

Wedding Package 2027

THE HAMPTONS
Golf Club

Congratulations!

We're excited to celebrate your special day with you. Whether you're looking for the perfect place to hold an engagement party, a bridal or bachelor celebration, your rehearsal dinner, or the big day itself... 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 and wildlife who are regular visitors, our private lake and clubhouse is beautiful day or night. Enjoy a stunning setting, in any season, when you choose The Hamptons.

CAPACITIES AND ROOM RENTAL RATES

Depending on your location set up, we can hold...

- Ceremony - 200 people
- Cocktail/Receptions - 250 people
- Dinner and dance - 180 people
- Dinner without dance - 200 people





Create your dream... Inside and out!



Plated Dinners

Create your perfect three-course dining experience by selecting one entrée accompanied by one starch, and one vegetable, complemented by two additional courses of your choice. For an extra touch of indulgence, a fourth course can be added for $17 per guest.

ENTRÉES

- Hunter Chicken with Black Truffle Cream Sauce $75
- Halibut Fillet with Orange Buerre Blanc & Dill $92
- Charbroiled Atlantic Salmon with Lemon, Dill Cream Sauce $80
- Certified Black Angus Prime Rib with Rosemary Demi-Glaze and Yorkshire Pudding $85
- Beef Tenderloin with a Brandy Peppercorn Sauce $95

STARCH OPTIONS

- Herb Roasted Baby Potatoes
- Creamy Garlic & Basil Mashed Potatoes
- Potato Gratin
- Wild Mushroom Rice Pilaf

VEGETABLE OPTIONS

- Mediterranean Rustic Roasted Vegetables
- Chargrilled Broccolini with Almonds
- Honey Glazed Baby Carrots

KIDS 2 COURSE PLATED MEAL

$30/KID
(KIDS 11 & UNDER)

ENTRÉES:

- Cheese Pizza
- Pasta with Red Sauce or Butter and Parmesan Cheese
- Chicken Fingers & Fries

DESSERT:

- Ice Cream
- Chef's Choice Dessert

SALADS

- Seasonal Organic Mixed Greens
- Kale Caesar Salad
- Golden Beet & Goat Cheese
- Greek Salad
- Caprese Salad
- Spinach Salad

SOUPS

- Wild Mushroom Bisque
- Tomato & Basil with Vodka
- Roasted Butternut Squash with Cauliflour Rice
- Chicken & Rice in Thai Red Curry

PASTAS

- Butternut Squash Ravioli with Portobello Mushrooms and Brown Butter Sage Sauce
- Angel Hair Pasta with Bruschetta Sauce
- Spaghetti Bolognese with Parmesan

DESSERTS

- Decadent Chocolate Lava Cake
- Vanilla Crème Brûlée
- Sticky Toffee Pudding with Vanilla Ice Cream



**2028 Pricing subject to change. All billing is subject to 18% gratuity.*

THE HAMPTONS Golf Club

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

Buffet Dinners

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

CARVED ITEMS - Add a second for $18/person

- Maple Glazed Ham $65
- Roast Lamb Leg Provencale with Rosemary Jus $68
- Roast Turkey Infused with Herbs & Garlic $68
- Miso Atlantic Salmon $75
- Certified Black Angus Prime Rib $85
- Beef Tenderloin $90

HOT PROTEIN – Add Hot Protein for $15/person

- Roasted Turkey with Butternut Squash & Cranberries
- Thyme Lemon Marinated Grilled Chicken Breast
- Mediterranean Baked Tilapia in a Dill Cream Sauce
- Beef Bourguignon

STARCH SELECTIONS - choose two

- Herb Roasted Baby Potatoes
- Creamy Garlic & Basil Mashed Potatoes
- Wild Mushroom Rice Pilaf
- Scalloped Potatoes

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HOT VEGETABLE SELECTIONS - choose two

- Rustic Mediterranean Roasted Vegetables
- Broccoli with Cheese Sauce
- Honey Glazed Carrots
- Corn on the Cob

COLD SALADS - choose two

- Pasta Salad
- Tomato Bocconcini
- Greek Salad
- Potato Salad
- Broccoli Salad & Sundried Cranberry
- Golden Beet & Goat Cheese Salad
- Rice Noodle Salad & Soy Sesame Dressing

GREENS - choose two

- Organic Mixed Greens
- Caesar Salad
- Spinach Salad

DESSERT STATION - choose two

- Mini cupcake: Red Velvet, Vanilla, & Chocolate
- Assorted Squares: Lemon Shortcake, Cheesecake, Carrot Cake, Brownies
- Assorted Mini Ring Donuts
- Assorted Crinkle Cookies: Red Velvet & White Chocolate & Matcha
- Warm Sticky Toffee Pudding with Vanilla Ice Cream



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All Inclusive Packages

DELUXE – $120/person

Choose any buffet dinner, plus enjoy:

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

ELEGANCE – $150/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
- Cut and plating of your wedding cake
- Choose any late night snacking option

DREAM – $140/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
- Cut and plating of your wedding cake
- Fruit tray & 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!

APPETIZER PLATTERS

• Bruschetta served with focaccia bread	$117
• Seasonal vegetable platter with dill ranch dip	$130
• Seasonal fruit platter with dip	$180
• Chef's artisan cheese platter: domestic & imported cheese with grapes and crackers	$230
• Charcuterie board: assorted dried cured meats with olives & nuts	$230
• Deli meat platter with rolls and mustards	$225
• Jumbo shrimp tower & cocktail sauce	$300



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Hors D'Oeuvres

Or, mix and match to create a presentation that will please any hungry palate!
Choose five. $20 per person, minimum preparation of 20 people.

HOT ITEMS

- Chicken satay skewers
- Sirloin bite wrapped in bacon
- Japanese style chicken & vegetable dumplings
- Grilled beef satay with glaze
- House blended ground beef sliders with black pepper aioli, tomato jam & aged cheddar on a honey glazed brioche mini bun
- Tempura shrimp with dashi sauce
- Fried coconut shrimp with zesty pineapple salsa
- Garlic shrimp putanesca
- Maine crab cakes with lime aioli

COLD ITEMS

- Beef tenderloin carpaccio with horseradish aioli on cucumber
- Smoked salmon blinis and creme fraiche, caviar, fresh dill
- Assorted California rolls with pickled ginger, wasabi & soy sauce

VEGETARIAN HOT ITEMS

- Spicy vegetarian samosas served with mint cilantro dipping sauce
- Vegetarian spring rolls with sweet chili sauce
- Tomato & onion quiche with smoked gouda
- Eggplant caviar & grilled teardrop naan
- Squash tempura drizzle & roasted tomato aioli

COLD VEGETARIAN ITEMS

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

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Late Night 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 & Dip	$16/person
• Candy Bar	$12/person
• Nacho Bar	$23/person
• Taco Bar	$23/person
• Poutine Bar	$25/person
• Pizza Station	$25/person
• Charcuterie & 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		$4.00
Highballs		$8.00
Domestic Beer 473ml		$10.00
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



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Why Choose Us

The Hamptons Golf Club is one of the most exclusive and beautiful private properties in Calgary. With a gorgeous 20,000 square foot facility, an amazing ballroom, balconies overlooking the course, and endless photo spots with mature trees... we encourage you to visit us to see the difference for yourself! When only the best will do for your special day, The Hamptons is the location to help you make it happen.

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

- 75 inch TV with HDMI connectors for laptop
- Sound system available to play music from your phone
- Portable amplifiers for microphone or iPod
- Linens as available, in standard colours

We welcome you to come to the space in advance to decorate and set up and are happy to store your belongings and supplies until the big day. We have experience working with wedding 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 ceremonies, 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.

