

Events Package 2027

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 Diwalli 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 - 250 people
- Meal and Dance - 180 people
- Meal without Dance - 200 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.*





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



BREAKFAST OPTIONS

Get your attendees up and moving with delicious breakfast options. Not sure how many people will be attending? Ask us about our bulk pricing based on a minimum of 100 people. Coffee, tea and water is included with any breakfast at no charge. All prices are subject to 18% gratuity as well as GST.

- **Hot Breakfast Sandwich + coffee** - $15 per person
- **Continental Breakfast** - $25/person
  Enjoy a selection of fresh baked goods and pastries, whipped butter and preserves, granola, yogurt, a presentation of fresh fruits and a selection of juices + coffee
- **Sunriser Breakfast** - $28/person
  Your guests will enjoy scrambled eggs, fruit salad, crisp bacon, pork sausage links and hash brown potatoes buffet-style.

We'd be pleased to work with you to create a breakfast selection specific to your audience. We can accomodate most food sensitivities and preferences.



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

PLATED LUNCH OR DINNER

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

ENTRÉES

- Roasted pork loin with merlot reduction $70
- Hunter chicken with black truffle cream sauce $70
- Halibut fillet with orange buerre blanc and dill $85
- Charbroiled Atlantic salmon with citrus tarragon $78
- Certified black angus prime rib with rosemary au jus and yorkshire pudding $82
- Beef tenderloin with gorgonzola cream sauce $98

STARCH OPTIONS

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

VEGETABLE OPTIONS

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

DESSERTS

- Decadent chocolate lava cake
- Cinnamon apple pie with caramel sauce
- Vanilla creme brulee topped with fresh seasonal berries
- Chocolate ganache bar topped with a raspberry coulis
- Ice cream and berries

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



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 light desserts.

CARVED ITEMS - Add a second for $17/person

- Maple-glazed ham $60
- Herb-marinated pork loin $62
- Roasted lamb leg Provençale with rosemary jus $65
- Roast turkey infused with herbs and garlic $65
- Certified Black Angus Prime Rib $75
- Beef tenderloin $90
- Miso glazed Atlantic Salmon $70

HOT PROTEIN – Choose one

- Roasted turkey with butternut squash and cranberries
- Putanesca baked cod with a savoury sauce of tomatoes, capers, garlic & kalamata olives
- Skillet rosemary chicken with mushrooms & root vegetables, finished with a creamy white wine sauce
- Mediterranean baked tilapia in a dill cream sauce
- Beef Bourguignon

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 two

- 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



APPETIZERS

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

APPETIZER PLATTERS

• Bruschetta served with focaccia bread	$120
• Seasonal vegetable platter with dill ranch dip	$140
• Seasonal fruit platter with dip	$182
• Chef's artisan cheese platter: domestic & imported cheese with grapes & crackers	$250
• Charcuterie board: assorted dried cured meats with olives & nuts	$250
• Deli meat platter with rolls and mustards	$245



HORS D'OEUVRES

Or, mix and match to create a presentation that will please any hungry palate!
Choose five. $28 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
- Dates stuffed with goat cheese wrapped in bacon
- Maine crab cakes with lime aioli

COLD ITEMS

- Beef tenderloin carpaccio with horseradish aioli on cucumber
- Savoury pancake canapes topped with smoked salmon, lemon creme cheese, micro-greens & pickled red onion
- 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	$16/person
• Candy bar	$12/person
• Sandwich assortment	$20/person
• Grilled cheese and tomato soup	$20/person
• Pizza station (up to 4 pizza types)	$25/person
• Charcuterie and cheese board	$28/person
• Crudite board with assorted dips	$15/person



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		$4.00
Highballs		$8.00
Domestic Beer 473ml		$9.00
Premium Highballs		$11.00
Premium Beer 473ml		$11.00
Wine (red & white)	6oz	$9.00
	9oz	$11.00
	Bottle	$40.00

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



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:

- 75in Smart TV HDMI connectors for laptops
- 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
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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.

