

THE FACULTY CLUB

2020 Wedding Room Rental Details

ROOM	FUNCTION	ROOM RENTAL	MINIMUM
WINSPEAR (FRIDAY)	RECEPTION	\$600	\$10,000
WINSPEAR (FRIDAY)	CEREMONY	\$1000	\$10,000
WINSPEAR (SATURDAY)	RECEPTION	\$600	\$10,000
WINSPEAR (SATURDAY)	CEREMONY	\$1000	\$10,000
SASKATCHEWAN	RECEPTION	\$400	\$6,000
SASKATCHEWAN	CEREMONY	\$500	\$6,000

- Tables, Linens & Dishware are included with Private Function
- Head table, guest book table & gift table will be draped to floor length
- Our candles on all the tables (if required)
- Podium, microphone, screen and cart
- Projector rental fee: \$50.00
- Piano rental fee: \$50.00 Saskatchewan Room; \$100.00 Winspear Room
- Use of Wedding cake knife if required.
- Wedding cake cutting Fee \$75.00
- Flowers, table decor and music are the responsibility of the organizer
- Bartender Fee of \$150.00 will apply if sales do not exceed \$300.00
- Wine Service Fee \$150.00 for over 75 guests. No Fee for wine on tables.

Parking

- Windsor Car Park (116 street and Saskatchewan Drive)

Monday to Friday: \$4.50 per hour between 6:00am to 6:00pm (\$15.00max), \$5.50 flat rate after 6:00pm. Saturday: \$5.50 flat rate

-V lot is reserved for Faculty Club members and their guests

House Policies

- 18% service charge applies to all functions
- All prices are subject to change without notice
- For weddings: Access to the rooms is only available after 9:30am on the day of the function
- You are responsible to supply music, sound & speakers
- Confetti, rice, or other such items are not permitted
- Tall open flame candles are not permitted. All candles must be enclosed.
- The Faculty Club is not responsible for lost, stolen or damaged personal belongings
- SOCAN fee applicable if music or DJ plays during your function
- Bar closes at 12:30am. Event finished & clean by 1:00am
- We suggest that you inquire with an insurance agent regarding 24 hour personal liability insurance for the function.
- We require details minimum 3 weeks prior to your event

AGLC prohibits members & guests from bringing alcoholic beverages onto the Faculty Club premises. A minimum \$700.00 penalty charge will be applied if any liquor bottles are found as a result of your party

THE FACULTY CLUB

Wine Menu

White House Wines \$ 34

Amalaya Torrentes-Riesling (Argentina)
Alpha Zeta Pinot Grigio (Italy)
Catenga Organic Sauvignon Blanc (Spain)
Honoro Vera Blanco Verdejo (Spain)
Honoro Vera Rose (Spain)

Red House Wines \$ 34

Amalaya Malbec (Argentina)
Alpha Zeta Valpolicella DOC (Italy)
Bleasdale Shiraz/Cabernet (Australia)
Catenga Organic Tempranillo (Spain)
Honoro Vera Grenache (Spain)

White Wines

Canada

Sumac Ridge Gewurztraminer \$ 41
Meyer Tribute Chardonnay \$ 55

Italy

Tommasi Le Rosse Pinot Grigio \$ 43

New Zealand

Misty Cove Sauvignon Blanc \$ 43

United States

Wente Morning Fog Chardonnay \$ 41
Stag's Leap Aveta Sauvignon Blanc \$ 65

France

Louis Jadot Macon-Villages Blanc \$50

Sparkling

Cordon Negro \$ 36
Asti Spumante \$ 40
Prosecco Valdo \$ 40

Champagne

G.H. Mumm Extra Dry \$ 80
Moet & Chandon Brut Imperial \$ 80
Moet Dom Perignon \$ 280

Red Wines

Canada

Meyer Pinot Noir \$ 51

Italy

Chianti Classico Riserva DOCG \$ 65
Tommasi Amarone \$ 75
Rocche Costamagna Barolo \$ 80

United States

Wente Sandstone Merlot \$ 41
Ravenswood Lodi Zinfandel \$ 60
The Prisoner \$ 120
Stag's Leap Artemis Cabernet \$ 130

Argentina

Kaiken Ultra Malbec \$ 50
Columbe Estate Malbec \$ 60
Finca 8 Malbec \$ 65

Australia

Wirra Wirra Catapult Shiraz \$ 46
Wirra Wirra Dead Ringer Cabernet \$ 85

France

Mouton Cadet Bordeaux \$ 39
Louis Jadot Beaujolais Village \$ 44
Chateauneuf-du-Pape \$ 95

Spain

Finca Monica Rioja Crianza \$ 41
Juan Gil Silver Label Monastrell \$ 50

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Bar Menu

<i>Highballs</i>	<i>\$7.00</i>
<i>Domestic Beer</i>	<i>\$6.50</i>
<i>Wine (5oz. glass)</i>	<i>\$7.50</i>
<i>Caesars</i>	<i>\$7.50</i>
<i>Soft Drinks</i>	<i>\$2.50</i>
<i>Juice</i>	<i>\$2.50</i>
<i>Mineral Water</i>	<i>\$3.75</i>

Bartender Fee of \$150.00 will apply if bar sales do not exceed \$300.00

Cash Bar, Ticket Bar, Host Bar, Tweekie Bar options available.

Punches:

<i>1 order of Fruit Punch (approximately 200 - 7oz glasses)</i>	<i>\$ 200.00</i>
<i>½ order of Fruit Punch (approximately 100 - 7oz glasses)</i>	<i>\$ 100.00</i>

Important Notice:

Alberta Gaming and Liquor Commission prohibits members & guests from bringing alcoholic beverages onto the Faculty Club premises. A minimum \$700.00 penalty charge will be applied if any liquor bottles are found as a result of your party

THE FACULTY CLUB

Banquet Menu

Entrée Price includes Salad, Dessert, Coffee & Tea

Pre-ordered menu required at least 3 weeks prior to your function. Final numbers and special dietary dinners are required minimum 72 hrs. in advance.

All menu prices are subject to a 15% Service Charge and 5% GST. All prices are subject to change without notice.

Main Course Prices include salad & dessert.

Salad

Please Select 1 Salad

Fresh Garden Salad House made Balsamic Vinaigrette Dressing

Caesar Salad topped with Shaved Asiago Cheese

Traditional Greek Salad topped with Feta Cheese & Greek Dressing

Tomato & Bocconcini Salad served with Italian Vinaigrette

Spinach, Mushroom & Strawberry Salad topped with crumbled Goat Cheese and Berry Vinaigrette

Main Course Entrée

Please select ONE or TWO Entrées.

All Main Course Entrées include Chef's Choice Potato & Fresh Seasonal Vegetables

Chicken Riviera \$45 Pan-Fried Breast of Chicken dipped in light egg wash, topped with Wild Mushroom Sauce

Chicken Neptune \$46 Seared Breast of Chicken topped with Two Tiger Shrimp served with Seafood Crème

Baked Filet of Salmon \$46 Topped with a Traditional Rich Hollandaise Sauce **Or** a fresh Citrus Salsa

Prime Rib of Beef \$50 Served Medium with sauce au jus & Yorkshire Pudding

Roasted AAA Striploin \$47 Roasted Medium with a Peppercorn, Brandy & Red Wine Sauce

Filet Mignon \$60 Grilled Medium Rare with Herbed Garlic Butter, with a Wild Mushroom & Red Wine Sauce

Add 5 oz Lobster Tail for extra \$20.00

Vegetarian & Vegan Entrée

Please select ONE Entrée

Tuscan Penne \$40 Gluten-free Pasta topped with an Italian Basil Tomato sauce

Bombay Curried Vegetables \$40 Served over a bed of Basmati rice with Two Vegetable Samosas

Mediterranean Style - Vegan \$40 Grilled marinated vegetables with Thyme, fine herbs, tofu, tomato sauce and quinoa

Dessert

Please select ONE Dessert

Oreo Cookies & Cream Torte

Chocolate Bombe with a Caramel Center

Tiramisu, Italian layered cake with Kahlua sauce

Deep Caramel Pecan Flan Crunchy pecans with caramel filling

House Made Carrot Cake Topped with cream cheese frosting & walnuts

House Made Frozen Chocolate Mousse with chocolate splash

Children's Meal

Please Select ONE Meal. Children's Meals are served with salad & ice cream

Breaded Filet of Chicken \$25 served with French Fries & Sweet & Sour Sauce

Macaroni & Cheese \$25 served with French Fries

THE FACULTY CLUB

FACULTY CLUB RECEPTION MENU

RECOMMENDED FOR AFTERNOON & EVENING RECEPTIONS

RECEPTIONS MINIMUM \$19.95 PER PERSON. WEDDING RECEPTIONS MINIMUM \$39.95 PER PERSON

Platters

Cheese Tray Variety of Cheeses with selection of Crackers	40-50 people	\$350	90-100 people	\$700
Finger Sandwiches variety Including Vegetarians	40-50 people	\$425	90-100 people	\$850
Fresh Vegetable Assorted Vegetables with Ranch Dip	40-50 people	\$300	90-100 people	\$600
Fruit Platter Fresh Seasonal Fruit	40-50 people	\$300	90-100 people	\$600
Dessert Pastries Variety of Dessert Squares	40-50 people	\$200	90-100 people	\$400

Reception Packages

Essential Package \$19.95 per person
5-6 pieces per person
Minimum 20 guests

Choose 2 of the following options :

Breaded Fried Pickle Spears
 Jalapeno Poppers, stuffed with Cream Cheese
 Grilled Vegetable Kabobs
 Bourbon Cocktail Meatballs

Choose 3 of the following options :

Pork Spring Rolls
 Vegetable Spring Rolls
 Breaded Chicken Filet, Sweet & Sour Sauce
 Spicy Breaded Wings
 Mushroom Caps with Feta Cheese & Spinach
 Curried Vegetable Samosas, Yoghurt Dressing

Choose 1 of the following options :

Asparagus Wrapped in Prosciutto
 Breaded Fried Shrimp
 Smoked Salmon Wrap, Spinach & Cream Cheese

Deluxe Package \$26.95 per person
8-9 pieces per person
Minimum 35 guests

Choose 3 of the following options :

Breaded Fried Pickle Spears
 Mini Quiche Lorraine Bites
 Devilled Eggs
 Jalapeno Poppers, stuffed with Cream Cheese
 Grilled Vegetable Kabobs
 Bourbon Cocktail Meatballs
 Bruschetta with Garlic Toast

Choose 3 of the following options :

Pork Spring Rolls
 Vegetable Spring Rolls
 Breaded Chicken Filet, Sweet & Sour Sauce
 Spicy Breaded Wings
 Mushroom Caps with Feta Cheese & Spinach
 Mushroom Caps with Crab & Gruyere Cheese
 Curried Vegetable Samosas, Yoghurt Dressing
 Pan Fried Shrimp Dumplings
 Chocolate Covered Strawberries

Choose 2 of the following options :

Asparagus Wrapped in Prosciutto
 Beef Tenderloin Sliders & Cambozola Cheese
 Breaded Fried Shrimp
 Smoked Salmon Wrap, Spinach & Cream Cheese

Elegant Package \$39.95 per person
11-12 pieces per person
Minimum 60 guests

Choose 4 of the following options :

Breaded Fried Pickle Spears
 Mini Quiche Lorraine Bites
 Devilled Eggs
 Jalapeno Poppers, stuffed with Cream Cheese
 Grilled Vegetable Kabobs
 Bourbon Cocktail Meatballs
 Bruschetta with Garlic Toast

Choose 4 of the following options :

Pork Spring Rolls
 Vegetable Spring Rolls
 Breaded Chicken Filet, Sweet & Sour Sauce
 Spicy Breaded Wings
 Mushroom Caps with Feta Cheese & Spinach
 Mushroom Caps with Crab & Gruyere Cheese
 Curried Vegetable Samosas, Yoghurt Dressing
 Pan Fried Shrimp Dumplings
 Spanokopita
 Chocolate Covered Strawberries

Choose 3 of the following options :

Asparagus Wrapped in Prosciutto
 Beef Tenderloin Sliders & Cambozola Cheese
 Breaded Fried Shrimp
 Smoked Salmon Wrap, Spinach & Cream Cheese

HOT & COLD BEVERAGES

Jug of Juice (Apple, Orange & Cranberry per 60 oz Jug)	\$20.00
½ Order of Fruit Punch (100 7 oz. Glasses)	\$ 100.00
1 Order of Fruit Punch (200 7 oz. Glasses)	\$200.00
Coffee or Tea (10 cups per pot)	\$20.00

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Late Night Lunch Menu

Final numbers and special dietary dinners are required minimum 72 hrs. in advance.

All menu prices are subject to a 15% Service Charge and 5% GST.

All prices are subject to change without notice.

Fresh Vegetable Tray

Assorted Vegetables with Ranch Dip

Small Approx. 40 - 50 people \$300

Large Approx. 90 - 100 people \$600

Fresh Fruit Tray

Small Approx. 40 - 50 people \$300

Large Approx. 90 - 100 people \$600

Sandwich Tray

Variety of Finger Sandwiches Including Vegetarian

Small Approx. 40 - 50 people \$425

Large Approx. 90 - 100 people \$850

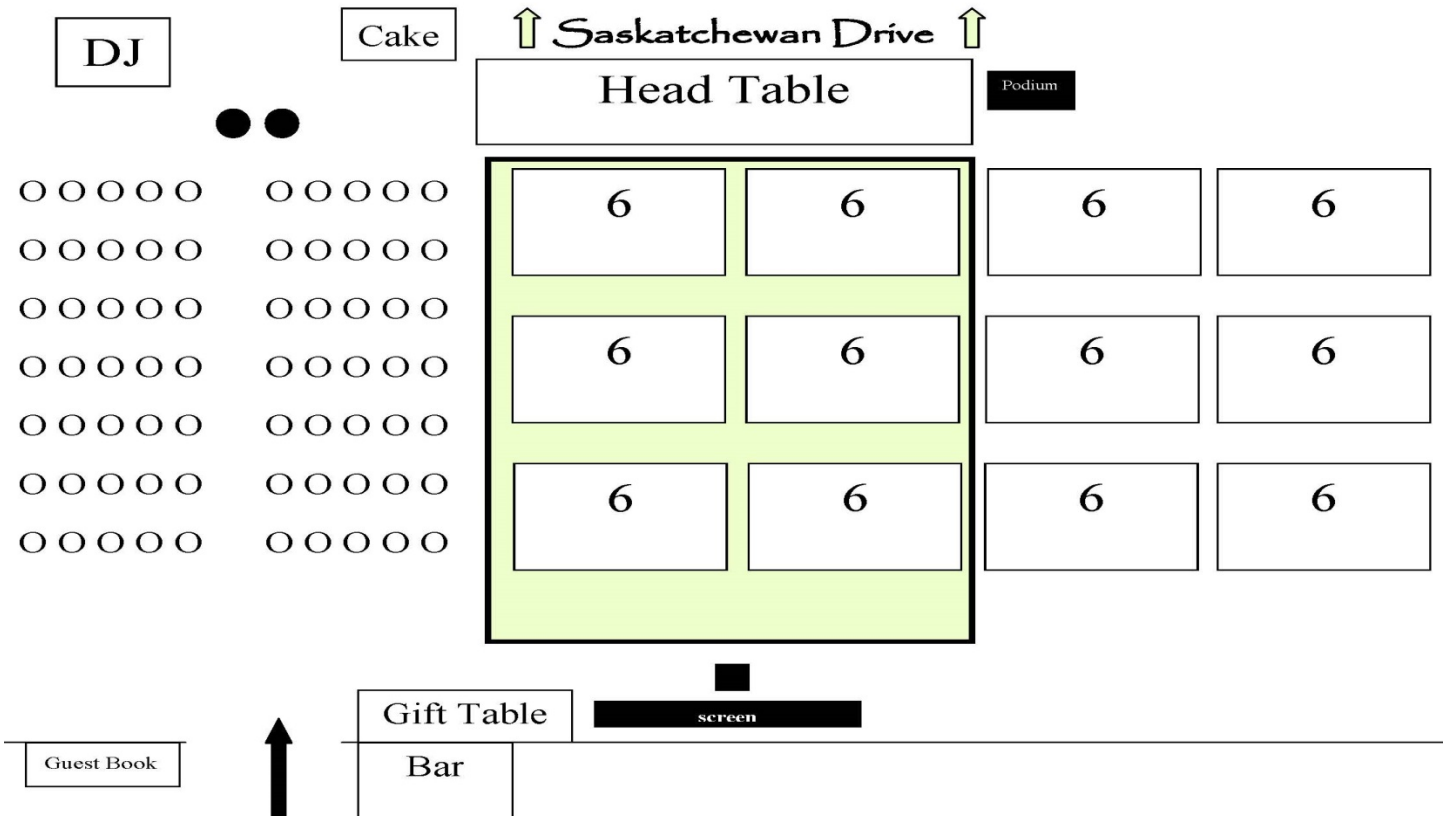
Cheese Tray, Selection of Crackers

Variety of Cheeses & Selection of Crackers

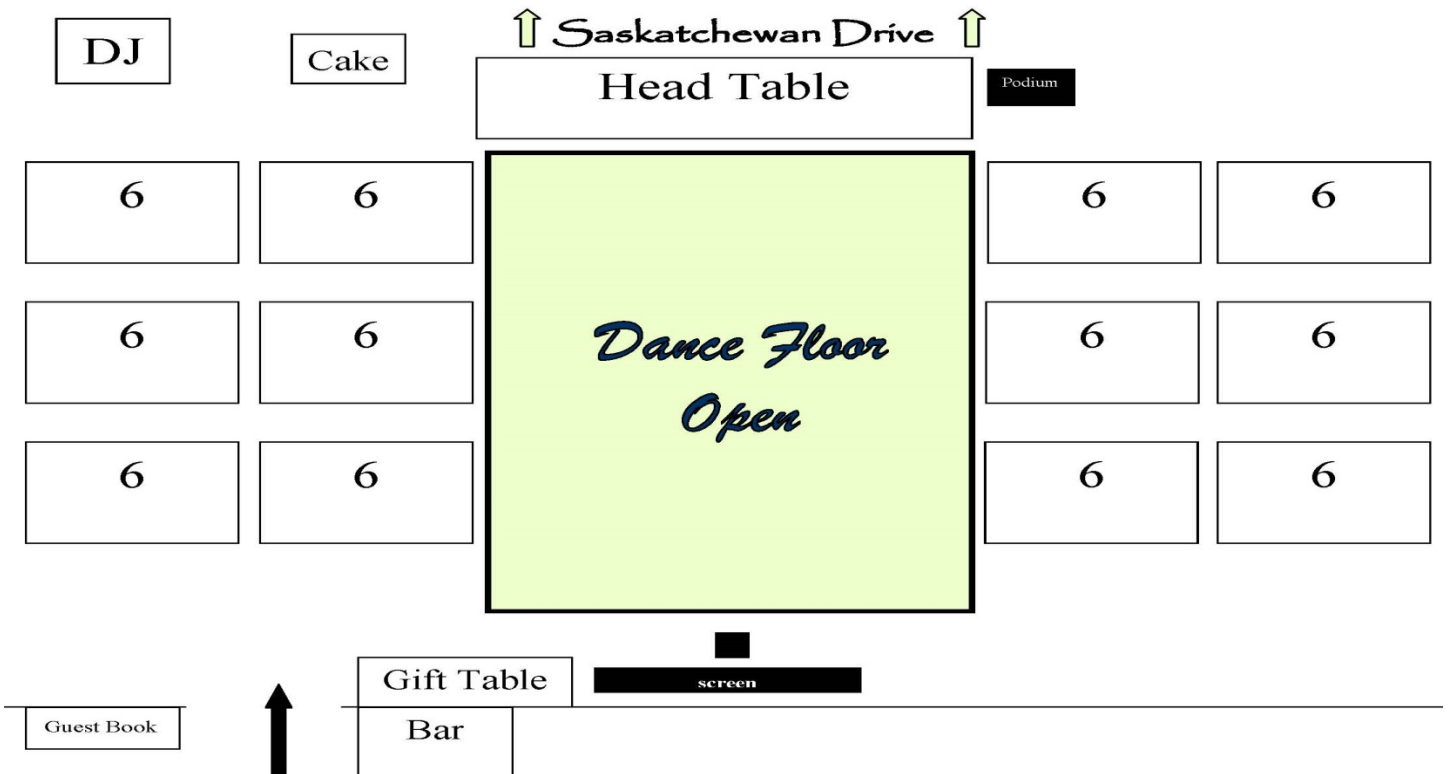
Small Approx. 40 - 50 people \$350

Large Approx. 90 - 100 people \$700

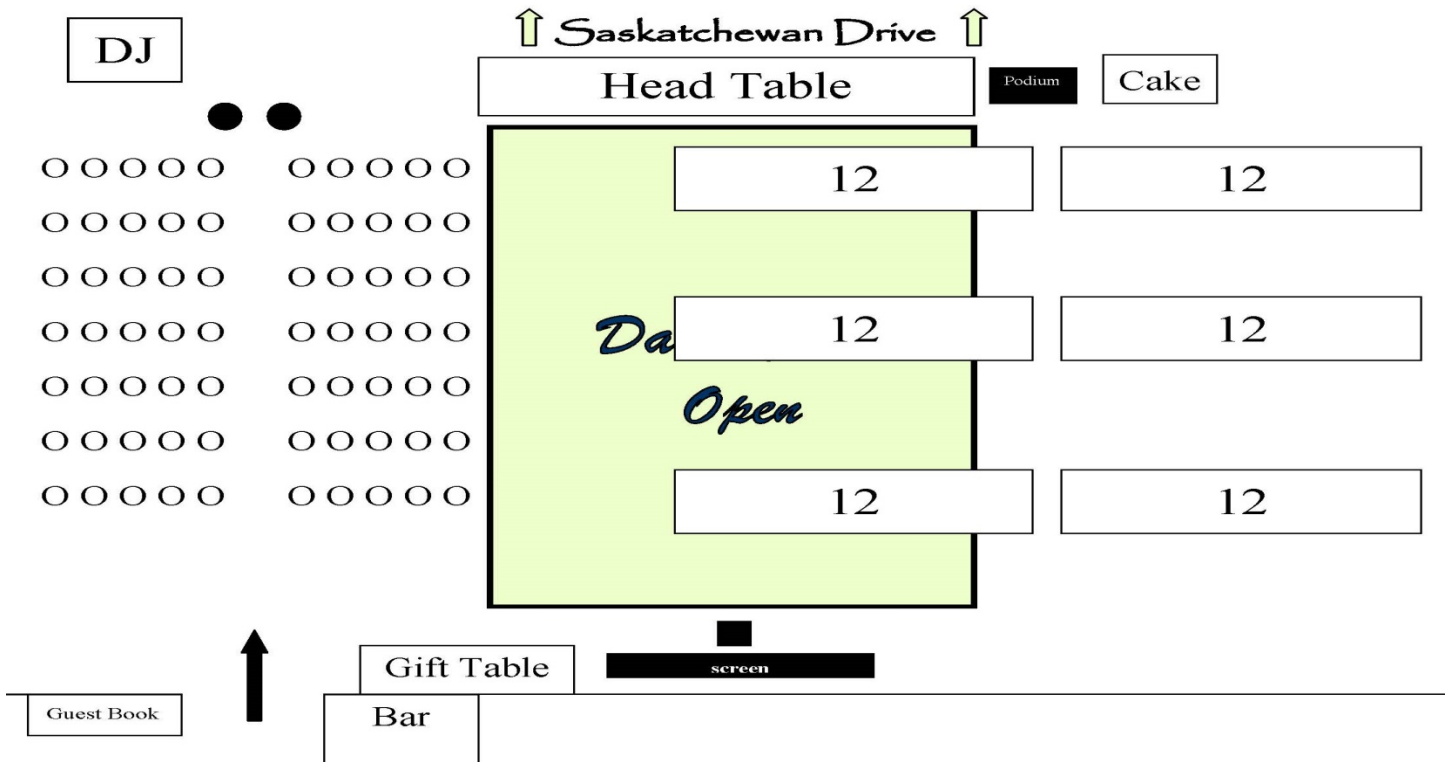
CEREMONY



RECEPTION



CEREMONY



RECEPTION

