rosemary-Balsamic Glazed Shaved Whole Roast Beef,
Mustard, Whipped Butter, HP Steak Sauce Served with
Petite Brioche Buns

GO GREEN

Romaine, Caesar Dressing, Asiago Cheese, Croutons
Spinach, Mix Leaf, Balsamic Vinaigrette
Quinoa, Chick Pea, Sundried Tomatoes, Dates,
Chimichurri Sauce

SWEET COUNTER

Black Forest Cake, Cheese Cake, Date Tarts,
Tiramisu cake, Variety of Mousse
Regular & Decaffeinated Colombian Coffee, Collection of
Herbal Teas
Ice Tea and Bubbly Water

At Club19 Golf Kenosha we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 60 minutes. All prices are per person. Additional charge of \$7.99 per person for fewer than 25 to 40 people

Please advise us of any special dietary requirements. Additional charges apply. Menu items are not created in an allergen-free environment.

Prices subject to change without notice | 18% service charge & taxes apply and are valid for all events through December 2023. Subsequent years will be subject to an increase of approximately 5%.



Bachelorettes

Round up your friends and pack your bags for an exquisite bachelorette getaway with our bachelorette party package! Affordable and indulgent, we have the services and amenities to bring your fun pre-wedding party ideas to life for an unforgettable experience.

Hole 18

\$120 per Guest

Golfing our amazing 18 hole lakefront golf course

+

Beer & Choice of Hors d'Oeuvres

(based on four beers)

(choose the beer from our beer list)

Hole 9

\$90 per Guest

Relax, enjoy and make an extraordinary bachelorette experience with your friends in our elegant 9 hole golfing at Golf course.

+

2 hours Open Bar with Premium Brands Package & Choice of Hors d'Oeuvres

Golf & Club19

\$169 per Guest

Bachelorette blast with your friends in our Golf Club & enjoy the drinks from our beer cart (based on 4 drink per person)

+

2 hours Open Bar with Premium Brands Package & Choice of Hors d'Oeuvres

Club19

\$139 for 4 Guests

Bachelorette party with your friends in our Club19 Restaurant.

+

Cocktails & Chef Choice of Appetizers

(based on 3 cocktails per guest)

Add a chef special dinner to any package for just \$12

We follow Saskatchewan Liquor guidelines (1 oz pours).

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Extending the time of service will be charged extra. For bar services premium \$10 per hour per guest.



Displayed or Passed Hors D'oeuvres

Cold

Poached Shrimp, Lemon Horseradish Dip, Lemon
Sushi Rolls, Wasabi, Pink Ginger, Soy
Smoked Salmon, Caper, Lemon Aioli
Pesto Marinated Bocconcini, Balsamic Onion, Garden Fresh basil, Herb Toast
Shaved Roast Beef, Arugula, Red Pepper Relish, Crostini
Deviled Eggs, Bacon, Caviar, Chive Crème Fraîche
Naan Toast BLT: Bacon, Tomato, Lettuce, Chipotle
Goat Cheese and Grilled Sweet Pepper Pinwheel

Warm

Lump Crab Cakes, Saffron Aioli, Micro Greens
Popcorn Shrimp, Sriracha Mayo, Togarashi
Oysters Rockefeller
Chicken Wings, Red Hot Sauce, Maple Syrup
Baked Tandoori Malai Chicken, Pesto Aioli
Mini Shepherd's Pie, Ground Beef, Pomme Purée, Rosemary
Prime Rib Beef Patti, Green Peppercorn Mayo, Wild Arugula, Crostini
Jack Daniels Meat Balls
Mini Pork Barbacoa Tostadas
Truffle Mac Cheese, Jalapeño Crema Fresco
Spanakopita, Feta Cheese
Salt "N" Pepper Cauliflower, Parmesan Dip
Pot Stickers Chili - Soy Sesame Glaze
Fontina Risotto Balls, Tomato Reduction, Rosemary Sprig

4 selections, \$10 per person

5 selections, \$12 per person

6 selections, \$15 per person

8 selections, \$18 per person

Prices based on (1) of each selection per guest

add butler service per hour \$ 25 / Butler

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Platters (serves approximately 30 guests)

- *Fresh Fruit Tray with Yogurt Dip-* each \$179
- *Domestic Cheese Board with Crackers & Grapes -* each \$210
- *Gourmet Cheese Dried Fruits, Nuts, Grapes, Honey, Crackers* each \$260
- *Fresh Vegetable Tray with Ranch Dip -* each \$169
- *Sandwich* each \$165
(15 Whole Sandwiches -Egg, Tuna, Chicken, Ham & Swiss cheese, Roast Beef & cheese, Grilled Vegetable)
- *Open Face Sandwich -* \$55 per dozen
(Smoked turkey & Cranberry Spread - Smoked Pastrami, Spicy Bold Mustard, Saurkraut, Swiss Cheese - Ham & Cheese, Gherkin Salsa - Cruda Roast Beef & Horseradish Cream, Small Pickles, Grainy Mustard, Fried egg served on Artisan Buns)
- *Deli Style Cold Meat Platter with Buns & Condiments* each \$220
- *Decadent Dessert Bar -* each \$160
- *Baked Brie (Two Wheels)* each \$132

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Dinner



Plated Dinner

*All plated dinners are 3 Courses, and accompanied by Freshly Baked Rolls & Butter
Regular & Decaffeinated Columbian Coffee, Collection of Herbal Teas*

SOUPS OR SALADS - choose one

Have both Soup & Salad - add \$4.99 per guest

Soups

- *Fire-Roasted Tomato, Gin Drizzle, Herb Roasted Croutons*

add Brie Croutons - \$ 2

- *Wild-Bottom Mushroom, Fine Herbs, Brioche Croutons*

add Truffle Crème Fraiche- \$2

- *Cauliflower & Parmesan*

- *Sweet Potato, Carrot & Coconut*

Salads

- *Heirloom Tomato, Watermelon, Mint, Olive Oil, Goat Cheese*

- *Beet-Wild Baby Arugula, Sunflower Seed, Toasted Almonds, Balsamic Vinaigrette*

- *Romaine Hearts, Parmesan Bruschetta, Bacon Crumbles, Creamy Dressing*

ADD AN APPETIZER - add \$8 per guest

- *Panko-Crusted Lump Crab Cake Chipotle Aioli, Sweet Corn Salsa*

- *Baked Tandoori Malai Chicken, Pesto Aioli*

- *Mini Beef Wellington, Bacon Wrap Green Beans, Béarnaise Sauce*

- *Smoked Duck, Fried Capers, Balsamic Glaze*

- *Cajun Spiced Quail, Pineapple Salsa*

ADD AN INTERMEZZO - add \$3.25 per guest

- *Mango Sorbet*

- *Raspberry Sorbet*

DESSERTS (choose one)

- *Baked Ricotta Cheesecake, Candied Lemon, Melon Berry Salsa*

- *A La Tiramisu, Chocolate Dust*

- *Black Forest Cake, Brandied Cherries, Chocolate*

- *Chocolate-Chocolate-Chocolate Triple Mousse, Berry Coulis*

- *Vegan & Gluten Free Chocolate Decadence*

continued

NOW SELECT AN ENTRÉE



ENTRÉE(choose one)

Accompanied with Seasonal Vegetables

- *Fennel & Coriander Seed Crusted Salmon, Citrus Fingerling, Ajo Blanco* \$40
- *Citrus-Brushed Grilled Atlantic Salmon, Fingerling Potatoes, Tarragon Butter Sauce* \$39
- *Lemon Thyme Supreme Chicken Breast, Truffled Mac & Cheese* \$36
- *Lavender & Honey Glazed Chicken Breast, Roasted Fingerling Potatoes, Natural Chicken Glaze* \$37
- *Pork Rib Chop, Caramelized Apples, Mashed Yams* \$39
- *Pepper & Coriander Rubbed Crusted Rack of Lamb, Harissa Sweet Potato, Mint Gremolata* \$43
- *Meat Charred 7 oz Flat Iron Steak, Cognac Green Peppercorn Sauce, Fingerling Potatoes* \$40
- *Fire Seared Pepper-Crusted 10 oz Beef Rib Steak, Rosemary Jus, Mash potato* \$49
- *Coffee Rubbed Alberta 8 oz Beef Striploin, roasted potatoes, Mushrooms Cabernet Glaze* \$44
- *Wagyu Striploin Steak, White Truffle Whipped Potatoes, Cipollini Onions, Peppercorn Cream Sauce ** \$98
- *Cauliflower '65, Warm Quinoa Salad, Cucumber Tzatziki* \$33
- *Cheese Ravioli, Garden Fresh Basil Tomato Sauce, Rosemary Focaccia* \$31

SEA & RANGE DUETS

- *Braised Beef Short Ribs, Poached Shrimp, Smashed Potatoes* \$49
- *Beef Sirloin Steak, Bordelaise Sauce & Shrimp, Hollandaise, Whipped Potato* \$49

*** Not included in the package**

We are committed to preparing our menus with the focus on environmental and socially-responsible growth products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability.

To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternative as necessary.

Consuming raw or under cooked egg, meat or seafood may increase your risk of food borne illness.

* Not included in the package.

Combination Entree require an exact count and guarantee of numbers Add \$4.99 per Guest.. Maximum 2 Choice)
All additional changes during event are subject to additional charges and additional time to serve food.

minimum 30 Guests

Please advise us of any special dietary requirements. Additional charges apply. Kitchen operations may involve shared working and preparation areas. While we do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

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Plated Dinner Kids Korner

\$12 per Little Guest

Appetizer

Choose One:

- Grandma's Home Made Chicken Noodle Soup
- Cucumber, Celery, Carrot and Cheese Sticks with Ranch Dressing

Entrée

Choose One:

- Whole Wheat Cheesy Penne Pasta with Tomato Sauce and Meat Balls
- Pepperoni Pizza with Mozzarella
- Crispy Chicken Fingers with Home Fries and Sweet and Tangy Plum Sauce

Dessert

Choose One:

- Fresh Seasonal Fruit Salad
- Chocolate Ice Cream
- Chocolate Decadence Brownie

Beverage

Choose One:

- Milk
- Apple Juice
- Orange Juice
- Sparkling Water

*Combination Entree require an exact count and guarantee of numbers Add \$4.99 per Little Guest. Maximum 2 Choice)
All additional changes during event are subject to additional charges and additional time to serve food.*

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Dinner Buffet To Adore...

\$40 per guest, 40 guest minimum



SALADS

choose four

"Greek", Bell Pepper, Tomato, Cucumber, Red Onion, Marinated Feta, Oregano Dressing
Ripened Grape Tomatoes, Mozzarella, Arugula, Basil, Olive Oil, Aged Balsamic
Crisp Iceberg Wedge, Blue Cheese Crumble, Tobacco Onions, Italian Vinaigrette
Hand-Selected Garden Greens, Tomatoes, Cucumber, Buttermilk Ranch Dressing
Millet & Lentil, Sumac Spice, Orange, Tomatoes, Cucumbers, Herb Vinaigrette
Orecchiette Pasta, Green pea, Olives, Sun dried Tomato, Mint, Vinaigrette
Roasted Yam & Cauliflower, Roasted Cashews, Cilantro, Creamy Tomato Dressing
add on...

- ◆ Devilled Eggs, Caviar - add \$2
- ◆ Butcher Board: Ham, Turkey, Smoked Beef, Pastrami - add \$2
- ◆ Seasonal Vegetable Crudités - add \$1
- ◆ Selection of Pickles - add \$1
- ◆ Poached Shrimps, Lemon - add \$4
- ◆ Artisanal Cheese Board, Dried Fruit, Nuts, Strawberries, Grapes, Honey, Rustic Bread & Crackers - add \$4

CHOOSE TWO MAINS

- Charred Atlantic Salmon, Ale Butter Sauce
- Pan-Blackened Gulf Snapper, Cilantro Butter Sauce
- Roast Chicken, Black Pepper Gravy, Leek Hay
- 9 cut BBQ Spiced Chicken
- Thyme & Garlic Roasted Chicken Breast, Wild Mushroom Sauce add \$2
- AAA Beef Outside Flat, Cipollini Onions, Red Wine Sauce, Horseradish
- ◆ Braised Boneless Beef Short Rib, Horseradish Scallion Crema add \$4 per Guest
- ◆ Herb and Mustard Slow Roasted Prime Rib add \$12 per Guest
- ◆ Beef Striploin add \$12 per Guest
- Moroccan Spice Rubbed Pork Loin, Creamy Harissa
- Smoky Lemongrass BBQ Pork Ribs

CHOOSE TWO SIDES

- Green Beans, Almonds, Oven-Dried Tomatoes
- Roasted Carrots, Smashed Cauliflower
- Sautéed Brussels Sprouts, Pearl Onions, Mushrooms
- Market Fresh Vegetables, Olive Oil
- Roasted Potato with Fine Herbs
- New Potato, Olive Oil, Garlic, Garden Fresh Rosemary
- Maple-Smashed Sweet Potatoes, Blue Cheese
- Truffle and Fine Herb Custard Mashed Potatoes
- Butter Milk Mashed Potatoes

served with....

Dinner Rolls and Butter

Penna Pasta, Grilled Vegetables, Mushrooms, Spinach, Parmesan Cream

Chef selection of Fine Desserts & Fruits

Regular & Decaffeinated Columbian Coffee, Collection of Herbal Teas

Enhancements - page 16

Add a S'Mores station \$9.50 per Guest

Add Cup Cakes \$39.99 per Dozen

Enhance your experience with Live carving station - add \$50

Extra main course-\$5 per person, Extra side - \$3 per Guest

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Dinner Buffet

Spice Route To Treasure...

\$48 per guest, 40 guest minimum

CHATS & APPETIZERS

Green Moong Lentil & Mango Salad, Pomegranate, Tamarind Cilantro

Chick Pea, Potato, Cilantro, Fine Bruno Red Onion, Spices, Tamarind, Jalapeno

Cauliflower '65, Green Onions, Cashews, Peanut Cilantro Sauce

Grilled Mushroom & Bell Peppers, Shaved Paneer, Chaat Masala

♦ Chutney Potato Skin & Papdi Chaat, Ratlami Sev, Mint - add \$2 per guest

Cucumber Melon Raita, Crispy Poppadoms, Achaar

CHOOSE THREE ENTRÉES

- Masala Fried Fish, Fried Curry Leaf, Red Onion, Lemon
- Fish Moilee, Coconut Curry Cashew Gravy
- Amritsari Fish Pakoda, Mint Chutney
- ♦ Banana Wrapped Fish, Kokum Masala - add \$4
- Green Pepper Corn Goat Curry, Cashew Yogurt Yellow Curry (BONE-IN)
- Mutton Stew, Coconut, Curry Leaf, Fresh Ginger, Whole Spices (BONE-IN)
- Mutton Biryani, Dum with Fried Onion, Mint, Saffron infused Basmati Rice (BONE-IN)
- Butter Chicken, Rich Creamy Tomato Cream Sauce
- Tandoori Chicken, Yogurt Marinated, Chaat Masala (BONE-IN)
- Kerala Style Chicken Roast (BONE-IN)
- Chicken Biryani, Dum with Saffron infused Basmati Rice (BONE-IN)
- Paneer Mutter Makhani, Butter Tomato Gravy
- Vegetable Samosa, Tamarind Chutney, Mango Marmalade, Yogurt
- Mix Vegetable Curry, Coconut, Curry Leaf, Mustard Seed
- Kadai Paneer, Kadai Spice
- Chick Peas and Potato Curry
- Navratna Korma, Mix Vegetable, Fruits, Rich Cashew Gravy
- Dal Makhni, Black Lentil stewed overnight with Butter & Tomatoes, Fenugreek

CHOOSE ONE SIDE

- Zafrani Pulao
- Coconut Rice
- Jeera Rice
- Vegetable Biryani, Marinated Vegetable cooked in Dum with Saffron infused Basmati Rice

Served with ...

Baked Gulab Jamun, Saffron RasMalai,
Carrot Halwa, Fresh Cut Fruits
Regular & Decaffeinated Columbian Coffee,
Collection of Herbal Teas

Enhancements - page 16

Add a Chaas Counter

two flavours South and North add \$3 per Guest

Enhance your experience with Masala Chai add \$ 1 per Guest

Halal options are available additional charges apply

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Dinner Buffet *Asian Express To Delight...* \$48 per guest, 40 guest minimum

SOUP

Hot & Sour, Mushrooms, Green Onions, Cilantro

SALADS

choose three

Ramen Noodle, Crispy Noodle, Cabbage, Edamame, Scallions

Thai Chop, Kale, Peppers, Carrot, Edamame, Sesame Garlic Dressing, Cilantro

Gado Gado, Potato, Tofu, Boiled Egg, Peanut Sauce

Philippine Macaroni, Raisins, Condensed Milk, Cheese, Boiled Egg

Lentil & Sprouts, Togarashi Dressing, Mint

Dinner Rolls and Butter

STEAM STATION

Har Gow & Chicken Gyoza Dumplings, Soy Sauce, Hot Sauce

CHOOSE TWO ENTRÉES

- *Gai Yang, Grilled Chicken, Lemon Grass, Brown Sugar, Cilantro (BONE-IN)*
- *Filipino Style Barbecue Chicken (BONE-IN)*
- *Chicken Adobo, Soy, Vinegar, Garlic (BONE-IN)*
- *Sticky Pork Stir Fry, Bell Peppers, Onions, Cashews*
- *Roasted Pork Loin, orange, mint, cilantro, garlic*
- *Rubbed Pork Ribs*
- *Roast Beef, Mushroom Sauce*
- *Beef Caldereta, Olives, Vegetable*
- *Pancit, Chicken, Pork, Shrimps, Vegetable*

CHOOSE TWO SIDES

- *Spicy Age dashi Tofu, Ginger, Scallions*
- *Wok Tossed Noodles, Crunchy Vegetables*
- *Garlic Rice*
- *Plain Rice*
- *Basil Fried Rice, Black Peppers and Light Soy*
- *Glazed Bok Choy, Crushed Peanuts*
- *Lumpia, Sweet Chilli*
- *Crispy Wontons, Soy*
- *Spring Roll, Plum*

Enhancements - page 16

Collection of Mousse, Coconut Rice Pudding, Green Tea Cake, Assorted Cheesecake Bites, Fruit Salad with Coconut, Cream, Cherry, Halo- Halo

Regular & Decaffeinated Columbian Coffee, Collection of Herbal Teas

Enhance your experience with RAW BAR - \$12 per person

Shrimps, Mussels, Clams, House Pickles, Mignonette, Marie Rose Sauce, Lemons

Enhance your experience with noodle bar - \$10 per person

Steamed Shanghai Noodles tossed with Vegetables, Chicken or Beef, Ponzu Teriyaki Sesame Oil, Sambal Chili Paste & Cilantro. served in individual Noodle Box

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Dinner Buffet You're the Culinary Director Counter Station Buffet

Minimum 4 counters



Welcome to our food court buffet you are the culinary Director now, design your food court with your choice of Counters you wish to see and experience the new theme gourmet culinary adventure.

GO GREEN | \$15 per Guest

Choose three

- "Greek", Bell Pepper, Tomato, Cucumber, Red Onion, Marinated Feta, Oregano Dressing
- Crisp Iceberg Wedge, Blue Cheese Crumble, Tobacco Onions, Italian Vinaigrette
- Hand-Selected Garden Greens, Tomatoes, Cucumber, Buttermilk Ranch Dressing
- Millet & Lentil, Sumac Spice, Orange, Tomatoes, Cucumbers, Herb Vinaigrette
- Orecchiette Pasta, Green pea, Olives, Sun dried Tomato, Mint, Vinaigrette
- Romaine, Caesar Dressing Asiago Cheese, Croutons
- Spinach, Mix Leaf, Balsamic Vinaigrette
- ◆ Ripened Grape Tomatoes, Mozzarella, Arugula, Basil, Olive Oil, Aged Balsamic - add \$4 per Guest
- ◆ Quinoa, Chick Pea, Sundried Tomatoes, Dates, Chimichurri Sauce - add \$3 per Guest

MEXICIANA | \$12 per Guest

Tortilla, Corn Shell, Lettuce, Sour Cream, Cheese, Salsa

Choose oneadditional add - \$5 per Guest

- Chicken Fajita, peppers, onion
 - Taco Beef
 - Pulled Pork
- Enhancements.....
- ◆ Taquitos Beef, Sour Cream - add \$3 per Guest
 - ◆ Mexican Rice, Beans, Corn - add \$2 per Guest
 - ◆ Refried Beans - add \$2 per Guest

Super Market | \$12 per Guest

Butcher Board: Ham, Turkey, Smoked Beef, Pastrami

Seasonal Vegetable Crudités

Pickled Olives, Black Olives, Beets, Peppers, Onion, Gherkins, Sweet Pickles

Enhancements.....

- ◆ Antipasto, Marinated artichokes, eggplant, peppers, zucchini, Olives, tomatoes - add \$2
- ◆ Devilled Eggs, Caviar - add \$3
- ◆ Artisanal Cheese Board, Dried Fruit, Nuts, Strawberries, Grapes, Honey, Rustic Bread & Crackers - add \$4
- ◆ White Wine Poached Shrimps, lemon, 1000 Island - add \$6

American Bounty | \$16 per Guest

Mac & Cheese, Aged Cheddar, Herb & Parmesan Toasted Breadcrumbs

Buttermilk Fried Chicken

Spicy Slaw, Jalapeño Ranch Ketchup

Enhancements.....

- ◆ Prime Beef Sliders, Tomato Jam, Dijon Mayo - add \$3 per Guest
- ◆ Mini Batter Chicken, Smoked Bell Peppers, Lemon Aioli - add \$3 per Guest
- ◆ Pulled Jerk chicken slider, pineapple slaw - add \$3 per Guest

continued

THE BROIL | \$19 per Guest

Poached Vegetable

Roasted Potato

Dinner Rolls & Whipped Butter

Choose oneadditional add - \$5 per Guest

- Baked Salmon, Lemon, Beurre-blanc
- Roasted Outside Flat, Creamy Mushroom Sauce
- 9 cut Smoked Paprika Rubbed Chicken
- Cajun Rubbed Pork Loin, Pineapple

■ Cloves & Brown Sugar Ham

■ Roasted Turkey, Cranberry

◆ Slow cooked Prime Rib, Mustard, Fresh Herbs - add \$12 per Guest

◆ Roasted Striploin of Alberta Beef - add \$12 per guest

Enhancements....

Carving Station with Chef - add \$50 per Chef

Enhance with Extra Gravy \$ 15/pot

TASTE OF ITALY | \$12 per Guest

Penne, Cheese Tortellini,

Marinara Sauce, Alfredo Sauce

◆ upgrade to Bolognese sauce - add \$3 per Guest

◆ add Chicken to the sauce - add \$4 per Guest

Accompaniments | Sun-Dried Tomatoes Sweet Peas, Olives,

Sautéed Mushrooms, Fresh Herbs, Red Chili Flakes, Aged

Parmesan

Focaccia, Garlic Bread

Enhancements....

◆ Romaine, Caesar Dressing Asiago Cheese, Croutons add \$3 per Guest

◆ **Rustic Pizzas** Collection of.....

"The Basic"&"The Classic" add \$5 per Guest

◆ Chicken Cacciatore, Olives, Wine, Peppers, Fine Herbs add \$5 per Guest

BBQ Smoke House | \$ 16 per Guest

Coleslaw

French Fries

Pickle

Choose oneadditional add - \$5

■ BBQ Smoked Pork Ribs

■ BBQ Chicken Leg

◆ BBQ Flank Steak add \$3 per Guest

SPICES & BOWL | \$15 per Guest

Vegetable Samosa

Biryani Rice

Raita, Mango Chutney

Choose oneadditional add \$5 per Guest

■ Butter Chicken, Rich Creamy Tomato Cream Sauce

■ Tandoori Chicken, Yogurt Marinated, Chaat Masala

(BONE-IN)

■ Paneer Mutter Makhani, Butter Tomato Gravy

■ Mix Vegetable Curry, Coconut, Curry Leaf, Mustard Seed Enhancements....

◆ Chutney Potato Skin & Papdi Chaat, Ratlami Sev, Mint add -\$3 per Guest

◆ Assorted Naan Bread add - \$2 per Guest

ASIAN STREET CART | \$15 per Guest

Basil Fried Rice

Vegetable Gyoza, Sweet Chili, Soy

Choose oneadditional add - \$5

■ Chicken Stir Fry with Vegetable

■ Chili Chicken, Peppers, Onion

■ Gai Yang, Grilled Chicken, Lemon Grass, Brown Sugar, Cilantro

■ Korean Style Barbecue Pork Dry Ribs(Bone-In)

■ Pork Adobo, Soy, Vinegar, Garlic

■ Chicken Satay on Skewers, Peanut Sauce

Enhancements.....

◆ Sushi Roll, Wasabi, Pink Ginger - add \$3 per Guest

◆ Spring Roll, sweet Chilli Sauce - add \$2 per guest

SUGAR FACTORY | \$10 per Guest

Collection of Mousse

Saskatoon Berry Pie

Assorted Cheese Cake

Black Forest, Tiramisu, Mango Cake

Coconut Mousse Cake, Chocolate Fudge

Coffee and Herbal Tea's

Enhancements.....

◆ Donut, Caramel, Chocolate - add \$2 per Guest

◆ Cup Cakes - add \$2 per guest

◆ Collection of Cookies - add \$2 per guest

At Club19 we want to ensure you enjoy the best quality possible. To ensure this happens, we do not recommend that buffets are on display for longer than a period of 60 minutes. All prices are per person. Additional charge of \$7.99 per person for fewer than 25 to 40 people

Please advise us of any special dietary requirements. Additional charges apply. Menu items are not created in an allergen-free environment. For all dinner buffets, children 6-12 years are half price, and children under 5 are complimentary.

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Enhancements



SEAFOOD MARKET | \$16 per Guest

Peel and Eat Shrimps, Mussel, Clam, Seasonal Shucked Oysters, Smoked Fish

Marie Rose Sauce, Mignonette, Lemon Wedges, Wasabi

KNEE HI KIDS | \$8 per Guest

Donut, Caramel, Chocolate

Vegetable Crudités, Ranch

Fun Collection of Candy Jars

Chips and Ketchup

Enhancements.....

Chicken Strips, Fries, Plum Sauce - add \$4 per Guest

(based on 3 pieces per little guest)

Tomato Basil Pizza - add \$3 per Guest

(based on two slices per little Guest)

Assorted Chocolate Bar - add \$2.50 per Guest

ICE CREAM BAR | \$12 per Guest

Chocolate, Vanilla, Strawberry ice cream

assorted waffle cones, oreos, sprinkles, chocolate sauce,

caramel sauce, cherries, marshmallows, chocolate chips

Enhancements.....

add toasted almonds | \$2 per Guest

add candy jars | \$2 per Guest

(chef's selection of five assorted candies)

JINGLE CART | \$14 per Guest

fun collection of Haagen-Dazs stick ice cream bars &

yogurt bars

THE CARVERY

Chef Attended | \$50 per Chef

Alberta AAA Prime rib of beef | \$12 per Guest

horseradish cream, red wine sauce

Indian spiced braised leg of lamb | \$14 per Guest

mint chutney

Maple-glazed ham | \$10 per Guest

collection of mustards, bourbon maple sauce

Montreal seasoned beef brisket | \$10 per Guest

demi

Herb roasted Alberta AAA striploin | \$12 per Guest

wild mushroom & red wine sauce

Impress your Guest with a chef art Enhancement

FRUIT & VEGETABLE CARVING DISPLAY | \$200

Impress your Guest with Vegan and Gluten free Enhancement

PLANTATION | \$15 per Guest

based on 3 piece per person

Buffalo Cauliflower Pizza

Quinoa with Chick Pea, Extra Virgin Olive Oil, Lemon Juice

Pakora Fritter, Curry Sweet Chili

Enhancements.....

Vegan & Gluten Free Chocolate Decadence - add \$ 4 per Guest

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Final Touches



Artisanal Cheese Board + Charcuterie Station / \$12 per Guest

based on 3 oz per Guest

Butcher Board

Salami, Prosciutto, Ham, Turkey, Beef, Pastrami

Artisanal Cheese Board

Dried Fruit Nuts, Strawberries, Grapes, Honey, olives, cornichons

Rustic Bread & Crackers

Have a Domestic Cheese Display only \$ 8 per Guest

Have an Artisan Cheese Cellar only \$ 12 per Guest

Have a Butcher Board only \$ 10 per Guest

Cafe' 19 / \$12 per Guest

(based on one finger sandwich and two pinwheels per person)

Gourmet Collection of Hand Crafted Finger Sandwiches & Pinwheel

Garden Salad

Cookies

Coffee, Tea, Hot Chocolate, Ice Tea

Rustic Pizzas / \$10.00 per Guest

Based on 3 piece per Guest

Collection of.....

"The Basic": Margherita: Fresh Mozzarella, Tomato, Garlic, Basil

"The Classic": Pepperoni & Mushroom

"Keep it Weird": White Pizza, Chicken, Blue Cheese, Sautéed Apple, Bell Peppers

Dip Dip Hooray

Serves approximately 25 guests (based on 5 oz chips per person)

choose 4 for \$ 275

Celery Boats, Carrot, Buffalo Chicken Dip, Blue Cheese - \$ 80

Pita Bread, Hummus \$ 80

Corn Chips, Salsa - \$ 60

Crostini, Creamy Cheese & Artichoke - \$ 90

Kettle Chip, Ketchup - \$ 60

Mini Dry Pretzels, Mustard \$ 60

continued



Asian Street Cart / \$12 per Guest

Based on 3 pieces per Guest

Shrimp Har Gow, Sweet Chili, Soy
Sushi Roll, Wasabi, Pink Ginger
Chicken Satay on Skewers, Peanut Sauce

Copper Bowl Station / \$14 per Guest

Butter Chicken
Vegetable Samosa
Naan, Mint Chutney, Raita, Mango Chutney

Taqueria / \$14 per Guest

Based on 3 pieces per Guest

Spicy Beef, Chiffonade Lettuce, Tomato, Cheese, Chipotle Mayo
Pulled Pork Barbacoa, Ice Berg, Red Onions, Cilantro
Pulled Jack Fruit, Jicama Slaw

Here Piggy / \$13 per Guest

Based on 3 piece per Guest

"Pigs in Blanket", Relish, Chili sauce
Mini Chili Cheese Dog, Sauerkraut, Hot Mustard
Pepperoni Pizzaaaaa.....

Dry Bar Mix / \$37 per bowl

Serves 10 Guests

BBQ Flavored Dried Corn, Wasabi Beans, Pretzels, Variety of Soy Sticks, Corn Sticks

Pop Corn / \$ 35 per bowl

Cheese, Ranch, Siracha

Cookies & Brownies / \$6 per Guest

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Post wedding

Gift Opening Breakfast



MORNING GLORY | \$24 per Guest

Fresh Fruit Juices

Seasonal Fruit, Berries, Yogurt

Bran and Fruit Muffins, Fruit Danish, Butter Croissants

Toast Station with Selection of Breads - Butter, Jams, Honey

Bagels and Regular Cream Cheese

Selection of Breakfast Cereals - Milk

Scrambled Eggs, Fresh Herbs

Meat Selection (choose two)

■ Applewood Smoked Bacon

■ Sausage Patti

■ Smoked Ham

■ Pork Sausage

House Made Fresh Potatoes

add Grilled Tomato - add \$2 per Guest

add Egg Benedict - add \$4 per Guest

Regular & Decaffeinated Coffee and Herbal Teas

STREETS OF MEXICO - \$26 per Guest

Fresh Fruit Juices

Chilled Honeydew, Cantaloupe with Roasted Almonds

Biscuits

Egg & Sausage Burrito

Migas Enchiladas, Verde Sauce

Refried Beans

Home-Style Potatoes, Peppers and Onions Buttermilk and

Jalapeño, Cheddar

Regular & Decaffeinated Coffee, Collection of Herbal Teas

Gift Opening Brunch

\$35 per Guest - Minimum 30 Guest

Cold

Orange, Cranberry & Apple Juice

Seasonal Fruit Salad, Mint Syrup

Assorted Yogurts

Bagels, Cedar-Smoked Salmon, Cream Cheese, Traditional

Garnishes

Toast Station with Breads & Spreads

Muffins, Danish & Croissants

Farmers Market Salad Leaves, House Dressing

"Classic Greek"

Desserts

Chef's Selection of Desserts

Regular & Decaffeinated Coffee, Collection of Herbal Teas

*** add \$50 per Chef in attendance**

Hot

Scrambled Egg with Chives and Cheese

Farm Egg & Ham "Benedict" Chipotle Hollandaise

Waffel & Maple Syrup

Choose Two

■ Applewood Smoked Bacon

■ Sausage Patties

■ Pork Sausage

■ Ham

Fresh Herbs and Mustard Roast Beef, (Carved To Order*)

Horseradish, Spicy Mustard, Gravy

Buttermilk Fried Chicken

Cheese Ravioli, Sautéed Spinach, Asiago Cream Sauce

Mash Potato

Seasonal Vegetable with Clarified Herb Butter

Enhancements

TWO-HOUR BUBBLES BAR - \$18 per Guest

Orange Mimosas with Sparkling Wine, Orange Juice

Pomegranate Bellini: Sparkling Wine, Pomegranate Liqueur, Lemon Juice

Based on 4 drinks per Guest

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Bar Service





CASH HOST

Premium Brands	\$6.50	\$6.00
Deluxe Brands	\$7.00	\$6.50
Prestige Brands	\$9.00	\$8.50
Domestic Beers	\$6.50	\$6.00
Import & Regional Craft Beers	\$7.00	\$6.50
Coolers	\$7.00	\$6.50
House Wine	\$7.00	\$6.00
Deluxe Wines	\$8.00	\$7.00
Prestige Wines	\$9.00	\$8.50
Liquors & Shooter	\$6.50	\$6.00
Prestige Liquors & Cocktail	\$9.00	\$8.50
Cocktails	\$6.50	\$6.00
Soft Drinks Can	\$3.25	\$3.00
Juice Can	\$3.50	\$3.00
Bubbly	\$4.00	\$3.50
Perrier Water	\$5.00	\$4.50

Host Bar (Excludes tax & service charge)

Cash Bar (Includes tax & service charge)

All bars require a Club19 Bartender. Labour charges will be applied to organizer's account. Minimum 3 hours per staff member. Bartender fee to include 1/2 hr setup and 1/2 hr clean up.

Bartender.....\$25/hour
Cashier/Ticket Seller.....\$25/hour

Prices are based on one Bartender per 75 guests.
Bartender fee is waived when bar sales exceed \$1000 per bartender.

We follow Saskatchewan Liquor guidelines (1 oz pours).
No charge for soft drinks used as mixers.
Club19 will not permit the sale of alcoholic beverages after 12:30 a.m.

All entertainment should cease at 1:00 a.m. in order for the event room to be vacated by 2:00 a.m.

COOLERS

Smirnoff Ice, Twisted Tea,
Mick's

COCKTAILS

Ceasar, Paralyzer

PREMIUM BRANDS

House Red , House White
Special Blend Wiser's
AbsoluteVodka, Caption Morgen
Spiced Rum, Caption Morgan Dark
Rum , Bombay Sapphire Gin
Sauza Silver Tequila

DELUXE BRANDS

Lindeman's Chardonnay, Australia
Nederburg Cabernet Sauvignon,
South Africa
Maker's Mark, Kentucky Straight
Bourbon, Crown Royal,
Bacardi Rum
Amsterdam Pink Vodka, Courvoisier
Cognac, Casamigos Tequila

PRESTIGE BRANDS

Clancy, Red Blend, Australia
Whitehaven, Sauvignon Blanc, New
Zealand
Ardbeg Single Malt, Johnnie Walker
Black
Grey Goose Vodka
Appleton Rum

LIQUORS & SHOOTER

Baileys, Jagermeister, Sambuca

LOCAL SUPPORT

Last Mountain
French Laundry

DOMESTIC BEER

Budweiser, Canadian, Coors Light,
Bud Light

IMPORTED BEER

Corona, Stella

REGIONAL CRAFT BEER

Paddock Wood
Rebellion

Prices subject to change without notice | 18% service charge & 5% GST + 10% LCT apply and are valid for all events through December 2023. Subsequent years will be subject to an increase of approximately 5%.

Table Wines



Speciality orders will be taken 14 days prior to your event and are based on availability.

Red Wine

NICE & EASY (Light-Medium Bodied, Bright Fruit, Easy Drinking)

Longshot- Pinot Nori - USA \$39.99

Anakena Birdman - Merlot - Australia \$41.99

RICH & SPICY (Medium Bodied, Some with Little Kick)

Trapiche - Malbec - Argentina \$37.99

Nederburg - Cabernet Sauvignon - South Africa \$42.99

Mouton Cadet - Cabernet/Merlot - French \$56.99

BIG & BOLD (Full Bodied, Dense, Firm Structure)

Clancy's - Red Blend - Australia \$42.99

Bodacious - Syrah - Canada \$36.99

Santa Julia - Malbec - Argentina \$49.99

Peter Lehmann - Shiraz - Australia \$52.99

White Wine

FRUITY & AROMATIC (Fresh, Fragrant, Light and Easy Drinking)

Barefoot - Moscato - USA \$32.99

Bree - Riesling - Germany \$47.99

FRESH & CRISP (Lean, Refreshing, Clean, Sometimes Mineral)

Beringer - Pinot Grigio - USA \$34.99

Santa Rita- Sauvignon Blanc - South Africa \$36.99

Whitehaven - Sauvignon Blanc _ New Zealand \$49.99

RICH & FULL (Round, Full Flavour, Mouthwatering)

Lindeman's - Chardonnay - Australia \$36.99

Quail's Gate - Chardonnay - Canada \$59.99

Sparkling & Champagne

La Marca - 187ml - Italy \$17.99

La Marca 750ml - Italy \$49.99

Moet - Champagne - France \$169.99

Rose Wine

Gallo - White Zinfandel - USA \$29.99

Jacobs Creek - Pink Moscato - Australia \$38.99

Bar Enhancements



Champagne Water Falls

\$15 per Guest.
based on one glass per guest

Bride & Groom starts with Champagne Bottle and rest will be poured with Sparkling Wine
Upgrade to Champagne Bottles Pour Only add \$10 per guest

Infused Water Station

To Minimize the single-use water bottles that may end up in landfills and to reduce the amount of energy used to recycle, we have introduced our Infused Water Station; This provides an alternate option to bottled water for your wedding. The Infused Water Station offers a refreshing selection of all natural sugar-free fruit & herb-flavoured drinking water.

Choose from; Citrus-Orange | Lemon-Lime | Cucumber | Cucumber Mint
\$29.99 per 9 L Dispenser

<i>Non-Alcoholic Lemonade Punch (serving 2.5 Gallons)</i>	<i>\$55</i>
<i>Alcoholic Punch (serving 2.5 Gallons)</i>	<i>\$130</i>

Club19 will not permit the sale of alcoholic beverages after 12:30 a.m.

All entertainment should cease at 1:00 a.m. in order for the event room to be vacated by 2:00 a.m.

Prices subject to change without notice | 18% service charge & 5% GST + 10% LCT, IF NON ALCOHOLIC 6% PST applies and are valid for all events through December 2023. Subsequent years will be subject to an increase of approximately 5%.



Packages

Bar Packages



All Beverage Packages Include: Soft Drinks, Mixers, Coolers, Domestic, Regional Craft Beer and Imported Beer

PREMIUM BRANDS

3 hours \$30 | 4 hours \$38 | 5 hours \$45 Prices per Guest.

DELUXE BRANDS

3 hours \$34 | 4 hours \$43 | 5 hours \$51 Prices per Guest.

PRESTIGE BRANDS

3 hours \$38 | 4 hours \$48 | 5 hours \$57 Prices per Guest.

TWO-HOUR BUBBLES BAR - \$18 per Guest

Orange Mimosas with Sparkling Wine, Orange Juice

Pomegranate Bellini: Sparkling Wine, Pomegranate Liqueur, Lemon Juice

LITTLE GUESTS BAR PACKAGE (19 and under)

Soft Drinks Bar Package by the hour

3 hours \$10 | 4 hours \$13 | 5 hours \$15 Prices per Little Guest.

We follow Saskatchewan Liquor guidelines (1 oz pours).

No charge for soft drinks used as mixers.

Club19 will not permit the sale of alcoholic beverages after 12:30 a.m.

All entertainment should cease at 1:00 a.m. in order for the event room to be vacated by 2:00 a.m.

Prices subject to change without notice | 18% service charge & 5% GST + 10% LCT or non alcoholic 6% PST applies and are valid for all events through December 2023. Subsequent years will be subject to an increase of approximately 5%.

Extending the time of service will be charged extra. For bar services premium \$10 per hour per guest, deluxe \$12 per hour per guest, prestige \$15 per hour per guest.

Pricing at a Glance



BOOK YOUR WEDDING IN 2023 AND SAVE

Host your wedding on a Sunday in 2024:

"Save On A Sunday"

Food + Beverage Minimum: \$9,900 (Save: 10%)

Host your wedding on a Friday in 2024:

"Friday Is The New Saturday"

Food + Beverage Minimum: \$9,900 (Save: 5%)

"A Complete Package"

**\$160 per person on Saturday & Friday
\$150 per person on all other days (Excluding Statutory Holiday)**

A complimentary suite for the wedding couple (Kenosee Inn & Cabins)

Chocolate-covered strawberries and sparkling wine on your wedding night

Two Bottles each of House White and House Red for the Head Table

Cocktail Party for Twenty with Hors d'oeuvres in our beautiful Club19 Restaurant the Night Before for one hour

Rehearsal Dinner for Twenty Friends and Family the Night Before

Candle light dinner the day after with special menu at Club19 Restaurant

Free Space

Cake Cutting

*Choice of Four Displayed Hors d'Oeuvres
(for 30 minutes based on 4 piece per person)*

Choose One

Three course plated dinner service

Salad or Soup

Entrée

Dessert

Dinner Reception & Buffet

"to love"

"to adore"

"to treasure"

"to delight"

House Wine on Table (One White & One Red)

Five Hour Open Bar Service Featuring:

Premium Brand Liquors

Extending the time of open bar service will be charged extra. For bar services \$10 per hour per guest.

Please Note: The prices listed above exclude taxes (GST, LCT, PST) and gratuities. Subject to availability. Offer is only valid for new bookings and must be mentioned at time of booking. Not valid for previously quoted or booked weddings or any other promotion or offer.

Pricing at a Glance



Plated Dinner Reception & Bar

\$105 per person on Saturday & Friday

\$99 per person on all other days (Excluding Statutory Holiday)

Choice of Four Displayed Hors d'Oeuvres

(for 30 minutes based on 4 piece per person)

Three course dinner service

Salad or Soup

Entrée

Dessert

House Wine on Table (One White & One Red)

Five Hour Open Bar Service Featuring:

Premium Brand Liquors

Station Reception & Bar

\$99 per person on Saturday & Friday

\$94 per person on all other days (Excluding Statutory Holiday)

Dinner Reception or Buffet

Choose One

"to love"

"to adore"

"to treasure"

"to delight"

House Wine on Table (One White & One Red)

Five Hour Open Bar Service Featuring:

Premium Brand Liquors

Any add-on will be charged extra.

Extending the time of service will be charged extra. For bar services \$10 per hour per guest.

Prices subject to change without notice | 18% service charge & 5% GST + 10% LCT for alcoholic drinks or 5% GST + 6% PST for food & non alcoholic drink applies and are valid for all events through December 2023. Subsequent years will be subject to an increase of approximately 5%.



Every Fairytale Wedding Needs a Fairytale Venue.

Your Club 19 Wedding Package Includes:

SPECIAL EVENT SPACE

- **Beautiful stylish restaurant space for your reception**
- **High Speed Wireless Internet Connection**
- **Cake table**
- **Guest book table**
- **Gift table**
- **DJ table**
- **China**
- **Glassware**
- **Modern Flatware**
- **Head table for the wedding party**
- **Free Car Parking**



General



DECORATIONS

All decorations and signage need to be discussed and approved by our Manager prior to the event in order to prevent damage to fixtures and furnishings. All décor items, rentals, and gifts must be removed from the building the night of the event.

Club 19 holds the right to charge for any disposal costs for any left behind decorations, or any damage to the facility caused by décor, guests, or independent contractors.

WEDDING COORDINATOR

We advise you hire a professional wedding planner to assist you with your wedding ceremony, rehearsal, and reception. The Club 19 Manager will assist you with the pre-planning of Food & Beverage and room arrangements, while your team will be responsible for all décor and ceremony set-up.

MUSICAL ACCOMPANIMENT

Your DJ/Band will be able to set up the day of the event. If the room is available the day before, we will make our best effort to provide you access. Club 19 does not provide any storage space.

SECURITY

Club19 does not assume responsibility for lost or damaged items or articles left at the Club prior to, during, or following the event.



Food and Beverage Terms and Conditions.

- Club 19 at Golf Kenosee wedding package is intended for groups of 40 or more.
- Because of licensing requirements and quality control issues, all food and beverages served on Club 19 Golf Kenosee property must be supplied and prepared by the hotel, with an exception for wedding cakes.
- Food and beverage pricing is subject to an 18% service fee and applicable taxes. No service charge on room rental.
- 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.
- Menu and wine selection must be confirmed 30 days prior to the wedding date to guarantee availability, final numbers are required seven days prior.
- Should your contracted number of reception guests decrease by 20% or more, additional charges may apply. In addition, the Club 19 reserves the right to change the reception venue to better suit your event capacity.
- Final charges are based on guaranteed numbers of attendees or the total number served, whichever is greater.
- Club 19 will gladly provide special meals for guests with dietary restrictions not met by the menu, including but not limited to vegetarians and those with gluten and food allergies. Please provide a list of guests with dietary restrictions no later than seven days prior to the wedding. Note, menu items may contain traces of nuts or nut oils. Additional charges may apply.
- Because of the delicate nature of wedding cakes, it is the responsibility of the baker to deliver and set up any wedding cakes. Club 19 will not accept delivery or storage of wedding cakes prior to the event date.
- For those having their ceremony at Club 19, a ceremony rental reset cost will apply to change the room setup from theatre seating to tables for the reception. Please allow 2 hours from the time the ceremony ends for the banquet staff to reset the room:
1-50 guests: \$150 50-100 guests: \$300
- The club requires all music services must end at 1:00am and the bar services must close at 12:30am. in order for the event room to be vacated by 2:00 a.m
- Any items left behind will be disposed of if not claimed within 72 hours after the function date.

Tasting Notes



Thank you

for considering Golf Kenosee Club19 to host your wedding!



KENOSEE LAKE, SASKATCHEWAN - S0C2S0

T: 306-577-4422

CLUB19@GOLFKENOSEE.COM | GOLFKENOSEE.COM