



Events
Package 2023



THE HAMPTONS
Golf Club

WHY CHOOSE US

We're excited to celebrate your event with you. Whether you're looking for the perfect place to hold a 50th birthday party... a lavish children's celebration... a bat or bar mitzvah... a Diwali celebration... or any large group gathering... we're here to help you create a memorable event.

LOCATION

Join us at our beautiful northwest private golf course, situated at 69 Hamptons Drive NW, in the prestigious community of The Hamptons. With a course that covers over 200 acres of luscious greenspace, wildlife are regular visitors to our open spaces. Our private lake and 20,000 square foot clubhouse are beautiful day or night. Enjoy a beautiful setting, in any season, when you choose The Hamptons.

CAPACITIES AND ROOM RENTAL RATES

Depending on your location, we can generally hold...

- Cocktail / Receptions - 350 people
- Meal and Dance - 230 people
- Meal without Dance - 250 people

We have multiple spaces available to choose from, including our upstairs ballroom, restaurant, outdoor balconies, grand foyer, outdoor stage, putting green, and many more. Connect with us for a tour to help you envision the best space for your event!

**ALL PRICING IS SUBJECT TO 18% GRATUITY.*



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MISHA DAVIDSON | 587-578-6677 | MISHA@WINDMILLGOLF.COM | HAMPTONSGOLFCLUB.COM





The Hamptons Golf Club... when only the best will do



BREAKFAST OPTIONS

Try a morning event to start the day off right! We recommend a breakfast buffet to allow guests to socialize and connect - ask us if you would prefer seated dining options. Our Breakfast Buffets include all juice, tea and coffee; tropical fruit salad, and a selection of baked goods.

ENTRÉES

- Scrambled Eggs \$16
- Eggs Frittata \$17
- Eggs Benedict \$18
- Carved Corned Beef or Ham \$25
(comes with choice of eggs and any two custom salads)

Choose one of...

- Hot Toasts
- French Toast with Icing Sugar
- Pancakes with Blueberry or Raspberry Sauce

Then, choose one item from each group of sides for no extra charge. Add additional sides for only \$4 extra per person!

Side Group 1:

- Hash Browns
- Home Fries
- Shredded Hash

Side Group 2:

- Crispy Bacon
- Breakfast Sausage
- Vegan (Beyond Sausage) Bratwurst

Or, keep it simple with a **Continental Breakfast** for \$12 per person:

- Yogurt
- Homemade Granola
- Fruit Salad
- Whole Fruit
- Baked Goods
- Juice, tea and coffee



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PLATED LUNCH OR DINNER

Choose your favorite entrée, one starch, and one vegetable from below.

ENTRÉES

- Roasted pork loin with merlot reduction \$60
- Chicken supreme stuffed with brie, bacon and spinach \$66
- Halibut fillet with orange beurre blanc and dill \$72
- Charbroiled Atlantic salmon with citrus tarragon \$71
- Certified black angus prime rib with rosemary au jus and yorkshire pudding \$75
- Beef tenderloin with gorgonzola cream sauce \$80

STARCH OPTIONS

- Roasted baby potatoes
- Scalloped potatoes
- Garlic and basil mashed potatoes
- Baked potato
- Jasmine rice pilaf
- 7 grain pilaf

DESSERTS

- Decadent chocolate lava cake
- Cinnamon apple pie with caramel sauce
- White chocolate lemon dome with blueberry filling
- White chocolate cheese cake with pecans
- Chocolate dipped strawberries and ice cream
- Ice cream and berries

VEGETABLE OPTIONS

- Seasonal vegetable medley
- Broccoli with cheese sauce
- Honey glazed carrots
- Corn on the cob

Choose two courses. Additional courses \$15 extra per person:

SALADS

- Salads
- Organic mixed greens
- Caesar
- Golden beet and goat cheese
- Greek
- Warm kalette
- Spinach

SOUPS

- Wild mushroom bisque
- Tomato and basil with vodka
- Vegetable minestrone
- Tortilla chipotle
- Turkey barley
- Chicken and rice in yellow curry

PASTAS

- Penne alla vodka
- Linguini with pesto cream
- Spaghetti bolognese with parmesan



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BUFFET LUNCH OR DINNER

Buffet dinners include one carved item, one starch, two hot vegetables, three cold salads, and three greens. All buffets come with artisan breads (butter and herb oil) and light desserts. Choose one of three luxury packages on to your buffet for the ultimate culinary experience.

CARVED ITEMS - Add a second for \$15/person

- Maple glazed ham \$55
- Marinated herb porkloin \$58
- Whole suckling pig with honey garlic sauce \$65
- Roast lamb leg provencale with rosemary jus \$60
- Roast turkey infused with herbs and garlic \$58
- Miso atlantic salmon \$60
- Certified black angus prime rib \$65
- Beef tenderloin \$70

HOT PROTEIN – add an item for \$10/person

- Roasted turkey with butternut squash and cranberries
- Marinated chicken breast in kale pesto
- Smothered rustic chicken and gravy
- Mediterranean baked tilapia in a dill cream sauce
- Russian beef stroganoff

STARCH OPTIONS - choose one

- Roasted baby potatoes
- Garlic & basil mashed potatoes
- Jasmine rice pilaf
- Scalloped potatoes
- Baked potato
- 7 grain pilaf

HOT VEGETABLE OPTIONS -

choose two

- Seasonal vegetable medley
- Broccoli with cheese sauce
- Honey glazed carrots
- Corn on the cob

COLD SALADS - choose three

- Pasta salad
- Tomato bocconcini
- Cold Greek
- Potato salad
- Fruit salad

GREENS - choose three

- Organic mixed greens
- Caesar salad
- Golden beet and goat cheese salad
- Greek salad
- Warm kalette salad
- Spinach salad



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BUFFET LUNCH OR DINNER CONT.

SILVER – \$94/person

Choose any buffet option, plus enjoy:

- 5 Hors D'oeuvres for cocktail hour
- An included glass of wine for all guests at dinner
- Fruit tray and cheese board for late night snack

PLATINUM – \$124/person

Choose any Buffet Dinner, plus enjoy:

- 5 Hors D'oeuvres for cocktail hour
- One hour open bar before dinner
- Sparkling wine toast for all guests
- An included secondary carved Item
- Unlimited wine service during dinner
- 3 hours of open bar following dinner
- Choose any late night snacking option

GOLD – \$114/person

Choose any buffet dinner, plus enjoy:

- 5 Hors D'oeuvres for cocktail hour
- One hour of open bar before dinner
- A hot protein option
- Unlimited wine service during dinner
- 3 hours of open bar following dinner
- Fruit tray and cheese board for late night snacking



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APPETIZERS

Add desirable appetizers to any dining package. Your guests will appreciate having something to nibble on while they visit and socialize! (For 25 people)

APPETIZER PLATTERS

• Bruschetta served with focaccia bread	\$110
• Seasonal vegetable platter with dill ranch dip	\$110
• Seasonal fruit platter with dip	\$160
• Chef's artisan cheese platter: domestic & imported cheese with grapes and crackers	\$160
• Charcuterie board: assorted dried cured meats with olives & nuts	\$185
• Deli meat platter with rolls and mustards	\$210
• Assortment of smoked fish platter	\$250
• Jumbo shrimp tower	\$250



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APPETIZERS CONT.

Or, mix and match to create a presentation that will please any hungry palate!

Choose as many as you prefer. \$15 per person, minimum preparation of 20 people.

HOT ITEMS

- Chicken satay skewers
- Salt and pepper dry ribs
- Japanese style pork and vegetable dumplings
- Beef wellington bites
- Grilled beef satay with thai glaze
- House blended ground beef sliders with black pepper aioli, tomato jam and aged cheddar on a honey glazed brioche mini bun
- Tempura shrimp with dashi sauce
- Fried coconut shrimp with zesty
- Cocktail sauce
- Garlic shrimp mignonette
- Maine crab cakes with lime aioli

COLD ITEMS

- Beef tenderloin carpaccio with horseradish aioli on cucumber
- Smoked salmon pancakes: crispy potato pancake topped with smoked salmon, crème fraiche and dill salt
- Assorted California rolls with pickled ginger, wasabi and soy

VEGETARIAN HOT ITEMS

- Spicy vegetarian samosas served with mint cilantro dipping sauce
- Vegetarian spring rolls with sweet chili sauce
- Tomato and onion quiche with smoked gouda
- Goat cheese and artichoke
- Crostini

COLD VEGETARIAN ITEMS

- Bruschetta on toasted crostini
- Cherry tomato, bocconcini & basil skewers, drizzled with balsamic reduction



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ANYTIME SNACKING

Treat your guests to snacks during late-night celebrating - it will be appreciated and remembered as the perfect conclusion to a wonderful event.

- Homemade chips and dip \$15/person
- Candy bar \$10/person
- Ice cream bar \$15/person
- Sandwich assortment \$20/person
- Grilled cheese and tomato soup \$20/person
- Pizza station \$22/person
- Charcuterie and cheese board \$25/person



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BAR SERVICE

Our standard bar includes rye, white and dark rum, vodka, various premium spirits, domestic and premium beer, and wine.

Choose the bar service that best suits your event:

Host Tab	All liquor ordered is invoiced to the host.
Cash Only	Guests pay for their liquor ordered.
Partial Host Tab	Partially paid by the host ("toonie" or "loonie" bar).
Drink Tickets	Allocate a number of drink tickets for the host to cover, then offer a cash bar once those have been used.

CASH BAR PRICING

Soft Drinks	\$3.00
Highballs	\$7.00
Domestic Beer 473ml	\$9.00
Premium Highballs	\$9.00
Premium Beer 473ml	\$11.00
Wine (red & white) 6oz	\$9.00
9oz	\$11.00
Bottle	\$34.00

OPEN BAR SERVICE - \$55 PER PERSON

Includes:

- 1 hour of open bar for a cocktail hour before dinner
- Unlimited wine service with dinner
- 3 hours of open bar after dinner



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WHY CHOOSE US

The Hamptons Golf Club is one of the most exclusive and beautiful private properties within Calgary. With a gorgeous 20,000 square foot facility, an amazing ballroom, balconies overlooking the course, and staff ready to make your event a success... we encourage you to visit us to see the difference for yourself! When only the best will do for your celebration, The Hamptons is the location to help you make it happen.

We understand that the little things go a long way towards making your event as stress-free as it can be! At The Hamptons, the following equipment is available at no extra cost:

- Projector with HDMI connectors for laptops
- Projection screen
- Wireless microphone
- Portable amplifiers for microphone or iPod
- Linens and chair accents, as available, in standard colours

We welcome you to come to the space in advance to decorate and set up. We're also happy to store your belongings and supplies to help coordination of the event take less running around. We have experience working with event coordinators and decorators, and are happy to accommodate extra visits to the facility to review your needs. Ask us about custom options, such as outdoor cocktail hours; outdoor BBQs, involving golf in your event, and much more. The sky truly is the limit at The Hamptons.

For reservations or questions, contact:

Misha Davidson
587-578-6677
misha@windmillgolf.com

The Hamptons Golf Club is not responsible for any lost, or stolen items. Any damages to the building and or property, are the responsibility of 'The Host' or person booking the event. Any injuries to any of the patrons of the event is also the responsibility of 'The Host' or person booking the event. Third party insurance is permitted, should the second party choose to do so at their expense.



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