



BANQUET MENU AND INFORMATION

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ACCOMMODATIONS

ALL BANQUET ROOMS HAVE THEIR OWN BATHROOMS AND BAR

TEE ROOM

THE TEE ROOM BOASTS THE BEST VIEW IN TOWN AND IS ATTACHED TO A DECK OVERLOOKING THE GOLF COURSE. IT CAN COMFORTABLY SEAT 60 PEOPLE.

DAILY ROOM RENTAL	\$175
WITH DECK EXCLUSIVITY	\$500

CEDAR ROOM

THE CEDAR ROOM IS LOCATED ON THE MAIN FLOOR OF THE BUILDING. IT DOES HAVE OUTSIDE ACCESS AND CAN SEAT 50 PEOPLE COMFORTABLY.

DAILY ROOM RENTAL	\$125
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COSMO ROOM

THE COSMO ROOM IS NEWLY RENOVATED! IT CAN COMFORTABLY ACCOMMODATE 180 PEOPLE.

DAILY ROOM RENTAL	\$250
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BOOKING INFORMATION

PLEASE CALL THE ABOVE PHONE NUMBER FOR FURTHER INFORMATION

DEPOSIT

A 50% DEPOSIT WILL BE REQUIRED UPON BOOKING. PAGCC WILL RETAIN THE DEPOSIT WHEN A BOOKING IS CANCELLED WITHIN 14 DAYS OF THE EVENT.

PAYMENT OPTIONS

PAGCC ACCEPTS CREDIT CARD, CASH, PURCHASE ORDER AND CHEQUE.

CHEQUES SHOULD BE MADE PAYABLE TO THE PRINCE ALBERT GOLF AND CURLING CLUB.

TERMS

ALL PAYMENTS ARE DUE UPON RECEIPT OF THE FINAL INVOICE.

CONFIRMATION

HEAD COUNT, MENU OFFERINGS, SERVICE TIME AND ANY OTHER PERTINENT INFORMATION MUST BE CONFIRMED AT LEAST 7 DAYS PRIOR TO THE EVENT.

INCLUDED SERVICES

ALL ROOM RENTALS INCLUDE: ROOM SETUP, POST EVENT CLEANING AND ALL STAFF NECESSARY TO MAKE YOUR EVENT A SUCCESS.

CHARGES FOR DAMAGE

CHARGES FOR EXCESS CLEANING REQUIREMENTS OR DAMAGE TO ROOMS MAY BE CHARGED TO CUSTOMER INVOICE AT MANAGEMENT DISCRETION.

LINEN

LINEN SERVICE IS COMPLIMENTARY WHEN ROOM IS FILLED TO 70% CAPACITY

NAPKINS	\$.50/EA
TABLECLOTHS	\$3.50/EA

MEETING SUPPLIES

PAPER EASEL	\$25
PROJECTOR/SCREEN	\$50
LOOSE PAPER AND PENS	\$5/PP
PODIUM	\$25
MIC AND PA SYSTEM	\$100

FUNDRAISERS

STEAK NIGHT FUNDRAISERS ARE AVAILABLE IN THE LOUNGE.

THE PAGCC CHARGES \$15 PER PERSON PLUS TAX TO COVER THE COST OF THE MEAL, STAFF AND VENUE.

OFFSITE FUNCTIONS

OFFSITE FUNCTIONS INCLUDE MEAL SERVICE AND DELIVERY ONLY. ADDITIONAL SERVICES ARE AVAILABLE AS LISTED BELOW.

SERVERS/BARTENDERS

DEDICATED SERVERS ARE AVAILABLE TO ACCOMMODATE YOUR NEEDS.

HOURLY RATE	\$16/HR
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TABLEWARE

PLATES/SILVERWARE	\$2/PP
GLASSES/PITCHERS	\$2/PP

FULL SERVICE

INCLUDES DINNER PLATES, DESSERT PLATES, SILVERWARE, WATER GLASSES, PITCHERS, WINE GLASSES AND TABLE BUSSERS.

\$5.00/PP



BREAKFAST BUFFETS

MINIMUM 25 GUESTS

BREAKFASTS INCLUDE COFFEE AND TEA

PLATED AND SPECIALIZED BREAKFASTS
ARE AVAILABLE AT REQUEST



THE CONTINENTAL \$12

FRESH FRUIT AND PASTRIES

BUILD A WAFFLE \$16

THICK BELGIAN WAFFLES WITH AN
ARRAY OF TOPPINGS, FRUITS, SYRUP AND
WHIPPED CREAM. SERVED WITH BACON

THE CLASSIC \$16

SCRAMBLED EGGS, BACON AND
SAUSAGE, HASH BROWNS, PASTRIES
AND FRUIT

THE FULL SPREAD \$19

SCRAMBLED EGGS, BACON, HAM AND
SAUSAGE, HASH BROWNS, PANCAKES
WITH SYRUP, PASTRIES, FRUIT AND
COTTAGE CHEESE

EGGS BENEDICT \$18

CLASSIC EGGS BENEDICT WITH
HOMEMADE HOLLANDAISE, SERVED WITH
FRESH FRUIT AND HASH BROWNS

MEXICAN SUNRISE \$17

VEGETABLE FRITTATA WITH CHEESE
SAUCE, SPICY ROAST POTATOES, CORN
AND BLACK BEAN SALSA, FRESH FRUIT

BEVERAGES

COFFEE AND TEA SERVICE	\$4
JUICE BY THE PITCHER	\$9
BOTTLED JUICE	\$3.50
BOTTLED POP	\$2.50
BOTTLED WATER	\$2.50
MILK BY THE PITCHER	\$9
BLOODY MARY PITCHER	\$22

SIDES

FRUIT TRAY	\$6
PASTRIES	\$4
COTTAGE CHEESE	\$2
BREAKFAST MEAT	\$4
SCRAMBLED EGGS	\$3

LUNCH BUFFETS

MINIMUM 25 GUESTS

LUNCHES INCLUDE A CHOICE OF 1 SIDE
AND 1 DESSERT

PLATED AND SPECIALIZED LUNCHES ARE
AVAILABLE AT REQUEST



ASSORTED SANDWICHES \$16

AN ASSORTMENT OF SANDWICHES AND
WRAPS. GLUTEN FREE BREAD AVAILABLE
AT REQUEST

BUILD A BURGER \$16

HEARTY BEEF BURGERS WITH CIABATTA
BUNS AND ALL THE FIXINGS

BRAISED BEEF \$16

SLOW COOKED BEEF WITH CIABATTA
BUNS, SAUTÉED MUSHROOMS AND
ONIONS

TASTE OF THE SOUTH \$16

FRIED CHICKEN WITH JOHNNY CAKES

TASTE OF ITALY \$17

LASAGNA WITH GARLIC TOAST

TASTE OF ASIA \$17

NO SIDES INCLUDED
FRIED RICE, CHICKEN BALLS, GINGER
BEEF, CHOP SUEY, SPRING ROLL AND
FORTUNE COOKIE

TASTE OF INDIA \$16

SPICY AUTHENTIC BUTTER CHICKEN
WITH NAAN BREAD

TASTE OF THE UKRAINE \$18

CHEESY PEROGIES WITH GARDEN
SCALLIONS, FARMER SAUSAGE AND
CABBAGE ROLLS

TASTE OF ENGLAND \$15

HEARTY BEEF AND VEGETABLE STEW
SERVED WITH HOMEMADE BISCUITS

SIDES

FRIES
OVEN ROAST POTATOES
GARLIC MASHED POTATOES
RICE PILAF
MAC AND CHEESE
SOUP OF THE DAY
CAESAR SALAD
GARDEN SALAD
BROCCOLI AND GRAPE SALAD
COLESLAW
THAI NOODLE SALAD
MARINATED VEGETABLE SALAD
PASTA SALAD

DINNER BUFFETS

MINIMUM 25 GUESTS

ALL MEALS INCLUDE FRESH ROLLS

THE WORKS **\$22**

1 PROTEIN, 1 STARCH, 1 VEGETABLE, 2 SALADS, 1 DESSERT

THE EXECUTIVE **\$26**

2 PROTEINS, 1 STARCH, 1 VEGETABLE, 2 SALADS, 1 DESSERT

THE ROYAL **\$32**

2 PROTEINS, 2 STARCH, 1 VEGETABLE, 3 SALADS, 2 DESSERTS

PROTEINS

BRAISED BEEF
CHEESEBURGER MEATLOAF
SWEDISH MEATBALLS
FRIED CHICKEN
HERB ROASTED CHICKEN
GREEK RIBS
BBQ RIBS
PULLED PORK
MAPLE GLAZED PORK LOIN
ADOBO RUBBED PORK TENDERLOIN
COUNTRY HAM

PREMIUM PROTEINS

UPGRADE TO PREMIUM FOR \$3/PP

STEAK NEPTUNE
DIJON CRUSTED STRIP LOIN
CHICKEN CORDON BLEU
FRIED LOCAL LAKE FISH

STARCH

OVEN ROAST POTATOES
GARLIC MASHED POTATOES
CHEESY PEROGIES WITH GREEN ONION
RICE PILAF
BAKED POTATO
POTATOES O BRIEN
SCALLOPED POTATOES
BUTTERED GNOCCHI

VEGETABLES

HONEY DILL CARROTS
FRIED ZUCCHINI AND RED PEPPER
BUTTERED CARROTS AND LONG BEANS
BROCCOLI, CAULIFLOWER AND CARROT
PEAS AND BACON
BUTTERED CORN
ORIENTAL MIXED VEGETABLES

SALADS

SOUP OF THE DAY
CAESAR SALAD
GARDEN SALAD
CARROT RAISIN SALAD
BROCCOLI AND GRAPE SALAD
COLESLAW
THAI NOODLE SALAD
MARINATED VEGETABLE SALAD
PASTA SALAD

DESSERTS

ASSORTED CHEESECAKES
STRAWBERRY SHORTCAKE
ASSORTED SQUARES
BREAD PUDDING WITH CARAMEL
DOUBLE CHOCOLATE BROWNIES
CINNAMON RAISIN FRY BREAD
FRESH FRUIT

PLATED MEALS



2 COURSE

APPETIZER, MAIN
OR
MAIN, DESSERT

3 COURSE

APPETIZER
MAIN
DESSERT

4 COURSE

APPETIZER
SOUP OR SALAD
MAIN
DESSERT

5 COURSE

APPETIZER
SOUP OR SALAD
SORBET
MAIN COURSE
DESSERT

7 COURSE

APPETIZER
SOUP
SALAD
SORBET
MAIN
DESSERT
CHEESE

EACH MENU WILL BE HAND CRAFTED TO YOUR UNIQUE TASTES AND SPECIFICATIONS

PRICES WILL BE BASED ON CUSTOMER SELECTIONS

A CONSULTATION WILL BE SET UP TO DETERMINE THE MENU. A PROOF WILL BE SENT OUT FOR YOUR APPROVAL

EXAMPLE:

HAND CRAFTED SPRING ROLLS WITH TART AND SPICY DIP

CORN AND SHRIMP BISQUE

POACHED PEAR AND GOATS CHEESE SALAD WITH ROASTED BEETS

MORO ORANGE AND CHERRY SORBET

BRAISED SHORT RIB WITH WILD RICE PILAF, SWEET POTATO PUREE

BANANAS FOSTER

A SELECTION OF OLD WORLD ARTISAN CHEESES WITH BAGUETTE

RECEPTIONS

MINIMUM 25 GUESTS

RECEPTIONS COME WITH LINEN SERVICE, DEDICATED BARTENDERS AND SERVERS



COLD PLATTERS

CRUDITÉ PLATTER	\$3/PP
RELISH TRAY	\$2/PP
ANTIPASTO PLATTER	\$5/PP
ARTISAN CHEESE BOARD	\$6/PP
FRESH FRUIT PLATTER	\$4/PP
SHRIMP DISPLAY	\$8/PP

HORS D'OEUVRES

PICK 2 HOT AND 2 COLD FOR \$22/PP
 PICK 3 HOT AND 3 COLD FOR \$30/PP
 PICK 4 HOT AND 4 COLD FOR \$38/PP

SPECIALTY OR ADDITIONAL ITEMS ARE AVAILABLE AT REQUEST

PERSONALIZED MENUS AVAILABLE FOR ALL EVENTS AND BUDGETS

COLD HORS D'OEUVRES

DEVEILED EGGS
 VEGETABLE CUCUMBER SHOOTERS
 CLASSIC BRUSCHETTA
 CALIFORNIA ROLLS
 CORN AND BLACK BEAN PINWHEELS
 PROSCIUTTO WRAPPED MELON
 WATERMELON AND FETA SKEWERS

HOT HORS D'OEUVRES

SCALLOP AND SAUSAGE SKEWERS
 COCONUT BREADED SHRIMP
 BEEF AND MUSHROOM CROSTINI
 SPICY PORK SATAY
 CHORIZO AND PEPPER SLIDERS
 STUFFED MUSHROOMS
 BACON AND SWEET ONION QUICHE

ALCOHOL

BOTTLED BEER	\$6.00
IMPORT BEER	\$6.50
DRAFT BEER	\$7.00
HIGH BALLS	\$5.50
COCKTAILS	\$6.50
COOLERS	\$6.50

WINE SERVICE

SPECIAL WINES AVAILABLE AT REQUEST
PREFERRED RATES AVAILABLE AND ARE
BASED ON VOLUME

RED

FRONTERA CAB SAUV	\$7.00/26
YELLOWTAIL CAB SAUV	\$8.50/32
BAREFOOT SHIRAZ	\$7.50/28
MELIPAL MALBEC	\$11.00/42
BODEGAS PINOT NOIR	\$9.00/34
BAREFOOT MERLOT	\$7.50/28

WHITE

FRONTERA SAUV BLANC	\$7.00/26
BIN 85 PINOT GRIGIO	\$7.50/28
ERRAZURIZ SAUV BLANC	\$8.50/32
BAREFOOT MOSCATO	\$7.50/28
BIN 65 CHARDONNAY	\$7.50/28
BERINGER WHITE ZIN	\$7.50/28



ALL FOOD AND BEVERAGE CONSUMED IN
OUR ROOMS WILL BE SOLD BY THE
PRINCE ALBERT GOLF AND CURLING
CLUB

NO OUTSIDE FOOD OR DRINK IS
PERMITTED

CELEBRATORY CAKES ARE THE ONLY
EXCEPTION