



Woodside Function Package

What's your Story
going to be?

WOODSIDE GOLF COURSE

P: 403.948.6717 • F: 403.948.0106 • E: info@woodsidegc.com

525 Woodside Drive NW, Airdrie, AB T4B 2C6

WoodsideGC.com



Woodside Invites You
TO STAR IN A

DELICIOUSLY OUTRAGEOUS STORY



Woodside offers a wide range of year round services.

These include catered meeting/seminar facilities, wedding receptions, banquets, parties, life celebrations and customized special event packages. Whether you're looking to seduce new clients, fundraise for a worthy cause or celebrate something special, booking our venue is the first step in producing a memorable event.

Our company exists to inspire people to have a deliciously outrageous experience.

You can book your event somewhere else and have the same old song and dance, wine and cheese, steak and potato, or you can book your event with Woodside and engage with us as we write you a deliciously outrageous storybook event!

START Your Event Adventure PLANNING



Event Inquiry

- Submit your request
- Dates, time, number of guests, occasion, vision, requirements

Send to
info@woodsidegc.com
403.948.6717 ext. 238

Event Adventure PLANNING

DID YOU KNOW?

We have hosted hundreds of events and have great ideas on how you can tell your story.

The Proposal

Woodside will forward you a proposal outlining availability, costs, ideas + a quote within **2** business days of your inquiry.

+7
20 DAYS
before event

Event Order

Event and room requirements are determined.
The menu is due and the approximate number of guests.



Booking Confirmation

Deposit and contract are confirmed and signed.

"Thank you soooooo much! What a wonderful event! Your staff were amazing and everything ran so efficiently. I have heard nothing but positive comments about the service and quality of food."

- Jennifer H.

DID YOU KNOW?

Our culinary team makes everything fresh in-house with locally sourced ingredients.



Your Food Story

Check out our wide selection of menu ideas. Find one that suits you the best.

+7
10 DAYS
before event

Event Confirmation

Confirm number of guests • Review all final details
Technology assessment

"WOW! Thank you for all of your help and expertise. Our party was a huge success! You helped us make it everything we envisioned and more! Our friends are still talking about it. Thank you for a memory that we will cherish for a long time!" - Islay G.

Be relaxed & enjoy every minute of your event.
You created something outrageously wonderful.

Event Day

A dedicated Event Champion is assigned to help you with any requests you have during the course of your event.

Thank You
FOR SHARING YOUR
STORY WITH US.
Until next time.

Follow-up + Payment

Within **5** business days of event, we will follow-up.

Invoicing

Within **2** business days of event we will issue invoice.



The Woods Dining Room

The Woods Dining Room provides a scenic retreat for those looking for a memorable experience. Handicap accessible, this dynamic space is outfitted with all of the amenities and services that you need to make your event everything you want it to be, and more! Providing comfortable seating for upwards of 150 guests, it is outfitted with a full service bar, state-of-the-art sound system, high definition televisions, fixed ceiling mounted LCD projectors with optimally placed screens and panoramic views. Add our accomplished staff and you can be sure that we've got all the bases covered.

Rental Spaces

*Scenic Retreats &
Memorable Experiences*

Woods Room Rental Includes:

Table Setup	Podium
WIFI	Microphone Use: Handheld or Pendant
LCD Projectors & Screens	
Room Capacity	
Seating for Dinner (Tables of 8)	144 people
Seating for Dinner (Tables of 8) with a Dance Floor	104 people
Stand-up Cocktail Reception	170 people

Woods Dining Room Rental Rates

Private (ALL DAY) (9+Hours)

High Season (May-December)	\$2,000
Off Season (January-April)	\$1,500

Private (HALF DAY) (up to 8 Hours)

High Season (May-December)	\$1,000
Off Season (January-April)	\$750

Semi-Private Rentals

Call for details

Is your group an non-profit organization? If so, you may be entitled to a 50% room rental discount.

More Rooms





Spike Meeting Room Rental

The Spike Room provides an escape for those planning to conduct a small seminar, meeting or private function. Outfitted with in-ceiling sound and a LCD Projector and complimenting screen, this room offers state-of-the-art technology along with setup versatility.

Spike Room Rental Includes:

Table Setup	WIFI	LCD Projector & Screens	
Room Capacity			
Classroom Set-up	U-Shaped Set-up	Theatre Set-up	Dining Set-up
18 people	16 people	40 people	32 people
Spike Room Rental Rates			
Hourly Rental		\$50/hour (minimum 2 hours)	
Full Day Rental		\$325 (8 hours)	

Woodside Menus

Woodside has compiled a team of culinary professionals who have a passion for food, drink and entertainment. This group has put together a diverse and delicious menu offering, but is also open to requests – they love to create and to be challenged. So if you have something special in mind, let us know and we would be happy to quote it for you! We are also very aware that the number of individuals with dietary concerns is on the rise, and as such we are able to provide options for those as needed.



Breakfast Menu

Start your day out with a Deliciously Outrageous breakfast!

Woods Continental Breakfast **\$10.95**

- assorted muffins & pastries
- fresh seasonal fruit
- yogurt
- chilled orange juice
- coffee & tea

Championship Breakfast **\$18.95**

Scrambled eggs, country style hash browns, bacon, breakfast sausage and pancakes with warm berry compote & whipped cream

- chilled orange juice
- coffee & tea

Masters Breakfast **\$20.95**

Scrambled eggs, country style hash browns, bacon, breakfast sausage, traditional eggs benedict, and pancakes with warm berry compote & whipped cream

- chilled orange juice
- coffee & tea

Buffet Minimum 25 people required

ALL PRICES ARE SUBJECT TO CHANGE AT ANY TIME – ALL PRICES SUBJECT TO 15% GRATUITY AND 5% GST.

Mailing Address: Woodside Golf Course 525 Woodside Drive NW Airdrie, AB T4B 2C6 Complete Venue information www.woodsidegc.com Call 403.948.6717 to speak with a dedicated event specialist.

Woodside's Lunch Buffets

All of Woodside's Lunch Buffets include:

- one entrée
- salad bar
- choice of starch
- plated decadent dessert squares
- coffee, tea & fountain pop



Lunch Buffet

Lunch Entrée Choices

Pulled Pork Sandwich	\$18.95
BBQ Beef Burger	\$19.95
BBQ Chicken Breast Burger	\$20.95
Taco Bar	\$21.95
Grilled Chicken with Roasted Red Pepper Sauce	\$23.95
6oz AAA NY Steak Sandwich with Garlic Toast	\$25.95

Lunch Starch Choices (Choose One)

French Fries
Tater Tots
Kettle Chips
Rice Pilaf
Roasted Potatoes

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Passed Hors D'oeuvres



Cold Hors D'oeuvres Selection

*Priced per dozen, with minimum order of two dozen per selection

Gourmet Deviled Eggs	\$18
Dill Cream Cheese on Belgian Endives	\$20
Avocado Stuffed Tomatoes	\$21
Salad Rolls (Add Shrimp - inquire for price)	\$18
Smoked Salmon and Cream Cheese on Crostini	\$24
Buffalo Chicken Spirals	\$22
Prosciutto Wrapped Asparagus drizzled with Balsamic Reduction	\$27
Roast Beef Tenderloin with Aged Cheddar, Caramelized Onion and Fig Jam on a Crostini	\$28
Watermelon Feta Cheese Bites	\$21



Hot Hors D'oeuvres Selection

*Priced per dozen, with minimum order of two dozen per selection

Salt and Pepper Dry Ribs	\$24
Vegetable Spring Rolls served with Plum Sauce	\$20
Fried Pickles served with Spicy Ranch	\$21
Bacon Wrapped Chicken	\$22
Roast Beef Sliders	\$27
Coconut Shrimp with Spicy Pineapple Dipping Sauce	\$27
Stuffed Chicken Wings	\$27
Ocean Scallops Wrapped in Maple Bacon	\$30
Sweet Heat Meatballs	\$24
Ada's Pork Dumplings	\$22

Gourmet Platters

Platter Sizes Small ~ 25 people
Large ~ 50 people

Fresh Cut Vegetables with Ranch Dip	Small - \$50	Large - \$100
Seasonal Fresh Fruit	Small - \$60	Large - \$120
Assorted Dessert	Small - \$50	Large - \$100
Charcuterie Tray (assorted meats, cheeses & artisan breads)	Small - \$140	Large - \$280
International / Domestic Cheese & Crackers	Small - \$100	Large - \$200

Bowls

Serves 10 people per bowl

Warm Kettle Chips with Chipotle Ranch Dipping Sauce	\$21
Nacho Chips, Salsa & Sour Cream	\$19
Bruschetta with Crostini	\$26

Looking for a late night snack? Speak to our Event Professional about customizing an option to suit your needs. From pizza to poutine to traditional sandwiches, we can create a late night buffet sure to please.

Buffet Minimum 25 people required

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Woodside's Dinner Buffets

*Minimum 25 people

All of Woodside's Dinner Buffets include:

- one entrée
- salad bar
- one starch
- chef's choice seasonal vegetable
- warm rolls with butter
- decadent dessert table
- coffee & tea



Dinner Buffet

Starch Selections (Choose One)

Creamy Garlic Mashed Potatoes
Rosemary Roasted Potatoes
Rice Pilaf
Scalloped Potatoes

Decadent Dessert Table

Assorted Pies, Cakes, Squares,
Cupcakes and more!

***ADD a flambé dessert station for
\$8 per guest***



Entrées



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Meals

Chicken with Roasted Red Pepper Sauce

\$33.95

Seasonal chicken breast pan roasted and topped with house-made roasted red pepper sauce

Roasted Turkey

\$34.95

Traditional roast turkey with apple and cranberry stuffing, complimented with cranberry sauce and savory gravy

AAA Alberta Roast Beef

\$34.95

Herb crusted and slow roasted, served with red wine au jus and horseradish

AAA Alberta Prime Rib

\$39.95

Herb crusted and slow roasted, accompanied by Yorkshire pudding and red wine au jus

Carved Beef Wellington

\$42.95

AAA Beef tenderloin wrapped in a light, fluffy brown puff pastry. Served with a brandied peppercorn sauce.

Stuffed Pork Loin

\$32.95

Tender slow roasted pork loin stuffed with delicious apple, cranberry and sage stuffing. Served with a white wine sauce

Vegetarian Stir-Fry with Rice

\$26.95

A delicious medley of fresh vegetables over seven grain rice



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Plated Dinner Menu

Enjoy a (4) course plated meal that includes:

- soup
- salad
- entrée with choice of starch
- chef's selection seasonal vegetable
- dessert



Dinner Menu

Choose one from each selection:

Soup Selections

Roasted Red Pepper Bisque
Minestrone
Wild Mushroom Bisque
Roasted Butternut Squash

Salad Selection

Market Greens
Heirloom Tomato & Bocconcini Salad
Grilled Romaine Hearts
Baby Spinach Salad

Starch Selections (Choose One)

Creamy Garlic Mashed Potato
Rosemary Roasted Potato
Rice Pilaf
Scalloped Potato

Dessert Selections

- New York Style Cheesecake with berry compote and fresh whipped cream
- Profiteroles: cream puffs dipped in chocolate
- Molten Lava Cake
- Apple Strudel with vanilla ice cream

Entrées



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Entrée Selections

Chicken with Roasted Red Pepper Sauce

\$35.95

A succulent chicken breast seasoned then pan roasted and finished with a roasted red pepper sauce

Rainbow Trout

\$36.95

Pan seared, skin on, rainbow trout filet, served with a white wine lemon herb sauce

AAA Alberta Roast Beef

\$36.95

A perfect AAA Alberta roast herb crusted with red wine au jus and served with horseradish

Roast Turkey

\$36.95

Roasted Turkey with apple and cranberry bread stuffing, complimented with cranberry sauce and savory gravy

AAA Alberta Prime Rib

\$41.95

Mouthwatering herb crusted and slow roasted AAA Alberta Prime Rib, accompanied by Yorkshire pudding and red wine au jus

Bacon Wrapped Pork Tenderloin

\$34.95

Oven roasted bacon wrapped pork tenderloin, topped with a white wine mushroom sauce

Vegetarian Wellington

\$32.95

Fresh grilled vegetables, oven baked in puff pastry and served with a roasted red pepper sauce



Children's Menu (10 years and under)

Grilled Cheese & French Fries

\$8.95

Creamy Alfredo Pasta

\$8.95

Cheeseburger & French Fries

\$8.95

Chicken Fingers & French Fries

\$8.95

*Does not include soup/salad/dessert

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Woodside Golf Course provides full bar services for all events under the terms of the Alberta Gaming and Liquor Commission. Our team of highly trained professionals ensures that you and your guests will be well taken care of. We can even arrange transportation for those in need of a safe ride home.

Bar Price List

House Liquor	\$6 & up
Premium Liquor	\$7 & up
Cocktails	\$7 & up
Alcoholic Slushy Drinks	\$7 & up
Domestic Beer	\$6 & up
Premium Beer	\$6.50 & up
Coolers	\$6.50 & up
Mocktails	\$3.50
Fountain Pop	\$3.00
Juice	\$3.25

Host Bar

Be the most popular person at the party! The party host pays for all of the drinks. Host bar prices are subject to a 15% GRATUITY.

Subsidized Bar

Create a toonie or loonie bar for your guests. With subsidized bar services, your guests contribute a set amount per drink and the host pays for the outstanding balance. Subsidized bar prices are subject to a 15% GRATUITY.

Drink Ticket Bar

Looking to set your budget and stick to it? Then this is the option for you. With a ticket bar the host controls the number of complimentary drinks given to each guest. Ticket bar prices are subject to a 15% GRATUITY. Drink tickets will be customized for your personal event.

Cash Bar

All party guests pay for their own drinks.

Wine Selection

Please speak to a manager regarding available wines and prices. Our wine selection changes throughout the year to match the season. Prices for 5 oz. glass of wine start at \$6.25. If you would like something that is not in our selection, please ask and we can order it in for your event with 14 days notice.

There is no extra charge for doing this. However the client is responsible for purchasing any remaining stock after the event.





Writing Your Deliciously Outrageous Story



Securing the Setting for Your Story

A \$500 deposit and autographed "Story Agreement" are required to guarantee your event. All bookings are considered tentative, until both of these are received.

For future payment, Woodside requires a valid credit card number on file. Accepted cards include: (VISA, MASTERCARD and AMERICAN EXPRESS)

In the event of a cancellation for any reason, the deposit is NON-REFUNDABLE, if cancelled within six (6) months of the event. ALL NOTICES OF CANCELLATION MUST BE RECEIVED IN WRITING.

The Delicious Details of your Story

Our venue is licensed by Alberta Health Services and bound to the food safety protocols they have established. As such, all food & beverage served on the premises must be supplied by Woodside Golf Course. Wedding & Birthday cakes are the only exceptions to this rule (subject to cake cutting fee).

Do you have characters in your story that have dietary or allergy issues that will require a menu substitution? No problem. If you can advise us in advance then we can customize a meal option for them.

Due to changing economic conditions, catering packages and prices are subject to change.

We will guarantee the pricing on your catering choices sixty (60) days prior to your event.

The Thirsty Details of Your Story

Woodside Golf Course is licensed by the Alberta Gaming and Liquor Commission and bound by the provisions of this license to provide alcoholic beverage services with a duty of care and social responsibility to all of our guests.

To ensure that your story doesn't go off the rails, we have certified professionals on staff to ensure that you and your guests are properly taken care of. Please note that all alcohol must be provided and served by Woodside staff. Any outside alcoholic beverages consumed on the property will result in those characters being permanently removed from your story.

The Special Effects of Your Story

We recommend that if you have technologies you wish to employ during your event, that you come in to test these elements prior to your event date. Woodside room rental includes LCD projectors for you to connect a personal laptop to via VGA cable.

Bubble machines, fog machines, confetti, rice, glitter and open flamed candles are not permitted. In adherence with Fire Regulations: candles are only permitted within facilities if, when lit, the top of the candle flame is at least one inch below the top of the candle holder.

In order to ensure that your venue remains in excellent condition to tell other deliciously outrageous stories, all decorations, signage, promotional materials or equipment used on the premises must be pre-approved and meet all Fire & Safety Regulations as per city bylaws. Outside articles cannot be fastened onto the walls, ceilings or electrical fixtures. Table centerpieces, floral arrangements and other decorations are your responsibility as the storyteller.



continued...

Writing Your Deliciously Outrageous Story

The Fine Print of Your Story

Every story needs rules, and yours is no exception. We don't intend to ruin anybody's fun, we just want to define what crosses the line.

Woodside reserves the right to inspect and regulate all events, including but not exclusive to, the right to deny entry or remove from your story and our property, any person(s) whose behavior or demeanor is not conducive to the enjoyment or safety of other guests and or/staff.

We understand that things can get messy during a party – it wouldn't be a party if they didn't! An additional cleaning charge minimum of \$250 may apply when guests deliberately make a mess and excessive cleaning is required. Additionally, deliberate damages and or theft of Woodside property will be billed directly to you, the storyteller.

For safety purposes, guests are not permitted in any areas of golf play. These areas include but are not limited to walking on the golf cart paths or anywhere on the golf course, putting or chipping greens, or driving range areas. Any damages to the golf course by guests will be billed to you, the storyteller.

Woodside is not responsible for any personal property or rented equipment brought in, damaged, or left in the facility by the organizer or guests. All personal items and equipment must be removed from the room at the end of the event.

Woodside Golf Course is a smoke free facility. Smoking is only permitted in designated outside areas of the facility. This includes the use of e-cigarettes. Smoking is not permitted within 15 feet of any building entrances.



*Enjoy every minute
of your event, while
still being courteous
and respectful.*

*There will be great
stories to tell!*



Story Agreement

Story Title: _____

Story Date: _____

Story Background: _____

SETTING REQUEST: ☐ Meeting Room ☐ Main Dining (Private) ☐ Main Dining (Half)

_____ Start Time _____ End Time _____ Total Time

Meal Choice _____ Buffet _____ Plated _____

Room Rental Fee: _____

Main Character (Planner): _____

Mailing Address: _____

City: _____

Prov: _____

Postal Code: _____

Phone: _____

Fax: _____

Email: _____

Credit Card Type: ☐ VISA ☐ MASTERCARD ☐ AMERICAN EXPRESS

Credit Card #: _____

Expiry: _____

CV#: _____

Signature _____

Date _____

*I authorize Woodside Golf Course to charge a deposit to my credit card to hold the date for my Deliciously Outrageous Story! I understand that in the event of a cancellation for any reason, the deposit is non-refundable if cancelled within six (6) months of the event. All notices of cancellation must be received in writing.

Woodside will provide you with an invoice no later than two (2) business days after the conclusion of your story. Full payment of your story is due no later than five (5) business days after the event. If you wish to have Woodside bill your story to the credit card on file, please initial here _____. 5% monthly interest will be charged to any accounts that go over 30 days. Accepted methods of payment are: VISA, MASTERCARD, AMEX, CASH & CHEQUE (made payable to Woodside Golf Course).



Your story starts here